

# FRIGIDAIRE

All about the

# Use & Care

of your Wall Oven



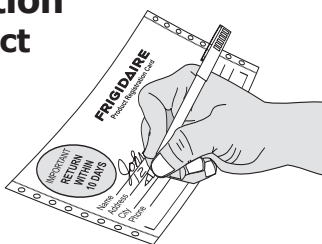
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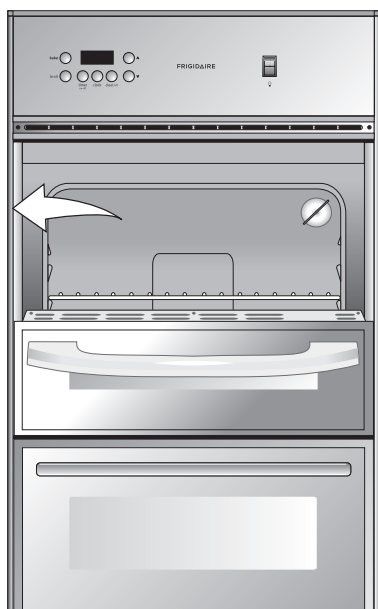
# WELCOME & CONGRATULATIONS

## Product Registration Register Your Product

The **PRODUCT REGISTRATION CARD** should be filled in completely, signed and returned to Electrolux Major Appliances.



## Serial Plate Location



Please record your model and serial numbers below for future reference.

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

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

Congratulations on your purchase of a new appliance! At **Electrolux Major Appliances**, we are very proud of our product and are completely committed to providing you with the best service possible. Your satisfaction is our number one priority.

We know you'll enjoy your new appliance and **Thank You** for choosing our product. We hope you consider us for future purchases.

## 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. These instructions are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

### **NOTE**

Please attach sales receipt here for future reference.

### **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.



# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.  
Save these instructions for future reference.

## 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

This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

### CAUTION

This symbol will help alert you to situations that may cause bodily injury or property damage.

### IMPORTANT

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

- **Remove all tape and packaging wrap before using the appliance. Destroy the carton and plastic bags after unpacking the appliance.** Never allow children to play with packaging material. Do not remove the wiring label and other literature attached to the appliance. Do not remove model/serial number plate.
- **Proper Installation. Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.1/NFPA 54 latest edition, and National Electrical Code ANSI/NFPA No.70-latest edition and local code requirements.** Install only per installation instructions provided in the literature package for this appliance.

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

### CAUTION

Electronic controllers can be damaged by cold temperatures. When you use your appliance for the first time, or if it has not been used for a long period of time, make sure that it has been exposed to a temperature above 0°C/32°F for at least 3 hours before connecting it to the power supply.

- **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 to reduce the risk of personal injury and damage to the appliance.
- **Never modify or alter the construction of an appliance such as removal of panels, wire covers or any other permanent part of the appliance.**

### WARNING



- All appliance can tip.
- Injury to persons could result.
- Install anti-tip bracket packed with your appliance.
- See Installation Instructions.



To reduce the risk of tipping, the appliance must be secured by properly installed anti-tip screws provided with the unit. Refer to the Installation Instructions for proper anti-tip bracket installation.

- **Storage in or on Appliance. Flammable materials should not be stored in the oven, or in the broiler drawer (if equipped).** 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, in or near the appliance. Flammable materials may explode and result in fire or property damage.
- **Remove the oven door from any unused appliance if it is to be stored or discarded.**

### WARNING

Stepping, leaning, sitting or pulling down on the door of this appliance can result in serious injuries and may also cause damage to the appliance. Do not allow children to climb or play around the appliance.

### WARNING

Do not use the oven for storage.

### CAUTION

Do not store items of interest to children in the cabinets above the appliance. Children climbing on the cooktop to reach items could be seriously injured.

- **Do not leave children alone. Children should not be left alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH INTERIOR OVEN BURNER OR INTERIOR SURFACES OF THE WALL OVEN UNTIL THEY HAVE COOLED.** The oven heating burners may be hot even though the flames are not visible. Areas near the burners 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.

## IMPORTANT SAFETY INSTRUCTIONS

- **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.

