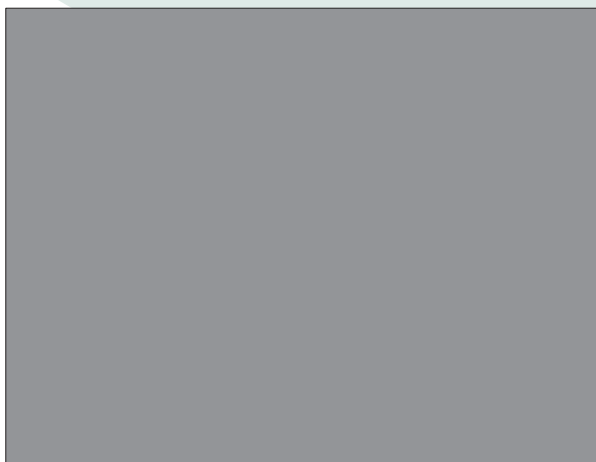
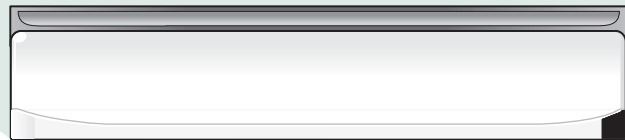


# Use & Care Manual



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## Before You Call

Solutions to  
Common Problems .....



Warranty .....





# Welcome to the Care Manual

## Questions?

**1-800-944-9044**

(United States)

**1-905-565-9200**

(Canada)

Please attach sales receipt here for future reference.

... of the Products, ... providing you ... one priority.

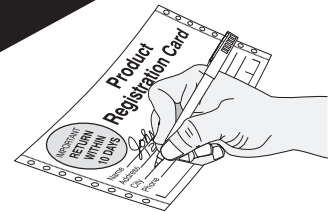
... choosing our prod...

### PLEASE INSTRUCT

... operating instructions for ... manual. These ins...  
... and situation that m...  
... when installing, op...

... serial numbers

M  
S  
R



& Care Manual contains general operating instructions for your range  
... information for several models. Your range **may not** have all the  
... features. The graphics shown are representative. The graphics on your  
... not look exactly like those shown.

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

This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

**⚠ 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.

**⚠ WARNING**

- All ranges can tip.
- Injury to persons could result.
- Install anti-tip device packed with range.
- See Installation Instructions.

**⚠ WARNING** To reduce the risk of tipping, the range must be secured by properly installed anti-tip bracket provided with the range. To check if the bracket is installed properly, visually check that rear leveling leg is inserted into and fully secured by the anti-tip bracket by removing lower panel or storage drawer. For models with a warmer drawer, grasp the top rear edge of the range and carefully attempt to tilt it forward. Refer to the Installation Instructions for proper anti-tip bracket installation.

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

**WARNING**

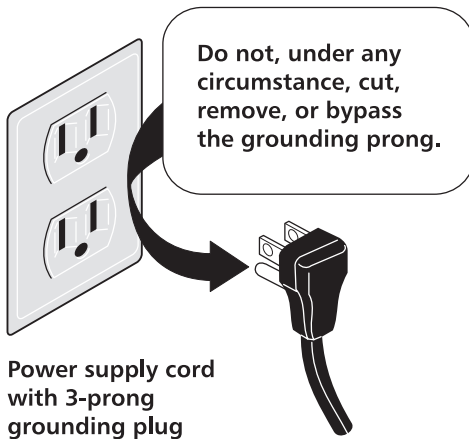
- **Remove all tape and packaging before using the range.** Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.
- **Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.- latest edition, or in Canada CAN/CGA B149.1, and CAN/CGA B149.2, and the the National Electrical Code ANSI/NFPA No.70-latest edition, or in Canada CSA Standard C22.1, Canadian Electrical Code, Part 1, and local code requirements.** Install only per installation instructions provided in the literature package for this range. Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the range at the circuit breaker or fuse box in case of an emergency.
- **User servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician, This may reduce the risk of personal injury and damage to the range.
- **Never modify or alter the construction of a range by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.**



# Important Safety Instructions



Grounding type  
wall receptacle



Power supply cord  
with 3-prong  
grounding plug

See the **INSTALLATION INSTRUCTIONS** packaged with this range for complete installation and grounding instructions.

## GROUNDING INSTRUCTIONS

(electric ignition models only)

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

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

If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified electrician.

