

FRIGIDAIRE

All about the

Use & Care

of your Wall Oven



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PRODUCT RECORD AND REGISTRATION

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Questions?

For toll-free telephone support in the U.S. and Canada call **1-800-944-9044**.

For online support and Internet production information visit <http://www.frigidaire.com>.

Thank you for choosing Frigidaire.

Important: This Use and Care Guide is part of our commitment to customer satisfaction and product quality throughout the service life of your new appliance. We view your purchase as the beginning of a relationship. To ensure our ability to continue serving you, please use this page to record important product information.

Need Help?

Visit the Frigidaire web site at www.frigidaire.com

Before you call for service, there are a few things you can do to help us serve you better.

Read this Use and Care Manual

This manual contains instructions to help you use and maintain your range properly.

If You Received a Damaged Range...

Immediately contact the dealer (or builder) that sold you the range.

Save Time and Money

Check "[Before You Call](#)" on page 23. This section helps step you through some common problems that might occur.

Need service? Call Frigidaire Customer Services at **1-800-944-9044**.

Product Registration

Registering your product with Frigidaire enhances our ability to serve you. Register online at www.frigidaire.com or by dropping your Product Registration Card in the mail.

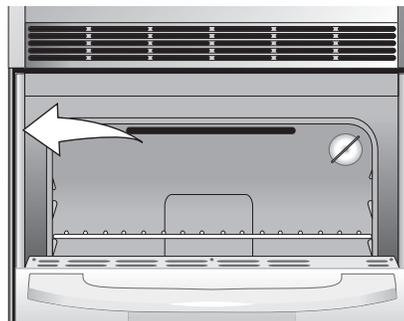
Record model and serial numbers here

Purchase Date

Frigidaire model number

Frigidaire serial number

Serial Plate Location



Serial plate location: open oven door and look on left side of oven frame

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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

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

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

DEFINITIONS

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

WARNING

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

CAUTION

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

IMPORTANT

Indicates installation, operation, maintenance, or valuable information that is not hazard related.

NOTE

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

 **WARNING** If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, servicer, or the gas supplier.

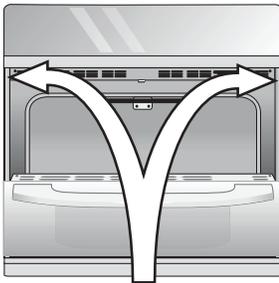
IMPORTANT SAFETY INSTRUCTIONS

WARNING



Tip Over Hazard

- **A child or adult can tip the oven and be killed.**
- **Install the anti-tip device to oven and/or structure per installation instructions.**
- **Ensure the anti-tip device is re-engaged when the oven is moved.**
- **Do not operate the oven without the anti-tip device in place and engaged.**
- **Failure to follow these instructions can result in death or serious burns to children and adults.**



Refer to the installation instructions supplied with your appliance for proper installation.

Anti-tip mounting holes

Check for proper installation with a visual check that the anti-tip screws are present. Test the installation with light downward pressure on the open oven door. The oven should not tip forward.

IMPORTANT INSTRUCTIONS FOR UNPACKING AND INSTALLATION

IMPORTANT - Read and follow the below instructions and precautions for unpacking, installing, and servicing your appliance:

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

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

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

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

GROUNDING INSTRUCTIONS

WARNING

Avoid fire hazard or electrical shock. Failure to follow this warning may cause serious injury, fire, or death.

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

IMPORTANT SAFETY INSTRUCTIONS

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

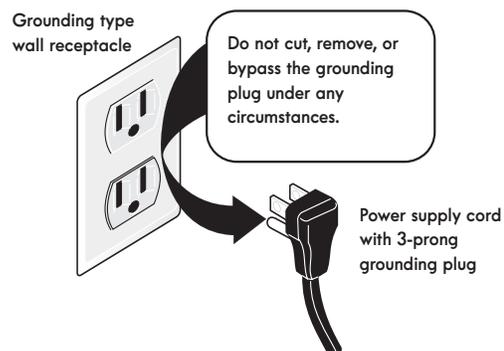
For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be securely connected to an electrical outlet or junction box that is the correct voltage, is correctly polarized and properly grounded, and protected by a circuit breaker in accordance with local codes.

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

This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

For personal safety, the appliance must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded.

If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle, installed by a qualified technician.



Conversion to (L.P.) Gas

This appliance allows for conversion to Liquefied Petroleum (L.P.) Gas.

! WARNING

Personal injury or death from electrical shock may occur if the conversion to L.P. gas is not made by a qualified installer or electrician. Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified technician.

