

FRIGIDAIRE

All about the

Use & Care

of your Wall Oven

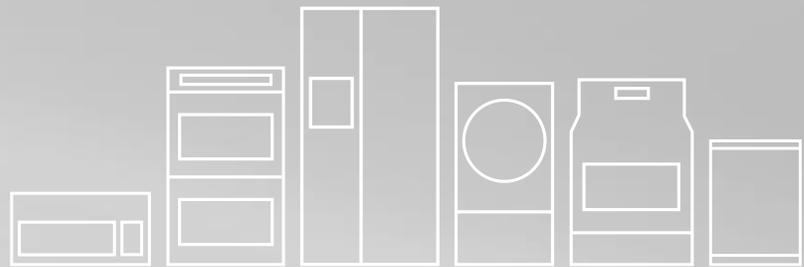


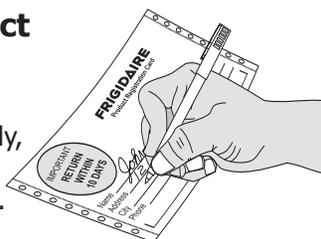
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WELCOME & CONGRATULATIONS

Product Registration Register Your Product

The **PRODUCT REGISTRATION CARD** should be filled in completely, signed and returned to Electrolux Major Appliances.



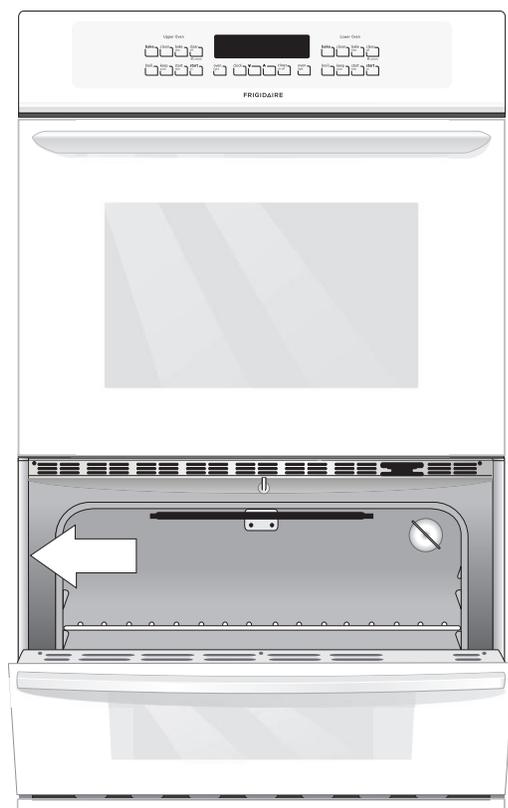
Congratulations on your purchase of a new appliance! At **Electrolux Major Appliances**, we are very proud of our product and are completely committed to providing you with the best service possible. Your satisfaction is our number one priority.

We know you'll enjoy your new appliance and **Thank You** for choosing our product. We hope you consider us for future purchases.

PLEASE CAREFULLY READ AND SAVE THESE INSTRUCTIONS

This Use & Care Manual contains general operating instructions for your appliance and feature information for several models. Your product **may not** have all the described features. The graphics shown are representative. The graphics on your appliance may not look exactly like those shown. These instructions 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.

Serial Plate Location



Please record your model and serial numbers below for future reference.

Model Number: _____

Serial Number: _____

Purchase Date: _____

NOTE

Please attach sales receipt here for future reference.

IMPORTANT SAFETY INSTRUCTIONS

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

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

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.

IMPORTANT

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

- **Remove all tape and packaging wrap 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.
- **Proper Installation. Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code No. 70 - latest edition in the United States, or CSA C22.1, Part 1 in Canada, and local code requirements.** Install only per installation instructions provided in the literature package for this appliance.

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

CAUTION

Electronic controllers can be damaged by cold temperatures. When you use your appliance for the first time, or if it has not been used for a long period of time, make sure that it has been exposed to a temperature above 0°C/32°F for at least 3 hours before connecting it to the power supply.

WARNING



- All appliance can tip.
- Injury to persons could result.
- Install anti-tip bracket packed with your appliance.
- See Installation Instructions.



To reduce the risk of tipping, the appliance must be secured by properly installed anti-tip bracket provided with the unit. Refer to the Installation Instructions for proper anti-tip bracket installation.

- **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 appliance.
- **Never modify or alter the construction of an appliance such as removal of panels, wire covers or any other permanent part of the appliance.**
- **Storage on Appliance. Flammable materials should not be stored near surface units.** 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 appliance. Flammable materials may explode and result in fire or property damage.
- **Remove the oven door from any unused appliance if it is to be stored or discarded.**

WARNING

Stepping, leaning, sitting or pulling down on the door of this appliance can result in serious injuries and may also cause damage to the appliance. Do not allow children to climb or play around the appliance.

- **Storage in or on Appliance—Flammable materials should not be stored in an oven.** 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, in or near the appliance.

WARNING

Do not use the oven for storage.

IMPORTANT SAFETY INSTRUCTIONS

CAUTION

Do not store items of interest to children in the cabinets above the appliance. Children climbing on the cooktop 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 INTERIOR OVEN ELEMENTS OR INTERIOR SURFACES OF THE OVEN UNTIL THEY HAVE COOLED.** The oven heating elements may be hot even though the elements are dark in color. Areas near the 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 have had sufficient time to cool. Among these areas are the oven vent openings, the 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 Pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam.** Do not let the pot holders touch hot surface units. Do not use a towel or other bulky cloth instead of a pot holder.
- **Do Not Heat Unopened Food Containers. Buildup of pressure may cause the container to burst and result in injury.**

IMPORTANT

Do not attempt to operate the appliance during a power failure. If the power fails, always turn off the unit. If the unit is not turned off and the power resumes, the appliance will not operate and an error message will be displayed.

IMPORTANT SAFETY INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening an Oven Door**—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.** The wall oven is vented at the center trim under the control panel. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items 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. Remove all utensils from the rack before removing rack. If rack must be moved while oven is hot, use extreme caution. Use pot holders and grasp the rack with both hands to reposition. Do not let pot holders contact the hot oven element or interior of the oven.
- **Do not use a broiler pan without its insert.** 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 or oven bottom with aluminum foil.** Exposed fat and grease could ignite.
- **Do not touch a hot oven light bulb with a damp cloth.** Doing so could cause the bulb to break. Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb.
- **Protective liners**—Do not use aluminum foil to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS FOR CLEANING YOUR OVEN

- **Clean the appliance regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire. Refer to the hood manufacturer's instructions for cleaning.
- **Cleaners/Aerosols**—Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and/or injury.
- **Clean in the self-cleaning cycle only the parts of the appliance listed in this Owner's Guide.** Before using the self-cleaning cycle of the appliance, remove all utensils stored in the appliance.
- **Do not clean the oven door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **Do not use oven cleaners.** No oven cleaner or oven liner protective coating of any kind should be used in or around any part of the appliance.

