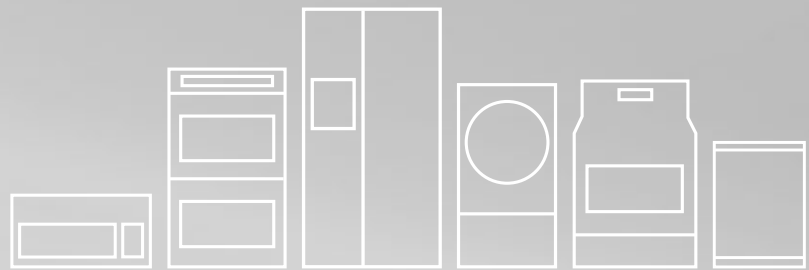


# FRIGIDAIRE

All about the

# Use & Care

of your Gas Wall Oven



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# PRODUCT RECORD AND REGISTRATION

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## 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

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 range.

## Save Time and Money

Check the Before You Call chapter. 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.

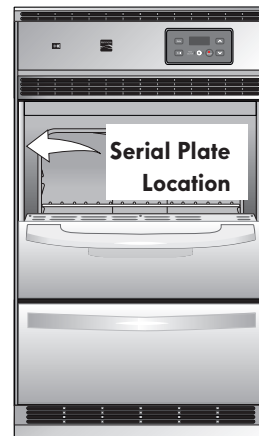
Record model and serial numbers here

**Purchase Date:** \_\_\_\_\_

**Frigidaire model number:** \_\_\_\_\_

**Frigidaire serial number:** \_\_\_\_\_

## Serial Plate Location



## Questions?

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

For online support and Internet product information, visit <http://www.frigidaire.com>.

Thank you for choosing Frigidaire.

This Use and 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.

# IMPORTANT SAFETY INSTRUCTIONS


## CAUTIONS AND WARNINGS

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.

## 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.

### NOTE

Save these instructions for future use.

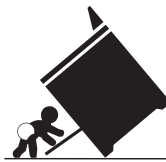
### WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

FOR YOUR SAFETY:

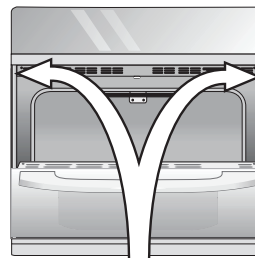
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS:
  - Do not try to light any appliance.
  - Do not touch any electrical switch; do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, servicer or the gas supplier.

### WARNING



#### Tip Over Hazard

- A child or adult can tip the oven and be killed.
- Install the anti-tip device to oven and/or structure per installation instructions.
- Ensure the anti-tip device is re-engaged when the oven is moved.
- Do not operate the oven without the anti-tip device in place and engaged.
- Failure to follow these instructions can result in death or serious burns to children and adults.



Refer to the installation instructions supplied with your appliance for proper installation.

Anti-tip mounting holes

Check for proper installation with a visual check that the anti-tip screws are present. Test the installation with light downward pressure on the open oven door. The oven should not tip forward.

## IMPORTANT SAFETY INSTRUCTIONS

### 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.
- Stepping, leaning, or sitting on the door or drawers of this appliance can result in serious injuries and also cause damage to the appliance. Do not allow children to climb or play around the appliance. The weights of a child on an open over door may cause the appliance to tip, resulting in serious burns or other injury. An open drawer when hot may cause burns.
- 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.

### IMPORTANT

- 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.
- 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 32°F (0°C) for at least 3 hours before turning on the power to the appliance.
- Do not attempt to operate the appliance during a power failure. If the power fails, always turn off the unit. If the unit is not turned off and the power resumes, the appliance will not operate and an error message will be displayed. Once the power resumes, reset the clock and the oven function.

### CAUTION

- When heating fat or grease, watch it closely. Grease may catch fire if it becomes too hot.
- Do not use water or flour on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher. Cover the fire with a pan lid or use baking soda.
- Use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot cooking areas. Do not use towels or other bulky cloths.
- Do Not Heat Unopened Food Containers - Build-up of pressure may cause container to burst and result in injury.
- Wear Proper Apparel - Loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.
- DO NOT TOUCH INTERIOR OVEN BURNER OR INTERIOR SURFACES OF THE WALL OVEN UNTIL THEY HAVE COOLED. The oven heating burner may be hot even though the flames are not visible. Areas near the burner 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 oven vent openings, the surfaces near these openings, oven door, window and broiler drawer.
- Do not store items of interest to children in the cabinets above a range. Children climbing on the range to reach items could be seriously injured.

### WARNING

- Storage In or On Appliance—Flammable materials should not be stored in an oven, near surface units or in the storage drawer, broiler drawer, warmer drawer or lower oven. 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 oven.
- Never use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

# IMPORTANT SAFETY INSTRUCTIONS

## 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 range. Do not remove model/serial number plate.
- Proper Installation—Be sure your appliance is properly installed and grounded by a qualified electrician or installer in accordance with the National Fuel Gas Code ANSI Z223.1 latest edition, and the National Electrical Code ANSI/NFPA No. 70 (U.S.A.) or CSA C22.1, PART 1 (Canada)—latest editions and local code requirements. Install only per installation instructions provided in the literature package for this appliance.
- 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 reduces the risk of personal injury and damage to the oven.
- 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.
- Never modify or alter the construction of an oven by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the oven.
- Remove the oven door from any unused oven if it is to be stored or discarded.
- Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily accessible located near the appliance.

## IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- 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 range. 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 heating element in oven. 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 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.
- Protective Liners—Do not use aluminum foil to line oven bottom or any other part of the appliance. Only use aluminum as recommended for baking if used as a cover placed on the food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or a short circuit.
- Do not cook food on the oven bottom. Always cook in proper cookware and always use the oven racks.
- Do not cover your broiler grid or oven bottom with aluminum foil. Exposed fat and grease could ignite.

## IMPORTANT INSTRUCTIONS FOR CLEANING YOUR OVEN

### CAUTION

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

- Clean the wall oven regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate.
- 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.
- Do not touch a hot oven light bulb with a damp cloth. Doing so could cause the bulb to break. Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter. Follow the manufacturer's instructions for cleaning hoods.
- Clean the wall oven regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate.

# IMPORTANT SAFETY INSTRUCTIONS

## CONVERSION TO L.P. GAS

### WARNING

Personal injury or death from electrical shock may occur if the conversion to L.P. gas is not made by a qualified installer or electrician.

### WARNING

Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified technician.

This appliance allows for conversion to Liquefied Petroleum (L.P.) Gas.

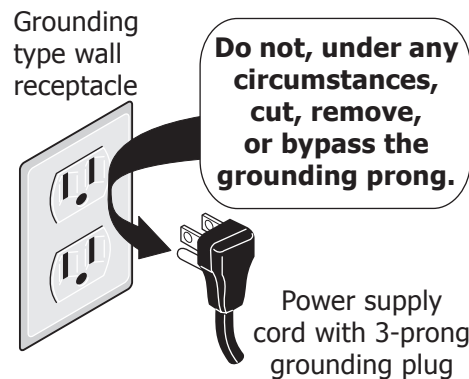
If L.P. conversion is needed, contact your local L.P. Gas provider for assistance. The L.P. conversion kit is provided with this appliance and is located on the lower REAR (back side) panel of the range. Before installing the kit be sure to read the L.P. Installation Instructions and follow them carefully when making the installation.

## GROUNDING INSTRUCTIONS

### WARNING

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

This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. **DO NOT** cut or remove the grounding prong from this plug.



For personal safety, this oven must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded.

If a two-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded three-prong wall receptacle installed by a qualified electrician.

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

### NOTE

Please carefully read and save these instructions. This Use & Care Manual contains general operating instructions for your appliance and feature information for several models. Your product **may not** have all the described features. The graphics shown are representative. The graphics on your appliance may not look exactly like those shown. Common sense and caution must be practiced when installing, operating and maintaining any appliance.



## BEFORE SETTING OVEN CONTROLS

### ARRANGING OVEN RACKS

#### **WARNING**

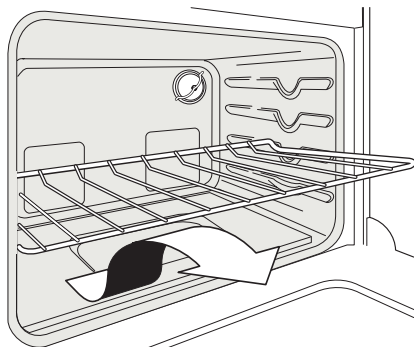
Protective Liners — Do not line the oven walls, racks, bottom, or any other part of the oven with aluminum foil. Doing so will alter heat distribution, produce poor baking results, and may cause permanent damage to the oven interior. During self clean temperatures, the oven will be hot enough to melt foil. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock or fire.

#### **CAUTION**

Always use pot holders or oven mitts when adjusting the oven racks. Wait until the oven has completely cooled if possible. Oven racks may be HOT and may cause burns.

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

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



ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN).

### AIR CIRCULATION IN THE OVEN

For best air circulation and 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. The hot air must circulate around the pans and cookware in the oven for even heat to reach around the food.

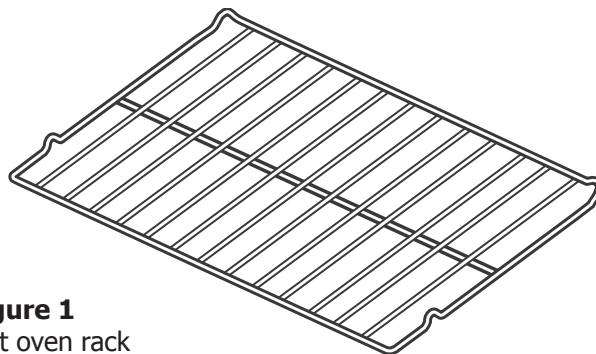
### OVEN VENTS LOCATION

The oven is vented through the **upper control panel trim and grille** or through the **bottom grille of the upper control panel**. When the oven is on, warm air is released through the vents. This venting is necessary for proper burner operation in the oven and good baking results. **DO NOT** block the vents. Doing so may cause baking failures, fire or damage to the wall oven. Steam or moisture may appear near the oven vent. This is normal



### TYPES OF OVEN RACKS

Your appliance is equipped with flat oven racks (see figure 1).



**Figure 1**  
Flat oven rack

### OVEN IGNITION

#### **WARNING**

Do not attempt to light the oven burners during a power failure. The oven burner valves will not open up and will prevent the gas from flowing through the burner valves to the burners. In the event of a power failure, turn the Temperature Control knob to OFF. When power resumes, turn the Temperature Control knob back to the desired temperature.

