

Gas Built-In Oven



Owner's Guide

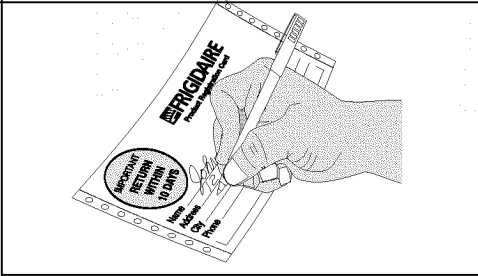
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the *LOOK* of better performance

Product Registration

Register Your Product

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



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

Record Your Model and Serial Numbers

Record in the space provided below the model and serial numbers found on the serial plate located on the side of the lower oven frame.

Model Number: _____

Serial Number: _____

Date of Purchase: _____

Contents

This Owner's Guide contains general operating instructions for your range and feature information for several models. Your range **may not** have all the described features.

Versión en español

Si desea obtener una copia en español de este Manual del Usuario, sírvase escribir a la dirección que se incluye a continuación. Solicite la P/N 318201147.

Spanish Owner's Guides
Frigidaire Home Products
Consumer Relations
P. O. Box 212378
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⚠ WARNING *If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.*

FOR YOUR SAFETY:

- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **WHAT TO DO IF YOU SMELL GAS:**
 - **Do not try to light any appliance.**
 - **Do not touch any electrical switch; do not use any phone in your building.**
 - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
 - **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, servicer or the gas supplier.**

IMPORTANT SAFETY INSTRUCTIONS

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

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

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

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

- **Remove all tape and packaging wrap before using the wall oven. Destroy the carton and plastic bags after unpacking the wall oven.** 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 electrician or installer in accordance with the National Electrical Code ANSI/NFPA No. 70 (U.S.A.) or CSA C22.1, PART 1 (Canada)—latest editions and local code requirements.** Install only per installation instructions provided in the literature package for this wall oven.

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

- **User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the wall oven.
- **Never modify or alter the construction of the wall oven by removing panels, wire covers, or any other part of the product.**
- **Remove the oven door from any unused wall oven if it is to be stored or discarded.**

⚠ WARNING **Stepping, leaning or sitting on the doors of this wall oven can result in serious injuries and may also cause damage to the wall oven.** Do not allow children to climb or play around the wall oven.

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

⚠ WARNING **Do not use the wall oven for storage.**

⚠ CAUTION **Do not store items of interest to children in the cabinets above a wall oven.** Children climbing on the wall oven 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.
- **Wear Proper Apparel—Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.

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

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

IMPORTANT SAFETY INSTRUCTIONS *(continued)*

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening an Oven Door**—Stand to the side of the wall oven 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 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. If the rack must be moved while the oven is hot, use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the oven burner flame or interior of the oven. Remove all utensils from the rack before removing the rack.
- **Do not use the broiler pan without its insert.** The broiler pan and grid allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler grid or oven bottoms 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 oven or shut off the power to the oven before removing and replacing the bulb.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR OVEN

- **Clean the wall oven regularly to keep all parts free of grease that could catch fire.** Do not allow grease to accumulate.
- **Kitchen 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.

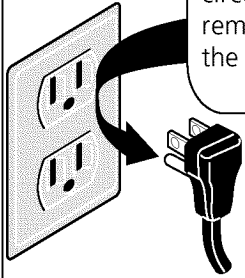
SAVE THESE INSTRUCTIONS

Grounding Instructions

(electric ignition models only)

⚠ 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



Power supply cord with
3-prong grounding plug

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 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.

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.

Oven Ignition

Oven Ignition

When you turn the oven on, the glow bar igniter begins to heat. When the lighter is hot enough, in about 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.

