

# FRIGIDAIRE

All about the

# Use & Care

of your Wall Oven



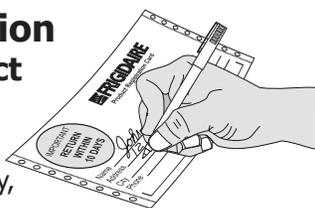
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# WELCOME & CONGRATULATIONS

## Product Registration Register Your Product

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



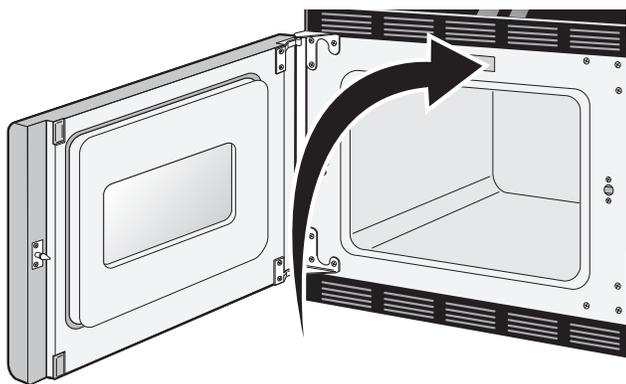
Congratulations on your purchase of a new appliance! At **Electrolux Major Appliances**, we are very proud of our product and are completely committed to providing you with the best service possible. Your satisfaction is our number one priority.

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.

## Serial Plate Location



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

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

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

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



## NOTE

Please attach sales receipt here for future reference.

# 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 Electrical Code No. 70 - latest edition in the United States, or CSA C22.1, Part 1 in Canada, 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.**

### 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 bracket provided with the unit. Refer to the Installation Instructions for proper anti-tip bracket installation.

- **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.**
- **Storage on Appliance. Flammable materials should not be stored in the oven.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the 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.

- **Storage in or on Appliance—Flammable materials should not be stored in an oven.** 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.

### WARNING

**Do not use the oven for storage.**

## IMPORTANT SAFETY INSTRUCTIONS

### 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 ELEMENTS OR INTERIOR SURFACES OF THE OVEN UNTIL THEY HAVE COOLED.** The oven heating elements may be hot even though the elements are dark in color. Areas near the elements may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the oven vent openings, the surfaces near these openings, oven door and window.
- **Wear Proper Apparel. Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.

### 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 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.

## 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 hot oven element or interior of the oven.
- **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.
- **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.
- **Protective liners**—Do not use aluminum foil to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

## IMPORTANT SAFETY INSTRUCTIONS

### IMPORTANT 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.
- **Clean in the self-cleaning cycle only the parts of the appliance listed in this Owner's Guide.** Before using the self-cleaning cycle of the appliance, remove all utensils stored in the appliance.
- **Do not clean the oven door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.

- **Do not use oven cleaners.** No oven cleaner or oven liner protective coating of any kind should be used in or around any part of the appliance.

