

# FRIGIDAIRE

All about the

# Use & Care

of your Electric Range



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# PRODUCT RECORD AND REGISTRATION

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## Product Registration

Registering your product with Frigidaire enhances our ability to serve you. You can register online at **www.frigidaire.com** or by dropping your Product Registration Card in the mail.

### Record model & serial numbers here

\_\_\_\_\_

Purchase date

\_\_\_\_\_

Model number

\_\_\_\_\_

Serial number

Be sure to visit us online at  
**www.frigidaire.com**  
for a complete line of accessories.

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](http://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 manual.

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

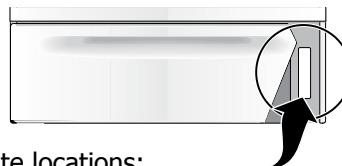
### If you received a damaged range ...

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

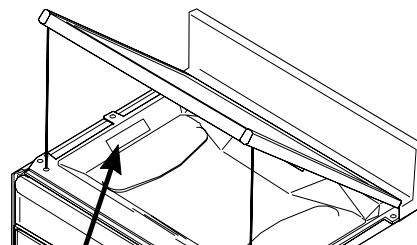
### Save time and money.

Check the section titled "Before you call". This section helps step you through some common problems that might occur. If you do need service, help is only a phone call away. Call Frigidaire Customer Services at **1-800-944-9044**.

## Serial plate locations



Serial plate locations:  
open storage drawer (some models) or remove lower panel (some models);




or lift cooktop (some models).

# IMPORTANT SAFETY INSTRUCTIONS

## Read all instructions before using this appliance.

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

### Definitions

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

### WARNING

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

### CAUTION

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

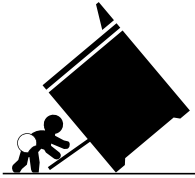
### IMPORTANT

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

- **Remove all tape and packaging before using the range.** Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.
- **Proper installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 latest edition and local electrical code requirements.** Install only per installation instructions provided in the literature package for this range.
- **User servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the range.
- **Never modify or alter the construction of a range by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the range.**

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

### WARNING

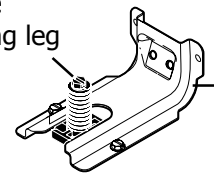


#### **Tip Over Hazard**

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



Range leveling leg



Anti-Tip bracket

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

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

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

### WARNING

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

**Never use your appliance for warming or heating the room.**

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

**Save these instructions for future reference.**

## IMPORTANT SAFETY INSTRUCTIONS

### WARNING

- **Storage in or on appliance—flammable materials should not be stored in an oven, warmer drawer, near surface units or in the storage drawer.**

This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range.

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

### CAUTION

- **Do not store items of interest to children in the cabinets above a range or on the backguard of the range.** Children climbing on the range to reach items could be seriously injured.
- **Do not touch surface heating units or surface cooking elements, areas near these units or elements, or interior surface of the oven.** Both surface heating and oven heating elements may be hot even though they are dark in color. Areas near surface cooking units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cook top, surfaces facing the cook top, the oven vent openings and surfaces near these openings, oven door and oven door window.
- **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

**Do not attempt to operate the range during a power failure.** If the power fails, always turn off the range. If the range is not turned off and the power resumes, the range will begin to operate again. Once the power resumes, reset the clock and oven function.

- **Do not use water or flour on grease fires—smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use dry potholders - moist or damp potholders on hot surfaces may result in burns from steam.** Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth instead of a potholder.
- **Do not heat unopened food containers - buildup of pressure may cause container to burst and result in injury.**

### IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use care when opening oven door , lower oven door or warmer drawer (if equipped)—**Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep oven vent ducts unobstructed.** The oven vent is located under the left rear surface element if your model is equipped with coil elements. The oven vent is located below the backguard for models equipped with ceramic-glass cook tops. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of interior oven racks.** Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating elements in the oven. Remove all utensils from the rack before moving.
- **Do not use the broiler pan without its insert.** The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler. **Do not cover the broiler insert with aluminum foil. Exposed fat and grease could ignite.**
- **Protective liners—**Do not use aluminum foil to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

## IMPORTANT SAFETY INSTRUCTIONS

### IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

#### CAUTION

Before manually cleaning any part of the range, be sure all controls are turned OFF and the range is COOL. The range may be hot and can cause burns.

