



Major Appliance Warranty Information

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

Exclusions

This warranty does not cover the following:

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

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

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

If You Need Service

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

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

USA
1.800.944.9044
Electrolux Major Appliances
North America
P.O. Box 212378
Augusta, GA 30907



Canada
1.800.668.4606
Electrolux Canada Corp.
5855 Terry Fox Way
Mississauga, Ontario, Canada
L5V 3E4

General Care & Cleaning (cont'd)

Cleaning the Contoured Well Areas, Burner Cap, Burner Head & Burner Drip Pans (some models)

The contoured well areas, burner cap, burner head and burner drip pans (some models) should be routinely cleaned. Keeping the burner ports clean will prevent improper ignition and an uneven flame. Refer to the following instructions:

THE COOKTOP IS NOT REMOVABLE. Do not attempt to remove or lift the cooktop.

CAUTION Use caution when replacing the burner cap so the electrode is not damaged. This may cause a delayed ignition or prevent the burner from igniting.

To Clean the Recessed & Contoured Areas of the Cooktop - If a spill occurs on or in the recessed or contoured areas, blot up spill with an absorbent cloth. Rinse with a clean, damp cloth and wipe dry.

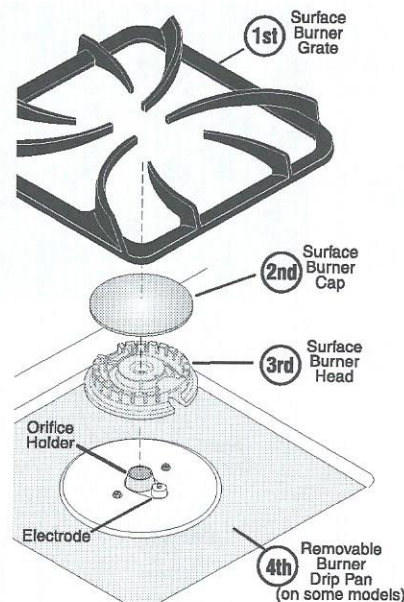
To Remove & Replace the Surface Burner Caps & Surface Burner Heads -

Remove in the following order: (1st) surface burner grate, (2nd) surface burner cap, (3rd) surface burner head and (4th) surface burner drip pan (if equipped).

Reverse the procedure above to replace the surface burner cap, surface burner head and surface burner drip pans (if equipped). **Do not remove any parts from the cooktop until they have completely cooled and are safe to handle. Do not operate the surface burners without the surface burner cap and surface burner head properly in place.**

To Clean the Surface Burner Cap, Surface Burner Head & Surface Burner Drip Pan (if equipped) -

Use a soap-filled scouring pad or a mild abrasive cleanser to clean the surface burner caps, surface burner heads and surface burner drip pans (if equipped). The ports (or slots) around the burner head must be routinely cleaned. If residue still remains in these ports, use a small-gauge wire or needle to clean the slots or holes. For proper flow of gas and ignition of the burner—**DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS OR ANY OTHER MATERIAL TO ENTER THE GAS ORIFICE HOLDER OPENING. ALWAYS** keep the surface burner cap and surface burner head in place whenever a surface burner is in use.



Adjusting Your Oven Temperature

Your oven control has been precisely set at the factory. This setting may differ from your previous oven however, so your recipe times may not give you the results you expect. If you think that the oven is cooking too hot or too cool for your recipe times, you can adjust the control so that the oven cooks hotter or cooler than the temperature displayed.

To Adjust Oven Temperature:

1. Press **Bake**.
2. Set the temperature to 550°F (287°C) by pressing and holding the **▲**.
3. Within 2 seconds, press and hold **Bake** until the 2 digit display appears. Release **Bake**. The display now indicates the amount of degrees offset between the original factory temperature setting and the current temperature setting. If the oven control has the original factory calibration, the display will read "0."

