

Electric Range

*Coil Elements
Porcelain Enamel
or a Continuous-
Cleaning Oven*



Owner's Guide

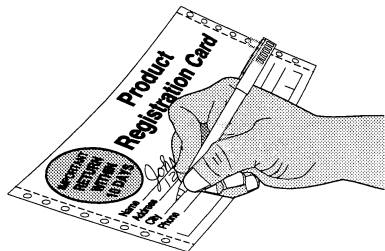
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the *LOOK* of better performance

Product Registration

Register Your Product

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



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.

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

Record Your Model and Serial Numbers

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

Model Number: _____

Serial Number: _____

Date of Purchase: _____

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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

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

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

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

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

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

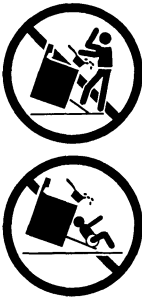
- **Storage in or on Appliance—Flammable materials should not be stored in an oven, near surface elements or in the storage drawer (if equipped).** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range. Flammable materials may explode and result in fire or property damage.

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

- **Do not leave children alone. Children should not be left alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH SURFACE UNITS, AREAS NEAR THESE UNITS, HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN.** Both surface units and oven heating elements may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, the oven vent openings and surfaces near these openings, oven door and window.
- **Wear Proper Apparel—Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.

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

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

	⚠ WARNING • ALL RANGES CAN TIP • INJURY TO PERSONS COULD RESULT • INSTALL ANTI-TIP DEVICE PACKED WITH RANGE • SEE INSTALLATION INSTRUCTIONS ⚠ WARNING TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP BRACKET(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 OR THIS MANUAL 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.

IMPORTANT SAFETY INSTRUCTIONS^(continued)

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.**
- **Use Proper Pan Size**—This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Elements**—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface elements.
- **Never Leave Surface Elements Unattended at High Settings**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Do Not Immerse or Soak Removable Heating Elements**—Heating elements should never be immersed in water. Heating elements clean themselves during normal operation.
- **Make sure Drip Pans or Drip Bowls Are in Place**—Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- **Protective Liners**—Do not use aluminum foil to line surface unit reflector pans, drip bowls, oven bottom or any other part of the range. Only use aluminum foil as recommended for baking if used as a cover placed on the food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire.
- **Glazed Cooking Utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for rangetop use.
- **Do Not Use Decorative Surface Element Covers** If an element is accidentally turned on, the decorative cover will become hot and possibly melt. You will not be able to see that the element is on. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening Door**—Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Ducts Unobstructed.** The oven is vented under the left rear surface element. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of Oven Racks.** Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot oven burner or interior of the oven. Remove all utensils from the rack before removing rack.
- **Do not use the broiler pan without its insert.** The broiler pan and grid allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler grid with aluminum foil.** Exposed fat and grease could ignite.
- **Do not touch a hot light bulb (some models) with a damp cloth.** Doing so could cause the bulb to break. Disconnect the range or turn off the power to the range before removing and replacing light bulb.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **Clean the range regularly to keep all parts free of grease that could catch fire.** Pay particular attention to the area underneath each surface burner. 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.

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 is equipped with one of the clocks shown in the side column. Follow the instructions below that correspond with the clock and minute timer on your range