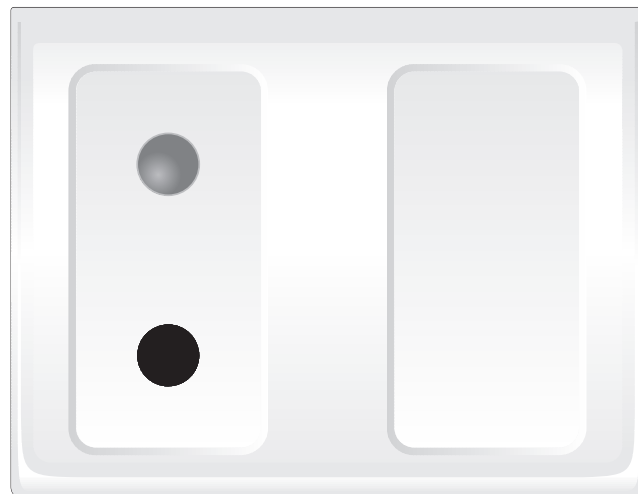
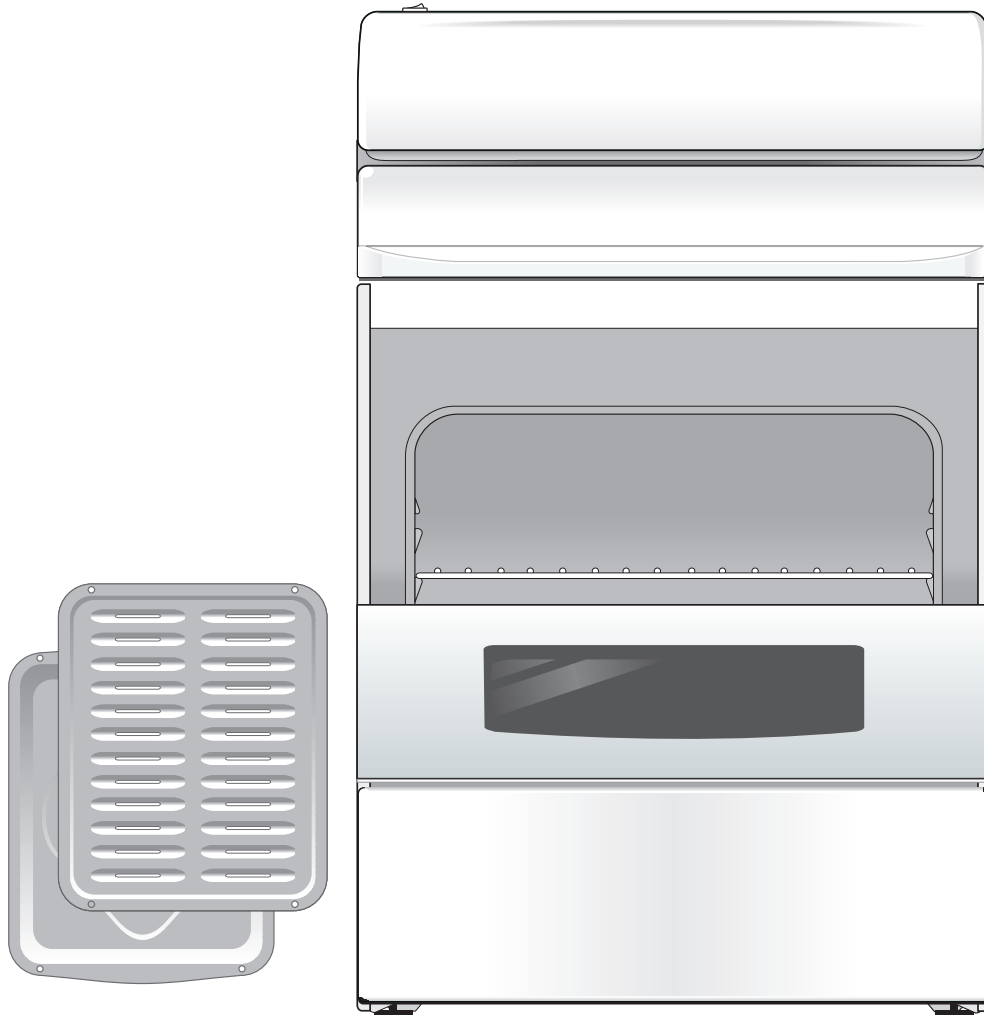
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## IMPORTANT SAFETY NOTICE

