










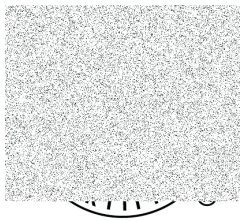
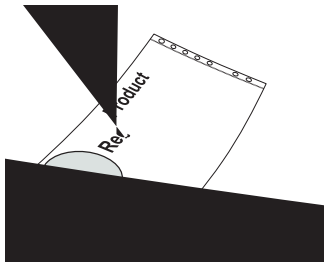
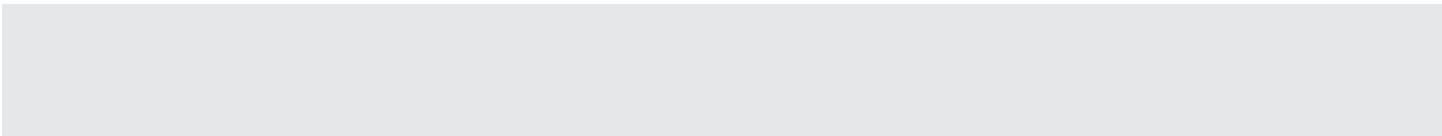
Use & Care Manual

Gas Wall Oven

Single and Double

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Visit the Frigidaire Web Site at:
<http://www.frigidaire.com>



Important Safety Instructions

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

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

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

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

- **Remove all tape and packaging wrap before using the 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 back of the wall oven. 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 Fuel Gas Code ANSI Z223.1/NFPA 54 latest edition, and National Electrical Code ANSI/NFPA No.70-latest edition and local code requirements.** Install only per installation instructions provided in the literature package for this 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.

- **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 the appliance by removing panels, wire covers, or any other part of the product.**
- **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.

⚠ CAUTION Do not store items of interest to children in the cabinets above an appliance. Children climbing on the appliance 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 BURNER OR INTERIOR SURFACES OF THE WALL OVEN UNTIL THEY HAVE COOLED.** The oven heating burner may be hot even though the flames are not visible. Areas near the burner 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 and broiler drawer.
- **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.



Important Safety Instructions

- **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 the hot heating elements. Do not use a towel or other bulky cloth instead of a pot holder.
- **Do Not Heat Unopened Food Containers—Build-up of pressure may cause the container to burst and result in injury.**
- **Do not use the broiler pan without its insert.** The broiler pan and grid allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler grid 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—Do not attempt to operate the appliance during a power failure. If power fails, always turn off the appliance. If the appliance is not turned off and the power resumes, it will begin to operate again. Food left unattended could catch fire or spoil. Once the power resumes, reset the clock and oven function.

IMPORTANT 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 upper control panel trim or grille. Touching the surfaces in this area when the wall 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 burner flame or interior of the oven or broiler drawer.

IMPORTANT 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.

SELF-CLEANING OVEN MODELS

- **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 the broiler pan and any utensils stored in the oven.
- **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.

Before Setting Oven Controls



Grounding Instructions (electric ignition models only)

IMPORTANT: READ AND SAVE THESE INSTRUCTIONS.

⚠ WARNING 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.

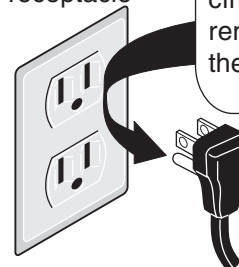
For personal safety, this oven must be properly grounded. For maximum safety, the power cord must be plugged into a 120V—60 Hz. outlet that is correctly polarized and properly grounded.

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

DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE THIRD ROUND GROUNDING PRONG FROM THE POWER CORD PLUG. SEE THE INSTALLATION INSTRUCTIONS PACKAGED WITH THIS OVEN FOR COMPLETE INSTALLATION AND GROUNDING INSTRUCTIONS. DO NOT OPERATE THE OVEN USING A TWO-PRONG ADAPTER OR AN EXTENSION CORD.

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

Grounding type wall receptacle



Do not, under any circumstances, cut, remove, or bypass the grounding prong.

Power supply cord with 3-prong grounding plug

Oven Ignition

When you turn the oven on, the glow bar igniter begins to heat. When the lighter is hot enough, in less than 1 minute, the gas flows into the burner and is ignited.