Figure 1

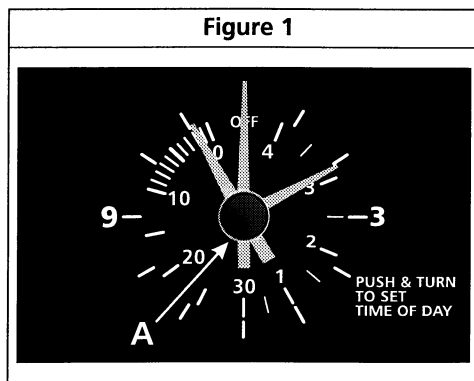


Figure 2

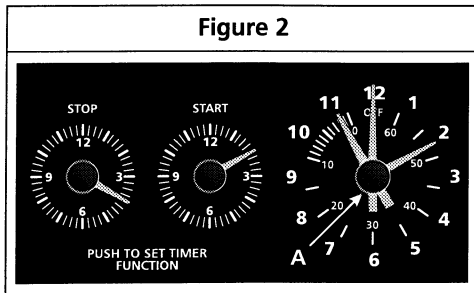
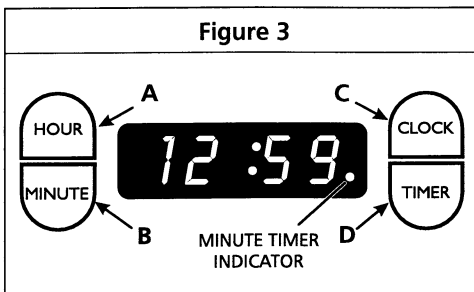


Figure 3



To Set the Clock (Figures 1 and 2)

- 1 Push in and turn control A to set the time of day. The minute timer hand will turn as the clock is set.
- 2 After the clock is set, release the control and return the minute timer hand to OFF.

To Set the Minute Timer (Figures 1 and 2)

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

- 1 Turn control A to set the desired number of minutes. For best accuracy, turn the minute timer hand *beyond the setting*, then back to it. **DO NOT** push in on the control when setting the minute timer. Doing so will change the clock.
- 2 When the set time has passed, the buzzer will sound. Turn the control to OFF.

To Set the Clock (Figure 3)

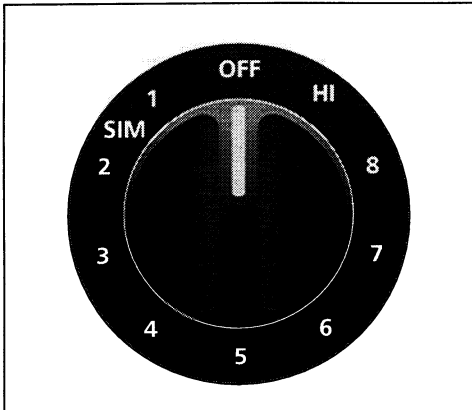
When the range is first plugged in, or when the power supply to the range has been disconnected, "12:00" will flash in the display window.

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

To Set the Minute Timer (Figure 3)

- 1 Press pad 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 pad A (HOUR). The timer will jump in at the maximum 1 hour and 59 minutes. Adjust the time by pushing in and holding pad B (MINUTE) until the correct time appears in the display.
•To set a time less than 59 minutes, push in and hold pad B (MINUTE) until the correct minutes appear in the display. (The minute timer will automatically start when the pad is released.)
- 3 When the set time has passed, the control will display "0:00." and beep continuously. Press pad C (CLOCK) to cancel the timer and return to the clock mode.

Setting Surface Controls



To Operate the Surface Element

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

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

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

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

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

Before Setting Oven Controls

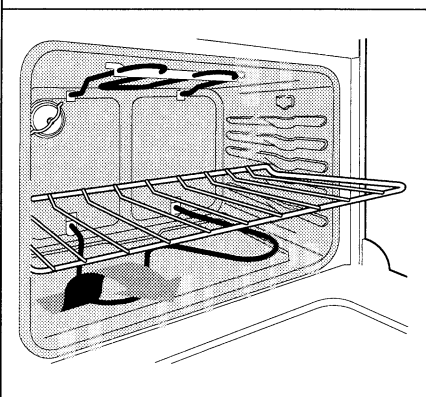
Oven Vent Location

The oven is vented under the **left rear surface element**. 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.

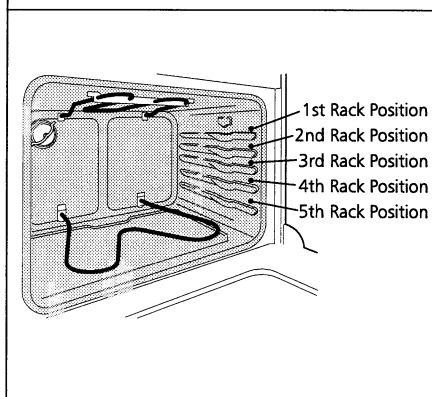
Arranging Oven Racks

(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 and lower broiling compartments.