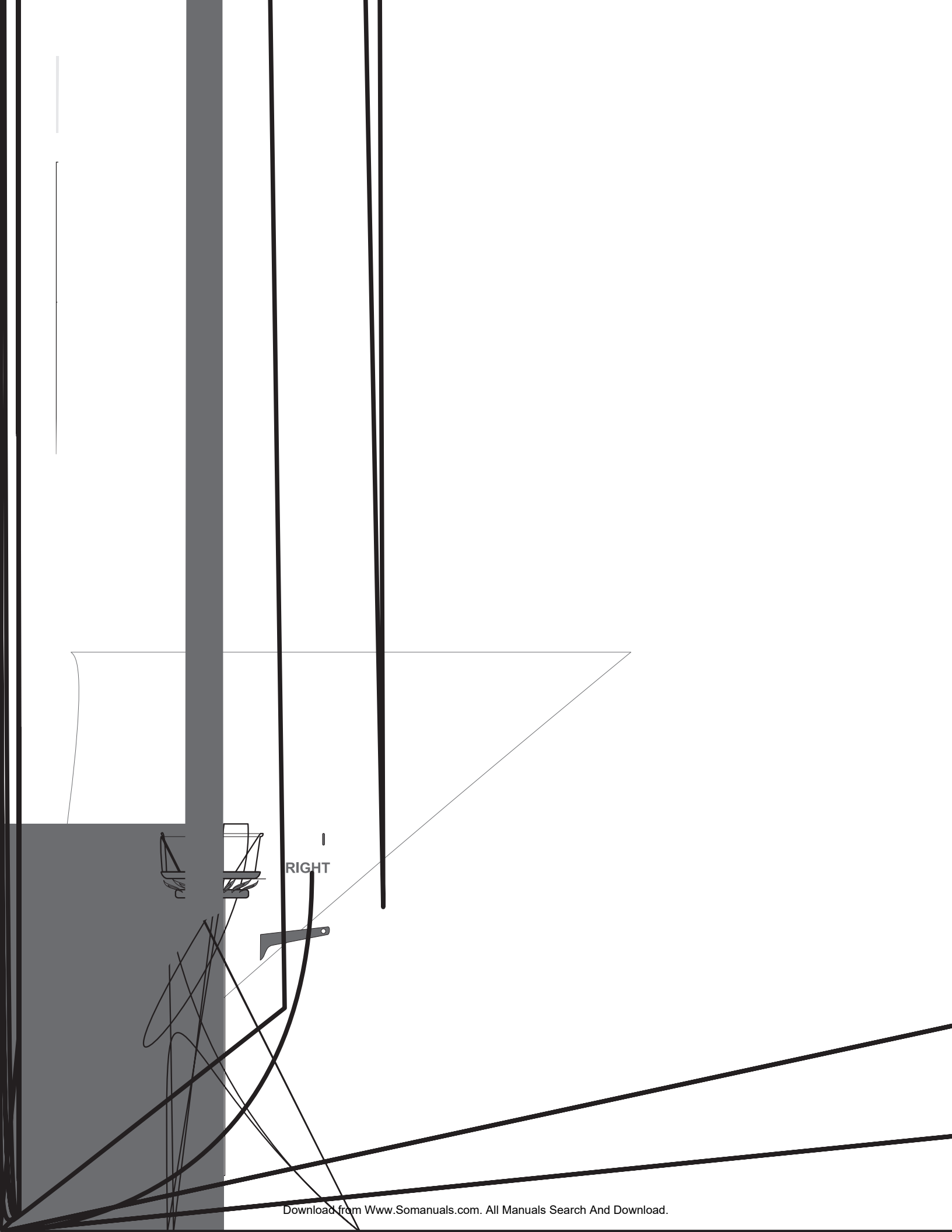
The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.