The igniter glows bright orange when hot. It cycles on and off with the thermostat and will glow whenever the burner is on.

⚠ WARNING Do not attempt to light the oven burners during a power failure. The oven burner valves will not open up and will prevent the gas from flowing through the burner valves to the burners. In the event of a power failure, turn the Temperature Control knob to OFF. When power resumes, turn the Temperature Control knob back to desired temperature.

Liquefied Petroleum (Propane) Gas Conversion (some models only)

This appliance can be used with Natural Gas or Liquefied Petroleum (Propane) Gas. It is shipped from the factory for use with Natural Gas.

Refer to the Installation Instructions for conversion from Natural Gas to Propane Gas, or from Propane Gas to Natural Gas.

⚠ WARNING Severe shock or damage to the appliance may occur if the appliance is not installed by a qualified installer.



Before Setting Oven Controls

Oven Vent Location

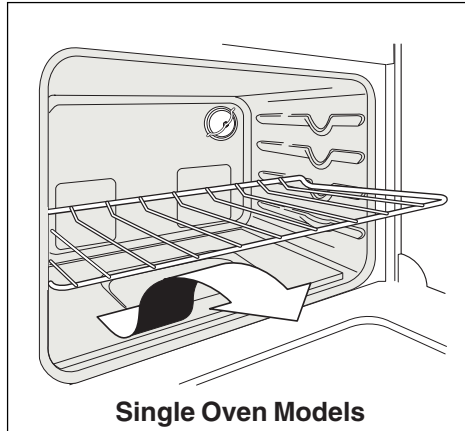
The oven is vented through the **upper control panel trim and grille** or through the **bottom grille of the upper control panel**. When the oven is on, warm air is released through the vents. This venting is necessary for proper burner operation in the oven and good baking results. **DO NOT** block the vents. Doing so may cause baking failures, fire or damage to the wall oven.

Arranging Oven Racks

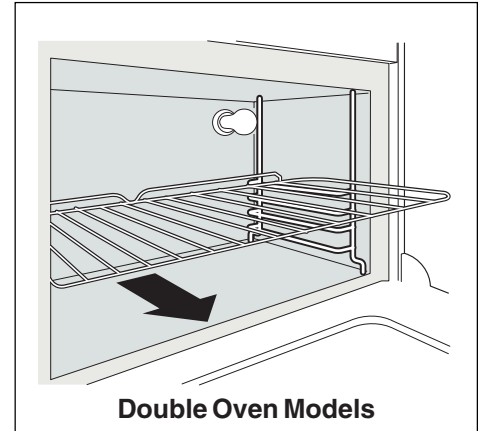
ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN). Always use oven mitts when using the oven.

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.



Single Oven Models



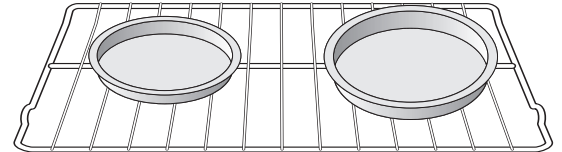
Double Oven Models

Some models have 2 flat racks. Other models have one flat rack and one offset rack. The rungs on the offset rack are slightly raised from the edges of the rack. This raised part of the rack is designed to allow easy and safe removal of foods from the lower racks of the oven and prevent hands from contacting the hot oven door. Always use the offset rack in the lower position.

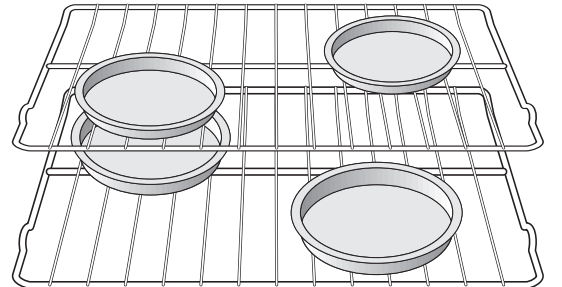
Air Circulation in the Oven

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.



1 Oven Rack



Multiple Oven Racks



Setting Oven Controls

Refer to the Electronic Oven Control Guide supplied with your appliance for oven settings.

Cooking Informations




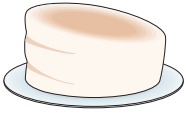



Oven Baking

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 5.1 cm to 10.2 cm (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 5.1 cm to 10.2 cm (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 5.1 cm to 10.2 cm (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.