When you turn the oven on, the glow bar igniter begins to heat. When the lighter is hot enough, in less than 1 minute, the gas flows into the burner and is ignited.

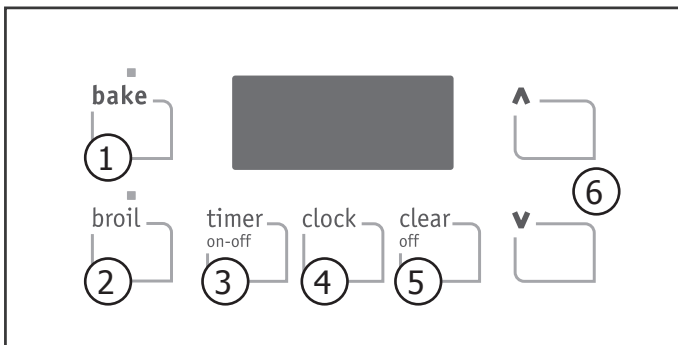
The igniter glows bright orange when hot. It cycles on and off with the thermostat and will glow whenever the burner is on.

# SETTING OVEN CONTROLS

## CONTROL PAD FEATURES

**READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.** For satisfactory use of your oven, become familiar with the various features and functions of the oven as described below. **Detailed instructions for each feature and function follow later in this Use & Care Guide.**

**Note:** The time of day must first be set in order to operate the oven.



1. **bake pad**—Used to select the bake function.
2. **broil pad**—Used to select the variable broil function.
3. **timer on-off pad**—Used to set or cancel the minute timer. The minute timer does not start or stop cooking.
4. **clock pad**—Used to set the time of day.
5. **clear off pad**—Used to clear any function previously entered except the time of day and minute timer. Push **Cancel** to stop cooking.
6. **▲ and ▼ pads**—Used along with the function pads to select oven temperature, time of day and minute timer.

## TO SET THE CLOCK

When the appliance is first plugged in, or when the power supply to the range has been interrupted, the display will flash "12:00".

1. Press **CLOCK** pad.
2. Within 5 seconds, press and hold the **▲ or ▼** pad until the correct time of day appears in the display.

## TO CHANGE THE TEMPERATURE DISPLAY MODE

The electronic oven control temperature display mode was factory preset to display (Fahrenheit) °F oven temperatures. Note: Oven cooking temperatures may be set from 170°F to 500°F (76°C to 260°C).

**To change the Temperature Display Mode to °C (Celsius) or from °C to °F** (do not use Bake or Broil while changing the Temperature Display Mode):

1. Press & hold the **BROIL** key pad for 6-8 seconds until **F** or **C** appears in the display. **Note:** At this time the display will show the current Temperature Display Mode whether set for **F** or **C**.
2. Press the **▲ or ▼** key pad once to toggle between the °F (Fahrenheit) and °C (Celsius).
3. To accept the change, wait 5 more seconds until the oven control beeps once. To complete the change skip step 4 below, **OR;**
4. If at any time during the process of changing the Temperature Display Mode (**F** or **C**) you decide the change is not desired, press the **CLEAR OFF** key pad before the oven control beeps once to cancel the process.
5. The display will then return to the time of day with any temperature display mode change you may have requested.

## TO SET THE MINUTE TIMER:

1. Press **TIMER ON-OFF** pad.
2. Press the **▲** pad to increase the time in one minute increments. Press and hold the **▲** pad to increase the time in 10 minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.  
**Note:** If you press the **▼** pad first, the timer will advance to 11 hours and 59 minutes.
3. The display shows the timer count down in minutes until one minute remains. Then the display will count down in seconds.
4. When the set time has run out, the timer will sound a 3 seconds beep. 0:00 will appear in the display until **TIMER ON-OFF** pad is pressed.

**Note:** While the minute timer is counting down, the ":" will flash. The minute timer does not start or stop cooking. 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 during any of the other oven functions. When the minute timer is in use with any other function, the minute timer will be shown in the display. To view other functions, press the pad for that function.

### To Change the Minute Timer while it is in use:

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

**To Cancel the Minute Timer before the set time has run out:** Press **TIMER ON-OFF**.



# SETTING OVEN CONTROLS

## TO SET OR CHANGE THE TEMPERATURE FOR BAKING

### 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.

### CAUTION

Do not bake food directly on the oven bottom. To avoid damaging the oven interior and surfaces, always bake food in the oven using bakeware positioned on an oven rack.

The oven can be programmed to bake at any temperature from 170°F to 500°F.

#### To Set the Controls for Baking:

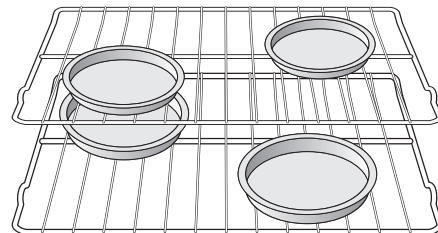
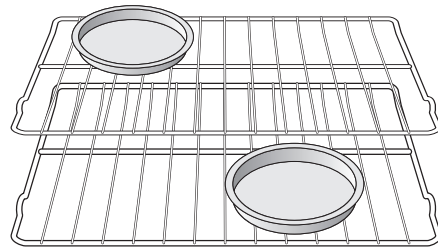
1. Press **BAKE** pad. "— — °" appears in the display.
2. Within 5 seconds, press the **▲** or **▼** pad. The display will show "350°F." By pressing and holding the **▲** or **▼** pad, the temperature can then be adjusted in 5°F increments.
3. When the **▲** or **▼** pad is released, the oven will begin heating to the selected temperature. When the displayed temperature reaches the desired baking temperature, the control will beep once (1 time). Insert food when oven is preheated.
4. To cancel the baking function, press **CLEAR OFF** pad.

