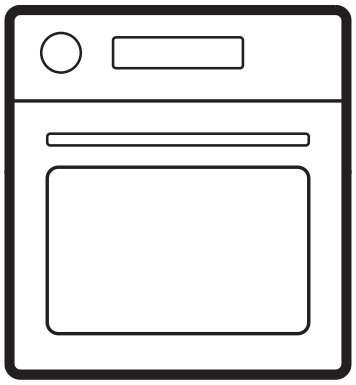
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**ENGLISH**

**1.** IMPORTANT SAFETY INFORMATION..... **2**
**2.** COOKING RECOMMENDATIONS..... **5**
**3.** BEFORE USING THE OVEN..... **6**
**4.** SETTING OVEN CONTROLS..... **6**
**5.** BEFORE SETTING MICROWAVE OVEN CONTROLS..... **10**
**6.** SETTING MICROWAVE OVEN CONTROLS..... **12**
**7.** CARE AND CLEANING..... **15**
**8.** TROUBLESHOOTING..... **17**
**9.** LIMITED WARRANTY..... **19**
**10.** QUEBEC RIGHT TO REPAIR..... **20**

# 1. IMPORTANT SAFETY INFORMATION

## 1.1 Keep a record for quick reference

Model number

.....

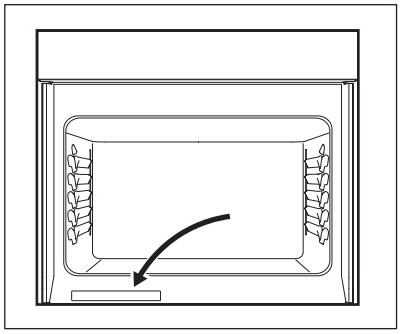
Serial number

.....

Purchase date

.....

**Serial Number Location**



Read all instructions before using this appliance.
This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given. Read safety precautions in this manual before installing or using your appliance. Safety items throughout this manual are labeled with a WARNING or CAUTION statement based on the risk type.
Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised with installing, maintaining, or operating your appliance.

## 1.2 ✓ Installation checklist

- ❒ Read all the safety instructions in the front of your user manual.
- ❒ Remove all packaging materials from your appliance before cooking.
- ❒ Confirm that the electrical power to the appliance is turned on.
- ❒ Wipe out the inside of the oven cavity with a damp cloth.
- ❒ Apply a thin layer of cooking oil to the sides of the oven racks to keep them gliding smoothly.
- ❒ Set the clock. Refer to the Setting Oven Controls chapter.
- ❒ Test all surface elements/burners to make sure they are working properly.
- ❒ Before using the appliance for the first time, set it to broil on high for 15 minutes, then switch to bake at 350°F (177°C) for an additional 45 minutes. Some noises and odors may occur during this initial cooking cycle.
- ❒ Remember to complete your product registration.

## 1.3 Safety definitions

⚠
This is the safety alert symbol. It is used to alert of potential personal injury hazards. Follow all safety messages that follow this symbol to avoid possible injury or death.

**⚠ WARNING!**
Indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

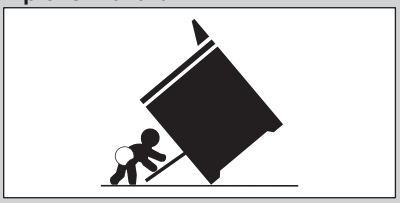
**⚠ CAUTION!**
Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

**IMPORTANT**
Indicates installation, operation, or maintenance information which is important but not hazard-related.

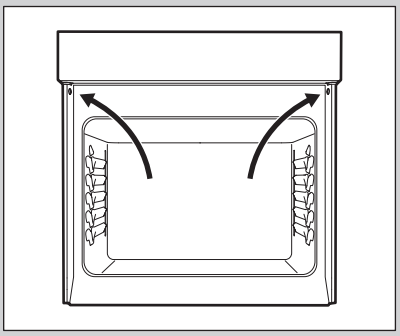
**NOTE**
Indicates a short, informal reference – something written down to assist the memory or for future reference.

**⚠ WARNING!**

**Tip over hazard**



- A child or adult can tip the oven and be killed.
- Install the anti-tip device to oven and/or structure per installation instructions.
- Ensure the anti-tip device is re-engaged when the oven is moved.
- Do not operate the oven 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.



Anti-tip mounting holes.
Refer to the installation instructions supplied with your appliance for proper installation.
Check for proper installation with a visual check that the anti-tip screws are present. Test the installation with light downward pressure on the open oven door. The oven should not tip forward.

## 1.4 Precautions to avoid possible exposure to excessive microwave energy

For your safety, the information in this manual must be followed to minimize the risk of fire or explosion or to prevent property damage, personal injury or loss of life. Adhere to the following precautions:

- Do not attempt to operate the microwave oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- Do not place any object between the microwave oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- Do not operate the microwave oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the door, hinges, latches, door seals, and sealing surfaces.
- The microwave oven should not be adjusted or repaired by anyone except properly qualified service personnel.

## 1.5 Important instructions for unpacking and installation

### ➔ IMPORTANT

Read and follow the below instructions and precautions for unpacking, installing, and servicing your appliance.

Remove all tape and packaging before using the appliance. Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material. Do not remove the wiring label and other literature attached to the appliance. Do not remove model/ serial number plate.

Cold temperatures can damage the electronic control. When using this appliance for the first time, or when the appliance has not been used for an extended period of time, be sure the appliance has been in temperatures above 32ºF (0ºC) for at least 3 hours before turning on the power to the appliance.

All materials used in construction of cabinets, enclosures, and supports surrounding the product must have a temperature rating above 194°F (90°C).

Never modify or alter the construction of the appliance by removing the leveling legs, panels, wire covers, anti-tip brackets/ screws, or any other part of the appliance.

Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily accessible located near the appliance.

## 1.6 Grounding instructions

### ⚠ WARNING!

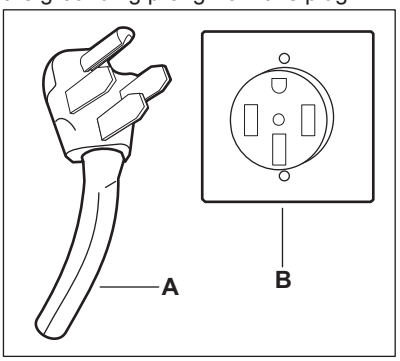
- Avoid fire hazard or electrical shock. Failure to follow this warning may cause serious injury, fire, or death.
- Avoid fire hazard or electrical shock. Do not use an adapter plug, use an extension cord, or remove grounding prong from the power cord. Failure to follow this warning may cause serious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

Proper Installation - Be sure your appliance is properly installed and grounded by a qualified technician. In the United States, install in accordance with the National Fuel Gas Code ANSI Z223.1/NPFA No. 54, latest edition and National Electrical Code NFPA No. 70 latest edition, and local electrical code requirements. In Canada, install in accordance with CAN/CGA B149.1 and CAN/CGA B149.2 and CSA Standard C22.1, Canadian Electrical code, Part 1-latest editions and local electrical code requirements. Install only per installation instructions provided in the literature package for this appliance.

For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be securely connected to an electrical outlet or junction box that is the correct voltage, is correctly polarized and properly grounded, and protected by a circuit breaker in accordance with local codes.

It is the personal responsibility of the consumer to have the appropriate outlet or junction box with the correct, properly grounded wall receptacle installed by a qualified electrician. Contact a qualified installer to assure that the electrical installation is adequate and is in conformance with all local codes and ordinances.

This appliance is equipped with a four-prong grounding plug (A) for your protection against shock hazard and should be plugged directly into a properly grounded 240V wall receptacle (B). Do not cut or remove the grounding prong from this plug.




See the installation instructions packaged with this appliance for complete installation and grounding instructions.

## 1.7 Important instructions for using the appliance

### ⚠ WARNING!

- Do not store flammable materials in ovens, microwaves, near surface burners or elements, or in the storage or warming drawer (if equipped). This includes paper, plastic, and cloth items, such as cookbooks, plastic ware, and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.
- 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.
- Do not store items of interest to children in the cabinets above the appliance or on the backguards of ranges. Children climbing on or near the appliance to reach items could be seriously injured.
- Do not allow children to climb or play around the appliance. The weight of a child on an open oven door may cause the appliance to tip, resulting in serious burns or other injury. An open drawer when hot may cause burns.
- Stepping, leaning, or sitting on the door or drawers of this appliance can result in serious injuries and also cause damage to the appliance.
- Never cover any slots, holes, or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- Do not use oven or warmer drawer (if equipped) for storage.
- Never use your appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

### ⚠ CAUTION!

- When heating fat or grease, watch it closely. Grease may catch fire if it becomes too hot.
- Do not use water or flour on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher. Cover the fire with a pan lid or use baking soda.
- Use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot cooking areas. Do not use towels or other bulky cloths.
- Do not heat unopened food containers - Build-up 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.
- Do not touch surface burners or elements, or areas near these burners or elements, interior surfaces of the oven, or the warmer drawer (if equipped). Surface burners and elements may be hot even though they appear cool. Areas near surface burners and elements 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 are cool. These areas may include the cooktop, surfaces facing the cooktop, oven vent areas, oven door, and oven window.
- Do not attempt to operate the appliance during a power failure. If the power fails, always turn off the appliance. If the appliance is not turned off and the power resumes, electric surface elements may resume operation when power is restored. Once the power resumes, reset the clock and the oven function.

