FRIGIDAIRE

All about the Use & Care of your Electric Range

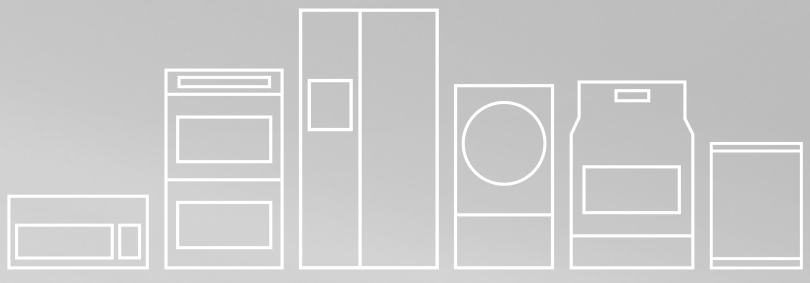


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PRODUCT RECORD AND REGISTRATION

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Questions?

For toll-free telephone support in the U.S. call **1-800-944-9044**.

For online support and Internet production information visit **http://www.frigidaire.com**.

Thank you for choosing Frigidaire.

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

Need Help?

Visit the Frigidaire web site at www.frigidaire.com

Before you call for service, there are a few things you can do to help us serve you better.

Read this Use & Care Guide

This manual contains instructions to help you use and maintain your appliance properly.

If You Received a Damaged Appliance...

Immediately contact the dealer (or builder) that sold you the appliance.

Save Time and Money

Check "Solutions to Common Problems:" on page 30. This section helps step you through some common problems that might occur.

If you do need service, help is only a phone call away. Call Frigidaire customer services at 1-800-944-9044.

Product Registration

Registering your product with Frigidaire enhances our ability to serve you. You can register online at http://www.frigidaire.com or by dropping your product registration card in the mail.

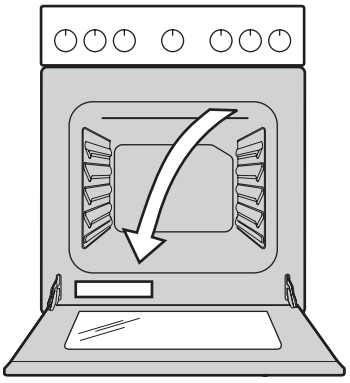
Record model and serial numbers here

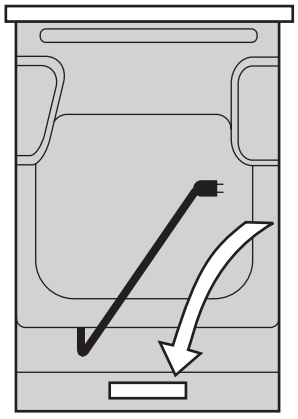
Purchase Date: _____

Frigidaire model number:_____

Frigidaire serial number:_____

Serial Plate 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.

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

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.

DEFINITIONS

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

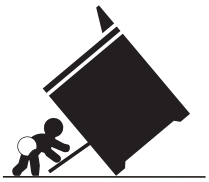
⚠ **WARNING** - Indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

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

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

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

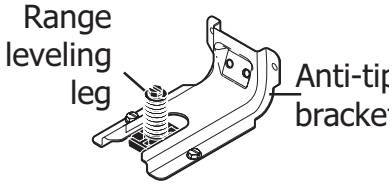
⚠ WARNING



Tip Over Hazard

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





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

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

IMPORTANT SAFETY INSTRUCTIONS

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.

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.

⚠ **WARNING** - Air curtain or other overhead range hoods that operate by blowing a downward air flow onto a range or cooktop shall not be used in conjunction with gas ranges or cooktops other than when the range or cooktop and hood have been designed, tested, and listed by an independent test laboratory for use in combination with each other.

GROUNDING INSTRUCTIONS

⚠ **WARNING** - Avoid fire hazard or electrical shock. Failure to follow this warning may cause serious injury, fire, or death.

⚠ **WARNING** - 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. It is the responsibility and obligation of the consumer to contact a qualified installer to assure that the electrical installation is adequate and is in conformance with all local codes and ordinances.

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

IMPORTANT INSTRUCTIONS FOR USING THE APPLIANCE

⚠ **WARNING** - Storage In or On Appliance—Flammable materials should not be stored in an oven or microwave, near surface burners or elements, or in the storage or warmer 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.

⚠ **WARNING** - 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.

⚠ **WARNING** - 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.

⚠ **WARNING** - 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.

⚠ **WARNING** - Stepping, leaning, or sitting on the door or drawers of this appliance can result in serious injuries and also cause damage to the appliance.

⚠ **WARNING** - Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with any materials, such as aluminum foil or aftermarket oven liners. Aluminum foil and other liners may trap heat, causing a fire hazard.

⚠ **WARNING** - Do not use oven or warmer drawer (if equipped) for storage.

⚠ **WARNING** - 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.

⚠ **CAUTION** - 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.

⚠ **CAUTION** - 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.

⚠ **CAUTION** - Do not heat unopened food containers - Build-up of pressure may cause container to burst and result in injury.

⚠ **CAUTION** - Wear proper apparel - Loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.

IMPORTANT SAFETY INSTRUCTIONS

⚠ **CAUTION**- Do not touch surface burners or elements, 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.

⚠ **CAUTION** - 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.

IMPORTANT INSTRUCTIONS FOR USING YOUR RADIANT COOKTOP

Know which knob or key controls each surface heating area. Place cookware with food on the cooking area before turning it on. Turn the cooking area off before removing the cookware.

Cookware handles should be turned inward and not extend over adjacent surface elements — To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the cookware should be positioned so that it is turned inward, and does not extend over other cooking areas.

Use proper pan size - This appliance is equipped with one or more surface units of different sizes. Select cookware with flat bottoms that match the surface unit size. Using the proper cookware on the cooking area will improve efficiency.

Glazed cooking utensils— Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.

Improper cookware may break due to sudden changes in temperature. Check the cookware manufacturer's recommendations for cooktop use.

Never leave surface elements unattended. Boil-overs may cause smoking and greasy spills that may ignite. A pan that has boiled dry could be damaged and may damage the cooktop.

Do not use a searing grill meant for use with a broiler pan on the cooktop. The searing grill is not designed for use on the cooktop. Doing so may result in a fire.

When you are flaming foods under a ventilating hood, turn on the fan.

IMPORTANT INSTRUCTIONS FOR USING YOUR COIL COOKTOP

Make sure reflector pans or drip bowls are in place - absence of these pans or bowls during cooking may subject wiring or components underneath to damage.

Carefully check the reflector pans, drip bowls, and coils for packaging material. Remove all packaging material before using the cooktop.

Protective Liners - Do not use aluminum foil to line surface drip bowls. Improper use of these liners may result in a risk of electric shock or fire.

