
OWNER'S GUIDE

READ AND SAVE THESE INSTRUCTIONS

ELECTRIC RANGE

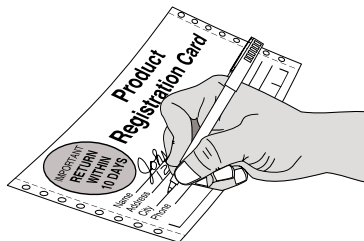
Ceramic Glass Cooktop
Porcelain Enamel or
Continuous Cleaning Oven Interior

P/N 316000640 (0005)

Product Registration

Register Your Product

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



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

Record Your Model and Serial Numbers

Record in the space provided below the model and serial numbers found on the right side of the oven front frame in the storage compartment.

Model Number: _____

Serial Number: _____

Date of Purchase: _____

Contents

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

Note: The instructions appearing in this Owner's Guide are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

Versión en español

Si desea obtener una copia en español de este Manual del Usuario, sírvase escribir a la dirección que se incluye a continuación. Solicite la P/N 316080278.

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

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IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.
Save these instructions for future reference.

This guide contains important safety symbols and instructions. Please pay special attention to these symbols and follow all instructions given. Here is a brief explanation of the use of these symbols.

⚠ WARNING This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

⚠ CAUTION This symbol will help alert you to situations that may cause bodily injury or property damage.

- **Remove all tape and packaging wrap before using the range.** Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.
- **Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70—latest edition and local code requirements.** Install only per installation instructions provided in the literature package for this range.

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

- **User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician to reduce the risk of personal injury and damage to the range.
- **Never modify or alter the construction of a range by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.**

- **Storage in or on Appliance—Flammable materials should not be stored in an oven, near surface units or in the storage drawer (if equipped).** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range. Flammable materials may explode and result in fire or property damage.
- **Do not leave children alone. Children should not be left alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH SURFACE UNITS, AREAS NEAR THESE UNITS, OVEN HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN.** Both surface units and oven heating elements may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, the oven vent openings and surfaces near these openings, oven door and window.
- **Wear Proper Apparel—Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.

 	⚠ WARNING • ALL RANGES CAN TIP. • INJURY TO PERSONS COULD RESULT. • INSTALL ANTI-TIP DEVICE PACKED WITH RANGE. • SEE INSTALLATION INSTRUCTIONS.	⚠ WARNING TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP BRACKET(S) PROVIDED WITH THE RANGE. TO CHECK IF THE BRACKET(S) IS INSTALLED PROPERLY, REMOVE THE LOWER PANEL OR STORAGE DRAWER AND VERIFY THAT THE ANTI-TIP BRACKET(S) IS ENGAGED. REFER TO THE INSTALLATION INSTRUCTIONS FOR PROPER ANTI-TIP BRACKET(S) INSTALLATION.
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⚠ WARNING Stepping, leaning or sitting on the doors or drawers of this range can result in serious injuries and may also cause damage to the range. Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.

⚠ WARNING Do not use the oven for storage.

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

⚠ WARNING Never use your appliance for warming or heating the room.

- **Do Not Use Water or Flour on Grease Fires—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use Only Dry Potholders—Moist or damp potholders on hot surfaces may result in burns from steam.** Do not let the potholders touch hot heating surface units or interior oven elements. Do not use a towel or other bulky cloth instead of a potholder.
- **Do Not Heat Unopened Food Containers—Build-up of pressure may cause the container to burst and result in injury.**
- **Remove the oven door from any unused range if it is to be stored or discarded.**
- **IMPORTANT—Do not attempt to operate the range during a power failure. If the power fails, always turn off the range.** If the range is not turned off and the power resumes, surface units will begin to operate again. Food left unattended could catch fire or spoil. Once the power resumes, reset the clock and oven functions.