Setting the Clock and Minute Timer



To Set the Clock

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

1. Push **CLOCK** button to select clock entry mode. A beep will be heard.
2. Push **UP** or **DOWN ARROW** to set appropriate time. Adjust in one minute increments by tapping **UP** or **DOWN ARROW** or 10 minute increments by pressing and holding **UP** or **DOWN ARROW**. Set mode is exited 5 seconds after last **UP** or **DOWN ARROW** entry or 25 seconds after no entry.

To Set the Minute Timer

1. Press **TIMER** button. A beep will be heard.
2. The minute timer can be set for any amount of time from 1 minute to 12 hours.
3. Push **UP** or **DOWN ARROW** to set appropriate time. Adjusts in one minute increments by tapping **UP** or **DOWN ARROW** or 10 minute increments by pressing and holding **UP** or **DOWN ARROW**. Set mode is exited and timer begins counting down 5 seconds after last entry. Flashing colon indicates timer is active. Timer set mode is canceled if no button is pushed for 5 seconds.
4. A single beep will be heard 1 minute before the end of the selected time. When the time runs out, three quick beeps will be heard and a single reminder beep follows every 10 seconds for the 10 minutes or until the **CLOCK** button is pressed.
5. An active timer can be cancelled by pressing **TIMER** button with the timer in the display.

NOTE: Clock can be displayed during timer function by pressing **CLOCK** button. Flashing colon indicates timer is active in the background. To return to the timer display, press **TIMER** button.

Before Setting Oven Controls

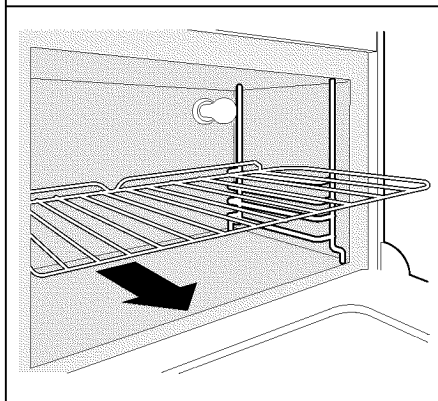
Oven Vent Location

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

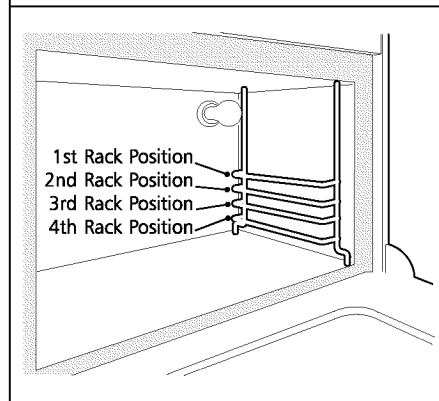
Arranging Oven Racks

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.

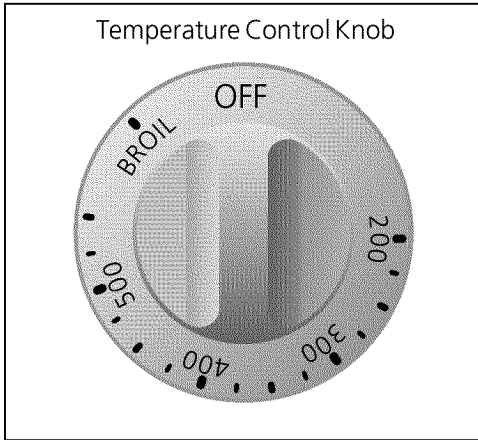


To bake on one rack, place the rack on position 3. **To bake on two racks**, place the racks on positions 1 and 4.

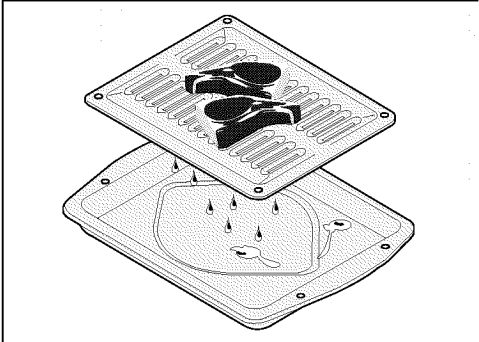


Some models have 2 flat racks. Other models have one flat rack and one offset rack. The rungs on the offset rack are slightly raised from the edges of the rack. This raised part of the rack is designed to allow easy and safe removal of foods from the lower racks of the oven and prevent hands from contacting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

Setting Oven Controls



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, leave the oven door closed and turn the oven off. 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.

