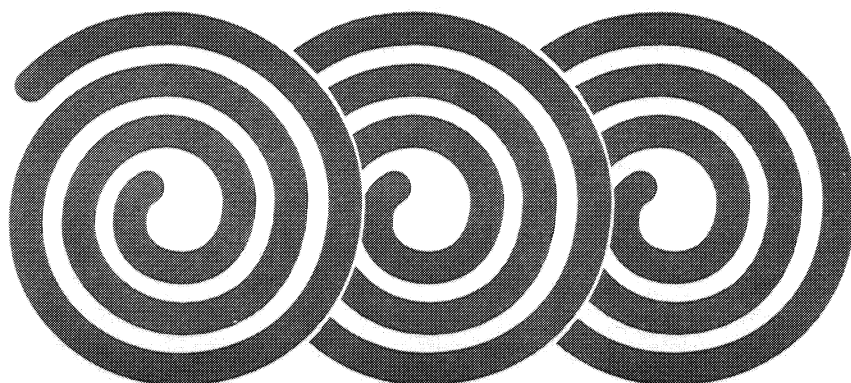

TAPPAN

*Over/Under Electric Range
with Coil Elements*

ELECTRIC RANGE



READ AND SAVE THESE INSTRUCTIONS

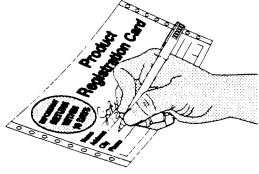
OWNER'S GUIDE

P/N 316000192 (0003)

Product Registration

Register Your Product

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



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

Record Your Model and Serial Numbers

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

Model Number: _____

Serial Number: _____

Date of Purchase: _____

Contents

This Owner's Guide contains general operating instructions for your range and feature information for several models. Your range **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.

Versión en español

Si desea obtener una copia en español de este Manual del Usuario, sírvase escribir a la dirección que se incluye a continuación. Solicite la P/N 316080255.

Spanish Owner's Guides
Frigidaire Home Products
P. O. Box 360797
Strongsville, OH 44136

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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 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 Electrical Code ANSI/NFPA No. 70—latest edition 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 electrical 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 to 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.

- Storage in or on Appliance—Flammable materials should not be stored in an oven, near surface elements or in the storage 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 range. Flammable materials may explode and result in fire or property damage.

⚠ CAUTION Do not store items of interest to children in the cabinets above a range or on the backguard of a range. Children climbing on the range to reach items could be seriously injured.

- Do not leave children alone. Children should not be left alone or unattended in the area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- DO NOT TOUCH SURFACE UNITS, AREAS NEAR THESE UNITS, HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN. Both surface units and oven heating elements may be hot even though they are dark in color. Areas near surface units 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.
- Use Only Dry Potholders—Moist or damp potholders on hot surfaces may result in burns from steam. Do not let the potholders touch hot heating 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 range if it is to be stored or discarded.
- IMPORTANT—Do not attempt to operate the range during a power failure. If the power fails, always turn off the range. If the range is not turned off and the power resumes, the range will begin to operate again. Food left unattended could catch fire or spoil.



⚠ 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 OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP BRACKET PROVIDED WITH THE RANGE. TO CHECK IF THE BRACKET IS INSTALLED PROPERLY, REMOVE THE STORAGE DRAWER AND VERIFY THAT THE ANTI-TIP BRACKET IS ENGAGED. 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 may 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 Do not use the oven for storage.

IMPORTANT SAFETY INSTRUCTIONS (continued)

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating element.**
- **Use Proper Pan Size**—This appliance is equipped with one or more surface elements of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Elements**—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 elements.
- **Do Not Immerse or Soak Removable Heating Elements.** Heating elements should never be immersed in water. Heating elements clean themselves during normal operation.
- **Never Leave Surface Elements Unattended at High Settings**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Make sure Drip Pans or Drip Bowls Are in Place**—Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- **Protective Liners**—Do not use aluminum foil to line surface unit reflector pans, drip bowls, oven bottom or any other part of the range. 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.
- **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 Element Covers.** If an element is accidentally turned on, the decorative cover will become hot and possibly melt. You will not be able to see that the element is on. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop.
- **When flaming foods under a ventilating hood, turn the fan on.**

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening Door**—Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Ducts Unobstructed.** The oven is vented through the left rear surface element. 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 Racks.** Always place oven racks in desired location while oven is cool. If rack must be moved while oven 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. Remove all utensils from the rack before removing rack.
- **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 grid with aluminum foil. Exposed fat and grease could ignite.**
- Do not touch a hot light bulb (some models) with a damp cloth. Doing so could cause the bulb to break. Disconnect the range or turn off the power to the range before removing and replacing light bulb.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **Clean the range regularly to keep all parts free of grease that could catch fire.** Pay particular attention to the area underneath each surface element. 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.
- **Kitchen Cleaners/Aerosols**—Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and/or injury.
- **Clean Ventilating Hoods Frequently**—Grease should not be allowed to accumulate on the hood or filter. Follow manufacturer's instructions for cleaning.

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.

SAVE THESE INSTRUCTIONS

Range Features

Here is a quick guide to the features of your range and a handy index to the important information in the following pages.

Note: This guide is used for several models so the illustration may not be identical to your model. However, operating instructions for each of the features and functions of your range will be found in this guide.

		Oven Controls
	1	1. Upper Oven Selector Control (some models) —This is the on/off control for upper oven cooking functions.
	2	2. Upper Oven Thermostat Control —This control is used to select the desired cooking temperature. Turn the knob to the temperature you want.
	3	3. Clock and Minute Timer —Serves as a time of day and minute timer. The minute timer does not start or stop cooking. It simply serves as a handy kitchen timer that buzzes when the set time has run out. The clock and minute timer are also used to program the timed bake and self-clean cycles in the lower oven.
	4	4. Lower Oven Selector Control —This is the on/off control for all lower oven cooking functions.
	5	5. Lower Oven Thermostat Control —This control is used to select the desired cooking temperature. Turn the knob to the temperature you want.
	6	6. Surface Control —This is the on/off control for all surface cooking functions.
	7	7. On/Off Switch for the Fluorescent Cooktop Light —Push to turn the fluorescent cooktop light on and off.
	8	8. Oven Light On/Off Switch —Push to turn oven lights on and off.