## *Features At A Glance*

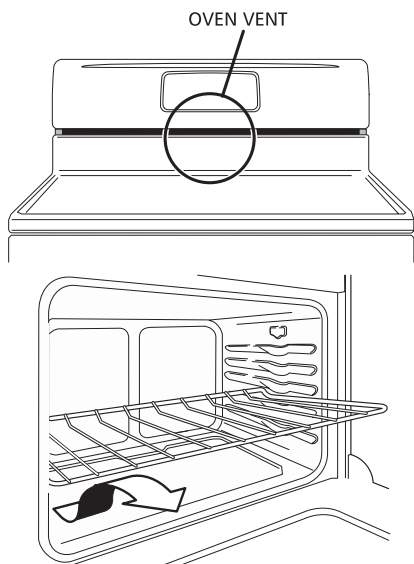


*Features will vary according to model*





## Before Setting Oven Controls



### Oven Vent Location

The oven vent is located **below the backguard**. When the oven is on, warm air is released through this vent. This venting is necessary for proper air circulation in the oven and good baking results. **DO NOT BLOCK THE OVEN VENT.**

### Arranging Oven Racks

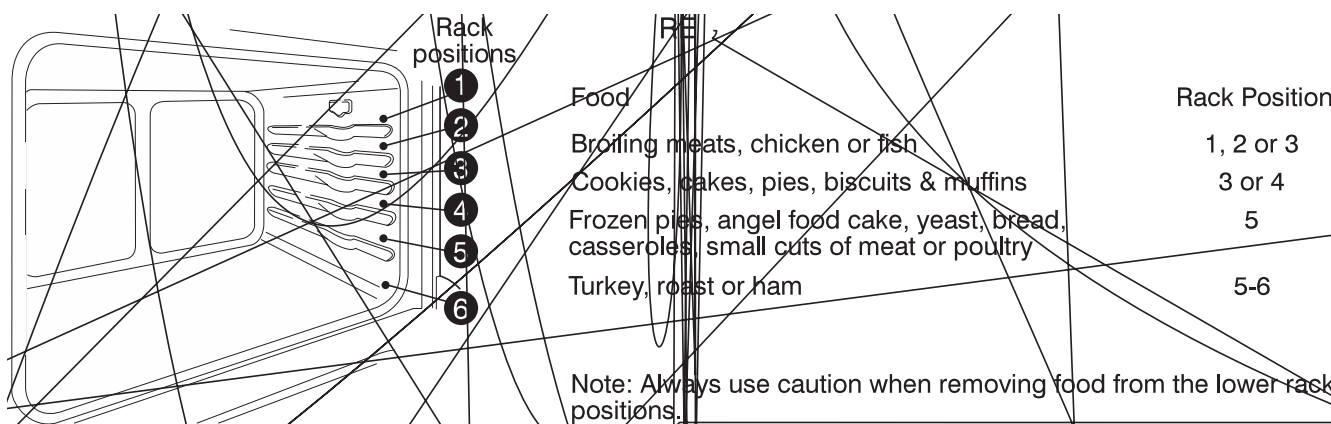
**ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN).** Always use oven mitts when using the oven.

### Removing & Replacing Oven Racks

**To remove**, pull the rack forward until it stops. Lift up front of rack and slide out. **To replace**, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.

### Arranging Oven Racks with 6 Rack Positions

**To bake on a single rack**, place the rack on position 3 or 4. **To bake on 2 racks**, place the racks on positions 3 and 5.



## Oven Control Functions

**READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.** For satisfactory use of your oven, become familiar with the various functions of the oven as described below.

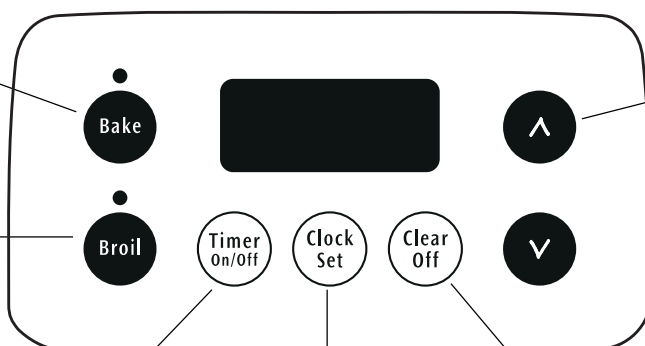
**BAKE PAD**—Used to select the bake function.

**BROIL PAD**— Used to select the variable broil function.

**TIMER ON/OFF PAD**— Used to set or cancel the minute timer. The minute timer does not start or stop cooking.

**CLOCK SET PAD**— Used to set the time of day.

**CLEAR/OFF** — Used to clear any function previously entered except the time of day and minute timer. Push **CLEAR/OFF** to stop cooking.



**UP and DOWN ARROW PADS**— Used along with the function pads to select oven temperature, time of day, clean time and minute timer.