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

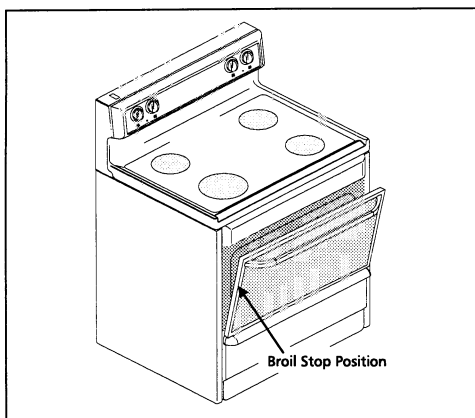
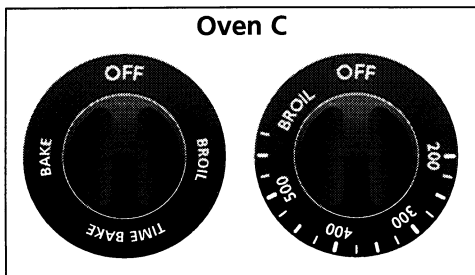
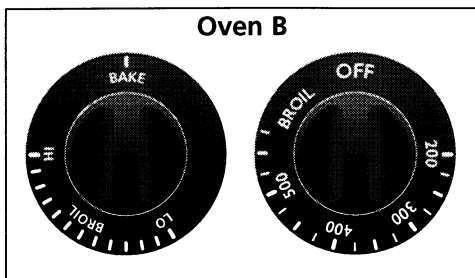
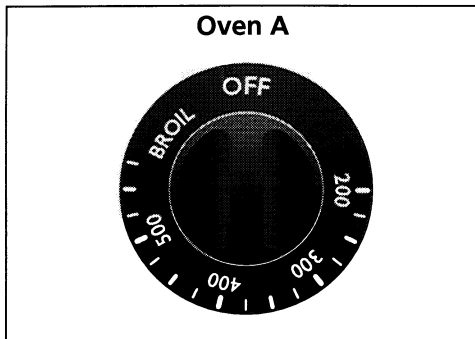


To bake on one rack, place the rack on the third or fourth rack position from the top of the oven. **To bake on two racks (some models)**, place the racks on the second and fourth rack positions from the top.



Setting Oven Controls

Your range is equipped with one of the three oven control knob variations illustrated and explained below. Each control knob variation is labeled as **OVEN A**, **OVEN B** or **OVEN C**. Refer to the illustration and directions that correspond with the controls on your range.



Bake

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

Broiling

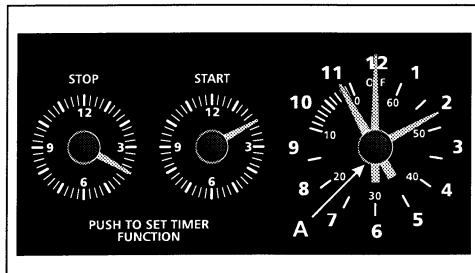
Broiling is a quick method of cooking foods by direct radiant heat Foods are placed under the upper heating element of the oven Broiling results and timing depend upon the distance between the food and the broiling element

To broil, follow the steps below:

- 1 Place the grid on the broiler pan (if it has been disassembled), and then the meat on the grid **DO NOT** use the broiler pan without the grid or cover the grid with foil. The exposed fat could ignite.
- 2 Select the desired rack position and slide the broiler pan into place For rare meats, position the broiler pan closer to the element (upper position) For well-done foods such as chicken, lobster tails or thick cuts of meat, position the pan further from the element (lower position)
- 3 **Close the oven door to the broil stop position when broiling** The door will stay in this position without closing
- 4 Turn the Temperature Control to Broil (**Oven A**).
- 5 Turn the Temperature Control to Broil (**Oven B**) and the Selector Control to any position between HI Broil and LO Broil. Most foods can be broiled at the HI Broil Setting Select a lower broil setting to avoid excess browning or drying of foods that should be cooked to the well-done stage.
- 6 Turn the Temperature Control to Broil (**Oven C**) and the Selector Control to Broil. This combination puts the oven into the full broil mode Most foods can be broiled in this mode. You may adjust the Temperature Control knob down to avoid excess browning or drying of foods that should be cooked to the well-done stage.
- 7 Preheat the oven until the element becomes red-hot—about 2 minutes Preheating is suggested when searing rare steaks (Remove the broiler pan before preheating. Foods will stick if placed on hot metal.) Preheating is not necessary when broiling meats well-done.
- 8 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.
- 9 When broiling is finished, turn the Temperature Control to OFF (**Oven A and Oven B**). Turn Temperature and Selector Controls to OFF (**OvenC**).