Range Features

(continued)

Here is a quick guide to the features of your range and a handy index to the important information in the following pages.

Note: This guide is used for several models so the illustration may not be identical to your model. However, operating instructions for each of the features and functions of your range will be found in this guide.

Features

Upper Oven

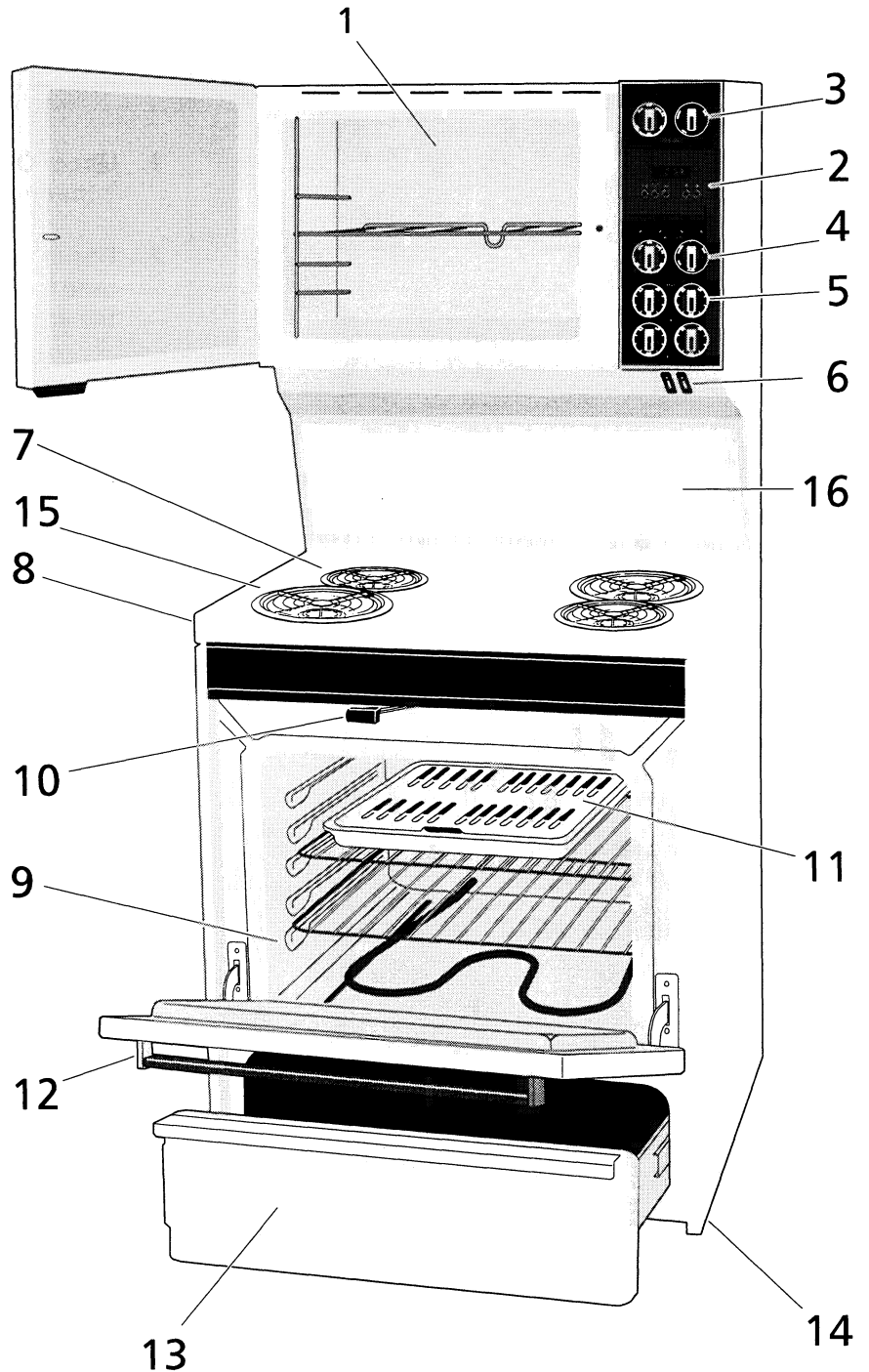
The upper oven has a porcelain enamel oven interior.

1. **Upper Oven**—The upper oven has a porcelain enamel oven interior.
2. **Eye-Level Control Panel**—The controls for the range top, oven operations and clock are on this panel.
3. **Upper Oven Controls.**

Lower Oven

The lower oven has a self-cleaning oven interior

4. **Lower Oven Controls.**
5. **Surface Controls.**
6. **Oven and Work Light Switches.**
7. **Lower Oven Vent Location**—The oven vents through the left rear surface element.
8. **Lift-up Cooktop.**
9. **Lower Oven**—The lower oven has a self-cleaning oven interior.
10. **Self-Cleaning Door Locking Lever.**
11. **Broiler Pan and Insert.**
12. **Oven Door Handle.**
13. **Storage Drawer.**
14. **Leveling Legs (on all four corners).**
15. **Serial Plate**—Located below the lift-up cooktop.
16. **Fluorescent Work Light.**



Setting the Clock and Minute Timer



Your model is equipped with the clock and minute timer shown. Follow the instructions below to set the the clock and minute timer.

To Set the Clock

1. Push and hold both the **TIMER ON/OFF** and **BAKE TIME** pads.
2. Push the **UP** or **DOWN ARROW** pads to adjust the Time of Day.
3. After the clock is set, release the all three pads.

