

Gas Cooktop

*Open Burner Units
Porcelain Enamel Cooktop*

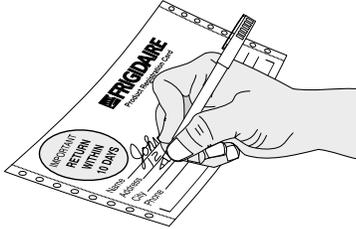
 **FRIGIDAIRE**

O w n e r ' s G u i d e

Product Registration

Register Your Product

The **PRODUCT REGISTRATION CARD** should be filled in completely, signed and returned to Frigidaire Company.



Thank you for choosing this appliance. The information contained within this **Owner's Guide** will instruct you on how to properly operate and care for your cooktop. Please read through the information contained in your literature pack to learn more about your new appliance.

Record Your Model and Serial Numbers

Record in the space provided below the model and serial numbers found on the serial plate located on the underside of the burner box or under the lift-up cooktop.

Model Number: _____

Serial Number: _____

Date of Purchase: _____

Contents

This Owner's Guide contains general operating instructions for your cooktop and feature information for several models. Your cooktop **may not** have all the described features.

Versión en español

Si desea obtener una copia en español de este Manual del Usuario, sírvase escribir a la dirección que se incluye a continuación. Solicite la P/N318201145.

Spanish Owner's Guides
Frigidaire Home Products
Consumer Relations
P. O. Box 212378
Augusta, Georgia 30917-2378

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Note: The instructions appearing in this Owner's Guide 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.

⚠ 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.

This guide contains important safety symbols and instructions. Please pay special attention to these symbols and follow all instructions given. Here is a brief explanation of the use of these symbols.

⚠ 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.

- **Remove all tape and packaging wrap before using the cooktop. Destroy the carton and plastic bags after unpacking the cooktop.** Never allow children to play with packaging material. Do not remove the model/serial plate attached to the cooktop.
- **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 latest edition in the United States, or in Canada CAN/CGA B149.1, and CAN/CGA B149.2, and the National Electrical Code ANSI/NFPA No. 70—latest edition in the United States, or in Canada CSA Standard C22.1, Canadian Electrical Code, Part 1, and local code requirements.** Install and/or adjust only per installation instructions provided in the literature package for this cooktop.

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

- **User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the cooktop.
- **Never modify or alter the construction of a cooktop by removing panels, wire covers, or any other part of the product.**

⚠ WARNING Stepping or leaning on this cooktop can result in serious injuries and may also cause damage to the cooktop. Do not allow children to climb or play around the cooktop.

- **Storage on Appliance—Flammable materials should not be stored on the cooktop, near surface burners.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on the cooktop. Flammable materials may explode and result in fire or property damage.

⚠ CAUTION Do not store items of interest to children in the cabinets above the cooktop.

- **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 SURFACE BURNERS, GRATES, OR AREAS NEAR THESE BURNERS.** Surface burners may be hot even though the flames are not visible. Areas near surface 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 cooktop and the surfaces facing the cooktop.
- **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 your appliance for warming or heating the room.

- **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 the flame or burners. Do not use a towel or other bulky cloth instead of a potholder.
- **Do Not Heat Unopened Food Containers—Buildup of pressure may cause container to burst and result in injury.**
- **Know which knob controls each surface burner.** Always turn the knob to the LITE position when igniting the burners. Visually check that the burner has lit. Then adjust the flame so it does not extend beyond the edge of the utensil.

IMPORTANT SAFETY INSTRUCTIONS (continued)

⚠ WARNING **Use Proper Flame Size—Adjust flame size so it does not extend beyond the edge of the utensil.** The use of undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to flame will also improve efficiency.

⚠ WARNING **Do not use stove top grills on your top gas burners.** If you use a stove top grill on a gas burner, it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.

- **Use Proper Pan Size**—This appliance is equipped with one or more surface burners of different sizes. Select utensils having flat bottoms large enough to cover the surface burner. The use of undersized utensils will expose a portion of the surface burner to direct contact and may result in ignition of clothing. Proper relationship of utensil to the surface burner will also improve efficiency.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Burners**—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.