#### To Change the Oven Temperature after Baking has Started:

1. Press **BAKE** pad and make sure the bake temperature is displayed.
2. Press the **▲** or **▼** pad to increase or decrease the set temperature.

## FOR BEST BAKING RESULTS

- Fully preheat oven before baking items like cookies, cakes, biscuits, or breads.
- For best results when baking using one flat oven rack, place bakeware on oven position 4 and place pans as shown below.
- For best results when baking using two flat oven racks, place bakeware on oven positions 2 and 4 and place pans as shown below.
- Do not open oven door too often. Opening the door will reduce the temperature in the oven.
- Dark or dull pans and glass absorb more heat than shiny bakeware resulting in dark or over browning of foods. To prevent this, it may be necessary to reduce 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.



# SETTING OVEN CONTROLS




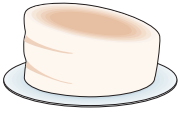

## OVEN BAKING

"Baking" means to cook foods such as cakes or casseroles by dry heat in a covered or uncovered pan. Roasting, often confused with baking, means to cook meat in an uncovered pan.

### Baking Problems and Solutions Chart (Below)

### Product Expectations

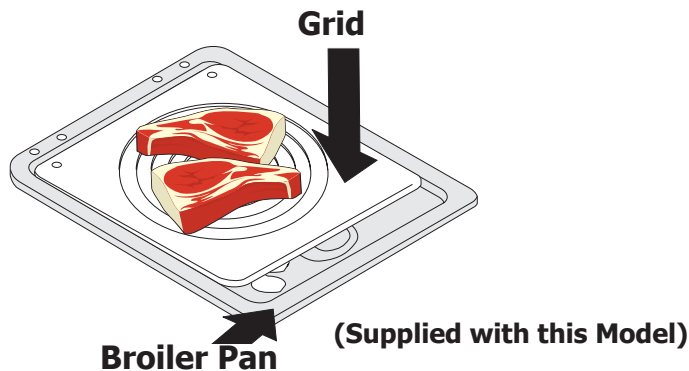
The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance

Baking Problems	Causes	Corrections
<b>Cookies and biscuits burn on the bottom.</b> 	<ul style="list-style-type: none"> <li>• Cookies and biscuits put into the oven before the preheating time is completed.</li> <li>• Oven rack overcrowded.</li> <li>• Dark pan absorbs heat too fast.</li> </ul>	<ul style="list-style-type: none"> <li>• Allow oven to preheat to the selected temperature before placing food in oven.</li> <li>• Choose pan sizes that will permit 2-4" (5-10 cm) of air space on all sides when placed in the oven.</li> <li>• Use a medium-weight aluminum baking sheet.</li> </ul>
<b>Cakes too dark on top or bottom.</b> 	<ul style="list-style-type: none"> <li>• Cakes put into the oven before preheating time (10 minutes approx.) is completed.</li> <li>• Rack position too high or low.</li> <li>• Oven too hot.</li> </ul>	<ul style="list-style-type: none"> <li>• Allow oven to preheat to the selected temperature before placing food in the oven.</li> <li>• Use proper rack position for baking needs.</li> <li>• Set oven temperature 25°F/12°C lower than recommended.</li> </ul>
<b>Cakes not done in the center.</b> 	<ul style="list-style-type: none"> <li>• Oven too hot.</li> <li>• Incorrect pan size.</li> <li>• Pan not centered in oven.</li> </ul>	<ul style="list-style-type: none"> <li>• Set oven temperature 25°F/12°C lower than recommended.</li> <li>• Use pan size suggested in recipe.</li> <li>• Use proper rack position and place pan so there is 2-4" (5-10 cm) of space on all sides of pan.</li> </ul>
<b>Cakes not level.</b> 	<ul style="list-style-type: none"> <li>• Wall oven not level.</li> <li>• Pan too close to oven wall or rack overcrowded.</li> <li>• Pan warped.</li> <li>• Oven light left on during baking</li> </ul>	<ul style="list-style-type: none"> <li>• Place a marked glass measuring cup filled with some water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the range.</li> <li>• Be sure to allow 2-4" (5-10 cm) of clearance on all sides of each pan in the oven.</li> <li>• Do not use pans that are dented or warped.</li> <li>• Do not leave oven light on while baking.</li> </ul>
<b>Foods not done when cooking time is up.</b> 	<ul style="list-style-type: none"> <li>• Oven too cool.</li> <li>• Oven overcrowded.</li> <li>• Oven door opened too frequently.</li> </ul>	<ul style="list-style-type: none"> <li>• Set oven temperature 25°F/12°C higher than suggested and bake for the recommended time.</li> <li>• Be sure to remove all pans from the oven except the ones to be used for baking.</li> <li>• Open oven door only after shortest recommended baking time.</li> </ul>

## SETTING OVEN CONTROLS

### BROILING INFORMATION

Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven. Be sure you center your broiler pan directly under the broil element for best results. Always use the broiler pan and grid supplied with the appliance for broiling. The broiler pan and its insert allow dripping grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without its insert. **DO NOT** cover the insert with foil. The exposed grease could ignite.