To Set the Minute Timer

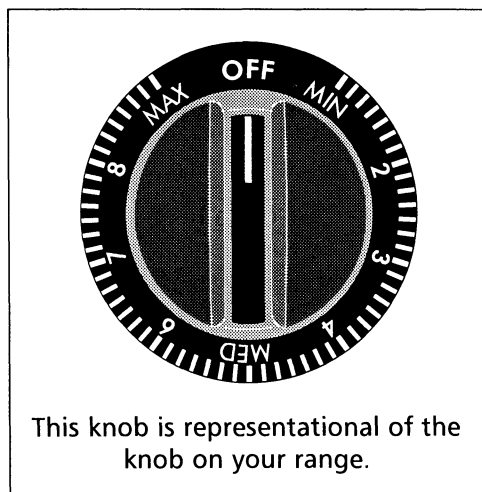
The minute timer does not start or stop cooking. It simply serves as a handy kitchen timer that buzzes when the set time has run out.

1. Push the **TIMER ON/OFF** pad.
2. Push the **UP** or **DOWN ARROW** pads to adjust the amount of time you wish to program.
3. When the set time has passed, the buzzer will sound. Push **TIMER ON/OFF** pad to stop buzzer.

To Cancel the Timer

Push the **TIMER ON/OFF** pad, then using the **DOWN ARROW** pad set the time to "0".

Setting Surface Controls



To Operate the Surface Element

1. Place cooking utensil on the surface element.
2. Push in and turn the Surface Control knob in either direction to the desired setting. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The control knobs do not have to be set exactly on a particular mark. Use the marks as a guide and adjust the control knob as needed.
3. When cooking is completed, turn the surface element off before removing the pan. Note: The surface signal light will glow when one or more elements are turned on. A quick glance at the signal light(s) when cooking is finished is an easy check to be sure all control knobs are turned off.

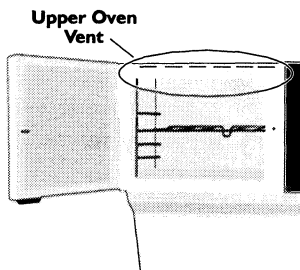
The suggested settings found in the chart below are based on cooking in medium- weight aluminum pans with lids. Settings may vary when using other types of pans.

Setting	Type of Cooking
HIGH (8-MAX)	Start most foods, bring water to a boil, pan broiling
MEDIUM HIGH (6-7)	Continue a rapid boil, fry, deep fat fry
MEDIUM (4-5)	Maintain a slow boil, thicken sauces and gravies, steam vegetables
MEDIUM LOW (2-3)	Keep foods cooking, poach, stew
SIMMER (MIN)	Keep warm, melt, simmer

Note: The size and type of utensil used, and the amount and type of food being cooked will influence the setting needed for best cooking results.

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

Before Setting Oven Controls



Arranging Oven Racks

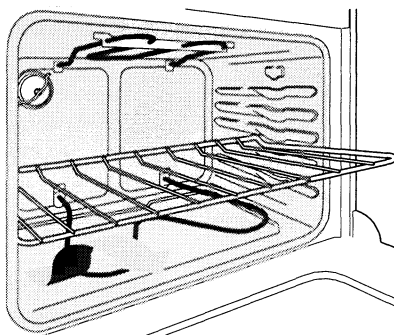
ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN). Always use oven mitts when using the oven.

Oven Vent Location

The lower oven vent is located **under the left rear surface element**. The upper oven vent is located above the upper oven door. 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.

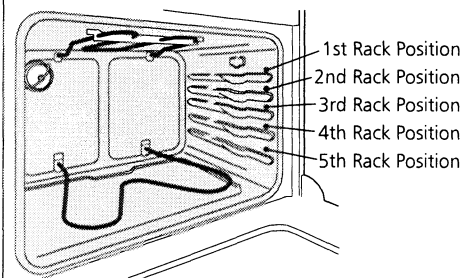
REMOVING & REPLACING OVEN RACKS

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.



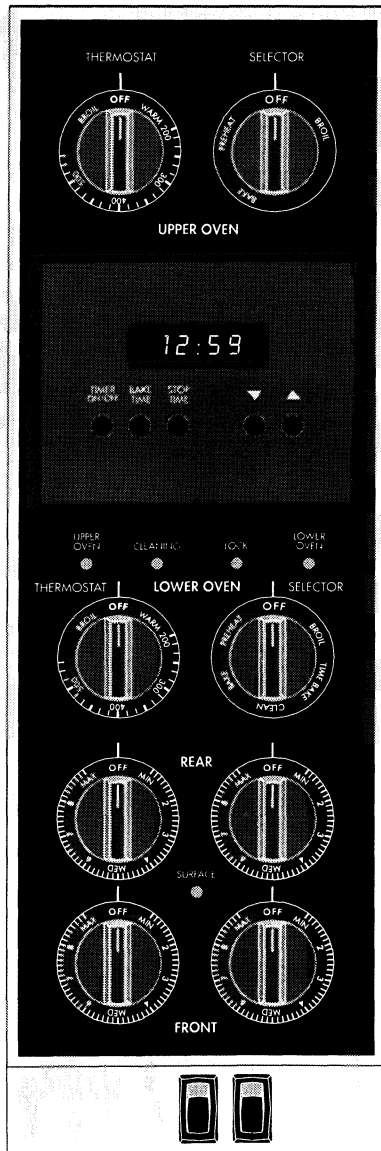
ARRANGING OVEN RACKS WITH 5 RACK POSITIONS

To bake on 1 rack, place the rack on position 3 or 4. To bake on 2 racks, place the racks on positions 2 and 4.



Setting Oven Controls

Your range is equipped with one of the oven control knob variations illustrated and explained below. Refer to the illustration and directions that correspond with the control knobs on your range.