- **Never Leave Surface Burners Unattended at High Heat Settings**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Protective Liners**—Do not use aluminum foil to line surface burner pans. Only use aluminum foil 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.
- **Glazed Cooking Utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.
- **Do Not Use Decorative Surface Burner Covers.** If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. You will not be able to see that the burner is on. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop or burners because the covers may cause overheating. Air will be blocked from the burner and cause combustion problems.

SAVE THESE INSTRUCTIONS

Grounding Instructions (electric ignition models only)

IMPORTANT: READ AND SAVE THESE INSTRUCTIONS.

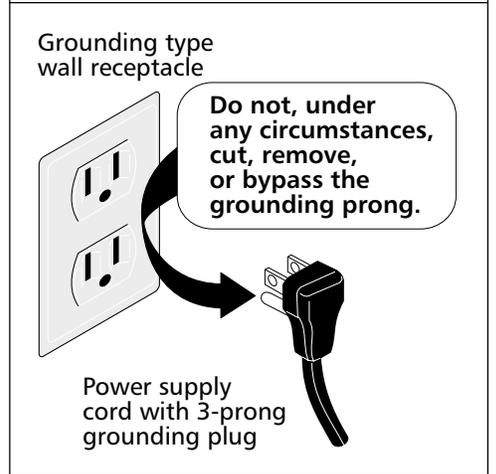
⚠ WARNING This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. **DO NOT** cut or remove the grounding prong from this plug.

For personal safety, this cooktop must be properly grounded. For maximum safety, the power cord must be plugged into a 120V—60 Hz. 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.

DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE THIRD ROUND GROUNDING PRONG FROM THE POWER CORD PLUG. SEE THE INSTALLATION INSTRUCTIONS PACKAGED WITH THIS COOKTOP FOR COMPLETE INSTALLATION AND GROUNDING INSTRUCTIONS. DO NOT OPERATE THE COOKTOP USING A TWO-PRONG ADAPTER OR AN EXTENSION CORD.

⚠ 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.



Liquefied Petroleum (Propane) Gas Conversion

⚠ WARNING Severe shock or damage to the cooktop may occur if the cooktop is not installed by a qualified installer or electrician.

LP/PROPANE GAS CONVERSION

Your cooktop is factory set for use with Natural Gas. Do not use Liquefied Petroleum (propane) Gas.

- 1- The conversion must be performed by a qualified service technician in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction.
- 2- Failure to follow instructions could result in serious injury or property damage.

If you wish to convert your cooktop to use Liquefied Petroleum (propane) gas, see "Installation Instructions for the Conversion Procedure".

Flame Size

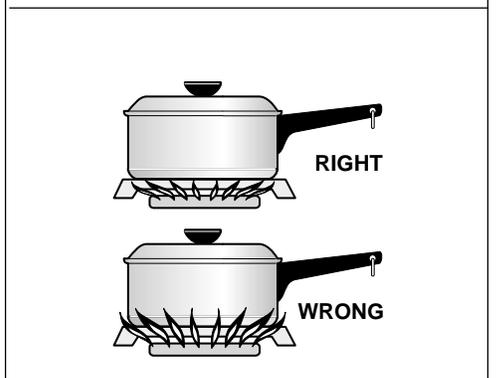
For most cooking, start on the highest control setting and then turn to a lower one to complete the process. Use the chart below as a guide for determining proper flame size for various types of cooking. The size and type of utensil used and the amount of food being cooked will influence the setting needed for cooking.

For deep fat frying, use a thermometer and adjust the Surface Control knob accordingly. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be undercooked. Do not attempt to deep fat fry too much food at once as the food will neither brown nor cook properly.

*Flame Size	Type of Cooking
High Flame	Start most foods; bring water to a boil; pan broiling
Medium Flame	Maintain a slow boil; thicken sauces, gravies; steam
Low Flame	Keep foods cooking; poach; stew

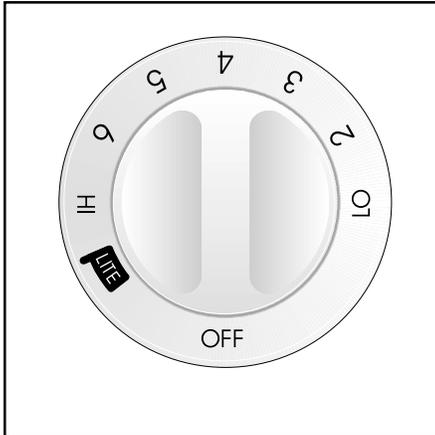
* These settings are based on using medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

Never extend the flame beyond the outer edge of the utensil. A higher flame simply wastes heat and energy and increases your risk of being burned by the flame.



