

All about the

Use & Care

of your **Electric Range**

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

Need help??

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

Read this Use & Care.

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

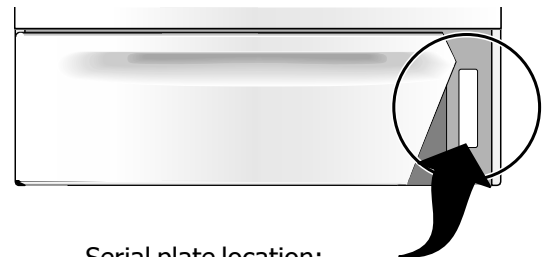
If you received a damaged range ...

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

Save time and money.

Check the section titled "Before you call". This section helps step you through some common problems that might occur.

Serial plate location



Serial plate location:
open storage drawer (some models) or
remove lower front panel (some models).

Record model & serial numbers here

Purchase date

Model number

Serial number

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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

Definitions

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

! WARNING

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

! CAUTION

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

➔ IMPORTANT

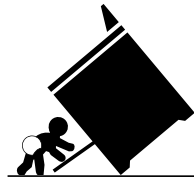
IMPORTANT indicates installation, operation, maintenance or valuable information that is not hazard related.

Important Safety Instructions

- **Remove all tape and packaging before using the range.** Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.
- **Proper installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 latest edition and local electrical code requirements.** Install only per installation instructions provided in the literature package for this range.
- **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 range.

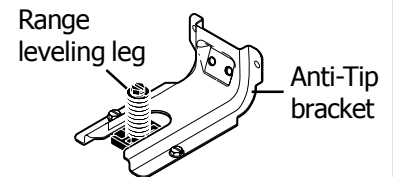
Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the range at the circuit breaker or fuse box in case of an emergency.

! WARNING



Tip Over Hazard

- **A child or adult can tip the range and be killed.**
- **Verify the anti-tip device has been installed to floor or wall.**
- **Ensure the anti-tip device is re-engaged when the range is moved to floor or wall.**
- **Do not operate the range without the anti-tip device in place and engaged.**
- **Failure to follow these instructions can result in death or serious burns to children and adults.**



To check if the anti-tip bracket is installed properly, use both arms and grasp the rear edge of range back. Carefully attempt to tilt range forward. When properly installed, the range should not tilt forward.

Refer to the anti-tip bracket **installation instructions** supplied with your range for proper installation.

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

! WARNING

Stepping, leaning or sitting on the door or drawers of a range can result in serious injuries and also cause damage to the appliance. DO NOT allow children to climb or play around the range. The weight of a child on an open oven door may cause the range to tip, resulting in serious burns or other injury.

Never use your appliance for warming or heating the room.

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

Save these instructions for future reference.

IMPORTANT SAFETY INSTRUCTIONS

WARNING

- **Storage in or on appliance—flammable materials should not be stored in an oven, warmer drawer, near surface units or in the storage drawer.** 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 range.
- **DO NOT LEAVE CHILDREN ALONE—children should not be left alone or unattended in the area where appliance is in use.** They should never be allowed to sit or stand on any part of the appliance, including the storage drawer, lower broiler drawer, warmer drawer or lower double oven.

CAUTION

- **Do not store items of interest to children in the cabinets above a range or on the backguard of the range.** Children climbing on the range to reach items could be seriously injured.
- **Do not touch surface heating units or surface cooking elements, areas near these units or elements, or interior surface of the oven.** Both surface heating and oven heating elements may be hot even though they are dark in color. Areas near surface cooking units 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 oven door 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.

IMPORTANT

Do not attempt to operate the range during a power failure. If the power fails, always turn off the range. If the range is not turned off and the power resumes, the range will begin to operate again. Once the power resumes, reset the clock and oven function.

- **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 dry potholders - moist or damp potholders on hot surfaces may result in burns from steam.** Do not let potholders touch hot heating elements. 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 INSTRUCTIONS FOR USING YOUR OVEN

- **Use care when opening oven door, lower oven door or warmer drawer (if equipped)—**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 under the left rear surface element if your model is equipped with coil elements. The oven vent is located below the backguard for models equipped with ceramic-glass cook tops. 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 interior 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.**
- **Protective liners—**Do not use aluminum foil to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

IMPORTANT SAFETY INSTRUCTIONS

SELF-CLEANING OVENS

- **Clean in the self-cleaning cycle only the parts listed in this Use & Care Manual.** 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.
- The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.

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 around each surface element. Do not allow grease to accumulate.
- **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.
- **Clean ventilating hoods frequently—Grease should not be allowed to accumulate on the hood or filter.** Follow the manufacturer's instructions for cleaning hoods.