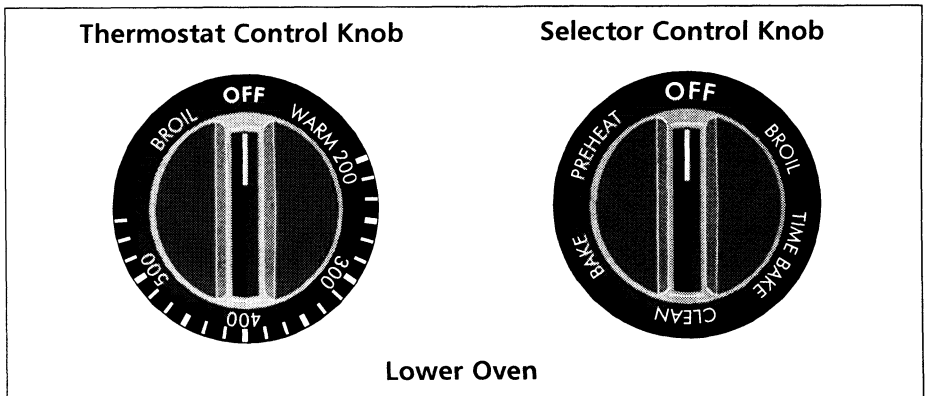
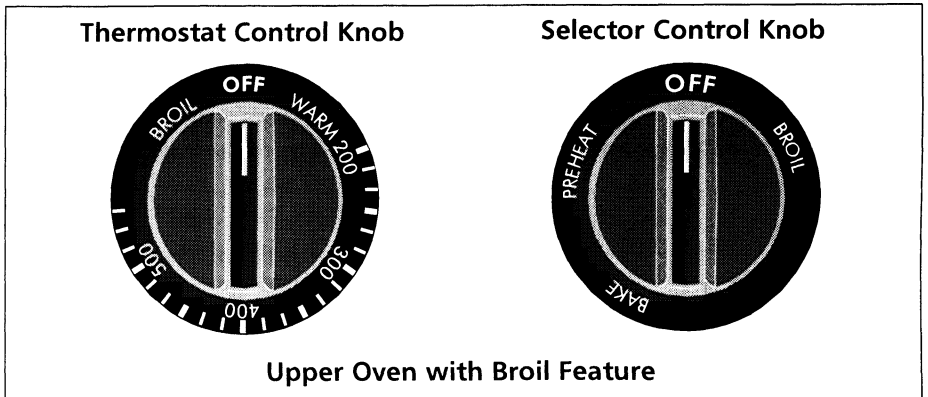


Preheat

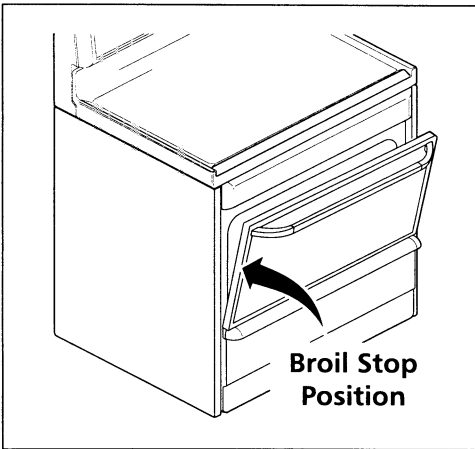
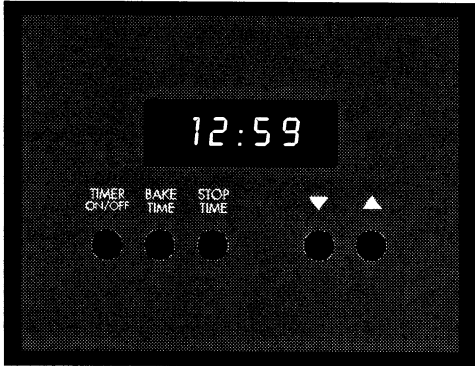
1. Set the Selector Control knob to **PREHEAT**.
2. Set the Thermostat Control knob to the desired temperature.
3. Turn the Selector Control knob to **BAKE** when the oven reaches the desired temperature. Failure to do so will cause poor baking results.

Bake

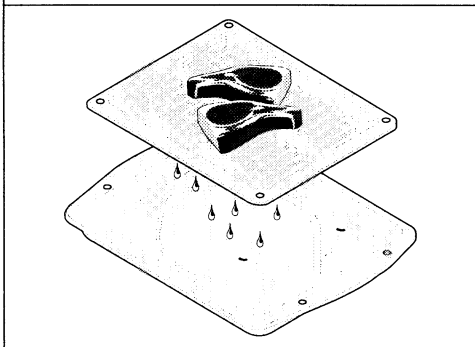
1. Arrange oven racks while the oven is still cool. See "Arranging Oven Racks" under **Before Setting Oven Controls**.
2. Preheat the oven for 10 to 12 minutes before baking. Preheating is not necessary when roasting, cooking casseroles or broiling most foods.
3. Turn the Selector Control knob (if equipped) to **BAKE**.
4. Turn the Thermostat Control knob to the desired temperature.
5. When cooking is finished, turn the Thermostat Control knob and Selector Control knob to **OFF**.



Setting Oven Controls (continued)



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

To Set the Timed Bake or Delayed Timed Bake Feature (Lower Oven Only)

The lower oven has an automatic timer function. This function allows you to turn the oven on and off automatically at the times you select in advance.

To operate the Timed Bake Feature:

1. Make sure the clock is set to the correct time of day.
2. Turn the Selector Control knob to **TIME BAKE**.
3. Push in and turn the Thermostat Control knob to the desired cooking temperature.
4. Push the **BAKE TIME** pad.
5. Push the **UP ARROW** to enter the amount of time you want to bake.
6. The oven cycle will begin and will bake the amount of time you programmed.
7. After the bake time has run out, the buzzer will sound and the oven will shut off. Push **BAKE TIME** pad to stop buzzer.
8. When cooking is finished, turn the Thermostat Control knob (and Selector Control knob lower oven only) to **OFF**.

To operate the Delayed Timed Bake Feature:

Follow steps 1 through 6 above, and then:

7. Push the **STOP TIME** pad.
8. Push the **UP ARROW** to enter the time you want baking to stop.
9. The control will calculate the correct time for baking to begin based on the bake and stop times you have entered.
10. After the bake time has run out, the buzzer will sound and the oven will shut off. Push **BAKE TIME** pad to stop buzzer.
11. When cooking is finished, turn the Thermostat Control knob (and Selector Control knob lower oven only) to **OFF**.

To Cancel a Timed Bake

Push the **BAKE TIME** pad and set the amount of time to "0" using the **DOWN ARROW** pad.

