
OWNER'S GUIDE

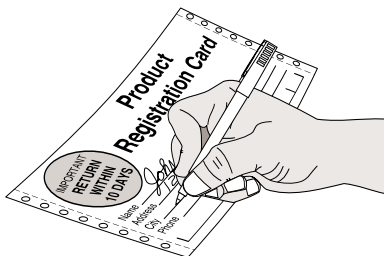
READ AND SAVE THESE INSTRUCTIONS

ELECTRIC RANGE

Product Registration

Register Your Product

The **PRODUCT REGISTRATION CARD** should be filled in completely, signed and returned to the 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 which are located along the upper left corner of the oven frame behind the smaller oven door.

Model Number: _____

Serial Number: _____

Date of Purchase: _____

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.

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.

Versión en español

Si desea obtener una copia en español de este Manual del Usuario, sírvase escribir la dirección que se incluye a continuación. Solicite la P/N 318062701.

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

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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 United States 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 opening 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 doors 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(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) 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 unit.**
- **Use Proper Pan Size**—This appliance is equipped with one or more surface units 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 in the Cooking Guide. 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.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

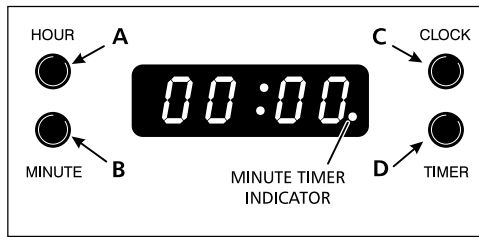
- **Use Care When Opening Door**—Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Duct Unobstructed.** The oven is vented through the right rear surface element. Touching the surfaces in this 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 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 on hood or filter. Greasy deposits in the fan could catch fire. When flaming food under the hood, turn the fan on. Refer to the hood manufacturer's instructions for cleaning.

SAVE THESE INSTRUCTIONS

Setting the Clock and Minute Timer



To Set the Clock

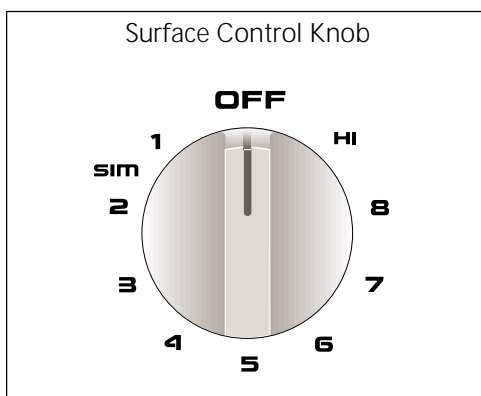
When the range is first plugged in, or when the power supply to the range has been disconnected, "12:00" will flash in the display window.

1. Press button C (CLOCK).
2. Push in and hold button A (HOUR) until the correct hour appears in the display. (The numbers will only count forward.)
3. Push in and hold button B (MINUTE) until the correct minutes appear in the display.

To Set the Minute Timer

1. Press button D (TIMER), "0:59." (59 MINUTES) and the minute timer indicator will appear in the display window. The timer can be set for any amount of time from 1 minute to 1 hour and 59 minutes.
2.
 - To set a time more than 59 minutes, push in and release button A (HOUR). The timer will jump in at the maximum 1 hour and 59 minutes. Adjust the time by pushing in and holding button B (MINUTE) until the correct time appears in the display.
 - To set a time less than 59 minutes, push in and hold button B (MINUTE) until the correct minutes appear in the display. (The minute timer will automatically start when the button is released.)
3. When the set time has passed, the control will display "0:00." and beep continuously. Press button C (CLOCK) to cancel the timer and return to the clock mode.

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 when cooking is finished is an easy check to be sure all control knobs are turned off.

