

Dual Fuel Range

Slide-in Models



Owner's Guide

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	⚠ WARNING	⚠ WARNING TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP BRACKET(S) PROVIDED WITH THE RANGE. TO CHECK IF THE BRACKET(S) IS INSTALLED PROPERLY, REMOVE THE LOWER PANEL OR STORAGE DRAWER AND VERIFY THAT THE ANTI-TIP BRACKET(S) IS ENGAGED. REFER TO THE I N S T A L L A T I O N INSTRUCTIONS FOR PROPER ANTI-TIP BRACKET(S)
	<ul style="list-style-type: none"> • ALL RANGES CAN TIP. • INJURY TO PERSONS COULD RESULT. • INSTALL ANTI-TIP DEVICE PACKED WITH RANGE. • SEE INSTALLATION INSTRUCTIONS. 	

⚠ 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 gas supplier.



Versión en español

Si desea obtener una copia en español de este Manual del Usuario, sírvase escribir la dirección que se incluye a continuación. Solicite la P/N 318201102.

Spanish Owner's Guides
 Frigidaire Company
 P. O. Box 9061
 Dublin, Ohio 43017-0961

General Information

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 appliance. Please read through the information contained in your literature pack to learn more about your new appliance.

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

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.

SOME MODELS

PLEASE DO THIS NOW!

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

This information will register your product and help us to serve you quickly in the future if the occasion should demand.

Record the model and serial numbers of this appliance in the space provided below. These numbers are shown on the serial plate located at the left of the range frame and are visible when the oven door is open or on the inside of the drawer along the side of the frame.

Model No.:

Serial No.:

Date Purchased:

Record these numbers for future reference.

IMPORTANT

Keep a copy of your bill of sale. The date on the bill establishes the warranty period should service be required. Place it where it can be easily retrieved. If service is performed, while the appliance is under warranty you may have to show your bill of sale.

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 appliance. Destroy the carton and plastic bags after unpacking the appliance.** 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 National Fuel Gas Code ANSI Z223.1 latest edition, and National Electrical Code ANSI/NFPA No. 70, latest edition.** Install and/or adjust 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 and gas supply at the main shut off valve in case of an emergency. Remove the drawer to access the valve.
- **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 by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.**

⚠ WARNING Stepping, leaning or sitting on the door or drawer 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. The weight of a child on an open door may cause the appliance to tip, resulting in serious burns or other injury. An open drawer, when hot, may cause burns.

⚠ WARNING Do not use the oven or warmer drawer (if equipped) for storage.

- **Storage in or on Appliance—Flammable materials should not be stored in an oven, near surface burners or in the drawer (if equipped).** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. 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 appliance.

- **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, AREAS NEAR THESE BURNERS, OVEN HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN OR WARMER DRAWER (if equipped).** Both surface burners and oven heating elements may be hot even though they are dark in color. 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, surfaces facing the cooktop, the oven vent openings and 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.

⚠ WARNING In case of fire or gas leak, be sure to turn off the main gas shut off valve.

- **Use Only Dry Potholders—Moist or damp potholders on hot surfaces may result in burns from steam.** Do not let the potholders touch the flame, burners or interior oven elements. Do not use a towel or other bulky cloth instead of a potholder.
- **Do Not Heat Unopened Food Containers—Build up of pressure may cause the container to burst and result in injury.**
- **Remove the oven door from any unused appliance if it is to be stored or discarded.**

IMPORTANT SAFETY INSTRUCTIONS (continued)

- **IMPORTANT—Do not attempt to operate the oven during a power failure. If the power fails, always turn the oven off.** If the oven is not turned off and the power resumes, the oven may begin to operate again. Food left unattended could catch fire or spoil.

⚠ 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 the burner grates of sealed gas burners. If you use a stove top grill on a sealed 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.

⚠ 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.

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **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.
- **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 Should 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—**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 or oven bottom, or any other part of the appliance. 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 rangetop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for rangetop use.
- **Do Not Use Decorative Surface Burner Covers.** If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. 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.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening Door or Warmer Drawer (if equipped)—**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/warmer drawer.
- **Keep Oven Vent Ducts Unobstructed.** The oven is vented at the rear of the cooktop. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of Oven/Warmer Drawer (if equipped) Racks.** Always place oven racks in desired location while oven/drawer (if equipped) is cool. Remove all utensils from the rack before removing rack. If rack must be moved while oven/drawer is hot, use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot oven element or interior of the oven/warmer drawer (if equipped).
- **Do not use the broiler pan without its insert.** The 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 or warmer drawer (if equipped) grid with aluminum foil.** Exposed fat and grease could ignite.
- **Do not touch a hot light bulb with a damp cloth.** Doing so could cause the bulb to break. Disconnect the appliance or turn off the power to the appliance before removing and replacing light bulb.

IMPORTANT SAFETY INSTRUCTIONS (continued)

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **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.

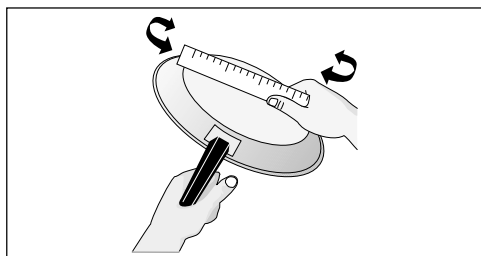
SELF-CLEANING OVENS:

- **Clean in the self-cleaning cycle only the parts of the oven listed in this owner's guide.** Before self-cleaning the oven, remove the broiler pan and any utensils stored in the oven.
- **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 oven.
- **Remove oven racks.** Oven racks color will change if left in the oven during a self-cleaning cycle.

SAVE THESE INSTRUCTIONS

Selecting Surface Cooking Utensils

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

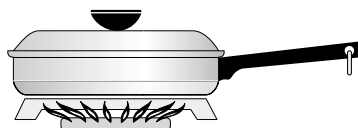


Pans should have flat bottoms. Check for flatness by rotating a ruler across the bottom. There should be no gap between the pan and ruler.