CAUTION

The health of some birds is extremely sensitive to the fumes given off during the self-clean cycle of any wall oven. Move birds to another well ventilated room.

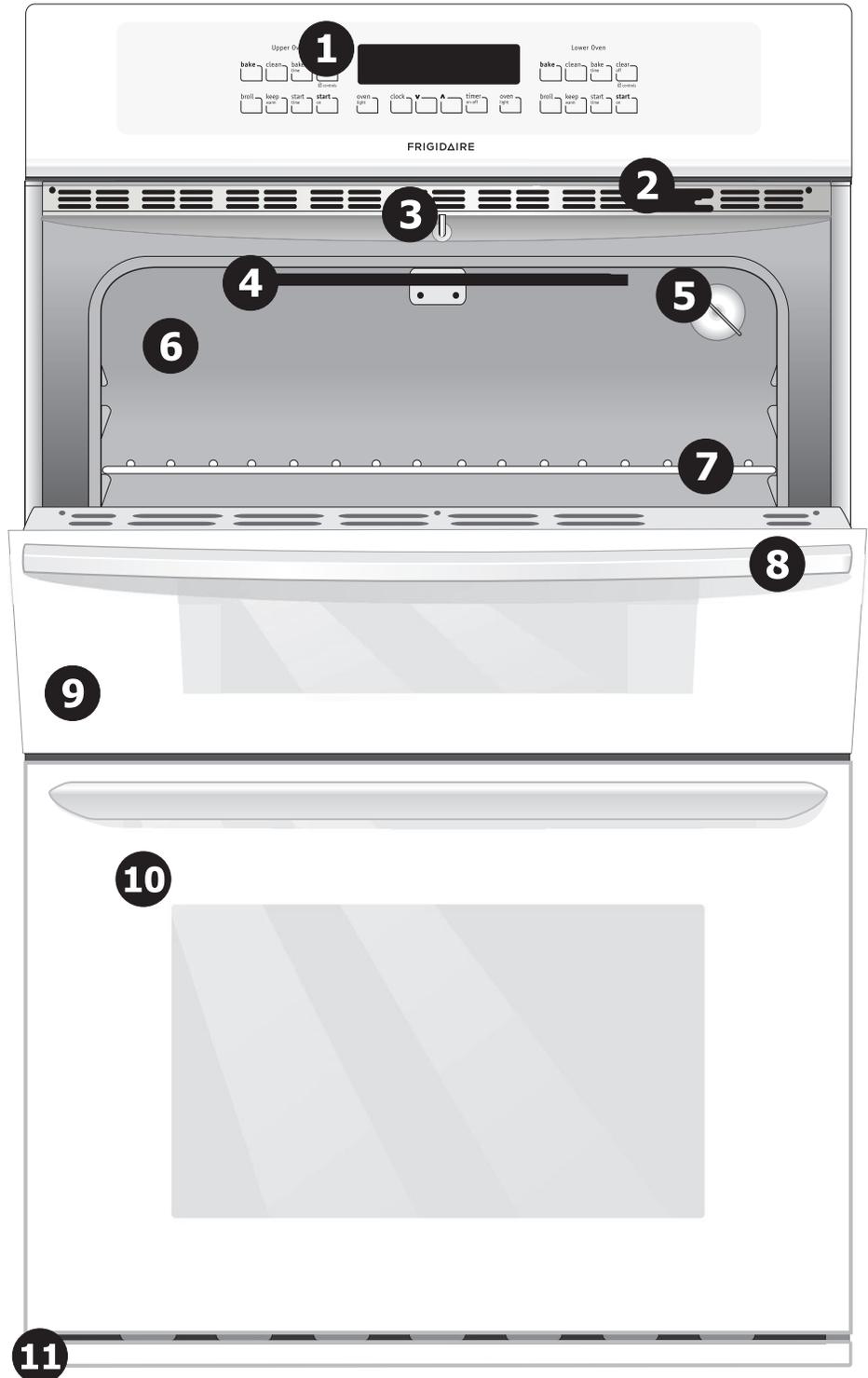
IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

FEATURES AT A GLANCE

Your Electric Wall-Oven Features:

1. Electronic oven control with kitchen timer.
2. Oven vent.
3. Self-clean door latch.
4. Broil element.
5. Oven interior light with removable cover.
6. Self-clean oven interior.
7. Adjustable interior oven rack(s).
8. Large 1-piece oven door handle.
9. Full width oven door with window.
10. Self-clean lower oven interior.
11. Bottom trim.



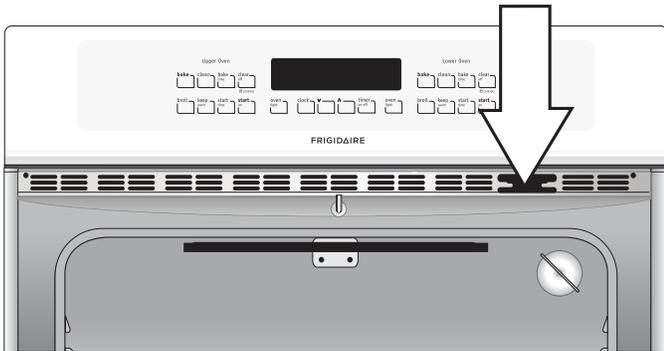
NOTE

The features shown for your appliance may vary according to model type & color.

BEFORE SETTING OVEN CONTROLS

Oven Vent Location

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



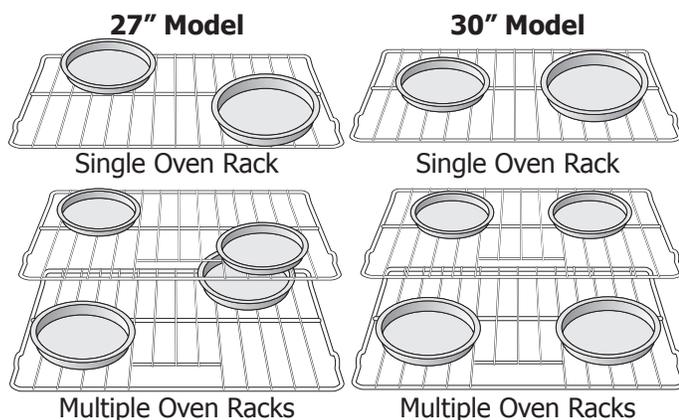
! CAUTION

Some models are equipped with a blower which runs in baking and self-cleaning mode to keep all internal components at a cool temperature. The blower may keep running even if the oven has been turned off, until the components have cooled down.