Do not immerse or soak removable heating elements—Heating elements should never be immersed in water. Heating elements clean themselves during normal operation.

Do not use decorative surface burner covers. If an element is accidentally turned on, the decorative cover will become hot and possibly melt. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop.

Do not allow grease to accumulate around surface burners and drip bowls.

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.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR 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.

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.

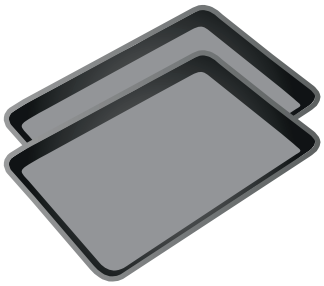
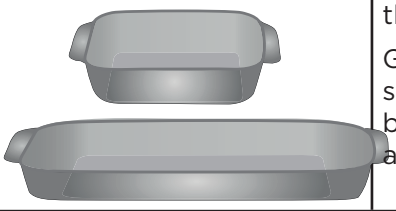
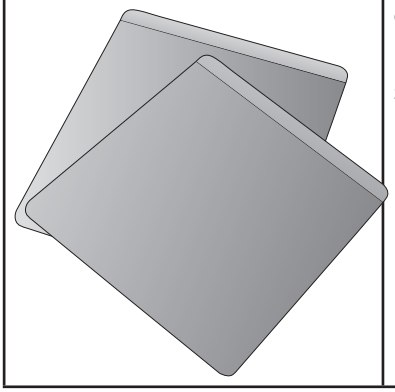
Remove the oven door from any unused oven if it is to be stored or discarded.

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.

Important Safety Notice - The California Safe Drinking Water and Toxic Enforcement Act requires the governor of California to publish a list of substances known to cause cancer, birth defects, or other reproductive harms, and requires businesses to warn customers of potential exposures to such substances.

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 using dark bakeware.
Glass bakeware 	Glass bakeware cooks hotter than shiny bakeware. Glass is convenient, as the same piece of bakeware can be used for cooking, serving, and storing food.	Reduce the cooking temperature by 25° F (13-14° C) when using glass bakeware.
Insulated bakeware 	Insulated bakeware cooks cooler than shiny bakeware. Insulated bakeware is designed for baking in gas ovens.	Reduce the cooking temperature by 25° F (13-14° C) when using glass bakeware.

COOKING RECOMMENDATIONS

Cooking Conditions

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

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

Cooking Results

Small adjustments may fix a problem with food not being as done as you like or more done than you like.

Material	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.

Cooking Tips

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

Material	Recommendation
Baking	
Rack placement	Follow the instructions in “Oven Controls” on starting on page 17. When using only one rack, place the rack so the food is in the center of the oven.
Preheat	Fully preheat the oven before baking items like cookies, cakes, biscuits and breads.
Checking food	Use the window and oven light when checking food. Opening the door may reduce baking performance.
Food placement	Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.

Material	Recommendation
Broiling / Roasting	
Broiling pan	For best results when broiling, use a broil pan with a broil pan insert designed to drain the fat from the food, help avoid spatter, and reduce smoking. The broiler pan will catch grease spills, and the insert helps prevent grease splatters. If a broiler pan and insert are not supplied with this appliance, they may be purchased from Frigidaire.com.

BEFORE SETTING SURFACE CONTROLS

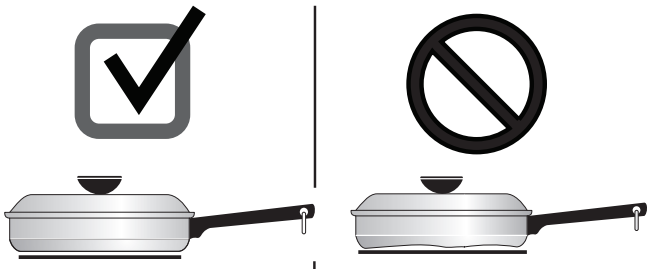
Using Proper Cookware

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

Check for flatness by rotating a ruler across the bottom of the cookware (see Figure 1). Cookware should have flat bottoms that make good contact with the entire surface of the heating element (see Figure 2).

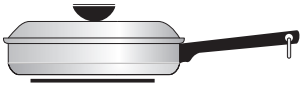


Figure 1: Testing cookware



- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared and the size of the surface element.
- Made of material that conducts heat well.
- Easy to clean.
- Always match pot diameter to element size.

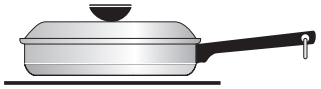
- Curved and warped pans.



- Cookware larger than element by more than one-half inch or 12mm.



- Heavy handle tilts pan.



- Pan is much smaller than the element.

Figure 2: Proper cookware

Cookware Material Types

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

- **Aluminum** - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining and pitting).
- **Copper** - Excellent heat conductor but discolors easily (see Aluminum).
- **Stainless** - Slow heat conductor with uneven cooking results. Durable, easy to clean, and resists staining.
- **Cast Iron** - A slow heat conductor, but will retain heat very well. Cooks evenly once cooking temperature is reached.
- **Porcelain-enamel on metal** - Heating characteristics will vary depending on base material.
- **Glass** - Slow heat conductor.

IMPORTANT

- **Do not** allow aluminum foil or ANY material that can melt to make contact with the radiant surface element. If these items melt on the cooktop, they will damage the cooktop
- **NEVER** place or straddle a cooking utensil over two different surface cooking areas at the same time. Incorrect use may damage the cooktop.

About the Radiant Surface Elements

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To maintain the selected setting the element will cycle on and off. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle.

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

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

Element On Indicator Lights

The ELEMENT ON indicator light will turn on when one or more elements are turned on. A quick glance at this indicator light when cooking is finished is an easy check to be sure all surface elements are turned off.

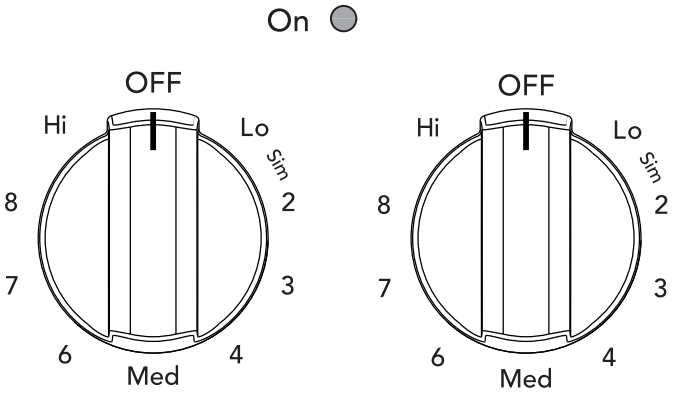


Figure 3: On indicator light

⚠ CAUTION

- Surface elements may appear to have cooled after they have been turned off. **The element surface may still be hot**, and burns may occur if the element or surrounding area is touched before it has cooled to a safe temperature.
- **Do not** place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrapping on top of the range when it is in use. These items could melt or ignite. Potholders, towels, or wooden spoons could catch fire if placed too close to the surface elements.
- **Do not** use aluminum foil to line surface drip bowls or reflector pans. Improper installation of these liners may result in risk of electric shock or fire.