# Setting Oven Controls






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


## To Set the Clock


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

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

## To Set the Minute Timer:



1. Press .
2. Press the  to increase the time in one minute increments. Press and hold the  to increase the time in 10 minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.


**Note:** If you press the  first, the timer will advance to 11 hours and 59 minutes.

3. The display shows the timer count down in minutes until one minute remains. Then the display will count down in seconds.
4. When the set time has run out, the timer will sound a 3 second beep. 0:00 will appear in the display until  is pressed.

**Note:** While the minute timer is counting down, the ":" will flash. The minute timer does not start or stop cooking. It serves as an extra timer in the kitchen that will beep when the set time has run out. The minute timer can be used alone or during any of the other oven functions. When the minute timer is in use with any other function, the minute timer will be shown in the display. To view other functions, press the pad for that function.

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









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

**To Cancel the Minute Timer before the set time has run out:** Press .




## To Set or Change the Temperature for Baking

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

### To Set the Controls for Baking:

1. Press . "— — —°" appears in the display.
2. Within 5 seconds, press the  or . The display will show "350°F." By pressing and holding the  or , the temperature can then be adjusted in 5°F increments.
3. When the  or  is released, the oven will begin heating to the selected temperature. When the displayed temperature reaches the desired baking temperature, the control will beep 3 times.
4. To cancel the baking function, press .

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

1. Press  and make sure the bake temperature is displayed.
2. Press the  or  to increase or decrease the set temperature.

es  
holes  
front of

position).

thick cuts of meat,  
(on).

sert. **DO NOT** use the broiler  
insert with aluminum foil. The

the broiler pan with the insert is positioned  
front of pan is positioned correctly in rack.

way into the range. Press **Broil** on Oven Control.

or **▼** until the desired broil setting level appears

is the **▲** for **HI** (high) broil or the **▼** for **LO** (low) broil.

can be broiled at the **HI** broil setting. Select the **LO** broil setting to  
prevents browning or drying of foods that should be broiled to the well-done

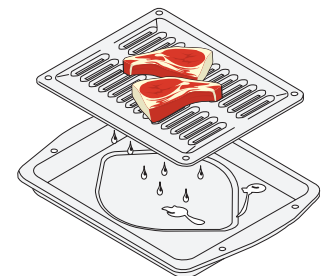
broil on one side until food is browned; turn and cook on the second side. **Note:**

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

10. When broiling is finished, press **Clear Off**.

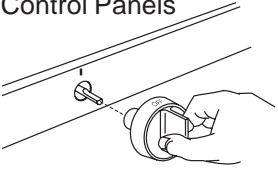
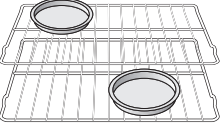

11. When removing broiler pan from broiler drawer always use pot holders.

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



# Care & Cleaning



Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Glass, Painted and Plastic Body Parts, Control Knobs and Decorative Trim Pieces	<i>For general cleaning</i> , use hot, soapy water and a cloth. <i>For more difficult soils and built-up grease</i> , apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. <b>DO NOT</b> use abrasive cleaners on any of these materials; they can scratch.
Control Panels 	<i>Before cleaning the control panel</i> , turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean as instructed above. 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(s) into place.
Porcelain Enamel Burner Grates, Cooktop Surface, Below Cooktop, Broiler Pan & Insert, Broiler Drawer, Door Liner, Oven Bottom and Burner Drip Pans	Clean burner grates, broiler pan and insert in the dishwasher and dry upon removal. If soils are not removed, follow the cooktop cleaning instructions below.  Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clean water and ammonia. <i>If necessary</i> , cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, 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 range top.
Oven Racks 	Remove racks. See "Removing and Replacing Oven Racks" under <b>Before Setting Oven Controls</b> . Use a mild, abrasive cleaner, following manufacturer's instructions. Rinse with clean water and dry. After cleaning the racks, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack positions).
Oven Door 	To clean oven door, wash with hot, soapy water and a clean cloth. <b>DO NOT</b> immerse the door in water.  <b>DO NOT</b> clean the oven door gasket. The oven door gasket is made of a silicone rubber material, which is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.