Air Circulation in the Oven

If using 1 rack, place in center of oven. If using multiple racks, stagger cookware as shown.

For best air circulation and baking results allow 2-4" (5-10 cm) around the cookware for proper air circulation and be sure pans and cookware do not touch each other, the oven door, sides or back of the oven cavity. The hot air must circulate around the pans and cookware in the oven for even heat to reach around the food.

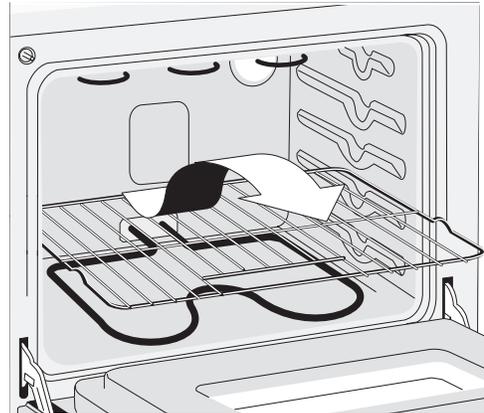


Arranging Oven Racks

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

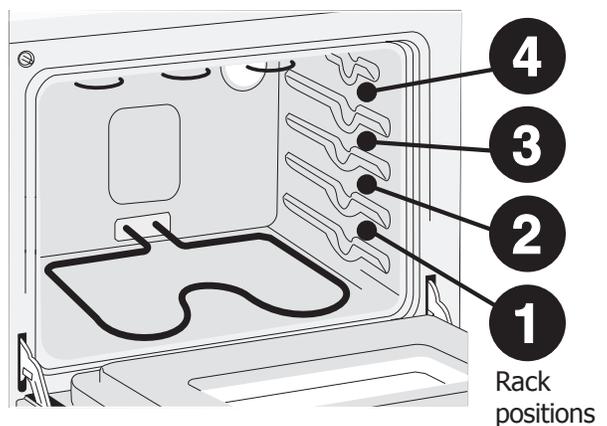
To remove an oven rack, pull the rack forward until it stops. Lift up front of rack and slide out.

To replace an oven rack, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.



Recommended Rack Position

Food	Rack Position
Broiling meats, chicken or fish	3 or 4
Cookies, cakes, pies, biscuits & muffins	Using a single rack: 2 or 3 Using two racks: 2 and 4
Frozen pies, angel food cake, yeast, bread, 1 or 2 casseroles, small cuts of meat or poultry	1 or 2
Turkey, roast or ham	1



! NOTE

Always use caution when removing food from the oven.

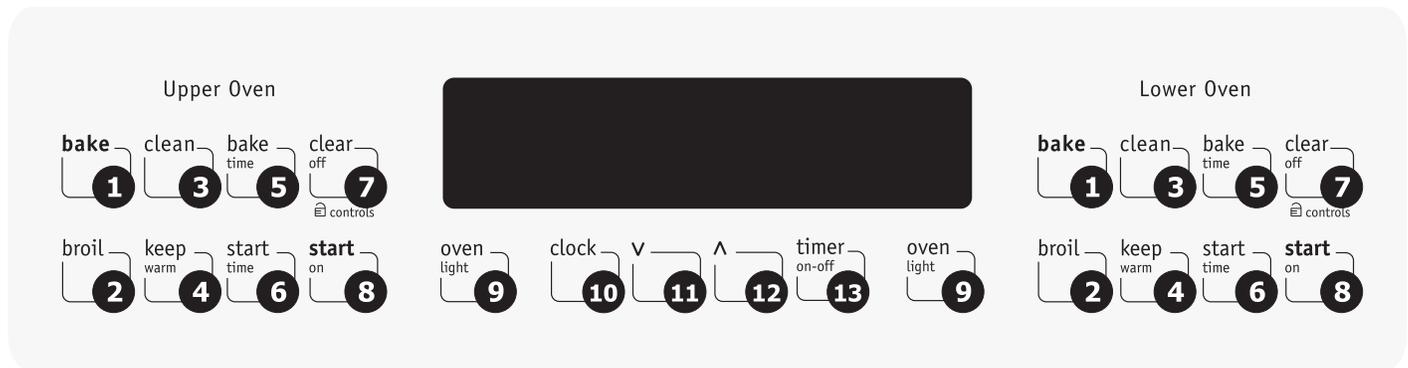
SETTING OVEN CONTROLS

Control Pad Features

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN. For satisfactory use of your oven, become familiar with the various features and functions of the oven as described below. **Detailed instructions for each feature and function follow later in this Use & Care Guide.** The graphics on your timer may not look exactly like the one shown. This doesn't change the way it operates.

NOTE

All instructions are given for the UPPER oven. If LOWER oven is used the indicator lights will appear in the right portion of the display.



- 1. Bake Pad**— Used to enter the normal baking mode temperature.
- 2. Broil Pad**—Used to select the variable broil function.
- 3. Clean Pad**—Used to select the self-cleaning cycle.
- 4. Keep warm Pad**— Used to set the Keep Warm feature.
- 5. Bake time Pad**— Used to enter the length of the baking time.
- 6. Start time Pad**— Used to set the desired start time for baking. Can be used with **BAKE TIME** to program a delayed bake cycle.
- 7. Clear off Pad**— Used to clear any function previously entered except the time of day and minute timer. Push **Clear off pad** to stop cooking.
- 8. Start on**— Used to start all oven functions. Not used with Oven Light.
- 9. Oven Interior Light Pad**— Used to turn oven interior light ON and OFF.
- 10. Clock Pad**— Used to set the time of day.
- 11. Down arrow pad**—Used along with the function pads to select oven temperature, time of day and minute timer.
- 12. Up arrow pad**—Used along with the function pads to select oven temperature, time of day and minute timer.
- 13. Timer On-Off Pad**— Used to set or cancel the minute timer. The minute timer does not start or stop cooking.