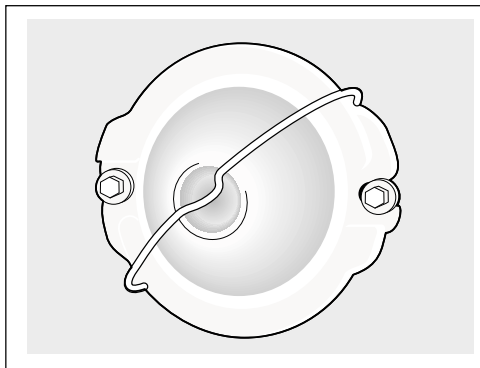
The suggested settings found in the chart below are based on cooking in medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

Setting	Type of Cooking
HIGH (HI)	Start most foods, bring water to a boil, pan broiling
MEDIUM HIGH (6)	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 (SIM)	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.

Changing Oven Light



The oven light automatically turns on when the door is opened. On some models, the interior oven light is controlled by an on/off switch on the control panel. This switch turns the oven light on and off when the door is closed.

To Change the Oven Light Bulb

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

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 in socket 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 will then need to be reset. To reset, see **Setting the Clock and Minute Timer** in this Owner's Guide.

Before Setting Oven Controls

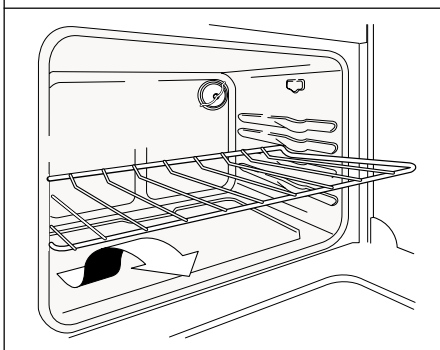
Oven Vent Location

The oven is vented through the **center of the right rear** element. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results.

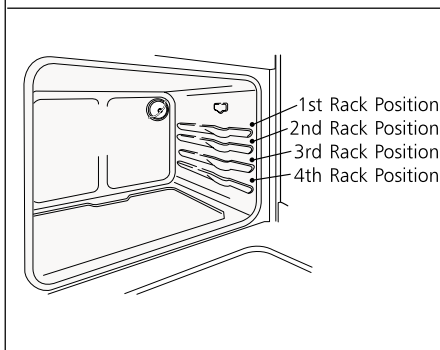
Arranging Oven Racks

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

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



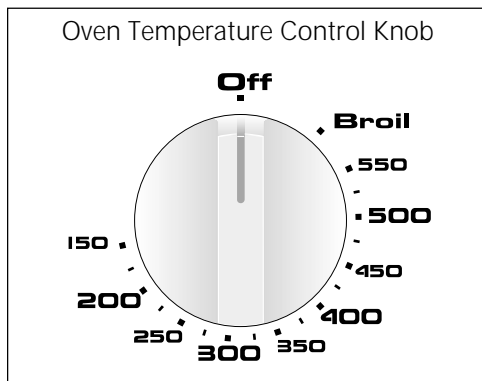
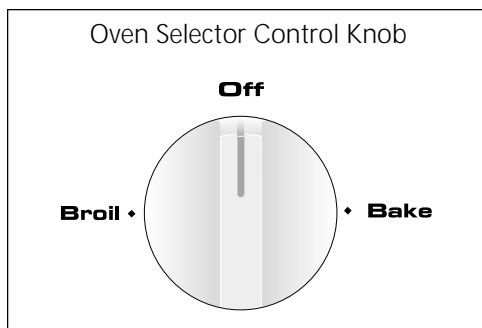
To bake on one rack, place the rack on the third or fourth rack position from the top of the oven. **To bake on two racks (some models)**, place the racks on the second and fourth rack positions from the top.



Offset Rack (some models)

This rack has slightly raised rungs on the sides of the rack and should always be placed in the lowest rack position. These raised rungs allow for easy and safe removal of foods from the lower rack position and helps prevent hands from touching the oven door.