IMPORTANT SAFETY INSTRUCTIONS_(continued)

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.**
- **Use Proper Pan Size**—This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit. The use of undersized utensils will expose a portion of the surface heating unit to direct contact and may result in ignition of clothing. Proper relationship of utensil to the surface unit will also improve efficiency.
- **Utensil Handles Should Be Turned Inward and Should Not Extend Over Adjacent Surface Units**—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **Never Leave Surface Units Unattended at High Settings**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Glazed Cooking Utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for rangetop use.
- **When flaming foods under a ventilating hood, turn the fan on.**

FOR GLASS COOKTOPS ONLY

- **Do Not Cook on 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 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.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Protective Liners**—Do not use aluminum foil to line oven bottom or any other part of the range. Only use aluminum foil as recommended for baking if used as a cover placed on the food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire.
- **Use Care When Opening Door**—Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Ducts Unobstructed.** The oven is vented between the cooktop and the backguard. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of Oven Racks.** Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot oven element or interior of the oven. Remove all utensils from the rack before removing rack.
- **Do not use the broiler pan without its insert.** The broiler pan and grid allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler grid with aluminum foil.** Exposed fat and grease could ignite.
- **Do not touch a hot light bulb with a damp cloth.** Doing so could cause the bulb to break. Disconnect the range or turn off the power to the range before removing and replacing light bulb.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **Clean the range regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire. Refer to the hood manufacturer's instructions for cleaning.
- **Kitchen cleaners/aerosols**—Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and/or injury.
- **Clean Ventilating Hoods Frequently**—Grease should not be allowed to accumulate on the hood or filter. Follow manufacturer's instructions for cleaning.

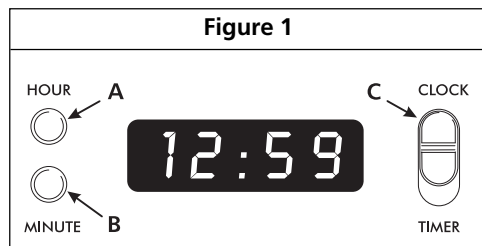
CONTINUOUS CLEANING OVENS:

- **Do not use oven cleaners on the oven liner or any of the continuous cleaning surfaces.** Continuous cleaning surfaces can be identified by their rough surface finish.

SAVE THESE INSTRUCTIONS

Setting the Clock and Minute Timer

(some models)



Your model may be equipped with one of the clocks shown below. Follow the instructions to set the clock and minute timer on your range.

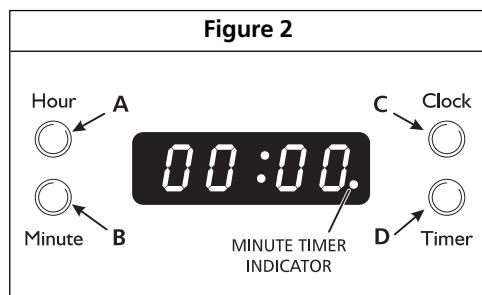
To Set the Clock (Figure 1)

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

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

To Set the Minute Timer (Figure 1)

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



To Set the Clock (Figure 2)

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

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

To Set the Minute Timer (Figure 2)

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

Surface Cooking

Ceramic-Glass Cooktop

The ceramic-glass cooktop has electric heating coils located below the surface of the glass. The design of the glass cooktop outlines the area of the surface unit below. Most importantly, make sure the diameter of the pan matches the diameter of the unit. Heat is transferred up through the surface of the cooktop to the cooking utensil. Only flat-bottomed pans should be used. The type and size of the cookware, number of surface units in use and the settings of the units are factors that will affect the amount of heat that will spread to areas surrounding the surface units. The areas surrounding the units may become hot enough to cause burns.

The cooktop should not be used as a cutting board or work surface in the kitchen. Dropping heavy or hard objects on the cooktop may crack it. Pans with rough bottoms may scratch the cooktop surface. Placing foods directly on the smoothtop surface (without cooking utensils) is not recommended as uneven cooking and more difficult cleaning will result.