## 1.8 Important instructions for using your oven

Protective liners: Do not use aluminum foil, aftermarket oven liners, or any other materials or devices to line oven bottom, oven racks, or any other part of the appliance. Only use aluminum as recommended for baking, such as lining cookware or as a cover placed on food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or a short circuit.
Use care when opening oven door, lower oven door, or warmer drawer (some models). Stand to the side of the appliance 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. Touching surfaces in this area when the oven is on may cause severe burns. Do not place plastic or heat-sensitive items on or near the oven vent. These items can 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, do not let potholder contact hot burner or element in oven. Use potholders and grasp the rack with both hands to reposition. Remove all cookware and utensils before moving the rack.
Do not use a broiler pan without its insert. Broiler pans and inserts allow dripping fat to drain away from the high heat of the broiler. Do not cover the broiler insert with aluminum foil; exposed fat and grease could ignite.
Do not cook food on the oven bottom. Always cook in proper cookware and always use the oven racks.

## 1.9 Important instructions for using microwaves ovens

### ⚠ WARNING!

When using electrical appliances, basic safety precautions should be followed to reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy.

Install or locate this appliance only in accordance with the provided installation instructions.
Some products such as whole eggs and sealed containers - for example, closed jars - are able to explode and should not be heated in this microwave oven.
Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of microwave oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
As with any appliance, close supervision is necessary when used by children or infirm persons.
This appliance, including power cord, must be serviced only by qualified service personnel. Contact nearest authorized service for examination, repair, or adjustment.
Do not cover or block any vents or openings on the microwave oven.
Do not store or use this appliance outdoors.
Do not use this product near water - for example: near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
Oversized foods or oversized metal utensils should not be inserted in a microwave oven as they may create a fire or risk of electric shock.
Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts, involving a risk of electric shock.
Do not use paper products when appliance is operated in the convection or mix mode (some models).
Do not cover racks (if equipped) or any other part of the microwave oven with metal foil. This will cause overheating of the microwave oven.
Review the door cleaning instructions in the operating instructions.

ⓘ
To reduce the risk of fire in the microwave oven cavity, take the following precautions:
Do not overcook food. Carefully attend to the appliance when paper, plastic or other combustible materials are placed inside to facilitate cooking.

Remove wire twist-ties from paper or plastic bags before placing bags in the microwave oven.
If materials inside the microwave oven ignite, keep oven door closed, turn oven off , and disconnect the power cord or shut off power at the fuse or circuit breaker panel.
Do not use microwave oven cavity for storage purposes.
Do not leave paper products, cooking utensils, or food in the cavity when not in use.
Liquids such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. This could result in very hot liquids suddenly boiling over when a spoon or other utensil is inserted into the liquid.
To reduce the risk of injury to persons from boiling liquids:
Do not overheat the liquid.
Stir the liquid both before and halfway through heating it.
Do not use straight-sided containers with narrow necks. Use wide-mouthed containers.
After heating, allow the container to stand in the microwave oven at least 20 seconds before removing.
Use extreme care when inserting spoons or other utensils into the container.
If the microwave oven light fails, consult an authorized service.

## 1.10 Important instructions for cleaning the appliance

### ⚠ CAUTION!

Before manually cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool. Cleaning a hot appliance can cause burns.

Clean the appliance regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire.
Always follow the manufacturer's recommended directions for use of kitchen cleaners and aerosols. 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 hood or filter. Follow the manufacturer's instructions for cleaning vent hoods.

## 1.11 Important instructions for service and maintenance

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 reduces the risk of personal injury and damage to the appliance.
Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the appliance at the circuit breaker or fuse box in case of an emergency.
Remove the oven door from any unused oven if it is to be stored or discarded.
Do not touch a hot oven light bulb with a damp cloth. Doing so could cause the bulb to break. Handle halogen lights (if equipped) with paper towels or soft gloves. Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb.

**⚠ WARNING!**
California Residents: for cancer and reproductive harm information, visit www.P65Warnings.ca.gov

# 2. COOKING RECOMMENDATIONS

## 2.1 Bakeware

The material of bakeware affects how evenly and quickly it transfers heat from the pan to the food.

| Material | Attributes | Recommendation |
|---|---|---|
| Shiny metal bakeware | Shiny, aluminum, and non-coated bakeware is the best for even heating. It is suitable for all baked goods. | Recommended cooking temperatures and times are based on shiny metal bakeware. |
| Dark metal bakeware | Dark bakeware cooks hotter than shiny bakeware. | Reduce the cooking temperature by 25°F / 13-14°C when you use a dark bakeware. |
| Glass bakeware | Glass bakeware cooks hotter than shiny bakeware.<br>Glass is convenient, you can use the same piece of bakeware for cooking, serving, and storing food. | Reduce the cooking temperature by 25°F / 13-14°C when you use a glass bakeware. |
| Insulated bakeware | Insulated bakeware cooks cooler than shiny bakeware.<br>Insulated bakeware is designed for baking in gas oven. | When you use insulated bakeware, the recipe baking time may be longer than usual. |

## 2.2 Cooking Conditions

Conditions in your kitchen can affect the performance of your appliance when cooking food.

| Condition | Attributes | Recommendation |
|---|---|---|
| Aging cookware | As pans age and become discolored, you may need to slightly reduce a cooking time. | If food is too dark or overcooked, use the minimum cook time in the recipe or packaging.<br>If food is too light or undercooked, use the middle to maximum cook time recommended in the recipe or on the packaging. |
| High altitude | Air is drier and air pressure is lower.<br>Water boils at a lower temperature, and liquids evaporate faster.<br>Foods may take longer to bake.<br>Doughs may rise faster. | Adjust cooking temperature, cooking time or recipes as needed.<br>Increase amount of liquid in baking recipes.<br>Increase cook time on cooktop. Cover dishes to reduce evaporation.<br>Increase bake time or oven temperature.<br>Reduce the amount of baking soda or baking powder in recipe.<br>Reduce rising time or punch down dough and allow it to rise twice. |

## 2.3 Cooking Results

Small adjustments may help you achieve the best results.

| Result | Recommendation |
|---|---|
| Food too light | Use the middle to maximum cook time recommended on packaging or recipe. |
| Food too dark | Use the minimum cook time recommended on packaging or recipe. |

## 2.4 Cooking Tips

Use these additional tips to get the best results from your appliance.

| Situation | Recommendation |
|---|---|
| **Baking** | |
| Rack placement | Refer to Setting Oven Controls. |
| Preheat | Insert food immediately after the beep.<br>Fully preheat the oven before baking items like cookies, cakes, biscuits, and breads. |
| Checking food | Use the window and oven light when you check the food. Opening the door may reduce baking performance. |
| Bake or Convection Bake | Convection bake is the best function to use for baking on multiple racks. For best performance, refer to Setting Oven Controls. |
| Food placement | Allow at least 2 inches / 5 cm of space between bakeware for proper air circulation. |
| **Broiling / Roasting** | |

| Situation | Recommendation |
|---|---|
| Broiling pan | If the accessory is not included with your appliance, you can purchase it on the website www.frigidaire.com.<br>For best results when broiling, use a broil pan with an insert designed to drain the fat from the food, help avoid spatter, and reduce smoke. The broiler pan catches grease spills, and insert helps prevent grease splatters. |
| **Convection cooking** | |
| Convection attributes | Convection cooking uses a fan to circulate hot air around the oven and food. It browns food more evenly and reduces hot spots in the oven.<br>Convection saves time when you use multiple racks or cook several food items at once. |
| Convection bake | Reduce cooking temperature by 25°F / 13-14°C from the recipe unless the recipe is written for convection baking.<br>Preheat the oven for best result. |

## 3. BEFORE USING THE OVEN

### ⚠ WARNING!
Refer to Safety chapters.

### 3.1 Oven Vent Location

The oven air vents are located behind the door, on it's upper side.When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results.

Steam or moisture may appear near the oven vent. This is normal.

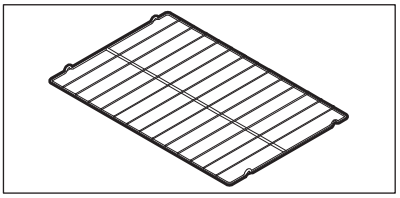
### ➔ IMPORTANT
Do not block oven vent or cover the openings with aluminium foil or any other material.

### ⚠ WARNING!
Protective Liners — Do not use aluminum foil (or any other material) or liners to line the oven bottom, walls, racks or any other part of the range. Doing so will alter the heat distribution, produce poor baking results, and possibly cause permanent damage to the oven interior. Improper installation of these liners may result in risk of electric shock or fire.

### ⚠ CAUTION!
Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, oven exterior and oven racks will become very hot which can cause burns.
To prevent possible damage to the oven, do not attempt to close the oven door until all the oven racks are fully positioned back inside the oven cavity.

### 3.2 Types of Oven Rack

**Flat Oven Rack**



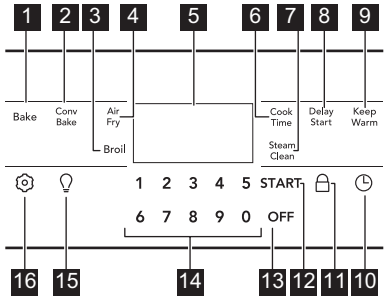
Flat oven racks may be used for most cooking needs and may be placed in most oven rack positions.

### ➔ IMPORTANT
Before using the accessories, remove and clean them according to the instructions in the chapter: "Care and Cleaning".

## 4. SETTING OVEN CONTROLS

### ⚠ WARNING!
Refer to Safety chapters.

### 4.1 Oven Controls




1. **Bake** - for delicate foods that need heat to rise and move gently in the oven.
2. **Conv Bake** - circulates the oven heat continuously for baking.
3. **Broil** - for broiling and grilling foods under direct, high heat.
4. **Air Fry** - for preparing packaged and convenience foods with little or no oil.
5. **Display** - shows the countdown time.
6. **Cook Time** - sets the oven to run for a period of time and then turn off .
7. **Steam Clean** - starts a steam cleaning cycle to loosen light soils.
8. **Delay Start** - to postpone the start of the oven cooking.
9. **Keep Warm** - to keep cooked foods at serving temperature in the oven.
10. **Clock** - to set the time of day.

11 **Lock** - deactivates the control panel to prevent accidental operation of the appliance.