If L.P. conversion is needed, contact your local L.P. Gas provider for assistance.

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

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT INSTRUCTIONS FOR USING THE APPLIANCE

WARNING

Storage In or On Appliance—Flammable materials should not be stored in an oven or microwave, near surface burners or elements, or in the storage or warmer drawer (if equipped). This includes paper, plastic, and cloth items, such as cookbooks, plastic ware, and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.

Do not leave children alone - Children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance, including the storage drawer, lower broiler drawer, warmer drawer, or lower double oven.

Do not store items of interest to children in the cabinets above the appliance or on the backguards of ranges. Children climbing on or near the appliance to reach items could be seriously injured.

Do not allow children to climb or play around the appliance. The weight of a child on an open over door may cause the appliance to tip, resulting in serious burns or other injury. An open drawer when hot may cause burns.

Stepping, leaning, or sitting on the door or drawers of this appliance can result in serious injuries and also cause damage to the appliance.

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

WARNING

Do not use oven or warmer drawer (if equipped) for storage.

Never use your appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

CAUTION

When heating fat or grease, watch it closely. Grease may catch fire if it becomes too hot.

Do not use water or flour on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher. Cover the fire with a pan lid or use baking soda.

Use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot cooking areas. Do not use towels or other bulky cloths.

Do not heat unopened food containers - Build-up of pressure may cause container to burst and result in injury.

Wear proper apparel - Loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.

Do not touch surface burners or elements, areas near these burners or elements, interior surfaces of the oven, or the warmer drawer (if equipped). Surface burners and elements may be hot even though they appear cool. Areas near surface burners and elements may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they are cool. These areas may include the cooktop, surfaces facing the cooktop, oven vent areas, oven door, and oven window.

IMPORTANT SAFETY INSTRUCTIONS

CAUTION

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

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

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

Use care when opening oven door, lower oven door, or warmer drawer (some models). Stand to the side of the appliance when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.

Keep oven vent ducts unobstructed. Touching surfaces in this area when the oven is on may cause severe burns. Do not place plastic or heat-sensitive items on or near the oven vent. These items can melt or ignite.

Placement of oven racks - Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot burner or element in oven. Use potholders and grasp the rack with both hands to reposition. Remove all cookware and utensils before moving the rack.

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

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

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR APPLIANCE

CAUTION

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

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

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

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

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT INSTRUCTIONS FOR SERVICE AND MAINTENANCE

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

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

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

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

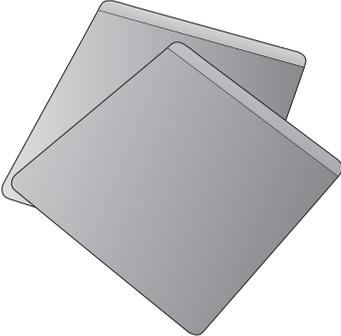
Do not touch a hot oven light bulb with a damp cloth. Doing so could cause the bulb to break. Handle halogen lights (if equipped) with paper towels or soft gloves. Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb.

Important Safety Notice - The California Safe Drinking Water and Toxic Enforcement Act requires the governor of California to publish a list of substances known to cause cancer, birth defects, or other reproductive harms, and requires businesses to warn customers of potential exposures to such substances.

COOKING RECOMMENDATIONS

Bakeware

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

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

COOKING RECOMMENDATIONS

Cooking Conditions

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

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

Cooking Results

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

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

Cooking Tips

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

Cooking	Tips
Baking	
Rack placement	Follow the instructions in “Setting Bake” on starting on page 15 . When using only one rack, place the rack so the food is in the center of the oven.
Preheat	Fully preheat the oven before baking items like cookies, cakes, biscuits and breads. Insert food immediately after the beep.
Checking food	Use the window and oven light when checking food. Opening the door may reduce baking performance.
Food placement	Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.

COOKING RECOMMENDATIONS

Cooking

Tips

Broiling / Roasting

Broiling pan For best results when broiling, use a broil pan with a broil pan insert designed to drain the fat from the food, help avoid spatter, and reduce smoking. The broiler pan will catch grease spills, and the insert helps prevent grease splatters.

Important: If a broiler pan and insert are not supplied with this appliance, they may be purchased from Frigidaire.com.

BEFORE SETTING OVEN CONTROLS

Oven Vent Location

The oven vent is located just below the control panel (See Figure 1). When the oven is on, warm air passes through this vent. This venting is necessary for proper air circulation in the oven and good baking results. Do not block the oven vent. Steam or moisture may appear near the oven vent. This is normal.