Setting Silent Control Operation

The **Start time** pad controls the Silent Control Operation feature. The Silent Control Operation feature allows the oven control to be operated without sounds or beeps whenever necessary. If desired the control can be programmed for silent operation and later returned to operating with all the normal sounds and beeps.

To change control from normal sound operation to silent control operation

- Press and hold **Start time** pad for 6 seconds. A beep will sound, "-- --" will appear, "UPPER" and "DELAY" will flash in the display. After 6 seconds, a beep will sound and "SP" will appear in the display.

- Press **Up** or **Down arrow** pad to switch between normal sound operation and silent operation mode.

NOTE

If "SP" appears, the control will operate with normal sounds and beeps. If "- -" appears, the control is in the silent operation mode.

- Press **Start** pad or wait 5 seconds to accept the change. Press **Clear off** pad to reject the change.

SETTING OVEN CONTROLS

Temperature Display (Fahrenheit or Celsius)

The **Broil** pad controls the Fahrenheit or Celsius temperature display modes. The oven control can be programmed to display temperatures in Fahrenheit or Celsius. The oven has been preset at the factory to display in Fahrenheit.

NOTE

Both ovens will be changed at the same time.

To change display from Fahrenheit to Celsius or Celsius to Fahrenheit

1. Press **Broil** pad and hold for 6 seconds. A beep will sound, "---" will appear **UPPER** and **BROIL** will flash in the display. After 6 seconds a beep will be heard and **F** or **C** will appear in the display.

NOTE

If **F** appears, the display is set to show temperatures in Fahrenheit. If **C** appears, the display is set to show temperatures in Celsius.

2. Press **Up** or **Down arrow** pad to switch between Fahrenheit or Celsius display modes. The display will show either **F** or **C**.
3. Press **Start** pad or wait 5 seconds to accept the change. Press **Clear off** pad to reject the change.

Setting the Clock

The **Clock** pad is used to set the clock. The clock may be set for 12 or 24 hour time of day operation. The clock has been preset at the factory for the 12 hour operation. When the wall oven is first plugged in, or when the power supply to the appliance has been interrupted, the timer in the display will flash. Some models will also display **PF** (power failure).

When PF appears in the display or when 12:00 is flashing, press **Clear off** pad.

To set the clock

1. Press **Clock** pad. **CLO** and the current time of day will appear in the display.
2. Press **Up** or **Down arrow** pad to set the correct time of day. Press **Start** pad. The new time of day will appear in the display.

Changing Between 12 or 24 Hour Time of Day Display

1. Press and hold **Clock** pad for 6 seconds. **CLO** and the current time of day will appear in the display. A beep will sound and **12h** or **24h** will appear in the display.
2. Press **Up** or **Down arrow** pad to switch between the 12 and 24 hour time of day display. The display will show either **12h** or **24h**.

3. Press **Start** pad or wait 5 seconds to accept the change. Press **Clear off** pad to reject the change.
4. Reset the correct time as described in To set the Clock above. Please note that if the 24 hour time of day mode was chosen, the clock will now display time from 0:00 through 23:59 hours.

Setting Continuous Bake or 12 Hour Energy Saving

The **Timer on/off** and **Clean** pads control the Continuous Bake or 12 Hour Energy Saving Features. The oven control has a factory preset built-in 12 Hour Energy Saving feature that will shut off the oven if the oven control is left on for more than 11 hours and 59 minutes. The oven can be programmed to override this feature for Continuous Baking.

To set the control for Continuous Bake or 12 Hour Energy Saving Features

1. Press and hold **Timer on/off** pad for 6 seconds. After 6 seconds **12h** or **- -h** will appear in the display and the control will beep once.
2. Press **Up** or **Down arrow** pad to switch between the 12 Hour Energy Saving and continuous bake features.
3. Press **Start** pad or wait 5 seconds to accept the change (display will return to time of day). Press **Clear off** pad to reject the change.

NOTE

12h in the display indicates the control is set for the 12 Hour Energy Saving mode and **- -h** indicates the control is set for the Continuous Bake feature.

Setting Timer

The **Timer on/off** pad controls the Timer feature. The Timer serves as an extra timer in the kitchen that will beep when the set time has run out. It does not start or stop cooking. The Timer feature can be used during any of the other oven control functions, except during a self clean operation.

To set the Timer

1. Press **Timer on/off** pad. **-- --** will appear and **TIMER** will flash in the display.
2. Press **Up** or **Down arrow** pad to set the desired time in the display. Press **Start** pad or wait 5 seconds. The time will begin to countdown with the set time and **TIMER** will stay in the display.
3. When the set time has run out, **End** and **TIMER** will show in the display. The clock will sound with 3 beeps every 7 seconds until **Timer on/off** pad is pressed.

To cancel the Kitchen Timer before the set time has run out: Press **Timer on/off** pad. The display will return to the time of day.

SETTING OVEN CONTROLS

Setting Oven Lockout Feature

The **Clear off** pad controls the Oven Lockout feature. The Oven Lockout feature automatically locks the oven doors and prevents the oven from being turned on. It does not disable the clock, Kitchen Timer or the interior oven lights. The ovens can be locked individually.

To activate the Oven Lockout feature:

1. Press and hold **Clear off** pad for 3 seconds.
2. After 3 seconds a beep will sound, "**DOOR**", "**LOCKED**" will flash and "**Loc**", "**UPPER**" and  will appear in the display. Once the oven door is locked the "**DOOR**" and "**LOCKED**" indicator will stop flashing and remain in the display.

To reactivate normal oven operation:

1. Press and hold **Clear off** pad for 3 seconds. A beep will sound. "**UPPER**" "**LOC**" and  will disappear from the display. "**DOOR**" and "**LOCKED**" will flash in the display until the oven door has completely unlocked.
2. The wall oven is again fully operational.

NOTE

Because you can set the oven lockout individually, the lower oven can be used when the upper oven lockout feature is on.

Setting Bake

The **Bake** pad controls normal baking. The oven can be programmed to bake at any temperature from 170°F to 550°F (77°C to 288°C).

To set the Bake Temperature:

1. Arrange interior oven racks.
2. Press **Bake** pad, "- - -" will appear, "**UPPER**" and "**BAKE**" will flash in the display.
3. Press **Up** or **Down arrow** pad to set the desired temperature. The desired temperature will appear, "**UPPER**" and "**BAKE**" continue flashing in the display.
4. Press **Start** pad or wait 5 seconds. "**UPPER**" and "**BAKE**" stop flashing and the oven icon will appear in the display. A beep will sound once the oven temperature reaches the desired baking temperature.

