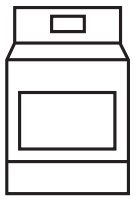
FRIGIDAIRE



ELECTRIC RANGE use & care

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A27171303_A_en (Aug 2023)

2 INTRODUCTION

Welcome to our *family*

Thank you for bringing Frigidaire into your home! We see your purchase as the beginning of a long relationship together.

This manual is your resource for the use and care of your product. Please read it before using your appliance. Keep it handy for quick reference. If something doesn't seem right, the troubleshooting section will help you with common issues.

FAQs, helpful tips and videos, cleaning products, and kitchen and home accessories are available at www.frigidaire.com.

We are here for you! Visit our website, chat with an agent, or call us if you need help. We may be able to help you avoid a service visit. If you do need service, we can get that started for you.

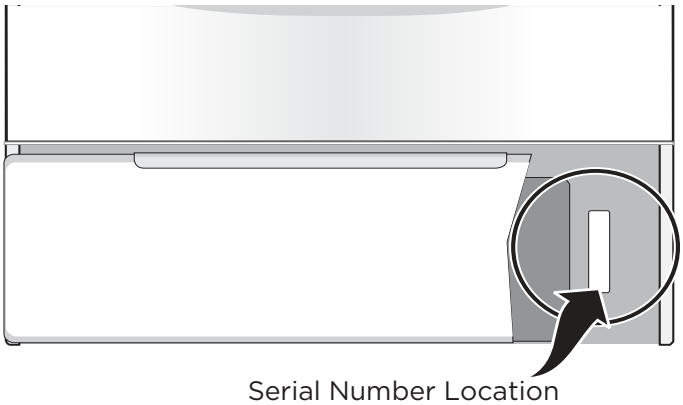
Let's make it official! Be sure to register your product.

Keep your product info here so it's easy to find.

Model Number: _____

Serial Number: _____

Purchase Date: _____



Serial Number Location

Installation Checklist

- ☐ Read all the safety instructions in the front of your Use & Care Manual.
- ☐ Remove all packaging materials from your appliance before cooking.
- ☐ Confirm that the electrical power to the appliance is turned on.
- ☐ Wipe out the inside of the oven cavity with a damp cloth.
- ☐ Apply a thin layer of cooking oil to the sides of the oven racks to keep them gliding smoothly.
- ☐ Set the clock. See (page 21) for instructions.
- ☐ Test all surface elements/burners to make sure they are working properly (page 19).
- ☐ Before cooking, set the oven to bake at 350°F (177ºC) for 30 minutes (page 24). Some noise and odors are normal on the first cooking cycle.
- ☐ Remember to complete your product registration!

Read all instructions before using this appliance.

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

Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a WARNING or CAUTION statement based on the risk type.

Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised with installing, maintaining, or operating your appliance.

DEFINITIONS

⚠ This is the safety alert symbol. It is used to alert of potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

⚠ WARNING

Indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

⚠ CAUTION

Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

IMPORTANT

Indicates installation, operation or maintenance information which is important but not hazard-related.

NOTE

Indicates a short, informal reference – something written down to assist the memory or for future reference.

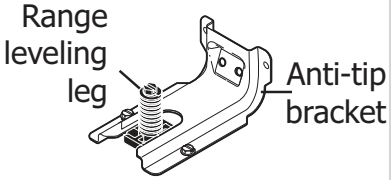
⚠ WARNING

Tip Over Hazard



• A child or adult can tip the range and be killed.
• Verify the anti-tip device has been installed to floor or wall.
• Ensure the anti-tip device is re-engaged to floor or wall when the range is moved.
• Do not operate the range without the anti-tip device in place and engaged.
• Failure to follow these instructions can result in death or serious burns to children and adults.





To check if the anti-tip bracket is installed properly, use both arms to grasp the rear edge of the range back. Carefully attempt to tilt range forward. When properly installed, the range should not tilt forward.

Refer to the anti-tip bracket installation instructions supplied with your range for proper installation.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT INSTRUCTIONS FOR UNPACKING AND INSTALLATION

IMPORTANT

Read and follow the below instructions and precautions for unpacking, installing, and servicing your appliance.

Remove all tape and packaging before using the appliance. Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material. Do not remove the wiring label and other literature attached to the appliance. Do not remove model/serial number plate.

Cold temperatures can damage the electronic control. When using this appliance for the first time, or when the appliance has not been used for an extended period of time, be sure the appliance has been in temperatures above 32ºF (0ºC) for at least 3 hours before turning on the power to the appliance.

All materials used in construction of cabinets, enclosures, and supports surrounding the product must have a temperature rating above 200°F (94°C).

Never modify or alter the construction of the appliance by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the appliance.

Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily accessible located near the appliance.

GROUNDING INSTRUCTIONS

WARNING

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

Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician. In the United States, install in accordance with the National Fuel Gas Code ANSI Z223.1/NPFA No. 54, latest edition and National Electrical Code NFPA No. 70 latest edition, and local electrical code requirements. In Canada, install in accordance with CAN/CGA B149.1 and CAN/CGA B149.2 and CSA Standard C22.1, Canadian Electrical code, Part 1-latest editions and local electrical code requirements. Install only per installation instructions provided in the literature package for this appliance.

For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be securely connected to an electrical outlet or junction box that is the correct voltage, is correctly polarized and properly grounded, and protected by a circuit breaker in accordance with local codes.

It is the personal responsibility of the consumer to have the appropriate outlet or junction box with the correct, properly grounded wall receptacle installed by a qualified electrician. It is the responsibility and obligation of the consumer to contact a qualified installer to assure that the electrical installation is adequate and is in conformance with all local codes and ordinances.

See the installation instructions packaged with this appliance for complete installation and grounding instructions.

IMPORTANT INSTRUCTIONS FOR USING THE APPLIANCE

WARNING

- Storage In or On Appliance—Flammable materials should not be stored in an oven or microwave, near surface burners or elements, or in the storage or warmer drawer (if equipped). This includes paper, plastic, and cloth items, such as cookbooks, plastic ware, and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.
- Do not leave children alone - Children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance, including the storage drawer, lower broiler drawer, warmer drawer, or lower double oven.

WARNING

- Do not store items of interest to children in the cabinets above the appliance or on the backguards of ranges. Children climbing on or near the appliance to reach items could be seriously injured.
- Do not allow children to climb or play around the appliance. The weight of a child on an open oven door may cause the appliance to tip, resulting in serious burns or other injury. An open drawer when hot may cause burns.
- Stepping, leaning, or sitting on the door or drawers of this appliance can result in serious injuries and also cause damage to the appliance.
- Never cover any slots, holes or passages in the oven bottom or cover and entire rack with materials such as aluminum foil. Aluminum foil linings may also trap heat, causing a fire hazard.
- Do not use oven or warmer drawer (if equipped) for storage.
- Never use your appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

IMPORTANT SAFETY INSTRUCTIONS

CAUTION

- When heating fat or grease, watch it closely. Grease may catch fire if it becomes too hot.
- Do not use water or flour on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher. Cover the fire with a pan lid or use baking soda.
- Use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot cooking areas. Do not use towels or other bulky cloths.
- Do not heat unopened food containers - Build-up of pressure may cause container to burst and result in injury.
- 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.
- Do not touch surface burners or elements, areas near these burners or elements, interior surfaces of the oven, or the warmer drawer (if equipped). Surface burners and elements may be hot even though they appear cool.
- Areas near surface burners and elements 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 are cool. These areas may include the cooktop, surfaces facing the cooktop, oven vent areas, oven door, and oven window.

CAUTION

- Do not attempt to operate the appliance during a power failure. If the power fails, always turn off the appliance. If the appliance is not turned off and the power resumes, electric surface elements may resume operation when power is restored. Once the power resumes, reset the clock and the oven function.

IMPORTANT INSTRUCTIONS FOR USING YOUR RADIANT COOKTOP

Know which knob or key controls each surface heating area. Place cookware with food on the cooking area before turning it on. Turn the cooking area off before removing the cookware.

Cookware 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 cookware should be positioned so that it is turned inward, and does not extend over other cooking areas.

Use proper pan size - This appliance is equipped with one or more surface units of different sizes. Select cookware with flat bottoms that match the surface unit size. Using the proper cookware on the cooking area will improve efficiency.

Glazed cooking utensils— Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.

Improper cookware may break due to sudden changes in temperature. Check the cookware manufacturer's recommendations for cooktop use.

Never leave surface elements unattended. Boil-overs may cause smoking and greasy spills that may ignite. A pan that has boiled dry could be damaged and may damage the cooktop.

Do not use a searing grill meant for use with a broiler pan on the cooktop. The searing grill is not designed for use on the cooktop. Doing so may result in a fire.

When you are flaming foods under a ventilating hood, turn on the fan.

IMPORTANT INSTRUCTIONS FOR GLASS AND CERAMIC COOKTOPS

Do Not Clean or Operate a Broken Cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Clean cooktop glass with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce harmful fumes if applied to a hot surface.

Avoid scratching the cooktop glass with sharp objects.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

Protective liners—Do not use aluminum foil, aftermarket oven liners, or any other materials or devices to line oven bottom, oven racks, or any other part of the appliance. Only use aluminum as recommended for baking, such as lining cookware or as a cover placed on food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or a short circuit.

Use care when opening oven door, lower oven door, or warmer drawer (some models). 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.

Keep oven vent ducts unobstructed. Touching surfaces in this area when the oven is on may cause severe burns. Do not place plastic or heat-sensitive items on or near the oven vent. These items can 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, do not let potholder contact hot burner or element in oven. Use potholders and grasp the rack with both hands to reposition. Remove all cookware and utensils before moving the rack.

Do not use a broiler pan without its insert. Broiler pans and inserts allow dripping fat to drain away from the high heat of the broiler. Do not cover the broiler insert with aluminum foil; exposed fat and grease could ignite.

Do not cook food on the oven bottom. Always cook in proper cookware and always use the oven racks.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR APPLIANCE

CAUTION

Before manually cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool. Cleaning a hot appliance can cause burns.

Clean the appliance regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire.

Always follow the manufacturer's recommended directions for use of kitchen cleaners and aerosols. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.

Clean ventilating hoods frequently - Grease should not be allowed to accumulate on hood or filter. Follow the manufacturer's instructions for cleaning vent hoods.

IMPORTANT INSTRUCTIONS FOR SELF CLEANING OVENS

CAUTION

Before using self clean, remove the broiler pan, any food, utensils, and cookware from the oven, storage drawer or warming drawer (if equipped). Remove oven racks unless otherwise instructed.

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 commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the appliance.

Use the self clean cycle to clean only the parts listed in this manual.

Some birds are extremely sensitive to the fumes given off during the self clean cycle of any oven. Move birds to another well-ventilated room.

IMPORTANT INSTRUCTIONS FOR SERVICE AND MAINTENANCE

Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician. This reduces the risk of personal injury and damage to the appliance.

Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the appliance at the circuit breaker or fuse box in case of an emergency.

Remove the oven door from any unused oven if it is to be stored or discarded.

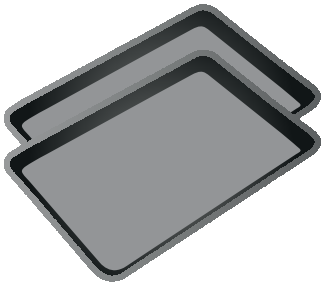
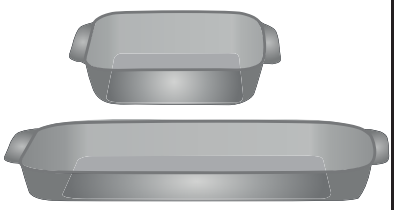
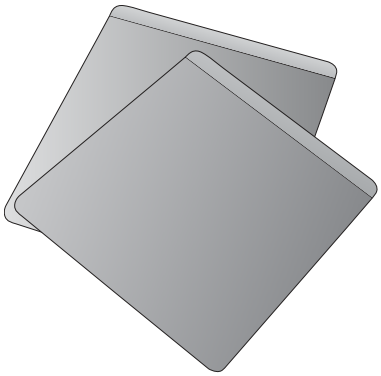
Do not touch a hot oven light bulb with a damp cloth. Doing so could cause the bulb to break. Handle halogen lights (if equipped) with paper towels or soft gloves. Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb.

WARNING

California Residents: for cancer and reproductive harm information, visit www.P65Warnings.ca.gov

Bakeware

The material of bakeware affects how evenly and quickly it transfers heat from the pan to the food.

Material	Attributes	Recommendation
Shiny metal bakeware 	Shiny, aluminum, and non-coated bakeware is the best for even heating. It is suitable for all baked goods.	Recommended cooking temperatures and times are based on shiny metal bakeware.
Dark metal bakeware 	Dark bakeware cooks hotter than shiny bakeware.	Reduce the cooking temperature by 25° F (13-14° C) when using dark bakeware.
Glass bakeware 	Glass bakeware cooks hotter than shiny bakeware. Glass is convenient, as the same piece of bakeware can be used for cooking, serving, and storing food.	Reduce the cooking temperature by 25° F (13-14° C) when using glass bakeware.
Insulated bakeware 	Insulated bakeware cooks cooler than shiny bakeware. Insulated bakeware is designed for baking in gas ovens.	Increase the cooking temperature by 25° F (13-14° C) when using insulated bakeware.

10 COOKING RECOMMENDATIONS

Cooking Conditions

Conditions in your kitchen can affect the performance of your appliance when cooking food.

Condition	Attributes	Recommendation
Aging cookware	As pans age and become discolored, cooking times may need to be reduced slightly.	If food is too dark or overcooked, use the minimum cook time in the recipe or packaging. If food is too light or undercooked, use the middle to maximum cook time in the recipe or packaging.
High altitude	Air is drier and air pressure is lower. Water boils at a lower temperature, and liquids evaporate faster. Foods may take longer to bake. Doughs may rise faster.	Adjust cooking temperature, cooking time, or recipes as needed. Increase amount of liquid in baking recipes. Increase cook time on cooktop. Cover dishes to reduce evaporation. Increase bake time or oven temperature. Reduce amount of baking soda or baking powder in recipe. Reduce rising time or punch down dough and allow it to rise twice.

Cooking Results

Small adjustments may fix a problem with food not being as done as you like or more done than you like.

Result	Recommendation
Food too light	Use the middle to maximum cook time recommended on packaging or recipe.
Food too dark	Use the minimum cook time recommended on packaging or recipe.

Cooking Tips

Use these additional tips to get the best results from your appliance.

Situation	Recommendation
Baking	
Rack placement	Follow the instructions in “Setting the Clock” on page 22. When using only one rack, place the rack so the food is in the center of the oven.
Preheat	Fully preheat the oven before baking items like cookies, cakes, biscuits and breads. Insert food immediately after the beep.
Checking food	Use the window and oven light when checking food. Opening the door may reduce baking performance.
Bake or Convection Bake	Convection bake is the best function to use for baking on multiple racks. For best performance, see “Convection Bake” on page 26.
Food placement	Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.