4. The temperature can now be adjusted up or down 35°F (17°C), in 5°F steps by pressing and holding the **▲** or **▼**. Adjust until the desired amount of offset appears in the display. When lowering the oven temperature, a minus sign (-) will appear before the number to indicate that the oven will be cooler by the displayed amount of degrees.
5. When you have made the desired adjustment, press **Clear/Off** to go back to the time of day display.

Note: Oven temperature adjustments made will not change the Self-Cleaning feature temperature.

Self-Cleaning (cont'd)

Stopping or Interrupting a Self-Cleaning Cycle

If it becomes necessary to stop or interrupt a Self-Cleaning cycle:

1. Press .
2. Once the oven has cooled down for about 1 HOUR and the "LOCK" light has gone out, the oven door can be opened.
3. Restart the Self-Clean cycle once all conditions have been corrected.

⚠ 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.

⚠ CAUTION **DO NOT** force the oven door open. This can damage the automatic door locking system. Use caution & avoid possible burns when opening the door after the Self-Cleaning cycle has completed. The oven may still be **VERY HOT**.



General Care & Cleaning

(Cleaning Table)

Surfaces	How to Clean
Glass, Painted Plastic Body Parts & Control Knobs	<i>For general cleaning</i> , use a soft cloth, clean with mild dish detergent & water or a 50/50 solution of vinegar & water. Follow by rinsing the area with clean water; dry & polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth 1st. DO NOT spray liquids directly on the control pad and display areas. 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 some paper towels - they will damage the finish.
Painted Control Panels & Display areas	<i>Before cleaning the control panel</i> , turn all controls to OFF & remove the control knobs. To remove, pull each knob straight off the shaft. Use the <i>general cleaning</i> instructions provided in the paragraph above.
Porcelain Enamel Burner Grates, Cooktop Surface, Below Cooktop, Broiler Pan & Insert, Broiler Drawer, Door Liner & Oven Bottom	Clean burner grates, broiler pan & insert in the dishwasher and dry upon removal. If soils are not removed, follow the cooktop cleaning instructions below. Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clean water & 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, then scrub with a soap-filled scouring pad. Rinse & 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 range top.
Oven Racks	Remove racks. See "Removing & Replacing Oven Racks" under Before Setting Oven Controls . Use a mild, abrasive cleaner, following the cleaner's recommendations. Rinse with clean water & let dry. After cleaning the racks, rub the sides of the racks with wax paper or a cloth containing a small amount of salad oil (this will make the racks glide easier into the oven rack positions).
Oven Door	Use soap & water to thoroughly clean the top, sides & 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.
Stainless Steel	Clean stainless steel with hot soapy water & 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.

Setting Oven Controls (cont'd)

For Roasting:

1. Preheating is not necessary when roasting foods with **Speed Bake™ Cooking System**.
2. Since **Speed Bake** cooks food faster, reduce the cook time by 25% from the recommended cook time of your recipe. Increase the time until the desired doneness is obtained.

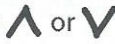
Note: Cook time reductions will vary depending on the amount & type of food being cooked.

To Set Speed Bake™ Cooking System:

1. Program the oven as you normally would to bake.
Speed Bake may be used with Bake, Timed Bake & Delayed Time Bake features.
2. Press & release **Speed Bake** switch. The indicator light located above the Speed Bake switch will glow & the fan will turn on. The fan stays on when the oven door is closed & shuts off while the oven door is opened. The fan will continue to operate until cooking is complete.
3. To cancel **Speed Bake**, press  on the oven control as you would to stop any baking function.

NOTE: The Speed Bake™ fan will take 6 minutes to begin rotating once the Speed Bake™ switch has been turned ON. The Speed Bake™ feature will not activate during a Self-Clean cycle.