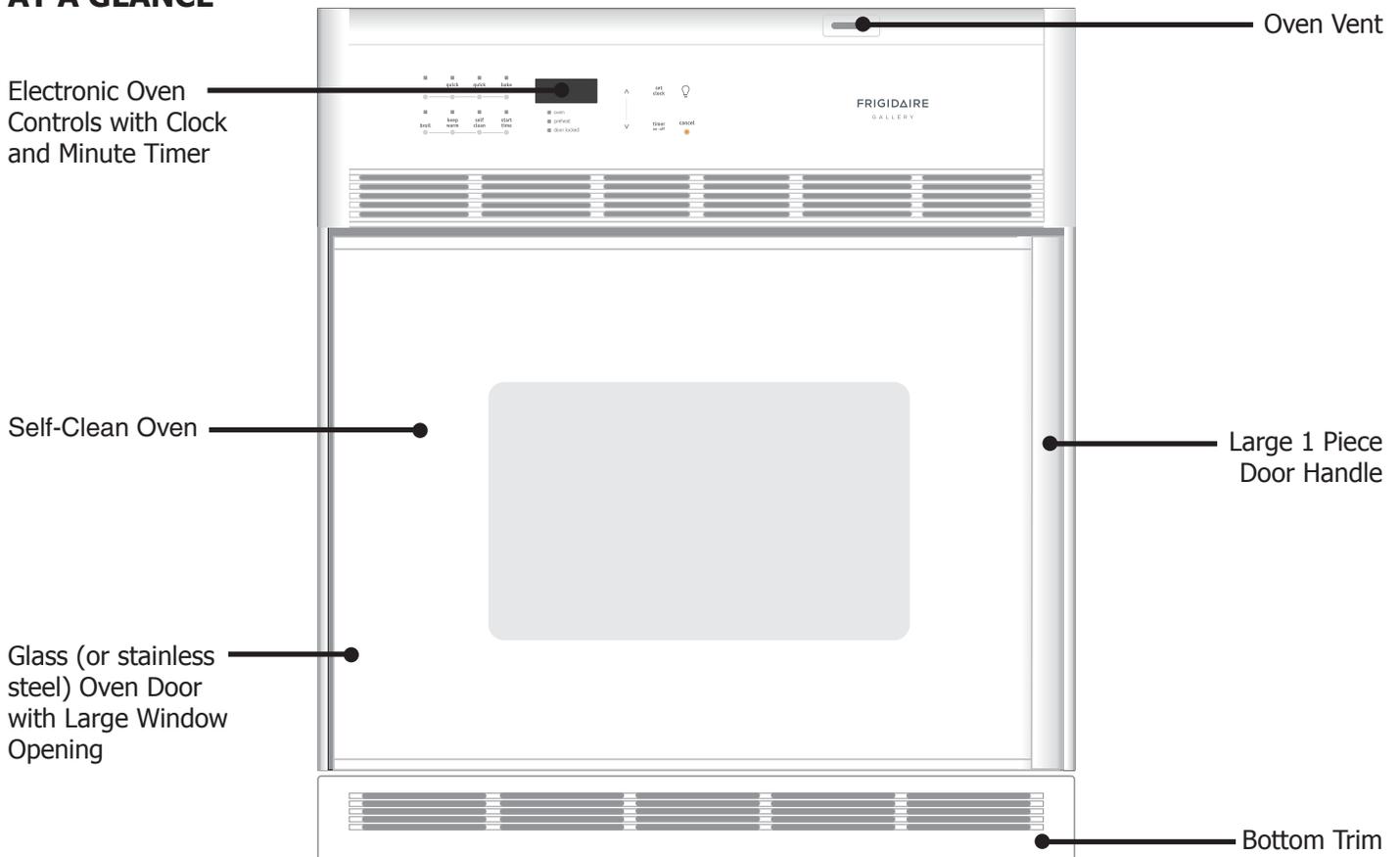
### CAUTION

The health of some birds is extremely sensitive to the fumes given off during the self-clean cycle of any wall oven. Move birds to another well ventilated room.

**Save these instructions for future reference.**

## FEATURES AT A GLANCE

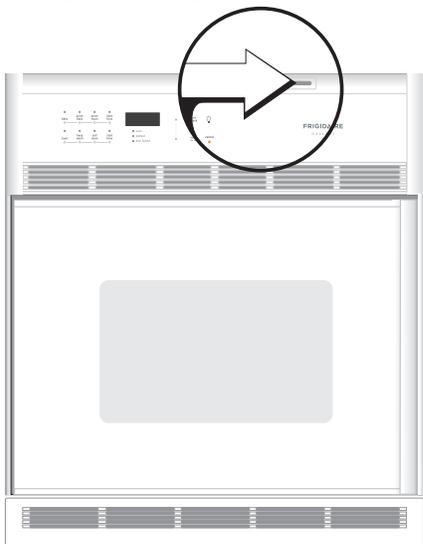
### YOUR ELECTRIC WALL OVEN FEATURES AT A GLANCE



# BEFORE SETTING OVEN CONTROLS

## OVEN VENT LOCATION

The oven is vented at the **upper control panel** and **center 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.



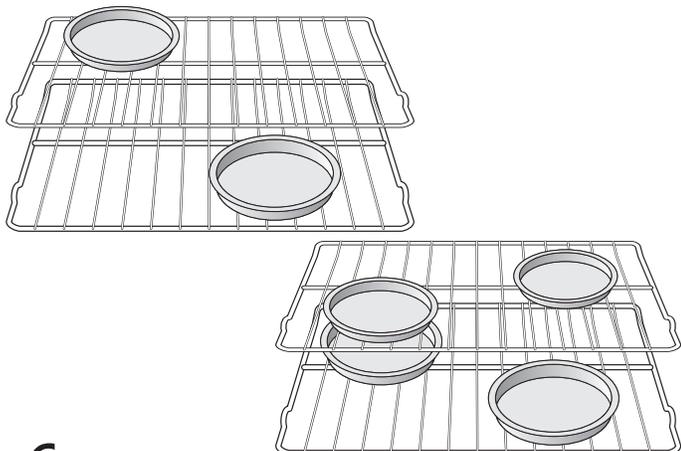
### CAUTION

Some models are equipped with a blower which runs in self-cleaning mode to keep all internal components at a cool temperature. The blower may keep running even if the oven has been turned off, until the components have cooled down.

## 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" (5-10 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.

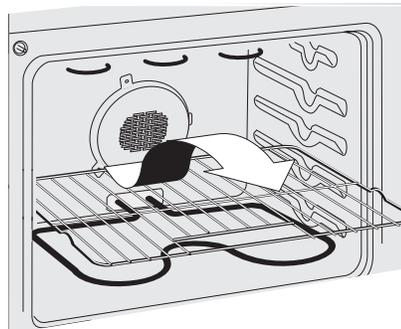


## ARRANGING OVEN RACKS

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

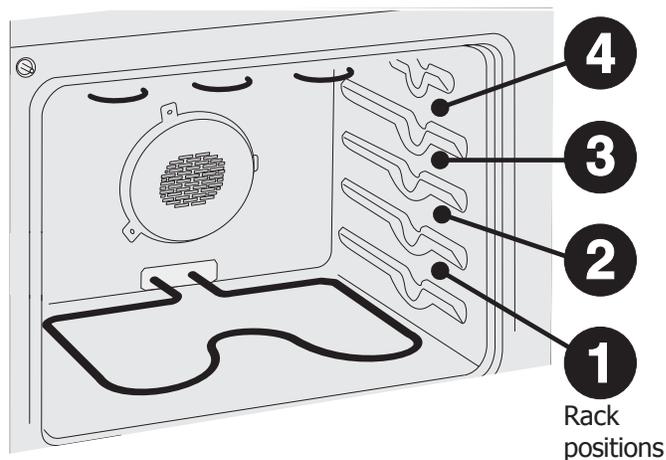
**To remove an oven rack**, pull the rack forward until it stops. Lift up front of rack and slide out.