Material	Recommendation
Broiling / Roasting	
Broiling pan	For best results when broiling, use a broil pan with a broil pan insert designed to drain the fat from the food, help avoid spatter, and reduce smoking. The broiler pan will catch grease spills, and the insert helps prevent grease splatters. If a broiler pan and insert are not supplied with this appliance, they may be purchased from Frigidaire.com.
Convection Cooking	
Convection attributes	Convection cooking uses a fan to circulate hot air around the oven and food. It browns food more evenly and reduces hot spots in the oven. Convection saves time when using multiple racks or cooking several food items at once.
Convection bake	Reduce cooking temperature by 25° F (13-14° C) from the recipe unless the recipe is written for convection baking. Preheat the oven for best results.
Convection roast	Convection roast is best for meats and does not require preheating for most meats and poultry. Reducing the cooking temperature for convection roast is not recommended. Carefully follow your recipe's temperature and time recommendations, adjusting the cooking time if the recipe does not specify convection roasting time. Since convection roast cooks faster, cook time may be reduced by 25% to 40% depending on food type. You can reduce cook times by 25% from the recommended time of your recipe, and check the food at this time. If needed, continue cooking until the desired doneness is obtained. Use the meat probe included with your appliance. Meat probes are also available from most grocery and home goods stores. Arrange oven racks so large cuts of meat and poultry are on the lowest rack of the oven. Do not cover foods when dry roasting - covering will prevent the meat from browning properly. When cooking meats, use the broiler pan and insert or a roasting rack. The broiler pan will catch grease spills and the insert helps prevent grease splatters.

12 BEFORE SETTING SURFACE CONTROLS

About the Ceramic Glass Cooktop

The ceramic glass cooktop has heating elements below a smooth glass surface. The designs on the ceramic cooktop outline the areas of the surface elements underneath. Always match the pan size with the diameter of the element outline on the cooktop. Only flat-bottomed cookware should be used.

Prior to using your cooktop for the first time, apply a ceramic cooktop cleaning cream (available in most hardware, grocery and department stores) to the ceramic surface. Clean and buff with a clean paper towel. This will make cleaning easier when soiled from cooking. Cooktop cleaning creams leave a protective finish on the glass to help prevent scratches and abrasions.

The type and size of cookware, the number of surface elements in use, and their settings will all affect the amount of heat that will spread to areas beyond the surface elements. The areas surrounding the elements may become hot enough to cause burns.

IMPORTANT

- The cooktop should not be used as a cutting board or work surface.
- Dropping heavy or hard objects on the cooktop may crack it.
- Placing food directly on the smoothtop surface (without a cooking utensil) is not recommended, as difficult cleaning will result, and foods may smoke and cause potential fire hazard.
- Always lift cookware before moving on the ceramic glass cooktop. Any cookware that has a rough or dirty bottom can scratch the ceramic cooktop. Always start with clean cookware.

NOTE

- Radiant elements have a limiter that allows the element to cycle on and off, even at the HI setting.
- Be sure to read detailed instructions for coil cooktop cleaning in the “Care and Cleaning” section and “Before You Call” checklist section of this Use and Care Guide.

About the Radiant Surface Elements

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To maintain the selected setting the element will cycle on and off. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle.

For efficient cooking, turn the element off several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

CAUTION

Surface elements may appear to have cooled after they have been turned off. The element surface may still be hot, and burns may occur if the element or surrounding area is touched before it has cooled to a safe temperature.

Do not place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrapping 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 surface elements.

Do not use aluminum foil to line surface drip bowls or reflector pans. Improper installation of these liners may result in risk of electric shock or fire.

IMPORTANT

Do not allow aluminum foil, or any material that can melt, to make contact with the cooking element. If these items melt on the cooktop, they will damage the cooktop.

Using Proper Cookware

The size and type of cookware used will influence the heat setting needed for best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in “Figure 1: Testing cookware” and “Figure 2: Proper cookware”.

Check for flatness by rotating a ruler across the bottom of the cookware (see “Figure 1: Testing cookware”). Cookware should have flat bottoms that make good contact with the entire surface of the heating element.

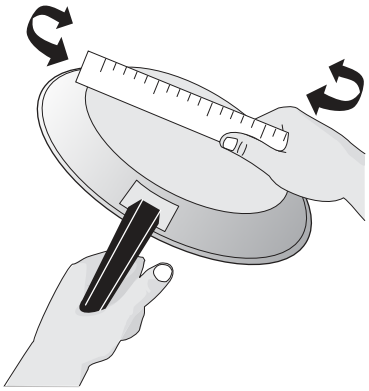
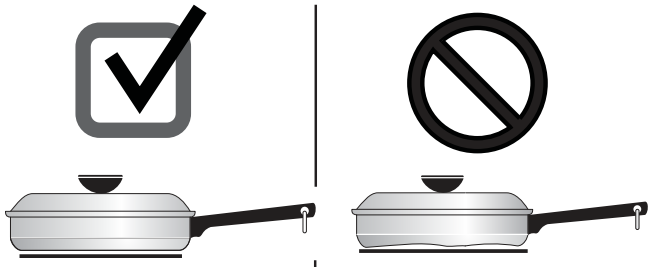
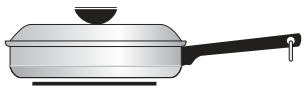


Figure 1: Testing cookware



- 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 and the size of the surface element.
- Made of material that conducts heat well.
- Easy to clean.
- Always match pot diameter to element size.

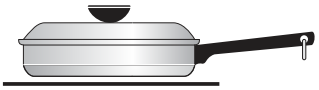
- Curved and warped pans.



- Cookware larger than element by more than one-half inch or 12mm.



- Heavy handle tilts pan.



- Pan is much smaller than the element.

Figure 2: Proper cookware

Cookware Material Types

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. The most popular materials available are:

- Aluminum - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining and pitting).
- Copper - Excellent heat conductor but discolors easily (see Aluminum).
- Stainless - Slow heat conductor with uneven cooking results. Durable, easy to clean, and resists staining.
- Cast Iron - A slow heat conductor, but will retain heat very well. Cooks evenly once cooking temperature is reached.
- Porcelain-enamel on metal - Heating characteristics will vary depending on base material.
- Glass - Slow heat conductor.

IMPORTANT

Do not place empty aluminum, glass, or porcelain-enamel coated cookware on the element. The melting point of cookware made with these materials may be reached quickly, especially if left empty. If the cookware melts it will damage the cooktop. Follow all the cookware manufacturer’s recommendations for use and care of cookware.

IMPORTANT

NEVER place or straddle a cooking utensil over two different surface cooking areas at the same time. Incorrect use may damage the cooktop.

Types of Ceramic Cooktop Elements

The circles on the ceramic glass cooktop outline the size and type of element underneath. The elements on your cooktop depend on the model.

- A single radiant element has one circle. Some models have a large Simmer to Boil element for large pots
- A dual radiant element (some models) has two circles. The dual radiant element may be set using only the smaller inner element or both inner and outer elements may be set to heat together for a larger surface.
- Dual elements allow more flexibility with the size of cookware.
- A keep warm element (some models) has one small circle. It is used to keep food warm after cooking. The keep warm element is not designed to cook food.

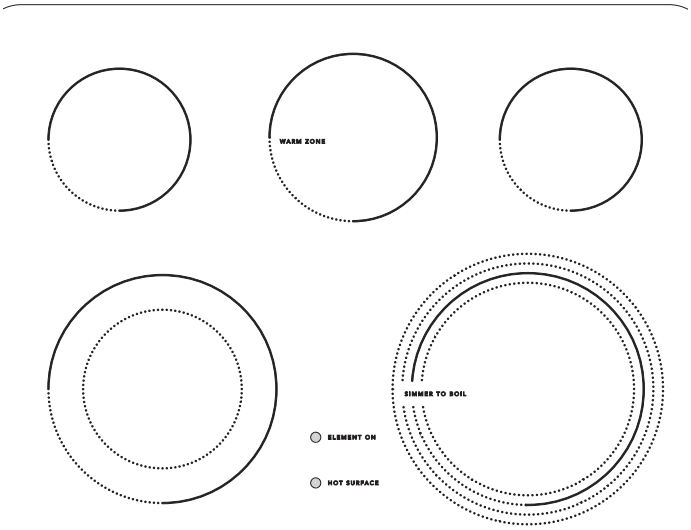


Figure 6: Surface elements

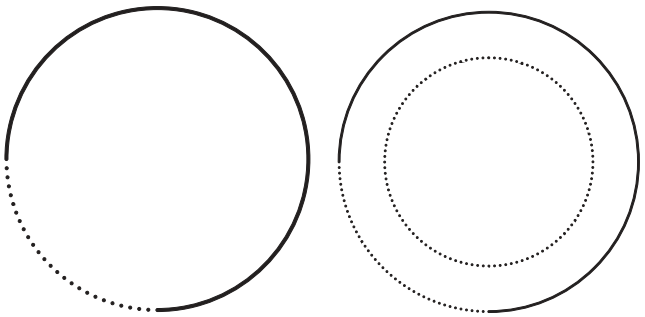


Figure 3: Single and double elements

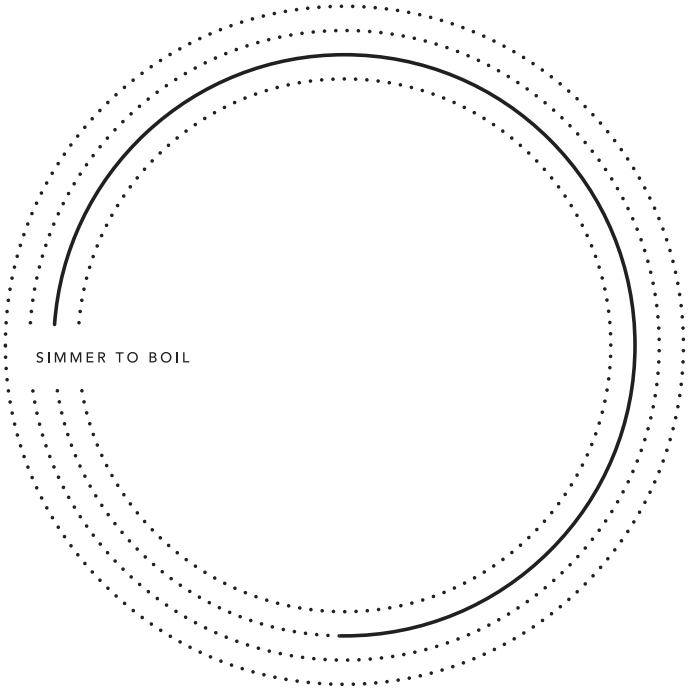


Figure 4: Large single element (some models)

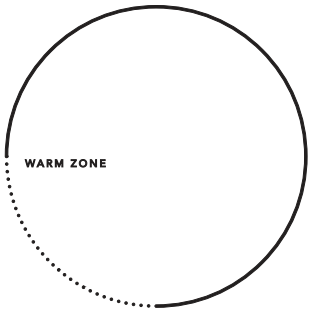


Figure 5: Warm zone

Element On and Hot Surface Indicator Lights

The ELEMENT ON indicator light will turn on when one or more elements are turned on. A quick glance at this indicator light when cooking is finished is an easy check to be sure all surface elements are turned off.

The HOT SURFACE indicator light will turn on when the burner is hot enough to cause burns and will remain on after the burner is turned off until the surface has cooled to a safe temperature.



Figure 7: Element On and Hot Surface indicators

Home Canning

Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) Web site and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.

- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning. Heat is spread more evenly when the bottom surface is flat. Use a straight-edge to check canner bottom.
- Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner.
- It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops and to center canners on the burner grates.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.
- 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.
- It is best to can small amounts and light loads.

Do not leave water bath or pressure canners on high heat for an extended amount of time.

16 SETTING SURFACE CONTROLS

Single radiant surface elements (all models)

To operate single radiant elements (including Simmer to Boil elements):

1. Place correctly sized cookware on surface element.
2. Push in and turn the surface control knob in either direction (Figure 8) to the desired setting (refer to the Table 1).
3. When cooking is complete, turn the radiant surface element OFF before removing the cookware.

Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The surface control knobs do not have to be set exactly on a particular spot. Use the graphics provided as a guide and adjust the control knob as needed (see Figure 8).

A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.

Suggested radiant surface element settings

The suggested settings found in Table 1 below are based on cooking with medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

Settings	Type of Cooktop
High (HI - 9)	Start most foods, bring water to a boil, pan broiling
Medium High (7 - 8)	Continue a rapid boil, fry, deep fat fry
Medium (5 - 6)	Maintain a slow boil, thicken sauces and gravies or steam vegetables
Medium Low (2 - 4)	Keep foods cooking, poach, stew
Low (1)	Low temperature cooking
Low (LO)	Keep warm, melt

Table 1: Suggested settings for radiant elements

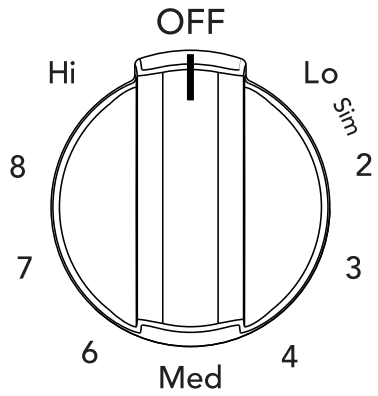


Figure 8: Surface control knob

CAUTION

Radiant surface elements may appear to have cooled after they have been turned off. The element may still be hot and burns may occur if the element is touched before it has cooled sufficiently.

Do not place flammable items such as plastic 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 surface elements.

Do not use aluminum foil to line surface drip bowls or reflector pans. Improper installation of these liners may result in risk of electric shock or fire.

NOTES

- 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.
- The Element ON indicator lights will glow when one or more elements are turned ON. A quick glance at these indicator lights when finished cooking is an easy check to be sure all control knobs are turned OFF. The Hot Surface indicator light will remain on AFTER the control knob is turned to the “OFF” position and will stay on until the heating surface area has cooled sufficiently.

Dual radiant surface elements (some models)

Symbols on the backguard will help choose which portion of the dual radiant element to set. The symbol indicates a setting for the inner element only. The symbol indicates a setting for both inner and outer elements.

To operate a dual radiant element:

1. Place correctly sized cookware on the surface element.
2. Push in and turn the surface control knob clockwise to begin heating both the inner and outer elements. If only the inner element is needed for smaller cookware, push in and turn the knob counter-clockwise (see Figure 9).
3. When cooking is complete, turn the knob to OFF before removing the cookware.

Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The surface 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.

A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.

You may switch from either single or dual element setting at any time during cooking. See “Table 1: Suggested settings for radiant elements” on page 16.