Proper Burner Adjustments

The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharply defined. Adjust or clean burner if flame is yellow-orange. To clean burner, see instructions under **General Cleaning**.



Setting Surface Controls

To Adjust Low or "Simmer" Setting (some models)

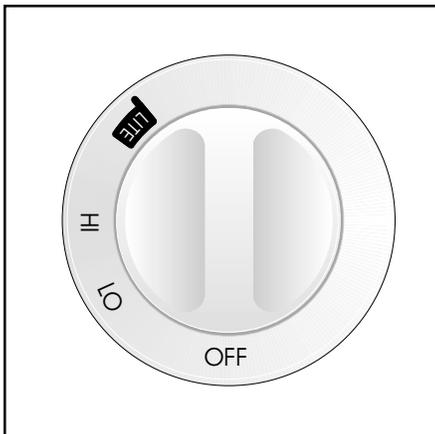
The burner flame, at low setting, can be adjusted if it is too high or too low; refer to the installation instruction for adjustment procedure.

To Adjust Standing Pilot Model (some models)

Each burner lights automatically either an electric or a standing pilot, depending on your model. Standing pilots must be lit initially. To light the standing pilot, open gas supply shutoff valves, lift the cooktop from the front edge and hold a match near the pilot. *Standing pilots* will remain lit when the burners are turned off; because of that, the porcelain enamel cooktop can be hot even if burners are not used; refer to Installation Instructions for proper pilot adjustment. Models with *electric ignitors* light automatically each time a control knob is turned to the LITE position.

To operate the Surface Burner:

1. Place cooking utensil on burner.
2. Push in and turn the Surface Control knob to LITE. **Note:** All electronic ignitors will click at the same time. However, only the burner you are turning on will ignite.
3. Visually check that the burner has lit.
4. After the burner lights, turn the control knob to the desired flame size. The control knobs do not have to be set at a particular mark. Use the guides and adjust the flame as needed. **DO NOT** cook with the control knob in the LITE position. (The electronic ignitor will continue to click if left in the LITE position.)



Electric Ignition Models (some models)

In the event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head, then slowly turn the surface control knob to LITE. Use caution when lighting surface burners manually.

Surface burner in use when an electrical power failure occurs will continue to operate normally.

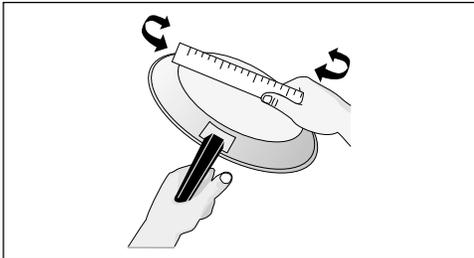
CAUTION Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

CAUTION Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the cooktop when it is in use. These items could melt or ignite. Potholders, towels or wood spoons could catch fire if placed too close to a flame.

Note: One of the knobs shown above is similar to the knobs on your cooktop.

Selecting Surface Cooking Utensils

For best results and energy conservation, choose cooking utensils that have these characteristics:



Pans should have flat bottoms. Check for flatness by rotating a ruler across the bottom. There should be no gaps between the pan and ruler.

Note: Always use a utensil for its intended purpose. Follow manufacturer's instructions. Some utensils were not made to be used in the oven or on the cooktop.

Note: Do not use griddle over more than one burner. That can damage your cooktop and that can result in exposure to carbonmonoxide levels above allowable current standards. That can hazardous to your health.

***GOOD**

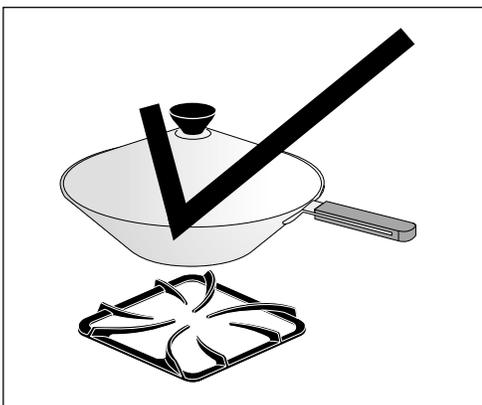
- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared.
- Made of a material that conducts heat well.
- Easy to clean.