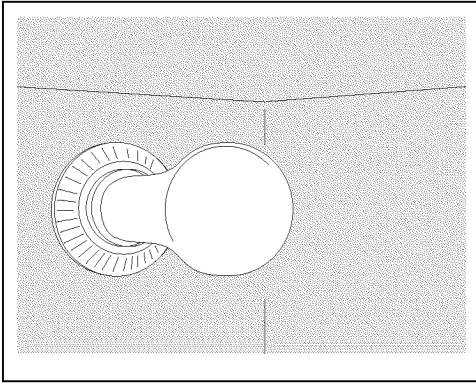
Bake (upper oven)

1. Arrange oven racks while the oven is still cool. See "Arranging Oven Racks" under **Before Setting Oven Controls**.
2. Push in and turn the Temperature Control knob to the desired temperature.
3. Preheat the oven for 10 to 12 minutes before baking. Preheating is not necessary when roasting, cooking casseroles or broiling most foods.
4. When cooking is finished, turn the Temperature Control knob to OFF.

Broil (lower oven)

1. Arrange oven rack(s) while oven is still cool. For rare meats, position the broiler pan closer to the burner (upper position). For well-done foods such as chicken, lobster tails or thick cuts of meat, position the pan further from the burner (lower position).
2. Push in and turn the Temperature Control knob to BROIL. You may adjust the Temperature Control knob down to avoid excess browning or drying of foods that should be cooked to the well-done stage.
3. Place the grid on the broiler pan, then place the meat on the grid. **DO NOT** use the broiler pan without the grid or cover the grid with aluminum foil. The exposed fat could ignite.
4. Place the pan on the oven rack. Close the oven door.
5. 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.
6. When broiling is finished, turn the Temperature Control knob to OFF.

Changing Oven Light



⚠ CAUTION Be sure the oven is unplugged and all parts are COOL before replacing the oven light. Wear a leather-faced glove for protection against possible broken glass.

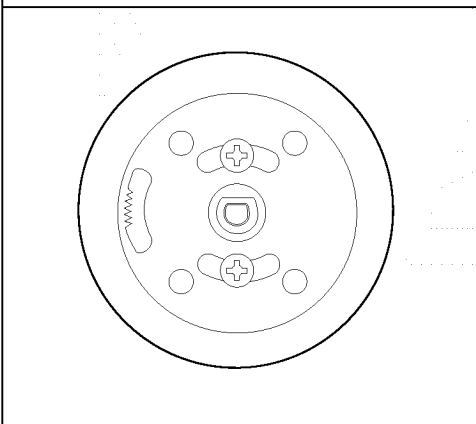
Use the rocker switch on the control panel to turn the oven light on or off.

To Change the Oven Light (upper oven)

1. Turn electrical power off at the main source or unplug the oven.
2. Replace bulb with a new 40 watt appliance bulb.
3. Turn power back on again at the main source (or plug the oven back in).
4. The clock (if equipped) will then need to be reset. To reset, see **Setting the Clock and Minute Timer** in this Owner's Guide.