Broiling

Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven.

Preheating

Preheating is suggested when searing rare steaks. (Remove the broiler pan before preheating. Foods will stick if placed on hot metal.) To preheat, set the control(s) to BROIL as instructed in the Electronic Oven Control Guide. Wait for the element to become red-hot, usually about 2 minutes. Preheating is not necessary when broiling meats well-done.

To Broil

Broil on side until the food is browned; turn and cook on the second side. Season and serve. Always pull rack out to the "stop" position before turning or removing food.

Determine Broiling Times

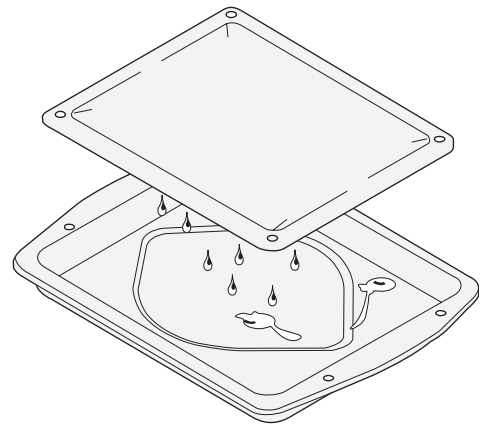
Broiling times vary, so watch the food closely. Time not only depends on the distance from element, but on the thickness and aging of meat, fat content and doneness preferred. The first side usually requires a few minutes longer than second. Frozen meats also require additional time.

Broiling Tips

The broiler pan and its grid allow dripping grease to drain and be kept away from the high heat of the broiler.

DO NOT use the pan without its grid. DO NOT cover the grid with foil. The exposed grease could ignite.

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



Broiler Clean-Up Tips:

To make cleaning easier, line the bottom of the broiler pan with aluminum foil. DO NOT cover the broiler grid with foil.

To prevent grease from baking on, remove the broiler pan from the oven as soon as cooking is completed. Use hot pads because the broiler pan is extremely hot. Pour off grease. Soak the pan in HOT, soapy water.

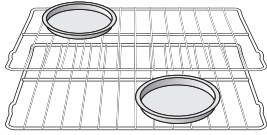
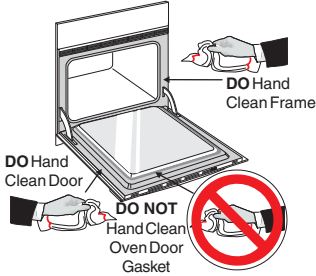
Clean the broiler pan as soon as possible after each use. If necessary, use soap-filled steel wool pads. Heavy scouring may scratch the grid.

Note: For broiling with the Double Oven, place the food to broil in the lower oven.

Care & Cleaning

(Cleaning Chart)



Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth. Do not scour or use all-purpose cleaners, ammonia, powdered cleaners or commercial oven cleaner. They can scratch and discolor aluminum.
Painted and Plastic Parts, Body Parts, and Decorative Trim	<i>For general cleaning</i> , use hot, soapy water and a cloth. <i>For more difficult soils and built-up grease</i> , apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. DO NOT use abrasive cleaners on any of these materials; they can scratch.
Stainless Steel, Chrome, Control Panel, Decorative Trim	<i>Before cleaning the control panel</i> , turn all controls to OFF. Clean using hot, soapy water and a dishcloth. Rinse with a clean water using a dishcloth. Be sure to squeeze excess water from the cloth before wiping the panel. 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.
Porcelain Enamel Broiler Pan and Insert, 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. <i>If necessary</i> , cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. DO NOT use spray oven cleaners.
Oven Racks 	<i>For Non Self-Clean Models:</i> Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry. After cleaning the racks, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack position). <i>For Self-Clean Models:</i> Oven racks may be removed or left in the oven during the self-clean cycle for cleaning. If removed, follow instructions above. If the racks are cleaned in the self-clean cycle, their color will turn slightly blue and the finish will be dull. After the self-clean cycle is completed and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack positions).
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 oven 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. The oven door gasket is made of a woven material, on Self-Cleaning models, which is essential for a good seal. Care should be taken not to rub, damage or remove this gasket.