Broiling

1. Arrange the oven rack while oven is still cool. Position the oven rack as suggested in the **Broil Oven Rack Position Table**.
2. Press . " — — " will appear in display.
3. Press & hold the  until the desired broil setting level appears in the display. Press the  for **HI** broil or the  for **LO** broil. Most foods may be broiled at the **HI** broil setting. Select the **LO** broil setting to avoid excess browning or drying of foods that should be cooked to the well-done stage.
4. **For optimum browning, preheat broil burner for 3 or 4 minutes before adding food.**

To Operate the Oven Light (some models)

The interior oven light will automatically turn ON when the oven door is opened. Press the Oven Light Switch located on the upper left control panel to turn the interior oven light ON and OFF whenever the oven door is closed (Fig.3).

The interior oven light is located at the upper left rear wall of the oven interior and is covered with a glass shield held by a wire holder. The glass shield must be in place whenever the oven is in use. To change the interior oven light, see "Changing the Oven Light" in the **General Care & Cleaning** section.

5. Place the insert on the broil pan (some models) then place the food on the insert.
6. Place the broiler pan & insert on the oven rack (some models).
7. **Close the oven door when broiling.** Broil on one side until food is browned. Turn & broil food on 2nd side.
Note: Always pull the oven rack out to the stop position before turning or removing the food.
8. When broiling is finished press .

Broil Oven Rack Position Table (Refer to Fig. 2)

Position	Food category
5	Medium-rare steaks/medium-well hamburgers
4	Fish, medium steaks & pork chops
3	Well-done foods such as chicken & lobster

The broiler pan & the insert (See Fig. 1; some models) allows grease to drain & be kept away from the high heat of the broiler. **DO NOT** use the pan without the insert. **DO NOT** cover the insert with foil; the exposed grease could ignite. **DO NOT** use the broil pan without the insert or cover the insert with **aluminum foil**. The exposed fat could ignite.

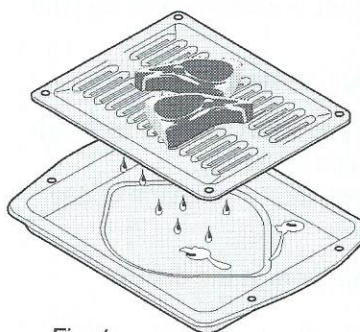


Fig. 1



Fig. 2

CAUTION To insure proper results when broiling use **ONLY** Electrolux Home Products, Inc. approved Broil Pan & Insert (some models).

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

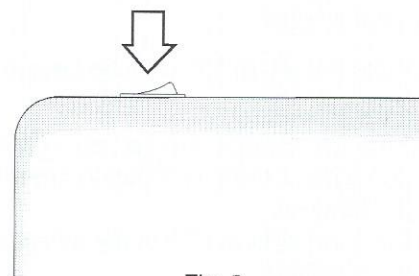


Fig. 3

Setting Oven Controls (cont'd)

To Set the Clock

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

1. Press  once (do not hold pad down).
2. Within 5 seconds press & hold the  or  until the correct time of day appears in the display.
Note: The clock cannot be changed during any timed bake or Self-Clean cycle.

To Set the Minute Timer:

1. Press .
2. Press the  to increase the time in one minute increments. Press & hold the  to increase the time in 10 minute increments. The timer can be set for any amount of time from 1 minute to 11 hours & 59 minutes.
Note: If the  pad is pressed first, the timer will advance to 11 hours & 59 minutes.
3. The display shows the timer countdown in minutes until 1 minute remains. Then the display will countdown in seconds.
4. When the set time has run out, the timer will beep 3 times & will continue to beep 3 times every 60 seconds until  is pressed.

NOTE: The indicator light located above the  pad will glow while the minute timer is active. The minute timer does not start or stop cooking. It serves as an extra timer in the kitchen that will beep when the set time has run out. The minute timer can be used alone or during any of the other oven functions. When the minute timer is in use with any other function, the minute timer will be shown in the display. To view other functions, press the pad for that function.

To Change the Minute Timer while it is in use:

While the timer is active and shows in the display, press & hold the  or  to increase or decrease the time.

To Cancel the Minute Timer before the set time has run out: Press .

To Set or Change the Temperature for Baking

The oven can be programmed to bake at any temperature from 170°F to 550°F (77°C to 287°C).