Broil

1. Arrange oven rack while oven is still cool. For rare meats, position the broiler pan closer to the element (upper position). For well-done foods such as chicken, lobster tails or thick cuts of meat, position the pan further from the element (lower position).
2. Turn the Selector Control knob to **BROIL**.
3. Turn the Thermostat Control knob to **BROIL**. You may adjust the Thermostat Control knob down to avoid excess browning or drying of foods that should be cooked to the well-done stage.
4. Place the grid on the broiler pan, and then place the meat on the grid. **DO NOT use the broiler pan without the grid or cover the grid with aluminum foil.** The exposed fat could ignite.
4. Place the pan on the oven rack. **Leave the door open at the broil stop position while broiling.** The door will stay in this position without closing.
5. Broil on one side until food is browned; turn and cook on the second side. Season and serve. **Note:** Always pull the rack out to the stop position before turning or removing food.
6. When broiling is finished, turn the Thermostat Control knob and Selector Control knob (if equipped) to **OFF**.

Oven Cleaning

Adhere to the following cleaning precautions:

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

REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS WILL REDUCE THE NUMBER OF MAJOR CLEANINGS LATER.

⚠ CAUTION Ammonia must be rinsed before operating the oven. Provide adequate ventilation.

⚠ CAUTION DO NOT line the oven walls, bottom, racks or any other part of the appliance with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).

Porcelain Enamel Oven (upper oven)

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

General Cleaning

Remove soils using hot, soapy water. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning.

To Remove Heavy Soil

1. Allow a dish of ammonia to sit in the oven overnight or for several hours with the oven door closed. Clean softened spots using hot, soapy water. Rinse well with water and a clean cloth.
2. If soil remains, use a soap-filled scouring pad or a nonabrasive cleaner. If necessary, use an oven cleaner following manufacturer's instructions. **DO NOT** mix ammonia with other cleaners.

Adhere to the following precautions when using oven cleaners:

1. **DO NOT** spray on the electrical controls or switches because it could cause a short circuit and result in sparking or fire.
2. **DO NOT** allow a film from the cleaner to build up on the temperature sensing bulb; it could cause the oven to heat improperly. (The bulb is located at the right side of the upper oven.) Carefully wipe the bulb clean after each oven cleaning, being careful not to move the bulb. A change in its position could affect how the oven bakes. Avoid bending the bulb and capillary tube.
3. **DO NOT** spray any cleaner on the oven door trim or gasket, handles or any exterior surfaces of the range, wood or painted surfaces. The cleaner can damage these surfaces.

To Clean the Oven Bottom

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

Oven Cleaning

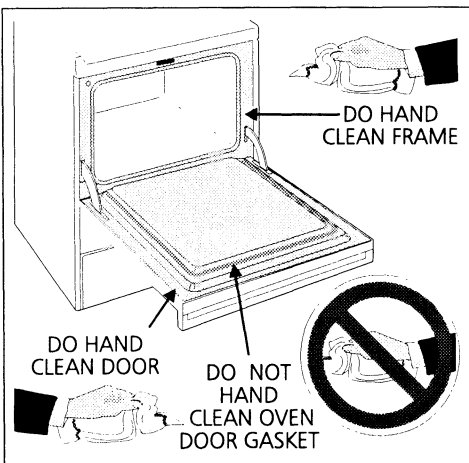
(continued)

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

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 **DO NOT** line the oven walls, racks, bottom or any other part of the range with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).

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



Self-Cleaning Oven (lower oven)

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 whisk away with a damp cloth.

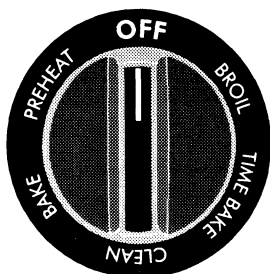
1. **Adhere to the following cleaning precautions:**
 - Allow the oven to cool before precleaning.
 - Wear rubber gloves when precleaning and while wiping up the residue after the self-clean cycle.
 - **DO NOT** use oven cleaners or oven protective coatings in or around any part of the self-cleaning oven.
 - **DO NOT** clean the oven door gasket. The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.
 - **DO NOT** use any cleaning materials on the oven door gasket. Doing so could cause damage.
2. **Remove the broiler pan and insert, all utensils and any aluminum foil. These items cannot withstand high cleaning temperature.**
3. Oven racks may be left in the oven or may be removed. If they go through the clean cycle their color will turn slightly blue and the finish will be dull. After the cycle is complete 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 into the rack positions).
4. 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 milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning.
5. Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. These areas heat sufficiently to burn soil on. Clean with soap and water.

Stopping or Interrupting a Self-Cleaning Cycle

If it becomes necessary to stop or interrupt a self-cleaning cycle due to excessive smoke or fire:

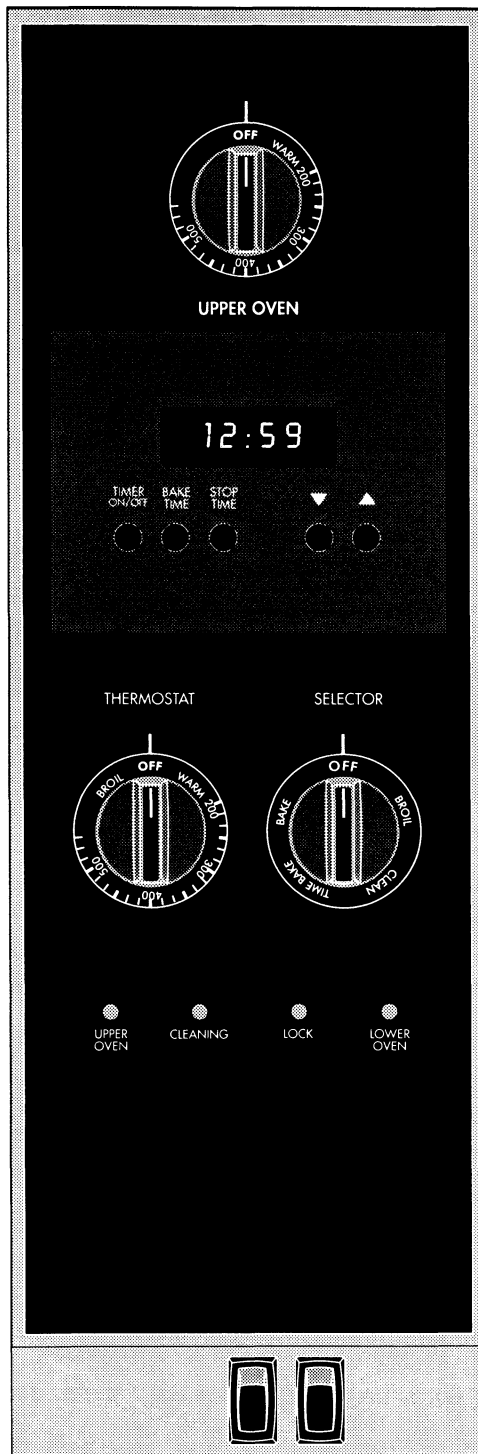
1. Turn the Selector Control knob to **OFF**.
2. Once the oven has cooled below 550°F and the "Cleaning" light has gone out, the oven door can now be opened.
4. Correct the condition which caused the smoking.
5. Restart the self-clean cycle once all conditions have been corrected.