Adjusting Oven Temperature

Figure 1: Back of Control Knob



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

To Adjust Oven Temperature:

1. Check to be sure the Temperature control knob is in the OFF position.
2. Pull Temperature control knob straight off the shaft.
3. Loosen, but do not remove, the two screws at the back of the knob (Figure 1).
Note: If knob does not have 2 screws, it is not adjustable. There is a series of small indicator grooves. One of these grooves is positioned next to a tiny pointer. Note the position of the pointer.
4. To increase the temperature, move the pointer in a clockwise direction. To decrease the temperature, move the pointer in a counterclockwise direction. The temperature can be adjusted in increments of 10°F.
5. When the desired adjustment is reached, tighten both screws.
6. To replace the knob, line up the flat sides of both the knob and the shaft. Push the knob into place. **DO NOT** force the Temperature Control knob onto the shaft or you may damage the back of the knob.

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

Oven Cleaning

Adhere to the following cleaning precautions:

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

REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. **REGULAR CLEANINGS WILL REDUCE THE NUMBER OF MAJOR CLEANINGS LATER.**

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

⚠ CAUTION DO NOT line the oven walls, bottom, racks 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).

Porcelain Enamel Ovens

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

General Cleaning

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

To Remove Heavy Soil

1. Allow a dish of ammonia to sit in the oven overnight or for several hours 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, the area at the front center of the oven bottom and the oven vent exit (located at the lower end of the upper control panel). 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 range, wood or painted surfaces. The cleaner can damage these surfaces.

Cleaning the Oven Bottoms

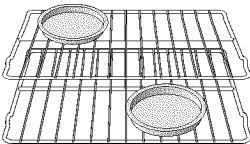

The oven bottom in porcelain enamel oven models can be removed for cleaning. See "To Remove and Replace Oven Bottom" under **General Cleaning**.

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

General Cleaning

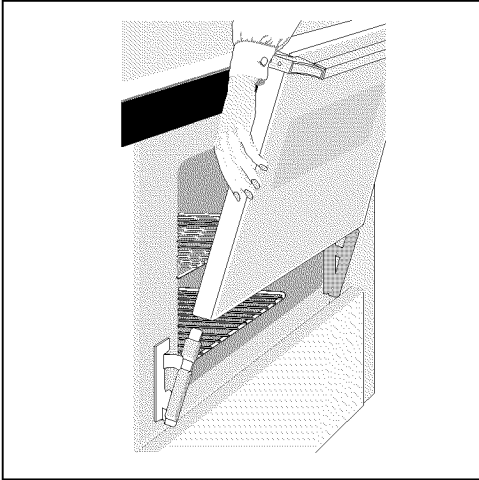
Cleaning Various Parts of Your Wall Oven

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

Surfaces	How to Clean
Aluminum (Trim Pieces)	Use hot, soapy water and a cloth. Dry with a clean cloth. DO NOT scour or use all-purpose cleaners, ammonia, powdered cleansers or commercial oven cleaner. They can scratch and discolor aluminum.
Glass, Painted and Plastic Body Parts and Decorative Trim	<i>For general cleaning, use hot soapy water and a cloth. For more difficult soils and built-up grease, 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, spray cleaners or scouring pads on any of these materials. These cleaners can permanently damage the control pad surface.</i>
Control Panel	<i>Before cleaning the control panel, turn all controls to OFF and remove the control knob(s). To remove, pull each knob(s) straight off the shaft. Clean as instructed above. Squeeze excess water from the cloth before wiping the panel; especially when wiping around the control. Excess water in or around the controls may cause damage to the appliance. To replace knob(s) after cleaning, line up the flat sides of both the knob(s) and the shaft, then push the knob(s) into place.</i>
Porcelain Enamel Broiler Pan and Grid, Door Liner, Oven Bottoms	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, 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.</i>
Stainless Steel, Chrome Decorative Trim	Clean with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Cover stubborn spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse. Cleaners made especially for stainless steel are recommended. Be sure to rinse the cleaners as bluish stains may occur during heating and cannot be removed.
Oven and Broiler Rack(s) 	Remove racks. See "Removing and Replacing Oven Racks" under Before Setting Oven Controls . Use 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 positions).
Oven Door 	To clean oven door, wash with hot, soapy water and a clean cloth. DO NOT immerse the door in water.