### ! WARNING

Should an oven fire occur, close the oven door and broiler drawer 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.

### ! CAUTION

Always use pot holders or oven mitts when adjusting the oven racks. Wait until the oven has completely cooled if possible. Oven racks may be **HOT** and may cause burns.

### PREHEATING

Preheating the oven is suggested when searing rare steak. (Remove your broiler pan before preheating. Foods will stick if placed on hot metal.) To preheat, set the control (s) to BROIL as instructed in this Use & Care Guide.

### TO BROIL

Broil on side until the food is browning; turn and cook on the second side. Season and serve. Always pull rack out to the stop position before turning or removing food.

### BROILING TIPS

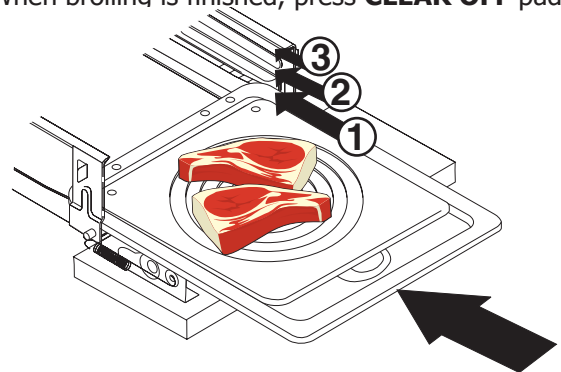
The broiler pan and its grid allow dripping grease to drain and be kept away from high heat of the broiler. **DO NOT use the pan without its grid. DO NOT cover the grid with foil. The exposed grease could ignite.**

### BROILER CLEAN-UP TIPS

To make cleaning easier, line the bottom of the broiler pan with aluminum foil. **DO NOT** cover the broiler grid with foil. To prevent grease from baking on, remove the broiler pan from the oven as soon as cooking is completed. Use hot pads because the broiler pan is extremely hot. Pour off grease. Soak the pan in **HOT**, soapy water. Clean the broiler pan as soon as possible after each use. If necessary, use soap-filled steel wool pads. Heavy scouring may scratch the grid.

### TO SET FOR BROILING

1. Press **BROIL** pad.
2. Press the **▲** or **▼** pad. Press again the **▲** for HI broil or **▼** for LO broil. Most foods can be broiled at the HI broil setting. Select the LO broil setting to avoid excess browning or drying of foods that should be broiled to the well-done stage.
4. Place the insert on the broiler pan, then place the food on the insert. **DO NOT** use the broiler pan without the insert or cover the insert with aluminum foil. The exposed grease could ignite.
5. After preheating, slide the broiler pan on the broiler pan guide at the position desired (1 to 3). **Close the drawer panel when broiling.**
6. Broil on one side until food is browned; turn and cook on the second side.  
**Note:** Always pull the rack out to the stop position before turning or removing food.
7. When broiling is finished, press **CLEAR OFF** pad.



### DETERMINE BROILING TIMES

Broiling times vary, so watch the food closely. Time not only depends on the distance from element, but on the thickness and again of meat, fat content and doneness preferred. The first side usually requires a few minutes longer than second. Frozen meats also require additional time.

## SETTING OVEN CONTROLS

### BROILING NOTES

- Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, place food further away from the element. Always watch food carefully to prevent burning.
- 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 beef medium 160°F, well done 170°F.

### TO OPERATE THE OVEN LIGHT

The interior oven light will automatically turn ON when the oven door is opened. To open the oven light when the oven door is closed, use the oven light switch located on the control panel.

The interior oven light is located at the upper left (and right, some models) rear wall of the oven interior and is covered with a glass shield held by a wire holder. The glass shield must be placed whenever the oven is in use. To change the interior Oven Light in the General Care & Cleaning section.

## ADJUSTING YOUR OVEN TEMPERATURE

Your new oven has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully. If you feel your oven is too hot or too cool from your baking experience, the oven temperature may be adjusted to your liking.

**Note: DO NOT** adjust your oven temperature based on oven thermometers, such as those found in grocery stores, they may not be accurate.

**To Adjust the Oven Temperature** (do not use Bake or Broil while adjusting the oven temperature):

1. Press & hold the **BAKE** key pad and release after the display shows the factory temperature setting of **00**.  
**Note:** If the oven temperature has been previously adjusted from the factory setting, the current temperature adjusted value will appear in the display instead.
2. You may increase the oven temperature in 5°F increments with each press of the **▲** key pad to a maximum oven adjustment of +35°F. You may also adjust the oven temperature downward in 5°F increments with each press of the **▼** key pad (total range of **-35** to **+35**). **Note:** Your oven control was factory set in the (Fahrenheit) °F Temperature Display Mode. To change for (Celsius) °C, see **Changing the Temperature Display Mode** in the Oven Control Functions section of this Use & Care Manual.

3. If no other key pad is pressed after 5 seconds the display will begin to flash.
4. If you **do not want** to keep the display adjustment, press the <sup>clear</sup>off key pad before the oven control beeps. This will cancel the temperature adjustment procedure. To start this procedure over again begin with step 1 above **OR**;
5. If **you want** to keep the adjustment, wait until the display quits flashing and the oven control beeps once.
6. The oven temperature adjustment has been accepted by the oven control and the display will return to the time of day.