Pressing Clear off pad will cancel the Bake feature at any time.

To change the Bake Temperature

1. After the oven has already been set to bake and the oven temperature needs to be changed, press **Bake** pad. "**UPPER**" and "**BAKE**" will start flashing in the display.
2. Press **Up** or **Down arrow** pad to increase or decrease the set temperature.
3. Press **Start** pad or wait 5 seconds. "**UPPER**" and "**BAKE**" will stop flashing and remain in the display. A beep will sound once the oven temperature reaches the desired baking temperature.

NOTE

If the oven was recently heated from prior cooking and has remained heated, the bake element symbol may not show in the display immediately.

SETTING OVEN CONTROLS

Setting Timed Bake Feature

The **Bake** and **Bake time** pads control the Timed Bake feature. The automatic timer of the Timed Bake feature will turn the oven OFF after cooking for the desired amount of time you selected.

To program the oven to begin baking immediately and to shut off automatically (Timed Bake):

1. Be sure that the clock is set for the correct time of day.
2. Arrange interior oven rack(s) and place the food in the oven.
3. Press **Bake** pad, "**UPPER**", "**BAKE**" will flash and "--" will appear in the display.
4. Press **Up** or **Down arrow** pad to set the desired temperature. "**UPPER**", "**BAKE**" will continue to flash and desired temperature will appear in the display.
5. Press **Start** pad or wait 5 seconds. "**UPPER**" and "**BAKE**" stop flashing and remain in the display.
6. Press **Bake time** pad. "**UPPER**" and "**TIMED**" start flashing and "-- --" will appear in the display.
7. Press the **Up** or **Down arrow** pad until the desired baking time appears in the display.

NOTE

Baking time can be set for any amount of time between 1 minute to 11 hours and 59 minutes.

8. Press **Start** pad or wait 5 seconds. The display returns to the time of day.

NOTE

After the Timed Bake feature has been activated, press **Bake time** pad to display the bake time remaining in the Timed Bake mode. Once Timed Bake has started baking, a beep will sound when the oven temperature reaches the set temperature.

Press **Clear off** pad when baking has finished or at any time to cancel the Timed Bake feature.

CAUTION

Use caution with the **Delayed time bake** features. Use the automatic timer when cooking 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 1 hour before cooking begins, and should be removed promptly when cooking is completed. Eating spoiled food can result in sickness from food poisoning.

Setting Delayed Timed Bake

The **Bake**, **Bake time** and **Start time** pads control the Delayed Time Bake feature. The automatic timer of the Delayed Time Bake will turn the oven on and off at the time you select in advance.

NOTE

If your clock is set for normal 12 hour display mode the Delayed Timed Bake or Delayed Timed Convection Bake cycle can never be set to start more than 12 hours in advance

To program the oven for a delayed start time and to shut off automatically (Delayed Start Bake)

1. Be sure that the clock is set with the correct time of day.
2. Arrange interior oven rack(s) and place the food in the oven.
3. Press **Bake** pad. "**UPPER**", "**BAKE**" will flash and "--" will appear in the display.
4. Press **Up** or **Down arrow** pad until the desired temperature appears. "**UPPER**", "**BAKE**" will continue to flash and the desired temperature will appear in the display.
5. Press **Start** pad or wait 5 seconds. "**UPPER**" and "**BAKE**" will stop flashing and remain in the display.
6. Press **Bake time** pad. "**UPPER**" and "**TIMED**" will start flashing and "-- --" will appear in the display.
7. Press the **Up** or **Down arrow** pad until the desired baking time appears in the display.

NOTE

Baking time can be set for any amount of time between 1 minute to 11 hours and 59 minutes.

8. Press **Start** pad or wait 5 seconds. The display will return to the time of day.
9. Press **Start time** pad. "**UPPER**", "**DELAY**" start flashing and "-- --" will appear in the display.
10. Press the **Up** or **Down arrow** pad until the desired start time appears in the display.
11. Press **Start** pad or wait 5 seconds. The current time of day will appear in the display.
12. When the desired start time is reached, the oven icon will appear in the display and the oven will start to bake at the previously selected temperature.

Press **Clear off** pad when baking has completed or at any time to cancel the Delayed Time Bake feature.

When the set bake time runs out:

1. "**End**" will appear in the display and the oven will shut off automatically.
2. The control will beep 3 times. The control will continue to beep 3 times every 30 seconds until **Clear off** pad is pressed.

SETTING OVEN CONTROLS

Setting the Keep Warm Feature

The **Keep Warm** pad turns ON the Keep Warm feature and will maintain an oven temperature of 170°F (77°C). The Keep Warm feature will keep oven baked foods warm for serving up to 3 hours after cooking has finished. After 3 hours the Keep Warm feature will shut the oven OFF. The Keep Warm feature may be used without any other cooking operations or can be used after cooking has finished using **Bake**.

The **Keep Warm** feature may be used with **Timed bake** if you wish to have the Keep Warm feature turn ON automatically when cooking has finished. The Timed Bake features require you to set the amount of cooking time. With this information the control can calculate the time when cooking will complete and can then start the Keep Warm feature automatically.

To set Keep Warm

1. Arrange interior oven racks and place food in oven.
2. Press **Keep Warm** pad. "**UPPER**", "**WARM**" will flash and "- - -" will appear in the display.

NOTE

If no pad is touched within 25 seconds the request to turn ON Keep Warm feature will be cancelled.

3. Press **Start** pad. "**UPPER**", "**WARM**" will stop flashing, "**HLd**" and the oven icon will appear in the display.
4. To turn the Keep Warm OFF at any time press **Clear off** pad.

NOTE

The Keep Warm feature will automatically turn OFF after 3 hours.

To set Keep Warm to turn ON automatically

1. Arrange interior oven racks and place food in oven. Set the oven properly for Timed Bake or Delayed Timed Bake.
2. Press **Keep warm** pad. "**UPPER**" and "**WARM**" will flash and "- - -" will appear in the display.

NOTE

If no pad is touched within 25 seconds the request to turn ON the Keep Warm feature and all functions previously programmed will be cleared.

3. Press **Start** pad. "**UPPER**" and "**WARM**" will stop flashing and remain in the display. Also temperature programmed will appear in the display.
4. When the Time Bake has finished, the keep warm mode will turn ON automatically. The desired temperature, "**BAKE**" and "**TIMED**" will disappear. "**HLd**" will appear. "**UPPER**" and the oven icon will remain in the display.