Selector Control Knob



Oven Cleaning

(continued)



To Start the Self-Clean Cycle (Lower Oven)

*We recommend a 2 hour self-clean cycle for **light soils**, a 3 hour cycle for **average soils**, and a 4 hour cycle for **heavy soils** (to assure satisfactory results).

To Set the Controls:

1. Make sure the clock is set to the correct time of day .
2. Turn the Selector Control knob to **CLEAN**.
3. Push the **BAKE TIME** pad.
4. Push the **UP ARROW** pad to enter the amount of time you want the clean cycle to operate. Set the cleaning time based on the amount of soil you have—light, medium or heavy. *See above.
5. If you wish to set a delayed clean cycle, push the **STOP TIME** pad and enter the time you wish the clean cycle to end. The automatic timer will turn the oven **on and off** at the time you select in advance. If you are planning to use the oven directly after a self-clean cycle remember to allow time for the oven to cool down and the lock to unlock. This normally takes about one hour. So to self-clean for 3 hours will actually take about 4 hours to complete.
6. Move the oven door locking lever to the right. When the oven reaches high cleaning temperatures, the "Lock" light will come on and you will *not* be able to unlock the door until the oven has cooled below 550°F.
7. After the desired cleaning time has elapsed, the buzzer will sound and the oven will turn off.
8. Be sure to turn the Selector Control knob to **OFF** when the self-cleaning cycle is completed.
9. Once the oven has cooled below 550°F and the "Cleaning" light has gone out, the oven door can now be opened. To open the door, move the locking lever back to the left.

To Cancel a Self Clean Cycle

Push the **BAKE TIME** pad and set the amount of time to "0" using the **DOWN ARROW** pad.

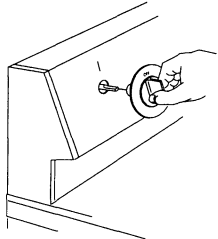
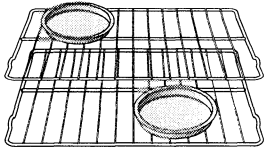
CAUTION Use care when opening the oven door. Stand to the side of the oven when opening the door to allow hot air or steam to escape.

CAUTION **DO NOT** force the oven door or the manual door locking lever open. Forcing the door open can damage the door lock. The oven must cool for approximately 1 hour (or below 550°F) before the door lock can be opened. Use caution when opening the door after the self-cleaning cycle is completed. The oven may still be **VERY HOT**.

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 CLEANINGS WILL REDUCE THE NUMBER OF MAJOR CLEANINGS LATER.

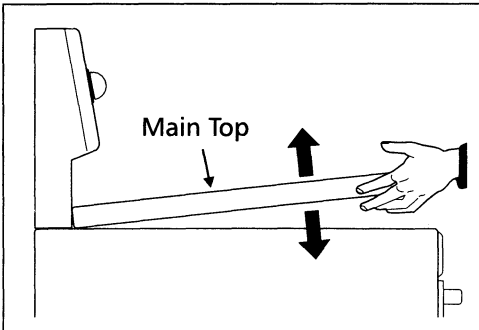
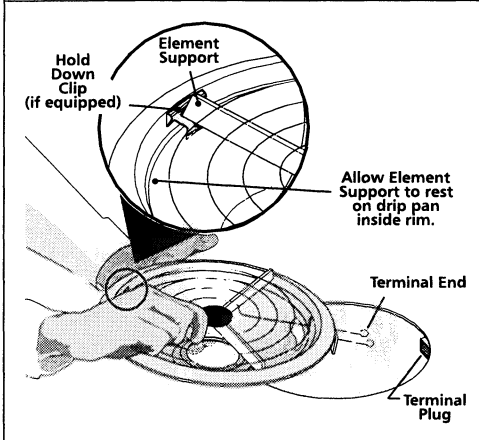
Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Glass, Painted and Plastic Control Knobs, Body Parts, and Decorative Trim	<i>For general cleaning</i> , use hot, soapy water and a cloth. <i>For more difficult soils and built-up grease</i> , 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.
Control Panel 	<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 cloth. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.
Porcelain Enamel Cooktop, Under Cooktop, Broiler Pan and Insert, Door Liner	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear 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, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. DO NOT use spray oven cleaners on the rangetop.
Stainless Steel, Chrome, Decorative Trim	Clean with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Cover stubborn spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse. Cleaners made especially for stainless steel are recommended. Be sure to rinse the cleaners as bluish stains may occur during heating and cannot be removed.
Oven Racks 	Oven racks may be removed or left in the oven during the self-clean cycle for cleaning. If removed, clean by using a mild, abrasive cleaner, following manufacturer's instructions. Rinse with clean water and dry. After the self-clean 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 into the rack positions).
Oven Door	The door may be removed to facilitate cleaning. To clean oven door, wash with hot, soapy water and a clean cloth. DO NOT immerse the door in water or clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.