**Notes:** The oven temperature adjustment may be made if your oven control has been set to operate in the (Celsius) °C **Temperature Display Mode**. In this case each press of the **▲** or **▼** key will adjust in 1°C increments upward (maximum +18°C) or downward (maximum -18°C), depending on which arrow key pad is pressed.

### FAILURE MODES

All failure modes give a visual and audible alarm. When display shows **F10** (internal fault), **F30-F31** (oven sensor circuit fault) or any other F error codes, the electronic oven control has detected a fault condition. Note that code and push the **CLEAR OFF** pad to clean the display and stop the beeping. Reprogram the oven. If fault recurs, push **CLEAR OFF** pad, disconnect the appliance to prevent damage and contact an authorized servicer.

## GENERAL CARE & CLEANING

### CLEANING VARIOUS PARTS OF YOUR APPLIANCE

Before cleaning any part of the appliance, be sure all controls are turned OFF and the appliance is COOL. REMOVE SPILL OVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANING WILL REDUCE THE NUMBER OF MAJOR CLEANING LATER.

Surfaces	How to Clean
<b>Aluminum (Trim Pieces)</b>	Use hot, soapy water and a cloth. Dry with a clean cloth. <b>DO NOT</b> scour or use all-purpose cleaners, ammonia, powdered cleansers or commercial oven cleaner. They can scratch and discolor aluminum.
<b>Glass, Painted and Plastic Body Parts and Decorative Trim</b>	For general cleaning, use hot soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. <b>DO NOT</b> use abrasive cleaners, spray cleaners or scouring pads on any of these materials. These cleaners can permanently damage the control pad surface.
<b>Stainless Steel, Chrome Control Panel, Decorative Trim</b>	<p>Before cleaning the control panel, turn all controls to OFF. Clean using hot, soapy water and a dishcloth. Rinse with a clean water using a dishcloth. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance.</p> <p>Clean <b>stainless steel</b> with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. <b>Do not use cleaners with high concentrations of chlorides or chlorine.</b> Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed.</p>
<b>Porcelain Enamel Broiler Pan and Grid (some models), Door Liner, Broiler Drawer</b>	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating.
<b>Oven and Broiler Rack(s)</b>	Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry. After cleaning the racks, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack position).
<b>Oven Door</b>	<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.</p> <p><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. <b>DO NOT</b> clean the oven door gasket. The oven door gasket is made of a woven material, on Self-Cleaning models, which is essential for a good seal. Care should be taken not to damage or remove the oven door gasket.</p>

## GENERAL CARE & CLEANING

### CLEANING THE PORCELAIN ENAMEL OVEN (MANUAL CLEAN OVEN ONLY)

Porcelain has a smooth finish and is a type of glass fused to metal. Oven cleaners can be used on all interior oven surfaces.

#### General Cleaning

Remove soils using hot, soapy water. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning.

#### To Remove Heavy Soil

1. Allow a dish of ammonia to sit in the oven overnight or for several hours with the oven door closed. Clean softened spots using hot, soapy water. Rinse well with water and a clean cloth.
2. If soil remains, use a soap-filled scouring pad or a nonabrasive cleaner. If necessary, use an oven cleaner following manufacturer's instructions. **DO NOT** mix ammonia with other cleaners.
3. Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. Clean with hot, soapy water. Rinse well using clean water and a cloth.

#### Adhere to the following precautions when using oven cleaners:

1. **DO NOT** spray on the electrical controls or switches because it could cause a short circuit and result in sparking or fire.
2. **DO NOT** allow a film from the cleaner to build up on the temperature sensing bulb; it could cause the oven to heat improperly. (The bulb is located in the rear of the oven.) Carefully wipe the bulb clean after each oven cleaning, being careful not to move the bulb. A change in its position could affect how the oven bakes. Avoid bending the bulb and capillary tube.
3. **DO NOT** spray any cleaner on the oven door trim or gasket, handles or any exterior surfaces of the appliance, wood or painted surfaces. The cleaner can damage these surfaces.

#### To Clean the Oven Bottom

Clean using hot, soapy water, a mild abrasive cleanser, a soap-filled abrasive pad or oven cleaner following manufacturer's instructions.

### 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. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat, causing a fire hazard.

#### WARNING

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.

#### 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.

#### CAUTION

Ammonia must be rinsed before operating the oven. Provide adequate ventilation.





## 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.

#### To Remove Oven Door:

1. Open the door to the fully opened position.
2. Pull up the lock located on both hinge supports and engage it in the hinge lever hooks (Figure 1). You may have to apply a little downward pressure on the door to pull the locks fully over the hinge lever hooks.
3. Grab the door by the sides and pull the bottom of the door up and toward you to disengage the hinge supports. Keep pulling the bottom of the door toward you while rotating the top of the door toward the range to completely disengage the hinge levers (Figure 2).
4. To clean oven door, follow the instructions provided in the **General Care & Cleaning** table.