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

Setting Oven Controls (continued)



To Set the Automatic Timer for Oven C (some models)

Time Bake Feature

- 1 Be sure the clock is set to the correct time of day, as this controls the automatic timing
- 2 Arrange oven racks while the oven is still cool.
- 3 Turn the Selector Control to TIME BAKE
- 4 Push in and turn the Temperature Control to the desired cooking temperature
- 5 Push in and turn the Start knob to the time you want the oven to turn itself on. If you do not want the oven to start immediately, do not set the Start knob.
- 6 Push in and turn the Stop knob to the time you want the oven to turn itself off. There must be at least a half hour difference from the start time to the stop time for the automatic control to work. Now the oven will automatically turn itself on at the start time you set, cook at the temperature you selected and turn itself off at the stop time you set.
- 7 After you take the food out of the oven, be sure to turn the Temperature and Selector Controls to OFF

CAUTION Use precaution when using the automatic timer. Use the automatic timer to cook cured or frozen meats and most fruits and vegetables. 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 one hour before cooking begins, and should be removed promptly when cooking is completed.

Oven Cleaning

(continuous cleaning instructions, some models)

Adhere to the following cleaning precautions:

- Allow the oven to cool before cleaning
- Wear rubber gloves when cleaning the range 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 DO NOT use commercial 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 or racks with aluminum foil. Doing so will destroy heat distribution and produce poor cooking results.

Do You Have a Porcelain Enamel or Continuous Cleaning Oven Interior?

Before cleaning, determine whether you have a continuous cleaning or a Porcelain Enamel Oven Interior.

Continuous cleaning ovens have a rough interior finish and porcelain enamel ovens have a smooth finish. Additional information on each oven interior type is mentioned below (for Continuous Clean), and on the following page (for Porcelain Enamel Ovens).

Continuous Cleaning Instructions (some models)

How a Continuous Cleaning Oven Functions

Continuous cleaning ovens have a special coating which is a porous ceramic material. The coating is dark in color and rough to the touch. If magnified, the surface would appear as peaks, valleys and sub-surface "tunnels." This rough finish tends to prevent grease spatters from forming little beads or droplets which run down the side walls of a hard-surface oven liner leaving unsightly streaks that require hand cleaning. Instead, when spatter hits the porous finish, 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 using a nylon-bristly brush, a nylon net pad or a plastic mesh ball. **DO NOT** rub or scrub with paper towels, cloths or sponges. They will leave unsightly lint on the oven finish.
 - b.) Apply ammonia with a sponge and dab it into the porous finish. Leave the ammonia on the soiled area for 30 minutes.
3. Rinse with clean water. Ammonia must be rinsed before operating the oven. Provide adequate ventilation.
4. Close the oven door and set the Thermostat Control to 450°F.
5. Operate oven for 15 minutes.
6. Remaining soil will fade with continued oven use.

To Clean the Oven Bottom (continuous cleaning models only)

The oven bottom is not a continuous cleaning finish and is not removable.

To clean, use hot, soapy water, a mild abrasive cleanser, a soap-filled abrasive pad or commercial oven cleaner (on the oven bottom **only**) following manufacturer's instructions. **DO NOT** get commercial oven cleaner on any of the continuous cleaning surfaces.

AVOID SPILLOVERS from pies and casseroles by using the next larger size casserole dish or a cookie sheet placed on an oven rack below the cake or pie. **DO NOT** overfill cake or pie pans.