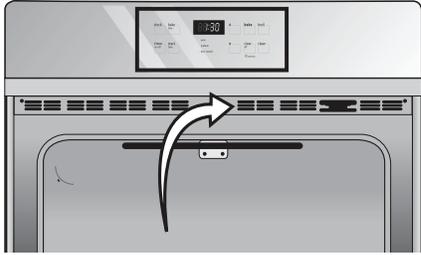


Figure 1: Oven vent location

Oven Racks

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

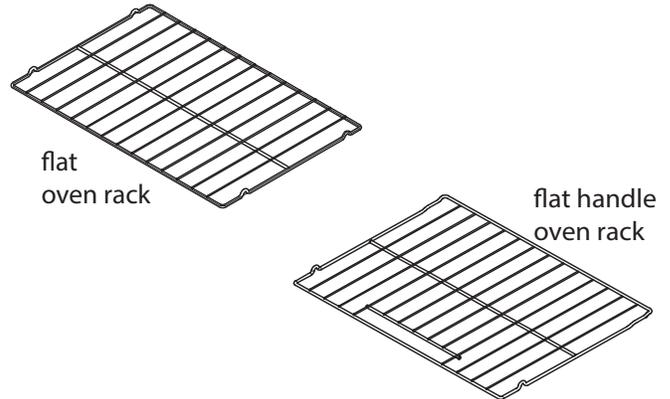


Figure 2: Oven rack types

Removing, Replacing, and Arranging Oven Racks

To arrange - Always arrange the oven racks when the oven is cool (prior to operating the oven).

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

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

⚠ WARNING

Protective liners — Do not use aluminum foil or any other materials to line the oven bottom or any other part of the oven including oven racks. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock or fire.

➡ IMPORTANT

- Remove all racks and accessories from the oven before cleaning.
- Do not line oven walls, racks, bottom, or any other range parts with aluminum foil. Doing so will alter heat distribution, produce poor baking results, and may cause permanent damage to the oven interior.

⚠ CAUTION

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

OVEN CONTROLS FUNCTIONS



Oven Control Features

- Oven Light** - Use to turn on internal oven light when checking on food.
- Bake** - Use bake for cooking most foods at normal cooking temperatures.
- Broil** - Use broil to cook foods that require direct exposure to radiant heat.
- Oven indicator light** - The oven light will glow each time the oven turns on to maintain the set oven temperature.
- Preheat indicator light** - The preheat light will glow when the oven is first set to operate, or if the desired temperature is reset higher than the actual oven temperature.
- Up and Down arrows** - Use with the feature or function pads to set oven temperature, bake time, start time, clean time (when programming an automatic start time), setting or adjusting the clock and minute timer.
- Timer on-off** - Use to set or cancel the timer. The timer does not start or stop the cooking process. Timer on-off is used to set the continuous bake function.
- Set Clock** - Use with up/down arrows to set the time of day .
- Off** - Use to clear any feature previously entered except the time of day and minute timer. Press **OFF** to stop cooking. Also use OFF to activate oven lockout feature.

Feature	Min. Temp/Time	Max. Temp/Time
Bake	170°F (77°C)	550°F (288°C)
Broil	LO 400°F (205°C)	HI 550°F (288°C)
Timer	1 Min.	11:59 Hr./Min.
Clock Time	1:00 Hr./Min.	12:59 Hr./Min.

Setting the Clock

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

→ IMPORTANT

It is recommended to always set the clock for the correct time of day when power is applied to the appliance.

To set the clock:

- Press **Set Clock** once (do not hold clock key down).
- Within 5 seconds, press and hold the **^** or **v** until the correct time of day appears in the display.

📌 NOTE

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

OVEN CONTROLS FUNCTIONS

Changing Between Continuous Bake Setting or 12-Hour Energy Saving Feature

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

To change to continuous bake:

1. Press and hold **timer on-off** for 6 seconds until a tone sounds. The display will show **— — hr** for continuous cooking. The current time of day will return to the display.
2. To cancel the continuous bake setting, press and hold **timer on-off** for 6 seconds until a tone sounds. The display will again show **12 hr**, indicating that the control has returned to the 12-Hour Energy Saving feature.

Changing the Temperature Display (F or C)

The electronic oven control is set to display Fahrenheit (F) when shipped from the factory. The display may be set to show either Fahrenheit or Celsius (C) oven temperatures from 170°F to 550°F (77°C to 288°C).