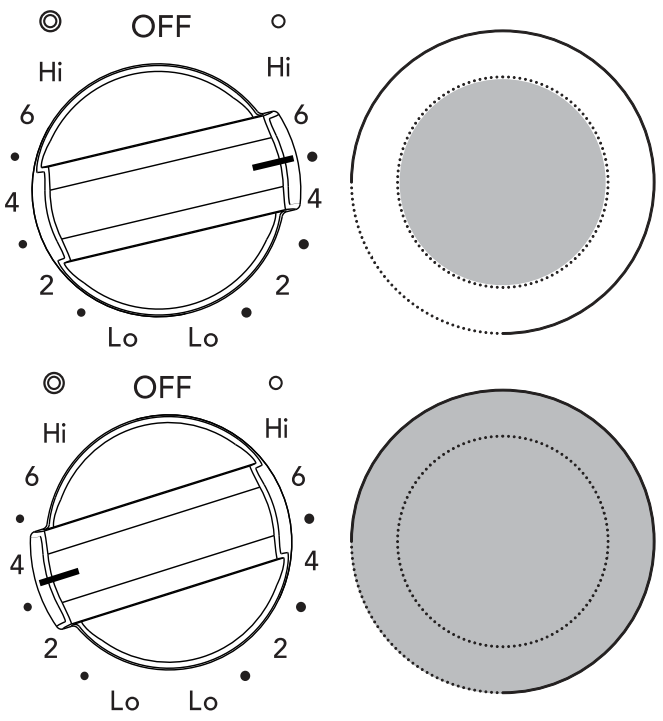


Figure 9: Dual element knob settings

CAUTION

- Radiant surface elements may appear to have cooled after they have been turned off. The element may still be hot and burns may occur if the element is touched before it has cooled sufficiently.
- Do not place flammable items such as plastic 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 surface elements.
- Do not use aluminum foil to line surface drip bowls or reflector pans. Improper installation of these liners may result in risk of electric shock or fire.

IMPORTANT

Do not allow aluminum foil or ANY material that can melt to make contact with the ceramic glass cooktop. If these items melt on the cooktop, they will damage the ceramic cooktop.

NOTES

- 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.
- The Element ON indicator lights will glow when one or more elements are turned ON. A quick glance at these indicator lights when finished cooking is an easy check to be sure all control knobs are turned OFF. The Hot Surface indicator light will remain on AFTER the control knob is turned to the “OFF” position and will stay on until the heating surface area has cooled sufficiently.

Warm Zone (some models)

Use the warm zone to keep cooked foods hot.

Always start with hot food. It is not recommended to heat cold food on the keep warm zone. All food placed on the warming zone should be covered with a lid to maintain quality.

For best results, when warming pastries or breads, the cover should have an opening to allow moisture to escape. Do not use plastic wrap to cover food. Plastic may melt onto the surface and be very difficult to clean. Use only dishware, utensils, and cookware recommended for oven and cooktop use on the keep warm zone.

To activate the Warm Zone:

Press the Warm Zone button on the control panel twice.

CAUTION

- Unlike the surface elements, the keep warm zone will not glow red when it is hot. To avoid burns always use potholders or oven mitts when removing food from the cooktop, including the keep warm zone, as cookware and plates will be hot.
- Radiant surface elements may appear to have cooled after they have been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.
- Do not place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrappings on the cooktop 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 surface elements.

IMPORTANT

Do not allow aluminum foil or ANY material that can melt to make contact with the ceramic glass cooktop. If these items melt on the cooktop, they will damage the ceramic cooktop.

Oven Vent Location

The oven is vented as shown below. 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. Do not block oven vent. Never close off the openings with aluminium foil or any other material. Steam or moisture may appear near the oven vent. This is normal.

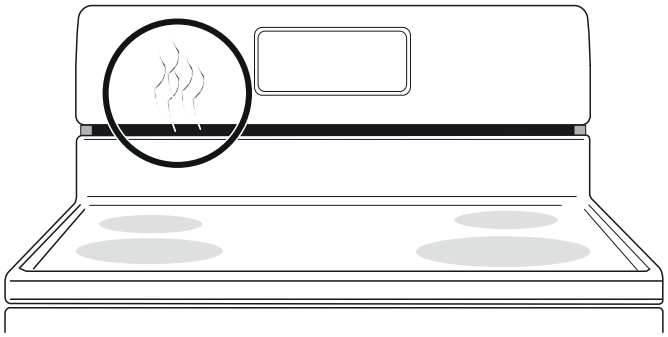


Figure 11: Oven vent

WARNING

Protective Liners — Do not use aluminum foil or any other material or liners to line the oven bottom, walls, racks or any other part of the range. Doing so will alter the heat distribution, produce poor baking results, and possibly cause permanent damage to the oven interior. Improper installation of these liners may result in risk of electric shock or fire. During self clean, temperatures in the oven will be hot enough to melt foil.

CAUTION

Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, oven exterior, oven racks, and cooktop will become very hot which can cause burns.

Remove all oven racks before starting a self clean cycle. If oven racks are left inside the oven during a cleaning cycle, the slide ability of the oven racks may be damaged and all of the oven racks will lose their shiny finish.

To prevent possible damage to the oven, do not attempt to close the oven door until all the oven racks are fully positioned back inside the oven cavity.

Types of Oven Rack

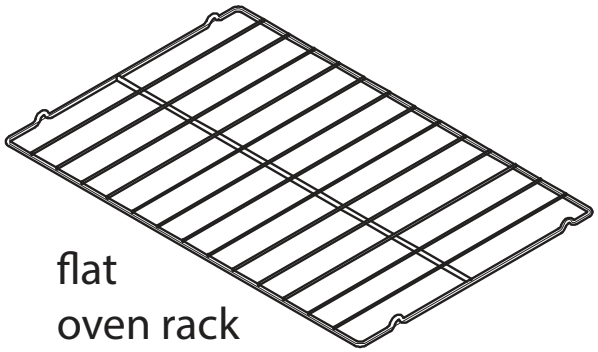


Figure 10: Oven rack types

Flat oven racks may be used for most cooking needs and may be placed in most oven rack positions.

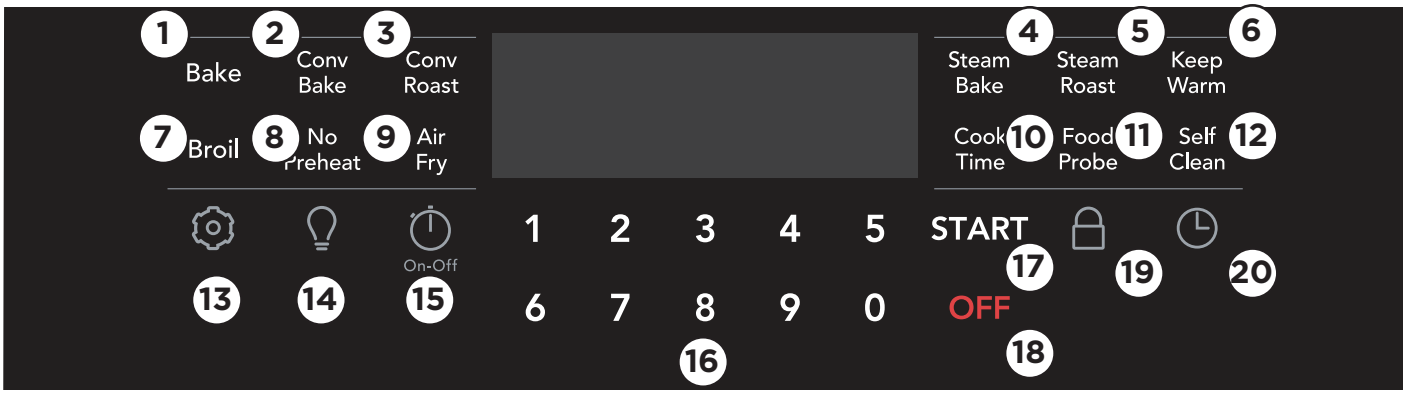
Removing, Replacing, and Arranging Flat or Offset Oven Racks

Always arrange the oven racks when the oven is cool.

To **remove** - Pull the oven rack straight forward until it reaches the stop position. Lift up front of oven rack slightly and slide out.

To **replace** - Place the oven rack on the rack guides on both sides of oven walls. Tilt the front of oven rack upward slightly and slide the oven rack back into place. Be sure oven racks are level before using.

20 SETTING OVEN CONTROLS



1. **Bake** is for delicate foods that need heat to rise and move gently in the oven.
2. **Conv Bake** circulates the oven heat continuously for baking.
3. **Conv Roast:** combines a cook cycle with the convection fan and elements to rapidly roast meats and poultry.
4. **Steam Bake:** creates the best conditions for baking bread on a single rack.
5. **Steam Roast:** creates the best conditions for roasting proteins.
6. **Keep Warm** Use to keep cooked foods at serving temperature in the oven.
7. **Broil** is for broiling and grilling foods under direct, high heat.
8. **No Preheat:** is for single rack baking with packaged and convenience foods.
9. **Air Fry** is for preparing packaged and convenience foods with little or no oil.
10. **Cook Time** sets the oven to run for a period of time and then turn off.
11. **Food Probe** sounds an alert when the internal temperature of food reaches the desired temperature.
12. **Self Clean** starts a self-cleaning cycle.
13. **Settings** is used to set user preferences for various control functions including:
    - **Hour:** change between 12 or 24 hour mode
    - **Aud:** set the volume of control keys or to operate in silent mode.
    - **F-C:** display temperatures in Fahrenheit or Celcius.
    - **rSEt:** reset all user preferences to original factory settings.
    - **uPo:** .adjust the oven temperature settings.
    - **E-SA:** .change between 12-hour energy savings mode and continuous mode..
14. **Oven Light** turns the interior light on and off at a touch and turns on automatically when oven door is open.
15. **Timer On-Off** is used to set or cancel the minute timer.
16. **Number Keys** are for setting temperatures and times.
17. **START** starts cooking functions and sets the clock.
18. **OFF** turns off all cooking functions.
19. **Lockout** deactivates the control panel to prevent accidental key presses and locks the oven door.
20. **Set Clock** sets the time of day.

Table 2: Minimum and maximum control settings

Feature	Mode	Min Temp/ Time	Max Temp/ Time
No Preheat		170°F (77°C)	550°F (288°C)
Bake		170°F (77°C)	550°F (288°C)
Broil		400°F (204°C)	500°F (260°C)
Air Fry		170°F (77°C)	550°F (288°C)
Sous Vide		100°F (38°C)	205°F (94°C)
Steam Bake		215°F (102°C)	550°F (288°C)
Steam Roast		215°F (102°C)	550°F (288°C)
Conv Bake		170°F (77°C)	550°F (288°C)
Conv Roast		170°F (77°C)	550°F (288°C)
Food Probe		140°F (60°C)	210°F (99°C)
Keep Warm		140°F (60°C)	200°F (93°C)
Timer		0:01 Min	11:59 Hr./Min.
Clock Time	12 Hr. 24 Hr	1:00 Hr./Min. 0:00 Min	11:59 Hr./Min. 23:59 Hr./Min.
Delay Start		0:01 Min.	1:00 Hr./Min.
Cook Time	12 Hr. 24 Hr	0:01 Min 0:01 Min	11:59 Hr./Min. 11:59 Hr./Min.
Self clean		2 hours	4 hours

Modes

- Bake (page 25)
- Convection Bake (page 26)
- Air Fry (page 27)
- Broil (page 28)
- No Preheat (page 30)
- Air Sous Vide (page 31)
- Slow Cook (page 34)
- Convection Roast (page 34)
- Steam Bake (page 36)
- Steam Roast (page 37)
- Food Probe (page 38)
- Keep Warm (page 40)
- Delay Start (page 40)
- Steam Clean (page 42)
- Self Clean (page 43)

Setting the Clock



When the appliance is first plugged in or when the power supply to the appliance has been interrupted, the display will show 12:00. It is recommended to always set the clock for the correct time of day before using the appliance.

To set the clock:

1. Press ◷. The colon in the displayed time will start to flash.
2. Enter the correct time using the **number keys**.
3. Press **START.**

NOTE: The clock cannot be changed when the oven is set for cooking or self clean is active.

Setting 12 Hour or 24 Hour display mode (Hour)

The clock display mode allows you to select 12 hr or 24 hr modes. The factory pre-set clock display mode is 12 hours.

To set 12 hr or 24 hr display mode:

1. Press ⚙ until “Hour” appears in the display.



2. Press **START.**
3. Press ⚙ to toggle between 12 hr and 24 hr setting.



4. Press **START** to accept the desired clock setting.

The display returns to the settings menu. After a few seconds, it will return to the time of day.

Setting a silent control panel (Aud)

When selecting a function, an audible tone is heard each time a key is pressed. If desired, the control can be programmed for silent operation.

To set the controls for silent operation:

1. Press ⚙ until “Audio” appears in the display.



2. Press **START.**
3. Press ⚙ to toggle between “oFF” and “on”**.**



4. Press **START** to accept when the desired setting is displayed.

The display returns to the settings menu. After a few seconds, it will return to the time of day.

Temperature display (F-C)

The electronic oven control is set to operate in Fahrenheit (°F) at the factory. You can change it to operate in Celcius (°C). The oven may be programmed for any temperature from 170°F to 550°F (77°C to 288°C).

To change the temperature to Celsius (°C) or from °C to °F:

1. Press ⚙ until F-C appears.



2. Press **START.**
3. Press ⚙ to toggle between F and C.



4. Press **START** to accept your choice.

The display returns to the settings menu. After a few seconds, it will return to the time of day.

Adjust Oven Temperature (UPO)

Your appliance has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully. If you think the oven is cooking too hot or too cool for your recipe times, you can adjust the control so the oven cooks hotter or cooler than the temperature displayed.

Important: Do not use oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These oven thermometers may vary as much as 20 to 40 degrees from actual temperatures.

The oven temperature may be increased as much as +35°F (+19°C) or decreased -35°F (-19°C) from the factory calibrated settings.

To increase or decrease the oven temperature by 20°F:

1. Press ⚙ until “uPo” appears in the display.



2. Press **START**
3. Enter the desired adjustment using the **number keys**. To make the adjustment negative, press the **Self Clean** key.

   The oven temperature may be increased as much as +35°F or decreased -35°F from the factory calibrated settings.

   The oven temperature adjustment may be made if your oven control is set to display temperatures in °C (Celsius). Minimum and maximum settings for Celsius range from plus +19°C to minus -19°C.
4. Press **START** to accept change.

Important note:

- Oven temperature adjustments will not change the Broil, Steam Clean, Self Clean, or Keep Warm temperatures.

Restore Factory Settings (rESEt)

Your appliance was set with predetermined (default) oven control settings. Over time, users may have made changes to these settings. The following options may have been modified since the appliance was new.

- 12 or 24 hr display mode
- Continuous bake or 12-hour energy savings mode
- Silent or audible controls
- Oven temperature display (Fahrenheit or Celsius)
- Oven temperature adjustments (UPO)

To restore oven control to factory default settings:

1. Press ⚙ until “rESEt” appears in the display.



2. Press and hold **START** for three seconds. The control has been reset with the default settings.

The display returns to the settings menu. After a few seconds, it will return to the time of day.