Oven Cleaning

(cleaning the porcelain enamel oven interior, some models)

CAUTION **DO NOT** line the oven walls, racks or bottom with aluminum foil. Doing so will destroy heat distribution and produce poor cooking results.

Adhere to the following cleaning precautions:

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

Cleaning the Porcelain Enamel Oven Interior

Porcelain Enamel Ovens—A General Description

Porcelain has a smooth finish and is a type of glass fused to metal. With porcelain, commercial oven cleaners can be used on all interior 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. 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 a commercial oven cleaner following manufacturer's instructions. **DO NOT** mix ammonia with other cleaners.

Adhere to the following precautions when using commercial oven cleaners:

1. Be careful where the oven cleaner is sprayed.
2. **DO NOT** spray on the electrical controls or switches because it could cause a short circuit and result in sparking or fire.
3. **DO NOT** allow a film from the cleaner to build up on the temperature sensing bulb; it could cause the oven to heat improperly (The bulb is located at the side 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.
4. **DO NOT** spray any cleaner on the oven door trim or seal, handles or any exterior surfaces of the oven, wood or painted surfaces. The cleaner can damage these surfaces.

Cleaning the Oven Bottom (porcelain enamel oven models only)

The oven bottom in porcelain enamel oven models cannot be removed for cleaning.

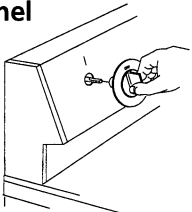
Clean using hot, soapy water, a mild abrasive cleanser, a soap-filled abrasive pad or commercial oven cleaner following manufacturer's instructions.

AVOID SPILLOVERS from pies and casseroles by using the next larger size casserole dish or a cookie sheet placed on an oven rack below the cake or pie. **DO NOT** overfill cake or pie pans.

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 stains as soon as they occur. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS WILL REDUCE THE NUMBER OF MAJOR CLEANINGS LATER.

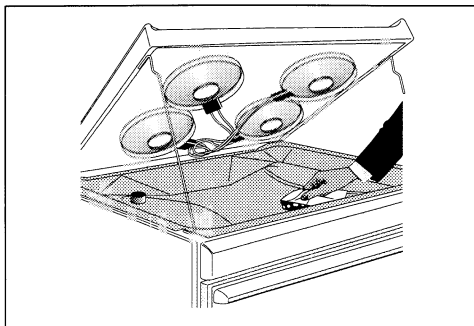
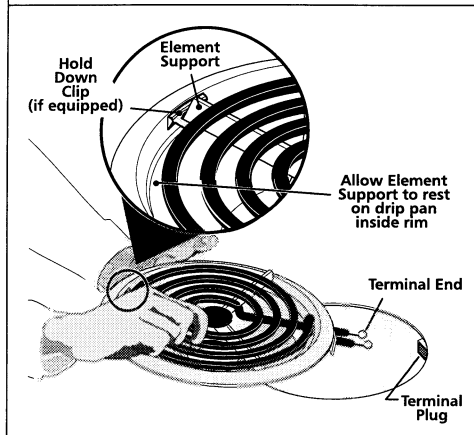
Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Glass, Painted and Plastic Control Knobs, Body Pieces, and Decorative Trim	<i>For general cleaning</i> , use hot soapy water and a cloth. <i>For more difficult soils and built-up grease</i> , 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, Body Pieces	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 clean water and ammonia solution. <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	Cover stubborn spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a cloth. Cleaners made especially for stainless steel, chrome or copper are also recommended. Rinse all cleaners before operating range. Bluish stains may result due to heat combining with the cleaning material and they cannot be removed.
Oven Racks	Remove oven racks. See "Arranging Oven Racks" in the section of this Owner's Guide called Before Setting Oven Controls . Use a mild, abrasive cleaner, following manufacturer's instructions. Rinse with clean water and dry.
Oven Door	Remove oven door. Follow the instructions provided under General Cleaning . See "To Remove and Replace Oven Door." To clean oven door, wash with hot, soapy water and a clean cloth. DO NOT immerse the door in water.