NOTE

- Radiant elements have a limiter that allows the element to cycle on and off, even at the HI setting.
- Be sure to read detailed instructions for coil cooktop cleaning in the “Care and Cleaning” section and “Before You Call” checklist section of this Use and Care Guide.

BEFORE SETTING SURFACE CONTROLS

Home Canning

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

- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning. Heat is spread more evenly when the bottom surface is flat. Use a straight-edge to check canner bottom.
- Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner.
- It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops and to center canners on the burner grates.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.
- Use tested recipes and follow instructions carefully. Check with your local Cooperative Agricultural Extension Service or a manufacturer of glass jars for the latest canning information.
- It is best to can small amounts and light loads.
- Do not leave water bath or pressure canners on high heat for an extended amount of time.

⚠ CAUTION

Canning can generate large amounts of steam. Use extreme caution to prevent burns. Always raise the lid to vent steam away from you. Safe canning requires that harmful micro-organisms are destroyed and the jars are sealed completely. When canning in a water bath canner, a gentle but steady boil must be maintained continuously for the required time.

Single radiant surface elements

The cooktop has four single coil surface elements.

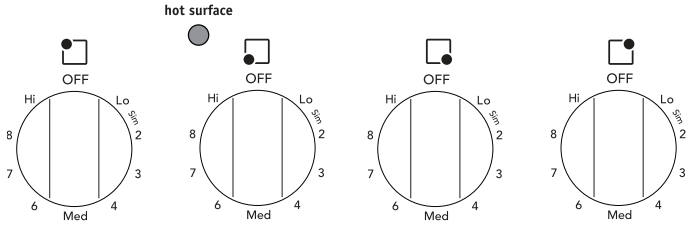


Figure 4: Surface control knobs

To operate an element:

1. Place correctly sized cookware on the element.
2. Push in and turn the surface control knob in either direction (Figure 5) to the desired setting (refer to the "Suggested radiant surface element settings" in Table 1).
3. When cooking is complete, turn the radiant surface element OFF before removing the cookware.

Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The surface control knobs do not have to be set exactly on a particular spot. Use the graphics provided as a guide and adjust the control knob as needed (see Figure 1).

A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.

Suggested radiant surface element settings

The suggested settings found in Table 1 below are based on cooking with medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

Table 1: Suggested settings for radiant elements

Settings	Type of Cooking
High (HI)	Start most foods; bring water to a boil and pan broiling.
Medium High (8)	Continue a rapid boil; frying, deep fat frying
Medium (6)	Maintain a slow boil; thicken sauces and gravies; steaming vegetables
Medium Low (2-4)	Keep foods cooking; poaching and stewing
Low (LO)	Keep warm, melting and simmering

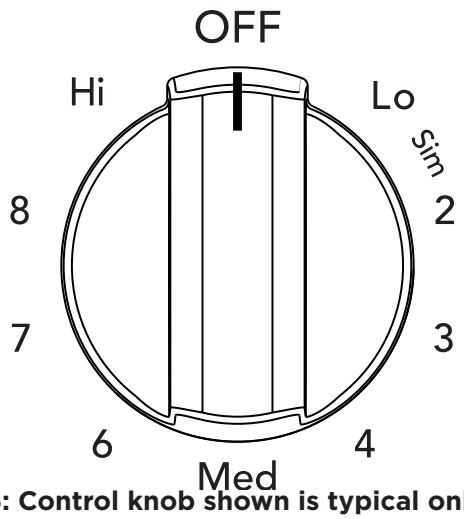


Figure 5: Control knob shown is typical only

⚠ CAUTION

- Radiant surface elements may appear to have cooled after they have been turned off. **The element may still be hot** and burns may occur if the element is touched before it has cooled sufficiently.
- **Do not** place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels, or wooden spoons could catch fire if placed too close to the surface elements.
- **Do not** use aluminum foil to line surface drip bowls or reflector pans. Improper installation of these liners may result in risk of electric shock or fire.

NOTE

- The size and type of utensil used and the amount and type of food being cooked will influence the setting needed for best cooking results.
- The Element ON indicator light will glow when one or more elements are turned ON. A quick glance at ths indicator light when finished cooking is an easy check to be sure all control knobs are turned OFF.

Oven Vent Location

The oven vent is located under the control panel. When the oven is on, warm air passes through this vent.. This venting is necessary for proper air circulation in the oven and good baking results. Do not block the oven vent. Never close off the openings with aluminum foil or any other material. Steam or moisture may appear near the oven vent. This is normal.

The Cooling Fan

The cooling fan operates during cooking. Air is expelled through the vents between the oven door and the control panel as shown in Figure 5.

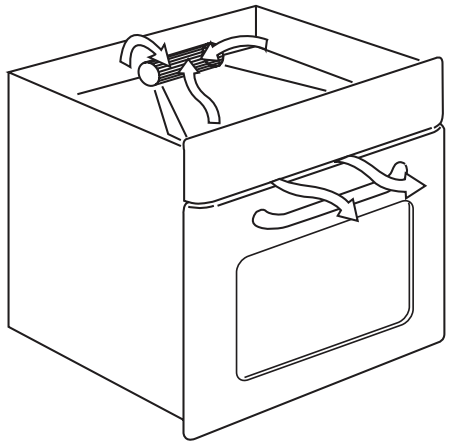


Figure 5: Cooling fan location

⚠ 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. During self clean, temperatures in the oven will be hot enough to melt foil.

⚠ CAUTION

- Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, oven exterior, oven racks, and cooktop 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.

Flat Oven Rack

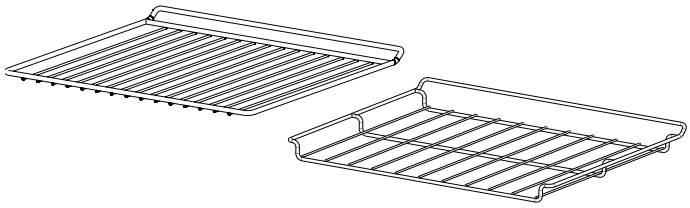


Figure 6: Flat and offset oven racks

This oven comes with a **flat oven rack** and an **offset oven rack** that may be used for most cooking needs.

Removing, Replacing, and Arranging Flat or Offset Oven Racks

Always arrange the oven racks when the oven is cool.

To **remove** - Pull the oven rack straight forward until it reaches the stop position. Lift up front of oven rack slightly and slide out.

