

Use & Care Manual

Dual Fuel Ranges

Slide-in Models

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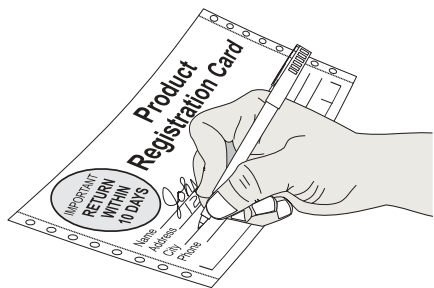
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Visit the Frigidaire Web Site at:
<http://www.frigidaire.com>

Product Registration

Register Your Product

The self-addressed **PRODUCT REGISTRATION CARD** should be filled in completely, signed and returned to Electrolux Home Products North America.



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 **318200873es**.

Electrolux Home Products
Attn : Care Use
P.O. Box 212378
Augusta, GA 30917

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. The numbers are found 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 Number: _____

Serial Number: _____

Date of Purchase: _____

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. The graphics shown are representational. The graphics on your range may not look exactly like those shown.

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.

Important: Keep a copy of your bill of sale. The date on the bill establishes the warranty period 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.



⚠ 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.



⚠ 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 (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 installation instructions for proper anti-tip bracket(s).

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 and local requirements.** Install only per installation instructions provided in the literature package for this appliance.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box and gas supply at the main shutoff 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 shutoff 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.**

IMPORTANT SAFETY INSTRUCTIONS (continued)

- **Remove the oven door from any unused appliance if it is to be stored or discarded.**
- **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 your 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 heating unit.** 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 burner.
- **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 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 front above the oven door. 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 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.

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

IMPORTANT SAFETY NOTICE

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

SAVE THESE INSTRUCTIONS

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.

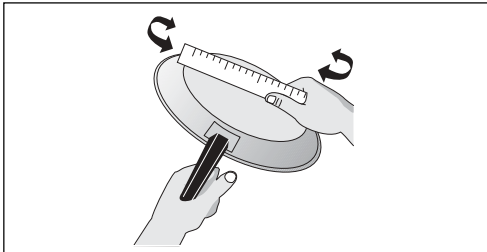
If you wish to convert your appliance for use with LP/Propane gas, use the supplied fixed orifices located in a bag containing the literature marked, "FOR LP/PROPANE GAS CONVERSION". Follow the instructions package with the orifices.

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.

Selecting Surface Cooking Utensils

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

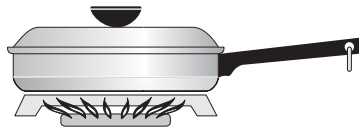


Pans should have flat bottoms. Check for flatness by rotating a ruler across the bottom. There should be no gaps between the pan and ruler.

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

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

*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 material that conducts heat well.
- Easy to clean.

POOR

- Curved and warped pan bottoms.



- Pan overhangs unit by more than 2.5 cm (1").



- Heavy handle tilts pan.



- Flame extends beyond unit.



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).

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

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.



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.

CAUTION 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.

Setting Surface Controls

Assembly of the Surface Burner Heads, Burner Caps and Burner Grates

It is very important to make sure that all of the Surface Burner Heads, Surface Burner Caps and Surface Burner Grates are installed correctly and at the correct locations.

1. Place all 4 Burner Heads in the correct locations. Make sure that the correct Burner Head is placed with the corresponding Orifice Holder and that the Electrode is located properly in the slot of each Burner Head (See Figure 1). Proper Burner Head placement insures that each Burner will have the correct spark required for surface gas ignition.
2. Place the correct Burner Caps at each of the burner locations (Burner Cap Pilot Hole must face up). Each of the 4 (four) Burner Heads **MUST** have a Burner Cap installed to insure proper ignition and gas flame size and must be in place with the Pilot Hole facing up **BEFORE** placing the Burner Grates (See Figure 1).
3. Place the 2 (two) cast iron Burner Grates supplied with the range. Carefully line-up the 2 Grate Pins on each Grate with the Cap Pilot Holes in the 2 Burner Caps on each side of the range. **DO NOT** force the Burner Grates onto the Burner Caps. Forcing the grates down onto improperly installed Burner Heads and Burner Caps may damage the gas burners. Each Burner Cap is designed with a Cap Pilot Hole in the top center of the Cap. Visually check that **ALL** the Grate Pins line up into the Burner Cap Pilot Holes (See Figure 1). Properly installed Burner Grates will rest with all four Grate legs on the glass cooktop.

REMEMBER — **DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS OR ANY OTHER MATERIAL TO ENTER THE GAS ORIFICE HOLDER OPENING.** Always keep the Burner Caps and Burner Heads in place whenever the surface burners are in use.

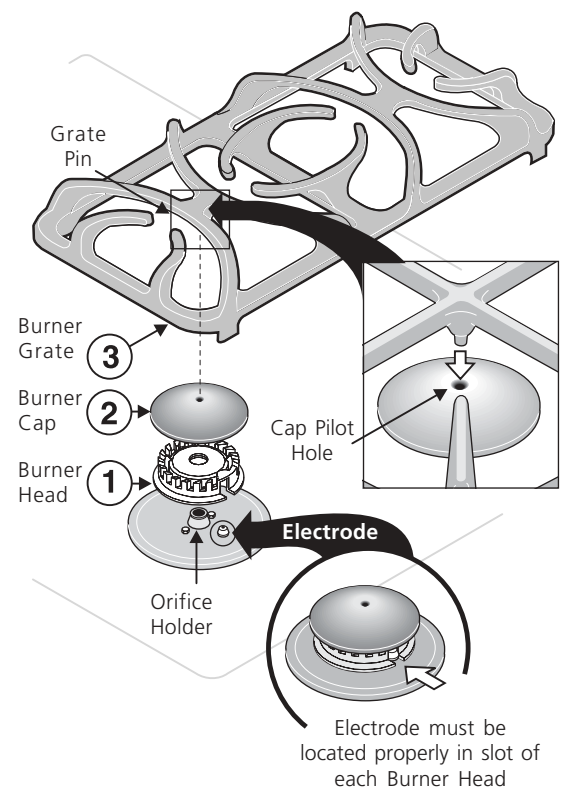


Figure 1

Setting Surface Controls (Continued)

Operating the Gas Surface Controls

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

In the event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head, then slowly turn the surface control knob to LITE. Use caution when lighting surface burners manually. Surface burner in use when an electrical power failure occurs will continue to operate normally.