#### To Replace Oven Door:

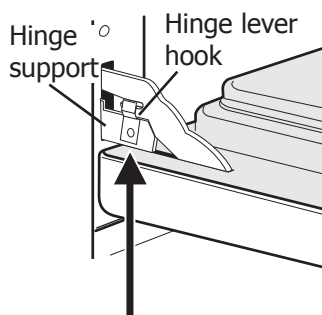
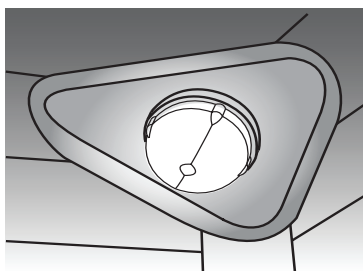
1. Grab the door by the sides; place the hinge supports in the hinge slots. Open the door to the fully opened position.
2. Disengage the lock from the hinge lever hooks on both sides (Figure 3).  
Note: Make sure the hinge supports are fully engaged before unlocking the hinge levers.
3. Close the oven door.

#### Special Door Care Instructions

Most oven doors contain glass that can break.

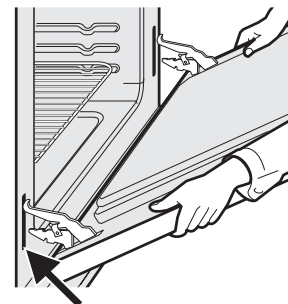
Read the following recommendations:

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



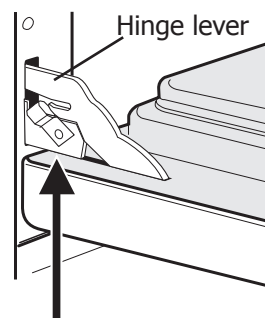
Lock engaged for door removal

**Figure 1**



HINGE SLOT - Door removed from the oven

**Figure 2**



Lock in normal position

**Figure 3**

## CHANGING THE OVEN LIGHT

On some models an interior oven light will turn automatically when the oven door is opened. The oven light may be turned on when the door is closed by pushing the knob located on the control panel. On some models, the lamp is covered with a glass shield held in place by a wire holder. **THE GLASS SHIELD MUST BE IN PLACE WHENEVER THE OVEN IS IN USE.**

#### To replace the light bulb:

#### **CAUTION: BE SURE THE OVEN IS COOL.**

1. Turn the power off at the main source.
2. Wear a leather-faced glove for protection against possible broken glass.
3. Replace bulb with a new T-4 type 25-watt Halogen appliance bulb.
4. For models with glass shield, press holder on one side to release glass shield, change bulb and be sure to replace the glass shield.

## GENERAL CARE & CLEANING

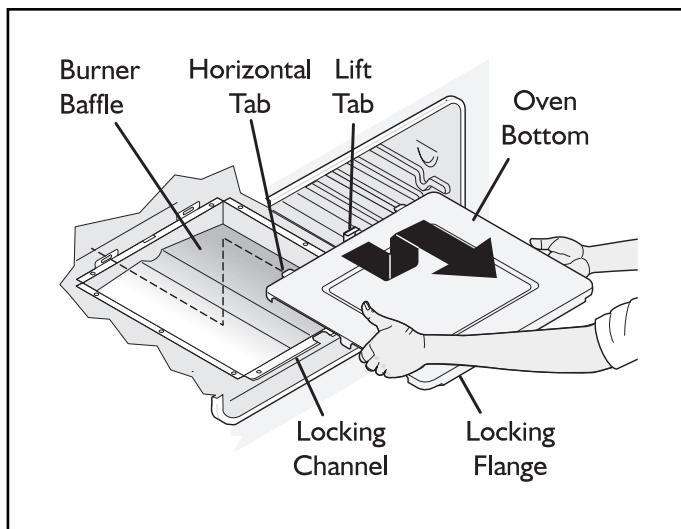
### TO REMOVE AND REPLACE OVEN BOTTOM

#### To Remove the Oven Bottom:

1. Unscrew the two screws in the back of the oven bottom.
2. Lift up the rear of the oven bottom and push toward the rear of the oven, and then pull out.

#### To Replace the Oven Bottom:

1. Place in the oven bottom, push toward the rear, and push down.
2. Screw the two screws in the back of the oven bottom.



### TO REMOVE AND REPLACE BROILER DRAWER

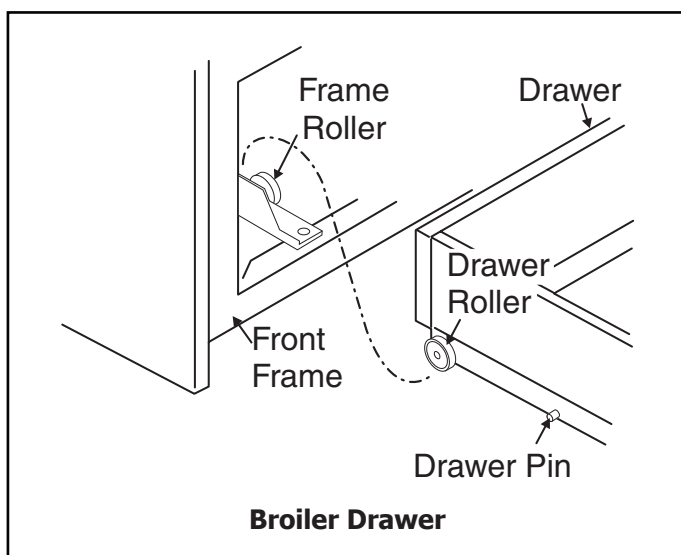
The drawer can be removed to facilitate cleaning under the wall oven. Use care when handling the drawer.