12 **START** - starts cooking functions and sets the clock.

13 **OFF**- turns off all cooking functions.

14 **Number Keys** - to set temperature and time.

15 **Oven Light** - to turn the interior light on and off. The oven light also turns on automatically when you open the door.

16 **Settings** - to set user preferences for various control functions, including:
- **CLoC:** to set clock to 12-hour or 24-hour mode.
- **Hour:** to switch between the 12-hour energy saving feature or Continuous Bake.
- **Audio:** to set the volume of control keys or to operate in silent mode.
- **F-C:** display temperatures in Fahrenheit or Celcius.
- **rESEt:** to reset all user preferences to original factory settings.
- **uPo:** to adjust the oven temperature settings.
- **E-S:** to turn the 12-hour energy savings feature on or off .

**Minimum and maximum control settings**

| Feature | Mode | Min.Temp/Time | Max.Temp/Time |
|---|---|---|---|
| Bake | | 170°F (77°C) | 550°F (288°C) |
| Broil | | LO | HI |
| Air Fry | | 170°F (77°C) | 550°F (288°C) |
| Conv Bake | | 170°F (77°C) | 550°F (288°C) |
| Keep Warm | | 140°F (60°C) | 200°F (93°C) |
| Cook Time | 12 h | 0:01 min | 11:59 h/min |
| | 24 h | 0:01 min | 11:59 h/min |
| Clock | 12 h | 1:00 h./min | 11:59 Hr./Min. |
| | 24 h | 0:00 min | 23:59 h/min |
| Delay Start | | 0:01 min | 1 h/min |
| Steam Clean | | 30 min | 30 min |

## 4.2 Setting the Clock

Set the clock to the correct time of day before using the appliance.

**NOTE**

When the appliance is first plugged in or if the power supply is interrupted, the display will flash 12:00. In this case, skip to Step 4 of the instructions below.

To set the clock:

1. Press ⏲.
2. Enter the correct time using the **Number Keys**.
3. Press **START**.

**NOTE**

You cannot change the clock when the oven is set for cooking.

## 4.3 Setting 12 hr or 24 hr Display Mode ("Hour")

The clock display mode allows you to select 12 hr or 24 hr modes. The factory pre-set clock display mode is 12 hours.

To set display mode:

1. Press ⚙ until **"Hour"** appears on the display.
2. Press **START**.
3. Press ⚙ to switch between 12 hr and 24 hr setting.
4. Press **START** to confirm the desired clock setting.

Display will return to the settings menu. After a few seconds, it will return to the time of day.

## 4.4 Setting a Silent Control Panel Mode ("Audio")

When selecting a function, an audible tone is heard each time a key is pressed. You can set the control to silent operation, if needed.

To set the controls for silent mode:

1. Press ⚙ until **"Audio"** appears on the display.
2. Press **START**.
3. Press ⚙ to switch between **"oFF"** and **"on"**.
4. Press **START** to confirm the desired setting.

Display will return to the settings menu. After a few seconds, it will return to the time of day.

## 4.5 Setting Temperature Display ("F-C")

The default unit in which temperature is displayed is Fahrenheit (°F). You can change the unit to Celsius (°C). You can set the oven to operate at any temperature from 170°F (77°C) to 550°F (287°C).

To change the temperature unit:

1. Press ⚙ until **"F-C"** appears on the display.
2. Press **START**.
3. Press ⚙ to switch between **"F"** and **"C"**.
4. Press **START** to confirm the desired setting.

Display will return to the settings menu. After a few seconds, it will return to the time of day.

## 4.6 Restore Factory Settings ("rESEt")

Your appliance was set with default oven control settings. You can change the following settings while using the appliance over time:

- 12 hr or 24 hr display mode
- Continuous bake or 12-hour energy savings mode
- Silent or audible controls
- Oven temperature display (Fahrenheit or Celsius)
- Oven temperature adjustments ("UPO")

To restore oven control to factory default settings:

1. Press ⚙ until **"rESEt"** appears on the display..
2. Press and hold **START** for 3 seconds. The control has been reset with the default settings.

## 4.7 Operating Oven Light

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

Press 💡 to turn the interior oven light on and off whenever the oven door is closed.

For best baking results, do not leave oven light on while baking.

To change the interior oven light, refer to Care and Cleaning.

## 4.8 Oven Lock

The appliance can be programmed to lockout: cooktop surface, oven control keys.

**To activate the lockout feature:**

1. Press and hold the 🔒 key for 3 seconds.
2. Once the controls are locked, 🔒 will appear on the display.

**To cancel the oven lockout feature:**

1. Press and hold the 🔒 key for 3 seconds.
2. When the lock icon no longer displays, the oven control keypad is available for use.

**NOTE**

All keys will triple-beep to indicate the action cannot be performed, except for the OFF and Lock key.

## 4.9 Setting Bake

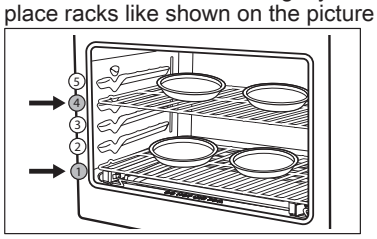
Bake cooks with heat that rises from the oven bottom. The heat and air circulate naturally in the oven. A tone will sound indicating when the set bake temperature is reached and to place the food in the oven. The convection fan will turn on in preheat and then cycle on and off as needed during baking. Bake may be set for any oven temperature between 170°F (77°C) to 550°F (288°C).

## ⚠ CAUTION!

Always use pot holders or oven gloves when using the oven. When cooking the oven interior, oven racks, and cooktop will become very hot. There is a risk of burns!

Baking tips:

- Insert the food in the oven after preheat tone beep. Fully preheat the oven before baking items like cookies, cakes, biscuits and breads.
- Use the convection bake function for best results when baking cookies on multiple racks.
- For best results when baking layer cakes using two oven racks, place racks like shown on the picture below.



- When using any single rack for baking cookies, cakes, biscuits, or muffins use rack position 3.
- Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.
- Dark or dull bakeware absorbs more heat than shiny bakeware, resulting in dark or overbrowned foods. It may be necessary to reduce 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.
- Do not open oven door often. Opening the door will reduce the temperature in the oven and may increase cook time.
- Do not leave oven light on while baking.

## ➔ IMPORTANT

The oven will bake no longer than 12 hours. If you wish to bake for a longer period, see “Continuous Bake Setting or 12-hour Energy Saving Feature (E-S)” section for detailed information.

**To set Bake for (default) oven temperature of 350°F:**

1. Press **Bake**. **"Bake"** and **350°** will appear on the display.
2. Press **START**.

To cancel Bake at any time, press **OFF**.

**To change the oven temperature to 425°F when the oven is baking:**

1. Use the **Number Keys** to enter a new temperature of 4 2 5.
2. Press **START**. If you do not press the **START**, the temperature will return to the previous setting.

To cancel Bake at any time, press **OFF**.

### 4.10 Setting Conv Bake

Convection Bake uses a fan to circulate the oven's heat uniformly around the oven. This improved heat distribution allows for even cooking and browning results. Heated air flows around the food from all sides. The convection fan will cycle on and off as needed, during the cooking process. Convection Bake may be set for any oven temperature between 170°F (77°C) and 550°F (288°C).

## ⚠ CAUTION!

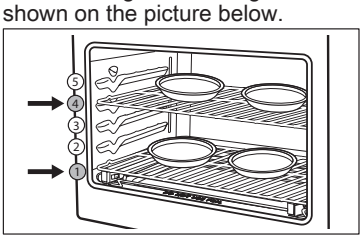
Always use pot holders or oven gloves when using the oven. When cooking the oven interior, oven racks, and cooktop will become very hot. There is a risk of burns!

Benefits of convection cooking include:

- Multiple rack baking.
- Foods may cook faster, saving time and energy.

Baking tips:

- Fully preheat the oven before baking items like cookies, cakes, biscuits and breads.
- When baking cakes using two oven racks, place bakeware like shown on the picture below.



- When using any single rack for baking cookies, cakes, biscuits or muffins, use rack position 3.
- Unless the recipe is written for convection cooking, use Conv Convert to reduce oven temperature from the recipe’s recommended oven temperature.
- Dark or dull bakeware absorbs more heat than shiny bakeware, resulting in dark or overbrowned foods. It may be necessary to reduce 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.
- Do not open oven door often. Opening the door will reduce the temperature in the oven and may increase cook time.
- Do not leave oven light on while baking.

To set Convection Bake with a default oven set temperature of 325°F:

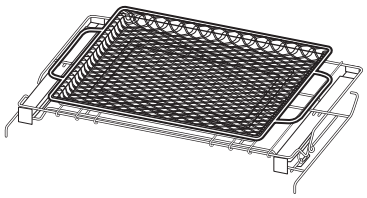
1. Press **Conv Bake**.
2. **"Conv Bake"** and **325°** will appear on the display.
3. Press **START**. The convection fan will cycle on and off as needed, during the cooking process.

To cancel Convection Bake at any time, press **OFF**.

### 4.11 Setting Air Fry

The Air Fry function works best for single rack baking with packaged and convenience foods. It works well with most recipes and can be programmed for temperatures between 170°F and 550°F. Follow the instructions on the food packaging regarding quantity, time, and cooking temperature.

Frigidaire offers an optional Air Fry Tray specifically designed to deliver superior performance.



Some benefits of the optional Air Fry tray:

- Tray optimized for oven space.
- Fits in the dishwasher for easy clean-up.
- Higher yield than countertop models.
- Frees up countertop space.
- Compatible with convection ovens.
- The optional Air Fry tray may be purchased from www.frigidaire.com.

Air Fry tips:

- For best results, arrange the food in a single layer on the Air Fry Tray or a dark baking sheet, and place it on a flat rack in position 3.
- When using the Air Fry Tray, place a large baking sheet on a flat rack in position 1 to catch any crumbs or drippings.
- Leave oven light off when baking.
- Food may need to be removed early and should be checked at the minimum recommended bake time. However, frozen dense foods and items with cook times less than 15 minutes may require additional time.