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

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

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.

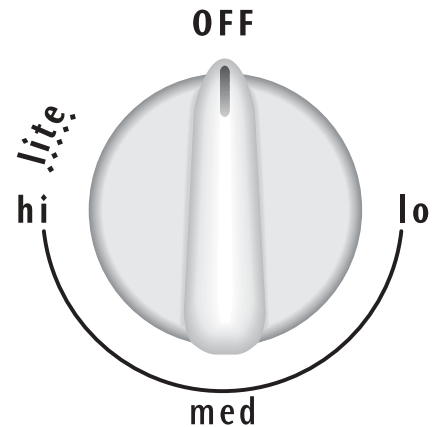
*Flame size	Type of Cooking
High Flame	Start most foods; bring water to a boil; pan broiling.
Medium Flame	Maintain a slow boil; thicken sauces, gravies; steam.
Low Flame	Keep foods cooking; poach; stew.

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

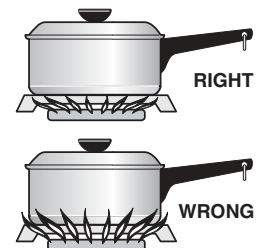
Proper Burner Adjustments

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

The surface control knob shown below may not look identical to the Surface Control Knobs on your range; They are only representational.



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.

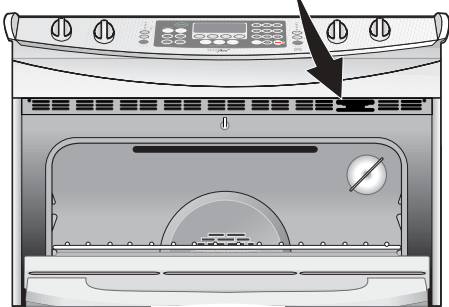
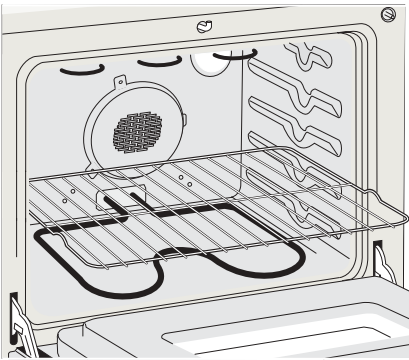
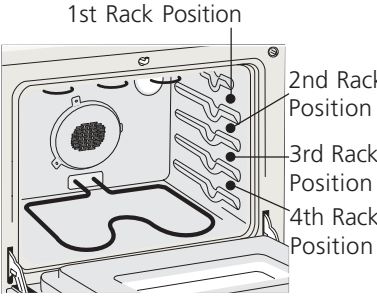


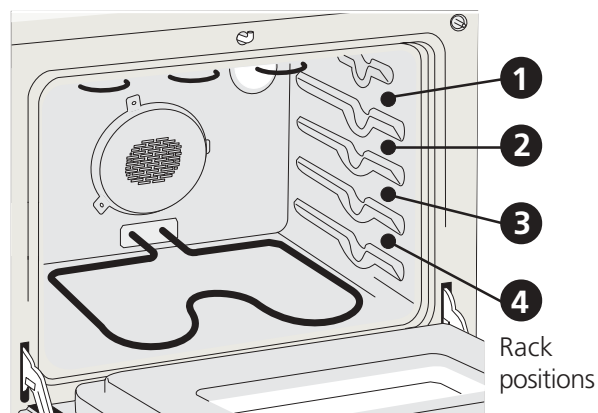
Before Setting Oven Controls

⚠ CAUTION Some models are equipped with a blower which runs in baking and self-cleaning mode to keep all internal components at a cool temperature. It is possible that the blower keeps running even if the range has been turned off, until the components have cooled down.

Arranging Oven Racks

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

<p>Oven Vent Location The oven vent is located at right side of the front panel and visible when the oven door is open. When the oven is on, hot air is released through the vents. This venting is necessary for proper air circulation in the oven and good baking results.</p>	<p>Removing and 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.</p>	<p>Arranging Oven Racks To bake on a single rack, place the rack in position 2 or 3. To bake on 2 racks, place the racks in positions 2 and 3.</p>
<p>OVEN VENT</p> 		



RECOMMENDED RACK POSITIONS FOR BROILING, BAKING & ROASTING

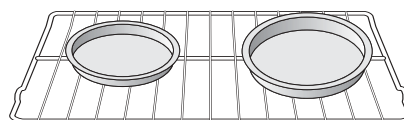
Food	Rack position
Broiling meats, chicken or fish	1 or 2
Cookies, cakes, pies, biscuits & muffins	2 or 3
Frozen pies, angel food cake, yeast, bread, casseroles, small cuts of meat or poultry	4
Turkey, roast or hem	4

Note: Always use caution when removing food.

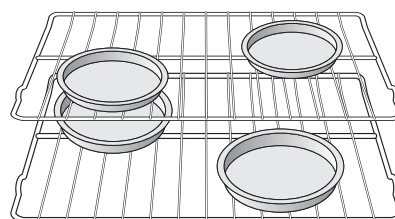
Air Circulation in the Oven

If using 1 rack, place in center of oven. If using multiple racks, stagger cookware as shown.

For best air circulation and baking results allow 2-4" (5-10 cm) around the cookware for proper air circulation and be sure pans and cookware do not touch each other, the oven door, sides or back of the oven cavity. The hot air must circulate around the pans and cookware in the oven for even heat to reach around the food.



1 Oven Rack



Multiple Oven Racks

Setting Oven Controls

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

Setting Warmer Drawer Controls (If Equipped)

Arranging Warmer (Warm & Ready™) Drawer Rack Positions

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 underneath).
- In the **downward position** to allow you to place light weight food items and empty dishware (for example, rolls or pastries and dinner plates) on the rack.

Set the Warmer Drawer Rack in either position as shown below (Figure 1).