To **replace** - Place the oven rack on the rack guides on both sides of oven walls. Tilt the front of oven rack upward slightly and slide the oven rack back into place. Be sure oven racks are level before using.

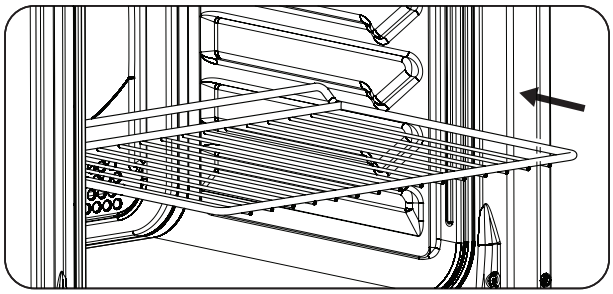


Figure 7: Removing, replacing, and arranging racks

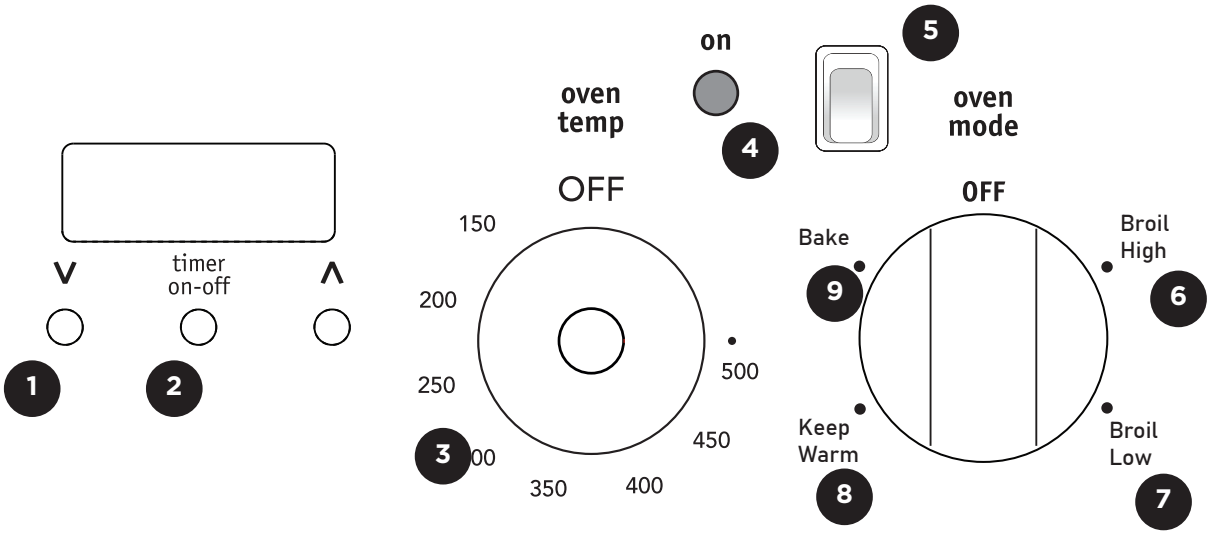
Air Circulation in the Oven

The rack has a special shape in the rear which helps with the heat circulation.

Do not push the baking tray all the way to the back wall of the cavity. This prevents the heat from circulating around the tray. The food may be burnt, especially in the rear part of the tray.

For best air circulation when baking, allow a space of 2 inches (5 cm) around the cookware for proper air circulation. Be sure pans and cookware do not touch each other, the oven door, sides, or back of the oven cavity.

Hot air must be able to circulate around cookware for even heat to reach the food.



Oven Control Features

1. **Up / Down arrows** - Use to adjust and set the appliance's timer functionality.
2. **Timer on-off** - Use to set or cancel the minute timer. The minute timer does not start or stop any cooking function.
3. **Oven temp knob** - Use to select the desired cooking temperature.
4. **Oven indicator light** - Glows each time the oven cycles on to maintain the set oven temperature.
5. **Oven light** - Use this switch to turn the internal oven light on or off.
6. **Roast**- Use to select the roasting function, best for cooking tender cuts of beef, lamb, pork, and poultry.
7. **Bake** - Use to enter the normal baking mode temperature and start a normal baking function.
8. **Lo Broil** - Use to set the broil function.
9. **Hi Broil** - Use to set the broil function.

Operating oven light

The interior oven light will automatically turn on when the oven door is opened. Press the oven light switch (5) located on the control panel to turn the interior oven light on and off whenever the oven door is closed.

The interior oven light is located at the upper right rear wall of the oven interior. To change the interior oven light, see "Changing the oven light" in the **Care & Cleaning** section.

Setting the Clock

When the appliance is first plugged in or when the power supply to the appliance has been interrupted, the display will flash 0:00. It is recommended to always set the clock for the correct time of day before using the appliance.

To set the clock:

1. Press **timer on-off**. The timer activate symbol will come on.
2. Use ^ or v to set the correct time of day. After approximately five seconds, the flashing stops and the display shows the time of day you set.

To change the time:

1. When the appliance is active, press and hold ^ or v at the same time.
2. When the dot between the hour and minutes flashes, use ^ or v to set the new time.
3. Press **timer on-off** to confirm the time.

NOTE

On some models, the time of day is a 24-hour clock and cannot be changed to 12 hours.

Timer Functions

This appliance is equipped with three timer options: minute countdown timer, cook time (dur), and end time (END).

Table 2: Minimum and maximum control settings

Function	Application
Minute Timer (🔔)	Use to track your cooking times without interfering with the cooking process. The timer may be set from a minimum time of 1 minute to a maximum of 23 hours and 59 minutes
Cook Time Duration (dur)	Use to set the oven to cook for a certain amount of time, from 1 minute to 10 hours.
End Time (END)	Use to program the oven to stop cooking at a certain time of day, from 1 minute to 10 hours later.

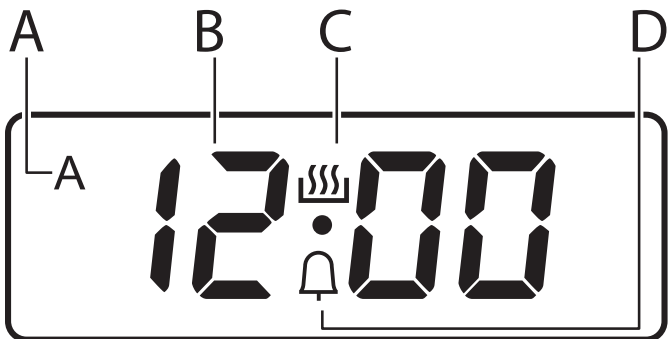


Figure 8: Clock display functions

- **A:** Duration and End time indicator
- **B:** Time display
- **C:** Timer active indicator
- **D:** Active timer indicator

To set a timer function:

1. For Duration (dur) and END (End), set an oven function and cooking temperature using the oven temp and oven mode knobs. (This is not necessary for 🔔.)
2. Press **timer on-off** until the desired function option displays -- indicated by the bell symbol, dur, or END -- and starts to flash.
3. Press ^ or v to set the desired timer function. The timer function activates, and the corresponding indicator will appear in the display. For End and dur, A will also appear in the display.