To change the temperature display:

1. Press **broil**. The display will show **— —**.
2. Press and hold **^** until **HI** appears in the display.
3. Press and hold **broil** until **F** or **C** appears in the display.
4. Press **^** or **v** to change to **F** or **C**.
5. Press any control key to return to normal operating mode.

Operating the Oven Light



The oven light is located at the upper rear corner of the oven interior and is covered with a glass shield. The shield must be in place whenever the oven is in use. The oven light will automatically turn on when the oven door is opened. Press the oven light icon located on the left side of the control panel to turn the oven light on whenever the oven door is closed.

For best results when baking, leave the oven light off.

To change the interior oven light, see [“Replacing the Oven Light”](#) on page 22.

Minute Timer

To set the minute timer:

1. Press **Timer on-off**.
2. Press **^** to increase time in one minute increments. Press and hold **^** to increase time in 10 minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.

NOTE

If **v** is pressed first, the timer will advance to 11 hours and 59 minutes.

3. When the set time ends, the timer will beep three times and will continue to beep three times every minute until **timer on-off** is pressed.

To change the minute timer while it is in use:

While the timer is active and shows in the display, press and hold the **^** or **v** to increase or decrease the time remaining.

To cancel the minute timer before set time expires:

Press **timer on-off** once.

NOTE

- The indicator light located above the timer on-off key will glow while the minute timer is active.
- The minute timer displays hours and minutes until 1 hour remains on the timer. Less than 1 hour, the display counts down in minutes and seconds. With less than 1 minute, only seconds will display.
- The minute timer will not start or stop the cooking process. Use the minute timer alone or with any of the other oven features. If another feature is active when the minute timer is active, the minute timer will show in the display. To view information about other active features, press the key for that feature.

OVEN CONTROLS FUNCTIONS

Setting Bake

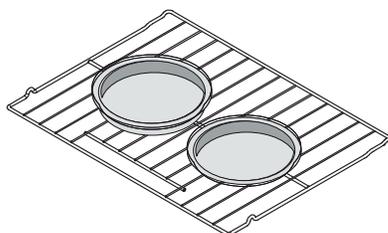
The oven can be programmed to bake at any temperature from 170°F to 550°F (77°C to 288°C). The factory preset automatic bake temperature is 350°F (176°C).

CAUTION

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

For best results:

- Fully preheat the oven before baking items like cookies, cakes, biscuits, or breads.
- Leave oven light off while baking.
- Use single rack for baking for best baking performance. Rack position 3 is recommended as shown here:



- When baking cakes using 2 racks, place bakeware on oven rack positions 3 and 5 and place the cake pans as shown. (See Figure 3)
- Use positions 3 and 5 when baking cookies on multiple pans.
- Allow 2 to 4 inches (5.1 cm to 10.2 cm) of space between bakeware to allow for proper air circulation.
- Dark or dull pans and glass absorb more heat than shiny bakeware resulting in dark or over browning of foods. It may be necessary to reduce the oven temperature or cook time to prevent over browning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies and muffins.
- Do not open the oven door too often. Doing so will reduce the temperature in the oven and increase cooking time.

To set bake:

1. Press **bake**. The display will show — — —.
2. Within 5 seconds, press **▲** or **▼**. The display will show 350°F (176°C). The temperature can then be adjusted in 5°F (1°C) increments by pressing and holding the **▲** or **▼**.
3. When the key is released, the oven will begin heating to the selected temperature. When the displayed temperature reaches the set temperature, the preheat indicator light will turn off and the control will emit one long beep.

To change oven temperature after bake has started:

1. Press **bake**.
2. Press **▲** or **▼** to increase or decrease to a new temperature. The oven indicator light on the electronic display will turn on and off when using the bake feature and during preheat. This is normal and indicates that the oven is cycling to maintain the selected baking temperature.
3. To cancel baking press **Off**.

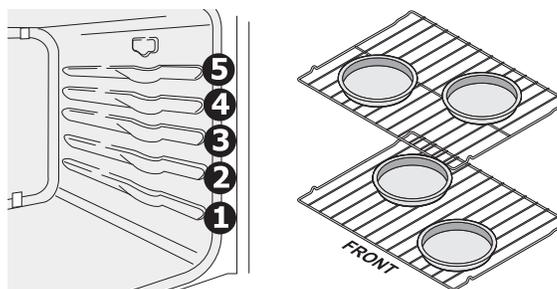


Figure 3: Rack positions (L) and pan spacing (R)

OVEN CONTROLS FUNCTIONS

Setting Broil

Use the broil feature to cook meats that require direct exposure to radiant heat for optimum browning results. Broiling will produce some smoke. If smoke is excessive, place food further away from the element. Watch food to prevent burning. When broiling always remember to arrange the oven racks while oven is still cool. Position the rack as suggested in “Suggested broil settings for electric ovens” page 17.