### WARNING

**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.**

- **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 Only Dry Pot Holders.** Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let the pot holders touch hot surface units. Do not use a towel or other bulky cloth instead of a pot holder.
- **Do Not Heat Unopened Food Containers.** Buildup of pressure may cause the container to burst and result in injury.

### IMPORTANT

**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. Food left unattended could catch fire or spoil.

## IMPORTANT SAFETY INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening an Oven Door**—Stand to the side of the appliance when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Ducts Unobstructed.** The wall oven is vented at the center trim under the control panel. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items near the oven vent. These items could melt or ignite.
- **Placement of Oven Racks.** Always place oven racks in desired location while oven is cool. Remove all utensils from the rack before removing rack. If rack must be moved while oven is hot, use extreme caution. Use pot holders and grasp the rack with both hands to reposition. Do not let pot holders contact the oven burner flame or interior of the oven or broiler drawer. Remove all utensils from the rack before removing the rack.

- **Do not use a broiler pan without its insert.** Broiler pan and grid allow dripping fat to drain and be kept away from the high heat of the broiler.

### WARNING

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

- **Do not cover the broiler grid or oven bottom with aluminum foil.** Exposed fat and grease could ignite.
- **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.

## IMPORTANT SAFETY INSTRUCTIONS FOR CLEANING YOUR OVEN

- **Clean the appliance regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire. Refer to the hood manufacturer's instructions for cleaning.
- **Cleaners/Aerosols**—Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and/or injury.

### 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.

# IMPORTANT SAFETY INSTRUCTIONS

## Grounding instructions

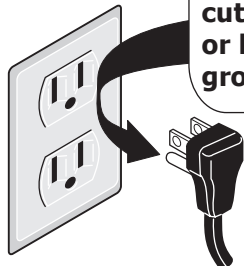
For personal safety, the cooktop must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded.

**DO NOT** operate the cooktop using a 2-prong adapter or an extension cord. If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified electrician. See the **INSTALLATION INSTRUCTIONS** packaged with this cooktop for complete installation and grounding instructions.

### **WARNING**

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.

**Grounding type wall receptacle**



**Do not, under any circumstances, cut, remove, or bypass the grounding prong.**

**Power supply cord with 3-prong grounding plug**

### **WARNING**

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

## Oven Ignition

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.

### **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 desired temperature.

## Conversion to liquefied petroleum gas (or L.P. gas)

This natural gas range is designed to allow for conversion to Liquefied Petroleum (L.P.) Gas.

If L.P. conversion is needed, contact the service center for assistance. The L.P. Conversion Kit is provided with this cooktop and is located in the literature envelope. Before installing the kit be sure to follow the L.P. Installation Instructions carefully.

### **WARNING**

Personal injury or death from electrical shock may occur if the range is not installed by a qualified installer or electrician.

### **CAUTION**

Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by an authorized Service Center.

## FEATURES AT A GLANCE

### Your Gas Wall-Oven

#### Features:

1. Electronic oven control with kitchen timer.
2. Oven light switch.
3. Oven vent.
4. Manual clean oven interior.
5. Oven interior light with removable cover.
6. Adjustable interior oven rack(s).
7. Large 1-piece oven door handle.
8. Oven door with window.
9. Broiler Oven Cavity.
10. Bottom trim.



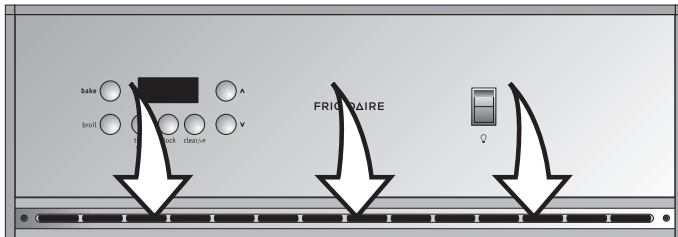
#### NOTE

The features shown for your appliance may vary according to model type & color.