NOTE

The Keep Warm feature will automatically turn OFF after 3 hours.

Pressing **Clear off** pad at any time will stop all oven baking operations.

Setting Broil

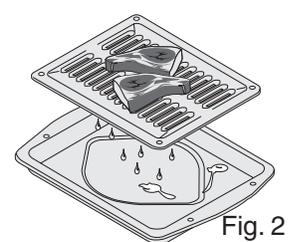
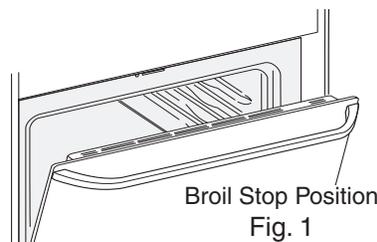
The **BROIL** pad controls the Broil feature. When broiling, heat radiates downward from the oven broiler for even coverage. The broil pan and broil pan insert used together allow dripping grease to drain and be kept away from the high heat of the oven broiler. **DO NOT** use the broil pan without the insert (Fig. 2). **DO NOT** cover the broil pan insert with foil. The exposed grease could catch fire.

WARNING

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

To set the oven to broil:

1. Place the broiler pan insert on the broiler pan. Then place the food on the broiler pan insert. **DO NOT** use the broiler pan without the insert. **DO NOT** cover the broiler insert with foil. The exposed grease could ignite.
2. Arrange the interior oven rack and place the broiler pan on the rack. Be sure to center the broiler pan directly under the broiler element. Make sure the oven door is in the broil stop position (Fig. 1).
3. Press **Broil** pad. "---" will appear and "**UPPER**" and "**BROIL**" will flash in the display.
4. Press **Up** or **Down arrow** until the desired broiling temperature appears in the display.
5. Press **Start** pad or wait 5 seconds. "**UPPER**" and "**BROIL**" will stop flashing and the oven icon will appear in the display. The oven will begin to broil. The desired temperature will stay in the display.
6. 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.
7. To cancel broiling press **Clear off** pad.



SETTING OVEN CONTROLS

To Set the Sabbath Feature (for use on the Jewish Sabbath & Holidays)

The **Bake time** and **Start time** pads are used to set the Sabbath feature. The Sabbath feature may only be used with the **BAKE** pad. The oven temperature may be set higher or lower after setting the Sabbath feature (the oven temperature adjustment feature should be used only during Jewish Holidays), however the display will not visibly show or provide any audible tones indicating whether the change occurred correctly. Once the oven is properly set using Bake with the Sabbath feature active, the oven will remain continuously ON until cancelled. This will override the factory preset 12-Hour Energy Saving feature.

If the oven light will be needed during the Sabbath, press **Oven light** pad before activating the Sabbath feature. Once the oven light is turned ON and the Sabbath feature is active, the oven light will remain ON until the Sabbath feature is turned OFF. If the oven light needs to be OFF, be sure to turn the oven light OFF before activating the Sabbath feature.

IMPORTANT NOTES: It is not advised to attempt to activate any other program feature other than **BAKE** while the Sabbath feature is active. ONLY the following key pads will function after setting the Sabbath feature; **UP** or **DOWN ARROW**, **BAKE**, **START** & **CLEAR/OFF** pads. ALL OTHER KEYPADS will not function once the Sabbath feature is properly activated.

To Program the Oven to Begin Baking Immediately & activate the Sabbath feature

1. Be sure that the clock is set with the correct time of day.
2. Place the food in the oven.
3. Press **Bake** pad. "---" will appear, "**UPPER**" and "**BAKE**" will flash in the display.
4. Press the **Up** or **Down arrow** pad until the desired temperature appears. "**UPPER**" and "**BAKE**" will flash in the display.
5. Press **Start** pad or wait 5 seconds. "**UPPER**" and "**BAKE**" stop flashing and the icon will appear in the display.
6. If you desire to set the oven control for a Timed Bake or Delayed Start Bake do so at this time. If not, skip this step and continue to step 7. Refer to the Timed Bake (complete steps 6-8) / Delayed Start Bake (complete steps 6-11) section for complete instructions. Remember the oven will shut down after using Timed Bake or Delay Start Bake and therefore may only be used once during the Sabbath/Jewish Holidays. The maximum Delayed Start Bake time is 11 hours & 59 minutes.
7. The oven will turn ON and begin heating.

8. Press and hold both the **Bake time** and **Start time** pads for at least 3 seconds. **SAb** will appear in the display. Once **SAb** appears in the display the oven control will no longer beep when a keypad is pressed or display any further changes. The oven is properly set for the Sabbath feature.

NOTE

You may change the oven temperature once baking has started by pressing **Bake** pad, the **Up** or **Down arrow** pads for the temperature you want and then pressing **Start** pad TWICE (for Jewish Holidays only). Remember that the oven control will no longer beep when a keypad is pressed or display any further changes once the oven is set for the Sabbath feature.

9. The oven may be turned OFF at any time by first pressing **Clear off** pad (this will turn the oven OFF only). To turn OFF the Sabbath feature press and hold both the **Bake time** and **Start time** pads for at least 3 seconds. This also turns off the oven. **SAb** will disappear from the display.

Should you experience a power failure or interruption, the oven will shut off. When power is returned the oven will not turn back on automatically. The oven will remember that it is set for the Sabbath and the food may be safely removed from the oven while still in the Sabbath feature, however the oven cannot be turned back on until after the Sabbath. After the Sabbath observance turn OFF the Sabbath feature. Press and hold both the **Bake time** and **Start time** pads for at least 3 seconds. **SAb** will disappear from the display and the oven may be used with all normal functions. For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web at <http://www.star-k.org>.

SELF-CLEANING

Self-Cleaning

A self-cleaning oven cleans itself with high temperatures (well above normal cooking temperatures) which eliminate soils completely or reduces them to a fine powdered ash you can wipe away with a damp cloth.

➔ IMPORTANT

Adhere to the following cleaning precautions:

- **DO NOT** use oven cleaners or oven protective coatings in or around any part of the oven interior.
- **DO NOT** clean the oven door gasket. The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.
- **DO NOT** use any cleaning materials on the oven door gasket. Doing so could cause damage.
- **Remove the broiler pan and insert, all utensils and ANY ALUMINUM FOIL. These items cannot withstand high cleaning temperatures and will melt.**
- **Completely remove ALL OVEN RACKS and ANY ACCESSORIES. If the oven racks are not removed, they will lose their special coating properties and will no longer slide in and out of the oven cavity effortlessly.**
- **Remove any excessive spillovers** in the oven cavity **before** starting the Self-Cleaning cycle. To clean, use hot, soapy water and a cloth. Large spillovers can cause heavy smoke or fire when subjected to high temperatures. **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 leave a dull spot even after cleaning.
- Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. These areas heat sufficiently to burn soil on. Clean with soap and water.