Radiant Surface Units (some models)

The Radiant Surface Unit is a group of heating coils enclosed in a ceramic fixture below the glass cooktop. The unit temperature rises gradually and evenly. As the temperature rises, the unit will glow red. To maintain the selected setting, the unit will cycle on and off. The heating unit retains enough heat to provide a uniform and consistent heat during the off cycle. The ceramic fixture thermally insulates the heating unit, concentrating heat in the heating zone. For efficient cooking, turn off the unit several minutes before cooking is complete. This will allow residual heat to complete the cooking process. The amount of residual heat depends on the type and quality of cooking utensil, the quantity of food being cooked and the selected heat setting.

Halogen Surface Units (some models)

The Halogen Surface Unit is similar to the Radiant Surface Unit with the addition of a halogen lamp surrounding the heating coil. The lamp immediately heats up and glows bright red when the surface unit is turned on. Since the unit begins to heat instantly, cooking time is improved. The Halogen Surface Unit cycles on and off to maintain the selected heat setting.

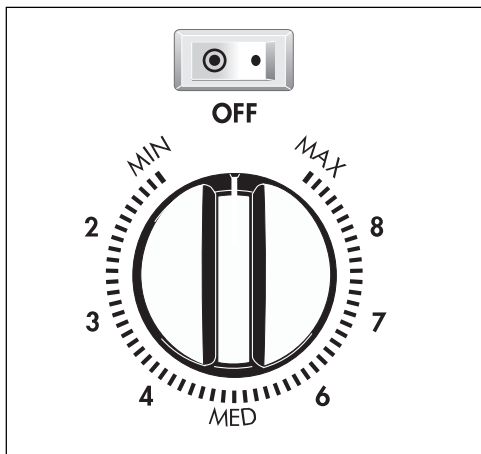
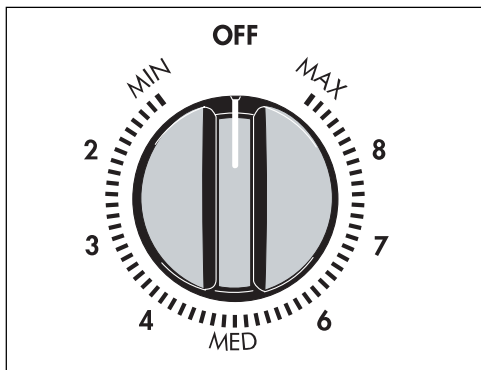
Indicator Light(s)

There are 2 different surface control lights that will glow on your range—a **surface signal light** and a **hot surface signal light**.

The **surface signal light**, located on the control panel, glows when any surface unit is turned on. A quick glance at the light after cooking is an easy check to be sure all surface controls are turned off.

The **hot surface signal light**, located under the glass cooktop or on the control panel, will come on as the surface cooking area heats up and will continue to glow until the glass cooktop has cooled down to a moderate level.

Setting Surface Controls



To Operate the Radiant and Halogen Surface Units

Push in and turn the surface unit control knob in either direction to the desired setting. Each surface unit provides a constant amount of heat at each setting. Start most cooking operations on a higher setting; then turn to a lower setting to finish. A glowing red surface unit extending beyond the bottom edge of the cooking utensil indicates the utensil is too small for the unit. The control knob does not have to be set exactly on a particular mark. Use the marks as a guide and adjust the control knob as needed.

To Operate the Dual Radiant Unit Control (some models)

Set the rocker switch to the desired coil size. ● indicates inner coil only. ⊙ indicates both inner and outer coils operate. You may switch from either coil setting at any time during the cooking process. Push in and turn the dual surface unit control knob in either direction to the desired setting.