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.

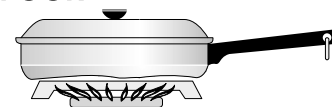
Note: Do not use griddle on more than one burner. That can damage your cooktop and that can result in exposure to carbon monoxide levels above allowable current standards. That can be hazardous to your health.

*GOOD

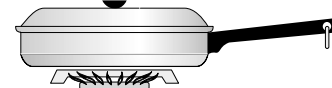


- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared.
- Made of a material that conducts heat well.
- Easy to clean.

POOR



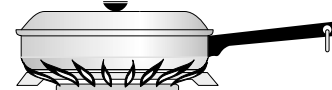
- Curved and warped pan bottoms.



- Pan overhangs unit by more than one inch or 25mm.



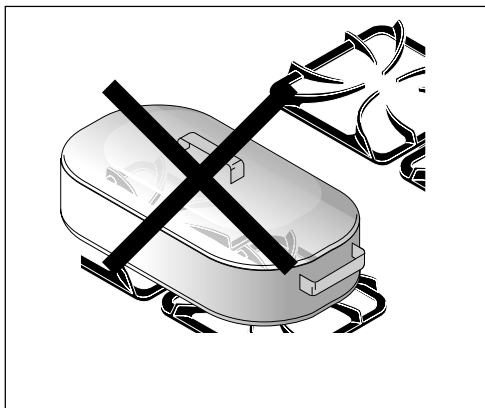
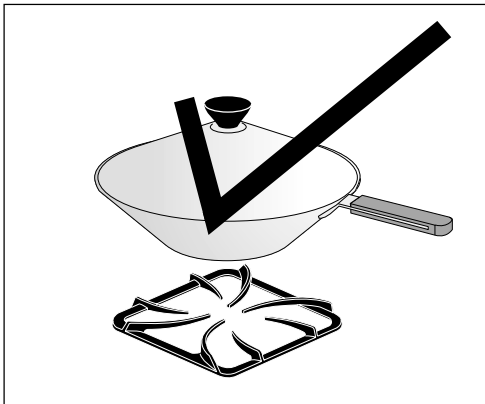
- Heavy handle tilts pan.



- 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.

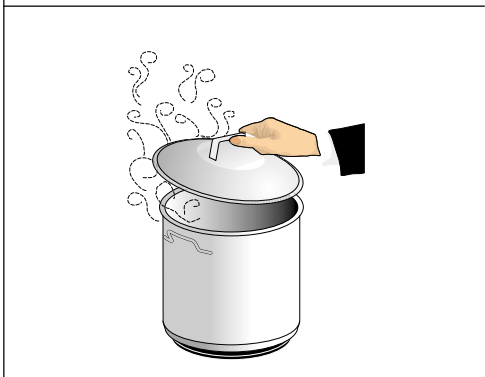


Wire trivets: Do not use wire trivets. Cookware bottoms must be in direct contact with the grates.

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.

Liquefied Petroleum (Propane) Gas Conversion

The cooktop can be used with Natural Gas or Propane Gas. It is shipped from the factory for use with natural gas.

If you wish to convert your appliance for use with LP/Propane gas, use the supplied fixed orifices located in a bag containing the literature marked, "FOR LP/PROPANE GAS CONVERSION". Follow the instructions package with the orifices.

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. Failure to follow instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

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

Flame Size

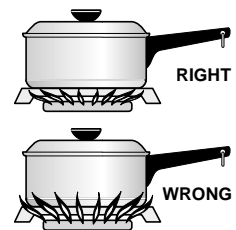
For most cooking, start on the highest control setting and then turn to a lower one to complete the process. Use a chart below as a guide for determining proper flame size for various types of cooking. The size and type of utensil used and the amount of food being cooked will influence the setting needed 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 or 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 thickness aluminum pans with lids. Settings may vary when using other types of pans.

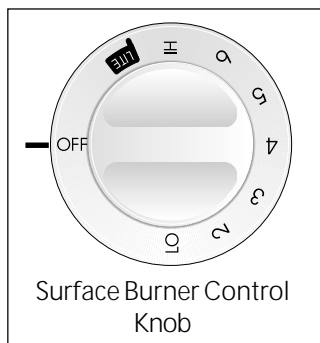
Never extend the flame beyond the outer edge of the utensil. A higher flame simply wastes heat and energy, and increases your risk of being burned by the flame.



Setting Surface Controls

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**.

Each burner lights automatically from an electric ignitor 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 counterclockwise to LITE.
3. Visually check that the burner has lit.
4. After the burner ignites, turn the control knob to the desired flame size. The knob can now be turned in either direction without being pushed in. 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, as this will cause excess wear on the ignitor electrode.
5. To turn the burner off, turn the control knob clockwise as far as it will go, to the OFF position.

NOTE: All knobs shown in this owner's Guide are typical only.

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. After the burner ignites, turn the control knob to the desired flame size. Use caution when lighting surface burners manually.

Surface burners 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. Pot holders, towels or wood spoons could catch fire if placed too close to a flame.

Before Setting Oven Controls

Oven Vent Location

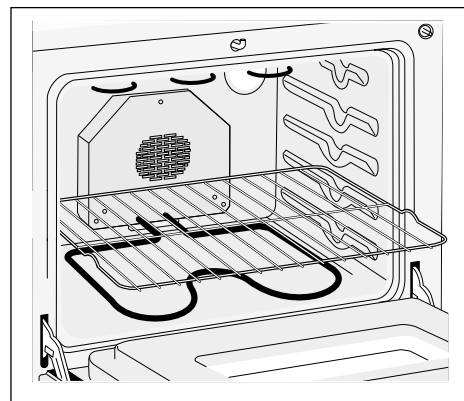
The oven is vented through at the rear of the cooktop. When the oven is on, warm air is released through the vents. This venting is necessary for proper air circulation in the oven and good baking results. **DO NOT** block the vents. Doing so may cause cooking failures, fire or damage to the appliance.