To set the Air Fry function:

1. Place a flat rack in position 3.
2. Press **Air Fry**.
3. Use the **Number Keys** to select temperature for particular food.
4. Press **START**.

5. Arrange the food on the Air Fry Tray or dark baking sheet. When the preheat tone sounds, place the Air Fry Tray or dark baking sheet on the flat rack in position 3, ensuring that it is centered on the rack. If using the Air Fry Tray, place a large baking sheet on a flat rack in position 1 to catch any crumbs or drippings.
6. Press **OFF** to return display to show the time of day.

| Food Type | Quantity (oz.) | Temperature | Cook Time (min.) |
|---|---|---|---|
| Frozen Tater Tots | 48 | 450°F (232°C) | 29-33 |
| Frozen Golden Fries | 48 | 425°F (218°C) | 25-35 |
| Frozen Chicken Nuggets | 48 | 400°F (205°C) | 13-15 |
| Frozen Crispy Chicken Strips | 48 | 400°F (205°C) | 20-22 |
| Frozen Hot Wings Bone-In | 48 | 450°F (232°C) | 25-28 |
| Frozen Chicken Wings | 48 | 375°F (190°C) | 60-65 |
| Fresh Chicken Wings | 48 | 450°F (232°C) | 30-40 |

### 4.12 Setting Broil

Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, place food further away from the element. Watch food to prevent burning. When broiling, always remember to arrange the oven racks while oven is still cool. Position the rack on the highest level.

This function has two settings: HI and Lo.

**⚠ WARNING!**

Should an oven fire occur, leave the oven door closed and turn off the oven. If the fire continues, use a fire extinguisher. Do not put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.

**⚠ CAUTION!**

Always use pot holders or oven gloves when using the oven. When cooking the oven interior, oven racks, and cooktop will become very hot. There is a risk of burns!

**IMPORTANT**

Broiler pans and inserts allow the grease to drain 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.

**OPEN DOOR BROIL SHUTOFF:** If the oven door is left open during Broil for more than 3 minutes, an alarm will sound to notify the user to close the oven door. If the door is not closed within 30 seconds from the start of the alarm, the oven will turn off.

To set broil:

1. Move the racks in the oven while they are still cold.
2. Press **Broil** once for **HI** setting, twice for **Lo** setting.
3. Press **START**.
4. For optimum browning results, preheat oven for 2 min before adding food.
5. Place the bakeware in the oven. Broil with oven door closed.
6. Broil on one side until food is browned; turn and broil other side until done to your satisfaction.
7. When finished broiling, press **OFF**.

To cancel the function at any time, press **OFF**.

### 4.13 Notes for Broiling

- Always arrange oven racks when the oven is cool.
- Broil with oven door closed. If broiling with door open, an alarm will sound alerting you to close the door. If left open, the Broil function will be canceled.
- For best results, use a broil pan with broil pan insert designed to drain the fat from the food, help avoid spatter and reduce smoking.
- When broiling, always pull the oven rack out to the stop position before turning or removing food.
- If a broiler pan and insert are not supplied with this appliance, they may be purchased from www.frigidaire.com.

**NOTE**

Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, place food further away from element. Always watch foods carefully to prevent burning.

### 4.14 Delay Start

Delay Start allows you to delay the start of cooking by the desired amount of time. It can be used with: Bake, Conv Bake. Prior to setting a delay start, be sure the time of day is set correctly. The maximum delay for a Delay Start is one hour.

To set Delay Start:

1. Choose the Bake function and set the temperature.
2. Press **Delay Start**. The display will show a time of 0:00 (0 hours and 00 minutes).
3. Use **Number Keys** to enter the desired time delay.
4. Press **START**.
5. When the time runs out, the chosen cooking function will start.

To stop the Delay Start timer at any time, press **OFF**.

### 4.15 Setting the Sabbath Feature for the Jewish Sabbath and Holidays (some models)




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

This appliance provides special settings for use when observing the Jewish Sabbath/Holidays. Sabbath mode disables all audible tones or visual display changes on the oven control. Bake is the only cooking feature available while in the Sabbath mode. Most oven controls are locked during Sabbath mode.
To set Sabbath Mode:

1. Select a cooking function, such as Bake, and set the temperature.
2. Set a Cook Time if desired and press **START**.
3. Press both **Conv Bake** and **Air Fry** at the same time.
4. When Cook Time ends oven turns off automatically. **"SAb"** will appear on the display.
5. Press both **Conv Bake** and **Air Fry** at the same time to exit Sabbath mode and show the time of day.

**IMPORTANT**

The Sabbath mode will override the factory preset 12 hour energy saving mode, and the appliance will stay on until the cooking features are canceled. If cooking is canceled when the appliance is in the Sabbath mode, no audible or visual indicators will be available to verify the cancellation.

If the oven interior lights are needed, be sure to activate them prior to setting the Sabbath mode. Once the oven light is turned on and the Sabbath mode is active, the oven light will remain on until the Sabbath mode is turned off and the oven lights are turned off. The oven door will not activate the interior oven lights when the oven door is opened or closed.

It is recommended that any oven temperature modification made within an active Sabbath mode use the number keys and press **START**. The change will be accepted automatically.

**⚠ 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. 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 finished cooking.

Important:

- Do not attempt to activate any other oven function except Bake while the Sabbath feature is active. When the Sabbath feature is active, only the number keys and **OFF** will function. All other keys should not be used once the Sabbath feature is active.
- You may change the oven temperature once baking has started. Use the number keys and **START** to raise or lower the oven temperature.
- Remember that the oven control will no longer provide audible tones or display any further changes when the Sabbath feature is active.
- The oven will shut-off automatically after completing a bake time and therefore may only be used once during the Sabbath/Jewish Holidays.

### 4.16 Steam Clean

The Steam Clean feature offers a chemical free and time saving method to assist in the routine cleaning of small and light soils.

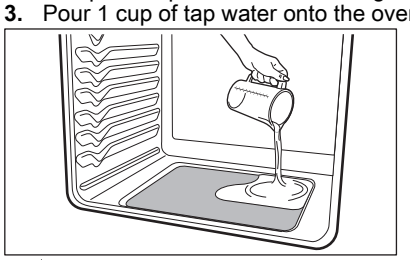
Be sure the oven is level and cool before starting Steam Clean. If the oven temperature is above room temperature, a triple beep will be heard, and the function will not start. Steam Clean produces best results when started with a cool oven.

**⚠ CAUTION!**

Do not add bleach, ammonia, oven cleaner, or any other abrasive household cleaners to the water used for Steam Clean.
Before cleaning any part of the oven, be sure all controls are turned off and the oven is cool. There is a risk of burns!

To set a Steam Clean cycle:

1. Remove all racks and oven accessories.
2. Scrape or wipe loose debris and grease from the oven bottom.
3. Pour 1 cup of tap water onto the oven bottom. Close oven door.



4. Press **Steam Clean**.
5. Press **START**. The time left for the Steam Clean cycle is shown on the display. Do not open the door during this time. If door is open while in Steam Clean, **"d-O"** will appear on the display after a few minutes.
6. When the Steam Clean cycle is complete, an alert will sound, and the "End" message will show on the display. Press **"oFF"** to return to the clock.
7. Carefully open the door when the Steam Clean is finished. Stand to the side of the oven, hot air will come out from inside the oven.
8. Wipe oven cavity and bottom. Do not clean oven door gasket. Avoid leaning or resting on the oven door glass while cleaning the cavity.

Notes:

- Opening the oven door during the Steam Clean cycle prevents the water from reaching the temperature needed to clean.
- For best results, clean oven immediately after the cycle is complete. Steam Clean works best for soils on the oven bottom.
- A non-abrasive scouring pad, stainless steel sponge, plastic scraper, or eraser style cleaning pad (without cleaner) can be used for difficult soils. Moisten pads with water before use.
- Place a paper towel or cloth in front of the oven to capture any water that may spill while wiping out.
- Do not leave the residual water in the oven for any length of time.
- Some condensation or water vapor may appear close to the oven vent and the oven door glass. This is normal. The oven gasket may become damp, do not wipe them dry.
- Local water sources often contain minerals (hard water). If hard water deposits occur, wipe cavity with a 50/50 solution of water and vinegar or 50/50 solution of water and lemon juice.
- Steam Clean cannot be programmed with a Delay Start feature.

## 5. BEFORE SETTING MICROWAVE OVEN CONTROLS

**⚠ WARNING!**

Refer to Safety chapters.

### 5.1 About Your Microwave Oven

Read and keep this user manual handy for future reference on cooking tips, techniques, and recipes.

**➔ IMPORTANT**

Always use the microwave with the turntable and support in place.
Do not turn the turntable upside down.
Never turn on the microwave function without food inside.
The appliance may only be used for preparing food. Do not use it to dry clothes or paper.
Check the food a minute or two before the minimum cooking time specified in recipes or package directions. Add more time, if needed.

The following cases may occur while using the device and they are normal:

- Magnetron cycle on and off when the microwave oven operates at power levels lower than 100%.
- The exterior of the appliance become warm during cooking or reheating.
- Moisture condensate in the oven interior. You can reduce the condensation by covering the food. Be sure not to block the ventilation openings.

Radio or TV Interference:

If the microwave oven causes interference with your radio or TV, ensure the microwave is on a different electrical circuit. You can also move the radio or TV further away from the microwave or check position and signal of receiving antenna.