**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.



## RECOMMENDED RACK POSITION

Food	Rack Position	
Broiling meats, chicken or fish	3 or 4	
Cookies, cakes, pies, biscuits & muffins	Using a single rack	2 or 3
	Using multiple racks	2 and 4
Frozen pies, angel food cake, yeast, bread, 1 or 2 casseroles, small cuts of meat or poultry	1 or 2	
Turkey, roast or ham	1	



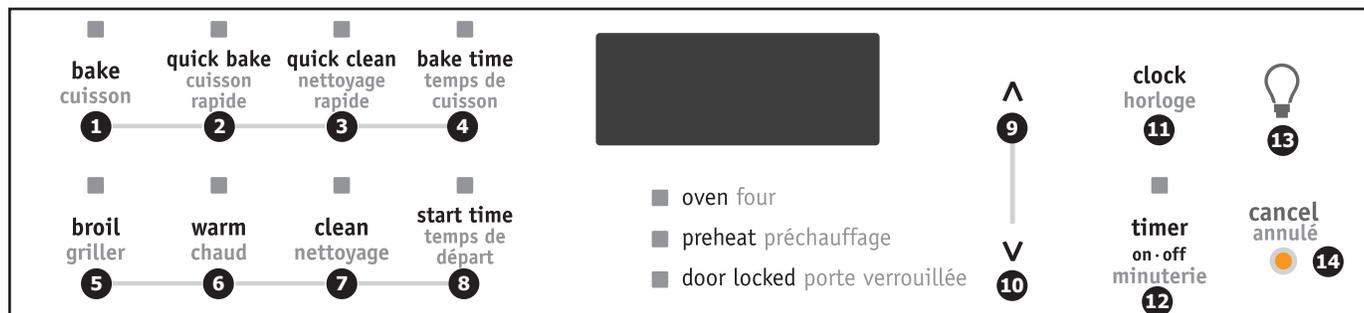
### NOTE

Always use caution when removing food from the oven.

# BEFORE 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 QUICK BAKE PAD**—Use to select the fan assisted bake cooking feature
- 3 QUICK CLEAN PAD**—Use to select the quick self cleaning feature.
- 4 BAKE TIME PAD**—Use to enter the length of the baking time.
- 5 BROIL PAD**—Use to select the broil cooking feature.
- 6 KEEP WARM**—Use to select the keep warm feature.
- 7 SELF CLEAN PAD**—Use to select the self cleaning feature.
- 8 START TIME PAD**—Use to program a Delayed Timed Bake or Delay Self-Cleaning cycle start time.
- 9 UP ARROW PAD**—Use to raise the oven temperature or the timer duration.
- 10 DOWN ARROW PAD**—Use to lower the oven temperature or the timer duration.
- 11 SET CLOCK PAD**—Use to set the time of day.
- 12 TIMER ON-OFF PAD**—Use to set or cancel the Minute Timer. The Minute Timer does not start or stop cooking.
- 13 OVEN LIGHT PAD**—Use to turn the oven light ON and OFF.
- 14 CANCEL PAD**—Use to cancel any oven feature previously entered except the time of day and minute timer.

## MINIMUM AND MAXIMUM CONTROL PAD SETTINGS

All of the features listed below have minimum and maximum time or temperature settings that may be entered into the control. An ENTRY acceptance beep will sound each time a control pad is touched (the acceptance beep on the Oven Lockout pad is delayed 3 seconds).

An ENTRY ERROR tone (3 short beeps) will sound if the entry of the temperature or time is below the minimum or above the maximum settings for the feature.

FEATURE		MINIMUM TEMP. /TIME	MAXIMUM TEMP. /TIME
BAKE		170°F/77°C	550°F/288°C
BROIL		400°F/205°C	550°F/288°C
QUICK BAKE		300°F/149°C	550°F/288°C
TIMER	12 Hr. Mode	0:01 Min.	11:59 Hr./Min.
	24 Hr. Mode	0:01 Min.	11:59 Hr./Min.
CLOCK TIME	12 Hr. Mode	1:00 Hr./Min.	12:59 Hr./Min.
	24 Hr. Mode	0:00 Hr./Min.	23:59 Hr./Min.
DELAY START	12 Hr. Mode	1:00 Hr./Min.	12:59 Hr./Min.
	24 Hr. Mode	0:00 Hr./Min.	23:59 Hr./Min.
BAKE TIME	12 Hr. Mode	0:01 Min.	11:59 Hr./Min.
	24 Hr. Mode	0:01 Min.	11:59 Hr./Min.
SELF CLEAN TIME		3 hours	3 hours
QUICK CLEAN TIME		2 hours	2 hours

# SETTING OVEN CONTROLS

## SETTING THE CLOCK

The **SET CLOCK** pad is used to set the clock. The clock may be set for 12 or 24 hour time of day operation. The clock has been preset at the factory for the 12 hour operation. When the range is first plugged in, or when the power supply to the range has been interrupted, the timer in the display will flash "12:00".

**To set the clock** (example below for 1:30)

1. Press **SET CLOCK**.
2. Within 5 seconds, push and hold the **UP** or **DOWN ARROW** pad until the correct time of day appears in the display.
3. Press the **CLOCK** pad to accept the new time of day. If the **CLOCK** pad is not pressed, the timer will return automatically to the new time of day after 7 seconds.

**Note:** The clock cannot be changed during any bake, quick bake, timed bake, delayed time bake, clean cycle, quick clean or delayed clean cycle.

## CHANGING BETWEEN 12 OR 24 HOUR TIME OF DAY DISPLAY

1. Press and hold the **SET CLOCK** pad for 7 seconds. After 7 seconds, "12hr" or "24hr" will appear in the display and the control will beep once.
2. Press the **UP** or **DOWN ARROW** pad to switch between the 12 and 24 hour time of day display. The display will show either "12hr" or "24hr".
3. Wait 5 seconds or press the **CANCEL** pad to return to the time of day display.
4. Reset the correct time as described in **To set the Clock** above. Please note that if the 24 hour time of day mode was chosen, the clock will now display time from 0:00 through 23:59 hours.

## OVEN LIGHT

The oven is equipped with oven lights. The oven lights will turn on automatically, when the oven door is opened.

The oven light may be turned on when the door is closed by using the oven light pad located on the control panel. The oven light key will toggle the lights at full intensity.

**To toggle the Oven Lights ON and OFF:**

1. Press **OVEN LIGHT** .

The interior oven lights are covered with a glass shield held by a wire holder. The glass shield must be in place whenever the oven is in use.