Continuous bake setting or 12-hour energy saving feature (E-S)

The oven control has a built-in 12-hour energy saving feature that will shut off the oven if the oven is left on for more than 12 hours. The oven control can be programmed to override this feature for continuous baking.

To change the continuous bake setting:

1. Press ⚙ until “E-S” appears in the display.



2. Press **START.**
3. Press ⚙ to toggle between “on” and “oFF”.





4. Press **START** to accept when the desired setting is displayed.

The display returns to the settings menu. After a few seconds, it will return to the time of day.

Food Probe Cancel Cooking (EoC)

When using the food probe, uou can set the oven to turn off or remain on when the food reaches the specified temperature. When cance is ON, the oven will turn off when the food reaches the desired temperature.

To change the food probe setting:

1. Press ⚙ until “Probe” appears in the display.



2. Press **START.**
3. Press ⚙ to toggle between “on” and “oFF”.





4. Press **START** to accept when the desired setting is displayed.

The display returns to the settings menu. After a few seconds, it will return to the time of day.

Oven Lock

The control can be programmed to lockout the oven control keys and lock the oven door.

The oven control lockout mode is not allowed during an active cooking function.

To activate the lockout feature:

1. Press and hold the **lock key** for 3 seconds.
2. The door lock mechanism will lock the door in about 15 seconds. Do not attempt to open door while the mechanism is active.

To cancel the lockout feature:

1. Press and hold the **lock key** for 3 seconds.
2. The door lock mechanism will unlock the door in about 15 seconds. Do not attempt to open door while the mechanism is active.
3. When the lock icon no longer displays, the oven control keypad will be available for use.

NOTE: If a control key is pressed when Oven Lock is active, the control will triple beep indicating the key action is not available when the Oven Lock feature is active.

Setting the minute timer

The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes. The minute timer can be used alone or while using any of the other oven features. If another feature is active when the minute timer is active, the minute timer will show in the display. To view information about other active features, press the key for that feature.

On-Off

Example: Setting timer for 15 minutes.

1. Press **Timer on-off** key:

On-Off

2. Use the number keys to enter the desired time in hours and minutes.



3. Press **Timer on-off.** The timer will begin to countdown. When the set time ends, the display will show **End.**



To turn the timer off at any time, press the **Timer on-off** key.

On-Off

NOTE: The timer will beep three times and will continue to beep three times every minute until **Timer on-off** is pressed. The minute timer will not start or stop the cooking process.

Operating oven light

The interior oven light will automatically turn on when the oven door is opened.

Press the oven light key on the control panel to turn the interior oven light on and off whenever the oven door is closed.

NOTE: For best baking results, do not leave oven light on while baking.

The interior oven light is located at the upper left rear wall of the oven interior. To change the interior oven light, see “Replacing the oven light” in the Care & Cleaning section.

Setting Bake

Bake cooks with heat that rises from the oven bottom. The heat and air circulate naturally in the oven. A reminder tone will sound indicating when the set bake temperature is reached and to place the food in the oven. The convection fan will turn on in preheat and then cycle on and off as needed during baking.

Bake may be set for any oven temperature between 170°F (77°C) to 550°F (288°C)

CAUTION

Always use pot holders or oven mitts when using the oven. When cooking the oven interior, oven racks, and cooktop will become very hot which can cause burns.

Baking tips

- Fully preheat the oven before baking items like cookies, cakes, biscuits and breads.
- Use the convection bake function for best results when baking cookies on multiple racks.
- Bake is the best function to use for baking cakes.
- For best results when baking layer cakes using two oven racks, place racks in positions 2 and 5 and place pans as shown.
- When using any single rack for baking cookies, cakes, biscuits, or muffins use rack position 3.
- Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.
- Dark or dull bakeware absorbs more heat than shiny bakeware, resulting in dark or over-browned foods. It may be necessary to reduce oven temperature or cook time to prevent over-browning of some foods.
- Dark pans are recommended for pies; shiny pans are recommended for cakes, cookies, and muffins.
- Do not open oven door often. Opening the door will reduce the temperature in the oven and may increase cook time.
- Do not leave oven light on while baking.

IMPORTANT

The oven will bake no longer than 12 hours. If you wish to bake for a longer period, see “Continuous bake setting or 12-hour energy saving feature (E-S)” on page 23 for detailed information.

To set Bake for (default) oven temperature of 350°F:

1. Press **Bake.** 350° will appear in the display.



2. Press **START.**

To cancel Bake at any time, press **OFF**.

To change the oven temperature to 425°F when the oven is baking:

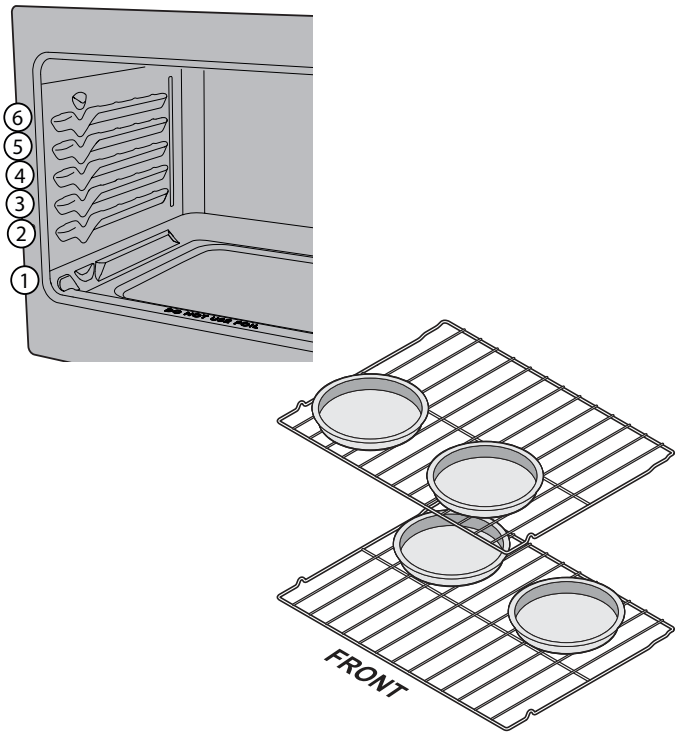
1. Use the number keys to enter a new temperature of **4 2 5**.



2. Press **START.**

NOTE: If **START** is not pressed, the temperature will revert to the previous setting.

To cancel Bake at any time, press **OFF**.



Convection Bake

Convection Bake uses a fan to circulate the oven's heat uniformly around the oven. This improved heat distribution allows for even cooking and browning results. Heated air flows around the food from all sides. The convection fan will turn on in preheat and remain on during baking.

Convection bake may be set for any oven temperature between 170°F (77°C) and 550°F (288°C).

Benefits of convection cooking include:

- Multiple rack baking.
- Foods may cook faster, saving time and energy.

Baking tips

- Fully preheat the oven before baking items like cookies, cakes, biscuits and breads.
- When baking cakes using two oven racks place bakeware in positions 2 and 5 and place bakeware as shown.
- When using any single rack for baking cookies, cakes, biscuits or muffins, use rack position 3.
- Dark or dull bakeware absorbs more heat than shiny bakeware, resulting in dark or over-browned foods. It may be necessary to reduce oven temperature or cook time to prevent over-browning of some foods.
- Dark pans are recommended for pies; shiny pans are recommended for cakes, cookies, and muffins.
- Do not open oven door often. Opening the door will reduce the temperature in the oven and may increase cook time.
- Do not leave oven light on while baking.

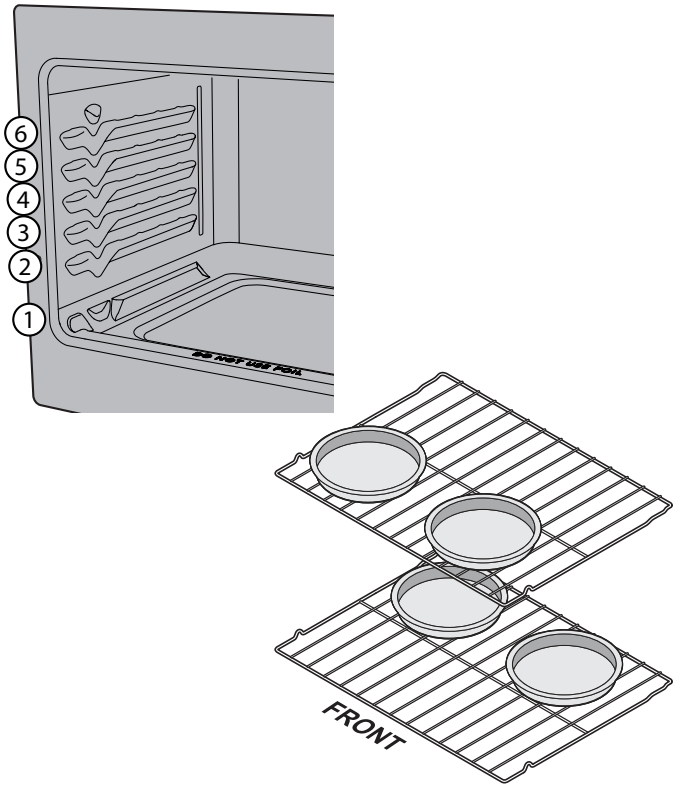
To set convection bake with a default oven set temperature of 325°F:

1. Press **Conv Bake.**
2. Conv Bake and 325° will appear in the display.



3. Press **START.** The convection fan will turn on and stay on during the cooking process.

To cancel convection bake at any time, press **OFF**.



CAUTION

Always use pot holders or oven mitts when using the oven. When cooking the oven interior, oven racks, and cooktop will become very hot which can cause burns.

Air Fry

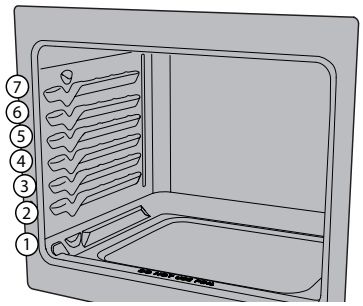
The Air Fry feature works best for single rack baking with packaged and convenience foods. It works well with most recipes and can be programmed for temperatures between 170°F and 550°F. Follow the recipe or package directions for food preparation quantity, time, and temperature.

Important:

- Food should be arranged in single layers on the air fry tray and placed on rack position 3 for best results.
- When using the Air Fry tray, place a large cookie sheet on rack position 1 to catch any crumbs or drippings.
- Leave oven light off when baking.
- Food may need to be removed early and should be checked at minimum recommended bake time. However, frozen dense foods and items with cook times less than 15 minutes may require additional time.

To set the Air Fry function:

1. Arrange food on rack as suggested.
2. Press **Air Fry**.
3. Use the **number keys** to select temperature for particular food.
4. Press **START**. When preheat tone sounds place the tray on rack position 3 and to prevent smoke, place a baking sheet on rack position 1 below the Air Fry Tray.
5. Press **OFF** to return display to show the time of day.



Frigidaire offers an optional Air Fry Tray specifically designed to deliver superior performance.

Some Benefits of the Optional Air Fry Tray:

- Tray optimized for oven space.
- Fits in the dishwasher for easy clean up.
- Higher yield than countertop models.
- Frees up countertop space.
- Compatible with convection ovens.
- The optional Air Fry tray may be purchased from www.frigidaire.com.

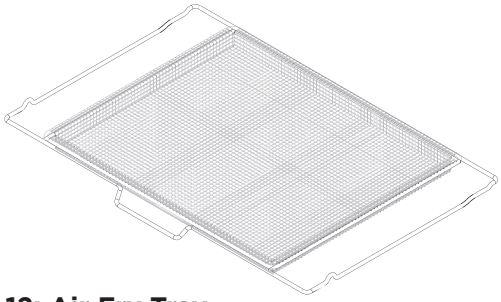


Figure 12: Air Fry Tray

Table 3: Air Fry Table

Food Type	Quantity (oz.)	Temperature	Cook Time (mins)
Frozen Tater Tots	48	450°F - 232°C	29-33
Frozen Golden Fries	48	425°F - 218°C	25-35
Frozen Chicken Nuggets	48	400°F - 205°C	13-15
Frozen Crispy Chicken Strips	48	400°F - 205°C	20-22
Frozen Hot Wings Bone-In	48	450°F - 232°C	25-28
Frozen Chicken Wings	48	375°F - 190°C	60-65
Fresh Chicken Wings	48	450°F - 232°C	30-40

Setting Broil

Use the broil function to cook foods that require direct exposure to radiant heat for optimum browning results. Broiling may produce smoke.

If smoke is excessive, place food further away from the flames.

Broil has HI and LO settings.

WARNING

Should an oven fire occur, leave the oven door closed and turn off the oven. If the fire continues, use a fire extinguisher. Do not put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.

CAUTION

Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, oven racks, and cooktop will become very hot which can cause burns.

IMPORTANT

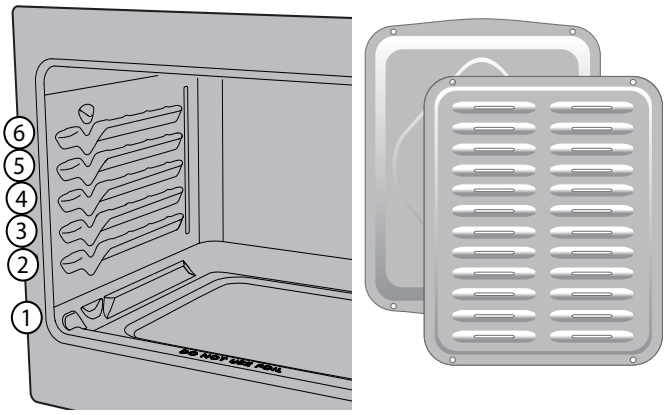
Broiler pans and inserts allow the grease to drain away from the high heat of the broiler. Do not use the pan without the insert. Do not cover the insert with foil – the exposed grease could ignite.

OPEN DOOR BROIL SHUTOFF: If the oven door is left open during Broil for more than 3 minutes, an alarm will sound to notify the user to close the oven door. If the door is not closed, the broil function will turn off within 30 seconds of the open door alarm.

To set broil:

1. Arrange the oven racks when cool.
2. Position bakeware in oven.
3. Use the number keys to enter a new temperature from 400°F (204°C) to 500°F (260°C).
4. Press **START**.
5. For optimum browning results, preheat oven for 5 minutes before adding food. Broil with oven door **closed.**
6. Broil on one side until food is browned; turn and broil other side until done to your satisfaction.
7. When finished broiling, press **OFF.**

To cancel broil at any time, press **OFF**.



NOTE

If a broiler pan and insert are not supplied with this appliance they may be purchased from www.frigidaire.com

Important notes:

- Always arrange oven racks when the oven is cool.
- Broil with oven door closed. If broiling with door open, an alarm will sound alerting you to close the door. If left open, the broil element will turn off.
- For best results when broiling, use a broil pan with broil pan insert designed to drain the fat from the food and help avoid spatter and reduce smoking.
- When broiling, always pull the oven rack out to the stop position before turning or removing food.
- If a broiler pan and insert are not supplied with this appliance they may be purchased from www.frigidaire.com.