Operating 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 quality. **Do not use plastic wrap to cover food. Plastic may melt onto the drawer and be very difficult to clean.** Use only utensils and cookware recommended for oven use in the Warmer Drawer.

CAUTION Always use potholders or oven mitts when removing food from the Warmer Drawer as cookware and plates will be hot and you can be burned.

Warmer Drawer Temperature Selection

Recommended Warmer Drawer settings table is shown in Figure 2. If a particular food is not listed, start with the **MED** setting. If more crispness is desired, remove the lid or aluminum foil from the food. Most foods can be kept at serving temperatures on the **MED** setting. When a combination of foods are to be kept warm (for instance, meat with 2 vegetables and rolls), use the **HI** setting. To avoid heat loss, do not open the Warmer Drawer while in use.

To Set the Warmer Drawer Controls:

The control and indicator lights for the Warmer Drawer features are located on the control panel. The temperatures are approximate, and are designated by **HI** (high), **MED** (medium) and **LO** (low).

1. Touch the **(On/Off)** pad at the Warmer Drawer control position. The Warmer Drawer indicator light will flash. Note: If no further pads are touched within 25 seconds the request to power the Warmer Drawer ON will clear.
2. Set the desired power level. Touch **▲** once to turn ON the power level for HI (see Figure 2) or **▼** to turn ON the power level for LO (see Figure 4). The Warmer Drawer indicator light located beside the **(On/Off)** pad will turn ON steady.
3. Each touch of the **▼** or **▲** pads will decrease or increase through 6 power levels from **HI** (see Figure 2) to **MED** (see Figure 3) to **LO** (see Figure 4). Note: For best results, preheat the Warmer Drawer before adding the food. An empty drawer will preheat in approximately 15 minutes.
4. When the food is ready for removal, touch the **(On/Off)** pad once to turn the Warmer Drawer OFF. The Warmer Drawer indicator light will turn OFF.

Note: The Warmer Drawer is inoperable during the self-clean cycle.

Note: The warmer drawer is equipped with a catch which may require extra force when opening and closing the drawer.

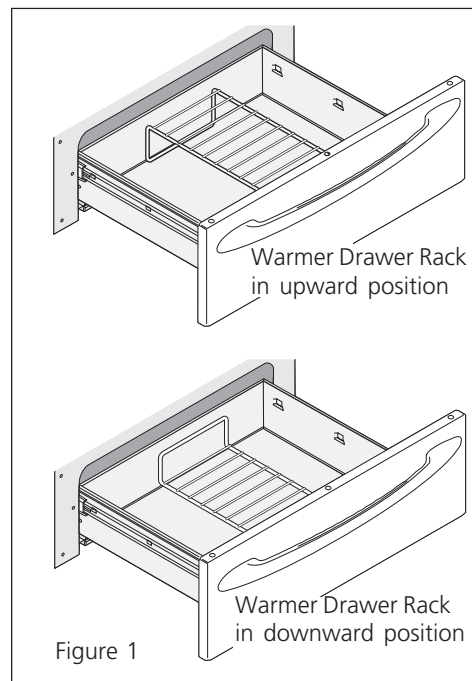


Figure 1

Warmer Drawer recommended Food Settings Table

Food Item	Setting
Bacon	HI
Hamburger Patties	HI
Poultry	HI
Pork Chops	HI
Fried Foods	HI
Pizza	HI
Gravies	MED
Casseroles	MED
Eggs	MED
Roasts (Beef, Pork, Lamb)	MED
Vegetables	MED
Biscuits	MED
Rolls, hard	MED
Pastries	MED
Rolls (soft)	LO
Empty Dinner Plates	LO

Figure 2

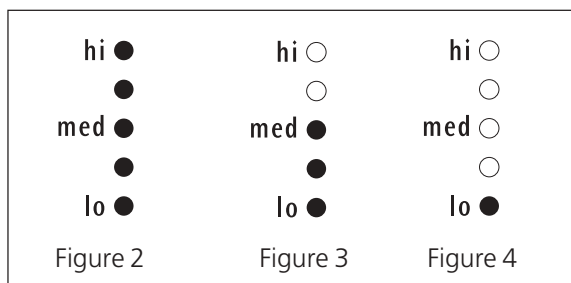


Figure 2

Figure 3

Figure 4

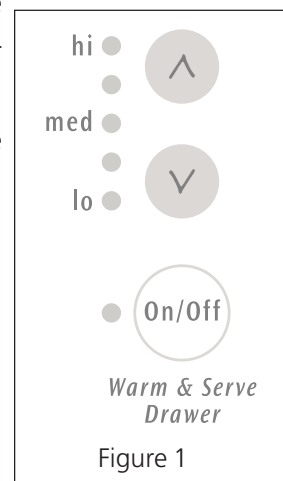
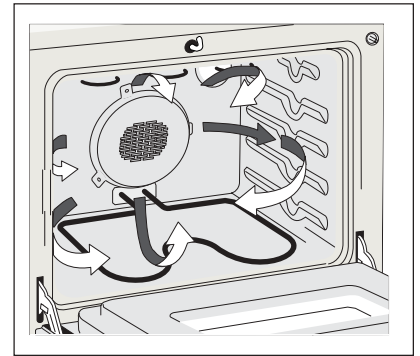


Figure 1

Speed Bake™ Cooking System (If Equipped)

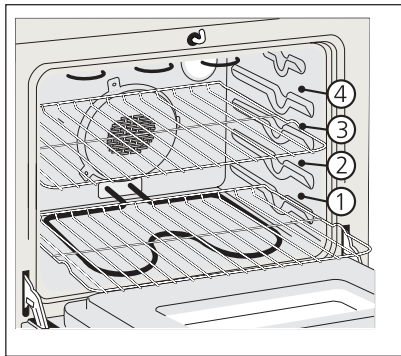
Speed Bake™ Cooking System uses a fan to circulate the oven's heat uniformly and continuously around the oven. This improved heat distribution allows for fast, even cooking and browning results. It also gives better baking results when using two racks at the same time.

Heated air flows around the food from all sides, sealing in juices and flavors. Meats cooked with **Speed Bake™ Cooking System** are juicier. Poultry is crisp on the outside while staying tender and moist on the inside. Breads and pastry brown more evenly. Most foods baked in a standard oven can be cooked faster and more evenly with **Speed Bake™ Cooking System**.