To Set the Controls for Baking:

1. Press . "— — —" appears in the display.
2. Within 5 seconds, press the  or . The display will show "350°F (177°C)." By pressing & holding

the  or , the temperature can then be adjusted in 5°F increments (1°C if the control is set to display Celsius).

3. As soon as the  or  pad is released, the oven will begin heating to the selected temperature. When the displayed temperature reaches the desired baking temperature, the preheat indicator light will turn OFF & the control will beep 3 times.
4. To cancel baking, press .

To Change the Oven Temperature after Baking has Started:

1. Press  and make sure the bake temperature is displayed.
2. Press the  or  pad to increase or decrease the set temperature.

To Set Control for Continuous Bake or 12 Hour Energy Saving

The oven control has a built-in 12 Hour Energy Saving feature that will shut OFF the oven if the control is left ON for more than 11 hours & 59 minutes. The oven can be programmed to override this feature for continuous baking.

To set control for continuous baking:

1. Press & hold  down for 5 seconds until tone is heard, " — — hr" will appear in display for continuous cooking. The current time of day will return to the display.
2. To cancel the Continuous Bake function, press & hold  for 5 seconds until a tone is heard. "12hr" will appear in display indicating that the control has returned to the 12 Hour Energy Saving feature.

Oven Lockout

The control can be programmed to lock the oven door & lockout the oven control pads.

To set Control for Oven Lockout feature:

1. Press  & hold for 3 seconds. "Loc" will appear in display, the "Door Locked" indicator light will flash & the motor driven door lock will begin to close automatically. **DO NOT open the oven door** while the indicator light is flashing. Allow about 15 seconds for the oven door to lock. Once the oven door is locked, the current time of day will appear in the display.
2. To cancel the Oven Lockout feature, press  & hold for 3 seconds. The control will unlock the oven door & resume normal operation.

Note: If any control pad is pressed while in the Oven Lockout mode, "Loc" will appear in the display until the control pad is released.

Before Setting Oven Controls (cont'd)

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.

Recommended Rack Positions for Broiling, Baking & Roasting:

Food	Rack Position
Broiling hamburgers & steaks	See Broil section
Broiling meats, chicken or fish	See Broil section
Cookies, cakes, pies, biscuits & Muffins	2 or 3
Frozen pies, angel food cake, yeast, bread, casseroles, small cuts of meat or poultry	
Turkey, roast or ham	1 or Roasting Shelf

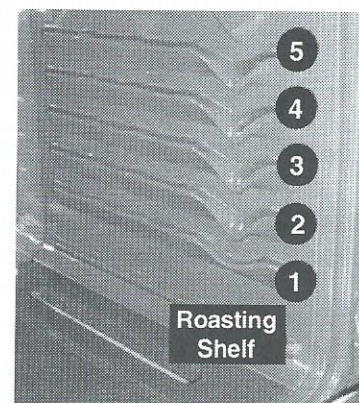


Fig. 1

Baking Layer Cakes with 1 or 2 Oven Racks

For best results when baking cakes using 2 oven racks, place cookware on rack positions 1 & 4 (See Figs. 1 & 2). For best results when using a single oven Flat Rack, place cookware on rack position 2 or 3 (See Figs. 1 & 3).

Air Circulation in the Oven

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 be able to circulate around the pans and cookware in the oven for even heat to reach around the food.

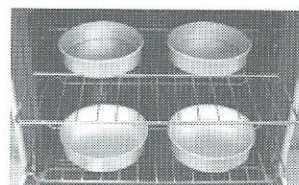


Fig. 2

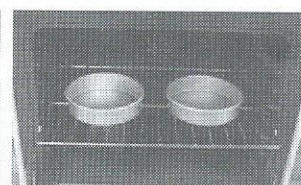


Fig. 3



Setting Surface Controls

Setting Surface Controls

Your range may be equipped with different sized surface burners. The **SIMMER** burner (some models) is best used for simmering delicate sauces, etc. The **standard** burners can be used for most surface cooking needs. The **POWER PLUS** burner(s) (some models) are best suited for bringing large quantities of liquid to temperature & when preparing larger quantities of food.