Care & Cleaning

Cleaning the Manual Clean Oven (Regular oven models only)

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

REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE.

REGULAR CLEANINGS WILL REDUCE THE NUMBER OF MAJOR CLEANINGS LATER.

Adhere to the following cleaning precautions:

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

General Cleaning

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

To Remove Heavy Soil

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

Adhere to the following precautions when using oven cleaners:

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

To Clean the Oven Bottom

The oven bottom in non self-clean oven models can be removed for cleaning. See "To remove and Replace the oven bottom later in this Use & Care Manual. Clean using hot, soapy water, a mild abrasive cleanser, a soap-filled abrasive pad or oven cleaner following manufacturer's instructions.

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

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

Care & Cleaning



Self-Cleaning (some models)

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

Adhere to the following cleaning precautions:

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning any exterior parts of the oven manually.
- **DO NOT** use commercial oven cleaners or oven protective coatings in or around any part of the self-cleaning oven.
- **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.**
- Oven racks do not have to be removed, if they are not removed during the Self-Clean cycle their color will turn slightly blue and the finish will be dull. If left in, after the cycle is complete and the oven has cooled, rub the sides of the oven racks with wax paper or a cloth containing a small amount of salad oil (this will make the racks glide easier into the rack position).
- **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.

NOTE: Prior to setting the Self-Clean cycle, any spills remaining on the oven bottom should be removed.

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.

To Set the Self-Clean Cycle

Refer to the Oven Control Guide for Self-Clean Cycle settings.

Care and Cleaning of Stainless Steel (some models)

Some models are equipped with stainless steel exterior parts. Special care and cleaning are **required** for maintaining the appearance of stainless steel parts. Please refer to chart provided at beginning of the **Care & Cleaning** section in this Use & Care Manual.

CAUTION During the self-cleaning cycle, the outside of the wall oven can become very hot to the touch. **DO NOT** leave small children unattended near 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.

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

CAUTION **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 **Cleaning Chart**.



Care & Cleaning

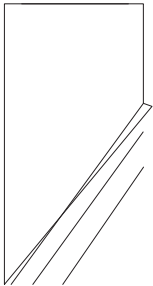
Removing and Replacing the Oven Door

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

Single Oven Models

To Remove Oven Door (Single Oven models):

1. Open the door to the fully opened position.
2. Pull up the lock located on both hinge supports and engage it in the hinge lever hooks (Figure 1). You may have to apply a little downward pressure on the door to pull the locks fully over the hinge lever hooks.
3. Grab the door by the sides and pull the bottom of the door up and toward you to disengage the hinge supports. Keep pulling the bottom of the door toward you while rotating the top of the door toward the range to completely disengage the hinge levers (Figure 2).
4. To clean oven door, follow the instructions provided in the **General Care & Cleaning** table.



To Replace Oven Door (Single Oven Models):

1. Grab the door by the sides; place the hinge supports in the hinge slots. Open the door to the fully opened position.
2. Disengage the lock from the hinge lever hooks on both sides (Figure 3).
Note: Make sure the hinge supports are fully engaged before unlocking the hinge levers.
3. Close the oven door.

Double Oven Models

To Remove Oven Door (Double Oven Models):

1. Close the door about 3/4 of the way to the quarter-open position. Grasp the door firmly on both sides (Figure 4). Lift up and away from the wall oven.
2. To clean oven door, see the cleaning chart.

To Replace Oven Door (Double Oven Models):

1. Grasp the door firmly on both sides.
2. Place top of the hinge arm against the openings in the door. Push the bottom of the door in until the hinge is all the way into the opening, and slide down.
3. Close the oven door completely. If the door does not line up with the oven frame, remove the door and repeat the above steps.

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

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.



Removing and Replacing the Oven Bottom

Single Oven Models

To Remove the Oven Bottom:

1. Lift up the lift tab at the back of the oven bottom
2. Slide oven bottom out, and lift it up and out.

To Replace the Oven Bottom:

1. Slide horizontal tabs on back of oven bottom into the holes at the back of oven cavity.
2. Lower the front of the oven bottom so locking flange fits into locking channel.
3. Replace lift tab to hold oven bottom in place.