General Cleaning

(continued)

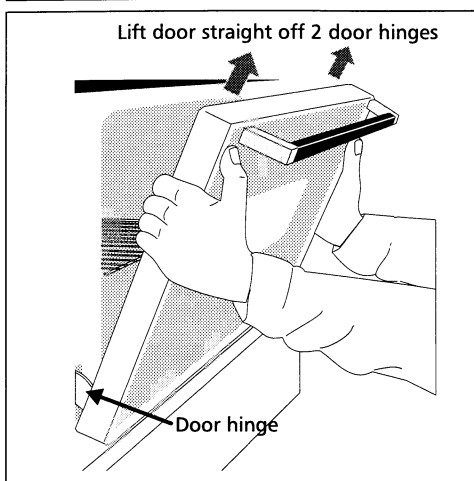
CAUTION Be sure the range is cool before removing elements or drip bowls

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



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

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



Surface Elements and Drip Bowls

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

To Remove the Surface Elements and Drip Bowls

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

To Clean Drip Bowls

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

To Replace Drip Bowls and Surface Elements

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

To Raise the Top for Cleaning

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

To Remove and Replace Oven Door

To Remove Oven Door

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

To Replace Oven Door

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

Changing Cooktop and/or Oven Lights (some models)

CAUTION Be sure the range is unplugged and all parts are COOL before replacing the surface and oven lights.

Fluorescent Light (some models)

A switch on the control panel turns the cooktop light on and off. On models with a light and canopy above the control panel, the light may be replaced from the front of the range.

Changing the Cooktop Light:

1. Turn electrical power off at the main source or unplug the range. **BE SURE ALL PARTS ARE COOL BEFORE REMOVING BULB.**
2. Remove the (2) Phillips® head screws that secure the light cover and then lift off the cover.
3. Remove the bulb by rolling back and up. Install the new bulb by sliding down and rolling forward into place.
4. Reinstall the light cover and secure with the (2) Phillips® head screws.
5. Turn power back on at the main source (or plug the range back in).

Oven Light (some models)

The oven light automatically turns on when the door is opened (some models). Use the switch (some models) located on the control panel to turn the light on when the door is closed.

Changing the Oven Light:

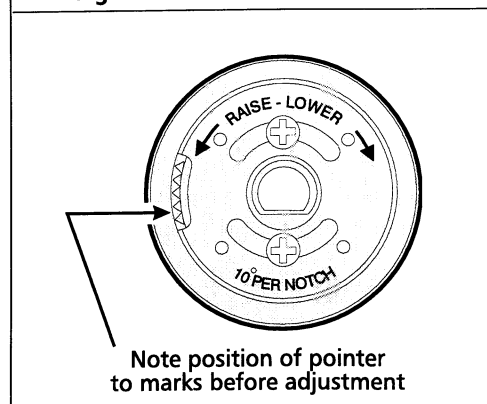
The oven light is located at the rear of the oven. To replace, follow these instructions:

1. Turn electrical power off at the main source or unplug the range. **BE SURE ALL PARTS ARE COOL BEFORE REMOVING BULB.**
2. Wear a leather-faced glove for protection against possible broken glass.
3. Replace bulb with a new 40 watt appliance bulb.
4. Turn power back on again at the main source (or plug the range back in).
5. The clock (if equipped) will then need to be reset. Follow instructions under **Setting the Clock and Minute Timer**.

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 can be adjusted. Before adjusting the knob, test a recipe by using a temperature set higher or lower than the recommended temperature. The baking results should help you decide how much of an adjustment is needed. The knob can be adjusted in increments of 10°F as indicated on the back of the knob.

Figure 1: Back of Control Knob



To Adjust the Oven Temperature:

1. Check to be sure the Temperature Control is in the OFF position.
2. Pull the knob straight off the shaft.
3. Loosen the two screws at the back of the knob (Figure 1). There is a series of small indicator lines directly opposite the OFF position. One of these indicator lines is positioned next to a tiny pointer. Note the position of the pointer. **Note:** If the knob does not have 2 screws, it is not adjustable.
4. Adjust the temperature accordingly. To increase or decrease the temperature, move the pointer in the direction of "H" to raise or "L" to lower the temperature.
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 it.