## Care & Cleaning

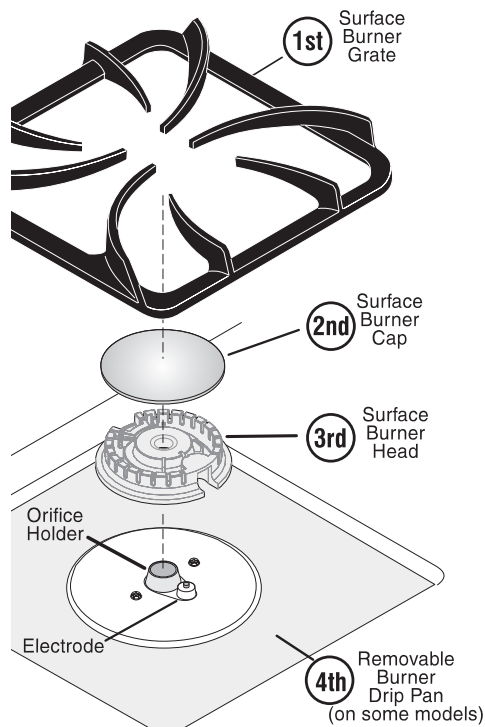
### Cleaning the Cooktop

The cooktop is designed to make cleaning easier. Because the four burners are sealed, cleanups are easy when spillovers are cleaned up immediately.

To clean, wipe with a clean, damp cloth and wipe dry.

### Cleaning the Contoured Well Areas, Burner Caps, Burner Heads and Burner Drip Pans

The contoured well areas, burner caps, burner heads and burner drip pans (some models) should be routinely cleaned. Keeping the burner ports clean will prevent improper ignition and an uneven flame. Refer to the following section for instructions.



**To Clean the Recessed and Contoured Areas of the Cooktop** - If a spill occurs on or in the recessed or contoured areas, blot up spill with an absorbent cloth. Rinse with a clean, damp cloth and wipe dry.

**To Remove and Replace the Surface Burner Caps and Surface Burner Heads** - Remove in the following order: (1st) surface burner grate, (2nd) surface burner cap, (3rd) surface burner head and (4th) surface burner drip pan (if equipped).

Reverse the procedure above to replace the surface burner cap, surface burner head and surface burner drip pans (if equipped). **Do not remove any parts from the cooktop until they have completely cooled and are safe to handle. Do not operate the surface burners without the surface burner cap and surface burner head properly in place.**

**To Clean the Surface Burner Cap, Surface Burner Head and Surface Burner Drip Pan (if equipped)** - Use a soap-filled scouring pad or a mild abrasive cleanser to clean the surface burner caps, surface burner heads and surface burner drip pans (if equipped). The ports (or slots) around the burner head must be routinely cleaned. If residue still remains in these ports, use a small-gauge wire or needle to clean the slots or holes. For proper flow of gas and ignition of the burner—**DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS OR ANY OTHER MATERIAL TO ENTER THE GAS ORIFICE HOLDER OPENING. ALWAYS** keep the surface burner cap and surface burner head in place whenever a surface burner is in use.

**THE COOKTOP IS NOT REMOVABLE.** Do not attempt to remove or lift the cooktop.

**CAUTION** Use caution when replacing the burner cap so the electrode is not damaged. This may cause a delayed ignition or prevent the burner from igniting.

**CAUTION** Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by an authorized **Frigidaire** Distributor or Qualified Agency.



## Changing the Oven Light (some models)

On some models, the oven light automatically turns on when the door is opened. Some models have a switch located on the control panel to turn on the light. The oven light is located at the rear of the oven and is covered with a glass shield held by a wire holder. The glass shield must be in place whenever the oven is in use.

### To replace the oven light:

1. Turn electrical power off at the main source or unplug the range.
2. Press wire holder to one side to release the glass shield.
3. Replace bulb with a new 40 watt appliance bulb.
4. Turn power back on again at the main source (or plug the range back in).
5. The clock will then need to be reset. To reset, see "Setting the Clock" and "Setting the Minute Timer" under **Setting Oven Controls** in this Use & Care Manual.

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



# Before You Call

Solutions to Common Problems

**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

**Range is not level.**

Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the rack is level. When range is level, cooktop may appear out of alignment if countertop is not level.

Weak, unstable floor. Be sure floor is level and can adequately support range. Contact a carpenter to correct sagging or sloping floor.

Kitchen cabinet misalignment may make range appear to be unlevel. Be sure cabinets are square and have sufficient room for range clearance.

**Cannot move appliance easily. Appliance must be accessible for service.**

Cabinets not square or are built in too tight. Contact a cabinet maker to correct the problem.