Table 4: Broil recommendations

Food	Rack Postion	Temperature	Cook time minutes 1st side	Cook time minutes 2nd side	Internal Temperature	Doneness
Steak 1" thick	6	HI	5	4	140ºF (60ºC)	Rare*
Steak 1" thick	5 or 6	HI	6	5	145ºF (63ºC)	Medium
Steak 1" thick	5 or 6	HI	7	6	170°F (77ºC)	Well
Pork Chops 3/4" thick	5	LO	12	10	145ºF (63ºC)	Well
Chicken bone-in	4	LO	20	10	165°F (74°C)	Well
Chicken boneless	5	LO	8	6	165°F (74°C)	Well
Fish	5	HI	as directed		145°F (63°C)	Well
Shrimp	4	HI			145°F (63°C)	Well
Hamburger 1" thick	4	HI	6	5	145ºF (63ºC)	Medium
Hamburger 1" thick	4	HI	7	6	160 °F (71ºC)	Well

* The U.S. Department of Agriculture states, "Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide) The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For well done 170°F (77ºC). Allow cooked meat to rest for at least 3 minutes before serving.

NOTE: Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, place food further away from element. Always watch foods carefully to prevent burning.

No Preheat

No Preheat is available for single rack baking with packaged and convenience foods and can be used with regular recipes also. No Preheat may be used with temperatures between 170°F and 550°F. Follow the recipe or package directions for food preparation time and temperature.

During No Preheat function, the oven elements will cycle on and off. The convection fan will turn on and stay on until No Preheat is canceled. Depending on your preference for doneness cooking times may vary. Watch food closely.

CAUTION

Always use pot holders or oven mitts when using the oven. When cooking the oven interior, oven racks, and cooktop will become very hot which can cause burns.

Important:

- Always place food on rack position 3.
- Place the food with the pan or bakeware to the front of the oven rack.
- When using No Preheat, use bakeware with low or no sides. This allows the air to circulate around the food evenly.
- Food that comes in strips, such as fish sticks and chicken tenders, should be placed on the pan with the ends pointing to the sides of the oven. Follow the package directions for food preparation time and temperature.
- Food may need to be removed early and should be checked at minimum recommended cook time.
- No Preheat works best when cooking foods longer than 10 minutes. If directions call for a shorter cooking time, a few extra minutes may be required for optimal cooking results.
- Do not open the oven door often. Opening the door will reduce the temperature in the oven and may increase cook time.
- Leave oven lights off while cooking.

To set the no preheat temperature for 350°F:

1. Arrange the interior oven racks.
2. Press **No Preheat**.
3. Set temperature or use 350°F (default).
4. Press **START**.

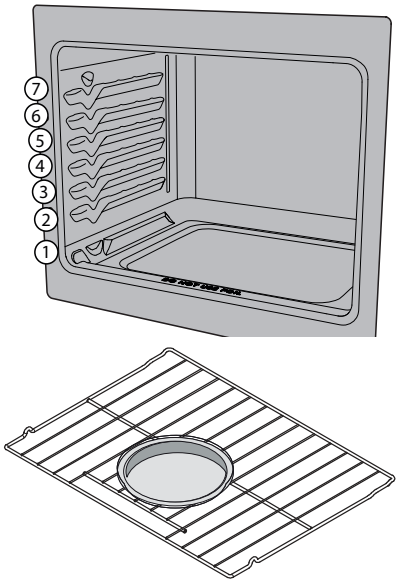


5. Set **Cook Time** if needed.
6. Press **START**.

NOTE: If a cook time is set the oven will turn off automatically when the time expires. Foods with a cook time under 10 minutes may need extra time.

7. When cooking has ended, **End** will be in display.
8. Press **OFF** to return display to show the time of day.

To cancel cooking anytime press **OFF**.



Air Sous Vide

Air Sous Vide is ideal for cooking meats to achieve tenderness without overcooking.

How Sous Vide Works

Sous vide is a French phrase meaning “under vacuum”. In sous vide cooking, food is vacuum-sealed in plastic pouches, which are then placed in a cooking medium of hot water or air.

Your appliance uses hot air circulating around sealed pouches to cook food slowly at relatively low temperatures: 100°F to 205°F (38°C to 94°C). Sous vide cooking is not fast, but with a little planning, it can be very easy.

Advantages of Sous Vide

- Food does not lose flavor or aroma due to evaporation.
- Vitamins and minerals do not escape during cooking.
- The low cooking temperature leaves meat and fish more tender.
- Less spice is needed, as food keeps more of its natural flavor.
- The low cooking temperature greatly reduces the risk of overcooking. The food never gets hotter than the intended serving temperature.
- Timing is less critical. If different dishes are finishing at different times, food that has reached serving temperature can wait, since it stays at serving temperature in the cooking medium.

Food Safety

Because sous vide cooks at relatively low temperatures, safe food handling is especially important.:

- Always keep raw food in safe conditions before you start cooking.
- Clean the raw food before you start cooking.
- Use “Table 5: Sous Vide Table” on page 33 to find the recommended cooking time and temperature for the food.
- Only use temperatures below 140°F (60°C) to cook foods that can be safely eaten raw.
- Food should be between 34°F and 37°F (normal refrigerator temperatures) when preparing to place food in sous vide vacuum pouch.
- Sous vide dishes are best served immediately after cooking. If food is not served immediately, use an ice bath to chill it quickly and then keep it refrigerated for up to 3 days.
- Do not use sous vide to reheat leftovers.
- Do not allow raw food to contact cooked food during preparation. Do not use the same tools on different food items without washing them.
- If the recipe includes raw eggs, keep the whites and yolks from touching the outsides of the shells.
- Blanching in boiling water or searing in a pan before sous vide cooking can destroy surface bacteria to improve food safety.
- Do not use Delay Start with the Sous Vide function.
- Do not use a meat probe with the Sous Vide function. Food needs to be sealed air-tight in a pouch for sous vide cooking.

Vacuum Sealing

Sous vide cooking in your oven requires a vacuum sealer and vacuum pouches. The pouch needs to be sealed so no air or liquid can leak out. A pouch that leaks will produce poor cooking results and may produce smoke and residue that can burn during future cooking or when using self-clean. Follow the instructions that come with your sealer and pouches.

- Use pouches that are specified for your sealer and for sous vide cooking.
- Do not reuse vacuum pouches.
- Put food in one layer in the pouch for even cooking.
- It is recommended to use one food portion per vacuum pouch.
- For most sous vide cooking, use the highest vacuum setting for best cooking results.
- Make sure that the closure of the pouch is clean to get a good seal. If cooking at higher temperatures (above 160º F / 71º C), double-seal the pouch.
- Vacuum pouches are solely for sous vide cooking and should not be used for regular baking or broiling.

Sous Vide Cooking

1. Prepare
   - Start with the freshest, highest quality food possible.
   - Clean and cut the ingredients.
2. Package
   - Place the ingredients in the plastic pouch for your vacuum sealer. Add seasonings for cooking.
   - Note: If cooking multiple items at once, you may want to write the contents on the outside of the pouches before filling and sealing them.
   - Vacuum seal the pouch, removing as much air as possible. Verify that you have achieved an air-tight seal.
   - If not cooking immediately, store the pouch in a refrigerator until ready to cook.

To cook Air Sous Vide:

1. Press ⚙ until “SouS” appears in the display.



2. Press **START.** Use **number keys** to set desired temperature.



3. Press **START.**

   IMPORTANT: Since sous vide cooking allows for a suggested minimum cooking time and a target time, it is recommended to set the timer to at least the minimum time or to any time up to the target suggested time. With sous vide cooking, there is a maximum cooking time which allows the user more flexibility when cooking with no specific end time.

   Note: Use the settings recommended for the type of food in “Table 5: Sous Vide Table” on page 33.

4. Finish
   - Open the plastic pouch and remove the food.
   - You may finish the food with a final searing or grilling to achieve a nice crust and roast flavor.
   - Add final seasonings or sauces if needed.
   - Serve.

To cancel cooking anytime press **OFF**.

⚠ CAUTION

Even though sous vide cooks at relatively low temperatures, use care when handling the pouch and its contents, which will be hot to the touch.

Only use temperatures below 140°F (60°C) for cooking foods that can be safely eaten raw.

IMPORTANT

The U.S. Department of Agriculture states, “Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive.” (Source: Safe Food Book, Your Kitchen Guide, USDA) The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For beef medium 160°F, well done 170°F (77°C). Visit the USDA Food Safety and Inspection website at www.fsis.usda.gov.

Table 5: Sous Vide Table

Food	Doneness	Temperature	Cooking Time		
			Minimum	Target	Maximum
Beef					
Steak	Rare	130º F / 54º-55º C	2 hours	3 hours	4 hours
Steak	Medium Rare	135º F / 57º-58º C	2 hours	3 hours	4 hours
Steak	Medium	145º F / 62º-63º C	2 hours	3 hours	4 hours
Steak	Medium Well	150º F / 65º-66º C	2 hours	3 hours	4 hours
Steak	Well	160º F / 71º-72º C	2 hours	3 hours	4 hours
Roast	Rare	135º F / 57º-58º C	6 hours	7 hours	16 hours
Roast	Medium Rare	140º F / 60º C	6 hours	7 hours	16 hours
Roast	Medium	150º F / 65º-66º C	6 hours	7 hours	16 hours
Roast	Medium Well	155º F / 68º-69º C	6 hours	7 hours	16 hours
Roast	Well	160º F / 71º-72º C	6 hours	7 hours	16 hours
Chuck/Brisket	Rare	140º F / 60º C	20 hours	24 hours	48 hours
Chuck/Brisket	Medium Rare	150º F / 65º-66º C	20 hours	24 hours	48 hours
Chuck/Brisket	Well	180º F / 82º-83º C	20 hours	24 hours	48 hours
Pork					
Chop	Medium	150º F / 65º-66º C	2 hours	3 hours	4 hours
Chop	Well	160º F / 71º-72º C	2 hours	3 hours	4 hours
Roast	Medium	150º F / 65º-66º C	2 hours	3 hours	4 hours
Roast	Well	180º F / 82º-83º C	2 hours	3 hours	4 hours
Shoulder/Belly	Medium	150º F / 65º-66º C	10 hours	24 hours	48 hours
Shoulder/Belly	Well	180º F / 82º-83º C	10 hours	24 hours	48 hours
Chicken					
Parts	Tender	170º F / 76º-77º C	2 hours	2-1/2 hours	4 hours
Fish					
Steak	Tender	105º F / 40º-41º C	1 hour	1-1 1/2 hours	2 hours
Steak	Flaky	125º F / 51º-52º C	1 hour	1-1 1/2 hours	2 hours
Steak	Well	145º F / 62º-63º C	1 hour	2 hours	2 hours
Fillet	Tender	105º F / 40º-41º C	45 mins	1 hour	1 1/2 hours
Fillet	Flaky	125º F / 51º-52º C	45 mins	1 hour	1 1/2 hours
Fillet	Well	145º F / 62º-63º C	45 mins	1 hour	1 1/2 hours
Vegetables					
Squash	Cubes	180º F / 82º-83º C	1 hour	1 1/2 hours	4 hours
Roots	Sliced/Cubes	180º F / 82º-83º C	1 hour	1 1/2 hours	4 hours
Potatoes	Sliced/Cubes	200º F / 93º-94º C	1 hour	1 1/2 hours	4 hours
Fruits					
Warm/Ripe	Sliced/Cubes	155º F / 68º-69º C	45mins	105 mins	2 1/2 hours
Soft	Purees	180º F / 82º-83º C	15 mins	30 mins	90 minutes
Steak thickness based on 1.5". Thicker cuts may require longer times.					

Slow Cook

Use Slow Cook for foods that will cook or braise at low temperature for a long period of time.

For best results when using Slow Cook:

- Completely thaw all frozen foods before cooking.
- When using a single oven rack, place in oven rack position 2 or 3. Position racks to accommodate the size of various bakeware when cooking multiple food items.
- Do not open the oven door often or leave the door open when checking foods. If the oven heat escapes often, the Slow Cook time may need to be extended.
- Cover to keep foods moist or use a loose or vented type cover to allow foods to turn crisp or brown.
- Roasts may be left uncovered so browning can occur. Cook times will vary depending on the weight, fat content, bone, and the shape of the roast. Preheating the oven will not be necessary when using the Slow Cook feature.
- Add any cream or cheese sauces during the last hour.

Slow cooking meats may result in the outside of the meat turning dark; this is normal.

To set Slow Cook:

1. Press ⚙ until “SLo C” appears in the display.



2. Press **START.**
3. Press ⚙ to choose Level 1, 2, or 3.







4. Press **START.**

Convection Roast

Convection roast combines a cook cycle with the convection fan and elements to rapidly roast meats and poultry. Heated air circulates around the meat from all sides, sealing in juices and flavors. Meats cooked with this feature are crispy and brown on the outside while staying moist inside.

⚠ WARNING

Should an oven fire occur, close the oven door and turn the oven off. If the fire continues, use a fire extinguisher. Do not put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.

⚠ CAUTION

Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, oven racks, and cooktop will become very hot which can cause burns.

To use convection roast at a temperature of 350°F (177°C):

1. Press **Conv Roast.**
2. Set the desired temperature using the **number keys** or use default of **350°.**
3. Press **START**.
4. Set **Cook Time** if desired.
5. Press **START**. Preheating the oven is not necessary.
6. When cooking is completed or to cancel Convection Roast press **OFF**.

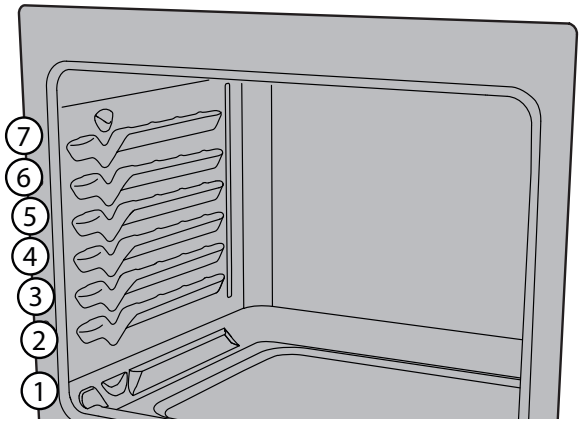


Figure 13: Convection roasting on lower oven racks

Convection Roasting tips:

- Preheating for convection roast is not necessary for most meats and poultry.
- Arrange oven racks so meat and poultry are on the lowest rack of the oven.
- Since convection roast cooks faster, may be able to reduce cook times as much as 25% from the recommended time of your recipe (check the food at this time). Then if needed, increase cook time until the desired doneness is obtained.
- Do not cover foods when dry roasting - covering will prevent the meat from browning properly.
- When cooking meats use the broiler pan and insert. The broiler pan will catch grease spills and the insert helps prevent grease splatters.