WARNING

Should an oven fire occur, close the oven door and turn the oven off. If the fire continues, use a Class B/C fire extinguisher. Do not put water or flour on the fire. Flour may be explosive.

CAUTION

Always use oven mitts. Oven racks will become very hot which can cause burns.

Broiling tips:

- Always use the broiler pan with the insert when broiling. It allows the dripping grease to be kept away from the high heat of the broil element. Do not use the pan without the insert.
- Always pull the rack out to the stop position before turning or removing food.
- Do not cover the broil pan insert with aluminum foil. The exposed grease could catch fire. Do not use a roasting rack when broiling.

To set broil:

1. Arrange the oven rack while oven is still cool.
2. Press **broil**. The display will show — —.
3. Press **^** for **HI** broil or **v** for **LO** broil. Most foods may be broiled at the **HI** broil setting.
4. For optimum results, preheat oven for 2 minutes before adding food.
5. Place the insert on the broil pan (if equipped), then place the food on the broil pan insert (See Figure 4).
6. Place the broiler pan and insert on the oven rack. Boil with the oven door closed.
7. Broil on one side until food is browned. Turn and broil food on the other side.

When broiling is finished press **OFF**.

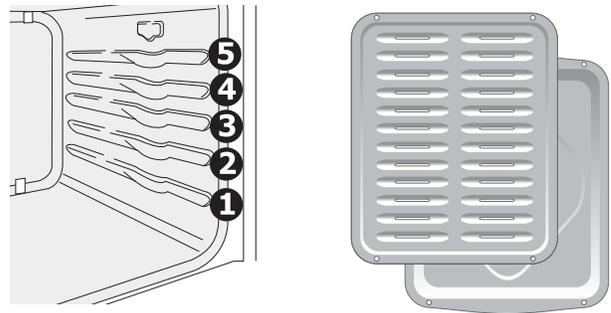


Figure 4: Rack positions (L) Broil pan and insert (R)

NOTE

If a broil pan and insert are not supplied with your appliance you may order one from frigidaire.com.

OVEN CONTROLS FUNCTIONS

Table 1: Suggested broil settings for electric ovens

Food item	Rack Position	Temp	Cook time in minutes		Internal Temp	Doneness
			1st side	2nd side		
Steak 1" thick	5th	Hi	5	4	140°F (60°C)	Rare**
Steak 1" thick	5th	Hi	6	4	145°F (63°C)	Medium-rare
Steak 1" thick	5th	Hi	7	5	170°F (77°C)	Medium-well
Pork Chops 3/4 "thick	5th	Hi	8	6	170°F (77°C)	Well
Chicken - Bone In	4th	Hi	20	10	170°F (77°C)	Well
Chicken Boneless	3rd	Hi	8	6	170°F (77°C)	Well
Fish	3rd	Hi	as directed as directed		170°F (77°C)	Well
Shrimp	3rd	Hi			170°F (77°C)	Well
Hamburger 1" thick	4th	Hi	5	4	145°F (63°C)	Rare**
Hamburger 1" thick	4th	Hi	9	7	145°F (63°C)	Medium-rare
Hamburger 1" thick	4th	Hi	10	8	170°F (77°C)	Well

** The U.S. Department of Agriculture states, "Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide, USDA Rev. June 1985.) The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For well done 170°F (77°C).

OVEN CONTROLS FUNCTIONS

Adjusting the Oven Temperature

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

Important: Do not use oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These oven thermometers may vary as much as 20°F to 40°F (11°C to 23°C) from actual temperatures.

- If at any time during the process of adjusting the oven temperature feature you decide not to make the change, press the OFF key once before the acceptance beep.
- The oven temperature adjustment feature cannot be modified if Bake or Broil is active.
- Oven temperature adjustments made will not affect the broil or self cleaning feature temperatures.



NOTE

- If at any time during the process of adjusting the oven temperature feature you decide not to make the change, press the OFF key once before the acceptance beep.