Regardless of size, always select cookware that is suitable for the amount and type of food being prepared. Select a burner & flame size appropriate to the pan. Never allow flames to extend beyond the outer edge of the pan.

Operating the Gas Surface Burners:

1. Place cooking utensil on surface burner.
2. Push the surface control knob in and turn **counterclockwise** out of the OFF position.
3. Release the knob and rotate to the LITE position. Note: All four electronic surface ignitors will spark at the same time. However, only the burner you are turning on will ignite (Refer to Fig. 4).
3. Visually check that the burner has lit.
4. Push the control knob in & turn **counterclockwise** to the desired flame size. The surface control knobs do not have to be set at a particular setting. Use the guides & adjust the flame as needed. **DO NOT** cook with the surface control knob in the LITE position. (The electronic ignitor will continue to spark if the knob is left in the LITE position.)

Setting Proper Surface Burner Flame Size

For most cooking start on the highest control setting & then turn to a lower one to complete the process. Use the recommendations below as a guide for determining proper flame size for various types of cooking. The size & type of utensil used & the amount of food being cooked will influence the setting needed for cooking. Use a **high** flame to start most foods; bring water to a boil or pan broiling. Use a **medium** flame to maintain a slow boil; thicken sauces, gravies or steaming. Use a **low** flame to keep foods cooking; poaching or stewing.

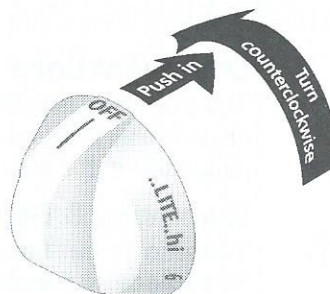


Fig. 4

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

In the event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head, then slowly turn the surface control knob to **LITE**. After burner lights push in & turn knob to desired setting. Use caution when lighting surface burners manually.



Important Safety Instructions

- **Do Not Leave Children Alone**—Children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH SURFACE BURNERS, AREAS NEAR THESE BURNERS, OVEN BURNERS OR INTERIOR SURFACES OF THE OVEN.** Both surface and oven burners may be hot even though flames are not visible. Areas near surface burners 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 cook top, surfaces facing the cook top, the oven vent openings and surfaces near these openings, oven door and window.
- **Wear Proper Apparel**—Loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.
- **Do Not Use Water or Flour on Grease Fires**—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use Only Dry Potholders**—Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating burners. Do not use a towel or other bulky cloth instead of a potholder.
- **Do Not Heat Unopened Food Containers**—Buildup of pressure may cause container to burst and result in injury.
- **Remove the oven door from any unused range if it is to be stored or discarded.**

IMPORTANT—ELECTRIC IGNITION MODELS ONLY: Do not attempt to operate the oven during a power failure. If the power fails, always turn off the oven. If the oven is not turned off and the power resumes, the oven will begin to operate again. Once the power resumes, reset the clock and oven function.

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **WARNING Use Proper Flame Size**—Adjust flame size so it does not extend beyond the edge of the utensil. The use of undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to flame will also improve efficiency.
- **Know which knob controls each surface burner.** Place a pan of food on the burner before turning it on, and turn the burner off before removing the pan.
- **Always turn knob to the full LITE position when igniting top burners.** Visually check that burner has lit. Then adjust the flame so it does not extend beyond the edge of the utensil.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Burners**—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.
- **Never Leave Surface Burners Unattended at High Heat Settings**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Protective Liners**—Do not use aluminum foil to line surface burner pans, or oven bottom, except as suggested in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