### 5.2 About Microwave Cooking

- Arrange food carefully. Place thickest areas towards outside of dish.
- Watch cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
- Cover foods while cooking. It prevents spattering and helps foods to cook evenly. Refer to your recipe or cookbook for advice on using paper towels, wax paper, microwave-safe plastic wrap, or a lid.
- Stir foods from outside to center of dish once or twice during cooking, if possible.
- Turn foods like chicken and hamburgers once during cooking to speed up the process. Large items, such as roasts, should be turned over at least once.
- Rearrange foods such as meatballs halfway through cooking both from top to bottom and from the center of the dish to the outside.
- Allowing food to stand in or out of the oven after cooking can improve results. Standing time after defrosting or cooking allows the temperature to spread evenly throughout the food.
- Check for doneness. Look for signs indicating that cooking temperatures have been reached. Doneness signs include:
  - Food steams throughout, not just at edge.
  - Center bottom of dish is very hot to the touch.

– Poultry thigh joints move easily.
– Meat and poultry have no pink color.
– Fish is opaque and flakes easily with a fork.

### 5.3 About Foods

**⚠ CAUTION!**

- Some products such as whole eggs and sealed containers (e.g. closed jars) will explode and should not be heated in the microwave oven. There is a risk of injury!
- Do not boil eggs in a microwave oven. Pressure will build up inside egg yolk and will cause it to burst, possibly resulting in injury.
- Liquids may start to boil during or after removal from the microwave. To prevent burns, let the container stand in the microwave for 30-40 seconds after it stops. Avoid boiling liquids in narrow-necked containers like soft drink bottles, wine flasks, or narrow coffee cups, as steam can build up and cause them to burst or overflow.
- Do not defrost frozen beverages in narrow-necked bottles (especially carbonated beverages). Even if the container is open, pressure can build up. This can cause the container to burst, possibly resulting in injury.
- Hot foods and steam can cause burns. Be cautious when opening containers of hot food, like popcorn bags, cooking pouches, and boxes. To avoid injury, direct steam away from your hands and face.
- Operating the microwave without food inside for more than a minute can damage it, potentially start a fire, and shorten its lifespan.
- Do not overcook potatoes. They may dehydrate and catch fire, causing damage to your microwave oven.
- Always use pot holders or oven mitts when handling utensils that are in contact with food. There is a risk of burns!
- When opening a food container, hold the lid by the farthest end and pull it towards you to direct steam away from your face and hands. Open food and popcorn bags away from your face.

**➲ IMPORTANT**

- Only pop popcorn in your microwave if you use a special microwave popcorn accessory or popcorn labeled for microwave use.
- Pierce foods with unbroken skins, like potatoes, hot dogs, sausages, tomatoes, apples, chicken livers, and egg yolks, to allow steam to escape during cooking.
- Avoid heating baby food in glass jars, even with the lid off. Ensure all infant food is thoroughly cooked, and stir it to distribute heat evenly. Be cautious when warming formula or breast milk, as the container may feel cooler than the milk. Always test the milk before feeding the baby.
- Cook meat to an internal temperature of at least 160°F (71°C) and poultry to at least 165°F (74°C), to protect against food-borne illness.

Check foods to see that they are cooked to the United States Department of Agriculture's (USDA) recommended temperatures.

To check the doneness of the food, insert a meat thermometer in the thick or dense part of the meat, away from fat or bone. Do not leave the thermometer in the food during cooking, unless it is approved for microwave use.

Check the cooking process frequently to avoid overcooking food.

Do not use the oven cavity to store any items (e.g. cookbooks).

Use only high quality, carefully handled food to minimize the spread of food-borne bacteria.

Keep the waveguide cover clean. Food residue can cause arcing and/or fires.

Make sure any utensils, accessories or your clothes do not touch the safety door latches when removing items from the microwave oven.

### 5.4 Utensils and Coverings

It is not necessary to buy new cookware, as many items in your kitchen can be used in your microwave. Make sure the utensil does not touch the interior walls during cooking.

| SAFE | NOT SAFE |
|---|---|
| • glass ceramic (such as Pyrocer-am®, Corningware®)<br>• heat-resistant glass (such as Pyrex®)<br>• microwave-safe plastics<br>• paper plates<br>• microwave-safe pottery, stone-ware and porcelain<br>• browning dish (Do not exceed recommended preheating time. Follow manufacturer's direc-tions.) | • metal pans and bakeware<br>• dishes with metallic trim<br>• non-heat-resistant glass<br>• non-microwave-safe plastics (e.g. margarine tubs)<br>• recycled paper products<br>• brown paper bags<br>• food storage bags<br>• metal twist-ties<br>• styrofoam |

To check if the dish can be safely used in microwave, place an empty dish inside the appliance and microwave it on HIGH setting for 30 seconds. If the dish becomes very hot, it should not be used.

Microwave safe coverings:

- Paper towels - for covering foods for reheating and absorbing fat while cooking bacon.
- Wax paper - for cooking and reheating.
- Plastic wrap - if it is specially marked for microwave use. Do not allow plastic wrap to touch food. Vent so steam can escape.
- Microwave safe lids - to keep heat near the food and speed up the heating process.
- Oven cooking bags - for large meats or foods that need tenderizing. Do not use metal twist ties. Remember to slit bag so steam can escape.

### 5.5 Types of Microwave Oven Accessories

The microwave oven comes with:

- rack
- rotating tray

There are many microwave accessories available for purchase. Choose carefully to ensure they meet your needs. A microwave-safe thermometer can help you check the doneness and ensure you that foods have been cooked to safe temperatures.

**➲ IMPORTANT**

The manufacturer is not responsible for any damage caused by using accessories.

### 5.6 About Children and the Microwave

**⚠ CAUTION!**

Children under 7 should use the microwave oven with close adult supervision.

For children aged 7 to 12, the supervising person should be in the same room.

Teach children safety precautions for using the microwave oven: use pot holders, remove coverings carefully, pay special attention to packages that crisp food, as they may be very hot.

Do not let children play with the appliance, it is not a toy.

Do not let anyone lean or swing on the microawave oven door.

### 5.7 Preparing Food for Microwave Cooking

To avoid injury or damage to your appliance and to minimize cleaning, prepare food for microwave cooking as shown in the table below.

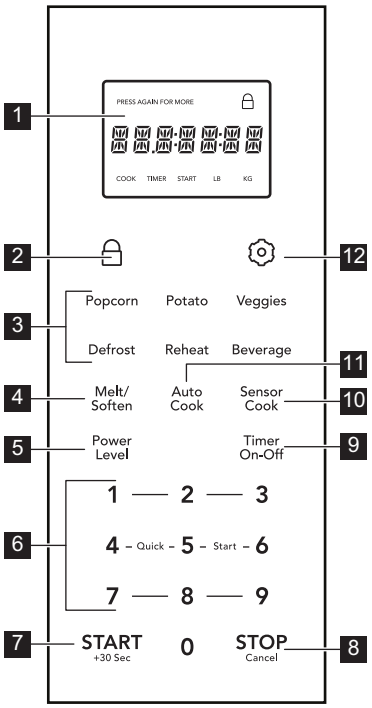
| Food | Amount | Procedure |
|---|---|---|
| Popcorn | 1.5 - 3.5 oz bag | Use **Popcorn** Mode.<br>Use only popcorn packaged for microwave oven use.<br>Do not try to pop unpopped kernels. |
| Casserole | 8-10 oz | Use **Reheat** Mode.<br>Place food in a casserole dish slightly larger than the amount of food. Cover the dish with a vented microwave-safe lid, plastic wrap, or wax paper. For larger quantities or denser foods like stews use a plastic wrap or lid.<br>After reheating, stir the food thoroughly if possible.<br>Ensure the food is hot. If not, use +30 to add more cook time. |
| Entree | 2-3 servings | |
| Baked Potato | 8 - 12 oz | Wash and dry.<br>Pierce at both ends and in center.<br>Place on turntable. |
| Asparagus | 1 lb | Use **Fresh Veggies** Mode.<br>Wash and place in casserole dish.<br>Add 2 tbsp of water.<br>Cover with vented microwave-safe lid or plastic wrap.<br>Stir after cooking. |
| Broccoli | 2 cups | |
| Cauliflower (florets) | 2 cups | |
| Carrots (baby) | 2 cups | |
| Carrots (sliced) | 2 cups | |
| Corn | 2 cups | |

| Food | Amount | Procedure | | |
|---|---|---|---|---|
| Frozen Veggie | 2 cups | Use **Frozen Veggies** Mode.<br>Add no water.<br>Cover with vented lid or plastic wrap.<br>Stir after cooking. | | |
| Rice | 1 - 2 cups | Place rice into a deep casserole dish and add water as described below.<br>Cover with lid or plastic wrap; do not vent.<br>After cooking, let stand 5 minutes or until all liquid has been absorbed. | | |
| | | **Rice** | **Water** | **Size of casserole dish** |
| | | 1 cup | 2 cups | 2 quart |
| | | 2 cups | 4 cups | 3 quart or larger |

## 6. SETTING MICROWAVE OVEN CONTROLS

**⚠ WARNING!**
Refer to Safety chapters.

### 6.1 Microwave Control Panel




1 Display
2 Lock
3 Preset Modes
4 Melt / Soften
5 Power Level
6 Number Keys
7 START
8 STOP
9 Timer On/Off
10 Sensor Cook
11 Auto Cook
12 Settings

### 6.2 Quick Start

For quick microwave heating or cooking at full power, press any number key from 1 to 9 to set the desired cook time in minutes. The microwave function will start automatically after a few seconds. Once the cooking process is completed, the tone will sound and the display will show "FOOD READY".

### 6.3 Timed Heating

1. Use the number pad to enter the time in minutes and seconds. For example, to heat for 5 min and 30 sec, enter **5 3 0**.
   Enter the numbers one after the other, no more than 2 seconds apart. Otherwise, the cooking process will start automatically.
2. Press START.

Once the cooking process is completed, the tone will sound and the display will show "FOOD READY".

### 6.4 Timer

This function operates as a countdown timer, it does not activate microwave cooking.

To activate the function:

1. Press Timer On/Off.
2. Use the number pad to enter the time in minutes and seconds. For example, to heat for 5 min and 30 sec, enter **5 3 0**.
3. Press Timer On/Off.