POOR

- Curved and warped pan bottoms.
- Pan overhangs unit by more than one inch or 2.5 cm.
- Heavy handle tilts pan.
- Flame extends beyond unit

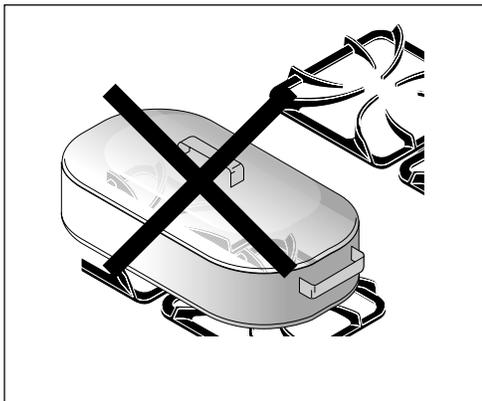
* Specialty pans such as lobster pots, griddles and pressure cookers may be used but must conform to the above recommended cookware requirements.

Specialty Pans & Trivets



Woks with flat bottoms suitable for use on your cooktop are available in most cookshop or hardware stores. Round-bottomed woks (with a support ring that does not extend beyond the burner unit) may also be used. The metal ring was designed to support the wok safely when it is filled with large amounts of liquids (soup making) or fat (frying).

DO NOT use a wok if it is equipped with a metal ring that extends beyond the burner unit. Because this ring traps heat, the surface unit and cooktop surface could be damaged.



Wire trivets: Do not use wire trivets. Cookware bottoms must be in direct contact with the grates.

CAUTION DO NOT use two burner units to heat one large pan such as a roaster or griddle, or allow cooking utensils to boil dry. The bottom surface of the pan in either of these situations could cause discoloring or crazing of the appliance cooking surface, and damage to the grates and burner units.

Canning Tips & Information

⚠ CAUTION Canning can generate large amounts of steam. Use extreme caution to prevent burns. Always raise the lid to vent steam away from you.



1. Use tested recipes and follow instructions carefully. Check with your local Cooperative Agricultural Extension Service or a manufacturer of glass jars for the latest canning information.
2. Use flat-bottomed canners only. Heat is spread more evenly when the bottom surface is flat.
3. Center canner on the burner grate.
4. Start with hot water and a high heat setting to reduce the time it takes to bring the water to a boil; then reduce the heat setting as low as possible to maintain a constant boil.
5. It is best to can small amounts and light loads.

Prevent damage to cooktop and burner grates:

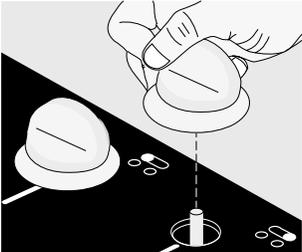
1. Do not use water bath or pressure canners that extend more than one inch beyond the edge of the burner grate.
2. Do not leave water bath or pressure canners on high heat for an extended amount of time.
3. Alternate surface units between each batch to allow the units and surrounding surfaces to cool down. Try to avoid canning on the same burner unit all day.

⚠ CAUTION Safe canning requires that harmful micro-organisms are destroyed and the jars are sealed completely. When canning in a water bath canner, a gentle but steady boil must be maintained continuously for the required time.

General Cleaning

Cleaning Various Parts of Your Cooktop

Before cleaning any part of the cooktop, be sure all controls are turned OFF and the cooktop is COOL. Remove spillovers and heavy soiling as soon as possible. Regular cleaning will reduce the number of major cleanings later.

Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Glass, Painted and Plastic Control Knobs, Body Pieces, and Decorative Trim	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. DO NOT use abrasive cleaners on any of these materials; they can scratch.
Control Panel 	Before cleaning the control panel, turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean using hot, soapy water and a cloth. 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. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.
Stainless Steel, Chrome Decorative Trim	Gentle scouring with a soapy nylon pad will remove most spots. Rinse with a 1:1 solution of clean water and ammonia. Cover difficult spots with an ammonia soaked paper towel for 30 minutes, scrub with a nylon pad and rinse with clean water. Cleaners made especially for stainless steel or chrome are recommended. Bluish stains on these materials are caused by overheating and cannot be removed. Remove all cleaners or the finish may be damaged during future heating. DO NOT use spray oven cleaners on the cooktop.