#### To Remove the Broiler Drawer

1. Open and empty the broiler drawer.
2. Pull drawer out until it stops.
3. Lift the drawer up to allow the drawer pins to clear the frame rollers.
4. Pull the drawer out until it stops again.
5. Lift the drawer up to allow the drawer rollers to clear the frame rollers.

#### To Replace the Broiler Drawer

1. Insert the rear end of the drawer into the opening.
2. Fit the drawer rollers behind the frame rollers.
3. Push the drawer in until it stops, then lift the drawer to allow the drawer pins to clear the frame rollers.
4. Close the broiler drawer.



### WARNING

Flammable materials should not be stored in an oven or in the storage or broiler drawer. This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosive containers, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.

## AVOID SERVICE CHECKLIST

Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

This oven is equipped with an electronic oven controller (some models). Among its many features is a full time oven circuit diagnostics system. The controller constantly monitors its internal circuitry as well as several crucial oven circuits, to insure they are all operating correctly. If at any time one of these systems fail, the controller will immediately shut down operation, and will beep and flash an error code of -F1-, -F3- or -F9- in the display window.

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
<b>Oven Control Beeps and Displays any F code error ( example: -F1- -F3- or -F9-).</b>	Electronic control has detected a fault condition. Press <b>STOP/CLEAR</b> to clear the display and stop the beeping. Reprogram the oven. If a fault reoccurs, record the fault number. Press <b>STOP/CLEAR</b> and call Service center or another qualified servicer.
<b>Installation - Oven is not level.</b>	Place oven rack in center of oven. Place a level on the oven rack. Contact installing agent if rack and cabinet cutout flooring are not level.  Kitchen cabinet misalignment may make oven appear to be not level. Be sure cabinets are square and level. Contact cabinet maker to correct problem.
<b>Entire appliance does not operate.</b>	Make sure cord / plug is securely plugged into electrical outlet.  Cord/plug is not installed and/or connected. Cord is not supplied with oven. Contact your dealer, installing agent or authorized servicer.  Service wiring not complete. Contact your dealer, installing agent or authorized servicer.  Power outage. Check house lights to be sure. Contact your local electric company.  Short in cord/plug. Replace cord/plug.  Controls are not set properly. See instructions to set the controls.  House fuse has blown or circuit breaker has tripped immediately following installation. House fuse may not be fully engaged. Check fuse and screw or engage circuit breaker securely.  House fuse has blown or circuit breaker has tripped after the oven has been installed and previously operating. Call an authorized servicer.  Wall oven is not properly connected to gas supply. Check connection (see installation instructions).  Make sure gas supply shut-off valve is opened before turning on the oven after installing the wall oven.
<b>Oven light does not work.</b>	Burned-out or loose bulb. Follow instructions under <b>Changing Oven Light</b> to replace or tighten the bulb.

## BEFORE YOU CALL

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
<b>Oven or broiler drawer smokes excessively during broiling.</b>	Door is open. Door should be closed during broiling.
	Meat too close to the broil burner. Reposition the rack to provide more clearance between the meat and the broiler. Preheat broil element for quick searing operation.
	Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean.
	Grid on broiler pan wrong side up. Grease does not drain into broiler pan. Always place the grid on the broiler pan with the ribs up and the slots down to allow grease to drip into the pan.
	Broiler pan used without grid or grid cover with foil. <b>DO NOT</b> use the broiler pan without the grid or cover the grid with foil.
Oven needs to be cleaned. Grease spatters and food buildup cause excessive smoke. Regular cleaning is necessary when broiling frequently.	
<b>Appliance is not level</b>	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.
<b>Cannot move appliance easily. Appliance must be accessible for service.</b>	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.
	Gas line is hard-plumbed. Have a flexible CSA International approved metal appliance connector installed.
<b>Oven portion of appliance does not operate.</b>	Be sure regulator gas valve is turned to ON. See installation instructions.
	The time of day is not set. The time of day must first be set in order to operate the oven. See "To Set the Clock" on page 8.
	Be sure the oven controls are set properly for the desired function. See the "Oven Controls" chapter starting on page 8 and review instructions for the desired cooking function in this manual or see "Entire appliance does not operate" in this checklist.
<b>Fan noise occurring after the oven is turned off.</b>	Some models are equipped with a cooling fan that runs during the cooking process to cool internal electronic components. It is normal for this fan to continue to run for an extended period of time, even when the oven is off.
<b>Poor baking results</b>	Many factors affect baking results. See <b>baking</b> for hints, causes and corrections. See <b>Arranging Oven Racks</b> .
	If baked food items are too dark on top or bottom, allow the oven to preheat to set temperature before placing food in oven. Make sure the proper rack position is used when baking. Set temperature 25°F lower than recommended time, increase the set temperature 25°F.
<b>Flames inside oven or smoke from vent.</b>	Excessive spillovers in oven. This is normal, especially for high oven temperatures, pie spillovers or for large amounts of grease on bottom of oven. Wipe up excessive spillovers before starting the self-clean cycle.

## 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 consumable, 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 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 imply 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 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.

U.S.A.  
1.800.944.9044  
Electrolux Home Products, Inc.,  
10200 David Taylor Drive  
Charlotte, NC 28262



Canada  
1.800.265.8352  
Electrolux Canada Corp.  
5855 Terry Fox Way  
Mississauga, Ontario, Canada  
L5V 3E4