Setting Oven Controls

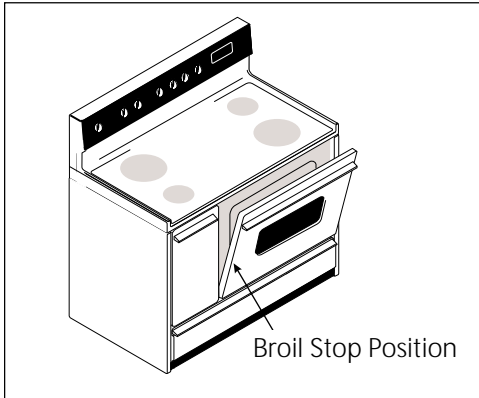
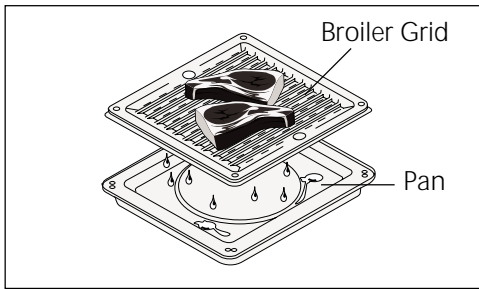


To Bake

1. Arrange oven racks while the oven is still cool. See "Arranging Oven Racks" under **Before Setting Oven Controls**.
2. Turn the Temperature knob counterclockwise to the desired temperature.
3. Turn the Selector knob to BAKE. The oven indicator light will go on.
4. Preheat the oven for 10 to 12 minutes before baking. Preheating is not necessary when roasting, cooking casseroles or broiling most foods.
5. When cooking is finished, turn the Temperature and Selector knobs to OFF. The oven indicator light will go off.

Setting Oven Controls

(continued)



CAUTION Should an oven fire occur, close the oven door and turn the oven off. 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 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).

Rack Position From Top	Food
1	Rare steaks
2	Ham slices, fish, hamburgers and medium steaks and chops
3	Well-done foods such as chicken and lobster

2. Turn the Selector and Temperature knobs to BROIL. You may adjust the Temperature knob down to avoid excess browning or drying of foods that should be cooked to the well-done stage. To sear rare steaks, allow the element to become red-hot—about 2 minutes—before placing food in the oven.
3. 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 Temperature and Selector knobs to OFF.

Oven Cleaning

Adhere to the following cleaning precautions:

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

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 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).

Porcelain Enamel 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.

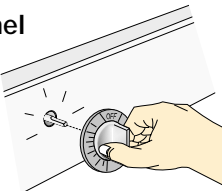
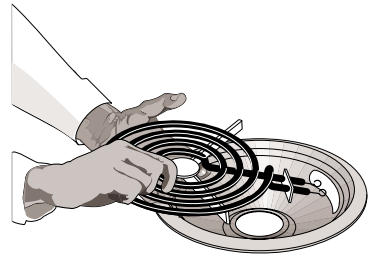
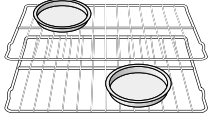
Adhere to the following precautions when using oven cleaners:

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 in the top rear of the 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 seal, handles or any exterior surfaces of the range, wood or painted surfaces. The cleaner can damage these surfaces.

General Cleaning

Cleaning Various Parts of Your Range

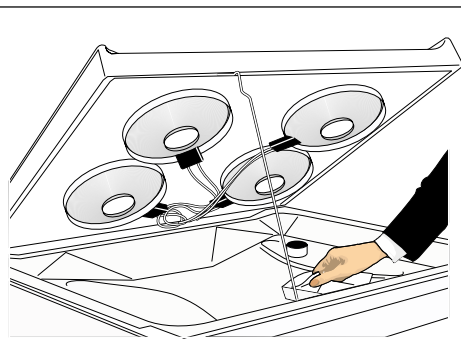
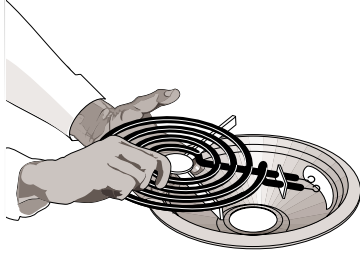
Before cleaning any part of the range, be sure all controls are turned OFF and the range is COOL. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANING WILL REDUCE THE NUMBER OF MAJOR CLEANINGS LATER.

Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl (End Caps)	Use hot, soapy water and a cloth. Dry with a clean cloth.
Glass, Painted and Plastic Control Knobs, Body Pieces, and Decorative Trim	For general cleaning, use hot soapy water and a cloth. For more difficult soils and built-up grease, 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 	Before cleaning the control panel, 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.
Surface Elements and Drip Bowls 	Surface elements can be unplugged and removed to make cleaning the drip bowls 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 can 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 surface elements and drip bowls, follow the instructions under General Cleaning . To clean drip bowls, wash in hot, soapy water or in the dishwasher. Rinse and dry while still warm. Hard-to-remove, burned-on soils can be removed by soaking the drip bowls for about 20 minutes in a slightly diluted liquid cleanser or a solution made of equal parts ammonia and water. A nylon scrubber may be used after soaking. DO NOT use abrasive cleansers or steel wool, as they will scratch the surface. Always rinse with clean water and polish, and dry with a soft cloth. To replace drip bowls and surface elements, follow the instructions under General Cleaning .
Porcelain Enamel Cooktop, Under Cooktop, Broiler Pan and Insert, Door Liner, Body Pieces	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. DO NOT use spray oven cleaners on the rangetop.
Stainless Steel	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 suggested. Always follow the manufacturer's instructions. Be sure to rinse the cleaners as bluish stains may occur during heating and cannot be removed.
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.
Oven & Broiler Racks 	Remove racks. See "Arranging Oven Racks" under Before Setting Oven Controls . Use a mild, abrasive cleaner, following manufacturer's instructions. Rinse with clean water and dry. After cleaning the racks, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil. This will make the racks glide more easily into the rack positions.
Oven Door	The larger oven 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. See "To Remove and Replace Oven Door" on page 12. The smaller door cannot be removed, but can be cleaned using the same procedure for cleaning the larger oven.

General Cleaning

(continued)

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



A rod swings up to support the top for cleaning underneath.

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

To Remove and Replace Surface Elements and Drip Bowls

To Remove

1. Lift up edge of surface element across from terminal end. Lift just enough to clear edge of the drip bowl.
2. Gently slide the surface element out of the terminal plug.
3. Lift the drip bowl up and out.

To Replace

1. Line up the opening of the drip bowl with the terminal plug.
2. Hold the surface element as level as possible and slide the terminal end through the opening and into the terminal plug.
3. Press down on the surface element until the element is horizontal. The surface element must be level to reduce the hazard of pans sliding off the element.

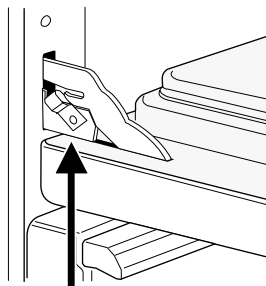
To Raise the Top for Cleaning

1. Grasp the sides and lift from the front. A lift-up rod will support the top in its raised position. Lift the top only high enough to allow the support rod to rest in place under the front of the cooktop.
2. Clean underneath using a clean cloth and hot, soapy water.
3. To lower the top, lift the top slightly and lower the rod. Lower the range top down into the range frame.

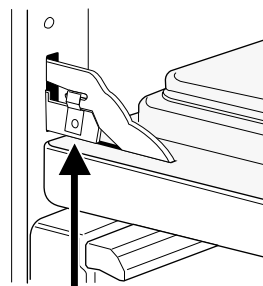
CAUTION When lowering the lift-up range top, grasp the sides with fingertips only. Be careful not to pinch fingers. **DO NOT** drop or bend the range top when raising or lowering. This could damage the surface.