# BEFORE SETTING OVEN CONTROLS

## Oven Vent Location

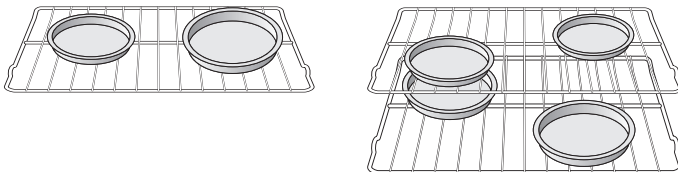
The oven is vented **at the upper trim**. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results. **DO NOT** block the vents. Doing so may cause baking failures, fire or damage to the wall oven.



## Air Circulation in the Oven

If using 1 rack, place in center of oven. If using multiple racks, stagger cookware as shown.

For best air circulation and baking results allow 2-4" (5-10cm) 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.

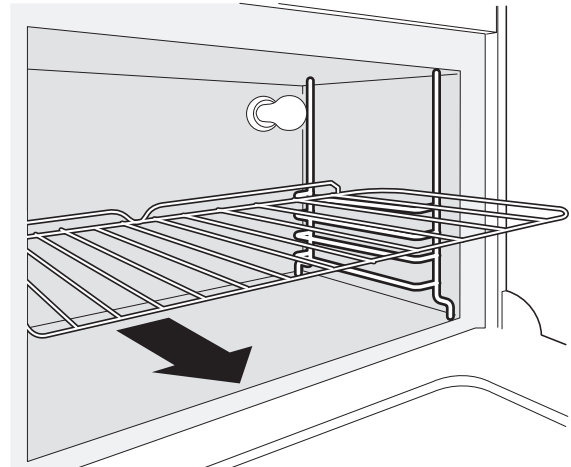


## Arranging Oven Racks

ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN). Always use oven mitts when using the oven.

**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.

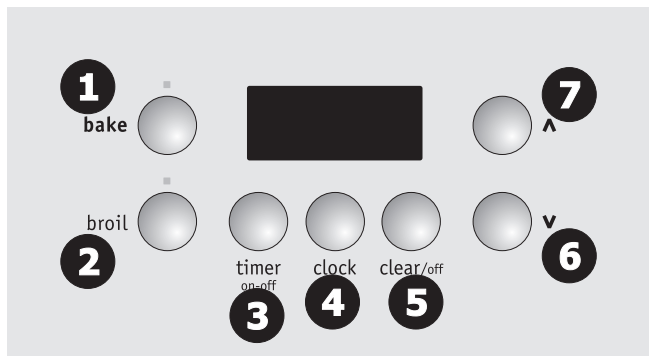




# SETTING OVEN CONTROLS

## 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.**



1. **Bake pad**—Use to select the bake cooking feature.
2. **Broil pad**—Use to select the broil cooking feature.
3. **Timer on-off pad**—Use to set or cancel the Timer. The Timer does not start or stop cooking.
4. **Clock pad**—Use to set the time of day.
5. **Clear off pad**—Use to cancel any oven feature previously entered except the time of day and minute timer.
6. **Down arrow pad**—Used along with the function pads to select oven temperature, time of day and minute timer.
7. **Up arrow pad**—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 4 seconds, press and hold the **UP** or **DOWN ARROW** 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** pad for 7 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. Within 4 seconds, press the **UP** or **DOWN ARROW** 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** 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 **UP ARROW** pad to increase the time in one minute increments. Press and hold the **UP ARROW** pad to increase the time faster. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.  
**Note:** If you press the **DOWN ARROW** 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 **UP** or **DOWN ARROW** 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

The oven can be programmed to bake at any temperature from 170°F to 500°F (76°C to 260°C).

### To Set the Controls for Baking:

1. Press **BAKE** pad. "— — —°" appears in the display.
2. Within 5 seconds, press the **UP** or **DOWN ARROW** pad. The display will show "350°F." By pressing and holding the **UP** or **DOWN ARROW** pad, the temperature can then be adjusted in 5°F increments.
3. When the **UP** or **DOWN ARROW** 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).
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 **UP** or **DOWN ARROW** pad to increase or decrease the set temperature.