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

### COIL COOK TOP MODELS

#### CAUTION

• **Protective Liners—**Do not use aluminum foil to line surface unit drip bowls, or reflector pans. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

- **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.

### IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.** Place a pan of food on the unit before turning it on, and turn the unit off before removing the pan.
- **Use proper pan size—**This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.
- **Utensil handles should be turned inward and not extend over adjacent surface elements—**To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **Never leave surface elements unattended at high heat settings—**Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Do not immerse or soak removable heating elements—**Heating elements should never be immersed in water. Heating elements clean themselves during normal operation.
- **Glazed cooking utensils—**Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cook top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cook top use.
- **When flaming foods under a ventilating hood, turn the fan on.**

### 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 the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

## BEFORE SETTING OVEN CONTROLS

### Oven vent location

The oven vent is located **under the left rear surface element** (See Fig. 1). When the oven is on, warm air passes through the vent. This venting is necessary for proper air circulation in the oven and good baking results. **Do not block the oven vent.**

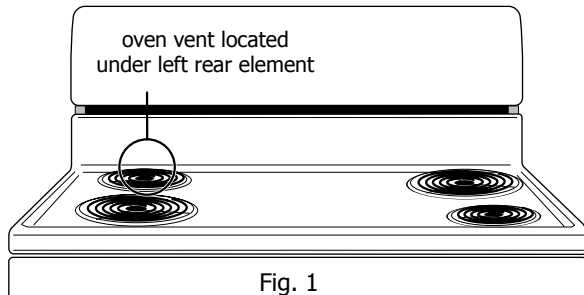


Fig. 1

### Oven indicator light

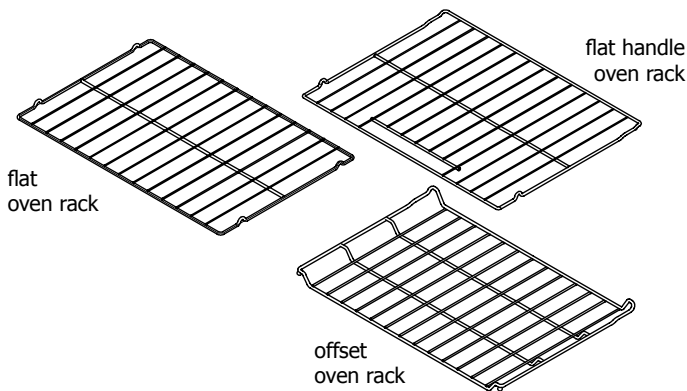
The **oven** indicator light is located on the panel just above the oven door.

oven

The **oven** indicator light will glow when the oven is turned on. A quick glance at this indicator light when finished using the oven is a good way to be sure the oven is turned OFF.

### Types of oven racks

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



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

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

### Removing, replacing & arranging racks

**To remove** - pull the rack forward until it stops. Lift up front of rack and slide out.

**To replace** - fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.

**Arranging** - always arrange the oven racks when the oven is cool (prior to operating the oven).

### CAUTION

- **Always use oven mitts when using the oven.** When using the appliance, oven racks and cooktop will become very hot which can cause burns.
- **Protective liners**—Do not use aluminum foil to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

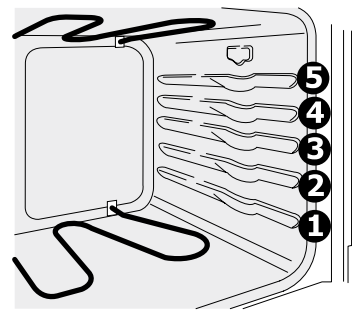


Fig. 2

### Recommended rack positions (See Fig.2)

Food type	Position
Broiling meats	See broil
Cookies, cakes, pies, biscuits & muffins	2 or 3
Frozen pies, angel food cake, yeast, bread and casseroles	1 or 2
Small cuts of meat or poultry	1 or 2
Turkey, roast or ham	1

### Air circulation in the oven

For best baking results allow 2-4" (5-10 cm) around the cookware for proper air circulation and be sure pans and cookware do not touch each other, the oven door, sides or back of the oven cavity. Hot air must be able to circulate around the pans and cookware in the oven for even heat to reach around the food.