### 6.5 Setting Power Level

Some types of food, such as roasts, baked goods, custards, require slower cooking. Select from ten microwave power levels to suit your cooking needs.

To set to cook at a lower power level:

1. Use the number pad to enter the time in minutes and seconds. For example, to heat for 5 min and 30 sec, enter **5 3 0**.
   Enter the numbers one after the other, no more than 2 seconds apart. Otherwise, the cooking process will start automatically.
2. Press the **Power Level** pad until the desired level displays. For example, press once for high power (PL-HI). Press Power Level four times to change to 70% power (PL-70). The selected power level appears in the display.
3. Press START.

Once the cooking process is completed, three tones will sound and the display will show "FOOD READY".

## 6.6 Multi-Stage Cooking

Some microwave recipes require different power levels or cooking times for best results. Your microwave can automatically switch between two cooking stages with different settings.

1. Use the number pads to enter the time for the first stage.
2. Press **Power Level** until the desired power for the first stage is shown.
3. Use the number pads to enter the time for the second stage.
4. Press **Power Level** until the desired power for the second stage is shown.
5. Press START.

The display will show the time remaining in the first cooking stage. Three series of beeps will sound when the second cooking stage starts, and the display will show the time remaining for the second stage.

Once the cooking process is completed, three tones will sound and the display will show "FOOD READY".

## 6.7 Add Cook Time (+30 Sec)

Pressing the START pad once starts cooking at 100% power with 30 seconds of cooking time.

Pressing the START pad during cooking adds 30 seconds (for each press) to the cook time at the current power level.

ⓘ This function is not available when using the Defrost or any of the Preset features.

## 6.8 Defrost

This function provides you with the best defrosting method for frozen foods. The cooking guide will show you which defrost sequence is recommended for the food you are defrosting. You can choose from three settings: MEAT, POULTRY, or FISH.

The beep during defrosting reminds you to check, turn over, separate, or rearrange the food in order to get the best defrost results.

To set automatic defrost:

1. Press Defrost until the correct food type appears on the display.

| Key Press | Food |
|---|---|
| x1 | Meat |
| x2 | Poultry |
| x3 | Fish |

2. Press START.
3. Use the numeric keys to enter the weight of the food in pounds. The setting can be from 0.1 to 6.0 lbs.
4. Press START.

Once the cooking process is completed, three tones will sound and the display will show "FOOD READY".

## 6.9 Popcorn

This function lets you pop three different sizes of commercially packaged microwave popcorn.

ⓘ Do not leave the microwave oven unattended while popping corn.

To start the function:

1. Press **Popcorn** until the correct popcorn amount displays.

| Key Press | Food amount |
|---|---|
| x1 | 3.3 oz |
| x2 | 3.0 oz |
| x3 | 1.75 oz |

2. Press START.

Once the cooking process is completed, the tone will sound and the display will show "FOOD READY".

## 6.10 Potato

This function cooks 1-4 baked potatoes automatically (starting from room temperature).

**IMPORTANT**

Foods with skin - such as potatoes, tomatoes, apples, and sausages - should be pierced before microwaving to let steam escape and prevent them from bursting.

To set the Potato feature:

1. Press **Potato**.
2. Press START.

Once the cooking process is completed, three tones will sound and the display will show "FOOD READY".

## 6.11 Veggies

This function allows you to cook fresh and frozen vegetables.

To set Veggies function:

1. Press **Veggies** until the correct vegetable type displays.

| Key Press | Food type |
|---|---|
| x1 | Fresh |
| x2 | Frozen |

2. Press START.

Once the cooking process is completed, three tones will sound and the display will show "FOOD READY".

## 6.12 Beverage

This function allows to heat 1-3 cups of liquid to serving temperature.

To set Beverage function:

1. Press **Beverage** until the correct amount displays.

| Key Press | Food Amount |
|---|---|
| x1 | 1 cup |
| x2 | 2 cups |
| x3 | 3 cups |

2. Press START.

Once the cooking process is completed, three tones will sound and the display will show "FOOD READY".

## 6.13 Melt / Soften

The oven uses low power to melt and soften items.

1. Press **Auto Cook** until the correct food type displays.

| Key Press | Food | Amount | Key |
|---|---|---|---|
| x1 | Butter | 1 stick | 1 |
| | | 2 sticks | 2 |
| x2 | Chocolate | 2 oz | 2 |
| | | 4 oz | 4 |
| | | 8 oz | 8 |
| x3 | Ice cream | 1 pint | 1 |
| | | 1.5 quarts | 2 |
| x4 | Cream cheese | 3 oz | 3 |
| | | 8 oz | 8 |

2. Press START.
3. Press the number key corresponding to the amount of food.
4. Press START.

Once the cooking process is completed, three tones will sound and the display will show "FOOD READY".

## 6.14 Auto Cook

This function sets the microwave to cook certain types of food with minimal input.

**IMPORTANT**

Do not leave the microwave unattended during any Auto Cook operation.

To set Auto Cook:

1. Press **Auto Cook** until the correct food type displays.

| Key Press | Food | Amount | Key |
|---|---|---|---|
| x1 | Bacon | 1-3 slices | 1-3 |
| x2 | Frozen entree | 10-20 oz | 1-3 |
| x3 | Rice | 1-2 cups | 1-3 |

2. Press START.

ⓘ If cooking bacon, use the number keys to enter how many pieces (1 to 3) and press START.

Once the cooking process is completed, three tones will sound and the display will show "FOOD READY".

## 6.15 Sensor Cook

The Sensor Cook categories are designed to detect the increasing humidity released by the food during the cooking process. The microwave oven sensor will automatically adjust the cooking time to the type and amount of food. The food categories that are controlled with the humidity sensor are shown in the table below.

| Key Press | Food type |
|---|---|
| x1 | Frozen breakfast (8-12) oz |
| x2 | Ground meat |
| x3 | Fish or seafood |
| x4 | Chicken breast |

Avoid using the same Sensor Cook setting twice in a row for the same food. This can cause the food to overcook or burn. If the food appears to be undercooked, use one of the Easy Set pads or cook time pads to add more time.

Tips for Sensor Cook:

- Never start with less than 4 oz of food.
- For best cooking results, use proper containers and cover or wrap food with plastic.
- Always use containers labeled as microwave-safe. Do not use tightly sealed plastic containers, as they trap steam. This can confuse the sensor and may cause the food to overcook.
- Be sure the outside of the cooking containers and the cavity of the microwave oven are dry before placing food inside. Excessive moisture turning into steam that does not result from the food cooking can confuse the sensor.

To set Sensor Cook:

1. Press **Sensor Cook** until the correct food type displays.
2. Press START.

Once the cooking process is completed, three tones will sound and the display will show "FOOD READY".

## 6.16 Reheat

This function is designed to detect the increasing humidity released by the food during the cooking process. The microwave oven sensor will automatically adjust the cooking time to the type and amount of food.

| Key Press | Food Type | Amount | Key |
|---|---|---|---|
| x1 | Dinner plate | 1-2 plates | Default |
| x2 | Soup/sauce | 1-2 cups | Default |
| x3 | Casserole | 1-4 servings | Default |

Tips for reheat:

- For casseroles, add 2-3 tablespoons of liquid, cover with lid or vented plastic wrap. Stir when instructed from display.
- For canned foods, empty contents of can into a casserole dish or serving bowl. Cover dish with lid or vented plastic wrap. Let stand a few minutes before serving.
- For plates of food, arrange food on plate and add butter or gravies, etc. Cover with loose-fitting lid or vented plastic wrap. After reheating, let stand a few minutes before serving.

To set Reheat:

1. Press **Reheat** until the correct food type displays.
2. Press START.
3. For soup/sauce, use the number keys to enter the quantity (skip for Default) and press START again.

Once the cooking process is completed, three tones will sound and the display will show "FOOD READY".

## 6.17 Keypad Lock

The microwave control panel can be locked to prevent the unintentional use of the appliance, such as by children.

To lock the panel:

1. Touch and hold 🔒 for 3 seconds.

The icon will light up.

2. The display will show "LOCKED" if you attempt to set any controls.

To unlock the controls touch and hold 🔒 for 3 seconds. The lock icon will go out.

## 6.18 Setting Clock

1. Press ⚙ pad once.

"ENTER TIME" flashes on the display.

2. Enter the time using the numeric keys.
3. Press START.

This is a 12 hour clock. If you attempt to enter an incorrect clock time, the appliance will beep three times. Touch the STOP pad to clear the display and start again.

## 6.19 Sound Volume

You can change the volume of the microwave's audible signals.

1. Press ⚙ pad twice.

"VOLUME" appears on the display. "LOW", "MED", and "HIGH" will show in a cycle.

2. Press START when the desired volume is shown on the display.

## 6.20 Pounds / Kilograms

You can set the microwave to measure food weight in either pounds or kilograms.

1. Press ⚙ pad 3 times.

"Lb / KG" appears on the display.

2. Press STARTto change the setting.

"Lb" or " KG" will be shortly displayed to show the new setting.