To change the interior oven lights, see "Changing the oven light" in the **Care & Cleaning** section.

## SETTING CONTINUOUS BAKE OR 12 HOUR ENERGY SAVING

The **TIMER** pad control the Continuous Bake or 12 Hour Energy Saving features. The oven control has a factory preset built-in 12 Hour Energy Saving feature that will shut off the oven if the oven control is left on for more than 12 hours. The oven can be programmed to override this feature for Continuous Baking.

**To set the control for Continuous Bake or 12 Hour Energy Saving features**

1. Press and hold **TIMER** for 7 seconds. After 7 seconds "--hr" or "12hr" will appear in the display and the control will beep once.
2. Press the **UP** or **DOWN ARROW** pad to switch between the 12 Hour Energy Saving and continuous bake features.

**Note:** "12hr" in the display indicates the control is set for the 12 Hour Energy Saving mode and "--hr" indicates the control is set for the Continuous Bake feature.

3. Wait 5 seconds to accept the changes or press **CANCEL** pad to reject the changes.

## SETTING TEMPERATURE DISPLAY — FAHRENHEIT OR CELSIUS:

The **BROIL** and **ARROW** pads control the Fahrenheit or Celsius temperature display modes. The oven control can be programmed to display temperatures in Fahrenheit or Celsius. The oven has been preset at the factory to display in Fahrenheit.

**To change display from Fahrenheit to Celsius or Celsius to Fahrenheit**

1. Press and hold **BROIL** pad for 7 seconds until °F or °C appears in the display.
2. Press the **UP** or **DOWN ARROW** pad to change °F to °C or °C to °F.
3. Wait 5 seconds to accept the changes or press **CANCEL** pad to reject the changes.

## SETTING SILENT CONTROL OPERATION

The **START TIME** and **ARROW** pads control the Silent Control operation feature. The Silent Control operation feature allows the oven control to be operated without sounds or beeps whenever necessary. If desired the control can be programmed for silent operation and later returned to operating with all the normal sounds and beeps.

### To change control from normal sound operation to silent control operation

1. To tell if your range is set for normal or silent operation press and hold **START TIME** pad for 7 seconds. "- -" or "**SP**" will appear in the display.
2. Within 5 seconds, press the **UP** or **DOWN ARROW** pad to switch between normal sound operation and silent operation mode. The display will show either "- -" or "**SP**". Wait 5 seconds to return to normal operating mode.

### **NOTE**

If "**SP**" appears, the control will operate with normal sounds and beeps. If "- -" appears, the control is in the silent operation mode.

The control will always beep at the end of a minute timer and will beep when a set temperature has been reached, even if the control is set to silent operation.

## SETTING MINUTE TIMER

The **TIMER ON-OFF** pad controls the Minute Timer feature. The Minute Timer serves as an extra timer in the kitchen that will beep when the set time has run out. It does not start or stop cooking. The Minute Timer feature can be used during any of the other oven control functions. Refer to "Minimum and Maximum Control Pad Settings" for time amount settings.

### To set the Minute Timer (example for 5 minutes)

1. Press **TIMER ON-OFF**.
2. Press the **UP ARROW** pad to increase or **DOWN ARROW** pad to decrease the time in one minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.
3. The display shows the timer count down in minutes if more than 1 hour remains. When less than 1 hour remains, the display will count down in seconds.
4. When the set time has run out, the timer will beep 3 times. It will continue to beep 3 times every 8 seconds until the **TIMER ON/OFF** pad is pressed.

### To cancel the Minute Timer before the set time has run out

1. Press **TIMER ON-OFF**. The display will return to the time of day.

## SETTING OVEN CONTROLS

### SETTING BAKE

The **BAKE** pad controls normal baking. The oven can be programmed to bake at any temperature from 170°F to 550°F.

#### Baking Tips:

- Preheat your oven before using the bake mode.
- During preheat, the 2 elements and the convection fan are used in cycle to quickly heat the oven.
- Use only one rack and center the pans as much as possible on rack 2 or 3.
- If using two racks, place the oven racks in positions 2 and 4.
- Allow 2" to 4" (5,1 to 10,2cm) around the utensil(s) for proper air circulation.
- Be sure the pans do not touch each other, the door, sides or back of the oven.

#### To Set the Controls for Baking:

1. Press **BAKE**. "— — —" appears in the display.
2. Within 5 seconds, press the  or . The display will show "350°F (177°C)". By pressing and holding the  or , the temperature can then be adjusted in 5°F increments (1°C if the control is set to display Celsius).
3. 7 seconds after the  or  pad is released, the oven will begin heating to the selected temperature. When the displayed temperature reaches the desired baking temperature, the preheat indicator light will turn OFF and the control will beep.



### NOTE

Pressing **CANCEL** will stop the feature at any time.

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

1. Press **BAKE**.
2. Press the  or  pad to increase or decrease the set temperature.

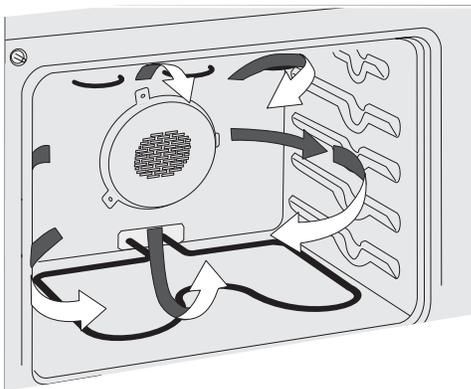
# SETTING OVEN CONTROLS

## SETTING QUICK BAKE

This mode of cooking enables you to obtain the best culinary results when baking with multiple pans and racks. Multiple rack baking may slightly increase cook time for some foods but the overall result is time saved. Some food may cook faster and more evenly with Quick Bake. Quick baking uses the two elements and a fan to circulate the oven's heat evenly and continuously within the oven. The oven can be programmed for quick baking at any temperature between 300°F to 550°F with a default temperature of 350°F.