Contact builder or installer to make appliance accessible.

Carpeting interferes with range. Provide sufficient space so range can be lifted over carpet.

Gas line is hard-plumbed. Have a flexible **C.S.A. International** approved metal appliance connector installed.

**Surface burners do not light.**

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 knob to desired flame size.

Burner ports are clogged. With the burner off, use a small-gauge wire or needle to clean ports. See "Surface Burners" in the cleaning table under **Care & Cleaning** for additional cleaning instructions.

Range power cord is disconnected from outlet (electric ignition models only). Be sure cord is securely plugged into the outlet.

Electrical power outage (electric ignition models only). Burners can be lit manually. See **Setting Surface Controls** in this Use & Care Manual.

**Surface burner flame burns half way around.**

Burner ports are clogged. With the burner off, clean ports by using a small-gauge wire or needle.

Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. Dry the burners thoroughly following instructions in the **Care & Cleaning** section.

**Surface burner flame is orange.**

Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.

In coastal areas, a slightly orange flame is unavoidable due to salt air.

**Oven does not operate.**

Be sure the oven controls are set correctly for the desired function. See **Setting Oven Controls** in this Owner's Manual or **Entire Appliance Does Not Operate** (see below).

Be sure regulator gas valve is "ON". See installation instructions.

**Entire appliance does not operate.**

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

Make sure electrical cord/plug is plugged tightly into outlet (electric ignition models only).

Service wiring not complete. Contact servicer or dealer.

Electrical power outage (electric ignition models only). Check house lights to be sure. Call your local electric company for service. Surface burners can be lit manually. See **Setting Surface Controls** in this Use & Care Manual.

Be sure gas supply is turned on.

**Oven light (some models) does not work.**

Burned-out or loose bulb. See **Changing the Oven Light** (some models) section in this Use & Care Manual to replace or tighten the bulb.

# Before You Call

Solutions to Common Problems



## OCCURRENCE

## POSSIBLE CAUSE/SOLUTION

**Oven smokes excessively during broiling.**

Meat too close to the broil burner. Reposition the rack to provide more clearance between the meat and the broiler.

Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean.

Broiler pan used without insert or insert covered with foil. **DO NOT** use the broiler pan without the insert or cover the insert with foil.

Broiler drawer needs to be cleaned. Excessive smoking is caused by a build up of grease or food spatters. If the broiler is used often, clean on a regular basis.

Broiler drawer is open. Drawer/door should be closed when broiling.

**Oven Control Errors**

This oven is equipped with a state of the art electronic oven controller. Among its many features is a full time oven circuit diagnostics system. The controller constantly monitors its internal circuitry as well as several crucial oven circuits to insure they are all operating correctly. If at any time one of these systems fails, the controller will immediately stop operation, and beep continuously (flashing an error code of F1 or F3\* in the display window, if equipped).

**\*Oven control beeps and displays F1 or F3.**

Electronic control has detected a fault condition. Push **CLEAR/OFF** to clear the display and stop beeping. Reprogram oven. If fault recurs, record fault number. Push **CLEAR/OFF** and contact an authorized servicer.

**Poor baking results.**

Many factors affect baking results. Make sure the proper rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time.

**Soil is not completely removed.**

Failure to clean bottom front, top of oven or door areas outside oven seal. Clean these areas. Burned-on residue may 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 self-clean cycle for a longer cleaning time.

**Flames inside oven or smoking from oven vent.**

Excessive spillovers in oven. This is normal, especially for pie spillovers or large amounts of grease on the oven bottom. Wipe up excessive spillovers. If flames or excessive smoke are present, see "Broil" in the **Setting Oven Controls** section.

**WARRANTY THROUGH OUR A  
PERIOD**

In the U.S.A., your appliance is warranted by Electrolux Home Products North America, 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 us or an authorized Electrolux Home Products North America servicer. In Canada, your appliance is warranted by WCI Canada, Inc.

**\*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 servicers other than Electrolux Home Products North America or its authorized servicers; use of parts other than genuine Electrolux Home Products 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 contacting Electrolux Home Products:

This warranty only applies in the 50 states of the U.S.A., Puerto Rico, and Canada. Product features or specifications as described or illustrated are subject to change without notice. All warranties are made by Electrolux Home Products North America, a division of White Consolidated Industries, Inc. In Canada, your appliance is warranted by WCI Canada, Inc.

**USA**  
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Electrolux Home Products North America  
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