### Operating oven light (some models)

The interior oven light will automatically turn ON when the oven door is opened. Press the oven light switch located on the upper left control panel to turn the interior oven light ON and OFF whenever the oven door is closed.

## BEFORE SETTING SURFACE CONTROLS

### Surface indicator light

Your range is equipped with one or more **surface** indicator lights located on the panel just above the oven door.

The **surface** indicator light will glow when one or more surface elements are turned ON. A quick glance at this indicator light when finished surface cooking on the cooktop is an easy check to be sure all surface controls are turned OFF.

### Use proper cookware

The size and type of cookware used will influence the setting needed for best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in Figs. 1 & 2. Cookware should have flat bottoms that make good contact with the entire surface heating element. Check for flatness by rotating a ruler across the bottom of the cookware (See Fig. 1).



surface

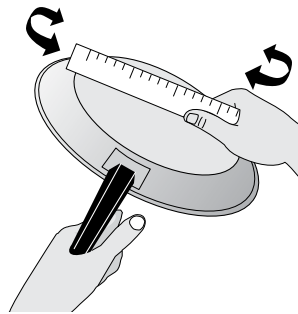
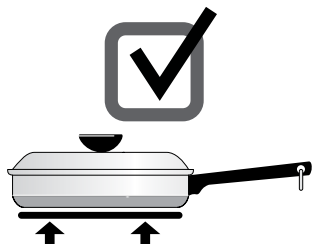
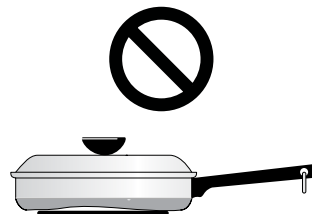


Fig. 1



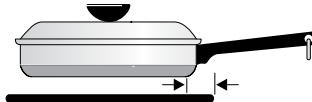
- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt cookware. Cookware is well balanced.
- Cookware size matches the amount of food to be prepared and the size of the surface element.
- Made of material that conducts heat well.
- Easy to clean.
- Always match cookware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



- Curved and warped pan bottoms.



- Cookware overhangs element by more than 1/2" (1.27 cm).



- Cookware is smaller than element.



- Cookware weight is not balanced.

Fig. 2

### 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 & pitting).

**Copper** - Excellent heat conductor but discolors easily (See Aluminum).

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

**Cast Iron** - A slow heat conductor however 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.

### Home Canning

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

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

### ➔ IMPORTANT

**NEVER** place or straddle a cooking utensil over 2 different surface cooking elements at the same time. This can cause uneven heating results.

## SETTING SURFACE CONTROLS

### Operating surface elements

#### 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 the area surrounding 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.
- **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. Only use aluminum foil as recommended in this manual.

#### To operate surface elements:

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

#### NOTES

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

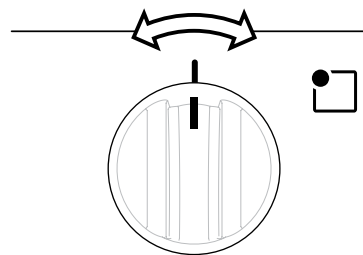


Fig. 1

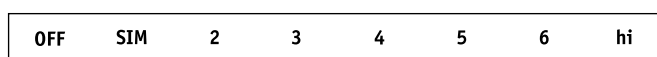


Fig. 2

### Suggested surface element settings

The suggested settings table provided below are based when cooking with medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