General Cleaning

(continued)

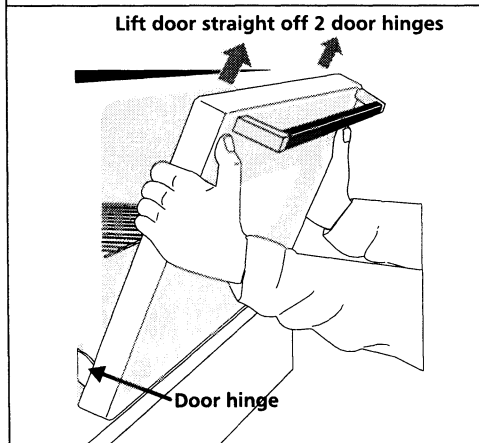
CAUTION Be sure the range is cool before removing elements or drip bowls.

Be careful not to bend terminal ends when replacing elements after cleaning.



CAUTION When lowering the lift-up range top, grasp the sides with finger-tips only. Be careful not to pinch fingers. **DO NOT** drop or bend the range top when raising or lowering. This could damage the surface.

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



Surface Elements and Drip Bowls

Surface elements can be unplugged and removed to make cleaning the drip pans easier. The surface elements clean themselves when they are turned on. Food spilled on a hot element will burn off. Food spilled on a cool element may be cleaned with a damp cloth—any remaining soil will burn off the next time the element is used. **Never immerse a surface element in water.**

To Remove the Surface Elements and Drip Bowls

1. Lift the edge of the drip bowl across from the terminal end. **Lift the surface element and drip bowl together** just enough to clear the cooktop.
2. While holding the drip bowl and surface element, gently pull the terminal end out from the terminal plug. If equipped, **DO NOT** remove the hold down clip from the drip bowl.

To Clean Drip Bowls

Wash in hot, soapy water or in the dishwasher. Rinse and dry while still warm. Hard to remove, burned on soil can be removed by soaking the drip bowls for about 20 minutes in a lightly diluted liquid cleanser or a solution of ammonia and water (1/2 cup ammonia to 1 gallon of water). A nylon scrubber may be used after soaking. **DO NOT** use abrasive cleaners or steel wool, as they will scratch the surface. Always rinse with clean water and polish dry with a soft cloth.

To Replace Drip Bowls and Surface Elements

1. Slide the terminal end on the element through the opening in the drip bowl.
2. Align the element support to rest on the rim inside the drip bowl. If your drip bowl is equipped with a hold down clip, align the element support opposite the terminal end with the slot in the hold down clip, and snap into place.
3. After the element is positioned in the drip bowl, line up the terminal end with the terminal plug as shown.
4. Hold the surface element and drip bowl together as level as possible and firmly push the terminal end into the terminal plug. Make sure element terminal is seated properly into terminal plug. Make sure the surface element is level to reduce the hazard of pans sliding off the element.

To Raise the Top for Cleaning

1. Grasp the sides and lift from the front. Lift-up rods will support the top in its raised position. Only lift the top high enough to allow the support rods to snap into place.
2. Clean underneath using a clean cloth and hot, soapy water.
3. To lower the top, gently push back on each rod to release the notched support. Hold the range top and slide the range top down into the range frame.

To Remove and Replace Oven Door

To Remove Oven Door

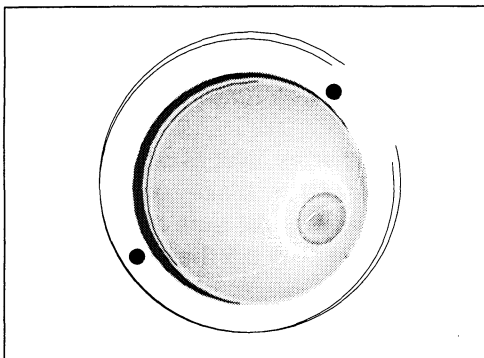
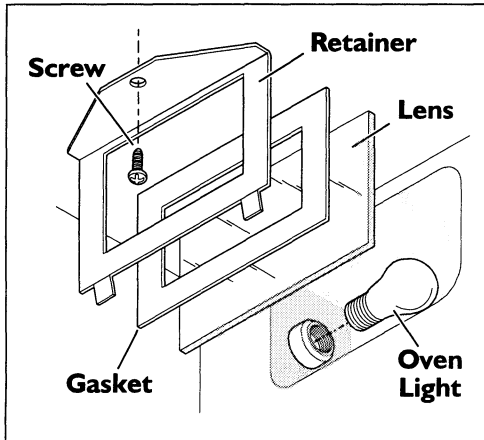
1. Open the door to the quarter-open position. Grasp the door firmly on both sides and lift up and off the hinges.
2. To clean oven door, follow the instructions provided in the cleaning chart under **General Cleaning**.

To Replace Oven Door

1. Be sure the hinge arms are in the quarter-open position. Be careful if pulling the hinges open by hand. The hinges may snap back against the oven frame and could pinch fingers.
2. Hold the door at the sides near the top. Insert the hinge arms into slots at the bottom of the door.
3. Hinge arms must go into the range slots evenly. The hinge arms should be inserted into the bottom corners of the door as far as they can go.
4. If the door is not in line with the oven frame, remove it and repeat the above steps.

Changing Oven Lights (some models)

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



The upper and lower oven lights work together. When the oven light switch, located below the control panel, is turned on, both oven lights will come on. Both lights will come on if the lower oven door is opened.

To Change the Upper Oven Light

The oven light is located at the right side of the upper oven.

To replace the oven light:

1. Turn electrical power off at the main source or unplug the range.
2. Remove the screw holding the oven light lens retainer in place.
3. Tilt the oven light lens retainer away from oven side wall and lift up to release the bottom flanges. Be careful not to allow the glass lens to fall and break.
4. Remove retainer, gasket and lens.
5. Replace bulb with a new 40 watt appliance bulb.
6. Replace lens, gasket, retainer and screw.
7. Turn power back on again at the main source (or plug the range back in).
8. The clock (if equipped) will then need to be reset. To reset, see **Setting the Clock and Minute Timer** in this Owner's Guide.