To adjust oven temperature:

1. Press **bake** while the oven is idle.
2. Set the temperature to 550°F (288°C) by pressing and holding **▲**.
3. Within 3 seconds, press and hold **bake** until numeric digit(s) appear.
4. Release **bake**. The display now indicates the amount of degrees offset between the original factory temperature setting and the current temperature setting. If the oven control has the original factory calibration, the display will read 0.
5. The temperature can now be adjusted $\pm 35^{\circ}\text{F}$ ($\pm 19^{\circ}\text{C}$) in 5°F (1°C) increments. Press and hold **▲** to adjust the temperature higher until the desired amount of offset appears in the display. When lowering the oven temperature press **▼**. A minus sign (-) will appear before the number to indicate that the oven will be cooler by the displayed amount of degrees.
6. When you have made the desired adjustment, press **OFF** to return to the time of day display.

CARE AND CLEANING

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

CAUTION

- Before cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool.
- If ammonia or appliance cleaners are used, they must be removed and the appliance must be thoroughly rinsed before operating. Follow manufacturer's instructions and provide adequate ventilation.

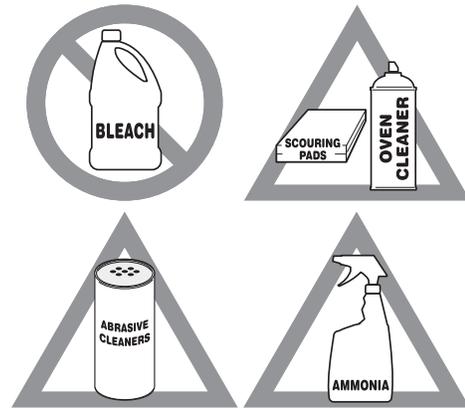


Figure 5: Use cleaners with caution

Surface or Area	Cleaning Recommendation
Aluminum and vinyl	Using a soft cloth, clean with mild dish detergent and water. Rinse with clean water, dry and polish with a soft, clean cloth.
Painted and plastic control knobs Painted body parts Painted decorative trims	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry and polish with a soft, clean cloth. Glass cleaners may be used, but do not apply directly to surface; spray onto cloth and wipe.
Control panel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Do not spray liquids directly on the oven control and display area. Do not use large amounts of water on the control panel - excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels - they will damage the finish.
Control knobs	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. To remove control knobs: turn to the OFF position, grasp firmly, and pull off the shaft. To replace knobs after cleaning, line up the OFF markings and push the knobs into place.
Stainless Steel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use cleaners containing abrasives, chlorides, chlorine, or ammonia.
Smudge Proof™ Stainless Steel Black Stainless Steel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use appliance cleaner, stainless steel cleaner, or cleaner containing abrasives, chlorides, chlorine, or ammonia. These cleaners may damage the finish.
Manual clean oven interior	The oven interior is porcelain coated and safe to clean using oven cleaners. Always follow manufacturer's instructions for cleaners. After cleaning, remove any oven cleaner or the porcelain may become damaged during future heating. Do not spray oven cleaner on any electrical controls or switches. Do not spray or allow oven cleaner to build up on the oven temperature sensing probe. Do not spray cleaner on oven door trim, door gasket, plastic drawer glides, handles or any exterior surfaces of the appliance.

CARE AND CLEANING

Porcelain-enameled broiler pan and insert	Rinse with clean water and a damp cloth. Scrub gently with a soapy, non-abrasive scouring pad to remove most spots. Rinse with a 50/50 solution of clean water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse and wipe dry with a clean cloth. Remove all cleaners or future heating could damage the porcelain.
Porcelain door liner	Do not allow food spills with a high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on porcelain surfaces. These spills may cause a dull spot even after cleaning.
Porcelain body parts	
Oven door	Use mild dish detergent and water or a 50/50 solution of vinegar and water to clean the top, sides, and front of the oven door. Rinse well. Glass cleaner may be used on the outside glass of the door. Ceramic smoothtop cleaner or polish may be used on the interior door glass. Do not immerse the door in water. Do not spray or allow water or cleaners to enter the door vents. Do not use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door. Do not clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Do not rub, damage, or remove this gasket.

Aluminum Foil and Utensils

WARNING

Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with materials such as aluminum foil. Aluminum foil linings may trap heat, causing a fire hazard.

WARNING

Protective Liners — Do not use aluminum foil to line the oven bottom. Improper installation of these liners may result in risk of electric shock or fire.

Removing and Replacing the Oven Door

To remove oven door:

CAUTION

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

1. Open oven door completely, horizontal with floor (See [Figure 6](#)).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely towards the oven door (See [Figure 7](#)). A tool such as a small flat-blade screwdriver may be required.
3. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (See [Figure 8](#)).
4. Close the door to approximately 10 degrees from the door frame (See [Figure 8](#)).
5. Lift the oven door hinge arms over the roller pins located on each side of the oven frame (See [Figure 9](#)).