### Quick Baking Tips:

- Always preheat your oven before using the Quick Bake mode.
- During preheat, the 2 elements and the fan are used in cycle to quickly heat the oven.
- Time reductions will vary depending on the amount and type of food to be cooked.
- When using Quick Bake with a single rack, place oven rack in position 2 or 3. If cooking on multiple racks, place the oven racks in positions 1 and 3.
- Most bakeries (except cakes) should be baked on pans with no sides or very low sides to allow heated air to circulate around the food.
- Food baked on pans with a dark finish will cook faster.



**Air circulation during Quick Bake**  
**Figure 1**

### Benefits of Quick Bake:

- Multiple rack baking.
- Some foods cook faster, saving time and energy.
- No special pans or bakeware needed.

### To set the oven temperature for quick bake:

1. Arrange interior oven racks.
2. Press the **QUICK BAKE** pad. “— — —°” appears in the display.
3. Within 5 seconds, Press the **UP** or **DOWN ARROW** pad. The display will show “350°F (177°C).” By holding the **UP** or **DOWN ARROW** pad, the temperature can then be adjusted in 5°F (1°C if control is set to display Celsius) increments.
4. 7 seconds after 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 preheat indicator light will turn OFF.
5. Place food in the oven.

### **NOTE**

Pressing **CANCEL** will stop the feature at any time.

### **NOTE**

The fan will start **AS SOON AS** the oven is set for Quick Bake.

# SETTING OVEN CONTROLS

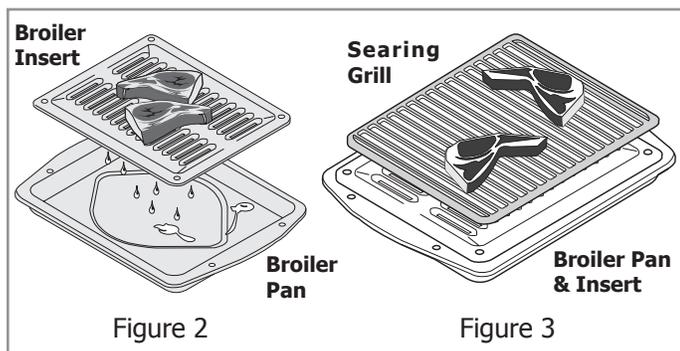
## SETTING BROIL

This mode is best for meats, fish and poultry up to 1" thick. Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven. The high heat cooks quickly and gives a rich, brown outer appearance. The **BROIL** pad controls the Broil feature. An optional Searing Grill, Broiler Pan and Insert are available via the enclosed accessories brochure (Figure 2 & 3). The optional broil pan and broil pan insert used together allow dripping grease to drain and be kept away from the high heat of the oven broiler. The oven can be programmed to broil at any temperature from 400°F to 550°F with a default temperature of 550°F.

### Broiling Tips:

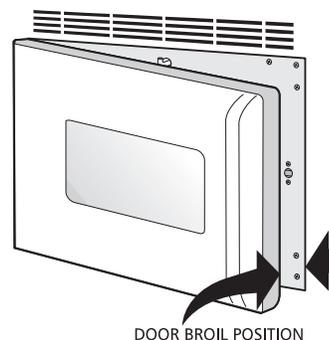
- For optimum browning, preheat the broil element for 2 minutes.
- Broil one side until the food is browned; turn and cook on the second side. Season and serve.
- Always pull the rack out to the "stop" position before turning or removing food.
- Always use the broiler pan and its cover when broiling. It allows the dripping grease to be kept away from the high heat of the broil element (see Figure 2).
- For best broiling results, broil with the oven door in the broil stop position (see Figure 1).
- If using a Searing Grill (available by mail order), preheat the grill for 5 to 10 minutes before placing your meat.
- **DO NOT** use the broil pan without the insert. **DO NOT cover the broil pan insert with foil.** The exposed grease could catch fire.

Accessories available via the enclosed brochure:



### To set a Broil of 500°F:

1. Arrange the interior oven rack
2. Press the **BROIL** pad. "- -" will appear in the display.
3. Press 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 may be broiled at the **HI** broil setting. Select the **LO** broil setting to avoid excess browning or drying of foods that should be cooked to the well-done stage.
4. Preheat for 2 minutes before broiling.
5. Place the broiler pan insert on the broiler pan. Then place the food on the broiler pan insert. **DO NOT** use the broiler pan without the insert. **DO NOT** cover the broiler insert with foil. The exposed grease could ignite.
6. Place the broiler pan on the oven rack. Be sure to center the broiler pan directly under the broiler element. **Make sure the oven door is in the broil stop position (See Figure 1).**
7. Broil on one side until food is browned; turn and cook on the second side. Season and serve.



8. To stop broiling press **CANCEL**.

**Note:** Always pull the rack out to the stop position before turning or removing food.

## ! WARNING

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

### Electric Oven Broiling Table Recommendations

Food Item	Rack Position	Temperature Setting	Cook Time		Doneness
			1st side	2nd side	
Steak 1" thick	3rd or 4th	HI	6:00	4:00	Rare
	3rd or 4th	HI	7:00	5:00	Medium
Pork Chops 3/4" thick	3rd or 4th	HI	8:00	6:00	Well
Chicken - Bone In	3rd	LO	20:00	10:00	Well
Chicken - Boneless	3rd or 4th	LO	8:00	6:00	Well
Fish	3rd	HI	13:00	-	Well
Shrimp	3rd	HI	5:00	-	Well
Hamburger 1" thick	3rd or 4th	HI	9:00	7:00	Medium
	3rd or 4th	HI	10:00	8:00	Well

# SETTING OVEN CONTROLS

## SETTING BAKE TIME

Bake Time allows the oven to be set to cook for a specific length of time and shut off automatically.