Benefits of Speed Bake™ Cooking System:

- Foods cook up to 30% faster, saving time and energy.
- Two racks can be used with more even cooking and browning.
- No special pans or bakeware needed.

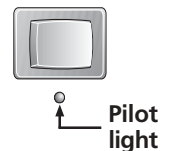


General Cooking Instructions:

1. To convert baking times from normal recipes to **Speed Bake** times, start with a 30% reduction in time and increase the time until desired doneness is obtained. Time reductions will vary depending on the amount and type of food.
2. Preheating is not necessary when cooking with **Speed Bake**, except with items such as cakes, cookies, biscuits, breads, etc.
3. When using two racks at the same time, place them in positions 1 and 3 for the best results.
4. When baking cakes with **Speed Bake**, set temperature 25°F (13°C) degrees lower than the recommended setting for best results.

To Set Speed Bake™ Cooking System:

1. Program the oven as you normally would for baking. Speed Bake may be used with Bake, Time Bake and Delayed Time Bake modes.
2. Push and releases **Speed Bake** switch. The indicator light will glow and the fan will come on. The fan stays on when oven door is closed and shuts off while the oven door is opened. The fan will continue to operate until baking is complete.
3. When using **Speed Bake** feature along with the Delayed Timed Bake mode, the fan will begin to operate when the control is set. The oven elements will not begin to operate until the Delayed Start Time is reached. This operation is normal.
4. To cancel Speed Bake function, push **CANCEL** on the oven control as you would to cancel any baking function.



Note: Speed Bake mode will not work during a clean cycle.






Recommended Foods for Speed Bake™ Cooking System	
Food Item	Decrease Cook Time by:
Casseroles	25%
Meats	15% (or 5 mins/pound)
Poultry	30% (or 10 mins/pound)
Frozen Foods	20%
Refrigerator Cookies or Biscuits	25% (or 2 to 5 min.)
Rolls/Breads/Pizza	25% (or 5 min.)
Vegetables	25%
Baked potatoes	25%
Pies/Pastries	30%

Oven Baking

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

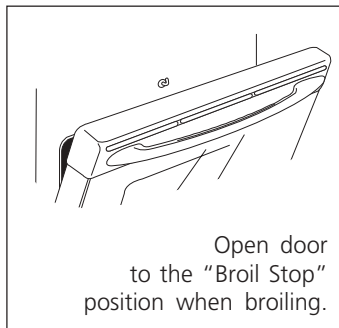
The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance.

Baking Problems and Solutions Chart

Baking Problems	Causes	Corrections
<p>Cookies and biscuits burn on the bottom.</p> 	<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.
<p>Cakes too dark on top or bottom.</p> 	<ul style="list-style-type: none"> • Cakes put into the oven before preheating time is completed. • 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.
<p>Cakes not done in the center.</p> 	<ul style="list-style-type: none"> • Oven too hot. • Incorrect pan size. • Pan not centered in 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.
<p>Cakes not level.</p> 	<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 a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the range. • 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.
<p>Foods not done when cooking time is up.</p> 	<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.

Broiling

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



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

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 Electronic Oven Control 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

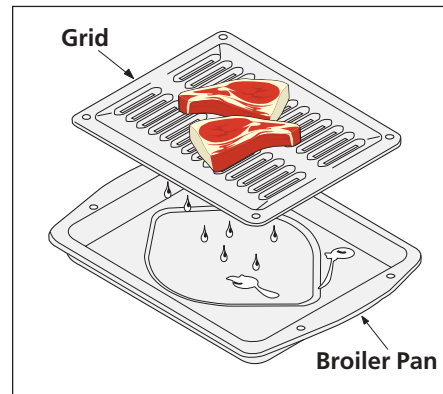
Broiling times vary, so watch the food closely. Time not only depends on the distance from the element, but on the thickness and aging of meat, fat content and doneness preferred. The first side usually requires a few minutes longer than the second. Frozen meats also require additional time.

Broiling Tips

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

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.



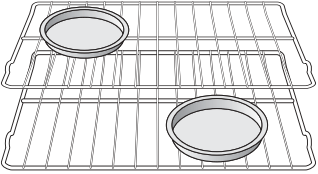

Broiler Clean-Up Tips:

- 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.

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	Use hot, soapy water and a cloth. Dry with a clean cloth.
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.</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 using a dishcloth. 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. DO NOT use abrasive cleaners on any of these materials; they can scratch. 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 and Decorative Trim	Clean Stainless Steel with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Do not use cleaners with high concentrations of chlorides or chlorines. Do not use harsh scrubbing cleaners. Only use kitchen cleaners that especially made for cleaning Stainless Steel as Stainless Steel Magic, or other similar cleaners are recommended. Always follow the manufacturer's instructions. Be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed.
Sealed Burner Units Burner Cap, Burner Head	<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, Broiler Pan and Insert, Door Liner, Body Parts and Warmer Drawer and Drawer Cavity	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 cooktop.
Oven Racks 	<p>Oven racks should be removed from the oven during self-clean cycle for cleaning. When removed, clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry.</p> <p>If the racks are cleaned in the self-clean cycle, their color will turn slightly blue and the finish will be dull. After the self-clean 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).</p>
Oven door 	<p>To clean oven door, wash with hot, soapy water and a clean cloth. DO NOT immerse the door in water.</p> <p>DO NOT clean the oven door gasket. The oven door gasket is made of a woven material, on self cleaning models, which is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.</p>

General Cleaning (Continued)