General Cleaning

(continued)



To Remove and Replace Oven Door

To Remove Oven Door:

1. Close the door about 3/4 of the way to the quarter-open position. Grasp the door firmly on both sides. Lift up and away from the wall oven.
2. To clean oven door, see the cleaning chart on page 11.

To Replace Oven Door:

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.

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

To Remove and Replace Oven Bottoms

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.

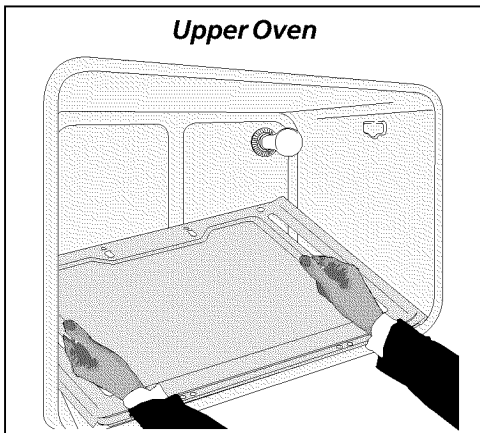
Note: If oven bottom fits too tightly, place your hand under the bottom through the lower cavity and push up on each side of the front end.

To Remove the Oven Bottom (lower oven):

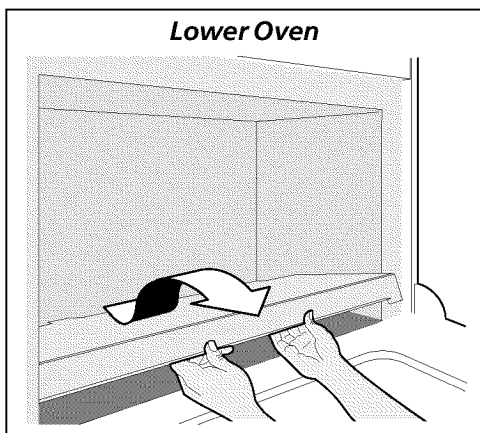
1. Remove racks, broiler pan and wire guides.
2. Pull out and lift up the oven bottom.

To Replace the Oven Bottom (lower oven):

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



Use the finger openings along the outside edges of the oven bottom to remove the oven bottom.



Avoid Service Checklist

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

OCCURRENCE

POSSIBLE CAUSE/SOLUTION

Oven is not level.

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.

Controls are not set properly. See instructions under **Setting Oven Controls** 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 or engage circuit breaker securely.

House fuse has blown or circuit breaker has tripped after the oven has been installed and previously operating. Call an authorized servicer.

Oven light does not work.

Burned out or loose bulb. Follow instructions under **Changing Oven Light** to replace or tighten the bulb.

Oven smokes excessively during broiling.

Door is open. Door should be closed during broiling.

Meat too close to the broil burner. Reposition the rack to provide more clearance between the meat and the broiler.

Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean.

Grid on broiler pan wrong side up. Grease 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.

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.

Grease spatters and food buildup cause excessive smoke. Regular cleaning is necessary when broiling frequently.

Poor Baking Results.

If baked food items are too dark on top or bottom, allow the oven to preheat to set temperature before placing food in oven. Make sure the proper rack position is used when baking. Set temperature 25°F lower than recommended. If food is not done after recommended time, increase the set temperature 25°F.

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.

Notes

FRIGIDAIRE WALL OVEN WARRANTY

Your Frigidaire product is protected by this warranty

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

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

*NORMAL RESPONSIBILITIES OF THE CONSUMER

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

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

EXCLUSIONS

This warranty does not cover the following:

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

IF YOU NEED SERVICE

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

1. Contact Frigidaire Home Products Consumer Services or an authorized Frigidaire servicer.
2. If there is a question as to where to obtain service, call or write our Consumer Relations Department at:

Frigidaire Home Products Consumer Relations
P.O. Box 212378
Augusta, Georgia 30917-2378
(800) 944-9044



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