Arranging Oven Racks

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

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

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



Setting Oven Controls

For oven settings, refer to the Electronic Oven Control Guide.

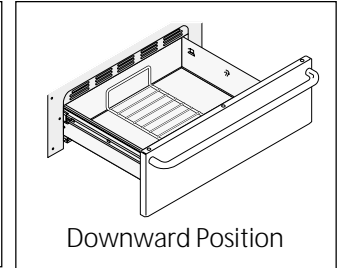
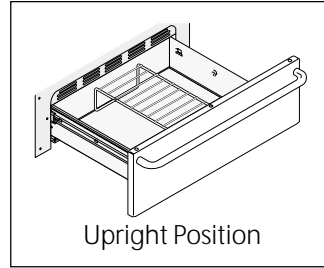
Before Setting Warmer Drawer Control (some models)

Arranging Warmer Drawer Rack Positions

Set the warmer drawer rack in the vertical position as shown beside:

The rack can be used in 2 ways:

- In the **upright position** to allow low profile food items to be placed both under and on top of the rack (for example, rolls or biscuits on top of the rack and a casserole dish under).
- In the **Downward position** to allow you to place light weight food items and empty dishware (for example, rolls or pastries and dinner plates)



Setting Warmer Drawer Control (some models)

Note: The warmer drawer cannot be used during an oven self-cleaning cycle. The warmer drawer is equipped with a catch which may require extra force when opening and closing the drawer.

Use the warmer drawer to keep hot foods hot such as: vegetables, gravies, meats, casseroles, biscuits and rolls, pastries and heated dinner plates.

To Operate the Warmer Drawer

The purpose of the warmer drawer is to keep hot cooked foods at serving temperature. Always start with hot food. It is not recommended to heat cold food in the warmer drawer.

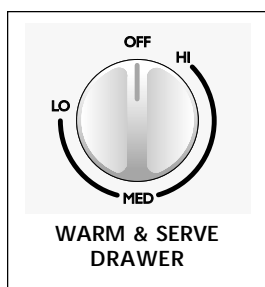
All food placed in the warmer drawer should be covered with a lid or aluminum foil to maintain moisture and softness. Do not cover crisp foods. **Do not use plastic wrap to cover food. Plastic may melt onto the drawer and be very difficult to clean.**

Use only dishware, utensils and cookware recommended for oven use in the warmer drawer.

CAUTION Always use pot holders or oven mitts when removing food from the warmer drawer as cookware and plates will be hot.

Indicator Light

The indicator light is located above or below the thermostat control knob. It turns on when the control is set, and stays on until the control is turned off. Make sure indicator light is off when removing food from drawer.



To Set the Thermostat Control

The thermostat control knob is used to select the temperature of the warmer drawer. It is located on the control panel. The temperatures are approximate, and are designated by HI, MED and LO. The control can be set to the three settings, or anywhere between.

1. To set the thermostat, push in and turn the knob to the desired setting.
2. For best results, preheat the drawer before adding food. An empty drawer will reach the LO setting in about 12 minutes, the MED setting in about 15 minutes, and the HI setting in about 18 minutes.
3. When done, turn the thermostat control to OFF.

Setting Warmer Drawer Controls (some models) (continued)

Temperature Selection

Refer to the chart for recommended settings. If a particular food is not listed, start with the medium setting. If more crispness is desired, remove the lid or aluminum foil. Most foods can be kept at serving temperatures by using the medium setting. When a combination of foods are to be kept warm (for instance, a meat with 2 vegetables and rolls), use the high setting. Refrain from opening the warmer drawer while in use to eliminate loss of heat from the drawer. Open only for adding or removing food.

Warmer Drawer Recommended Food Settings Chart					
Food Item	Setting	Food Item	Setting	Food Item	Setting
Bacon	HI	Ham	MED	Potatoes (baked)	HI
Biscuits	MED	Hamburger Patties	HI	Potatoes (mashed)	MED
Casseroles	MED	Pancakes, Waffles	HI	Poultry	HI
Eggs	MED	Pastries	MED	Roast (Beef, Pork, Lamb)	MED
Empty Dinner Plate	LO	Pies	MED	Rolls, soft	LO
Fish, Seafood	MED	Pizza	HI	Rolls, hard	MED
Fried Foods	HI	Pork Chops	HI	Vegetables	MED
Gravies	MED				

Convection Cooking (some models)

NOTE: The convection fan automatically turns off when the oven door is opened while oven is in a convection mode and resumes when the door is closed again.

The convection oven uses a fan located in the rear wall of the oven to circulate heated air around the food to be cooked. The controlled air flow pattern quickly seals the food surface retaining the natural juices and flavor. This method of cooking enables you to obtain the best culinary results when baking, thawing, dehydrating and roasting foods.

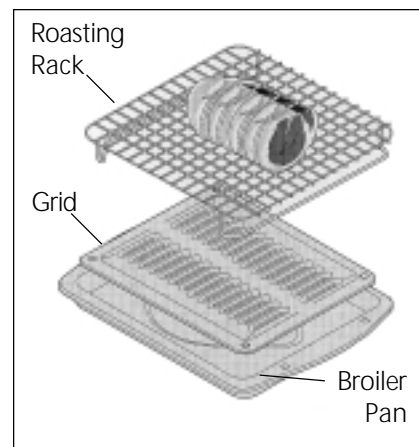
Convection notes:

1. Most recipes can be made with temperatures set at 13°C (25°F) lower than temperatures required for normal radiant cooking methods. Refer to the electronic oven control operating instructions included in section "Electronic Oven Control" of this Use & Care Guide. This can result in considerable reduction of food shrinkage and more tender meats.
2. Batch cooking is more convenient with better results.
3. Defrosting is quicker in convection mode when compared to regular radiant cooking.
4. Remember to use tested recipes with times adjusted for convection baking/roasting when using the convection mode. Times may be reduced by as much as 30% when using the convection feature.