To Remove and Replace Oven Door

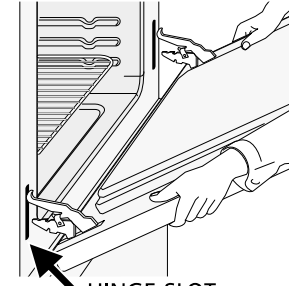
1. Open the door to the fully opened position.
2. Pull up the lock located on the each hinge support and engage it in the hook of the hinge lever. You may have to apply a little downward pressure on the door to pull the locks fully over the hooks.
3. Grasp the door by the sides, pull the bottom of the door up and toward you to disengage the hinge supports.
4. 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.
5. To reinstall the oven door, reverse steps 1 through 4. Make sure the hinge supports are fully engaged before unlocking the hinge levers.



LOCK IN NORMAL POSITION



LOCK ENGAGED FOR DOOR REMOVAL



HINGE SLOT
DOOR REMOVED FROM
THE RANGE

Door Removal

Storage Compartments

Storage Drawer

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 Storage Drawer:

1. Open and empty the drawer of all utensils.
2. Pull drawer out to the drawer stop.
3. Lift the front high enough to allow the drawer to be pulled out.

To Replace the Storage Drawer:

1. Insert the rear end of the drawer into the opening.
2. Fit the end rollers onto the guide rails.
3. Hold the drawer in a horizontal position, then push in until a click is heard.

Storage Compartment

The left side of the range features an extra compartment for storing pans and cookware.

⚠ WARNING Flammable materials should not be stored in an oven, near surface elements or in the storage drawer or compartment (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.

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 oven 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.

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

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

Oven light does not work.

Burned-out or loose bulb. Follow the instructions under **Changing Oven Light** to replace or tighten the bulb.

Entire oven does not operate.

Be sure electrical cord is securely plugged into the electrical outlet.

Service wiring not complete. Contact your dealer, installing agent or authorized servicer.

Power outage. Check house lights to be sure. Call your local electric company.

Controls are not set properly. See instructions under **Setting Oven Controls**.

Oven smokes excessively during broiling.

Oven door is closed. Door should be open to broil stop position during broiling.

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.

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

Grid on broiler pan wrong side-up. Grease does not drain into broiler pan. Always place the grid on the broiler pan with the ribs up and the slots down to allow grease to drip into the pan.

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.

Poor baking results.

If baked food items are too dark on top or bottom, allow the oven to preheat to the set temperature before placing food in the oven. Make sure the proper rack position is used when baking food. Set temperature 25°F lower than recommended. If food is not done after recommended time, increase set temperature by 25°F.

RANGE WARRANTY

Your product is protected by this warranty

	WARRANTY PERIOD	WE WILL, THROUGH OUR AUTHORIZED SERVICERS:	THE CONSUMER WILL BE RESPONSIBLE FOR:
FULL ONE-YEAR WARRANTY	One year from original purchase date.	Pay all costs for repairing or replacing any parts of this appliance which prove to be defective in materials or workmanship.	Costs of service calls that are listed under NORMAL RESPONSIBILITIES OF THE CONSUMER. *
LIMITED WARRANTY (Applicable to the State of Alaska)	Time period listed above.	All of the provisions of the full warranty above and the exclusions listed below apply.	Costs of the technician's travel to the home and any costs for pick up and delivery of the appliance required because of service.

Your appliance is warranted by Frigidaire Home Products, a division of White Consolidated Industries Inc. WCI has authorized Frigidaire Home Products Consumer Services and their authorized servicers to perform services under this warranty. WCI authorizes no one else to change or add to any of these obligations under this warranty. Any obligations for service and parts under this warranty must be performed by Frigidaire Home Products or an authorized Frigidaire servicer.

*NORMAL RESPONSIBILITIES OF THE CONSUMER

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

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

EXCLUSIONS

This warranty does not cover the following:

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

IF YOU NEED SERVICE

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

1. Contact Frigidaire Home Products Consumer Services or an authorized Frigidaire Company servicer.
2. If there is a question as to where to obtain service, contact the Frigidaire 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.