Table 6: Convection Roasting recommendations

Meat		Weight	Oven Temp	Internal Temp	Mins per lb
Beef	Standing rib roast*	4 to 6 lb.	350°F (177ºC)	*160ºF (71ºC)	25-30
	Rib eye roast*	4 to 6 lb.	350°F (177ºC)	*160ºF (71ºC)	25-30
	Tenderloin roast	2 to 3 lb.	400°F (204ºC)	*160ºF (71ºC)	15-25
Poul-try	Turkey whole**	12 to 16 lb.	325°F (163ºC)	180°F (82ºC)	8-10
	Turkey whole**	16 to 20 lb	325°F (163ºC)	180°F (82ºC)	10-15
	Turkey whole**	20 to 24 lb.	325°F (163ºC)	180°F (82ºC)	12-16
	Chicken	3 to 4 lb.	350°F-375°F (177ºC-191ºC)*	180°F (82ºC)	12-16
Pork	Ham roast, fresh	4 to 6 lb.	325°F (163ºC)	160°F (71ºC)	30-40
	Shoulder blade roast	4 to 6 lb.	325°F (163ºC)	160°F (71ºC)	20-30
	Loin	3 to 4 lb.	325°F (163ºC)	160°F (71ºC)	20-25
	Pre-cooked ham	5 to 7 lb.	325°F (163ºC)	160°F (71ºC)	30-40

* The U.S. Department of Agriculture states, “Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive.” (Source: Safe Food Book, Your Kitchen Guide) The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For well done 170°F (77ºC)** Stuffed turkey requires additional roasting time. Shield legs and breast with foil to prevent over browning and drying of the skin.

Cooking with Steam

Note: More moisture will be present than during conventional baking or roasting. Moisture could condense on the handle or in the door, and depending on the conditions in your kitchen possibly drip onto the floor.

Steam Cooking Tips:

Oven Positioning

- Use flat rack in the position in the oven for most foods for Steam Roast.
- Lowest position for poultry.

Preparing

- Use 2-1/2 cups of water for steam bake and steam roast. If steam functions are frequently used, use distilled water.
- Using water container, pour water slowly onto the bottom of oven cavity while still cool.
- Never add water if the oven is warm.
- Never add water during a Steam Bake or Steam Roast cycle.

While in Use

- When using Steam, follow the recipe for preheating, cook time, and cook temperature. If the original recipe did not use steam, reduce the temperature by 25°F (14°C), but not below 215°F (101°C).
- Always start with a cold oven.
- Preheating is not necessary when using steam roast.

Cleaning

- With a paper towel lightly soaked in distilled white vinegar, wipe out bottom of oven cavity after the oven is cooled or before each use.
- Use the self clean function to clean heavily soiled areas.
- If residue remains after self clean, pour a thin layer of distilled white vinegar onto the bottom of the oven cavity. Allow to sit for 30 minutes. Wipe out vinegar.

Steam Bake

Steam creates the best conditions for baking bread on a single rack. Baked goods will have improved browning and texture and is recommended for baking moist and flavorful breads and pastries such as baguettes and croissants.

Use flat rack in position 3 for best results for Steam Bake. Pans should be pulled to the front of the rack.

To set Steam Bake:

1. Press **Steam Bake.**



2. Add 2-1/2 cups of water to oven bottom as directed.
3. Set the desired temperature using the **number keys** or use default of **350°.**
4. Press **START**.
5. Set **Cook Time** if desired. (Suggests waiting to set Cook Time until oven preheats.)
6. When **Cook Time** ends oven turns off automatically. **End** will be in display.
7. Press **OFF** to return to show the time of day.

CAUTION

Do not use Steam Bake for cooking at temperatures below 215°F (102°C).

IMPORTANT

Stand to the side of the oven when opening to allow any steam to escape.

Steam Roast

Steam creates the best conditions for roasting proteins. Meats will be crisp outside and juicy inside.

Steam Roast is recommended for meat or poultry. Use flat rack in position 1 for best results for Steam Bake.

To set Steam Roast:

1. Press **Steam Roast.**



2. Add 2-$^{1}/_{2}$ cups of water to the bottom of the oven as directed.
3. Set the desired temperature using the **number keys** or use default of **350°.**
4. Press **START**.
5. Set **Cook Time** if desired. (Suggests waiting to set Cook Time until oven preheats.)
6. When **Cook Time** ends oven turns off automatically. **End** will be in display.
7. Press **OFF** to return display to show the time of day.

CAUTION

Do not use Steam Bake for cooking at temperatures below 215°F (102°C).

IMPORTANT

Stand to the side of the oven when opening to allow any steam to escape.

Cooking with Food Probe

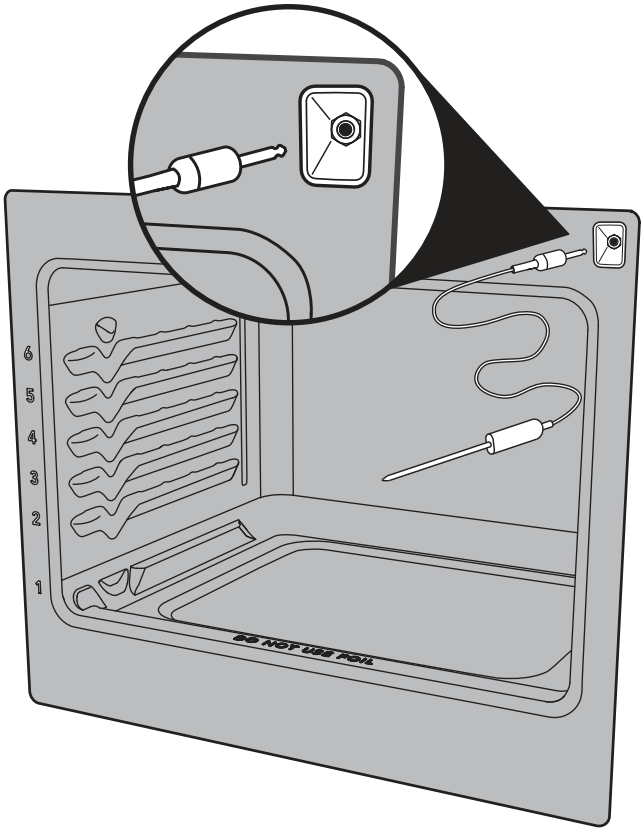
Use the probe feature for best results when cooking foods such as roasts, hams, or poultry.

The Food Probe works with the following oven modes: Bake, Convection Bake, Air Fry, Convection Roast, and Steam Roast.

The probe feature, when set correctly, will signal an alert when the internal food temperature reaches the desired set target temperature. The probe settings for how the oven behaves should be set first in the settings menu.

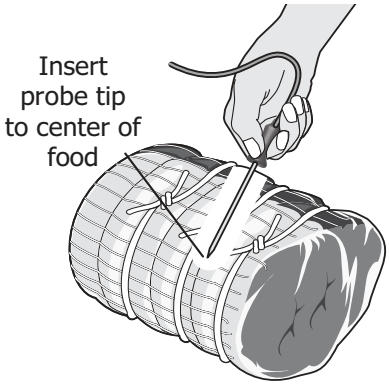
When active, the probe displays the internal food temperature which is visible in the display during the cooking process. This eliminates any guesswork or the need to open the oven door to check the thermometer.

For meats like poultry and roasts, using a probe to check internal temperature is the safest method to ensure properly cooked food.

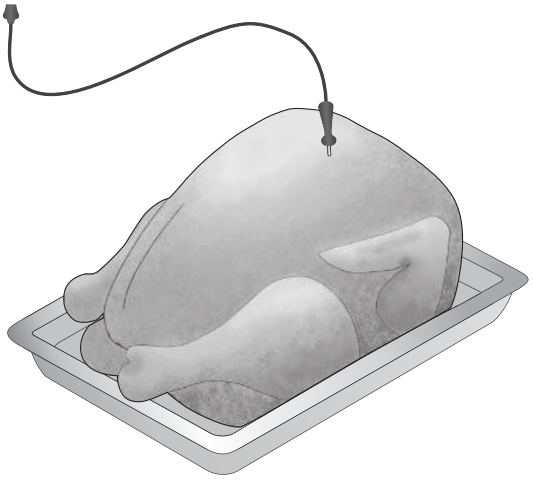


Proper placement of probe in food.

Insert the probe so that the probe tip rests inside the center of the thickest part of meat or food. For best results, do not allow the probe temperature sensor to contact bone, fat, gristle, or the cookware.



- For bone-in ham or lamb, insert the probe into the center of lowest large muscle or joint.
- For meat loaf or casseroles, insert the probe into center of food.
- When cooking fish, insert meat probe just above the gill.
- For whole poultry or turkey, fully insert the probe sensor into the thickest part of the breast.



CAUTION

Do not use kitchen utensils to pull on the probe cable or handles. Always insert and remove the probe using the provided handles, as shown in and always use a pot holder to protect hands from possible burns.

To set Food Probe:

1. Connect the food probe to the oven and insert the probe into the food.
2. Select a cooking function, such as Convection Roast, and set the temperature.



3. Press **Food Probe**. The food probe indicator lights up.



4. Use the **number keys** to enter the target temperature for the food.
5. Press **START**.
6. When the food reaches the target temperature, the progress bar will be fully lit and a tone will sound.
7. Press**OFF** to return display to show the time of day.

Table 7: USDA recommended minimum internal cooking temperatures

Food Type	Internal Temp.
Ground meat and meat mixtures	
Beef, Pork, Veal, Lamb	160°F (71°C)
Turkey, Chicken	165°F (74°C)
Fresh beef, veal, lamb	
Medium rare +	145°F (63°C)
Medium	160°F (71°C)
Well Done	170°F (77°C)
Chicken and Turkey, whole	165°F (74°C)
Poultry Breasts, Roasts	165°F (74°C)
Poultry Thighs, Wings	165°F (74°C)
Stuffing (cooked alone or in bird)	165°F (74°C)
Ham Fresh (raw)	160°F (71°C)
Ham Pre-cooked (to reheat)	140°F (60°C
Eggs dishes	160°F (71°C)
Leftovers and Casseroles	165°F (74°C)
The U.S. Department of Agriculture states, “Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive.” (Source: Safe Food Book, Your Kitchen Guide, USDA) Visit the USDA Food Safety and Inspection website at www.fsis.usda.gov	

NOTE

During cooking, the internal food temperature will display in the center of the screen. To assure accuracy, do not remove the probe from the food or receptacle until the desired internal temperature is reached.

If the probe is removed from the receptacle only, the probe feature will cancel and the oven will turn off. If the probe is removed from the food only, the probe feature will remain active and may eventually generate a probe too hot message.

To change the target (internal food) temperature or the set oven temperature press the one you want to change and use the **number keys** to adjust the temperature.

IMPORTANT

Do not store the probe inside the oven. Use only the original probe provided. Connecting any other probe or device could result in damage to the oven control, electronics, and the receptacle.

Before starting self clean, double check that the probe is removed from the oven interior. Defrost frozen foods completely before inserting the probe.

Delay Start

Delay Start allows a delayed starting time for the Bake, Convection Bake, Convection Roast, Steam Bake, Steam Clean, and Self-Clean functions. Prior to setting a delay start, be sure the time of day is set correctly. The maximum delay for a Delay Start is one hour.

To set Delay Start:

1. Choose the **Bake** and set the temperature.



2. Press ⚙ until **dELAY** shows in the display.



3. Press **START**. The display will show a time of 0:00 (0 hours and 00 minutes).



4. Use the **number keys** to enter the desired time delay.
5. Press **START.** The timer will start counting down.
6. When the time runs out, the chosen cooking function will start. If a Cook Time was set, the remaining cook time will show in the display.

To stop the Delay Start timer at any time, press **OFF**.

Cook Time

Use Cook Time to set the amount of time needed for most oven functions. The oven will turn on immediately (or after a specified delay) and stop automatically after the set cook time ends.

To set Cook Time:

1. Select a cooking function, such as Convection Roast, and set the temperature
2. Press **Cook Time**. The display will show a time of 0:00 (0 hours and 00 minutes).



3. Use the **number keys** to enter the desired time for cooking.
4. Press **START.** The timer will start counting down.
5. When the time runs out, the display will show “End” and the oven will turn off.

To turn off the oven before the time runs out, press **OFF**.

Keep Warm

Keep Warm should only be used with foods that are fully cooked and at serving temperatures. Keep Warm will keep foods warm and ready for serving at 140° F (60°C) to 200° F (93°C). If needed, arrange oven racks and place cooked food in oven.

To set Keep Warm:

1. Press **Keep Warm**: (If no other keys are pressed within 25 seconds the request for Warm will clear.)
2. Use the **number keys** to enter the desired temperature.
3. Press **START.** Keep Warm will remain on for 1 hour or until cancelled.

To turn off Keep Warm at any time, press **OFF**.

Setting the Sabbath Feature for the Jewish Sabbath and Holidays (some models)

For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web at www.star-k.org.

This appliance provides special settings for use when observing the Jewish Sabbath/Holidays. Sabbath mode disables all audible tones or visual display changes on the oven control. Bake is the only cooking feature available while in the Sabbath mode. Most oven controls are locked during Sabbath mode.

To start Sabbath Mode, first select a cooking mode. Next, select Delay (if desired), Bake temperature, and cook time (if desired) and set. Press Conv Bake and Conv Roast together to start Sabbath Mode. Cooking will begin after any specified delay.

If cook time was set, once the time has elapsed, the cooking will end and the display will show Idle to indicate that the cook time has ended.

Important: The Sabbath mode will override the factory preset 12 hour energy saving mode, and the appliance will stay on until the cooking features are canceled. If cooking is canceled when the appliance is in the Sabbath mode, no audible or visual indicators will be available to verify the cancellation.

If the oven interior lights are needed, be sure to activate them prior to setting the Sabbath mode. Once the oven light is turned on and the Sabbath mode is active, the oven light will remain on until the Sabbath mode is turned off and the oven lights are turned off. The oven door will not activate the interior oven lights when the oven door is opened or closed.

It is recommended that any oven temperature modification made within an active Sabbath mode use the number keys and press START. The change will be accepted automatically.

WARNING

Food poisoning hazard. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.

Important:

- Do not attempt to activate any other oven function except Bake while the Sabbath feature is active. When the Sabbath feature is active, only the number keys and OFF will function. ALL OTHER KEYS should not be used once the Sabbath feature is active.
- You may change the oven temperature once baking has started. Use the number keys and START to raise or lower the oven temperature.
- Remember that the oven control will no longer provide audible tones or display any further changes when the Sabbath feature is active.
- The oven will shut-off automatically after completing a bake time and therefore may only be used once during the Sabbath/Jewish Holidays.

To set Sabbath Mode:

1. Select a cooking function, such as Bake, and set the temperature.



2. Set a Cook Time if desired and press **START**.



3. Press both **Conv Bake** and **Conv Roast** at the same time.



4. When **Cook Time** ends oven turns off automatically. **SAb** will be in display.
5. Press both **Conv Bake** and **Conv Roast** at the same time to exit Sabbath mode and show the time of day.