The oven will shut off and will beep when the countdown is finished.

### To program the oven to begin baking immediately and to shut off automatically:

1. Be sure the clock is set for the correct time of day.
2. Arrange interior oven rack(s) and place the food in the oven.
3. Press the **BAKE** pad. “— — °” appears in the display.
4. Within 5 seconds, press the **UP** or **DOWN ARROW** pad. The display will show “350°F (177°C)”. By holding the **UP** or **DOWN ARROW** pad, the temperature can then be adjusted in 5°F increments (1° if the control is set to display Celsius).
5. Wait 7 seconds to accept the temperature.
6. Press the **BAKE TIME** pad. “0:00” will flash in the display (MIN:SEC) and (HR:MIN) if programmed for more than 60 minutes.
7. Press the **UP** or **DOWN ARROW** pad until the desired baking time appears in the display.
8. The oven will turn ON and begin heating.

### NOTE

Baking time can be set for any amount of time between 1 minute to 12 hours.

Press **CANCEL** when baking has finished or at any time to cancel the Timed Bake feature.

### NOTE

After the Timed Bake feature has activated, press **BAKE TIME** to display the bake time remaining in the Bake Time mode. Once Bake Time has started baking, a beep will sound when the oven temperature reaches the set temperature.

### CAUTION

Use caution with the BAKE TIME and START TIME features. Use the automatic timer when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed. Eating spoiled food can result in sickness from food poisoning.

## SETTING START TIME

The automatic timer of the Start Time will turn the oven **on and off** at the time you select in advance.

### NOTE

If your clock is set for normal 12 hour display mode the Delayed Timed Bake or Delayed Timed Convection Bake cycle can never be set to start more than 12 hours in advance. To set for Delayed Timed Bake or Delayed Timed Convection Bake 12-24 hours in advance set the control for the 24 hour time of day display mode.

### To program the oven for a delayed bake start time:

1. Be sure that the clock is set with the correct time of day.
2. Arrange interior oven rack and place the food in the oven.
3. Press the **BAKE** pad. “— — °” appears in the display.
4. Within 5 seconds, press the **UP** or **DOWN ARROW** pad. The display will show “350°F (177°C)”. By holding the **UP** or **DOWN ARROW** pad, the temperature can then be adjusted in 5°F increments (1° if the control is set to display Celsius).
5. Wait 7 seconds to accept the temperature.
6. Press the **START TIME** pad. The earliest possible start time will appear in the display.
7. Press the **UP** or **DOWN ARROW** pad until the desired start time appears in the display and wait 7 seconds to accept.

### NOTE

If it is desired to have the oven shut off automatically after a set time; enter a **BAKE TIME** at this step.

8. Once the controls are set, the control calculates the time when baking will start and stop.
9. The oven will turn ON at the delayed start time and begin heating.

Press **CANCEL** when baking has completed or at any time to cancel the Delayed Time Bake feature.

## SETTING OVEN CONTROLS

### Setting the Keep Warm Feature

The **Keep warm** pad turns ON the Keep Warm feature and will maintain an oven temperature of 170° F (77°C). The **Keep Warm** feature will keep oven baked foods warm for serving up to 3 hours after cooking has finished. After 3 hours the Keep Warm feature will shut the oven OFF automatically. The Keep Warm feature may be used without any other cooking operations or can be used after cooking has finished using **Bake time** or **Delayed timed BAKE**.

#### To set Keep Warm:

1. Arrange the interior oven racks and place baked food in the oven.
2. Press the **Keep warm** pad. "- -" will appear in the display and the Keep Warm indicator light above the pad will turn ON.

#### NOTE

If no further pads are touched within 6 seconds the request to turn ON Keep Warm will be cleared.

3. Press the **Up** or **Down arrow** pad to start. "Hld" will be displayed.
4. To turn Keep Warm OFF at any time press the **Cancel** or **Keep warm** pad. The Keep Warm indicator light above the pad will turn OFF.

#### To set Keep Warm to turn ON automatically:

1. Arrange the interior oven racks and place food in the oven. Set the oven properly for **Timed bake** or **Delayed timed Bake**.
2. Press the **Keep warm** pad. "- -" will appear in the display and the Keep Warm indicator light above the pad will turn ON.
3. Press the **Up** or **Down arrow** pad to start. Keep Warm is set to turn ON automatically after Timed Bake or Delayed Start Bake has finished.
4. To turn Keep Warm OFF at any time press the **Cancel** pad. The Keep Warm indicator light above the pad will turn OFF.

## SETTING OVEN CONTROLS

### To Set the Sabbath Feature (for use on the Jewish Sabbath & Holidays)

The **Bake time** and **Start time** pads are used to set the Sabbath feature. The Sabbath feature may only be used with the **Bake** pad. The oven temperature may be set higher or lower after setting the Sabbath feature (the oven temperature adjustment feature should be used only during Jewish Holidays), however the display will not visibly show or provide any audible tones indicating whether the change occurred correctly. Once the oven is properly set using Bake with the Sabbath feature active, the oven will remain continuously ON until cancelled. This will override the factory preset 12-Hour Energy Saving feature.

If the oven light will be needed during the Sabbath, press the **Oven light** pad before activating the Sabbath feature. Once the oven light is turned ON and the Sabbath feature is active, the oven light will remain ON until the Sabbath feature is turned OFF. If the oven light needs to be OFF, be sure to turn the oven light OFF before activating the Sabbath feature.

**IMPORTANT NOTES:** It is not advised to attempt to activate any other program feature other than **Bake** while the Sabbath feature is active. ONLY the following key pads will function after setting the Sabbath feature; **Up** or **Down arrow**, **Bake** & **Cancel**. **ALL OTHER KEYPADS** will not function once the Sabbath feature is properly activated.