#### Suggested surface element settings table

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

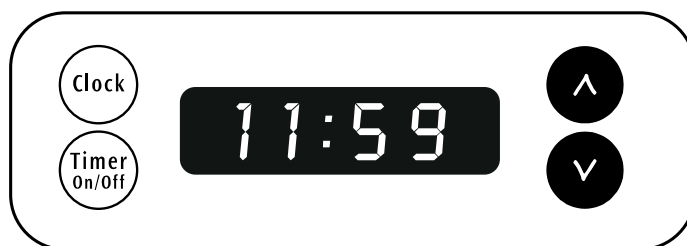
Fig. 3

#### IMPORTANT

**Do not allow aluminum foil, or ANY material that can melt to make contact with the surface elements.**



## SETTING CLOCK & MINUTE TIMER



### NOTES

Not all models are equipped with a time of day clock or minute timer.

If your model is not equipped with a clock display, the time of day and the minute timer features shown on this page will not be available.

#### To set time of day (some models)

When the range is first plugged in, or when the power supply to the range has been interrupted, "12:00" will flash in the display window indicating that the time of day needs to be set.

1. Press **clock** key pad.
2. Press in and hold **▲** or **▼** key pad until the correct time appears in the display. The **▲** key pad will increase time and **▼** key pad will decrease time.

#### To set minute timer (some models)

1. Press **timer on-off** key pad. "0:00" will appear in the display window. The minute timer may be set for any amount of time from 1 minute to 12 hours.
2. Press in and hold **▲** key pad until the desired time for the minute timer appears in the display.

The **▲** key pad increases time and **▼** key pad decreases time. The minute timer will automatically start when one of these key pads are released.

Once set, the display will flash ":" indicating the minute timer is active.

3. When the minute timer reaches the end of the set time, the control will display "**0:00**" and beep three times. The minute timer will continue to beep until either the **clock** or **timer on-off** key pad is pressed at which time the display will return to the time of day.

#### To cancel the minute timer before the minute timer is finished

Press **timer on-off** once.

### NOTES

- The minute timer **will not** start or stop the cooking process. It serves as an extra timer in the kitchen that will beep when the set time has run out. The minute timer can be used alone or while using the oven or cooktop features.
- Press **timer on-off** at any time to cancel the minute timer and return to the time of day display.

## SETTING OVEN CONTROLS

### Bake

1. Arrange oven racks while the oven is still cool. See "Arranging oven racks" in **Before Setting Oven Controls** section.
2. Turn the oven temp control knob (See Fig. 1) to the desired oven temperature (See Fig. 2).
3. Preheat the oven for 10 to 12 minutes before baking. Preheating is not necessary when roasting, cooking casseroles or broiling most foods.
4. When cooking is finished, turn the oven temp control knob to **OFF**.

### IMPORTANT

Dark or dull pans absorb more heat than shiny bakeware resulting in dark or overbrowning of foods. It may be necessary to reduce the oven temperature or cook time to prevent overbrowning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies and muffins.

### NOTES

Always pull the oven rack out to the stop position before turning or removing the food.

### Broil

1. Arrange oven rack while oven is still cool. For rare meats, position the broiler pan closer to the element (upper oven rack positions - Fig. 3). For well-done foods such as chicken, lobster tails or thick cuts of meat, position the pan further from the element (lower oven rack positions).
2. Turn the oven control knob to **broil** (See Figs 1 & 2). Most foods can be broiled at the broil setting. Preheat the oven if desired.
3. Place the insert on the broiler pan (if equipped), then place the food on the insert. **DO NOT** use the broiler pan without the insert or cover the insert with aluminum foil (Fig. 4). The exposed fat could ignite.
4. Place the broiler pan on the oven rack. **Leave the oven door open at the broil stop position when broiling** (See Fig. 5).
5. Broil on one side until food is browned; turn and broil on the second side. Season and serve.
6. When broiling is finished, turn the oven temp control knob to **OFF**.