Steam Clean

The Steam Clean feature offers a chemical free and time saving method to assist in the routine cleaning of small and light soils. For heavier baked on soils use the Self Clean feature.

CAUTION

Do not add bleach, ammonia, oven cleaner, or any other abrasive household cleaners to the water used for Steam Clean.

Before cleaning any part of the oven, be sure all controls are turned off and the oven is cool. The oven may be hot and can cause burns.

Be sure the oven is level and cool before starting Steam Clean. If the oven temperature is above room temperature a triple beep will be heard and the function will not start. Steam Clean produces best results when started with a cool oven.

To set a Steam Clean cycle:

1. Remove all racks and oven accessories.
2. Scrape or wipe loose debris and grease from the oven bottom.
3. Press ⚙ until “Cln” appears in the display.



4. Press **START**.
5. Pour 1 cup of tap water onto the oven bottom (Figure 14). Close oven door.
6. Press **START**. The time left for the Steam Clean cycle is shown in the display. Do not open the door during this time. If door is left open while in Steam Clean, (d-O) will appear in the display after a few minutes.



7. When the steam clean cycle is complete an alert will sound and the **End** message will show in the display. Press off to return to the clock.



8. Take care opening the door when the steam clean is finished. Stand to the side of the oven out of the way of escaping vapor.
9. Wipe oven cavity and bottom. Do not clean oven door gasket. Avoid leaning or resting on the oven door glass while cleaning cavity.

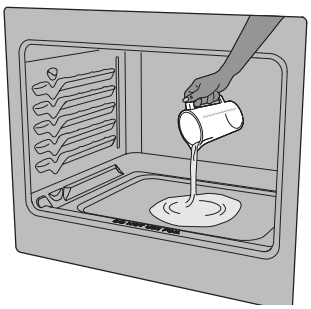


Figure 14: Add 1 cup of tap water



Figure 15: Clean around the oven door gasket

Notes:

- Opening the oven door during the steam clean cycle prevents the water from reaching the temperature needed to clean.
- For best results, clean oven immediately after the cycle is complete. Steam clean works best for soils on the oven bottom.
- A non-abrasive scouring pad, stainless steel sponge, plastic scraper, or eraser style cleaning pad (without cleaner) can be used for difficult soils. Moisten pads with water before use.
- Place a paper towel or cloth in front of the oven to capture any water that may spill while wiping out.
- Do not leave the residual water in the oven for any length of time.
- Some condensation or water vapor may appear close to the oven vent and the oven door glass. This is normal. The oven gasket may become damp; do not wipe dry.
- Local water sources often contain minerals (hard water). If hard water deposits occur, wipe cavity with a 50/50 solution of water and vinegar or 50/50 solution of lemon juice and water.
- Steam clean cannot be programmed with a delayed start time.
- If Steam Clean results are not satisfactory, run a Self Clean. See “Self Clean” on page 43.

Self Clean

Self Clean cleans with very high temperatures (well above normal cooking temperatures), eliminating soils completely or reducing them to very fine powdered ashes you can wipe away afterwards with a damp cloth.

The clean cycle lasts for 2-4 hours.

Before starting self clean read all following caution and important statements before starting a self clean cycle

CAUTION

- Do not leave small children unattended near appliance. During self clean cycle, the outside of the oven can become very hot and cause burns if touched.
- Do not line the oven walls, racks, oven bottom, or any part of the range with aluminum foil. This will cause permanent damage to the oven interior and destroy heat distribution, and will melt to the oven interior.
- Do not force the oven door open. This will damage the automatic door locking system. Use caution when opening the oven door after the self clean cycle ends. The oven may still be very hot and cause burns. To avoid possible burns, stand to side of oven when opening door to allow steam or hot air to escape.
- The health of some birds is extremely sensitive to fumes given off during the self clean cycle of any range. Move birds to a well ventilated room.

Important notes:

- Completely remove all oven racks and any accessories from oven cavity to avoid damage to oven racks. If the oven racks are not removed they may discolor.
- Remove all items from the oven and cooktop including cookware, utensils, and any aluminum foil. Aluminum foil will not withstand high temperatures from a self clean cycle and will melt.
- Do not spray oven cleaners or oven protective coatings in or around any part of the oven interior. Clean any soil from the oven frame, the door liner outside the oven door gasket, and the small area at the front center of the oven bottom. These areas heat sufficiently to burn soil on. Clean using soap and water prior to starting Self Clean.
- Remove any excessive spills. Any spills on the oven bottom should be wiped up and removed before starting a self clean cycle. To clean use hot, soapy water and a cloth. Large spills can cause heavy smoke or fire when subjected to high temperatures.
- Do not allow food spills with high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices, or pie fillings) to remain on the surface as they may leave a dull spot even after cleaning.
- Do not clean the oven door gasket. The woven material in the gasket is essential for a good seal. Care should be taken not to rub, damage, or remove the oven door gasket. Doing so could cause damage to the door gasket and compromise the performance of the oven.



- The kitchen area should be well ventilated using an open window, ventilation fan, or exhaust hood during the first self clean cycle. This will help eliminate the normal odors.
- Do not attempt to open the oven door when the OVEN LOCK indicator light is flashing. Allow about 15 seconds for the motorized door latch mechanism to completely lock or unlock the oven door.
- When the clean time finishes, the oven door will remain locked until the range has cooled sufficiently. In addition to the clean time that was programmed, you must allow about 1 additional hour for the oven to cool before you will be able to open the oven door.

Setting Self Clean

To set self clean:

Be sure the oven is empty and all oven racks are removed. Remove all items from the oven. Be sure oven door is completely closed.

1. Press **Self Clean.** The warning to remove **RACKS** will flash in the display to remind you that oven racks should be removed before a self clean. The default 3 hour clean time will appear in the display.



2. Use the **number keys** to adjust the cleaning time. Press **START** to activate self clean.
3. The **RACKS** warning will end and Self Clean will start. The motor door lock will begin locking the oven door. Do not open the oven door while the lock motor is running or when any locking indicators or displays are showing. The oven door is completely locked in about 15 seconds.
   - Once the oven door has locked, **CLEAN** will appear in the display indicating self clean has started.
   - Do not force the oven door open when self-clean is active. This can damage the automatic door-locking system.
   - Use caution when opening the door after self-clean cycle is complete; the oven may still be very hot.
4. When self clean is finished: **CLEAN** message will turn off, and **Hot** will appear in display window.



5. Once the oven has cooled down (about 1 hour) and **Hot** is no longer displayed, the oven door may be opened.

CAUTION: To avoid possible burns, use care when opening the oven door after the self-cleaning cycle. Stand to the side of the oven when opening the door to allow hot steam and air to escape.

When the oven interior has completely cooled, wipe away any residue or powdered ash with a damp cloth or paper towel.

Remove spills and any heavy soiling as soon as possible. Regular cleaning will reduce the difficulty of major cleaning later.

CAUTION

Before cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool.

If ammonia or appliance cleaners are used, they must be removed and the appliance must be thoroughly rinsed before operating. Follow manufacturer's instructions and provide adequate ventilation.

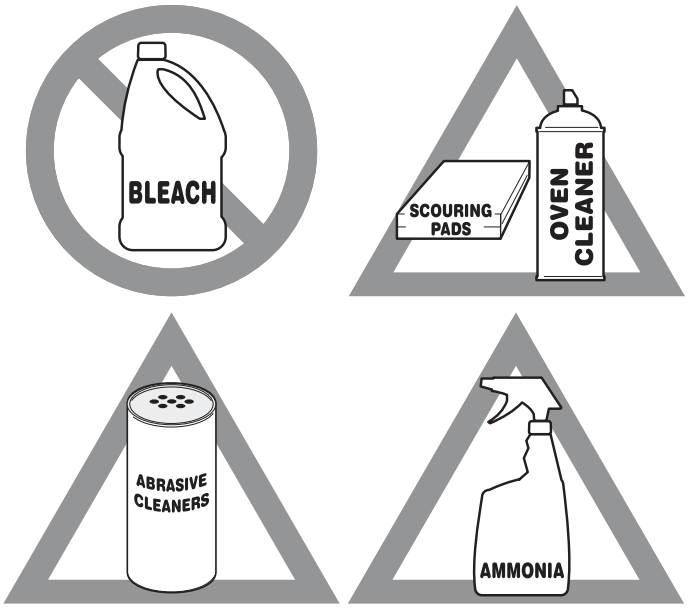


Figure 16: Use cleaners with caution

Surface or Area	Cleaning Recommendation
Aluminum and vinyl	Using a soft cloth, clean with mild dish detergent and water. Rinse with clean water, dry and polish with a soft, clean cloth.
Painted and plastic control knobs Painted body parts Painted decorative trims	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry and polish with a soft, clean cloth. Glass cleaners may be used, but do not apply directly to surface; spray onto cloth and wipe.
Control panel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Do not spray liquids directly on the oven control and display area. Do not use large amounts of water on the control panel - excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels - they will damage the finish.
Control knobs	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. To remove control knobs: turn to the OFF position, grasp firmly, and pull off the shaft. To replace knobs after cleaning, line up the OFF markings and push the knobs into place.
Stainless Steel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use cleaners containing abrasives, chlorides, chlorine, or ammonia.
Smudge Proof™ Stainless Steel Black Stainless Steel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use appliance cleaner, stainless steel cleaner, or cleaner containing abrasives, chlorides, chlorine, or ammonia. These cleaners may damage the finish.

Surface or Area	Cleaning Recommendation
Porcelain-enameled broiler pan and insert Porcelain door liner Porcelain body parts	Rinse with clean water and a damp cloth. Scrub gently with a soapy, non-abrasive scouring pad to remove most spots. Rinse with a 50/50 solution of clean water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse and wipe dry with a clean cloth. Remove all cleaners or future heating could damage the porcelain. Do not allow food spills with a high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on porcelain surfaces. These spills may cause a dull spot even after cleaning.
Manual clean oven interior	The oven interior is porcelain coated and safe to clean using oven cleaners. Always follow manufacturer's instructions for cleaners. After cleaning, remove any oven cleaner or the porcelain may become damaged during future heating. Do not spray oven cleaner on any electrical controls or switches. Do not spray or allow oven cleaner to build up on the oven temperature sensing probe. Do not spray cleaner on oven door trim, door gasket, plastic drawer glides, handles or any exterior surfaces of the appliance.
Self-cleaning oven interior	Before setting a self-clean cycle, clean soils from the oven frame, areas outside the oven door gasket, and the small area at the front center of the oven bottom. See “Self Clean” on page 43.
Oven door	Use mild dish detergent and water or a 50/50 solution of vinegar and water to clean the top, sides, and front of the oven door. Rinse well. Glass cleaner may be used on the outside glass of the door. Ceramic smoothtop cleaner or polish may be used on the interior door glass. Do not immerse the door in water. Do not spray or allow water or cleaners to enter the door vents. Do not use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door. Do not clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Do not rub, damage, or remove this gasket.
Ceramic cooktop	See “Cooktop Cleaning” on page 47.

Cooktop Maintenance

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

Prior to using your cooktop for the first time, apply a ceramic cooktop cleaning cream (available in most hardware, grocery, and department stores) to the ceramic surface. Clean and buff with a clean paper towel. This will make cleaning easier when soiled from cooking. Cooktop cleaning creams leave a protective finish on the glass to help prevent scratches and abrasions.

Sliding pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed immediately after the cooktop has cooled using 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.
- Use cookware with dirt or dirt build up on the bottom; always use clean cookware.
- Use your cooktop as a cutting board or work surface in the kitchen.
- Cook foods directly on the cooktop surface without a pan.
- Drop heavy or hard objects on the ceramic glass cooktop; they may cause it to crack.

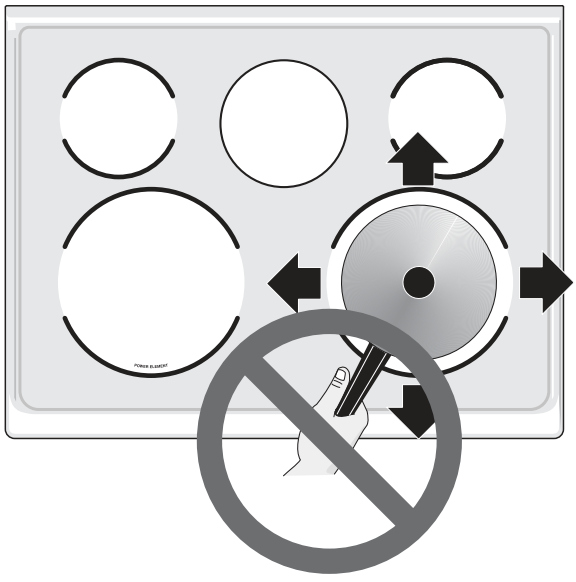


Figure 17: Cooktop care

Cooktop Cleaning

CAUTION

Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is cool. The glass surface could be hot from contact with hot cookware, and burns may occur if the glass surface is touched before it has cooled sufficiently.

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.

For light to moderate soil:

For light to moderate soil: Apply a few drops of cooktop cleaning cream directly to the cooktop. Use a clean paper towel to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue. Do not use the towel you use to clean the cooktop for any other purpose.

For heavy, burned on soil:

Apply a few drops of cooktop cleaning cream directly to the soiled area. Rub the soiled area using a non-abrasive cleaning tool, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.

If soils remain, carefully scrape soils with a metal razor blade scraper held at a 30 degree angle to the surface. Finish cleaning with cooktop cleaning cream.

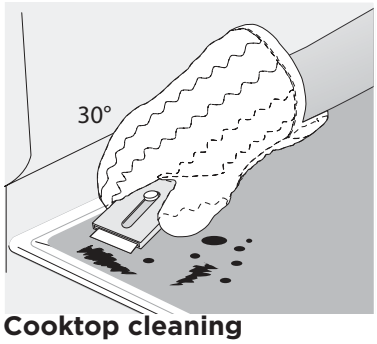


Figure 18: Cooktop cleaning

IMPORTANT

Damage to the ceramic glass cooktop may occur if you use an abrasive type cleaning pad. Only use cleaning products that have been specifically designed for ceramic glass cooktops.

General Cleaning

Refer to the table at the beginning of this chapter for more information about cleaning specific parts of the oven.

Follow these cleaning precautions:

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

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. Remove spillovers and heavy soiling as soon as possible. Regular cleaning will reduce the effort required for major cleaning later.

⚠ CAUTION

Before manually cleaning any part of the oven, be sure all controls are turned off and the oven is cool. The oven may be hot and can cause burns.

Remove all racks and accessories from the oven before cleaning.

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

Cleaning Porcelain Enamel Oven

The oven interior is porcelain on steel, it is safe to clean using oven cleaners.

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 dirt spots using hot, soapy water. Rinse well with water and a clean cloth.
2. If soil remains, use a nonabrasive scouring pad or a nonabrasive cleaner. If necessary, use an oven cleaner following manufacturer's instructions. Do not mix ammonia with other cleaners.
3. Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. Clean with hot, soapy water. Rinse well using clean water and a cloth.