To replace oven door:

1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (See [Figure 8](#)).
2. Holding the oven door at the same angle as the removal position, seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (See [Figure 8](#) and [Figure 9](#)). The hook of the hinge arms must be fully seated onto the roller pins.
3. Fully open the oven door, horizontal with floor (See [Figure 6](#)).
4. Push the door hinge locks up towards and into the oven frame on both left and right oven door hinges to the locked position (See [Figure 7](#)).
5. Close the oven door.

IMPORTANT

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

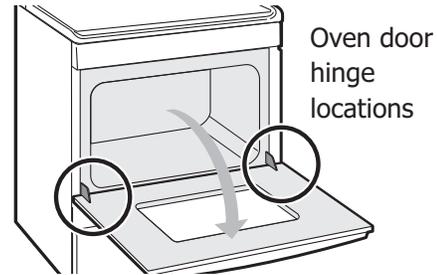


Figure 6: Door hinge location

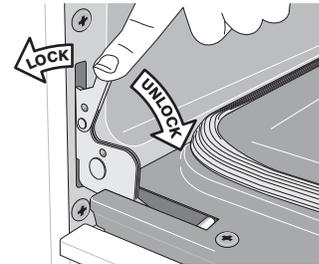


Figure 7: Door hinge locks

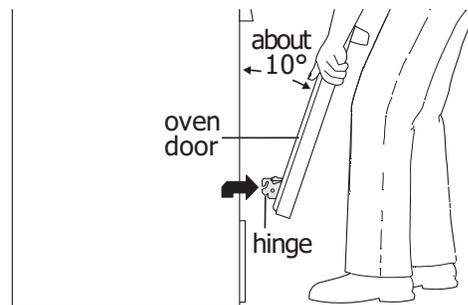


Figure 8: Holding door for removal

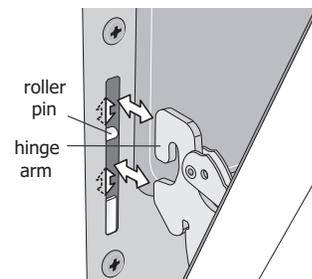


Figure 9: Replacement and location of hinge arm and roller pin

CARE AND CLEANING

Replacing the Oven Light

The interior oven lights are located at the rear of the oven cavity and are covered with a glass shield. The glass shield must be in place whenever the oven is in use (See [Figure 10](#)).

To replace the oven interior light bulb:

CAUTION

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

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

NOTE

Do not allow your fingers to touch the new bulb when replacing. This will shorten the life of the bulb. Use a paper towel or cotton glove while handling the new bulb when installing.

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

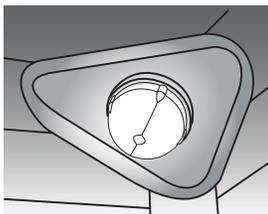


Figure 10: Wall oven Halogen light

Remove and replace storage drawer (some models)

Use the storage drawer for storing cooking utensils. The drawer can be removed to facilitate cleaning under the range. Use care when handling the drawer.

To remove the drawer:

1. Pull empty drawer out until it stops.
2. Tilt up the front of the drawer up and pull it out over the glide stop.

To replace the drawer:

1. Insert the back of the drawer into the opening.
2. Lift up the drawer and line up the drawer supports with the rails. Make sure to clear the glide stop.
3. Push in the drawer until it stops.