To Change the Lower Oven Light

The oven light is located at the rear of the oven.

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. Replace glass shield over bulb and snap wire holder into place.
5. Turn power back on again at the main source (or plug the range back in).
6. The clock (if equipped) will then need to be reset. To reset, see **Setting the Clock and Minute Timer** in this Owner's Guide.

Cooktop Light

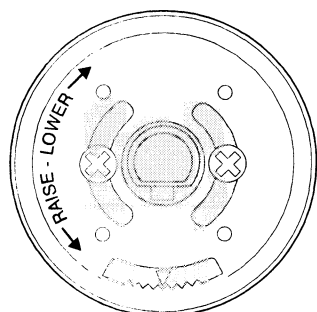
A switch, located on the upper control panel, turns the cooktop light on and off.

The cooktop light is located behind the rear backsplash glass and must be replaced by a service technician.

Adjusting Oven Temperature

The temperature in the oven has been set at the factory. When first using the oven, be sure to follow recipe times and temperatures. If you think the oven is too hot or too cool, the temperature in the oven can be adjusted. Before adjusting, test a recipe by using a temperature setting that is higher or lower than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed.

Figure 1: Back of Control Knob



Note position of pointer prior to adjustment

To Adjust Oven Temperature:

1. Check to be sure the Thermostat Control knob is in the OFF position.
2. Pull Thermostat Control knob straight off the shaft.
3. On the back of the knob, there is a series of 5 to 7 small grooves. Note the position of the pointer (located in the middle groove). Loosen the two screws on the back of the knob (Figure 1). Note: If the knob does not have 2 screws, it is not adjustable.
4. To increase or decrease the temperature, move the pointer in the desired direction according to the "raise - lower" (some models) arrow, or "hotter - cooler" (some models) arrow. The temperature can be adjusted in increments as indicated on the back of the knob.
5. When the desired adjustment is reached, tighten both screws.
6. To replace the knob, line up the flat sides of both the knob and the shaft. Push the knob into place. **DO NOT** force the Thermostat Control knob onto the shaft or you may damage the back of the knob.

Note: Once an adjustment is made, the OFF position will vary from the reference mark on the backguard depending on the amount of adjustment.

Avoid Service Checklist

Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

OCCURRENCE

POSSIBLE CAUSE/SOLUTION

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 counter top 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 builder or installer to make appliance accessible.

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

SURFACE ELEMENTS TOO HOT OR NOT HOT ENOUGH.

Incorrect control setting. Raise or lower setting until proper amount of heat is obtained. Dial markings indicate relative heat settings and will vary slightly.

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 a 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.

SURFACE ELEMENT DOES NOT HEAT.

No power to range. Check steps under "Entire Appliance Does Not Operate" in this section.

Low heat setting. At extremely low heat settings, the surface element indicator may come on before the surface element starts to operate. Turn the control to a slightly higher setting until the element comes on.

Surface elements not seated properly in terminal. Turn control to OFF. Be sure surface element is COOL. Lift out surface element. Position the element properly, following instructions under **General Cleaning**.

Incorrect control turned on. Be sure to use the correct control for the element to be used.

OVEN LIGHT (SOME MODELS) DOES NOT WORK.	Burned-out or loose bulb. Follow the instructions under Changing Cooktop and/or Oven Lights (some models) to replace or tighten bulb.
ENTIRE APPLIANCE DOES NOT OPERATE.	<p>Be sure electrical cord is securely plugged into the electrical outlet.</p> <hr/> <p>Service wiring not complete. Contact your dealer, installing agent or authorized servicer.</p> <hr/> <p>Power outage. Check house lights to be sure. Call your local electric company.</p> <hr/> <p>Controls are not set properly. See instructions under Setting Oven Controls or Oven Cleaning to set the controls.</p> <hr/> <p>Automatic timed oven (Timed Bake feature) set incorrectly. Follow steps under "To Set the Automatic Timer (Timed Bake feature)" in Setting Oven Controls.</p>
OVEN SMOKES EXCESSIVELY DURING BROILING.	<p>Oven door is closed. Door should be open to broil stop position during broiling.</p> <hr/> <p>Meat too close to the element. Reposition the rack to provide more clearance between the meat and the broiler. Preheat broil element for quick searing operation.</p> <hr/> <p>Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean.</p> <hr/> <p>Grid on broiler pan wrong side-up. Grease does not drain into broiler pan. Always place the grid on the broiler pan with the ribs up and the slots down to allow grease to drip into the pan.</p> <hr/> <p>Oven needs to be cleaned. Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.</p>
POOR BAKING RESULTS.	<p>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 this Owner's Guide.</p>
SELF-CLEANING CYCLE DOES NOT WORK.	<p>Controls not set properly. Follow instructions under Self-Cleaning.</p> <hr/> <p>Self-cleaning cycle was interrupted. Stop time must be set 2 to 4 hours past the current time. Follow steps under "Stopping or Interrupting a Self-Cleaning Cycle" in the Self-Cleaning section.</p>
SOIL NOT COMPLETELY REMOVED AFTER SELF-CLEANING CYCLE IS COMPLETED.	<p>Failure to clean bottom, front top of oven, frame of oven or door area outside oven seal. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before the self-cleaning cycle is started. Burned-on residue may be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven seal.</p> <hr/> <p>Excessive spillovers in oven. Set the self-cleaning cycle for a longer cleaning time.</p>
FLAMES INSIDE OVEN OR SMOKE FROM VENT.	<p>Excessive spillovers in oven. This is normal, especially for pie spillovers or for large amounts of grease on bottom of oven. Wipe up excessive spillovers before starting the self-cleaning cycle.</p>

TAPPAN RANGE WARRANTY

Your Tappan product is protected by this warranty

	WARRANTY PERIOD	TAPPAN, 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 Company, 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 Company Consumer Services or an authorized Tappan 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 Tappan servicers; use of parts other than Frigidaire Company 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 Company Consumer Services or an authorized Tappan servicer.
2. If there is a question as to where to obtain service, call or write our Consumer Relations Department at:

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



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