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

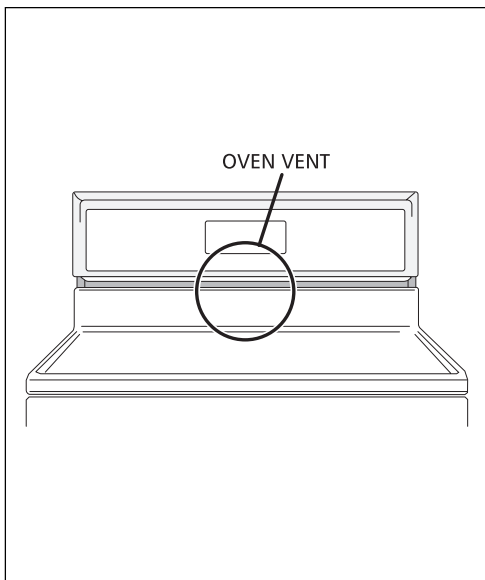
Before Setting Oven Controls

Oven Vent Location

The oven vent is located **between the cooktop and the backguard**. When the oven is on, warm air is released through the vents. This venting is necessary for proper air circulation in the oven and good baking results.

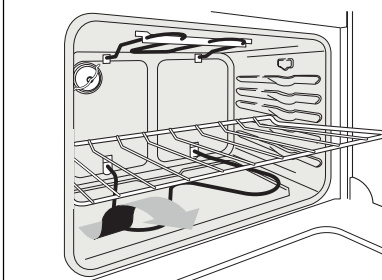
Arranging Oven Racks

(Some models may have one rack.) *ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN).* Always use oven mitts when using the oven.



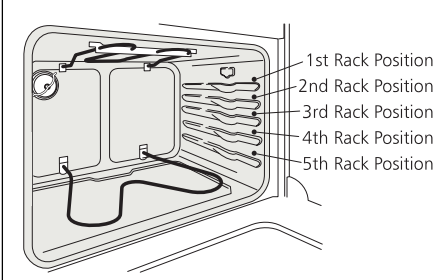
REMOVING & REPLACING OVEN RACKS

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

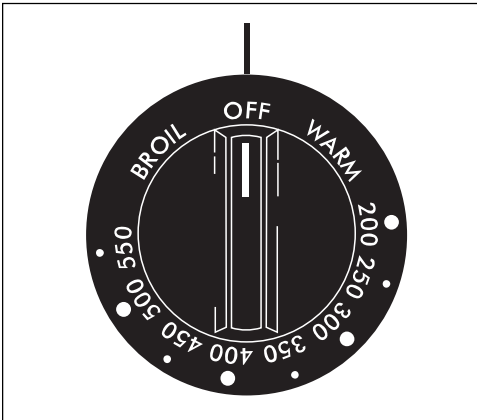


ARRANGING OVEN RACKS WITH 5 RACK POSITIONS

To bake on one rack, place the rack on position 3 or 4. **To bake on two racks (some models)**, place the racks on positions 2 and 4.

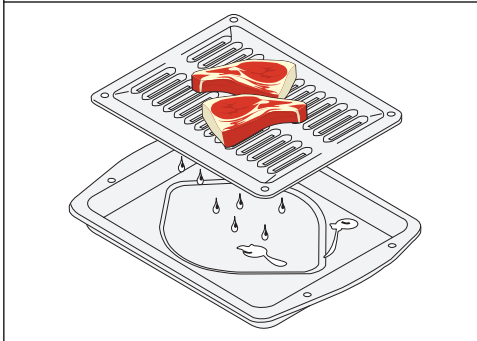


Setting Oven Controls



The oven control shown above may not look identical to the oven control on your range. It is only representational.

The broiler pan and its grid allow dripping grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without its grid. **DO NOT** cover the grid with foil. The exposed grease could ignite.