## 6.21 Microwave suitable cookware and materials

For the microwave, use only suitable cookware and materials. Use the table below as a reference.

| Cookware / Material | Defrost | Reheat Liquid | Convection Top Grill |
|---|---|---|---|
| Ovenproof glass and porcelain with no metal components, e.g. heat-proof glass. | ✓ | ✓ | ✓ |
| Non-ovenproof glass and porcelain without any silver, gold, platinum or other metal decorations. | ✓ | × | × |
| Glass and glass ceramic made of ovenproof / frost-proof material. | ✓ | ✓ | ✓ |

| Cookware / Material | Defrost | Reheat Liquid | Convection Top Grill |
|---|---|---|---|
| Ceramic and earthenware without any quartz or metal components and glazes which contain metal. | ✓ | ✓ | × |
| Ceramic, porcelain and earthenware with unglazed bottom or with small holes, e.g. on handles. | × | × | × |
| Heat-resistant plastic up to 392 °F (200 °C). Always check the plastic container specification before use. | ✓ | ✓ | × |
| Cardboard, paper | ✓ | × | × |
| Clingfilm | ✓ | × | × |
| Roasting film with microwave safe closure (always check the film specification before use). | ✓ | ✓ | × |

| Cookware / Material | Defrost | Reheat Liquid | Convection Top Grill |
|---|---|---|---|
| Roasting dishes made of metal, e.g. enamel, cast iron. | × | × | × |
| Baking tins, black lacquer or silicon-coated (always check the baking tins specification before use). | × | × | × |
| Baking tray | × | × | × |
| Wire shelf | × | × | ✓ |
| Cookware for microwave use, e.g. crisp pan. | × | ✓ | × |

## 7. CARE AND CLEANING

### ⚠ WARNING!
Refer to Safety chapters.

### 7.1 General Information

Remove spills and any heavy soiling as soon as possible. Regular cleaning reduces the difficulty of major cleaning later.

### ⚠ CAUTION!
Before cleaning any part of the appliance, make sure all controls are turned off and the appliance is cool.
If you use ammonia or appliance cleaners, remove them and thoroughly rinse the appliance before operating. Follow manufacturer's instructions and provide adequate ventilation.

### ⚠ WARNING!
Do not use bleach to clean the appliance.

### ⚠ CAUTION!
Use scouring pads, oven cleaners, abrasive cleaners and ammonia with special caution while cleaning the appliance.

| Surface or Area | Cleaning Recommendation |
|---|---|
| Aluminum and vinyl | Use a soft cloth and clean with mild dish detergent and water. Rinse with clean water, dry and polish with a soft, clean cloth. |
| Painted body parts<br>Painted decorative trims | Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry and polish with a soft, clean cloth. Do not apply glass cleaners directly to the surface, spray onto cloth and wipe. |
| Touch display | Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Do not spray liquids directly on the display area. Do not use large amounts of water on the display, excess water may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads or paper towels, they may damage the finish. |
| Control panel | Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water.<br>Do not spray liquids directly on the oven control and display area.<br>Do not use large amounts of water on the control panel. Excess water on the control area may cause damage to the appliance.<br>Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels, they damage the finish. |
| Stainless Steel | Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, and dry with a soft clean cloth.<br>Do not use abrasive cleaners such as chlorides, chlorines, or ammonia. |
| Coated Stainless Steel | Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, and dry with a soft clean cloth.<br>Do not use appliance cleaner, stainless steel cleaner or cleaners containing abrasives, chlorides, chlorine, or ammonia. They may damage the finish. |
| Porcelain-enameled broiler pan and insert<br>Porcelain door liner<br>Porcelain body parts | Rinse with clean water and a damp cloth. Scrub gently with a soapy non-abrasive scouring pad to remove most spots. Rinse with a 50/50 solution of clean water and ammonia. If necessary, cover difficult spots with an ammonia soaked paper towel for 30 to 40 minutes. Rinse and wipe dry with a clean cloth. Remove all cleaners to avoid damage to the porcelain caused by heating.<br>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 porcelain surfaces. They may cause a dull spot even after cleaning. |

| Surface or Area | Cleaning Recommendation |
|---|---|
| Manual clean oven interior | The interior of the oven is porcelain coated and safe to clean with oven cleaner. Always follow manufacturer's instructions for cleaners. After cleaning, remove all cleaners to avoid damage to the porcelain caused by heating.<br>Do not spray oven cleaner on any electrical controls or switches.<br>Do not spray cleaner on oven door trim, door gasket, plastic drawer glides, handles or any exterior surfaces of the appliance. |
| Oven door | Use mild dish detergent and water or a 50/50 solution of vinegar and water to clean the top, sides, and front of the oven door and rinse well. You can use a glass cleaner on the outside glass of the door. You can use ceramic smoothtop cleaner or polish on the interior door glass.<br>Do not immerse the door in water. Do not spray or allow water or cleaners to enter the door vents.<br>Do not use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door.<br>Do not clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal.<br>Do not rub, damage, or remove oven door gasket. |

## 7.2 General Cleaning

Refer to the table at the beginning of this chapter for more information about cleaning specific parts of the oven.

**Follow these cleaning precautions:**
- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning the appliance manually.

Remove soils using hot, soapy water. 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. Remove spillovers and heavy soiling as soon as possible. Regular cleaning will reduce the effort required for major cleaning later.

### ⚠ CAUTION!

Before manually cleaning any part of the oven, be sure all controls are turned off and the oven is cool. The oven may be hot and can cause burns. Remove all racks and accessories from the oven before cleaning. Ammonia must be rinsed before operating the oven. Provide adequate ventilation.

**Cleaning Porcelain Enamel Oven**
The oven interior is porcelain on steel.

To clean the interior use oven cleaners.

**To remove heavy soil:**

1. Place the dish of ammonia in the oven.
   Let it sit overnight or for several hours with the oven door closed.
   Clean softened dirt spots using hot, soapy water.
   Rinse thoroughly with water and a clean cloth.
2. If soil remains, use a nonabrasive scouring pad or nonabrasive cleaner.
   If necessary, apply an oven cleaner following the manufacturer's instructions.
   Do not mix ammonia with other cleaners.
3. 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.
   Use hot, soapy water for cleaning.
   Rinse well with clean water and a cloth.

**Aluminum Foil, Aluminum Utensils, and Oven Liners**

### ⚠ WARNING!

Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat, causing a fire hazard.

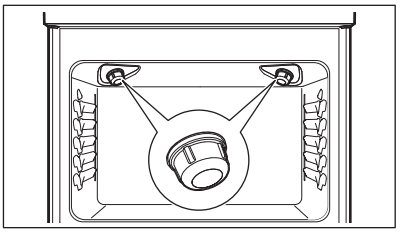
- Protective liners- Do not use aluminum foil to line the oven bottom. High heat can melt it, damaging the oven and reducing air circulation, leading to poor baking results. Only use aluminum foil as recommended in the manual to avoid electric shock or fire risks
- Aluminum utensils- Aluminum utensils have a lower melting point than other metals. Use aluminum pots and pans with care.
- Oven racks- Do not cover oven racks with aluminum foil. It restricts heat and airflow, affecting cooking results.

## 7.3 Replacing the Oven Light

### ⚠ CAUTION!

Be sure the oven is unplugged and all parts are cool before replacing the oven light.

The interior oven light is located at the rear of the oven cavity and is covered by a glass shield. The glass shield must be in place whenever the oven is in use.



### NOTE

Wear a cotton glove or use a paper towel when installing a new bulb. Do not touch the new bulb with your fingers when replacing. This will shorten the life of the bulb.

To replace the oven interior light bulb:

1. Turn electrical power off at the main source or unplug the appliance.
2. Remove interior oven light shield by turning a quarter turn counter-clockwise.
3. Replace bulb with a new T-4 type Halogen 25 watt appliance bulb.
4. Replace glass oven light shield by rotating clockwise.
5. Turn power back on again at the main source (or plug the appliance back in).

Be sure to reset the time of day on the clock.

## 7.4 Removing and Replacing the Oven Door

### ⚠ CAUTION!

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

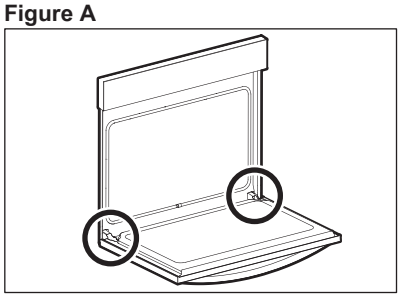
### IMPORTANT

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

**To remove the oven door**

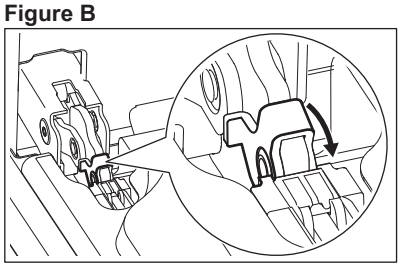
1. Open oven door completely, horizontal with floor.

**Figure A**



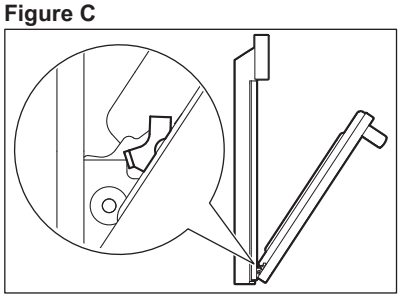
2. Pull up the lock located on each hinge support toward front of the oven until the lock stops. You may have to apply a little upward pressure on the lock to pull it up.

**Figure B**



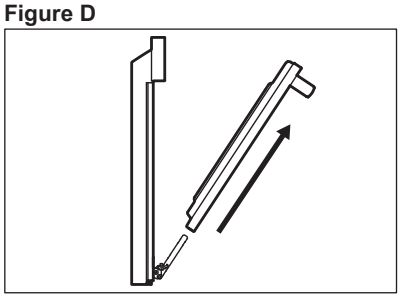
3. Grasp the door by the sides, and close the door until the door frame makes contact with the unlocked hinges.

**Figure C**



4. Pull the bottom of the door toward you while rotating the top of the door toward the appliance to completely disengage the hinge levers.

**Figure D**



**To replace the oven door**

1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (Figure D).
2. Hold the oven door at the same angle as the removal position (Figure C). Carefully insert the hinge levers into the oven frame until you feel the hinge levers are seated into the hinge notches. The hinge arms must be fully seated into the hinge notches before the oven door can be fully opened.
3. Fully open the oven door, horizontal with floor (Figure A).
4. Push the door hinge locks up toward and into the oven frame on both left and right oven door hinges to the locked position (Figure B).
5. Close the oven door.