What to Expect during Cleaning

While the oven is in operation, the oven heats to temperatures much higher than those used in normal cooking. Sounds of metal expansion and contraction are normal. Odor is also normal as the food soil is being removed. Smoke may appear through the oven vent.

If heavy spillovers are not wiped up before cleaning, they may flame and cause more smoke and odor than usual. This is normal and safe and should not cause alarm. If available, use an exhaust fan during the self-cleaning cycle.

⚠ CAUTION

To avoid possible burns use care when opening the oven door after the Self-Cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape.

During the Self-Cleaning cycle, the outside of the range can become very hot to the touch. **DO NOT** leave small children unattended near the appliance.

The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle of any range. Move birds to another well-ventilated room.

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

DO NOT force the oven door open. This can damage the automatic door locking system. Use caution when opening the door after the Self-Cleaning cycle is completed. The oven may still be VERY HOT.

📌 NOTE

See additional cleaning information for the oven door in the **General Care & Cleaning** section.



Self-Clean Cycle Time Length

The **Clean** pads control the Self-Cleaning feature. If you are planning to use the oven directly after a self-clean cycle remember to allow time for the oven to cool down and the oven door to unlock. This normally takes about one hour. So a self-clean cycle will actually take about 4 hours to complete.

To set the controls for a 3 hour Self-Cleaning cycle to start immediately and shut off automatically

1. Be sure that the clock is set with the correct time of day and the oven door is closed.
2. Press **Clean** pad. "3:00", "CLn" will appear, "UPPER" and "CLEAN" will flash in the display. The control will automatically clean for a 3 hour period.
3. Press **Start** pad. "DOOR" and "LOCKED" will flash; "UPPER" and "CLn" will appear in the display and the clock will return to the time of day.
4. As soon as the control is set, the motor driven oven door lock will begin to close automatically. Once the door has been locked the "UPPER", "DOOR" and "LOCKED" indicator light will stop flashing and remain on. Also, the oven icon will appear in the display. Allow about 15 seconds for the oven door lock to close.

Note: If the optional delay Self-Clean is desired, finish steps 6-9. If Self-Clean is started immediately skip the remaining steps and continue with "When the Self-Clean cycle is completed".

5. Press **Start time** pad. "UPPER" and "DELAY" will start flashing and "- - -" will appear in the display.
6. Press the **Up** or **Down arrow** pad until the desired start time appears in the display.

7. Press **Start** pad or wait 5 seconds. The display will return to the time of day.
8. The control will start the self-cleaning at the set start time, for the period of time previously selected.

When the Self-Clean Cycle is Completed

1. Three long beeps will be heard and "CLn" will disappear from the display. "UPPER", "DOOR" and "LOCKED" will remain in the display until the door is unlocked. Some models will display "Hot". The cooling fan will continue to run until the oven has cooled down.
2. Once the oven has cooled down for 1 HOUR, and "UPPER", "DOOR" and "LOCKED" are no longer displayed, the oven door can then be opened.

Stopping or Interrupting a Self-Cleaning Cycle

If it becomes necessary to stop or interrupt a self-cleaning cycle due to excessive smoke or fire in the oven:

1. Press **Clear off** pad.
2. Once the oven has cooled down for approximately 1 HOUR and "UPPER", "DOOR" and "LOCKED" are no longer displayed, the oven door can then be opened.

Important Notes when using the Self-Clean Feature:

1. A Self Clean cycle cannot be started if Oven Lockout feature is active.
2. When Self-Clean cycle is active on one oven, the other one cannot be used or set for a Self-Clean cycle or any cooking cycle.
3. If your clock is set for normal 12 hour display mode the delay Self-Clean can never be set to start more than 12 hours in advance. To set for a delayed Self-Cleaning cycle 12-24 hours in advance see instructions to set control for the 24 hour time of day display mode.

ADJUSTING THE OVEN TEMPERATURE

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

NOTE

- The oven temperature adjustments made with this feature will not change the Self-Clean cycle temperature or the Broil temperature.
- Each oven may be adjusted individually.

To adjust the oven temperature:

1. Press and hold **Bake** pad for 6 seconds. The preset adjustment number will appear and "UPPER" will flash in the display.
2. To increase the temperature use the **Up arrow** pad to enter the desired change. The temperature may be increased as much as 35°F (19°C). To decrease the temperature use the **Down arrow** pad to enter the desired change. The temperature may be decreased as much as 35°F (19°C).
3. Press **Start** pad or wait 5 seconds to accept the temperature change and the display will return to the time of day. Press **Clear off** pad to reject the change if necessary.

CARE & CLEANING

Cleaning Various Parts of Your Range

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

SURFACE TYPE	RECOMMENDATION
<ul style="list-style-type: none">• Aluminum & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
<ul style="list-style-type: none">• 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. Follow by rinsing the area with clean water; dry and polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth first. DO NOT spray liquids directly on the control pad 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. To remove control knobs, turn to the OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.
<ul style="list-style-type: none">• Stainless Steel (some models) Oven Door and Decorative Bottom Trim	Clean stainless steel with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Do not use cleaners with high concentrations of chlorides or chlorines. Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed.
<ul style="list-style-type: none">• Porcelain enamel broiler pan and insert (available by mail order)• Door liner & body parts	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. DO NOT use spray oven cleaners on the cooktop.
<ul style="list-style-type: none">• Oven racks	Oven racks must be removed from oven cavity. Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry.
<ul style="list-style-type: none">• Oven door	Use soap & water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the door. Do not immerse the door in water. Do not spray or allow water or the glass cleaner 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. On self-clean models, the oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage or remove this gasket.

Care and cleaning of stainless steel

Some models are equipped with stainless steel exterior parts. Special care and cleaning are **required** for maintaining the appearance of stainless parts. Refer to the **General Care & Cleaning** table for detailed cleaning instructions.