## To Broil

1. Arrange oven rack while oven is still cool.
2. Press **BROIL** pad.
3. Press and hold the **UP** or **DOWN ARROW** pad until the desired broil setting level appears in the display. Press the **UP ARROW** pad for HI broil or the **DOWN ARROW** pad 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. Place the pan on the oven rack in the lower oven.  
**Close the oven door 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.



## CAUTION

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

## 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):

**Note:** Your oven control was factory set in the (Fahrenheit) °F Temperature Display Mode. To change for (Celsius) °C, see appropriate section.

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 (1°C) increments with each press of the **UP ARROW** pad to a maximum oven adjustment of +35°F (+18°C). You may also adjust the oven temperature downward in 5°F (1°C) increments with each press of the **DOWN ARROW** pad (total range of -35°F to +35°F (-18°C to +18°C).
3. If you do not want to keep the display adjustment, press the **CLEAR OFF** 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;
4. If you want to keep the adjustment, wait until the oven control beeps once.
5. The oven temperature adjustment has been accepted by the oven control and the display will return to the time of day.

## Failure Modes

All failure modes give a visual and audible alarm. When display shows F10 (temperature runaway), 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.

## CARE & CLEANING

### Cleaning Various Parts of Your Range

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

SURFACE TYPE	RECOMMENDATION
<ul style="list-style-type: none"><li>• <b>Aluminum &amp; Vinyl</b></li></ul>	Use hot, soapy water and a cloth. Dry with a clean cloth.
<ul style="list-style-type: none"><li>• <b>Painted and plastic control knobs</b></li><li>• <b>Painted body parts</b></li><li>• <b>Painted decorative trims</b></li></ul>	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Follow by rinsing the area with clean water; dry and polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth first. <b>DO NOT</b> spray liquids directly on the control pad and display area. Do not use large amounts of water on the control panel - excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels - they will damage the finish. To remove control knobs, turn to the <b>OFF</b> 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.
<ul style="list-style-type: none"><li>• <b>Stainless Steel (some models) Oven Door &amp; Drawer Front Panel and Decorative Trim</b></li></ul>	Clean stainless steel with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Do not use cleaners with high concentrations of chlorides or chlorines. 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.
<ul style="list-style-type: none"><li>• <b>Porcelain enamel broiler pan and insert</b> (available by mail order)</li><li>• <b>Door liner &amp; body parts</b></li></ul>	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>DO NOT</b> use spray oven cleaners on the cooktop.
<ul style="list-style-type: none"><li>• <b>Oven racks</b></li></ul>	<b>Oven racks must be removed from oven cavity.</b> Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry.
<ul style="list-style-type: none"><li>• <b>Oven door</b></li></ul>	Use soap & water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the 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.  <b>Do not</b> clean the oven door gasket. On self-clean models, the oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage or remove this gasket.

### Non Self-Clean Oven

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

**Remove spillovers and heavy soiling as soon as possible. Regular cleaning will reduce the number of major cleaning later.**

#### Adhere to the following cleaning precautions:

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning the appliance manually.

### 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 range, wood or painted surfaces. The cleaner can damage these surfaces.



### CAUTION

- Ammonia must be rinsed before operating the oven. Provide adequate ventilation.
- DO NOT line the oven walls, bottom, racks or any other part of the appliance with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).

### Cleaning the Oven Bottom

The oven bottom in non self-clean oven models can be removed for cleaning. See "To Remove and Replace Oven Bottom" under General Cleaning.

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

## CARE & CLEANING

### To Remove and Replace Oven Bottom

#### To Remove the Oven Bottom (upper oven):

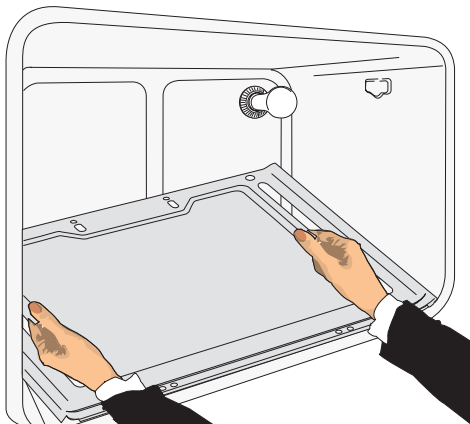
1. Remove racks, broiler pan (some models) and wire guides.
2. Using the finger openings on each side of the oven bottom, pull out and lift up the oven bottom.