Solutions to Common Baking Problems

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

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

Baking Problems and Solutions Chart

Baking Problems	Causes	Corrections
Cookies and biscuits burn on the bottom. 	<ul style="list-style-type: none"> • Cookies and biscuits put into oven before the preheating time is completed. • Oven rack is overcrowded. • Dark pan absorbs heat too fast. 	<ul style="list-style-type: none"> • Allow oven to preheat to desired temperature before placing food in oven. • Choose pan sizes that will permit 2 to 4 inches (5.1 cm to 10.2 cm) space on all sides when placed in the oven. • Use a medium weight baking sheet.
Cakes too dark on top or bottom. 	<ul style="list-style-type: none"> • Cakes put in oven before preheating time is completed. • Rack position too high or too low. • Oven too hot. 	<ul style="list-style-type: none"> • Allow oven to preheat to the selected temperature before placing food in the oven. • Use proper rack position for baking needs. • Set oven temperature 25°F (13°C) lower than recommended.
Cakes not done in center. 	<ul style="list-style-type: none"> • Oven too hot. • Incorrect pan size. • Pan not centered in oven. 	<ul style="list-style-type: none"> • Set oven temperature 25°F (13°C) lower than recommended. • Use pan size suggested in recipe. • Use proper rack position and place pan to allow 2 to 4 inches (5.1 cm to 10.2 cm) space on all sides of pan.
Cakes not level. 	<ul style="list-style-type: none"> • Range not level. • Pan too close to oven wall or rack overcrowded. • Pan warped. • Oven light left on while baking. 	<ul style="list-style-type: none"> • Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the range. • Be sure to allow 2 to 4 inches (5.1 cm to 10.2 cm) clearance on all sides of each pan in the oven. • Do not use pans that are dented or warped. • Turn off oven light while baking.
Foods not done when cooking time is over. 	<ul style="list-style-type: none"> • Oven too cool. • Oven overcrowded. • Oven door opened too frequently. 	<ul style="list-style-type: none"> • Set oven temperature 25°F (13°C) higher than suggested and bake for the recommended time. • Be sure to remove all pans from the oven except the ones to be used for baking. • Open oven door only after shortest recommended baking time.

BEFORE YOU CALL

Solutions to Common Problems

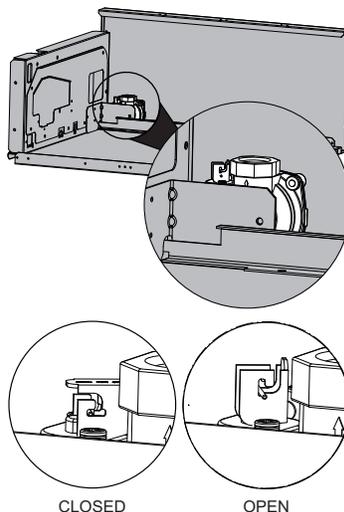
Before you call for service, review the following list. It may save you time and expense. Possible solutions are provided with the problem listed:

Problem	Solution
Oven control panel beeps and displays error codes	<ul style="list-style-type: none">Oven control has detected a fault or error condition. Press OFF to clear the error code.Try bake or broil function. If the F or E code error repeats, turn off power to appliance, wait 5 minutes and then repower appliance. Set clock with correct time of day. Try bake or broil function again. If fault recurs, press OFF to clear.
Poor baking results	<ul style="list-style-type: none">Many factors effect baking results. Use proper oven rack position. Center food in the oven and space pans to allow air to circulate. Preheat oven to the set temperature before placing food in the oven.Try adjusting the recipe's recommended temperature or baking time. See "Adjusting the Oven Temperature" on page 18 if you feel the oven is too hot or cold.
Appliance is not level	<ul style="list-style-type: none">Poor installation. Place oven rack in center of oven. Place a level on the oven rack.Kitchen cabinet alignment may make oven appear not level. Be sure cabinets are square and have sufficient room for appliance clearance. If cabinets are not square or are built in too tightly, contact builder or installer to make appliance accessible.
Cannot move appliance easily	<ul style="list-style-type: none">Contact builder or installer to make appliance accessible.
Appliance does not operate	<ul style="list-style-type: none">Make sure power cord is wired properly into outlet.Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.Service wiring is incomplete. Call 1-800-944-9044 for assistance.
Flames inside oven or smoking from oven vent	<ul style="list-style-type: none">Excessive spills in oven. Grease or food spilled onto oven bottom or oven cavity. Wipe up excessive spills before starting oven. If flames or excessive smoke are present when using Broil, see "Setting Broil" on page 16.

BEFORE YOU CALL

Oven does not operate.

- The time of day is not set. The oven clock must first be set in order to operate the oven. See [“Setting the Clock”](#) on [page 13](#).
- Be sure oven controls are set properly. See [“Oven Controls Functions”](#) beginning on [page 13](#) and review instructions for the desired cooking function in this manual.
- Make sure the valve on the regulator is OPEN. If the valve is closed the oven will not operate; The illustration shows the valve in the closed position and the open position. See installation instructions for further information.



Oven smokes excessively when broiling.

- Incorrect setting. See [“Setting Broil”](#) on [page 16](#).
- Meat too close to the broil element. Reposition broil rack to provide proper clearance between the meat and broil element. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean.
- Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.

Oven light does not work.

- Be sure the oven light is secure in the socket. See [“Replacing the Oven Light”](#) on [page 21](#)

WARRANTY

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

Exclusions

This warranty does not cover the following:

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

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

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

If You Need Service

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

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

USA
1.800.944.9044
Electrolux Home Products, Inc.
10200 David Taylor Drive
Charlotte, NC 28262



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