Double Oven Models

To Remove the Oven Bottom (upper oven):

1. Remove racks, broiler pan and wire guides.
2. Using the finger openings on each side of the oven bottom, pull out and lift up the oven bottom.

To Replace the Oven Bottom (upper oven):

1. Grasp the oven bottom and position the front tabs in place in the slots at the rear of the oven bottom.
2. Lower the front of the oven bottom and slide into place.
3. Replace wire guides.

CAUTION Note: If oven bottom fits too tightly, place your hand under the bottom through the lower cavity and push up on each side of the front end.

To Remove the Oven Bottom (lower oven):

1. Remove racks, broiler pan and wire guides.
2. Pull out and lift up the oven bottom.

To Replace the Oven Bottom (lower oven):

1. Lower the front of the oven bottom and slide into place.
2. Replace wire guides.

Storage Drawer (Single Oven, Self-Clean Models) or Broiler Drawer (Single Oven, Non Self-Clean Models)

The drawer can be removed to facilitate cleaning under the wall oven. Use care when handling the drawer.

To Remove the Storage or Broiler Drawer

1. Open and empty the drawer of all utensils.
2. Pull drawer out to drawer stop.
3. Tilt the drawer down and pull it out over the rollers. Or, tilt the drawer up and pull it out over the rollers (larger storage drawer models only).

To Replace the Storage or Broiler Drawer

1. Insert the rear end of the drawer into the opening.
2. Fit the end rollers onto the guide rails.
3. Hold the drawer in a horizontal position, then push in. Or, push the drawer in until it stops, then lift to allow the rollers to clear the roller guide stop and push in (larger storage drawer models only).

WARNING Flammable materials should not be stored in an oven or in the storage or broiler drawer or compartment (if equipped). This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.

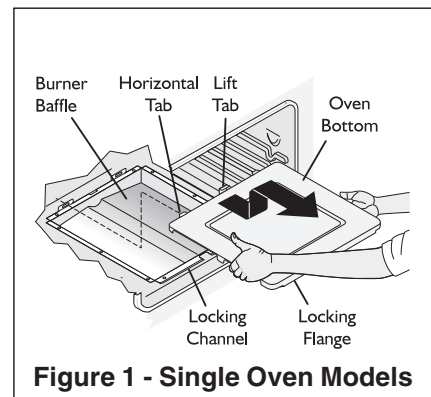


Figure 1 - Single Oven Models

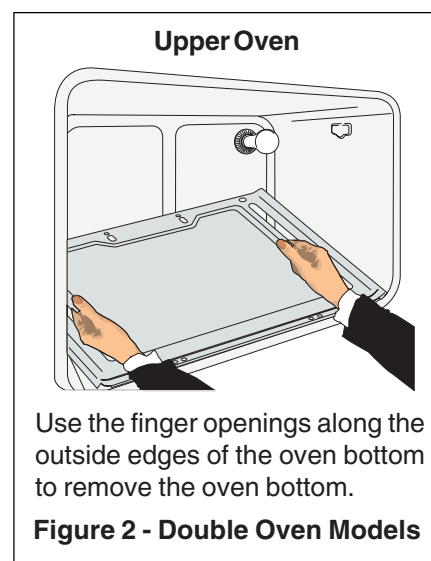


Figure 2 - Double Oven Models

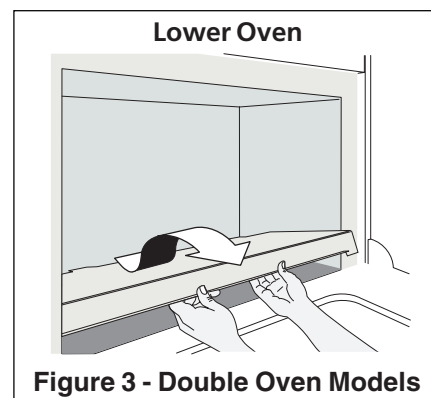
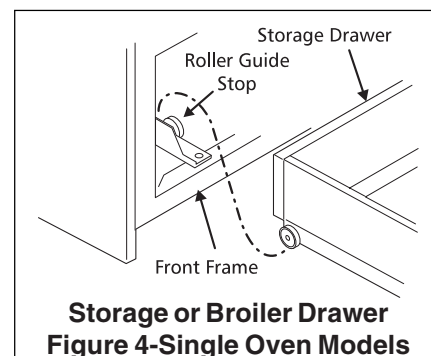


Figure 3 - Double Oven Models



Storage or Broiler Drawer
Figure 4-Single Oven Models



Care & Cleaning



Before you call *Solutions to Common Problems*

OCCURRENCE

POSSIBLE CAUSE/SOLUTION

Oven Control Beeps and Displays any F code (for example F11).