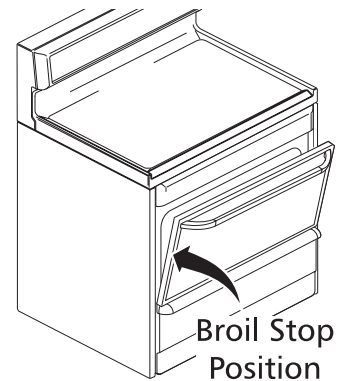


Bake

1. Arrange oven racks while the oven is still cool. See "Arranging Oven Racks" under **Before Setting Oven Controls**.
2. Push in and turn the Temperature Control knob to the desired temperature. **DO NOT** rock the controls or turn the Temperature Control beyond the desired setting and then back to the actual temperature when setting the controls. As with any oven, temperature readings can be thrown off by as much as 20°F.
3. Preheat the oven for 10 to 12 minutes before baking. Preheating is not necessary when roasting, cooking casseroles or broiling most foods. When the desired temperature is reached, the oven indicator light will go out. The light will then go on and off as the element cycles on and off to maintain the desired temperature.
4. When cooking is finished, turn the Temperature Control knob to OFF.

Broil

1. Arrange oven rack while oven is still cool. For rare meats, position the broiler pan closer to the element (upper position). For well-done foods such as chicken, lobster tails or thick cuts of meat, position the pan further from the element (to a lower position).
2. Turn the Temperature Control knob to BROIL. To sear rare steaks, allow the element to become red-hot—about 2 minutes—before placing food in oven.
3. Place the grid on the broiler pan, and then place the meat on the grid. **DO NOT** use the broiler pan without the grid or cover the grid with aluminum foil. The exposed fat could ignite.
4. Place the pan on the oven rack. **Close the oven door to the broil stop position when broiling.** The door will stay in this position without closing.
5. Broil on one side until food is browned; turn and cook on the second side. Season and serve. **Note:** Always pull the rack out to the stop position before turning or removing food.
6. When broiling is finished, turn the Temperature Control knob to OFF.



CAUTION Should an oven fire occur, close the oven door and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive.

Oven Cleaning

Adhere to the following cleaning precautions:

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

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

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

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

Porcelain Enamel Oven (some models)

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

General Cleaning

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

To Remove Heavy Soil

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

Adhere to the following precautions when using oven cleaners:

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

To Clean the Oven Bottom

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

Oven Cleaning

(continued)

Adhere to the following cleaning precautions:

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

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

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

⚠ WARNING **DONOT** use oven cleaners, gritty cleansers, coarse abrasive pads or brushes, silicone sprays or metal scrapers on the interior walls, oven frame or ceiling of a continuous cleaning oven. **Permanent damage to the oven may result.**

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

Continuous Cleaning Oven (some models)

Continuous cleaning ovens have a special coating which is a porous ceramic material. This rough coating tends to prevent grease spatters from forming little beads which run down the side walls leaving streaks that require hand cleaning. Instead, when spatter hits the porous coating, it disperses and is partially absorbed. This spreading action increases the exposure of oven soil to heated air, making it less noticeable.

Soil may not disappear completely. Remaining soil will gradually fade with continued oven use. *The special coating works best on small amounts of spatter.* Larger spills, or spills generating from sugar, egg and dairy mixtures, do not clean as well.

If difficult soils occur:

1. Remove the oven racks and cookware.
2. Remove soils by completing steps **a** or **b** below:
 - a) Use hot, soapy water and wash soils using a nylon-bristly brush or a nylon mesh scouring pad. **DO NOT** rub or scrub with paper towels, cloths or sponges. They will leave lint on the oven coating.
 - b) Apply ammonia with a sponge and dab it into the porous coating. Leave the ammonia on the soiled area for 30 minutes.
3. Rinse with clear water.
4. Close the oven door and push in and turn the Temperature Control knob to 450°F.
5. Operate oven for 15 minutes.
6. Remaining soil will fade with continued oven use.