### WARNING

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

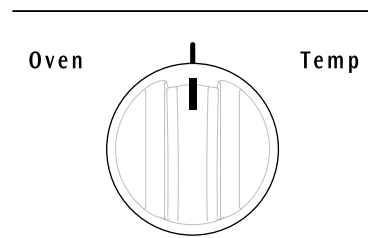


Fig. 1

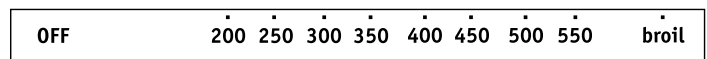


Fig. 2

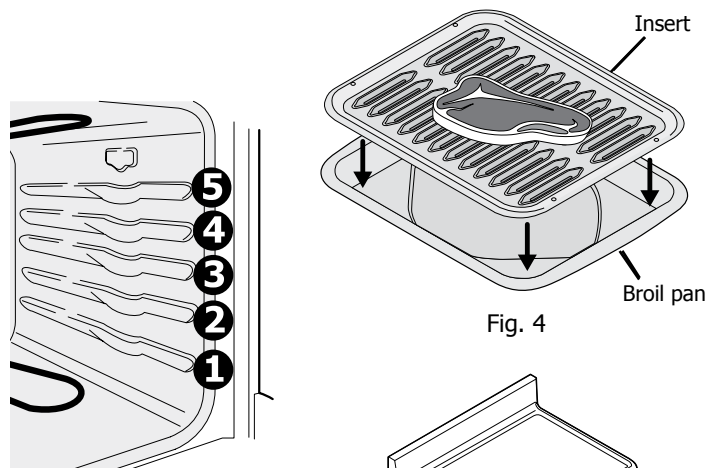


Fig. 3

Fig. 4

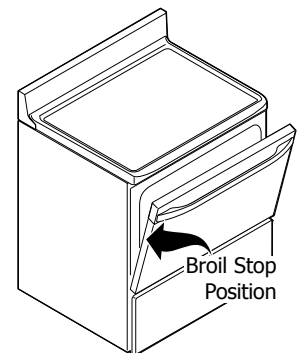


Fig. 5

### CAUTION

- The broiler pan and the insert (some models) allows grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without the insert. **DO NOT** cover the insert with **aluminum foil**; the exposed grease could ignite.

To insure proper results when broiling use ONLY Electrolux Home Products, Inc. approved broil pan & insert.

### Cleaning recommendation table

Surface type	Recommendation
<ul style="list-style-type: none"> <li>Control knobs</li> <li>Painted body parts</li> <li>Painted decorative trim</li> <li>Aluminum, plastic or vinyl trim pieces</li> </ul>	<p><b>For general cleaning</b>, use hot, soapy water and a cloth. <b>For more difficult soils and built-up grease</b>, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. <b>Do not</b> use abrasive cleaners on any of these materials; they can scratch. To remove control knobs, turn to the OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.</p>
<ul style="list-style-type: none"> <li>Control panel</li> <li>Decorative trim (some models)</li> </ul>	<p><b>Before cleaning the control panel</b>, turn all controls OFF and if needed remove any knobs from the panel. Clean using hot, soapy water and a dishcloth. <b>Be sure to squeeze excess water from the dishcloth before</b> wiping the control panel; especially when wiping around the controls area. Excess water in or around the controls may cause damage to the appliance. When rinsing, use clean water and a dishcloth and be sure to squeeze excess water from dishcloth before wiping the control panel.</p>
<ul style="list-style-type: none"> <li>Oven interior &amp; door liner</li> <li>Porcelain enamel broiler pan and broiler pan insert (some models)</li> </ul>	<p>Gentle scouring with a soapy non-abrasive scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. <b>If necessary</b>, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled non-abrasive scouring pad. Rinse and wipe dry with a clean cloth. Do not allow food spills with a high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface; they may cause a dull spot even after cleaning.</p> <p>The oven interior is porcelain coated and is safe to clean using oven cleaners following manufacturer's instructions. After cleaning, remove any oven cleaner or the porcelain may become damaged during future heating. <b>Do not</b> spray oven cleaner on any electrical controls or switches. <b>Do not</b> spray or allow oven cleaner to build up on the oven temperature sensing bulb. <b>Do not</b> spray cleaner on oven door trim, door gasket, plastic drawer glides, handles or any exterior surfaces of the range.</p> <p>Clean any soils from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. Clean with hot, soapy water. Rinse using clean water and a cloth.</p>
<ul style="list-style-type: none"> <li>Oven racks</li> </ul>	<p><b>Remove oven racks from oven before cleaning.</b> Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry.</p>
<ul style="list-style-type: none"> <li>Oven door</li> </ul>	<p>Use soap &amp; water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. <b>Do not</b> immerse the door in water. <b>Do not spray or allow water or the glass cleaner to enter the door vents.</b> Do not use oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door.</p>
<ul style="list-style-type: none"> <li>Surface elements and drip bowls</li> </ul>	<p><b>Do not</b> use spray oven cleaners on the cooktop. See "Surface elements and drip bowls" in the <b>Care &amp; Cleaning</b> section.</p>