Convection Roasting (some models)

When convection roasting, use the broiler pan and grid, and the roasting rack. The broiler pan will catch grease spills and the grid will help prevent grease spatters. The roasting rack will hold the meat.


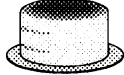
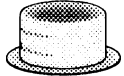

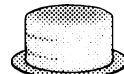
1. Place oven rack on bottom or next-bottom rack position.
2. Place the grid in the broiler pan. The roasting rack fits on the grid allowing the heated air to circulate under the food for even cooking and helps to increase browning on the underside. Make sure the roasting rack is securely seated on the grid in the broiler pan. DO NOT use the broiler pan without the grid or cover the grid with aluminum foil.



Oven Baking

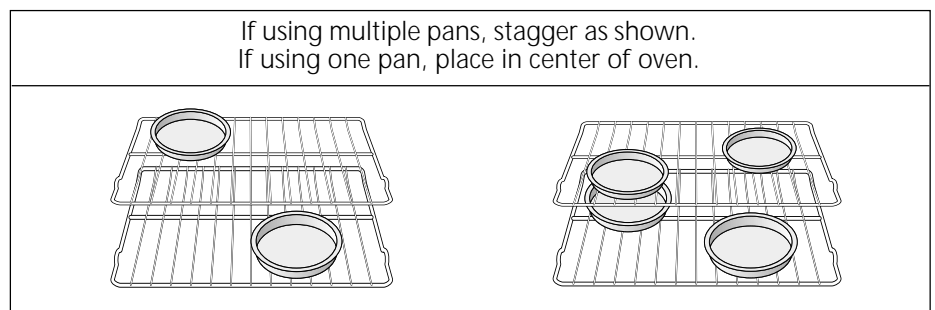
For best cooking results, heat the oven before baking cookies, breads, cakes, pies or pastries, etc... There is no need to preheat the oven for roasting meat or baking casseroles.

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
Cookies and biscuits burn on the bottom. 	<ul style="list-style-type: none"> • Cookies and biscuits put into the oven before the preheating time is completed. • Oven rack overcrowded. • Dark pan absorbs heat too fast. 	<ul style="list-style-type: none"> • Allow oven to preheat to the selected temperature before placing food in oven • Choose pan sizes that will permit 5.1 cm to 10.2 cm (2" to 4") of air space on all sides when placed in the oven. • Use a medium-weight aluminum baking sheet.
Cakes too dark on top or bottom 	<ul style="list-style-type: none"> • Cakes put into the oven before preheating time is completed. • Oven rack position too high or low. • Oven too hot. 	<ul style="list-style-type: none"> • Allow oven to preheat to the selected temperature before placing food in the oven. • Use proper rack position for baking needs. • Set oven temperature 25°F/12°C lower than recommended.
Cakes not done in the center. 	<ul style="list-style-type: none"> • Oven too hot. • Incorrect pan size. • Pan not centered in the oven. 	<ul style="list-style-type: none"> • Set oven temperature 25°F/12°C lower than recommended. • Use pan size suggested in recipe. • Use proper rack position and place pan so there is 5.1 cm to 10.2 cm (2" to 4") of space on all sides of pan.
Cakes not level. 	<ul style="list-style-type: none"> • Range not level. • Pan too close to oven wall or rack overcrowded. • Pan warped. 	<ul style="list-style-type: none"> • Place marked glass measuring cup filled with water on the center of the oven rack. If water level is uneven, refer to the installation instructions for levelling the appliance. • Be sure to allow 5.1 cm to 10.2 cm (2" to 4") of clearance on all sides of each pan in the oven. • Do not use pans that are dented or warped.
Foods not done when cooking time is up. 	<ul style="list-style-type: none"> • Oven too cool. • Oven overcrowded. • Oven door opened too frequently. 	<ul style="list-style-type: none"> • Set oven temperature 25°F /12°C higher than suggested and bake for the recommended time. • Be sure to remove all pans from the oven except the ones to be used for baking. • Open oven door only after shortest recommended baking time.

Air Circulation in the Oven

For good air circulation in the oven and best baking results, center pans as much as possible. Allow 5.1 to 10.2 cm (2" to 4") around the utensil(s) for proper air circulation and be sure pans do not touch each other, the door, sides or back of oven. The hot air must circulate around the pans for even heat to reach all parts of the oven.



Broiling

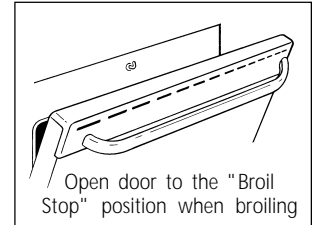
Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven.

Preheating

Preheating is suggested when searing rare steaks. (Remove the broiler pan before preheating. Foods will stick if placed on hot metal.) To preheat, set the oven control(s) to BROIL as instructed in the Owner's Guide. Wait for the element to become red-hot, usually about 2 minutes. Preheating is not necessary when broiling meats well-done.

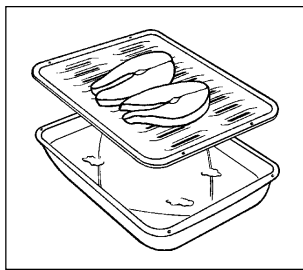
To Broil

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



Determining Broiling Times

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



Broiling Tips

The broiler pan and its grid allow dripping grease to drain and be kept away from the high heat of the broiler.

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

DO NOT use the pan without its grid. DO NOT cover the grid with foil. The exposed grease could ignite.

CAUTION Should an oven fire occur, close the oven door 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.

Broiler Clean-Up Tips:

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

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 the self-cleaning cycle. High temperature will reduce lamp life.

On some models an interior oven light 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 switch located on the control panel.