   NOTE: When using the End function, set the time of day, not a number of minutes, The display will default to the current time.
4. When the time ends, the function's indicator on the display will start flashing and an signal will sound for two minutes. Press any button to stop the signal.

IMPORTANT

With the Duration and End functions, the appliance will stop cooking automatically, and the oven indicator light will turn off..

To cancel the timer function:

1. Press **timer on-off** until the desired function option appears.
2. Press and hold ^ or v at the same time. The timer function will go out after several seconds.

To change the acoustic signal:

1. To hear the current signal, press and hold v.
2. Repeatedly press v to change the signal.
3. Release . The last tone you heard will be the new signal.
4. Wait five seconds for the setting to be confirmed.

NOTE

When the appliance is disconnected from the outlet or after a power outage, the signal tone will be set back to the default tone.

Setting Bake

Use the bake feature whenever the recipe calls for baking using normal temperatures.

⚠ CAUTION

- Always use pot holders or oven mitts when using the oven. When cooking the oven interior, oven racks, and cooktop will become very hot which can cause burns.
- Do not bake foods directly on the oven bottom. To avoid damaging the oven interior and surfaces, always bake foods in the oven using bakeware positioned on an oven rack.

To set Bake:

1. Arrange oven racks while the oven is still cool.
2. Allow oven to preheat for 15 minutes before baking. Preheating is not necessary when cooking casseroles, or broiling most foods.
3. Turn the oven mode knob to the bake position (Figure 9).
4. Turn the oven temp knob to the desired temperature position (Figure 10).
5. To cancel the baking function, turn the oven mode and oven temp knobs to the OFF positions.

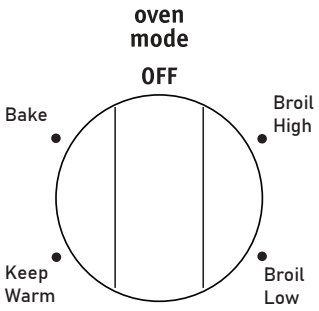


Figure 9: Oven mode knob

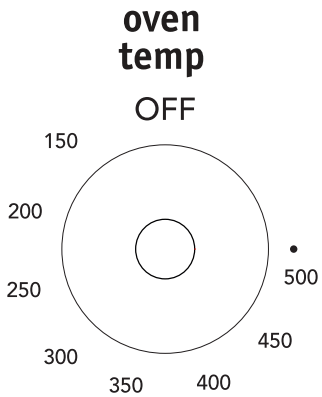


Figure 10: Oven temp knob

⚠ WARNING

Incorrect operation of the appliance or defective components can cause dangerous overheating. To prevent this, this appliance has a safety thermostat which interrupts the power supply. The appliance activates again automatically when the temperature drops.

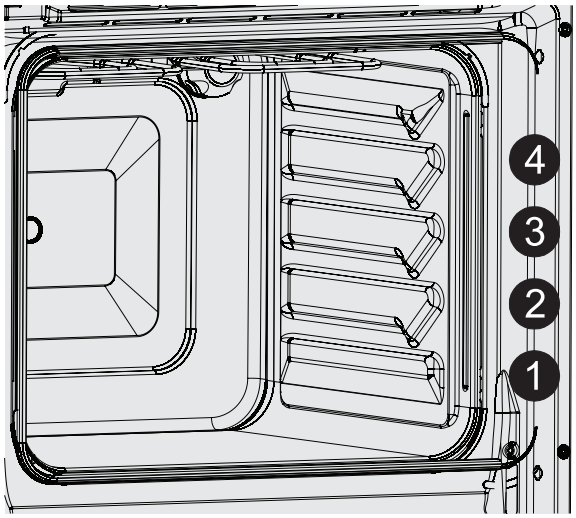


Figure 11: Oven rack positions

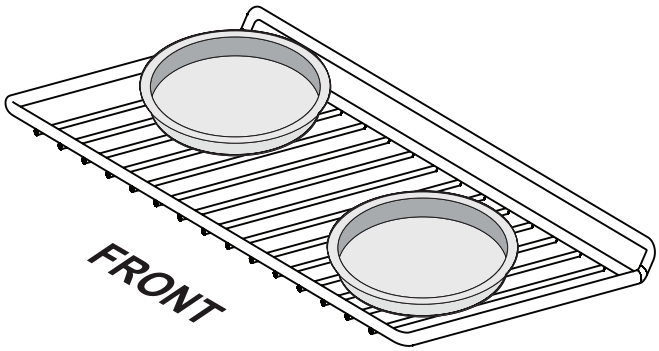


Figure 12: Baking with a single rack

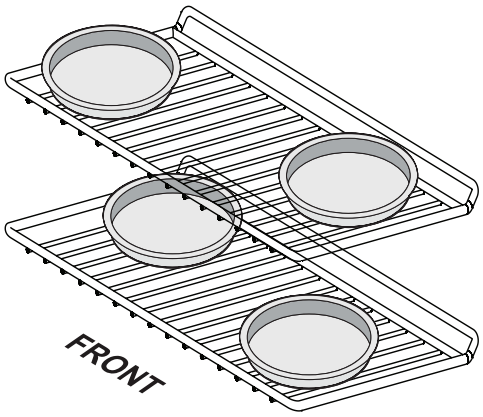


Figure 13: Baking with multiple racks

IMPORTANT

For this appliance, single rack radiant bake is the recommended bake function for best results for batter and dough-based baked goods such as cakes, pastries, and breads.

- For best results when baking with one oven rack, place racks in positions 2 or 3 (Figure 11).
- When baking using one oven racks, position bakeware as shown in Figure 12. Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.control knob to OFF position.

NOTE

The single rack baking image is correct, but it's also for presentation purposes. You may also bake with the left pan in the front and the right pan in the back. Either position for either pan bakes correctly.

IMPORTANT

When baking using two oven racks, the pans on each rack must be swapped half way through the cook time for best results.

- For best results when baking cakes or cookies using two oven racks, place racks in positions 1 and 3 (Figure 11) and place pans as shown in Figure 13.
- Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.

General Baking Tips:

- Preheat the oven 15 minutes before baking items like cookies, biscuits, cakes, and breads.
- Dark or dull pans absorb more heat than shiny bakeware, resulting in dark or over browning of foods. It may be necessary to reduce the oven temperature or cook time to prevent over browning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies, and muffins.
- Do not open the oven door too often. Opening the door will reduce the temperature in the oven.
- Glass bakeware is a slow heat conductor. May require reducing oven temperature.