#### To Replace the Oven Bottom (upper oven):

1. Grasp the oven bottom and position the front tabs in place in the slots at the rear of the oven bottom.
2. Lower the front of the oven bottom and slide into place.
3. Replace wire guides.

### CAUTION

If oven bottom fits too tightly, place your hand under the bottom through the lower cavity and push up on each side of the front end.



**Upper Oven**

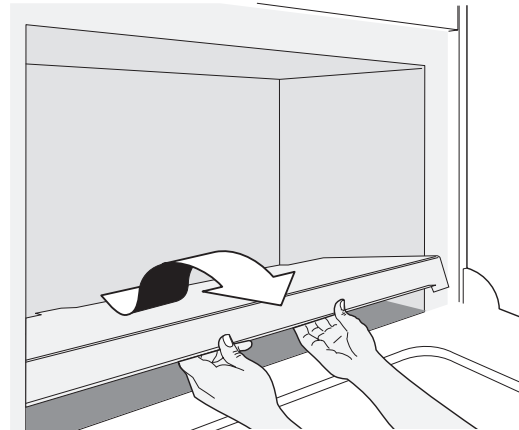
Use the finger openings along the outside edges of the oven bottom to remove the oven bottom.

#### To Remove the Oven Bottom (lower oven):

1. Remove utensils, racks and wire guides.
2. Pull out and lift up the oven bottom.

#### To Replace the Oven Bottom (lower oven):

1. Lower the front of the oven bottom and slide into place.
2. Replace wire guides.



**Lower Oven**

### Changing oven light

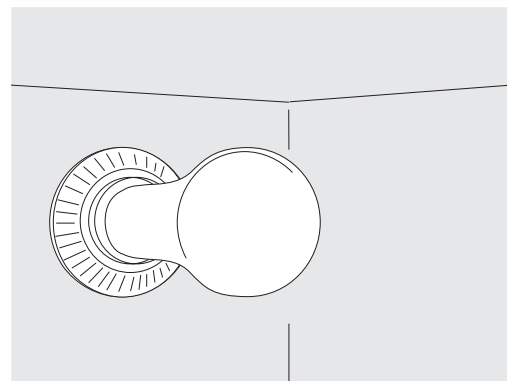
### CAUTION

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

Use the rocker switch located on the control panel to turn the oven light ON or OFF. On some models, the oven light automatically will turn automatically ON when the oven door is opened.

#### To Change the Oven Light

1. Turn electrical power off at the main source or unplug the oven.
2. Replace bulb with a new 40 watt appliance bulb.
3. Turn power back on again at the main source (or plug the oven back in).
4. The clock will then need to be reset.



**Double Oven Models  
Upper Oven Only**

## Care and cleaning of stainless steel

Some models are equipped with stainless steel exterior parts. Special care and cleaning are **required** for maintaining the appearance of stainless parts. Refer to the **General Care & Cleaning** table for detailed cleaning instructions.

## Removing and replacing the lift-off oven door

### CAUTION

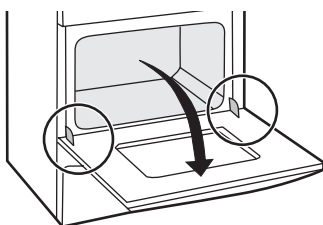
The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

#### To Remove Oven Door:

1. Open oven door completely (horizontal with floor - See Figure 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 Figure 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 Figure 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 Figure 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 Figure 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 Figure 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 Figure 1).
4. Push the door hinge locks up towards and into the oven frame on both left and right oven door hinges (See Figure 2) to the locked position.
5. Close the oven door.