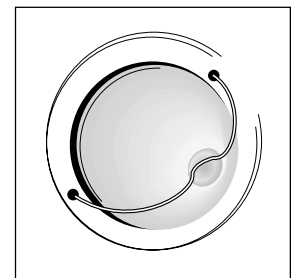
On a self clean oven the lamp is covered with a glass shield held in place by a wire holder.

THIS GLASS SHIELD MUST BE IN PLACE WHENEVER 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.



General 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.

Surfaces	How to Clean
Aluminum & Vinyl Control Panel and Trim Pieces	<p>Use hot, soapy water and a cloth. Dry with a clean cloth.</p> <p><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 using hot, soapy water and a dishcloth. Rinse with a clean water and a dishcloth. Cover stubborn spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse. 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. Be sure to rinse the cleaners as bluish stains may occur during heating and cannot be removed. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.</p>
Glass, Painted and Plastic Control Knobs, Body Parts, and Decorative Trim	<p><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. DO NOT use abrasive cleaners on any of these materials; they can scratch. To remove control knobs, turn to the OFF 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.</p>
Stainless Steel (some models) Oven Door & Drawer Front Panel	<p>Cleaners made especially for stainless steel as Stainless Steel Magic, or other similar cleaners are recommended. Always follow the manufacturer's instructions. Be sure to rinse the cleaners as bluish stains may occur during heating and cannot be removed.</p>
Sealed Burner Units Burner Cap, Trim Ring (some models), Burner Pans (some models), and Burner Base	<p>The holes in the burner of your range must be kept clean at all times for proper ignition and a complete, even flame. Clean the burners routinely and especially after bad spillovers which could clog these holes.</p> <p>To remove, clean and replace the entire burner cap assembly, follow the instructions under General Cleaning. DO NOT put burner parts in the dishwasher.</p>
Porcelain Enamel Burner Grates Cooktop, Broiler Pan and Insert, Door Liner, Body Parts and Warmer Drawer and Drawer Cavity	<p>Clean in the dishwasher and dry upon removal. If soil are not removed, follow the cooktop cleaning instructions below.</p> <p>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 30-40 minutes. Rinse with clear water and 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 damage during future heating. DO NOT use spray oven cleaners on the rangetop.</p>

General Cleaning (continued)

To Clean the Cooktop Glass

⚠ CAUTION Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is COOL.

The cooktop is designed to make cleaning easier. Because the burners are sealed, cleanups are easy when spillovers are cleaned up immediately. Remove burner grates before cleaning. To clean the cooktop, wipe with a clean, damp cloth and wipe dry.

Correct and consistent cleaning is essential to maintaining your heat-resistant glass top. Spills and splatters should be wiped up using a clean paper towel and sudsy water. This should be done either as soon as possible after the spill occurs, after cooking is completed, or at the latest, before using the cooktop again. Use caution if the cooktop is hot. For heavy spills, spatter or burned-on materials, use a razor blade scraper. Hold the razor blade scraper at a 30° angle and remove food spills or burned on food residue.

For sugary spillovers:

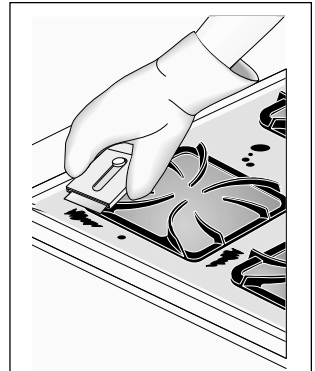
Sugary spills can cause pitting of your cooktop surface. Therefore, you must begin cleaning the spills while the cooktop is still hot.

Finish the cleaning process by applying a recommended heat-resistant glass cooktop cleaning creme. Apply cleaner with clean, damp paper towel. Rinse with a paper towel dampened with clean water and wipe dry. Always wipe the cooktop thoroughly to avoid heating any cleaner residue.

⚠ CAUTION Do not use commercial oven cleaners on any part of the cooktop. Damage to the finish or parts could result.

DO NOT use the following on the heat-resistant glass cooktop:

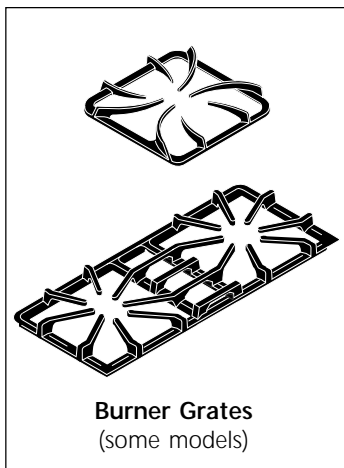
- Abrasive plastic, nylon, metal scouring or cloth pads. They may scratch the cooktop and make it more difficult to clean later. Always use a new, clean paper towel when cleaning the heat-resistant glass top.
- Anything that may melt (plastics, aluminum foil, sugar or food with a high sugar content).
- Heavy duty cleansers, rust or stain removers.
- Chlorine bleach, ammonia, hydrofluoric acid or any other kind of chemical cleaners. They may etch or discolor the cooktop.
- Sponges, cloths or dish towels. Always use a new, clean paper towel when cleaning the cooktop. Lint or soil remaining on the cooktop from a cloth or sponge can burn and cause discoloration.



Remove burner grates before cleaning. Heavy burned-on spills can be removed with a razor blade scraper. Use caution to avoid damaging surface.

To Clean the Burner Grates, Contoured Burner Pans, Burner Caps and Burner Bases

The burner grates, contoured burner pans, burner caps, and burner bases should be routinely cleaned. Keeping the burner ports clean will prevent improper ignition and an uneven flame. See instructions below.



To Clean the Burner Grates

Be sure burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other material on them. The cast iron burner grates can be washed in hot soapy water. Rinse thoroughly and dry the grates with a cloth- don't put them on the cooktop while still wet. Be sure the grates are positioned securely over the burners.

To remove burned on food, place the grates in a covered container or heavy plastic bag. Add 1/4 cup ammonia and soak for 30 minutes. Wash, rinse well and dry. An abrasive cleaner can be used for stubborn stains.