Setting Broil

Use to cook meats that require direct exposure to radiant heat for optimum browning results. Position the rack as suggested in Table 3.

NOTE

Keep the oven door closed when broiling. The escaping heat could damage appliance knobs and controls.

To set Broil:

1. Place the offset oven rack while the oven is still cool. Turn the oven mode knob to the Broil Hi position (Figure 9).
2. Turn the oven temp knob to the desired temperature position (Figure 10). For optimum results, preheat broil for 15 minutes before adding food.
3. Place the insert on the broil pan (if equipped), then place the food on the broil pan insert (if using a broiler pan and insert). To purchase a broiling pan and insert, visit frigidaire.com
4. Place the broiler pan and insert on the oven rack. Center the broiler pan directly under the broiler element. Broil on one side until food is browned. Always pull the oven rack out to the stop position before turning or removing food. Turn and broil food on the second side.
5. To cancel the broiling function, turn the oven mode and oven temp knobs to the OFF positions.

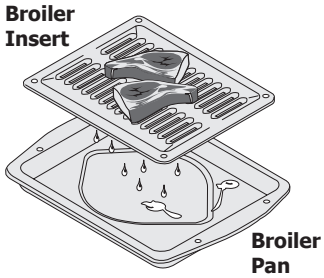


Figure 14: Broil accessories

⚠ WARNING

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

The broiler pan and the insert allow grease to drain and be kept away from the high heat of the broiler. Do not use the pan without the insert. Do not cover the insert with aluminum foil; the exposed grease could ignite.

⚠ CAUTION

Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, oven racks, and cooktop will become very hot which can cause burns.

Table 3: Broil recommendations

Food item	Rack Position	Mode	Temp	Cook time in minutes		Doneness
				1st side	2nd side	
Steak 1” thick	4 4	HI	500°F 500°F	8:00 8:00	5:00 7:00	Rare** Medium
Pork Chops 3/4" thick	3 o 4	HI	500°F	8:00	6:00	Well
Chicken - Bone In	3	HI	500°F	20:00	10:00	Well
Chicken Boneless	3 or 4	HI	500°F	8:00	6:00	Well
Fish	3	HI	500°F	13:00	--	Well
Shrimp	3	HI	500°F	5:00	--	Well
Hamburger 1” thick	4 3 or 4	HI	500°F 500°F	8:00 8:00	5:00 7:00	Rare** Medium

The U.S. Department of Agriculture states, **Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive.” (Source: Safe Food Book, Your Kitchen Guide, USDA Rev. June 1985.) The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For well done 170°F (77ºC). All cook times shown are after 2 minutes of preheating.

Keep Warm

Keep Warm should only be used with foods that are fully cooked and at serving temperatures. Warm will keep foods warm and ready for serving at 170° F (77°C) until canceled.

To set Warm:

1. If needed, arrange oven racks and place cooked food in oven.
2. Turn the oven mode knob to **Keep Warm**: WARM will appear in the display. .

To turn Keep Warm off at any time, turn the oven mode knob to OFF.

⚠ 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.

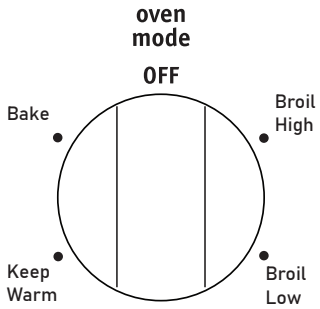


Figure 15: Oven mode knob

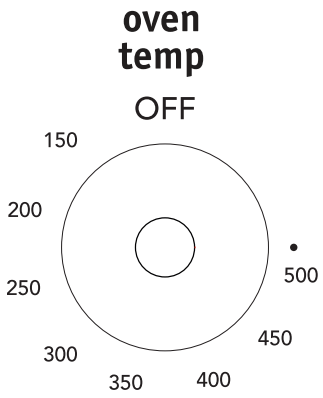


Figure 16: Oven temp knob

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

⚠ CAUTION

- Before cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool.
- If ammonia or appliance cleaners are used, they must be removed and the appliance must be thoroughly rinsed before operating. Follow manufacturer's instructions and provide adequate ventilation.

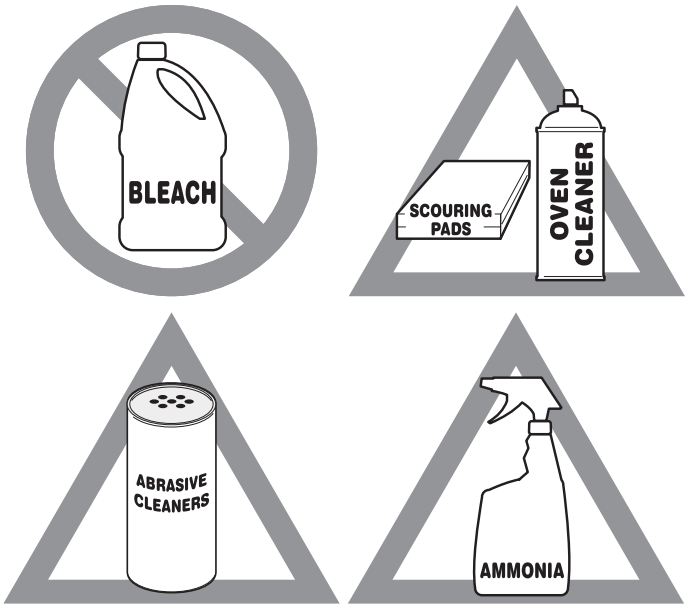


Figure 17: Use cleaners with caution

Surface or Area	Cleaning Recommendation
Aluminum and vinyl	Using a soft cloth, clean with mild dish detergent and water. Rinse with clean water, dry and polish with a soft, clean cloth.
Painted and plastic control knobs Painted body parts Painted decorative trims	Using a soft cloth, 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. Glass cleaners may be used, but do not apply directly to surface; spray onto cloth and wipe.
Control panel	Before cleaning the control panel, turn all controls off, activate oven lockout (on some models), and if needed remove any knobs from panel. Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Do not spray liquids directly on the oven control and display area. Do not use large amounts of water on the control panel - excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels - they will damage the finish.
Control knobs	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. To remove control knobs: turn to the OFF position, grasp firmly, and pull off the shaft. To replace knobs after cleaning, line up the OFF markings and push the knobs into place.
Stainless Steel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use cleaners containing abrasives, chlorides, chlorine, or ammonia.