Cleaning the Burner Grates, Burner Caps and Burner Heads

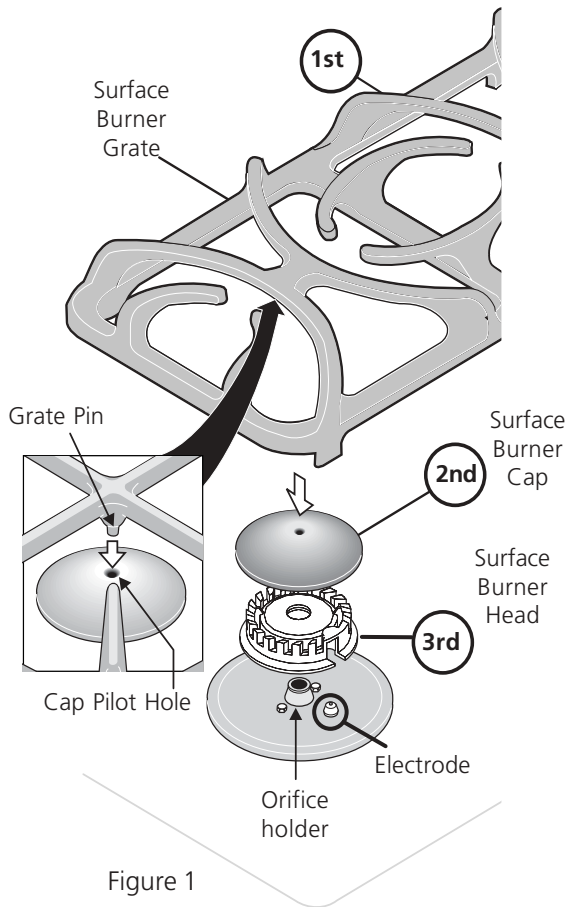


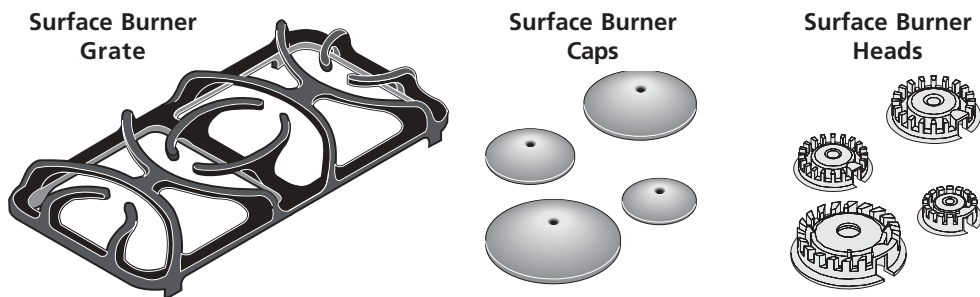
Figure 1

The Burner Grates, Burner Caps and Burner Heads should be routinely cleaned. Keeping the burner ports clean will prevent improper ignition and an uneven flame at each burner position. Refer to the following instructions:

To Remove and Replace the Surface Burner Grate, Surface Burner Cap and Surface Burner Head - Remove in the following order; (1st) Surface Burner Grate, (2nd) Surface Burner Cap, (3rd) Surface Burner Head (See Figure 1).

Reverse the procedure above to replace the Surface Burner Cap, Surface Burner Head and Surface Burner Grate. **Do not remove any burner parts from the cooktop until the burner parts have completely cooled and are safe to handle. Do not operate the surface burners without the Surface Burner Caps, Surface Burner Heads and Surface Burner Grates properly in place.**

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



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

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

CAUTION Any additions, changes or conversions required in order for this appliance to perform satisfactorily must be made by an authorized servicer.

General Cleaning (Continued)

Cooktop Cleaning and Maintenance

Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop

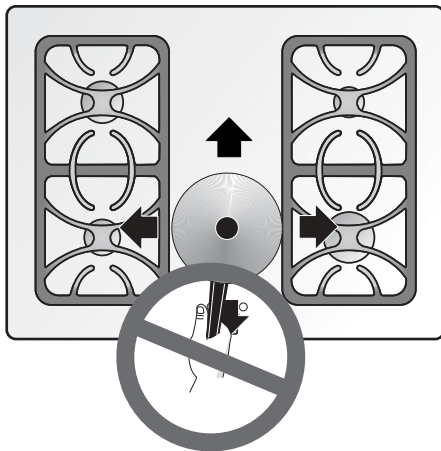
Special Caution for Aluminum Foil and Aluminum Cooking Utensils

1) Aluminum foil

Use of aluminum foil will damage the cooktop. Do not use under any circumstances.

2) Aluminum utensils

The melting point of aluminum being much lower than that of other metals, care must be taken when aluminum pots or pans are used. If allowed to boil dry, not only will the utensil be ruined, but also permanent damage in the form of breakage, fusing or marking may affect the ceramic glass surface.



Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed **immediately** after the cooktop has cooled using the cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use.

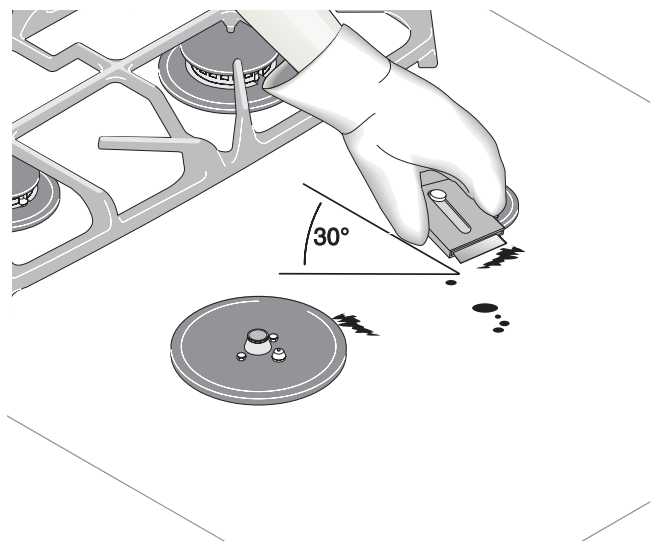
Cookware (cast iron, metal, ceramic or glass) with rough bottoms can mark or scratch the cooktop surface. **Do not slide anything metal or glass** across the cooktop. **Do not** use your cooktop as a cutting board or work surface in the kitchen. **Do not** cook foods directly on the cooktop surface without a pan. **Do not** drop heavy or hard objects on the glass cooktop, they may cause it to crack.

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

⚠ WARNING DO NOT use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface.