General Cleaning (continued)

To Raise and Lower the Top for Cleaning

The cooktop is hinged and can be raised to clean the area underneath. Be sure all cooktop controls are turned to OFF and burner grates are cool.

1. Remove controls knobs, burner grates and spillover bowls. Set aside.
2. Grasp the front of the cooktop and lift. Some models have a swing-up rod to support the cooktop in its raised position.
3. Clean under the cooktop.
4. Lower the top gently after lowering the support rod (some models).
5. Replace bowls, grates and control knobs.

⚠ WARNING When lowering the top, grasp the sides with fingertips only. Be careful not to pinch fingers. Also, **DO NOT** drop or bend the cooktop when raising or lowering. This could damage the surface.

⚠ WARNING **DO NOT** turn on the burners when the cooktop is raised for cleaning. Be sure that the top is completely lowered and securely in place before turning on the burners.

To Remove and Replace Burners

The burners on your cooktop may be removed for cleaning. Be sure all controls are turned to OFF and burner grates are cool before removing cooktop burner units.

To Remove Burners

1. Remove the shipping screws from the support bracket. See illustrations for location of screws.
2. Grasp the burner head and tilt it to the right to release the tab from the burner support (A in Figure 1).
3. Lift the end of the burner assembly. Then pull away from the front of the cooktop to free the air shutter from the gas valve orifice (B in Figure 1).

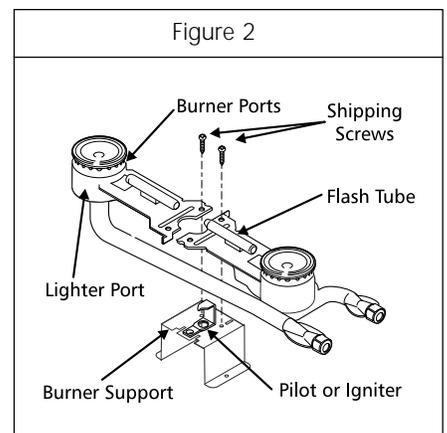
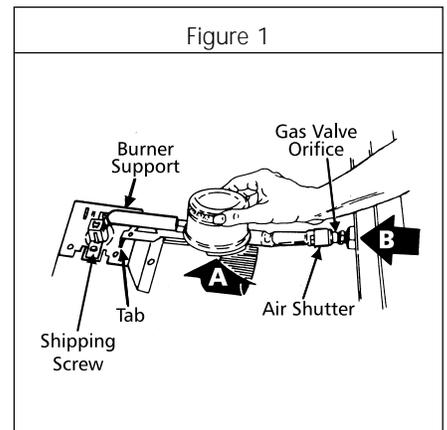
If your cooktop is equipped with a standing gas pilot, use caution when removing burner. The flash tube may be hot because it is located near the pilot.

Check the lighter and burner ports (Figure 2). If they are clogged, use a wire or needle to clear them.

To remove burned-on food, soak the burners in a vinegar and water solution for 20-30 minutes. For stubborn stains, scrub with soap and water or a mild abrasive cleanser and a damp cloth. Do not wash burners in a dishwasher.

To Replace Burners

1. Slide the air shutter over the gas valve orifice (Figure 1).
2. Lower the burner assembly and hook the tab in the slots in the burner support. Make sure it is properly seated and level.
3. Be sure both tabs are in the correct slots, the burner sits level and straight, and the flash tube forms a straight line from the igniter to the burner (Figure 2).
4. Replace shipping screws if desired. These screws are not necessary for the operation of the burner. They stabilize the burner during shipping of the appliance. Retain the screws for later use in the event the range is moved.



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.