## CARE & CLEANING

### Surface elements and drip bowls

#### CAUTION

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

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

#### To remove the surface elements and drip bowls

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

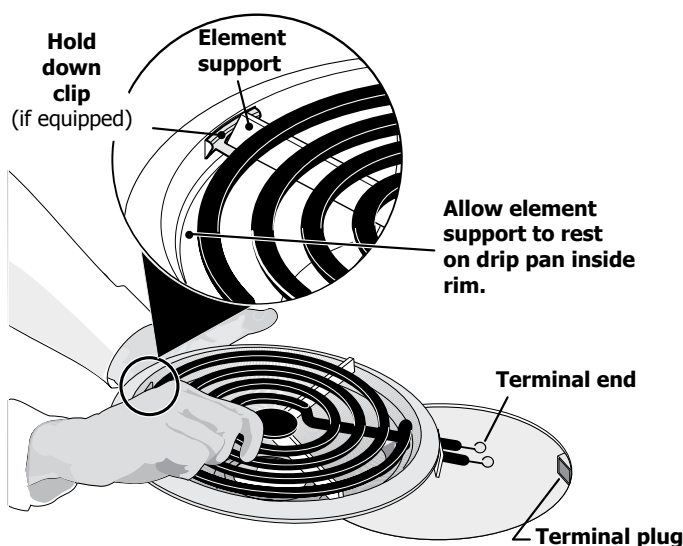


Fig. 1

#### Cleaning drip bowls

Wash in hot, soapy water or in the dishwasher. Rinse and dry while still warm. Hard to remove, 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 (See Fig. 1).
2. Align the element support to rest on the rim inside the drip bowl. If your drip bowl is equipped with a hold down clip, align the element support opposite the terminal end with the slot in the hold down clip, and snap into place.
3. After the element is positioned in the drip bowl, line up the terminal end with the terminal plug as shown.
4. Hold the surface element and drip bowl together as level as possible and firmly push the terminal end into the terminal plug. Make sure element terminal is seated properly into terminal plug. Make sure the surface element is level to reduce the hazard of cookware sliding off the element.

#### Caution for aluminum use on the cooktop

- **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, the utensil may be damaged or destroyed.

### Cleaning under cooktop (some models)

#### CAUTION

- When lowering the lift-up range cooktop, grasp the sides with finger-tips only. Be careful not to pinch fingers. **DO NOT** drop or bend the range cooktop when raising or lowering. This could damage the cooktop surface.