Removing and replacing the lift-off oven door

CAUTION

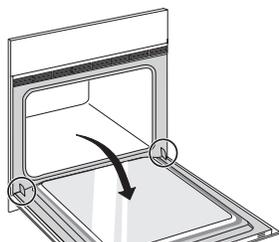
The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

To Remove Oven Door:

1. Open oven door completely (horizontal with floor - See Figure 1).
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 2). 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 3).
4. Close the door to the broil stop position (the oven door will stop into this position just before fully closing).
5. With the oven door in the broil stop position, lift the oven door hinge arms over the roller pins located on each side of the oven frame (See Figure 4).

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 3).
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 4). 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 1).
4. Push the door hinge locks up towards and into the oven frame on both left and right oven door hinges (See Figure 2) to the locked position.
5. Close the oven door.



Door Hinge locations
with oven door fully open

Figure 1

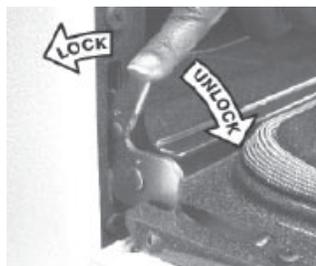


Figure 2

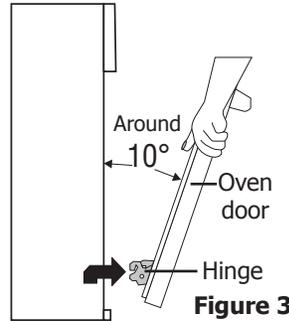


Figure 3

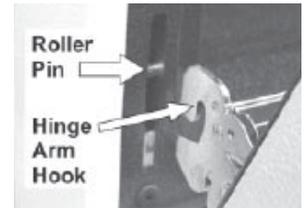


Figure 4

Special door care instructions - Most oven doors contain glass that can break.

Read the following recommendations:

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

Changing oven light

CAUTION

Be sure the oven is unplugged and all parts are COOL before replacing the oven light bulb. Do not turn the oven light on during a self-cleaning cycle. High temperature will reduce lamp life.

On some models an interior oven light will turn on automatically when the oven is opened. The oven light may be turned on when the door is closed by using the oven light switch located on the Electronic Oven control. The oven light bulb is covered with a glass shield held in place by a wire holder. THIS GLASS SHIELD MUST ALWAYS BE IN PLACE WHEN THE OVEN IS IN USE.

CAUTION

BE SURE OVEN IS COOL

To Replace the Light Bulb:

1. Turn the power off at the main source.
2. Wear a leather-faced glove for protection against possible broken glass.
3. Replace bulb with a 40 Watt appliance bulb only.
4. For self-cleaning oven, press wire holder to one side to release glass shield, change bulb and be sure to replace glass shield.



BEFORE YOU CALL

Oven Baking

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
<p>Cookies and biscuits burn on the bottom.</p> 	<ul style="list-style-type: none"> • Cookies and biscuits put into the oven before the preheating time is completed. • Oven rack overcrowded. • Dark pan absorbs heat too fast. 	<ul style="list-style-type: none"> • Allow oven to preheat to the selected temperature before placing food in oven. • Choose pan sizes that will permit 5.1cm to 10.2cm (2" to 4") of air space on all sides when placed in the oven. • Use a medium-weight aluminum baking sheet.
<p>Cakes too dark on top or bottom.</p> 	<ul style="list-style-type: none"> • Cakes put into the oven before preheating time is completed. • Rack position too high or 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/12°C lower than recommended.
<p>Cakes not done in the center.</p> 	<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/12°C lower than recommended. • Use pan size suggested in recipe. • Use proper rack position and place pan so there is 5.1cm to 10.2cm (2" to 4") of space on all sides of pan.
<p>Cakes not level.</p> 	<ul style="list-style-type: none"> • Range not level. • Pan too close to oven wall or rack overcrowded. • Pan warped. 	<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 5.1cm to 10.2cm (2" to 4") of clearance on all sides of each pan in the oven. • Do not use pans that are dented or warped.
<p>Foods not done when cooking time is up.</p> 	<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/12°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

IMPORTANT

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
Oven Control Beeps and Displays an "F" Error Code	Electronic control has detected a fault condition. Push CLEAR pad to clear the display and stop the display from beeping. Reprogram the oven. If a fault reoccurs, record the fault number, push the CLEAR pad and contact an authorized servicer.
Faulty Installation	Place oven rack in center of oven. Place a level on the oven rack. Contact installing agent if rack and cabinet cutout flooring are not level. Kitchen cabinet misalignment may make oven appear to be not level. Be sure cabinets are square and level. Contact cabinet maker to correct problem.
Entire Oven Does Not Operate	When the oven is first plugged in, or when the power supply to the oven has been interrupted, the display will flash. The oven cannot be programmed until the clock is set. Be sure electrical cord is securely connected into the electrical junction box. Cord/plug is not installed and/or connected. Cord is not supplied with oven. Contact your dealer, installing agent or authorized servicer. 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. Short in cord/plug. Replace cord/plug. Controls are not set properly. See instructions to set the controls. House fuse has blown or circuit breaker has tripped immediately following installation. House fuse may not be fully engaged. Check fuse and screw or engage circuit breaker securely.
Oven Light Does Not Work	Burned-out or loose bulb. Follow the instructions under Oven Light to replace or tighten the bulb.
Self-Cleaning Cycle Does Not Work	Make sure the oven door is closed. Controls not set properly. Follow instructions under "Using the Self-Clean Feature".
Oven Smokes Excessively During Broiling	Meat too close to the broiler 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. Cut 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. Broiler pan used without grid or grid cover with aluminum foil. DO NOT use the broiler pan without the grid or cover the grid with aluminum foil. Oven needs to be cleaned. Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food spatters cause excessive smoking.
Soil Not Completely Removed After Self-Cleaning Cycle is Completed	Failure to clean bottom, from top of oven, frame of oven or door area outside oven seal. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before the self-cleaning cycle is started. Burned on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket. Excessive spillovers in oven. Set the self-clean cycle for longer cleaning time.
Poor Baking Results	Many factors affect baking results. See Baking for hints, causes and corrections. See Adjusting Oven Temperature.
Flames Inside Oven or Smoke from Vent	Excessive spillovers in oven. This is normal, especially for high oven temperatures, pie spillovers or for large amounts of grease on bottom of oven. Wipe up excessive spillovers.

MAJOR APPLIANCE 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 consumable, 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 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 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 Major Appliances
North America
P.O. Box 212378
Augusta, GA 30907



Canada
1.800.265.8352
Electrolux Canada Corp.
5855 Terry Fox Way
Mississauga, Ontario, Canada
L5V 3E4