To Clean the Oven Bottom

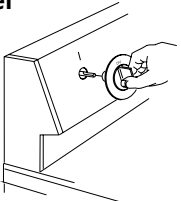
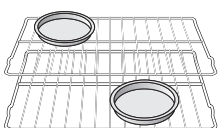
The oven bottom is not a continuous cleaning finish. Oven cleaners can be used on the oven bottom only. DO NOT get oven cleaner on any of the continuous cleaning surfaces.

To clean, use hot, soapy water, a mild abrasive cleanser, a soap-filled abrasive pad or oven cleaner (**on the oven bottom only**) following manufacturer's instructions.

General Cleaning

Cleaning Various Parts of Your Range

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

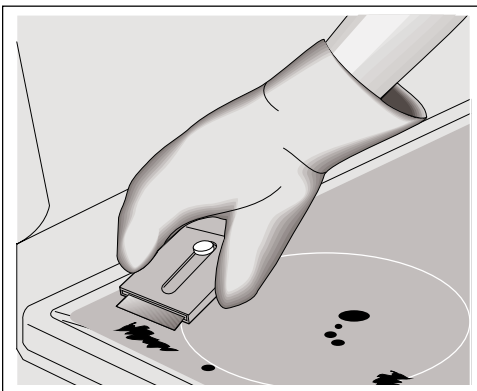
Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Glass, Painted and Plastic Control Knobs, Body Parts, and Decorative Trim	<i>For general cleaning</i> , use hot, soapy water and a cloth. <i>For more difficult soils and built-up grease</i> , apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. DO NOT use abrasive cleaners on any of these materials; they can scratch.
Control Panel 	<i>Before cleaning the control panel</i> , turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean using hot, soapy water and a cloth. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.
Porcelain Enamel Cooktop, Under Cooktop, Broiler Pan and Insert, Door Liner	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. <i>If necessary</i> , cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. DO NOT use spray oven cleaners on the rangetop.
Stainless Steel, Chrome Decorative Trim	Clean with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Cover stubborn spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse. Cleaners made especially for stainless steel are recommended. Be sure to rinse the cleaners as bluish stains may occur during heating and cannot be removed.
Oven Racks 	Remove racks. See "Removing and Replacing Oven Racks" under Before Setting Oven Controls . Use a mild, abrasive cleaner, following manufacturer's instructions. Rinse with clean water and dry. After cleaning the racks, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide more easily into the rack positions).
Oven Door	The door may be removed to facilitate cleaning. To clean oven door, wash with hot, soapy water and a clean cloth. DO NOT immerse the door in water or clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.

General Cleaning

(continued)

⚠ 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.

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



Ceramic-Glass Cooktop Cleaning

Correct and consistent cleaning is essential to maintaining your ceramic-glass cooktop. If food spills, grease spatters and metal rub-off from aluminum cookware are not removed, they may be burned onto the surface of the cooktop and cause permanent discoloration.

Daily Cleaning

For normal soil:

1. Allow cooktop surface to cool.
2. Wipe up spills and spatters using a clean paper towel. Always use a new, clean paper towel when cleaning the ceramic-glass cooktop.
3. Rub a few drops of a recommended ceramic-glass cooktop cleaning cream onto soiled area using a clean, damp paper towel. Buff with a dry paper towel until all soil and cream are removed. Frequent cleaning leaves a protective coating of silicone which helps in preventing scratches and abrasions. Clean surface with the cooktop cleaning cream after each use.
4. Rinse with another clean damp, paper towel. Buff dry with a dry paper towel.

For heavy, burned-on soil:

1. Allow cooktop surface to cool.
2. Carefully scrape soil with a metal razor blade scraper. Hold razor blade scraper at a 30° angle to the cooktop.
3. Remove loosened soil with a clean paper towel.
4. Apply cooktop cleaning cream as described for normal soil.
5. If any soil remains, repeat the steps listed above. After all soil has been removed, polish the entire surface with the cooktop cleaning cream.