- **Glazed Cooking Utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening Oven Door or Warmer Drawer**—Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Ducts Unobstructed.** The oven vent is located below the backguard. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of Oven Racks.** Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating elements in the oven. Remove all utensils from the rack before moving.
- **Do not use the broiler pan without its insert.** The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler insert with aluminum foil. Exposed fat and grease could ignite.**
- Cold temperatures can damage the electronic control. When using the appliance for the first time, or when the appliance has not been used for an extended period of time, be certain the unit has been in temperatures above 32°F (0°C) for at least 3 hours before turning on the power to the appliance.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **Clean the range regularly to keep all parts free of grease that could catch fire.** Pay particular attention to the area underneath each surface element. Do not allow grease to accumulate. Refer to the range manufacturer's instructions for cleaning.
- **Kitchen cleaners and aerosols—Always follow the manufacturer's recommended directions for use.** Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.

SELF CLEANING OVENS

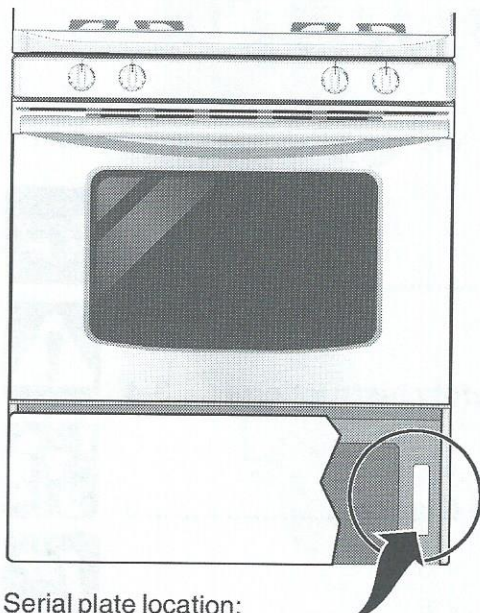
- **Clean in the self-cleaning cycle only the parts listed in this Owner's Guide.** Before self cleaning the oven, remove the broiler pan and any utensils or foods from the oven.
- **Do Not Use Oven Cleaners**—No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Do Not Clean Door Gasket**—The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.

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.

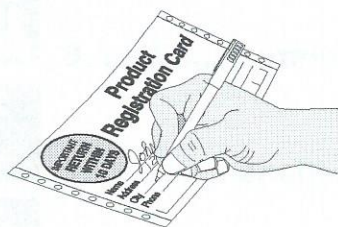


Welcome & Congratulations

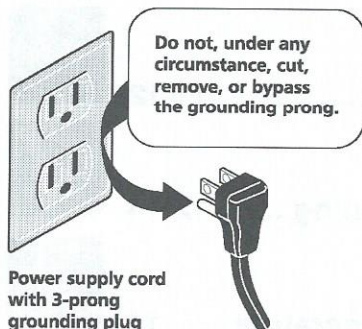


Serial plate location:

Open storage drawer (some models)
or remove outer lower panel (some models).



Grounding type
wall receptacle



Power supply cord
with 3-prong
grounding plug

Congratulations on your purchase of a new range! At **Electrolux Home Products**, 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 range 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 provides specific operating instructions for your model. Use your range only as instructed in this manual. 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.

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

Model Number: _____

Serial Number: _____

Purchase Date: _____

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

Product Registration

Be sure to register your product. The self-addressed **PRODUCT REGISTRATION CARD** should be filled in completely, signed and returned to Electrolux Home Products.

Grounding Instructions

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

⚠ 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, the range must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded. If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified electrician.

See the **INSTALLATION INSTRUCTIONS** packaged with this range for complete installation and grounding instructions.

Conversion to Liquefied Petroleum Gas (or L.P. Gas)

⚠ WARNING Personal injury or death from electrical shock may occur if the range is not installed by a qualified installer or electrician.

⚠ CAUTION Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified technician.

The natural gas range is designed to allow for conversion to Liquefied Petroleum (L.P.) Gas.

If L.P. conversion is needed, contact your local appliance dealer for assistance. The L.P. Conversion Kit may be obtained from your appliance dealer and should be installed by a qualified service technician. Before installing the kit be sure to follow the L.P. Installation Instructions carefully.