CARE AND CLEANING

Surface or Area	Cleaning Recommendation
Smudge Proof™ Stainless Steel Black Stainless Steel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use appliance cleaner, stainless steel cleaner, or cleaner containing abrasives, chlorides, chlorine, or ammonia. These cleaners may damage the finish.
Porcelain-enameled broiler pan and insert Porcelain door liner 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 or future heating could damage the porcelain. Do not allow food spills with a high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on porcelain surfaces. These spills may cause a dull spot even after cleaning.
Manual clean oven interior	The oven interior is porcelain coated and safe to clean using oven cleaners. Always follow manufacturer's instructions for cleaners. After cleaning, remove any oven cleaner or the porcelain may become damaged during future heating. Do not spray oven cleaner on any electrical controls or switches. Do not spray or allow oven cleaner to build up on the oven temperature sensing probe. 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. Rinse well. Glass cleaner may be used on the outside glass of the door. Ceramic smoothtop cleaner or polish may be used on the interior door glass. Do not immerse the door in water. Do not spray or allow water or cleaners to enter the door vents. Do not use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door. Do not clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Do not rub, damage, or remove this gasket.

Coil elements and drip bowls

Your cooking product includes a new generation of electric coil element. This electric coil element design follows/supports a change made to the UL Standard for Household Electric Ranges related to cooktop surface temperature detection. If ordering replacement electric coil elements, you must refer to the parts catalog to obtain the correct part number for the electric coil element that was designed to function with the specific model that was purchased.

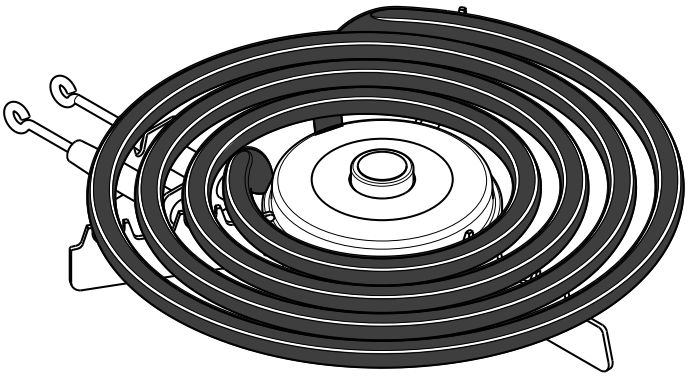


Figure 18: Coil element

⚠ CAUTION

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

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

To remove the surface elements and drip bowls:

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

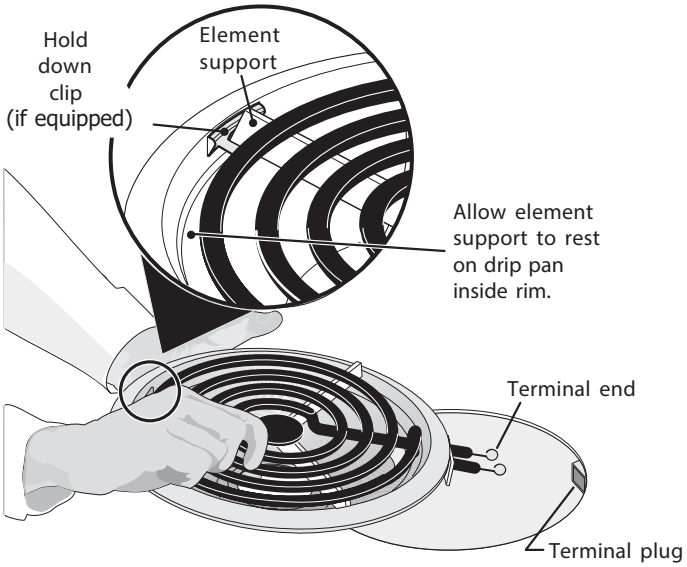


Figure 19: Removing coil and drip bowl

Cleaning drip bowls

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

To replace drip bowls and surface elements:

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

Replacing the Oven Light

⚠ CAUTION

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

Replacing the oven interior light bulb:

The interior oven light is located at the rear of the oven cavity and covered with a glass shield. The glass shield must be in place whenever the oven is in use (Figure 23). Only use lamps with the same specifications.

1. Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.
2. Turn electrical power off at the main source or unplug the appliance.
3. Turn the lamp glass cover counterclockwise to remove it.
4. Clean the glass cover.
5. Replace the lamp with a suitable 300°C heat-resistant lamp.

NOTE

Do not allow your fingers to touch the new bulb when replacing. This will shorten the life of the bulb. Use a paper towel or cotton glove while handling the new bulb when installing.

6. Replace glass oven lamp glass cover.
7. Turn power back on again at the main source (or plug the appliance back in).

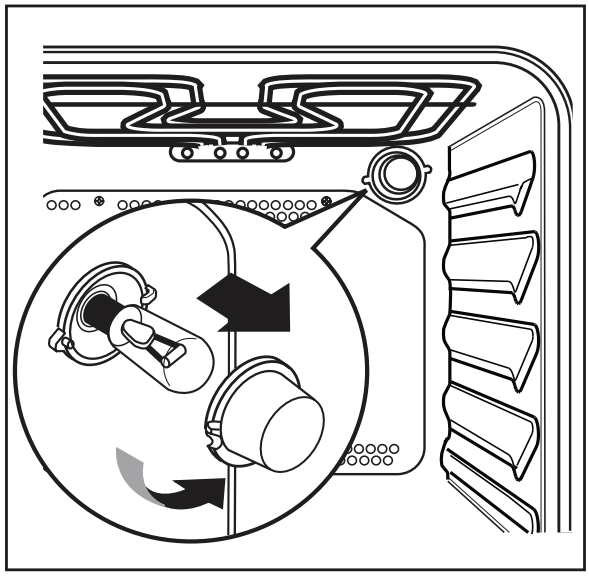


Figure 20: Oven light

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. Do not use the appliance without the internal glass panel.

To remove the oven door:

1. Open the door fully, horizontal with the floor, and hold the two door hinges (Figure 21).
2. Lift and turn/pull the levers on both of the door hinge locks down from the oven frame completely towards the oven door (Figure 22). A tool such as a small flat-blade screwdriver may be required.
3. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle. Close the oven door halfway to the first opening position. Then, pull forward and remove the door from its seat (Figure 23).
4. Put the door on a soft cloth on a stable surface (Figure 24).
5. Clean the glass panel with water and soap. Dry the glass panel carefully.

IMPORTANT

Clean the oven door with a wet sponge only. Dry it with a soft cloth. Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

IMPORTANT

Special door care instructions - Most oven doors contain glass that can break. Do not close the oven door until all the oven racks are fully in place. 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.