### 7.5 Cleaning the Microwave

- Keep the oven clean inside and out for best performance and safety.
- Wipe spills immediately, especially after cooking greasy foods.
- Clean the surfaces with soft cloth and mild detergent. Avoid abrasive cleaners or scouring pads.
- To loosen stubborn residue, heat 2 cups of water (optionally with lemon juice) in a microwave-safe container for 5 minutes. Let it sit for 1–2 minutes before cleaning.
- Remove and wash the glass turntable separately with care. Do not put it in water immediately after cooking.
- Clean the outside surface with mild soap and a soft cloth. Do not let water enter vents or openings.
- Clean the oven door with soft cloth and mild detergent to avoid scratching.
- The steam can accumulate during operation of the microwave oven. Wipe it away with a soft cloth.
- Never operate empty microwave oven. This may damage internal components.

## 8. TROUBLESHOOTING

**⚠ WARNING!**
Refer to Safety chapters.

### 8.1 Oven Baking

For best cooking results, preheat the oven before baking cookies, breads, cakes, pies, pastries, etc.

There is no need to preheat the oven for roasting meat or baking casseroles.

The cooking time and temperature need to bake a product may vary from the previously owned appliance.

| Baking Problems | Possible Cause | Solution |
|---|---|---|
| Cookies and biscuits burn on the bottom. | Cookies and biscuits put into oven before oven is preheated. | Allow oven to preheat to desired temperature before placing food in oven.<br>Choose pan size that permits at least 2" of air space. |
| Cakes too dark on top or bottom. | Cakes put in oven before oven is preheated.<br>Rack position too high or too low.<br>Oven too hot. | Allow oven to preheat to selected temperature before placing food in the oven.<br>Use proper rack position for baking needs.<br>Set oven temperature 25°F / 13°C lower than recommended. |
| Cakes not done in center. | Oven too hot.<br>Incorrect pan size.<br>Pan not centered in oven.<br>Glass cookware slow heat conductor. | Set oven temperature 25°F / 13°C lower than recommended.<br>Use pan size suggested in recipe.<br>Use proper rack position and place pan with the space on all sides of pan at least 2" / 5.1 cm.<br>Reduce temperature and increase cook time or use shiny bakeware. |
| Cakes not level. | Oven not level.<br>Pan too close to oven wall or rack overcrowded.<br>Pan warped.<br>Oven light left on while baking. | Place a marked glass measuring cup filled with water on the center of the oven rack. If the level is uneven, refer to installation instructions for leveling the oven.<br>Use proper rack position and place pan with the space on all sides of pan at least 2" / 5.1 cm.<br>Do not use dented or warped pans.<br>Do not leave the oven light on while baking. |
| Foods not done when cooking time is over. | Oven too cool.<br>Oven overcrowded.<br>Oven door opened too frequently. | Set oven temperature 25°F / 13°C higher than suggested and bake for the recommended time.<br>Make sure to remove all pans from the oven except the ones that you use for baking.<br>Open oven door only after the shortest recommended baking time. |

## 8.2 Before you Call (Solutions to Common Problems)

Let us help you troubleshoot your concern! This section will help you with common issues. If you need us, visit our website, chat with an agent, or call us. We may be able to help you avoid a service visit. If you do need service, we can get that started for you!

**Frigidaire.com** (United States)
**1-800-374-4432**

**Frigidaire.ca** (Canada)
**1-800-265-8352**

| Occurrence | Possible cause | Solution |
|---|---|---|
| Entire appliance does not operate. | Appliance not connected. | Make sure power cord is plugged properly into outlet. Check your fuse box or breaker box to make sure the circuit is active. |
| | Electrical power outage. | Check the house light to be sure. Call your local electric company for service outage information. |

**Oven Problems**

| Occurrence | Possible cause | Solution |
|---|---|---|
| Poor baking results. | Many factors affect baking results. | Use proper oven rack position. Center food in the oven and space pans to allow air to circulate. Preheat the oven to the set temperature before placing food in the oven. Adjust the temperature and baking time recommended in the recipe. |
| Flames inside oven or smoking from oven vent. | Excessive spills in oven.<br>Grease of food spilled onto the oven bottom or oven cavity. | Wipe up excessive spills before turning on the oven.<br>If flames or excessive smoke are present when using broil, refer to Setting Oven Controls. |
| Oven smokes excessively when boiling. | Incorrect setting. | Refer to Setting Oven Controls. |
| | Meat to close to the broil element or burner. | Reposition the broil pan to provide proper clearance between the meat and broil element or burner. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, do not cut into lean. |
| | Grease build up on oven surfaces. | Regular cleaning is necessary when you broil frequently. Grease or food splatters cause excessive smoking. |
| Convection fan does not rotate. | Oven door is open. | The convection fan turns off if the oven door is open when convection is active. Close the oven door.<br>On gas models, the convection fan begins to rotate about 6 minutes into the preheating process. |

**Other Problems**

| Occurrence | Possible cause | Solution |
|---|---|---|
| Appliance is not level. | Poor installation. | Place the oven rack in the center of the oven. Place a level on the oven rack. Adjust the leveling legs at the base of the appliance until the rack is level. |
| | Kitchen cabinet alignment may make range appear not level. | Make sure cabinets are square and have sufficient room for appliance clearance. |

| Occurrence | Possible cause | Solution |
|---|---|---|
| Cannot move appliance easily. Appliance must be accessible for service. | Cabinets not square or built in too tightly.<br>Carpet interferes with appliance. | Contact the builder or installer to make the appliance accessible.<br>Provide sufficient space so the appliance can be lifted over carpet. Installation over carpet is not advised. Refer to Installation Instructions for guidelines specific to your appliance. |
| Oven light does not work. | The oven light is not secured in the socket. | Make sure the oven light is secure in the socket. Refer to Care and Cleaning. |

### 8.3 Microwave Oven

Before you call a repair person for your microwave, check the list below for possible easy solutions to some common problems.

| Problem | Solution |
|---|---|
| Neither the microwave's display or microwave oven operates. | Check the household circuit breaker.<br>Shut off power to the circuit, wait 10 seconds, then restore power to the microwave again. |
| The microwave's display works, but the microwave oven does not operate. | Make sure the microwave door is closed securely and completely.<br>Check if any object is stuck to the door seal.<br>Check if the microwave door is not damaged. If yes - contact service.<br>Press the STOP pad twice and attempt to re-enter cooking instructions. |
| The microwave stops before the cooking time is finished. | Check the household circuit breaker.<br>If there has been a power interruption the display will show 00:00. Shut off power to the circuit, wait 10 seconds, then restore power to the microwave.<br>Reset the clock and any cooking instructions.<br>Press the STOP pad twice and attempt to re-enter cooking instructions. |
| There are sparks or arcing. | Remove any metallic utensils, cookware or metal ties from the microwave cavity. |
| The turntable makes noises or sticks. | Clean the turntable, roller ring, and oven cavity bottom.<br>Make sure the turntable and roller ring are positioned correctly. |
| Using your microwave causes TV or radio interference. | Move your microwave further away from other appliances. |

## 9. LIMITED WARRANTY

Your appliance is covered by a one year limited warranty. For one year from your original date of delivery, Electrolux will pay all costs for repairing or replacing any parts of this appliance that prove to be defective in materials or workmanship when such appliance is installed, used and maintained in accordance with the provided instructions. If your product cannot be repaired or replaced, you will be refunded the purchase price less any depreciation, taxes or other costs.

**Exclusions**

This warranty does not cover the following:

1. Products with original serial numbers that have been removed, altered or cannot be readily determined.
2. Product that has been transferred from its original owner to another party or removed outside the USA, Puerto Rico, or Canada.
3. Rust on the interior or exterior of the unit.
4. Products purchased "as-is" are not covered by this warranty.
5. Food loss due to any refrigerator or freezer failures.
6. Products used in a commercial setting.
7. Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions.
8. Service calls to correct the installation of your appliance or to instruct you how to use your appliance.
9. 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 is shipped from the factory.
10. Service calls to repair or replace appliance light bulbs, air filters, water filters, other consumables, or knobs, handles, or other cosmetic parts.
11. Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska.
12. Damages to the finish of appliance or home incurred during installation, including but not limited to floors, cabinets, walls, etc.
13. Damages caused by: services performed by unauthorized service companies; use of parts other than genuine Electrolux parts or parts obtained from persons other than authorized service companies; or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God.

**Disclaimer of implied warranties; Limitation of remedies**

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AS PROVIDED HEREIN. CLAIMS BASED ON IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW, BUT NOT LESS THAN ONE YEAR. ELECTROLUX SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN LIMITED WARRANTY OR ANY IMPLIED WARRANTY. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES, SO THESE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. THIS WRITTEN WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

**If You Need Service**

You must provide the appliance serial number and your receipt, delivery slip, or some other appropriate payment record to establish the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. Service under this warranty must be obtained by contacting Electrolux at the addresses or phone numbers below.

This warranty only applies in the USA, Puerto Rico and Canada. In the USA and Puerto Rico, your appliance is warranted by Electrolux Consumer Products, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp. Electrolux authorizes no person to change or add to any obligations under this warranty. Obligations for service and

parts under this warranty must be performed by Electrolux or an authorized service company. Product features or specifications as described or illustrated are subject to change without notice.

**USA**

**1-800-374-4432**

Electrolux Consumer Products, Inc.

10200 David Taylor Drive

Charlotte, NC 28262

**Canada**

**1-800-265-8352**

Electrolux Canada Corp.

5855 Terry Fox Way

Mississauga, Ontario, Canada L5V 3E4

## 10. QUEBEC RIGHT TO REPAIR

Though Frigidaire makes every effort to make replacement parts, repair services and information necessary to maintain or repair our products available to consumers, parts, service and information are not guaranteed, pursuant to section 39 of the Consumer Protection Act, CQLR, c. P-40.1 and sections 79.18 to 79.20 of the Regulation respecting the application of the Consumer Protection Act, CQLR, c P-40.1, r. 3.