For sugary spillovers:

Sugary spills can cause pitting of your cooktop surface. Therefore, you must begin cleaning the spills while the cooktop is still hot. Use caution when following the steps below.

1. Turn off all surface units and remove all pans immediately.
2. Wearing an oven mitt, use a razor blade scraper to scrape the hot spill out of the cooking zone to a cooler area on the cooktop.
3. Allow the cooktop to cool.
4. Follow the instructions above for heavy, burned-on soil.

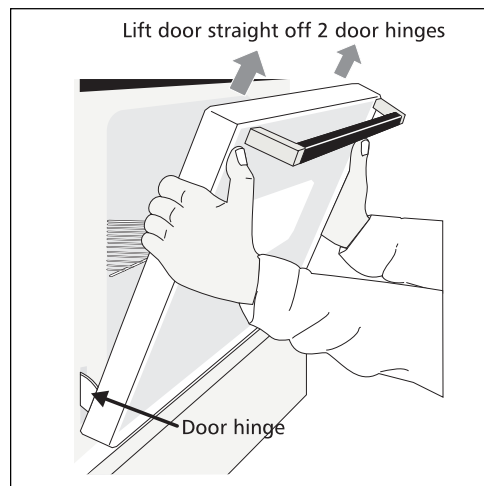
DO NOT use the following on the ceramic-glass cooktop:

- Abrasive plastic, nylon, metal scouring or cloth pads. They may scratch the cooktop and make it more difficult to clean later.
- Sponges, cloths or dish towels. Lint or soil remaining on the cooktop from a cloth or sponge can burn and cause discoloration.
- Anything that may melt (plastics, aluminum foil).
- Cleansers other than a recommended ceramic-glass cooktop cleaning cream.
- Chlorine bleach, ammonia, hydrofluoric acid, chemical oven cleaners or any other kind of chemical cleaner. They may etch or discolor the cooktop.

General Cleaning

(continued)

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



To Remove and Replace Oven Door

To Remove Oven Door

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

To Replace Oven Door

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

Changing Oven Light (some models)

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

To Change the Oven Light (some models)

On some models, the oven light automatically turns on when the door is opened. Some models have a switch located on the control panel to turn on the light. The oven light is located at the rear of the oven.

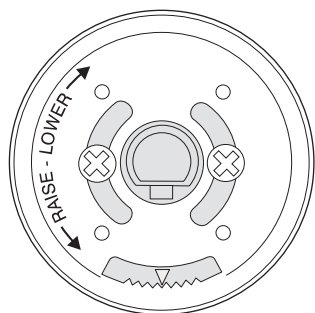
To replace the oven light:

1. Turn electrical power off at the main source or unplug the range.
2. Replace bulb with a new 40 watt appliance bulb.
3. Turn power back on again at the main source (or plug the range back in).
4. The clock(if equipped) will then need to be reset. To reset, see **Setting the Clock and Minute Timer** in this Owner's Guide.

Adjusting Oven Temperature (some models)

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

Figure 1: Back of Control Knob



Note position of pointer
prior to adjustment

To Adjust Oven Temperature:

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

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

Avoid Service Checklist

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

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Range is not level.	Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the oven rack is level. Be sure floor is level and is strong and stable enough to adequately support range. If floor is sagging or sloping, contact a carpenter to correct the situation. Kitchen cabinet alignment may make range appear unlevel. Be sure cabinets are square and have sufficient room for range clearance.
Cannot move appliance easily. Appliance must be accessible for service.	Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible. Carpet interferes with range. Provide sufficient space so range can be lifted over carpet.
Surface unit too hot or not hot enough.	Incorrect control setting. Make sure the correct control is on for the surface unit to be used.
Surface unit does not heat.	Lightweight or warped pans used. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy- and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily. No power to the appliance. Check steps under "Entire Appliance Does Not Operate" in this Avoid Service Checklist. Incorrect control setting. Make sure the correct control is on for the surface unit to be used.
Oven and/or Cooktop lights (some models) does not work.	Replace or tighten bulb. See Changing Cooktop and/or Oven Lights (some models) in this Owner's Guide for instructions.
Entire appliance does not operate.	Make sure cord is properly connected into outlet. Service wiring is not complete. Contact your dealer, installing agent or authorized servicer. Power outage. Check house lights to be sure. Call your local electric company for service.