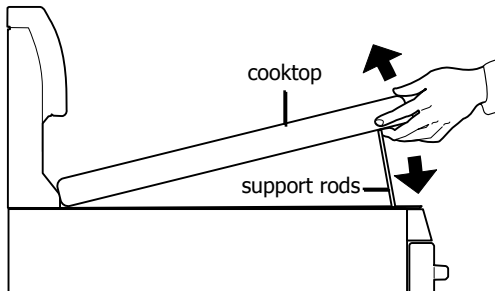


Fig. 1

### To raise the cooktop for cleaning (some models)

1. Grasp the sides and lift from the front (See Fig. 1). Lift-up rods will support the top in a raised position. Only lift the cook top far enough to allow the support rods to snap into place.
2. Clean underneath using a clean cloth and hot, soapy water.
3. To lower, hold the cooktop up and gently push back on each rod to release the notched support. Hold the cooktop while slowly sliding the lift rods down into the range frame.

### Cleaning under lower element (some models)

#### CAUTION

The oven bake and broil elements may appear to have cooled after they have been turned OFF. **The elements may still be hot** and burns may occur if these elements are touched before they have cooled sufficiently.

**For models that have a visible lower bake element ONLY** - This bake element was designed to be tilted up using your hand from the front of the bake element for cleaning purposes. Remove the bottom oven rack before raising the element. Do not to raise the element more than 4 or 5 inches from the resting position.

### Replacing the oven light (some models)

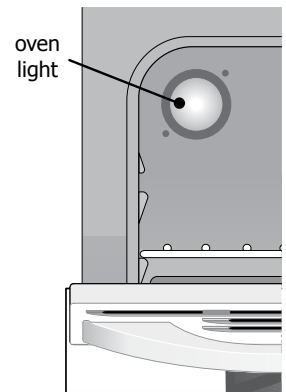
#### CAUTION

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

The interior oven light bulb is located at the upper left rear of the oven cavity.

#### To replace the oven light bulb

1. Turn electrical power off at the main source or unplug the range.
2. Replace bulb with a new 40 watt appliance bulb.
3. Turn power back on again at the main source or plug the appliance back in.
4. The clock will need to be reset (some models). To reset, see "Setting the clock" in this Use & Care Guide.



## CARE & CLEANING

### Removing and replacing the lift-off oven door

#### CAUTION

- To avoid possible injury when removing or replacing the oven door, follow the instructions below carefully and always hold the oven door with both hands positioned away from the door hinge area.
- The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

#### To remove oven door:

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

#### To replace oven door:

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

#### Special door care instructions - Most oven doors contain glass that can break. Read the following recommendations:

- 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.