Aluminum Foil, Aluminum Utensils, and Oven Liners

WARNING

Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat, causing a fire hazard.

- Protective liners—Do not use aluminum foil to line the oven bottom. The high heat of the oven can melt these materials to the oven cavity and ruin the oven. These types of materials can also reduce the effectiveness of the air circulation in the oven and produce poor baking results. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock or fire.
- Aluminum utensils - The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used.
- Oven racks - Do not use aluminum foil to cover the oven racks. Using a liner in the oven restricts the heat and air flow needed to obtain the best possible cooking results for any oven.

Replacing the Oven Light

CAUTION

Be sure the oven is unplugged and all parts are cool before replacing the oven light.

The interior oven light is located at the rear of the oven cavity and is covered by a glass shield. The glass shield must be in place whenever the oven is in use.

To replace the oven interior light bulb:

1. Turn electrical power off at the main source or unplug the appliance.
2. Remove interior oven light shield by turning a quarter turn counter-clockwise.
3. Replace bulb with a new T-4 type Halogen 25 watt appliance bulb.

NOTE

Wear a cotton glove or use a paper towel when installing a new bulb. Do not touch the new bulb with your fingers when replacing. This will shorten the life of the bulb.

4. Replace glass oven light shield by rotating clockwise.
5. Turn power back on again at the main source (or plug the appliance back in).
6. Be sure to reset the time of day on the clock.

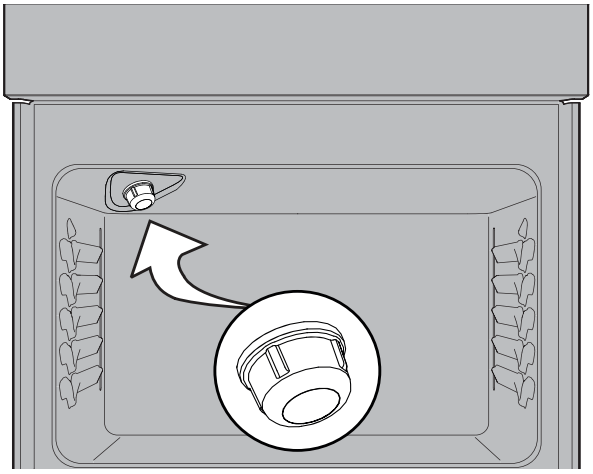


Figure 20: Oven Halogen light

Removing and Replacing the Oven Door

CAUTION

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

IMPORTANT

Special door care instructions - For safe, temporary storage, lay the door flat with the inside of the door facing down.

Most oven doors contain glass that can break. Do not hit the glass with pots, pans, or any other object. Scratching, hitting, jarring, or stressing the glass may weaken its structure, causing an increased risk of breakage at a later time. Do not close the oven door until all of the oven racks are fully in place.

To remove the oven door:

1. Open oven door completely, horizontal with floor (Figure 21).
2. Pull up the lock located on each hinge support toward front of the oven until the lock stops. You may have to apply a little upward pressure on the lock to pull it up (Figure 22).
3. Grasp the door by the sides, and close the door until the door frame makes contact with the unlocked hinges (Figure 23).
4. Pull the bottom of the door toward you while rotating the top of the door toward the appliance to completely disengage the hinge levers (Figure 24).

To replace the oven door:

1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (Figure 24).
2. Hold the oven door at the same angle as the removal position (Figure 23) Carefully insert the hinge levers into the oven frame until you feel the hinge levers are seated into the hinge notches. The hinge arms must be fully seated into the hinge notches before the oven door can be fully opened.
3. Fully open the oven door, horizontal with floor (Figure 21).
4. Push the door hinge locks up toward and into the oven frame on both left and right oven door hinges to the locked position (Figure 22).
5. Close the oven door.

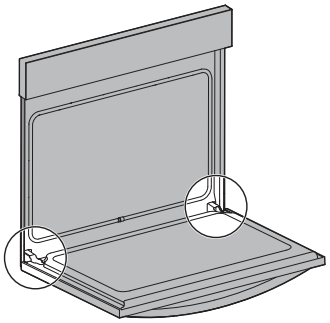


Figure 21: Door hinge location

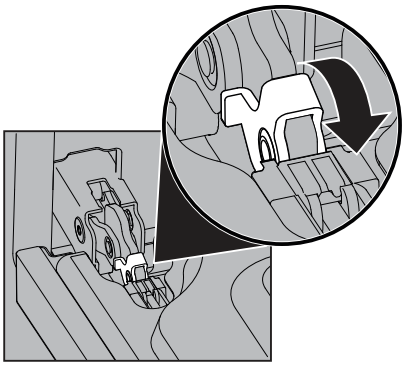


Figure 22: Door hinge lock

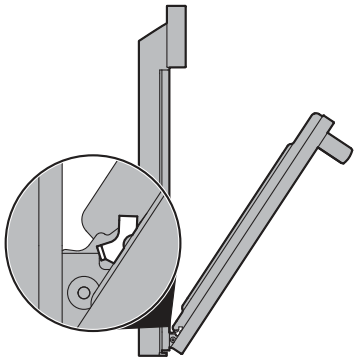


Figure 23: Removal position

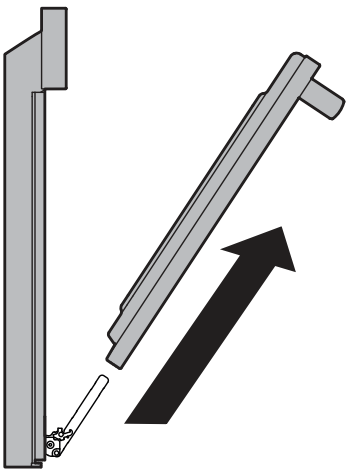
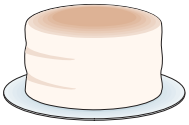
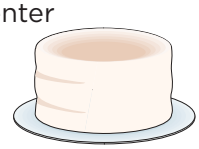
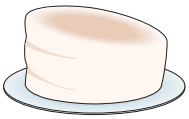
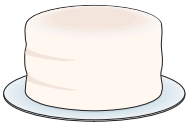


Figure 24: Remove door

Oven Baking

For best cooking results, preheat the oven before baking cookies, breads, cakes, pies, 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 Baking Problems		
Baking Problems	**Causes**	**Corrections**
Cookies and biscuits burn on the bottom. 	Cookies and biscuits put into oven before oven is preheated.	Allow oven to preheat to desired temperature before placing food in oven. Choose pan sizes that will permit at least 2” of air space
Cakes too dark on top or bottom 	Cakes put in oven before oven is preheated. Rack position too high or too low. Oven too hot.	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 (13°C) lower than recommended.
Cakes not done in center 	Oven too hot. Incorrect pan size. Pan not centered in oven. Glass cookware slow heat conductor.	Set oven temperature 25°F (13°C) lower than recommended. Use pan size suggested in recipe. Use proper rack position and place pan so there are at least 2” (5.1 cm) of space on all sides of pan. Reduce temperature and increase cook time or use shiny bakeware.
Cakes not level. 	Oven not level. Pan too close to oven wall or rack overcrowded. Pan warped. Oven light left on while baking.	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 oven. Use proper rack position and place pan so there are at least 2” (5.1 cm) of space on all sides of pan. Do not use pans that are dented or warped. Do not leave the oven light on while baking.
Foods not done when cooking time is over. 	Oven too cool. Oven overcrowded. Oven door opened too frequently.	Set oven temperature 25°F (13°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 the shortest recommended baking time.

BEFORE YOU CALL

Let us help you troubleshoot your concern! This section will help you with common issues. If you need us, visit our website, chat with an agent, or call us. We may be able to help you avoid a service visit. If you do need service, we can get that started for you!

1-800-374-4432 (United States)
Frigidaire.com

1-800-265-8352 (Canada)
Frigidaire.ca

Problem	Cause / Solution
Entire appliance does not operate	Appliance not connected. Make sure power cord is plugged properly into outlet. Check your fuse box or breaker box to make sure the circuit is active. Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.

Oven Problems	
Problem	**Cause / Solution**
Poor baking results.	Many factors affect baking results. Use proper oven rack position. Center food in the oven and space pans to allow air to circulate. Preheat the oven to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. See “Adjust Oven Temperature (UPO)” on page 23 if you feel the oven is too hot or too cool.
Flames inside oven or smoking from oven vent.	Excessive spills in oven. Grease or food spilled onto the oven bottom or oven cavity. Wipe up excessive spills before starting the oven. If flames or excessive smoke are present when using broil, see “Setting Broil” on page 28.
Oven smokes excessively when broiling.	Incorrect setting. Follow the “Setting Broil” on page 28. Meat too close to the broil element or burner. Reposition the broil pan to provide proper clearance between the meat and broil element or burner. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean. Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.
Oven control panel beeps and displays any F or E code error.	Oven control has detected a fault or error condition. To clear the error, press the OFF key on the control panel. Once the error code is cleared, try the bake or broil function. If the F or E code error repeats, turn off the power to appliance, wait 5 minutes, and then repower the appliance. Set the clock with correct time of day. Try the bake or broil function again. If the fault recurs, press the OFF key to clear.
Oven portion of appliance does not operate.	Be sure the regulator gas valve is turned to ON. See installation instructions. The time of day is not set. The clock must be set in order to operate the oven. See “Setting the Clock” on page 22. Be sure the oven controls are set properly for the desired function. See “Setting Oven Controls” on page 20 and review instructions for the desired cooking function in this manual or see “Entire appliance does not operate.” in this checklist.
Convection fan does not rotate.	Oven door is open. The convection fan will turn off if the oven door is opened when convection is active. Close the oven door. On gas models, the convection fan will begin to rotate about 6 minutes into the preheating process.

Cooktop Problems	
Problem	**Cause / Solution**
Surface element is too hot or not hot enough.	Incorrect surface control setting. Adjust power level setting.
Surface element does not heat or does not heat evenly.	Be sure the correct surface control knob is turned on for the element needed. Cookware is light weight or warped. 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.
Areas of discoloration with metallic sheen on cooktop surface.	Mineral deposits from water and food. Remove them using cooktop cleaning creme applied to the ceramic surface. Buff with a non-abrasive cloth or sponge.
Scratches or abrasions on cooktop surface.	Coarse particles such as salt or hardened soils between cooktop and utensils can cause scratches. Be sure the cooktop surface and bottoms of utensils are clean before use. Small scratches do not affect cooking and will become less visible with time. Cleaning materials not recommended for ceramic-glass cooktop have been used. Apply cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or sponge. Cookware with a rough bottom was used. Use smooth, flat-bottomed cookware.
Metal marks on the cooktop.	Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on the cooktop surface. Apply cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or sponge. For more information, see “Cooktop Maintenance” on page 47.
Brown streaks or specks on cooktop surface.	Boil overs are cooked onto the surface. When cooktop is cool, use a razor blade scraper to remove soil. For more information see “Cooktop Maintenance” on page 47.

Self-Clean Problems	
Problem	**Cause / Solution**
Self clean does not work.	Oven control not set properly. See “Self Clean” on page 43.
Oven racks discolored or do not slide easily.	Oven racks left in oven cavity during self clean. Remove oven racks from oven cavity before starting a self-clean cycle. Clean by using a mild abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry, and replace in oven.
Soil not completely removed after self clean.	Self clean was interrupted. Review instructions on “Self Clean” on page 43. Excessive spills on oven bottom. Remove excessive spills before starting self clean. Failure to clean soil from the oven frame, the door liner outside the oven door gasket, and the small area at the front center of the oven bottom. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before starting the self-cleaning cycle. Burned-on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.
The oven control display shows "SPr" and self-clean is not working.	The cooktop should not be used during a self-clean cycle. On some models, turning on any cooktop surface burner will cause the clean cycle to cancel. If the clean cycle is canceled, the oven control display will show “SPr" for 5 seconds. The oven door will remain locked until the oven has cooled down below cleaning temperature. If the oven is below cleaning temperature, the user can start another clean cycle immediately. If the oven is in cleaning temperature range, another self-clean cycle can be set once the door unlocks (up to 4 hours).

Other Problems	
Problem	**Cause / Solution**
Appliance is not level.	Be sure the floor is level, strong, and stable enough to adequately support the range. If the floor is sagging or sloping, contact a carpenter to correct the situation. Poor installation. Place the oven rack in the center of the oven. Place a level on the oven rack. Adjust the leveling legs at the base of the appliance until the rack is level. Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.
Cannot move appliance easily. Appliance must be accessible for service.	Cabinets not square or are built in too tightly. Contact the builder or installer to make the appliance accessible. Carpet interferes with appliance. Provide sufficient space so the appliance can be lifted over carpet. Installation over carpet is not advised. See the installation instructions for guidelines specific to your appliance.
Oven light does not work.	Be sure the oven light is secure in the socket. See “Replacing the Oven Light” on page 49.

Your appliance is covered by a one year limited warranty. For one year from your original date of purchase, Electrolux will pay all costs for repairing or replacing any parts of this appliance that prove to be defective in materials or workmanship when such appliance is installed, used and maintained in accordance with the provided instructions.

Exclusions

This warranty does not cover the following:

1. Products with original serial numbers that have been removed, altered or cannot be readily determined.
2. Product that has been transferred from its original owner to another party or removed outside the USA or Canada.
3. Rust on the interior or exterior of the unit.
4. Products purchased “as-is” are not covered by this warranty.
5. Food loss due to any refrigerator or freezer failures.
6. Products used in a commercial setting.
7. Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions.
8. Service calls to correct the installation of your appliance or to instruct you how to use your appliance.
9. 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 is shipped from the factory.
10. Service calls to repair or replace appliance light bulbs, air filters, water filters, other consumables, or knobs, handles, or other cosmetic parts.
11. Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska.
12. Damages to the finish of appliance or home incurred during installation, including but not limited to floors, cabinets, walls, etc.
13. Damages caused by: services performed by unauthorized service companies; use of parts other than genuine Electrolux parts or parts obtained from persons other than authorized service companies; or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER’S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AS PROVIDED HEREIN. CLAIMS BASED ON IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW, BUT NOT LESS THAN ONE YEAR. ELECTROLUX SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN LIMITED WARRANTY OR ANY IMPLIED WARRANTY. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES, SO THESE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. THIS WRITTEN WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

If You Need Service

Keep your receipt, delivery slip, or some other appropriate payment record to establish the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. Service under this warranty must be obtained by contacting Electrolux at the addresses or phone numbers below.

This warranty only applies in the USA and Canada. In the USA, your appliance is warranted by Electrolux Major Appliances North America, a division of Electrolux Home Products, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp. Electrolux authorizes no person to change or add to any obligations under this warranty. Obligations for service and parts under this warranty must be performed by Electrolux or an authorized service company. Product features or specifications as described or illustrated are subject to change without notice.

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- owner support
- accessories
- service
- registration

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