To Clean the Contoured Burner Pans

The square burner pans are attached to the cooktop and are not removable. The burner pan forms a recessed well area located around each burner unit. If a spill occurs in one of the well areas, blot up spill with an absorbent cloth. Rinse with a clean, damp cloth and wipe dry.

General Cleaning (continued)

To Clean the Burner Grates, Contoured Burner Pans, Burner Caps and Burner Bases (continued)

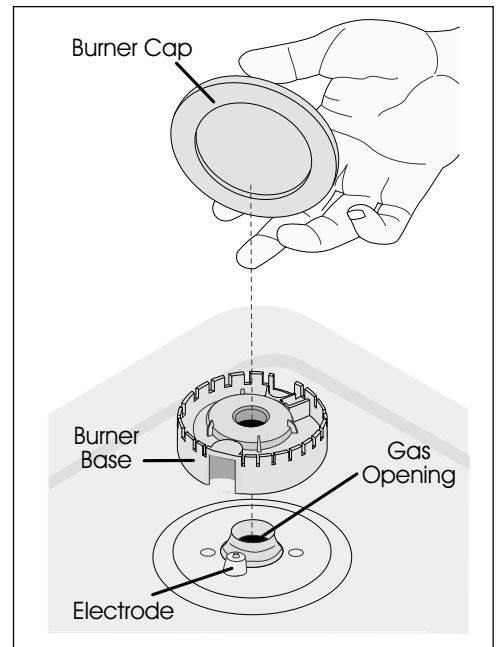
To Clean the Burner Cap

Use a soap-filled scouring pad or a mild abrasive cleanser to clean burner caps. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rub gently with a soap-filled scouring pad and rinse with a mixture of clean water and vinegar. Wipe dry. Remove all cleaners or the porcelain may become damaged during future heating.

To Clean the Burner Base and Gas Opening

The ports (or slots) around the burner base must be routinely cleaned. Use a small-gauge wire or needle to clean small slots or holes. Use care to prevent damage to the electrode. If a cleaning cloth should catch the electrode, it could break or damage the electrode. If the electrode is damaged or broken, the surface burner will not light. Manual lighting with a match is still possible.

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 OPENING. Gas must flow freely through the small hole in the brass orifice for the burners to light properly. If the orifice gas opening becomes soiled or clogged, use a small-gauge wire or needle to clean. ALWAYS keep the burner base and the burner cap in place whenever a surface burner is in use.



To Replace the Burner Cap Assembly

Make sure all parts are dry before placing back on the burner.

1. Replace burner base at its place. Put back burner cap. Make sure each burner cap is properly aligned and level.
2. Turn the burner on to determine if it will light. If burner does not light after cleaning, contact an authorized servicer. Do not service the sealed burner yourself.

Cleaning the Self-Clean Oven (some models)

Adhere to the following cleaning precautions:

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning any exterior parts of the oven manually.

CAUTION During the self-clean cycle, the outside of the wall oven can become very hot to the touch. DO NOT leave small children unattended near the appliance.

CAUTION 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.

CAUTION Before cleaning any part of the oven, be sure the electronic oven control is turned off or else push CANCEL pad. Wait until the oven is cool.

DO NOT use commercial oven cleaners or oven protective coatings in or around any part of the self-cleaning oven. DO NOT clean the oven door gasket. The gasket on the oven door is essential for a good seal. Care should be taken not to rub, damage or move the gasket. DO NOT cooking or foil could melt and damage the oven surface.

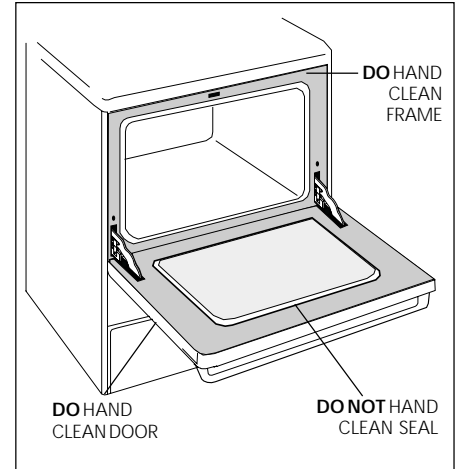
A self-cleaning oven cleans itself with high temperatures (well above cooking temperatures) which eliminate soil completely or reduce it to a fine powdered ash you can wipe away with damp cloth.

General Cleaning (continued)

Cleaning the Self-Clean Oven (some models) (continued)

Preparing the Oven for Self-Cleaning

1. Remove any excess 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 tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning.
2. Clean any soil from the oven frame and the door liner (see illustration). These areas heat sufficiently during self-cleaning cycle to burn soil on. Clean with soap and water.
3. Remove the broiler pan and insert, all utensils and any foil. These items do not withstand high cleaning temperatures.
4. Oven racks may be left in the oven or may be removed. If they go through the clean cycle, their color will turn slightly dull. After the cycle is completed and the oven has cooled, 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.



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, located on the top of the control panel.

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.

NOTE: A smoke eliminator in the oven vent converts most of the soil into a colorless vapor.

Setting the Controls for Clean Cycle

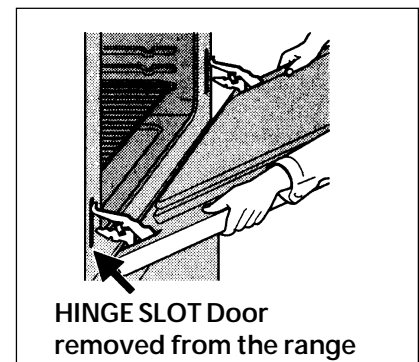
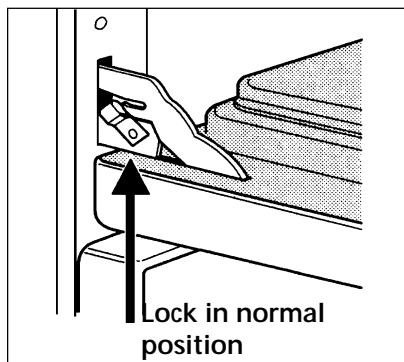
For the setting of the clean cycle, refer to the Electronic Oven Control Guide.