Things to Remember

1. AVOID using bleach and don't use ammonia to clean the ceramic surface.
2. Do not put plastic items on warm cooking areas.
3. Never slide oven racks across cooktop surface. They may scratch or metalmark the cooktop.
4. **If cooktop should break, do not use cooktop or attempt to clean it. Call your authorized service technician immediately.**
5. Never use a trivet or metal stand between the cooking utensil and the ceramic cooktop. The ceramic surface may be scratched, metal marked or etched by such items.
6. Sugary spills can cause pitting of your cooktop surface. Therefore, you must begin cleaning the spills while the cooktop is still hot. Use caution when following the steps below.
 - a) Turn off all surface units and remove all pans immediately.
 - b) Wearing an oven mitt, use a razor blade scraper to scrape the hot spill out of the cooking zone to a cooler area on the cooktop.
 - c) Allow the cooktop to cool.



General Cleaning (continued)

Cooktop Cleaning and Maintenance (continued)

Use and Care of Glass Surface

Problem	Cause	To Prevent	To Remove
Fine "brown lines" (tiny scratches or abrasion which have collected soil).	Coarse particles (salt, sand, or grit) between bottom of cookware and cooktop that are not removed before cooking. Using incorrect cleaning materials.	Clean cooktop after every use. Use cleaner creme daily.	Tiny scratches are not removable. They can be minimized by continual use of cleaner creme. Such scratches do not affect cooking.
Metal marking (mark or black marks).	Sliding or scraping metal utensils or oven shelves across cooktop.	Do not slide cookware across cooktop.	Apply cleaner creme with dampened paper towel to a cooled surface.
Brown streaks and specks.	Cleaning with a sponge or dishcloth that has been used for other kitchen tasks.	Use cleaner creme with clean damp paper towel.	Use a small amount of cleaner creme with clean, damp paper towel.

NOTE: Due to the high intensity of heat generated by the surface elements, the glass surface will turn green when the element will be turned off. This phenomenon is normal and the glass will come back to its original white color after it has completely cooled down. (White glass cooktops only).

Cleaning Materials for Ceramic Glass Cooktop

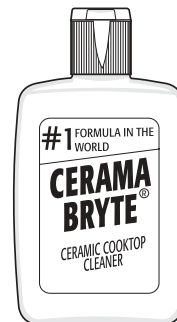
Some cleaning materials may contain an ingredient which can damage the cooktop. Use recommended materials only (see below). Cleaner cream should be used regularly. Prior to using your cooktop for the first time, apply a cleaner cream to the ceramic surface. A sample of **CERAMA BRYTE®** cleaner cream is supplied with your range. More are available in stores if needed.

Use only recommended cleaning products and follow these basic cleaning suggestions.

- BEFORE THE COOKTOP IS USED. Thoroughly clean and saturate the cooktop with cleaner cream.
 - Dampen clean paper towel and clean unit.
 - Wipe off with another clean, damp paper towel; then wipe dry.
- For normal daily cleaning, apply a dab of cleaner cream in the center of each unit-area to be cleaned. Start with approximately 1/8 teaspoon. (Apply more if needed). Then, proceed as stated above in (a and b).
- Make sure bottom of cookware and cooking area are clean and dry.
- Select heat settings and cookware large enough for food and liquid. This stops boilovers and splatterings.
- Wipe up food spills and splatters before they burn into surface.

IMPORTANT Regularly use cleaner cream. If you run out of cleaner cream, use one of the cleansers listed. Be sure to get a new supply of cleaner cream.

CAUTION Never mix cleaning products! Mixtures may interact, with damaging or hazardous results.



CERAMA BRYTE®
(Cleaner cream for ceramic cooktops)

General Cleaning (continued)

Cooktop Cleaning and Maintenance (continued)

Use and Care of Glass Surface

Do Use on Ceramic Glass Cooktop

1. Baking soda.
2. Non-impregnated plastic and nylon pads.
3. For burned on material, scrape with single-edged razor blade, held at a 30° angle.
4. Ceramic glass cleaning cream.
5. **CERAMA BRYTE®** cleaner cream.

Do not Use on Ceramic Glass Cooktop

1. Avoid pads, that can leave marks and scratches.
2. Avoid heavy-duty cleansing powders, these can scratch, depending on their abrasiveness and cleaning pressure applied.
3. Avoid chemical oven cleaners. These can etch the cooktop surface and are caustic.
4. Avoid rust stain removers containing hydrofluoric acid.
5. Avoid using bleach and don't use ammonia.

Special Cleaning Instructions for Mineral Deposits and Discolorations

Problem: A gray brown stain that is not removed when using cleaner cream.

Cause: Condensation, when cooking, often collects and drips from cookware. The minerals found in water supply and foods may cause a gray or brown film to develop on cooktop. This film is so thin it cannot be felt and appears to be under cooktop.

To Prevent: Daily and proper use of cleaner cream.

To Remove:

- Wet surface with water and sprinkle on cleaner cream.
- Scrub with clean, damp paper towel until stain disappears.
- Clean remaining paste away with damp paper towel.
- Apply dab of cleaner cream and polish with a clean paper towel.

WARNING

- Do not use cleansers on a heated surface. Fumes could be hazardous. Wait for area to cool before cleaning.
- Do not use cleaner cream to clean porcelain, paint or aluminium.

Care and Cleaning of Stainless Steel (Stainless Steel models only)

Some models are equipped with stainless steel exterior parts. Special care and cleaning are **required** for maintaining the appearance of stainless parts. Please refer to the table provided at the beginning of the **General Cleaning** section in this Use & Care Manual.

General Cleaning (Continued)

Oven Cleaning

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.

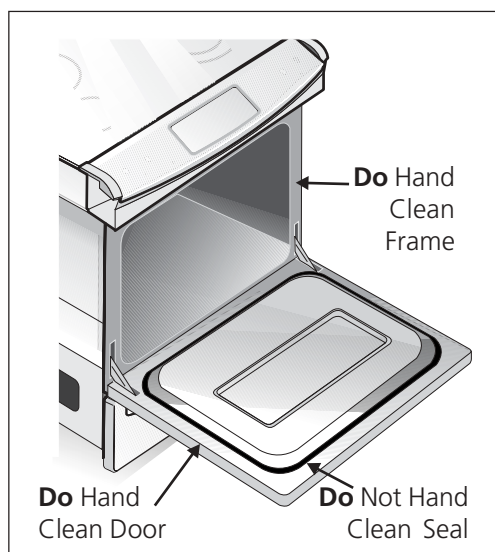
⚠ CAUTION During the self-clean cycle, the outside of the wall oven can become very hot to the touch. DO NOT leave small children unattended near the appliance.