Door Hinge locations with oven door fully open

Figure 1

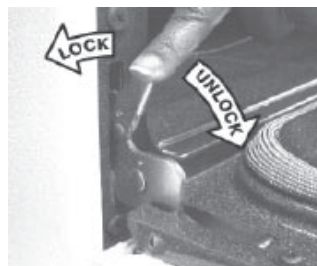


Figure 2

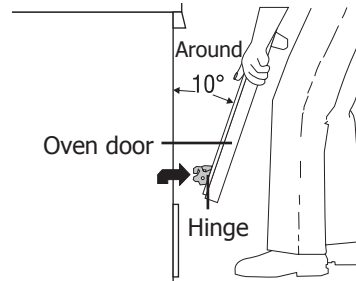


Figure 3

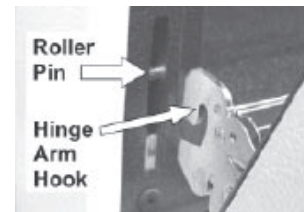


Figure 4

### 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.






## BEFORE YOU CALL - Solutions to Common Problems

### Oven Baking

For best cooking results, heat the oven before baking cookies, breads, cakes, pies or pastries, etc. There is no need to preheat the oven for roasting meat or baking casseroles.

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

### Baking Problems and Solutions Chart

BAKING PROBLEMS	CAUSES	CORRECTIONS
<p><b>Cookies and biscuits burn on the bottom.</b></p> 	<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 5.1cm to 10.2cm (2" to 4") of air space on all sides when placed in the oven.</li> <li>• Use a medium-weight aluminum baking sheet.</li> </ul>
<p><b>Cakes too dark on top or bottom.</b></p> 	<ul style="list-style-type: none"> <li>• Cakes put into the oven before preheating time 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>
<p><b>Cakes not done in the center.</b></p> 	<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 5.1cm to 10.2cm (2" to 4") of space on all sides of pan.</li> </ul>
<p><b>Cakes not level.</b></p> 	<ul style="list-style-type: none"> <li>• Range not level.</li> <li>• Pan too close to oven wall or rack overcrowded.</li> <li>• Pan warped.</li> </ul>	<ul style="list-style-type: none"> <li>• Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the range.</li> <li>• Be sure to allow 5.1cm to 10.2cm (2" to 4") of clearance on all sides of each pan in the oven.</li> <li>• Do not use pans that are dented or warped.</li> </ul>
<p><b>Foods not done when cooking time is up.</b></p> 	<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>



## BEFORE YOU CALL - Solutions to Common Problems

### IMPORTANT

**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.

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
<b>Oven Control Beeps and Displays an "F" Error Code</b>	Electronic control has detected a fault condition. Push <b>CANCEL pad</b> to clear the display and stop the display from beeping. Reprogram the oven. If a fault reoccurs, record the fault number, push the <b>CANCEL pad</b> and contact an authorized servicer.
<b>Faulty Installation</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 Oven Does Not Operate</b>	Be sure electrical cord is securely connected into the electrical outlet. Cord/plug is not installed and/or connected. 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. Call your local electric company. Short in cord/plug. Replace cord/plug. Controls are not set properly. See instructions in this Use & Care Guide. House fuse has blown or circuit breaker has tripped immediately following installation. House fuse may not be fully engaged. Check fuse 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).
<b>Oven does not operate</b>	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 the instructions under Oven Light to replace or tighten the bulb.
<b>Oven Smokes Excessively During Broiling</b>	Oven door is opened. Oven 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. Meat not properly prepared. Remove excess fat from meat. Cut 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 aluminum foil. <b>DO NOT</b> use the broiler pan without the grid or cover the grid with aluminum foil. Oven needs to be cleaned. Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food spatters cause excessive smoking.
<b>Soil Not Completely Removed After Self-Cleaning Cycle is Completed</b>	Failure to clean bottom, from top of oven, frame of oven or door area outside oven seal. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before the self-cleaning cycle is started. Burned on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket. Excessive spillovers in oven. Set the self-clean cycle for longer cleaning time.
<b>Poor Baking Results</b>	Many factors affect baking results. See Baking for hints, causes and corrections. See Adjusting Oven Temperature. If food items are too dark on the 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. If food is not done after 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.

## 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 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 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**  
**North America**  
**P.O. Box 212378**  
**Augusta, GA 30907**



**Canada**  
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**5855 Terry Fox Way**  
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