To Remove and Replace Oven Door

1. Open the door to the fully opened position.
2. Pull up the lock located on both hinge supports and engage it in the hook of the hinge levers. You may have to apply a little downward pressure on the door to pull the locks fully over the hooks.
3. Grab the door by the sides, pull the bottom of the door up and toward you to disengage the hinge supports. Keep pulling the bottom of the door toward you while rotating the top of the door toward the range to completely disengage the hinge levers.
4. Proceed in reverse to reinstall the door.

Make sure the hinge supports are fully engaged before unlocking the hinge levers.

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



General Cleaning (continued)

Removable Outer Door Glass Panel (some models)

Applicable only to models with an external glass panel not held with a frame. This design allows you to clean the inside face of the exterior door panel as well as the hidden face of the door inner glass.

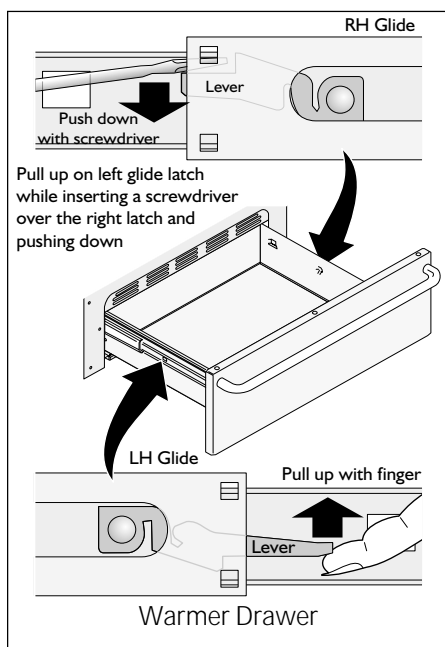
To Remove the External Door Glass Panel:

1. Remove the door as shown above and lay the door flat.
2. Using a screwdriver, remove the screws fastening the metal glass support rail to the underside of the door. Remove the support rail.
3. Grasp both sides of the glass panel and slowly pull it out of the door upper molding. Lay the glass flat.

⚠ CAUTION Handle the glass panel with care. When dropped on a corner, the glass panel may shatter.

To Replace the External Door Glass Panel:

1. Grasp the sides of the glass panel and carefully insert the glass into the door top moulding.
2. Replace the support rail and the 5 locking screws.
3. Replace the door onto the range as shown above.



To Remove and Replace Warmer Drawer (some models)

To Remove Warmer Drawer:

1. **⚠ CAUTION** Turn power off before removing the warmer drawer.
2. Open the drawer to the fully opened position.
3. Locate the latches on both sides of the warmer drawer. The left latch is visible. However, the right side is not and is located inside the drawer glides.
4. Pull up on the left glide latch while inserting a screwdriver over the right latch and pushing down.
5. Pull the drawer away from the range.
6. To clean warmer drawer, gently scour with a soapy scouring pad, this 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. Remove all cleaners or the porcelain may become damaged during future heating. DO NOT use spray oven cleaners on the cooktop.

To Replace Warmer Drawer:

1. Align the glide latches on both sides of the drawer with the slots on the drawer.
2. Push the drawer back into the range.



⚠ WARNING Electrical Shock Hazard can occur and result in serious injury or death. Disconnect appliance from electric power before cleaning and servicing the warmer drawer.

To Remove and Replace the Storage Drawer (some models)

Use the storage drawer for storing cooking utensils. The drawer can be removed to facilitate cleaning under the range. Use care when handling the drawer.

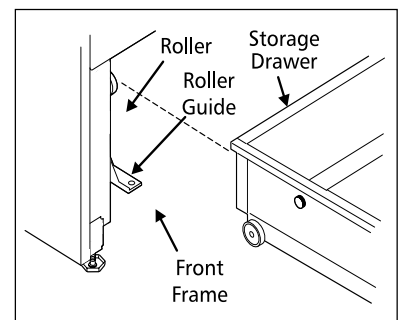
To open the storage drawer, push the drawer in gently and it will spring open. To close, push the drawer until you hear a click, which indicates that the spring is compressed, and the drawer is closed.

To remove the drawer:

1. Pull empty drawer out to the roller guide stop.
2. Tilt the drawer up and pull it out over the rollers.

To replace the drawer:

1. Insert the rear end of the drawer into the opening.
2. Fit the drawer end rollers onto the guide rails.
3. Push the drawer in until it stops, then lift to allow the rollers to clear the roller guide stop, and push in.



AVOID SERVICE CHECKLIST

Before you call for service - read this

You may save the cost and inconvenience of an unnecessary service call by first reviewing this easy to use Avoid-Service Check List of the most frequently encountered situations that are not the result of defective workmanship of materials.

You will be charged for a service call while the appliance is in warranty if the problem is not caused by defective product workmanship or materials.

Your new appliance is a carefully engineered product. Many times, what appears to be a reason to call for service requires nothing more than a simple adjustment you can easily make in your own home or is normal operating characteristic of appliance under certain conditions.

This list is applicable to a variety of models; some of the items will not necessarily apply to your appliance.

PROBLEM	POSSIBLE CAUSE / SOLUTION
INSTALLATION	
Range is not level.	Poor installation. Place oven rack in center of oven. Adjust leveling legs (slide-in models) at base of range until the oven rack is level. Be sure floor is level and is strong and stable enough to adequately support range. If floor is sagging or sloping, contact a carpenter to correct the situation. Kitchen cabinet alignment may make range appear 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 tightly. Contact builder or installer to make appliance accessible. Carpet interferes with range. Provide sufficient space so range can be lifted over carpet.
RANGE DOES NOT OPERATE	
Entire range or oven does not operate.	Make sure cord/plug is plugged tightly into outlet . Service wiring is not complete. Contact your dealer, installing agent or authorized servicer. Power outage. Check house lights to be sure. Call your local electric company for service.
Oven does not operate.	Oven control beeps and displays F1 or F3. Electronic control has detected a fault condition. Push the CANCEL pad to clear the display and stop the beeping. Reprogram oven. If fault recurs, record fault number, push CANCEL pad and contact authorized servicer.