⚠ 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.



Preparing the Oven for Self-Cleaning

1. Remove all 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 Self-Clean Cycle

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

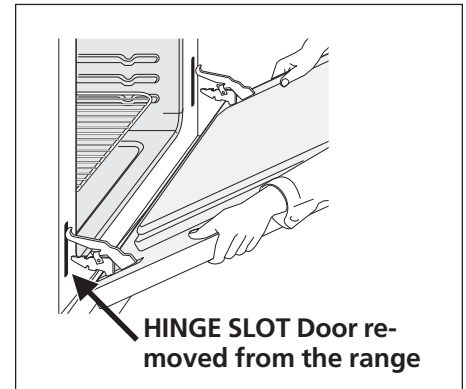
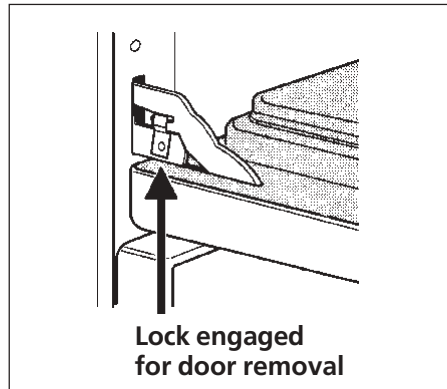
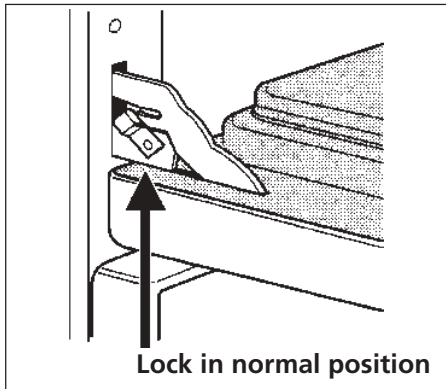
General Cleaning (Continued)

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.



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. There are two different kinds of glass panel; one with a lower metal trim fixed on the underside of the glass panel and the other one with a lower metal support rail.

To remove the external door glass panel:

1. Pull the door off the range as per instructions under **"To Remove and Replace Oven Door"** in "Cleaning the Appliance" section and lay the door flat.
2. Using a screwdriver, remove the screws fastening the glass lower metal trim or the glass assembly.
3. Grab both sides of the glass panel and slowly pull it out of the door upper moulding. Lay the glass flat.

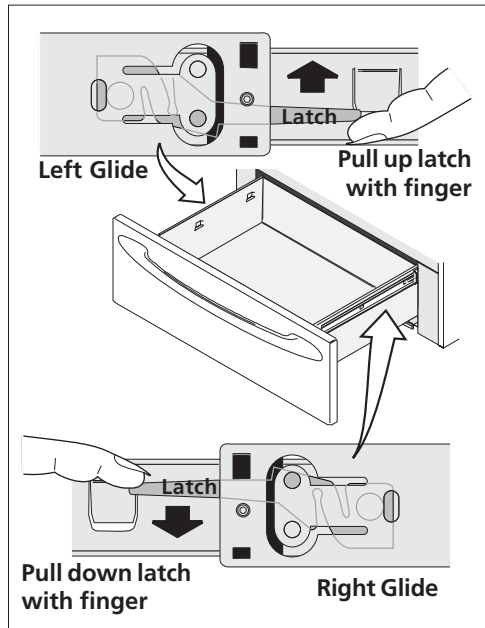
⚠ CAUTION Handle the glass panel with care. When dropped on a corner the glass panel may shatter in multiple fragments and you could get hurt.

⚠ CAUTION **DO NOT** remove the lower metal trim, which is fixed on the underside of the glass panel.

To replace the external door glass panel:

1. Grab the sides of the glass panel and carefully insert the glass into the door top moulding.
2. Replace the glass lower trim or the glass assembly using the locking screws.
3. Replace the door onto the range as per **"To Remove and Replace Oven Door"** in "Cleaning the Appliance" section.

General Cleaning (continued)



To Remove and Replace Warmer Drawer (If Equipped)

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.
4. Pull up on the left glide latch and push down on the right glide latch.
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.

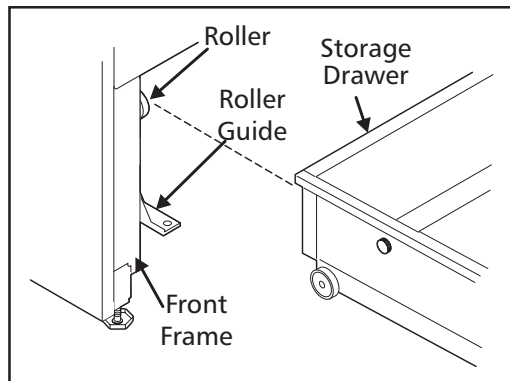


WARNING **Electrical Shock Hazard** can occur and result in serious injury or death. Disconnect appliance from electric power before cleaning and servicing the warmer drawer.

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.

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.



Before You Call

Solutions to Common Problems

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

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Range is not level.	<p>Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the rack is level. When range is level, cooktop may appear out of alignment if countertop is not level (See the Slide-In Installation Instructions) .</p> <p>Weak, unstable floor. Be sure floor is level and can adequately support range. Contact a carpenter to correct sagging or sloping floor.</p> <p>Kitchen cabinet misalignment may make range appear to be unlevel. Be sure cabinets are square and have sufficient room for range clearance.</p>
Cannot move appliance easily. Appliance must be accessible for service.	<p>Cabinets not square or are built in too tight. Contact a cabinet maker to correct the problem.</p> <p>Contact builder or installer to make appliance accessible.</p> <p>Carpeting interferes with range. Provide sufficient space so range can be lifted over carpet.</p>
Entire range or oven does not operate.	<p>Make sure cord/plug is tightly into outlet.</p> <p>Service wiring is not complete. Contact your dealer, installing agent or authorized servicer.</p> <p>Power outage. Check house lights to be sure. Call your local electric company for service.</p>
*Oven control beeps and displays F1, F2, F3 or F9.	<p>This oven is equipped with a state of the art electronic oven controller. Among the many features is a full time oven circuit diagnostics system. The controller constantly monitors the internal circuitry as well as several crucial oven circuits to insure they are all operating correctly. If at any time one of these systems fails, the controller will immediately stop the current operation and beep continuously (flashing an error code of "F1, F2, F3" or "F9" in the controller display window.</p> <p>Electronic control has detected a fault condition. Press STOP/CLEAR or CANCEL pad to clear the display and stop beeping. Reprogram oven. If fault remains, record fault number. Press STOP/CLEAR or CANCEL pad and contact authorized servicer.</p>
Oven light does not work.	<p>Burned-out or loose bulb. See "Changing Oven Light" section in this Use & Care Guide to replace or tighten the bulb(s).</p> <p>Electrical power outage. Check house lights to be sure. Call your local electric company for service.</p>