Oven smokes excessively during broiling.	Control(s) not set properly. Follow instructions under Setting Oven Controls. Make sure oven door is opened to broil stop position. Meat too close to the element. Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element for searing. Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean. Grid on broiler pan wrong side up and grease not draining. Always place grid on the broiler pan with ribs up and slots down to allow grease to drip into pan. Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.
Poor baking results.	If baked food items are too dark on top or bottom, allow the oven to preheat to set temperature before placing food in oven. Make sure the proper rack position is used when baking. Set temperature 25°F lower than recommended. If food is not done after recommended time, increase the set temperature 25°F.
Flames inside oven or smoking from vent.	Excessive spillovers in oven. This is normal, especially for high oven temperatures, pie spillovers or large amounts of grease on bottom of oven. Wipe up excessive spillovers before starting cycle. If flames or excessive smoke are present, stop the cycle. Let the oven cool and clean the oven.
Scratches or abrasions on cooktop surface.	Coarse particles such as salt or sand between cooktop and utensils can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before usage. Small scratches do not affect cooking and will become less visible with time. Cleaning materials not recommended for ceramic-glass cooktop have been used. See "Ceramic-Glass Cooktop Cleaning" in the General Cleaning section. Cookware with rough bottom has been used. Use smooth, flat-bottomed cookware.
Metal marks.	Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a ceramic-glass cooktop cleaning creme to remove the marks. See "Ceramic-Glass Cooktop Cleaning" in the General Cleaning section.
Brown streaks or specks.	Boilovers are cooked onto surface. Use razor blade scraper to remove soil. See "Ceramic-Glass Cooktop Cleaning" in the General Cleaning section.
Areas of discoloration with metallic sheen.	Mineral deposits from water and food. Remove using a ceramic-glass cooktop cleaning creme. Use cookware with clean, dry bottoms.

Notes

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Notes

SMOOTHTOP RANGE WARRANTY

Your product is protected by this warranty

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

	WARRANTY PERIOD	WCI, THROUGH ITS AUTHORIZED SERVICERS, WILL:	THE CONSUMER WILL BE RESPONSIBLE FOR:
FULL ONE-YEAR WARRANTY	One year from original purchase date.	Pay all costs for repairing or replacing any parts of this appliance which prove to be defective in materials or workmanship.	Costs of service calls that are listed under NORMAL RESPONSIBILITIES OF THE CONSUMER.*
LIMITED 2ND - 5TH YEAR WARRANTY (Glass Smoothtop, Seal & Elements)	Second through fifth years from original purchase date.	Provide a replacement for any defective surface heating element, deteriorated rubberized-silicone seal (upswept models only), or glass smoothtop that cracks due to thermal breakage (not customer abuse).	Diagnostic costs and any transportation and labor costs which are required because of service.
LIMITED WARRANTY (Applicable to the State of Alaska)	Time periods listed above.	All of the provisions of the full and limited warranties above and the exclusions listed below apply.	Costs of the technician's travel to the home and any costs for pick up and delivery of the appliance required because of service.

*NORMAL RESPONSIBILITIES OF THE CONSUMER

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

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

EXCLUSIONS

This warranty does not cover the following:

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

IF YOU NEED SERVICE

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

1. Contact Frigidaire Company Consumer Services or an authorized Frigidaire Company servicer.
2. If there is a question as to where to obtain service, call or write our Consumer Assistance Center at:

Frigidaire Company
P.O. Box 7181
Dublin, Ohio 43017
(800) 944-9044



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