Electronic control has detected a fault condition. Push **CANCEL** to clear the display and stop the display from beeping. Reprogram the oven. If a fault reoccurs, record the fault number, push the **CANCEL pad** and contact an authorized servicer.

Installation.

Poor installation. Place a level on an oven rack in center of oven. Contact installing agent if rack is not level.

Kitchen cabinet misalignment may make oven appear to be unlevel. Be sure cabinets are square and level. Contact cabinet maker to correct problem.

Entire appliance does not operate.

Make sure cord/plug is securely plugged into electrical outlet.

Cord/plug is not installed or connected. 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. Contact your local electric company.

Short in cord/plug. Replace cord/plug.

Before you call *Solutions to Common Problems*



Entire Appliance does not operate.	<p>Controls are not set properly. See instructions in the Oven Control Guide to set the controls.</p> <hr/> <p>House fuse has blown or circuit breaker has tripped immediately following installation. House fuse may not be fully engaged. Check fuse or engage circuit breaker securely.</p> <hr/> <p>House fuse has blown or circuit breaker has tripped after the oven has been installed and previously operating. Call an authorized servicer.</p> <hr/> <p>Wall oven is not properly connected to gas supply. Check connection (see Installation Instructions).</p>
Oven does not operate.	<p>Make sure gas supply shut-off valve is opened before turning on the oven after installing the wall oven.</p>
Oven light does not work.	<p>Burned out or loose bulb. Follow instructions under Changing Oven Light to replace or tighten the bulb.</p>
Oven smokes excessively during broiling.	<p>Door is open. Door should be closed during broiling.</p> <hr/> <p>Meat too close to the broil burner. Reposition the rack to provide more clearance between the meat and the broiler.</p> <hr/> <p>Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean.</p> <hr/> <p>Grid on broiler pan wrong side up. Grease cannot 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.</p> <hr/> <p>Broiler pan used without grid or grid covered with foil. DO NOT use the broiler pan without the grid or cover the grid with foil.</p> <hr/> <p>Grease spatters and food buildup cause excessive smoke. Regular cleaning is necessary when broiling frequently.</p>
Poor baking results.	<p>Many factors affect baking results. See Baking for hints, causes and corrections. See Arranging Oven Racks.</p> <hr/> <p>If baked food items are too dark on top or bottom, allow the oven to preheat to set temperature before placing food in oven. Make sure the proper rack position is used when baking. Set temperature 25°F lower than recommended. If food is not done after recommended time, increase the set temperature 25°F.</p>
Self-cleaning cycle does not work.	<p>Controls not set properly. Follow instructions under Oven Cleaning.</p> <hr/> <p>Self-cleaning cycle was interrupted. Stop time must be set 2-4 hours past the start time. Follow steps under "To Stop or Interrupt a Self-Cleaning Cycle" in the Oven Cleaning section.</p>
Soil not completely removed after self-cleaning cycle is completed.	<p>Failure to clean bottom, front top of oven, frame of oven or door area outside oven seal. These areas are not in the self-cleaning area, but get enough to burn on residue. Clean these areas before the self-cleaning cycle started. Burned on residue can be with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.</p> <hr/> <p>Excessive spillovers in oven. Set the self-cleaning cycle for a longer cleaning time.</p>
Flames inside oven or smoke from vent.	<p>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 before starting the self-clean cycle.</p>



LIMITED WARRANTY

Your Wall Oven is protected by this warranty

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

In the U.S.A., your appliance is warranted by Electrolux Home Products, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp. We authorize no person to change or to add to any of our obligations under this warranty. Our obligations for service and parts under this warranty must be performed by us or an authorized servicer.

* NORMAL RESPONSIBILITIES OF THE CONSUMER

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

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

EXCLUSIONS

This warranty does not cover the following:

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

IF YOU NEED SERVICE

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

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

2004_02

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