Before You Call

Solutions to Common Problems

OCCURENCE	POSSIBLE CAUSE/SOLUTION
Surface burners do not light.	<p>Surface control knob has not been completely turned to LITE. Push in and turn the surface control knob to LITE (until burner ignites) and then turn the surface control knob to the desired flame size.</p> <p>Burner ports are clogged. With the burner off, use a small-gauge wire or needle to clean ports. See "Cleaning the Burner Grates, Burner Caps, Burner Heads and Wok Stand" for additional cleaning instructions.</p> <p>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.</p> <p>Gas supply is turned off. Turn gas supply on.</p>
Surface burner flame burns half way around.	<p>Burner ports are clogged. With the burner off, clean ports by using a small-gauge wire or needle.</p> <p>Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. Dry the burners thoroughly following instructions in the "GeneralCleaning" section.</p>
Surface burner flame is orange.	<p>Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.</p> <p>Salt air in coastal areas. A slightly orange flame is unavoidable.</p>
Scratches or abrasions on cooktop surface	<p>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.</p> <p>Cleaning materials not recommended for ceramic-glass cooktop have been used. See "Cooktop Cleaning - Ceramic Glass Cooktop Models" section under General Cleaning.</p> <p>Cookware with rough bottom has been used. Use smooth, flat-bottomed cookware.</p>
Metalmarks.	<p>Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a ceramic-glass cooktop cleaning cream to remove the marks. "Cooktop Cleaning - Ceramic Glass Cooktop Models" section under General Cleaning.</p>
Brown streaks or specks.	<p>Boilovers are cooked onto surface. Use razor blade scraper to remove soil. "Cooktop Cleaning - Ceramic Glass Cooktop Models" section under General Cleaning.</p>
Areas of discoloration with metallic sheen.	<p>Mineral deposits from water and food. Remove using a ceramic-glass cooktop cleaning cream. Use cookware with clean, dry bottoms.</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 recipes' recommended temperature or baking time. If you feel the oven is too hot or cool, see "Adjusting Oven Temperature" in the Electronic Oven Control guide.</p>
Fan noise during cooking operation.	<p>A cooling fan may automatically turn on and off to cool internal parts. It is normal, and the fan may continue to run even after oven is turned off.</p>

Before You Call

Solutions to Common Problems

OCCURENCE

POSSIBLE CAUSE/SOLUTION

Flames inside 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 the oven bottom. Wipe up excessive spillovers before starting the self-clean cycle. If flames or excessive smoke are present, stop the self-clean cycle and follow the steps under "Stopping or Interrupting the Self-Cleaning Cycle" in the Electronic Oven Control guide.

Oven smokes excessively during broiling.

Control(s) not set properly. Follow instructions under Setting Oven Controls guide.

Make sure oven is opened to **Broil Stop Position**.

Meat too close to the element. Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element. Preheat broil element for searing.

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.

Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.

Self-cleaning cycle does not work.

Control(s) not set properly. Follow instructions under Oven Cleaning in the Electronic Oven Control guide.

Self-cleaning cycle was interrupted. Stop time must be 3 to 4 hours past the start time. Follow steps under "Stopping or Interrupting the Self-Cleaning Cycle" in the Electronic Oven Control guide.

Soil not completely removed after self-cleaning cycle.

Failure to clean bottom, front top or 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

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Warranty Information

RANGE WARRANTY

Your range is protected by this warranty

	WARRANTY PERIOD	THROUGH OUR AUTHORIZED SERVICERS, WE 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 2ND-5TH YEAR WARRANTY (Glass Smoothtop, Seal & Elements)	Second through fifth years from original purchase date	Provide a replacement for any defective surface heating element, deteriorated rubberized-silicone seal (upswept models only), or glass smoothtop that cracks due to thermal breakage (not customer abuse).	Diagnostic and any transportation and labor costs which are required because of service.
LIMITED WARRANTY (Applicable to the State of Alaska)	Time periods listed above.	All of the provisions of the full and limited warranties 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.

In the U.S.A., your appliance is warranted by Electrolux Home Products North America, a division of White Consolidated Industries, Inc. We authorize no person to change or add to any of our obligations under this warranty. Our obligations for service and parts under this warranty must be performed by us or an authorized Electrolux Home Products North America servicer. **In Canada**, your appliance is warranted by Electrolux Canada Corp.

*NORMAL RESPONSIBILITIES OF THE CONSUMER

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

1. Proper use of the appliance in accordance with instructions provided with the product.
2. Proper installation by an authorized servicer in accordance with instructions provided with the appliance and in accordance with all local plumbing, electrical and/or gas codes.
3. Proper connection to a grounded power supply of sufficient voltage, replacement of blown fuses, repair of loose connections or defects in house wiring.
4. Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it was shipped from the factory.
5. Damages to finish after installation.
6. Replacement of light bulbs and/or fluorescent tubes (on models with these features).

EXCLUSIONS

This warranty does not cover the following:

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

IF YOU NEED SERVICE

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

USA
1•800•944•9044
 Electrolux Home Products
 North America
 P.O. Box 212378
 Augusta, GA 30917

Canada
1•866•294•9911
 Electrolux Home Products
 North America
 802, boul. L'Ange-Gardien
 L'Assomption, Québec
 J5W 1T6

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