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

Avoid Service Checklist

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

OCCURRENCE

POSSIBLE CAUSE/SOLUTION

RANGE IS NOT LEVEL.

Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the rack is level. When oven is level, cooktop may appear out of alignment if counter top is not level.

Weak, unstable floor. Be sure floor is level and can adequately support range. Contact a carpenter to correct sagging or sloping floor.

Kitchen cabinet misalignment may make range appear to be unlevel. Be sure cabinets are square and have sufficient room for range clearance.

CANNOT MOVE APPLIANCE EASILY. APPLIANCE MUST BE ACCESSIBLE FOR SERVICE.

Cabinets not square or are built in too tight. Contact builder or installer to make appliance accessible.

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

SURFACE ELEMENTS TOO HOT OR NOT HOT ENOUGH.

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

Lightweight or warped pans used. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.

DRIP BOWLS ARE PITTING OR RUSTING.

Foods with acids, such as tomatoes, if allowed to stand in/on bowls will cause corrosion. Remove and wash drip bowls as soon as possible after a spillover.

Normal environment. Houses along sea coast are exposed to salt air. Protect bowls as much as possible from direct exposure to salt air.

DRIP BOWLS TURNING COLOR OR DISTORTED OUT OF SHAPE.

Bottom surface of cookware extends beyond surface elements and touches cooktop surface. This can cause high enough temperatures to discolor the drip bowls. **DO NOT** use cookware of this type. Pan sizes should be matched to the size of the element. Replacement drip bowls may be purchased from your dealer.

SURFACE ELEMENT DOES NOT HEAT.

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

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

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

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

OVEN AND/OR COOKTOP LIGHT (SOME MODELS) DOES NOT WORK.	Burned-out or loose bulb Follow the instructions under Changing Cooktop and/or Oven Lights (some models) to replace or tighten the bulb
ENTIRE APPLIANCE DOES NOT OPERATE.	Be sure electrical cord is securely plugged into the electrical outlet Service wiring not complete Contact your dealer, installing agent or authorized servicer Power outage Check house lights to be sure Call your local electric company Controls are not set properly See instructions under Setting Oven Controls.
OVEN SMOKES EXCESSIVELY DURING BROILING	Oven door is closed Door should be open to broil stop position during broiling Meat too close to the element Reposition the rack to provide more clearance between the meat and the broiler Preheat broil element for quick searing operation Meat not properly prepared Remove excess fat from meat Slash remaining fatty edges to prevent curling, but do not cut into the lean Grid on broiler pan wrong side-up Grease does not drain into broiler pan Always place the grid on the broiler pan with the ribs up and the slots down to allow grease to drip into the pan Oven needs to be cleaned Grease has built up on oven surfaces Regular cleaning is necessary when broiling frequently Old grease or food spatters cause excessive smoking
POOR BAKING RESULTS	If baked food items are too dark on top or bottom, allow the oven to preheat to 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

Notes

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Notes

FRIGIDAIRE RANGE WARRANTY

Your Frigidaire product is protected by this warranty

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

Your appliance is warranted by Frigidaire Company, a division of White Consolidated Industries, Inc. We authorize no person to change or add to any of our obligations under this warranty. Our obligations for service and parts under this warranty must be performed by Frigidaire Company Consumer Services or an authorized Frigidaire servicer.

*NORMAL RESPONSIBILITIES OF THE CONSUMER

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

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

EXCLUSIONS

This warranty does not cover the following:

- 1 CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN OR ANY IMPLIED WARRANTY
Note: Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you
- 2 Service calls which do not involve malfunction or defects in workmanship or material, or for appliances not in ordinary household use. The consumer shall pay for such service calls
- 3 Damages caused by services performed by persons other than authorized Frigidaire 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 servicer
2. If there is a question as to where to obtain service, call or write our Consumer Relations Department at:

Frigidaire
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.