### To Program the Oven to Begin Baking Immediately & activate the Sabbath feature:

1. Be sure that the clock is set with the correct time of day.
2. Place the food in the oven.
3. Press the **Bake** pad. " — — — °" appears in the display.
4. Within 5 seconds, press the **Up** or **Down arrow** pad. The display will show "350°F (177°C)." By holding the **Up** or **Down arrow** pad, the temperature can then be adjusted in 5°F increments (1°C if the control is set to display Celsius).
5. If you desire to set the oven control for a **Timed bake** or a **Delayed start** do so at this time. If not, skip this step and continue to step 6. Refer to the **Bake time** (complete steps 6-7) / **Start time** (complete steps 6-10) section for complete instructions. Remember the oven will shut down after using **Bake time** or **Start time** and therefore may only be used once during the Sabbath/Jewish Holidays. The maximum **Start time** Bake time is 11 hours & 59 minutes.
6. The oven will turn ON and begin heating.

7. Press and hold both the **Bake time** and **Start time** pads for at least 3 seconds. **SAb** will appear in the display. Once **SAb** appears in the display the oven control will no longer beep or display any further changes and the oven is properly set for the Sabbath feature.

### NOTE

You may change the oven temperature once baking has started by pressing the **Up** or **Down arrow** (for Jewish Holidays only). The oven temperature will be adjusted in 5°F increments with each press of these pads (1°C if the control is set to display Celsius). Remember that **the oven control will no longer beep or display any further changes** once the oven is set for the Sabbath feature.

8. The oven may be turned OFF at any time by first pressing the **Cancel** pad (this will turn the oven OFF only). To turn OFF the Sabbath feature press and hold both the **Bake Time** and **Start Time** pads for at least 3 seconds. **SAb** will disappear from the display.

Should you experience a power failure or interruption, the oven will shut off. When power is returned the oven will not turn back on automatically. The oven will remember that it is set for the Sabbath and the food may be safely removed from the oven while still in the Sabbath feature, however the oven cannot be turned back on until after the Sabbath. After the Sabbath observance turn OFF the Sabbath feature. Press and hold both the **Bake Time** and **Start Time** pads for at least 3 seconds. **SAb** will disappear from the display and the oven may be used with all normal functions. For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web at <http://www.star-k.org>.

# SELF-CLEANING

## Self-Cleaning

A self-cleaning oven cleans itself with high temperatures (well above normal cooking temperatures) which eliminate soils completely or reduces them to a fine powdered ash you can wipe away with a damp cloth.

### ➔ IMPORTANT

#### Adhere to the following cleaning precautions:

- **DO NOT** use oven cleaners or oven protective coatings in or around any part of the oven interior.
- **DO NOT** clean the oven door gasket. The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.
- **DO NOT** use any cleaning materials on the oven door gasket. Doing so could cause damage.
- **Remove the broiler pan and insert, all utensils and ANY ALUMINUM FOIL. These items cannot withstand high cleaning temperatures and will melt.**
- **Completely remove ALL OVEN RACKS and ANY ACCESSORIES. If the oven racks are not removed, they will lose their special coating properties and will no longer slide in and out of the oven cavity effortlessly.**
- **Remove any excessive spillovers** in the oven cavity **before** starting the Self-Cleaning cycle. To clean, use hot, soapy water and a cloth. Large spillovers can cause heavy smoke or fire when subjected to high temperatures. **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 leave a dull spot even after cleaning.
- 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. These areas heat sufficiently to burn soil on. Clean with soap and water.

## What to Expect during Cleaning

While the oven is in operation, the oven heats to temperatures much higher than those used in normal cooking. Sounds of metal expansion and contraction are normal. Odor is also normal as the food soil is being removed. Smoke may appear through the oven vent.

If heavy spillovers are not wiped up before cleaning, they may flame and cause more smoke and odor than usual. This is normal and safe and should not cause alarm. If available, use an exhaust fan during the self-cleaning cycle.

### ⚠ CAUTION

To avoid possible burns use care when opening the oven door after the Self-Cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape.

During the Self-Cleaning cycle, the outside of the range can become very hot to the touch. **DO NOT** leave small children unattended near the appliance.

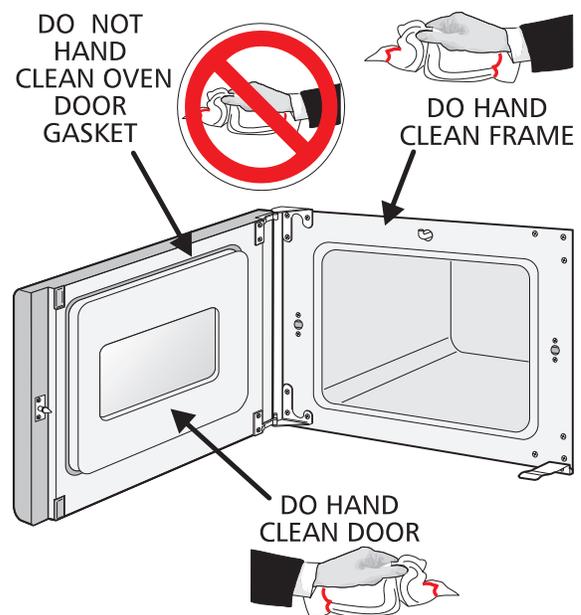
The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle of any range. Move birds to another well-ventilated room.

**DO NOT** line the oven walls, racks, bottom or any other part of the range 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).

**DO NOT** force the oven door open. This can damage the automatic door locking system. Use caution when opening the door after the Self-Cleaning cycle is completed. The oven may still be **VERY HOT**.

### 📌 NOTE

See additional cleaning information for the oven door in the **General Care & Cleaning** section.