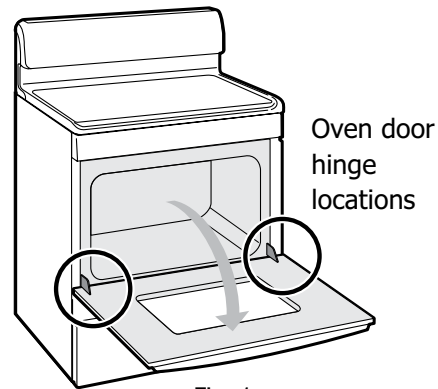


Fig. 1

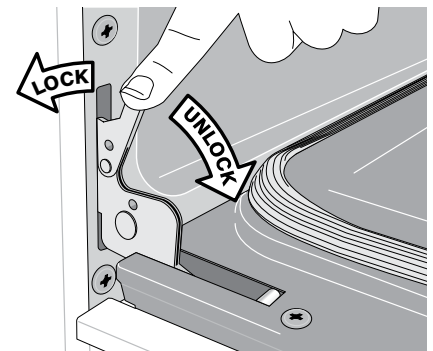


Fig. 2

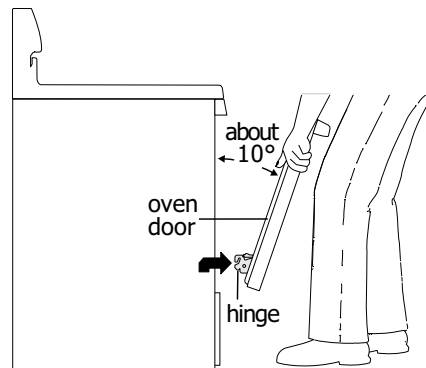


Fig. 3

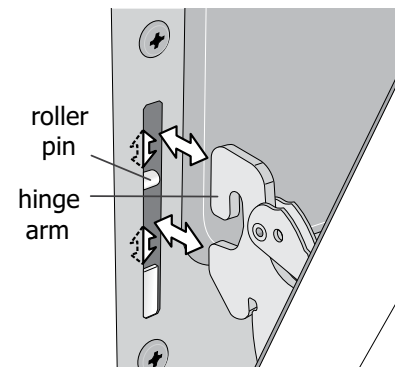


Fig. 4

Problem	Solution
Poor baking results.	<ul style="list-style-type: none"> <li>• Many factors affect baking results. Make sure the proper oven rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time.</li> </ul>
Appliance is not level.	<ul style="list-style-type: none"> <li>• Be sure floor is level, strong &amp; stable enough to adequately support range.</li> <li>• If floor is sagging or sloping, contact a carpenter to correct the situation.</li> <li>• 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.</li> <li>• Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square &amp; have sufficient room for appliance clearance.</li> </ul>
Cannot move appliance easily. Appliance must be accessible for service.	<ul style="list-style-type: none"> <li>• Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible.</li> <li>• Carpet interferes with appliance. Provide sufficient space so appliance can be lifted over carpet.</li> </ul>
Surface element too hot or not hot enough.	<ul style="list-style-type: none"> <li>• Incorrect control setting. Be sure the correct control is ON for the element that you are attempting to use.</li> </ul>
Surface element does not heat.	<ul style="list-style-type: none"> <li>• Lightweight or warped pans used. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy &amp; medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.</li> </ul>
Entire appliance does not operate.	<ul style="list-style-type: none"> <li>• Make sure cord/plug is plugged correctly into outlet.</li> <li>• Service wiring is not complete. Contact your dealer, installing agent or authorized service agent.</li> <li>• Electrical power outage. Check house lights to be sure. Call your local electric company for service.</li> </ul>
Oven portion of appliance does not operate.	<ul style="list-style-type: none"> <li>• Be sure the oven controls are set properly for the desired cooking feature. See <b>Setting Oven Controls</b> in this manual or read instructions "Entire appliance does not operate" in this checklist.</li> </ul>
Oven light does not work.	<ul style="list-style-type: none"> <li>• Be sure the light is secure in the socket. Also see "Replacing the oven light" in <b>Care &amp; Cleaning</b> section.</li> </ul>
Oven smokes excessively during broiling.	<ul style="list-style-type: none"> <li>• Incorrect setting. Follow broil instructions in <b>Setting Oven Controls</b>.</li> <li>• Make sure oven door is opened to <b>broil stop position</b>.</li> <li>• Meat too close to the broil element. Reposition the oven rack to provide proper clearance between the meat &amp; the element. Preheat the broil element for searing.</li> <li>• Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean.</li> <li>• Broiler pan and insert wrong side up and grease not draining. Always place insert on the broiler pan with ribs up &amp; slots down to allow grease to drip into pan (some models).</li> <li>• Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.</li> </ul>
Flames inside oven or smoking from oven vent.	<ul style="list-style-type: none"> <li>• Excessive spillovers in oven. This will happen for pie spillovers or large amounts of grease left on the oven bottom. Wipe up excessive spillovers before starting oven. If flames or excessive smoke are present follow broiling instructions in <b>Setting Oven Controls</b> section.</li> </ul>
Drip bowls are pitting or rusting (coil cooktop models only).	<ul style="list-style-type: none"> <li>• Foods with acids, such as tomatoes, if allowed to stand in/on bowls will cause corrosion. Remove and wash drip bowls as soon as possible after a spill over.</li> <li>• Normal environment. Houses located along sea coasts are exposed to salt air. Protect bowls as much as possible from direct exposure to salt air.</li> </ul>
Drip bowls are turning color or distorted (coil cooktop models only).	<ul style="list-style-type: none"> <li>• 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.</li> </ul>

## MAJOR APPLIANCE 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**  
Electrolux Major Appliances  
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