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Surface burners do not light.	<p>Surface Control knob has not been completely turned to LITE. Push in and turn the Surface Control knob to LITE until burner ignites and then turn control to desired flame size.</p> <hr/> <p>Be sure gas supply valve is open.</p> <hr/> <p>Gas-air mixture needs a straight line to travel. Be sure burner is properly seated in its support (open burners only).</p> <hr/> <p>Burner ports are clogged. With the burner off, use a small-gauge wire or needle to clean ports.</p> <hr/> <p>Power cord is disconnected from outlet. Be sure cord is plugged securely into outlet.</p> <hr/> <p>Electrical power outage (electric ignition models). Burners can be lit manually. See Setting Surface Controls.</p>
Surface burner flame burns half way around.	<p>Burner ports are clogged. With the burner off, clean ports with a small-gauge wire or needle.</p> <hr/> <p>Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. Dry the burners thoroughly following instructions under General Cleaning.</p>
Surface burner flame is orange.	<p>Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.</p> <hr/> <p>In coastal areas, a slightly orange flame is unavoidable due to salt air.</p>
Porcelain enamel cooktop is hot.	<p>It is normal on a standing pilot model, because standing pilots are always on. But if it is too strong, the pilot flame can be adjust. Refer to the installation instructions labeled "ADJUSTMENTS - Top Pilots" provided with the cooktop.</p>

FRIGIDAIRE COOKTOP WARRANTY

Your Frigidaire product is protected by this warranty (for United-States)

	WARRANTY PERIOD	FRIGIDAIRE, THROUGH ITS AUTHORIZED SERVICERS, WILL:	THE CONSUMER WILL BE RESPONSIBLE FOR:
FULL ONE-YEAR WARRANTY	One year from original purchase date.	Pay all costs for repairing or replacing any parts of this appliance which prove to be defective in materials or workmanship.	Costs of service calls that are listed under NORMAL RESPONSIBILITIES OF THE CONSUMER. *
LIMITED WARRANTY (Applicable to the State of Alaska)	Time period listed above.	All of the provisions of the full warranty above and the exclusions listed below apply.	Costs of the technician's travel to the home and any costs for pick up and delivery of the appliance required because of service.

Your appliance is warranted by Frigidaire Home Products, a division of White Consolidated Industries, Inc. We authorize no person to change or add to any of our obligations under this warranty. Our obligations for service and parts under this warranty must be performed by Frigidaire Home Products Consumer Services or an authorized Frigidaire servicer.

*NORMAL RESPONSIBILITIES OF THE CONSUMER

This warranty applies only to products in ordinary household use, and the consumer is responsible for the items listed below:

1. Proper use of the appliance in accordance with instructions provided with the product.
2. Proper installation by an authorized servicer in accordance with instructions provided with the appliance and in accordance with all local plumbing, electrical and/or gas codes.
3. Proper connection to a grounded power supply of sufficient voltage, replacement of blown fuses, repair of loose connections or defects in house wiring.
4. 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 was shipped from the factory.
5. Damages to finish after installation.
6. Replacement of light bulbs and/or fluorescent tubes (on models with these features).

EXCLUSIONS

This warranty does not cover the following:

1. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN OR ANY IMPLIED WARRANTY.
Note: Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.
2. Service calls which do not involve malfunction or defects in workmanship or material, or for appliances not in ordinary household use. The consumer shall pay for such service calls.
3. Damages caused by services performed by persons other than authorized Frigidaire servicers; use of parts other than Frigidaire Home Products Genuine Renewal Parts; obtained from persons other than such servicers; or external causes such as abuse, misuse, inadequate power supply or acts of God.
4. Products with original serial numbers that have been removed or altered and cannot be readily determined.

IF YOU NEED SERVICE

Keep your bill of sale, delivery slip, or some other appropriate payment record. The date on the bill establishes the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. This written warranty gives you specific legal rights. You may also have other rights that vary from state to state. Service under this warranty must be obtained by following these steps, in order:

1. Contact Frigidaire Home Products Consumer Services or an authorized Frigidaire servicer.
2. If there is a question as to where to obtain service, call or write our Consumer Relations Department at:

Frigidaire Home Products Consumer Relations
P.O. Box 212378
Augusta, Georgia 30917-2378
(800) 944-9044



Product features or specifications as described or illustrated are subject to change without notice. All warranties are made by White Consolidated Industries, Inc. This warranty applies only in the 50 states of the U.S.A. and Puerto Rico.