PROBLEM	POSSIBLE CAUSE / SOLUTION
<i>RANGE DOES NOT OPERATE (continued)</i>	
Oven light does not work.	Replace or tighten bulb. See Changing Oven Light in this Owner's Guide for instructions.
Surface unit does not heat.	No power to the appliance. Check steps under "Entire Appliance Does Not Operate" in this Avoid Service Checklist . Incorrect control setting. Make sure the correct control is on for the surface unit to be used.

SURFACE UNITS

Surface units too hot or not hot enough.	Incorrect control setting. Make sure the correct control is on for the surface unit to be used. Lightweight or warped pans used. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy- and medium- weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.
Drip bowls are pitting or rusting.	Foods with acids, such as tomatoes, if allowed to stand in/on bowls will cause corrosion. Remove and wash drip bowls as soon as possible after spillover. Normal environment. Houses along sea coast are exposed to salt air. Protect bowls as much as possible from direct exposure to salt air.
Drip bowls turning color or distorted out of shape	Bottom surface of cookware extends beyond surface elements and touches cooktop surface. This can cause high enough temperatures to discolor the drip bowls. DO NOT use cookware of this type. Pan sizes should be matched to the size of the element. Replacement drip bowls may be purchased from your dealer.

CERAMIC GLASS COOKTOP (some models)

Scratches or abrasions on cooktop surface.	Coarse particles such as salt or sand between cooktop and utensils can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before usage. Small scratches do not affect cooking and will become less visible with time. Cleaning materials not recommended for ceramic-glass cooktop have been used. See "Ceramic-Glass Cooktop Cleaning" in the General Cleaning section. Cookware with rough bottom has been used. Use smooth, flat-bottomed cookware.
Metal marks.	Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a ceramic-glass cooktop cleaning creme to remove the marks. See "Ceramic-Glass Cooktop Cleaning" in the General Cleaning section.
Brown streaks or specks.	Boilovers are cooked onto surface. Use razor blade scraper to remove soil. See "Ceramic-Glass Cooktop Cleaning" in the General Cleaning section.
Areas of discoloration with metallic sheen.	Mineral deposits from water and food. Remove using a ceramic-glass cooktop cleaning creme. Use cookware with clean, dry bottoms.

PROBLEM	POSSIBLE CAUSE / SOLUTION
<i>GAS BURNERS COOKTOP (some models)</i>	
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 the surface control knob to the desired flame size.
	Burner ports are clogged. Clean burners. See "To Clean the Burner Grates, Contoured Burner Pans, Burner Cap Assembly, Trim Ring and Burner Base" under General Cleaning. With the burner off, use small-gauge wire or needle to clean ports or slots.
	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 Owner's Guide.
	Gas supply is turned off. Turn gas supply on.
Surface burner flame burns half way around.	Burner ports or slots are clogged. With the burner off, clean by using a small-gauge wire or needle to clean ports or slots.
	Moisture is present after cleaning. Lightly fan the flame and allow the burner to operate until flame is full. Dry the burners thoroughly following instructions under General Cleaning .
Surface burner flame is orange.	Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.
	Salt air in coastal areas. A slightly orange flame is unavoidable.
<i>POOR BAKING RESULTS</i>	
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. If you feel the oven is too hot or cool, see Adjusting Oven Temperature in the Electronic Oven Control section.
Flames inside the oven or smoking from vent .	Excessive spillovers in oven. Set self-clean cycle for a longer cleaning time.
	Excessive spillovers in oven. This is normal, especially for pie spillovers or large amounts of grease on bottom of oven. Wipe up excessive spillovers before starting cycle. If flames or excessive smoke are present, stop the self-clean cycle and follow steps under "To Stop or Interrupt a Self-Cleaning Cycle" in the Electronic Oven Control section.

PROBLEM	POSSIBLE CAUSE / SOLUTION
<i>BROILING</i>	
Oven smokes excessively during broiling.	Control(s) not set properly. Follow instructions under Setting Oven Controls in the Electronic Oven Control section. <hr/> Make sure oven door is opened to broil stop position . <hr/> Meat too close to the element. Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element for searing. <hr/> Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean. <hr/> Grid on broiler pan wrong side up and grease not draining. Always place grid on the broiler pan with ribs up and slots down to allow grease to drip into pan. <hr/> Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.
<i>SELF-CLEANING OVEN (some models)</i>	
Self-cleaning cycle does not work.	Control(s) not set properly. Follow instructions under Oven Cleaning in the Electronic Oven Control section. <hr/> Self-cleaning cycle was interrupted. Stop time must be set 3 to 4 hours past the start time. Follow steps under To Stop or Interrupt a Self-Cleaning Cycle in the Electronic Oven Control section
Soil not completely removed after self-cleaning cycle.	Failure to clean bottom, front top of oven, frame 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 nylon scrubber. Be careful not to damage the oven seal.

AVOID TRANSPORTATION DAMAGE TO YOUR RANGE

If you have to move your range into/out of your residence or when moving to a new home, it is suggested that you take the following precautions:

1. Screw in the levelling legs under the range.
2. Remove the racks and other utensils from the oven, and from the lower drawer.
3. Use adhesive tape to firmly secure the door and the drawer to the side panels. Also attach the electric power cord in the same manner.
4. Use a two-wheeled trolley with strap and fasten the range to it. Cover the appliance with a heavy blanket to prevent scratches and dents.
5. Avoid pulling or pushing the control panel when moving the appliance.

Notes

FRIGIDAIRE RANGE WARRANTY

Your Frigidaire product is protected by this warranty

	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, contact 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.

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