### Self-Clean or Quick Clean Cycle

For satisfactory results, use a 2 hour Quick Clean cycle for light soils and a 3 hour Self-Clean cycle for average or heavy soils.

#### NOTE

The kitchen area should be well ventilated using an open window, ventilation fan or exhaust hood during the Self-Clean cycle. This will help eliminate the normal odors associated with the Self-cleaning cycles.

### To Set the Controls for a Self-Clean (3 hours) or a Delayed Start Self-Clean (3 hours):

#### NOTE

If you do not want to start a **Delayed** Self-Clean or Quick Clean Cycle, skips steps 2 & 3.

1. Be sure the clock shows the correct time of day.
2. Press the **START TIME** pad.
3. Press and hold the **UP ARROW** pad to scroll to the time to start the delayed Self-Clean cycle. Release the pad when the desired time is displayed.
4. Press the **CLEAN** pad (for a 3 hour cycle) or the **QUICK CLEAN** pad (for a 2 hour cycle). "- -" appears in the display.
5. Press the **UP ARROW** pad once.  
As soon as the controls are set, the motor driven lock will begin to close automatically and the "Door Locked" indicator light will flash. **DO NOT** open the oven door while the light is flashing (it takes about 15 seconds for the oven door to lock).

6. "**CLn**" will appear in the display during the Self-Clean cycle and the "Door Locked" light will glow until the Self-Cleaning cycle is complete or cancelled and the oven temperature has cooled.

### When the Self-Clean Cycle is Completed:

1. "**CLn**" will appear in the display and "Door Locked" light will continue to glow.
2. Once the oven has cooled down for about 1 HOUR and the "Door Locked" light has gone out, the oven door can be opened.

#### NOTE

When the oven is cool, wipe away any residue or powdered ash with a damp cloth or paper towel.

### Stopping or Interrupting a Self-Cleaning Cycle

If it becomes necessary to stop or interrupt a Self-Cleaning cycle:

1. Press the **CANCEL** pad.
2. Once the oven has cooled down for about 1 HOUR and the "Door Lock" light has gone out, the oven door can be opened.
3. Restart the Self-Clean cycle once all conditions have been corrected.

## ADJUSTING THE OVEN TEMPERATURE

Your oven thermostat has been precisely set at the factory. This setting may differ from your previous oven, however, so your recipe times may not give you the results you expect. If you think that the oven is cooking too hot or cool for your recipe times, you can adjust the thermostat so that the oven cooks hotter or cooler than the temperature displayed.

### To Adjust Oven Temperature:

1. Press and hold the **BAKE** pad for 8 seconds. The display now indicates the amount of degrees offset between the original factory temperature setting and the current temperature setting. If the oven control has the original factory calibration, the display will read "0".
2. The temperature can now be adjusted up or down 35°F or 19°C, in 1°F or 1°C steps by pushing and holding the **UP** or **DOWN ARROW** pad. Adjust until the desired amount of degrees offset appears in the display. When lowering the oven temperature, a minus sign (-) will appear before the number to indicate that the oven will be cooler by the displayed amount of degrees.
3. When you have made the desired adjustment, wait 5 seconds or press **CANCEL** to accept the change.

#### NOTE

The oven temperature adjustments made with this feature will not change the Self-Clean cycle temperature.

## 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</b></li><li>- <b>Control knobs</b></li><li>- <b>Body parts</b></li><li>- <b>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>Control Panel</b></li></ul>	Before cleaning the control panel, turn all controls to OFF. Lightly spray the control panel with a liquid cleaner. Wipe with a soft cloth or paper towel. <b>DO NOT</b> use abrasive cleaners or scouring pads. These can permanently damage the control panel.
<ul style="list-style-type: none"><li>● <b>Porcelain enamel</b></li><li>- <b>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.

### 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. Pull the door open.
2. While supporting the door with one hand, remove the 2 screws securing the top hinge to the door.
3. Remove the top hinge, then lift up the door to clear the lower hinge pin and remove the door.

#### To Replace Oven Door:

1. Insert the door into the lower hinge.
2. Replace the top hinge and secure it to the door with the 2 screws.

**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.

### CHANGING OVEN LIGHT

#### CAUTION

Be sure the oven is unplugged and all parts are COOL before replacing the oven light bulb. Do not turn the oven light on during a self-cleaning cycle. High temperature will reduce lamp life.

On some models an interior oven light will turn on automatically when the oven is opened. The oven light may be turned on when the door is closed by using the oven light switch located on the Electronic Oven control. The oven light bulb is covered with a glass shield held in place by a wire holder. THIS GLASS SHIELD MUST ALWAYS BE IN PLACE WHEN THE OVEN IS IN USE.

#### To Replace the Light Bulb:

#### CAUTION

#### BE SURE 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 40 Watt appliance bulb only.
4. For self-cleaning oven, press wire holder to one side to release glass shield, change bulb and be sure to replace glass shield.



## 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>

## Solutions to Common Problems - **BEFORE YOU CALL**

### **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.

<b>OCCURRENCE</b>	<b>POSSIBLE CAUSE/SOLUTION</b>
<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>	When the oven is first plugged in, or when the power supply to the oven has been interrupted, the display will flash. The oven cannot be programmed until the clock is set.  Be sure electrical cord is securely connected into the electrical junction box.  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. Call 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.
<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>Self-Cleaning Cycle Does Not Work</b>	Make sure the oven door is closed.  Make sure you have removed the oven racks and the oven rack supports from the oven.  Controls not set properly. Follow instructions under "Using the Self-Clean Feature".
<b>Oven Smokes Excessively During Broiling</b>	Meat too close to the broiler element. 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. 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.
<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**  
**1.800.265.8352**  
**Electrolux Canada Corp.**  
**5855 Terry Fox Way**  
**Mississauga, Ontario, Canada**  
**L5V 3E4**