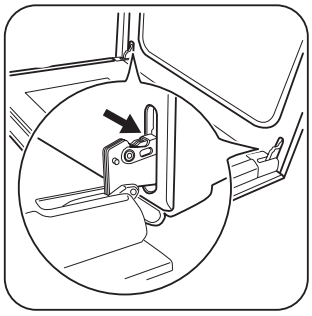


Figure 21: Door hinge location

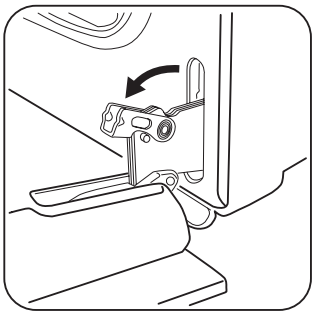


Figure 22: Door hinge Locks

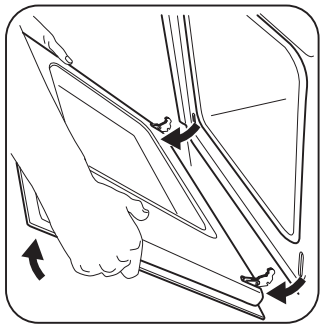


Figure 23: Holding door for removal

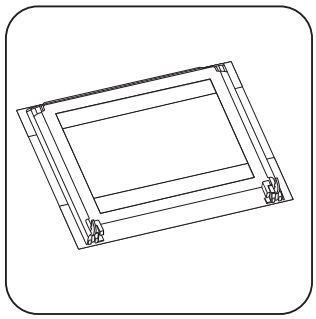


Figure 24: Place door on soft surface

IMPORTANT

Special door care instructions - Most oven doors contain glass that can break. Do not close the oven door until all the oven racks are fully in place. 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.

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 23).
2. Holding the oven door at the same angle as the removal position, seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (Figure 23). The hook of the hinge arms must be fully seated onto the roller pins.
3. Fully open the oven door, horizontal with floor (Figure 21).
4. Lift and turn/push the levers on both of the door hinge locks up towards and into the oven frame to the locked position (Figure 22).
5. Close the oven door.

Aluminum Foil and Utensils

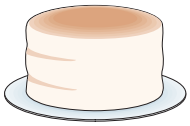
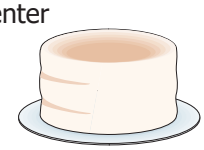
⚠ WARNING

- Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with materials such as aluminum foil. Aluminum foil linings may trap heat, causing a fire hazard.
- Protective Liners — Do not use aluminum foil to line the oven bottom. Improper installation of these liners may result in risk of electric shock or fire.

IMPORTANT

- Aluminum foil - Use of aluminum foil on a hot cooktop can damage the cooktop. Do not use thin aluminum cooking utensils or allow aluminum foil to touch the surface elements under any circumstances.
- Aluminum utensils - The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used on the cooktop. If aluminum pans are allowed to boil dry when using the cooktop, not only will the utensil be damaged or destroyed, but it may fuse to or permanently damage the coil or cooktop.

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 times and temperatures needed to bake a product may vary slightly from your previously owned appliance.

Baking Problems and Solutions Baking Problems		
Baking Problems	**Causes**	**Corrections**
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. Choose pan sizes that will permit at least 2" of air space
Cakes too dark on top or bottom 	Cakes put in oven before oven is preheated. Rack position too high or too low. Oven too hot.	Allow oven to preheat to the selected temperature before placing food in the oven. Use proper rack position for baking needs. Set oven temperature 25°F (13°C) lower than recommended.
Cakes not done in center 	Oven too hot. Incorrect pan size. Pan not centered in oven. Glass cookware slow heat conductor.	Set oven temperature 25°F (13°C) lower than recommended. Use pan size suggested in recipe. Use proper rack position and place pan so there are at least 2" (5.1 cm) of space on all sides of pan. Reduce temperature and increase cook time or use shiny bakeware.
Cakes not level. 	Oven not level. Pan too close to oven wall or rack overcrowded. Pan warped. Oven light left on while baking.	Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the oven. Use proper rack posiReltion and place pan so there are at least 2" (5.1 cm) of space on all sides of pan. Do not use pans that are dented or warped. Do not leave the oven light on while baking.
Foods not done when cooking time is over. 	Oven too cool. Oven overcrowded. Oven door opened too frequently.	Set oven temperature 25°F (13°C) higher than suggested and bake for the recommended time. Be sure to remove all pans from the oven except the ones to be used for baking. Open oven door only after the shortest recommended baking time.

BEFORE YOU CALL

Solutions to Common Problems

Before you call for service, review the following list. It may save you time and expense. Possible solutions are provided with the problem listed

Problem	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 house lights to be sure. Call your local electric company for service outage information.

Oven Problems	
Problem	**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. Try adjusting the recipe's recommended temperature or baking time.
Oven light does not work.	Be sure the oven light is secure in the socket. See “Replacing the Oven Light” on page 26.
Flames inside oven or smoking from oven vent.	Excessive spills in oven. Grease or food spilled onto the oven bottom or oven cavity. Wipe up excessive spills before starting the oven. If flames or excessive smoke are present when using broil, see “Setting Broil” on page 21.
Oven racks discolored or do not slide easily.	Clean by using a mild abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry, and replace in oven.
Oven smokes excessively when broiling.	Incorrect setting. Follow the “Setting Broil” instructions on page 21. Meat too 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, but do not cut into lean. Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.
Areas of discoloration with metallic sheen on cooktop surface.	Mineral deposits from water and food. Remove them using cooktop cleaning creme applied to the ceramic surface. Buff with a non-abrasive cloth or sponge.
Surface element is too hot or not hot enough.	Incorrect surface control setting. Adjust power level setting.
Surface element does not heat or does not heat evenly.	Be sure the correct surface control knob is turned on for the element needed. Cookware is light weight or warped. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.

Cooktop Problems	
Problem	**Cause / Solution**
Appliance is not level.	Be sure floor is level, strong, and stable enough to adequately support range. If floor is sagging or sloping, contact a carpenter to correct the situation. Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of appliance until the rack is level. Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.
Cannot move appliance easily. Appliance must be accessible for service.	Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible. Carpet interferes with appliance. Provide sufficient space so appliance can be lifted over carpet.
Entire appliance does not operate.	Make sure power cord is plugged properly into outlet. Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.
Fan noise during cooking operation.	A cooling fan may automatically turn on and off to cool internal parts. It is normal.
Drip bowls are pitting or rusting.	Foods with acids, such as tomatoes, will cause corrosion if allowed to stand in/on bowls. When cool, remove and wash drip bowls as soon as possible after a spill. Normal environment - Houses located along sea coasts are exposed to salt air. Protect bowls as much as possible from direct exposure to salt air.
Drip bowls have changing or distorting colors.	Bottom of cookware extends beyond surface element and touches cooktop surface. This can cause high enough temperatures to discolor drip bowls. DO NOT use cookware of this type. Pan sizes should match the size of the element. Replacement drip bowls may be purchased from your appliance dealer.

WARRANTY

Your appliance is covered by a one year limited warranty. For one year from your original date of purchase, 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.

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 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

Keep 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 and Canada. In the USA, your appliance is warranted by Electrolux Major Appliances North America, a division of Electrolux Home 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
1.800.944.9044
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Charlotte, NC 28262

Electrolux

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L5V 3E4