FOR CERAMIC-GLASS COOK TOP MODELS

- **Do not cook on broken cook top**—If cook top should break, cleaning solutions and spillovers may penetrate the broken cook top and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean cook top with caution**—If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.** Place a pan of food on the unit before turning it on, and turn the unit off before removing the pan.
- **Use proper pan size**—This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.
- **Utensil handles should be turned inward and not extend over adjacent surface elements**—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 units.
- **Never leave surface elements unattended at high heat settings**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Do not immerse or soak removable heating elements**—Heating elements should never be immersed in water. Heating elements clean themselves during normal operation.
- **Glazed cooking utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cook top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cook top use.
- **When flaming foods under a ventilating hood, turn the fan on.**

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

Oven vent location

The oven vent is located **under the left side of the control panel** (See Fig. 1). When the oven is on, warm air passes through this vent. This venting is necessary for proper air circulation in the oven and good baking results. **Do not block the oven vent.**

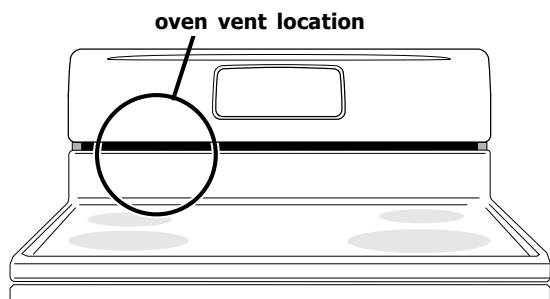


Fig. 1

CAUTION

Always use oven mitts when using the oven. When using the appliance, the oven, oven racks and cooktop will become VERY HOT which can cause burns.

Removing, replacing & arranging oven racks

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

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

Arranging - always arrange the oven racks when the oven is cool (prior to operating the oven).

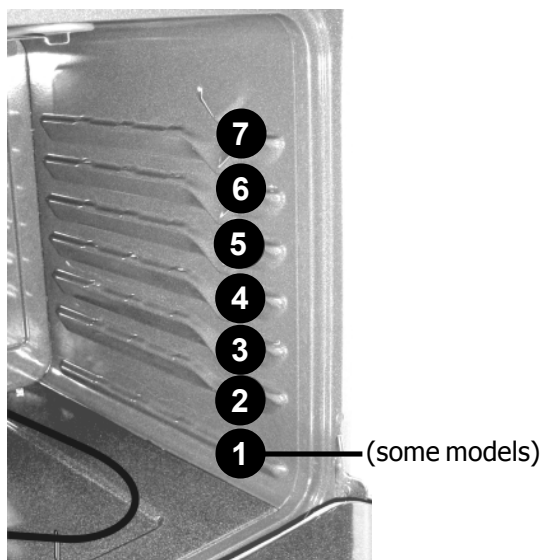
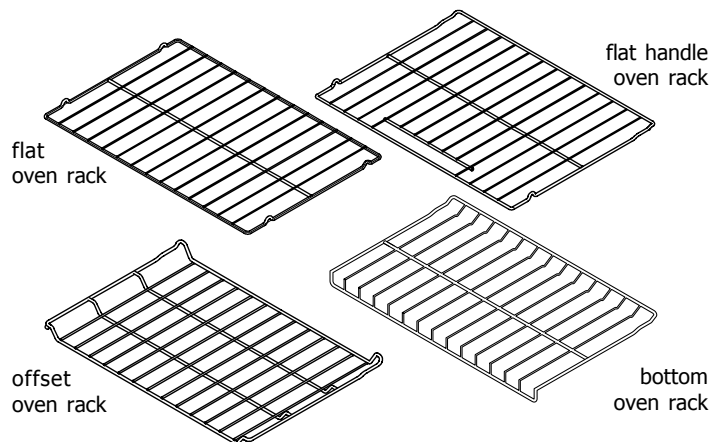


Fig. 2

Types of oven racks

Your range may be equipped with one or more of the following oven rack styles shown.



The **flat oven rack** (some models) or **flat handle oven rack** (some models) may be used for most cooking needs.

The **offset oven rack** (some models) is designed to place the base of the rack about 1/2 of a rack position lower than normal. This rack design provides several additional possible positions between the standard positions.

To maximize oven cooking space place the **bottom oven rack** (some models) in the lowest rack position for baking and when roasting large cuts of meat.

Recommended rack positions by food type

Food type	Position (See Fig. 2)
Broiling meats	See broil section
Cookies, cakes, pies, biscuits & muffins	3 or 4
Frozen pies, angel food cake, yeast, bread, casseroles	2 or 3
Small cuts of meat or poultry	2 or 3
Turkey, roast or ham	2

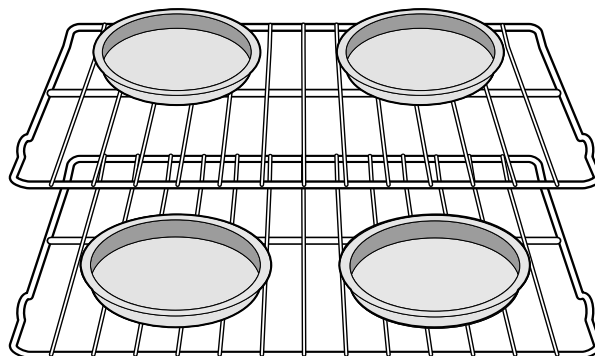
BEFORE SETTING OVEN CONTROLS

Air circulation in the oven

For best baking results allow 2 to 4 inches (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. For even heating, hot air must be able to circulate freely around the pans and cookware.

Baking layer cakes with 1 or 2 oven racks

For best results when baking cakes using 2 oven racks, place cookware on rack in positions 2 & 5. For best results when using a single or an offset oven rack, place cookware on rack in position 2, 3 or 4.



BEFORE SETTING SURFACE CONTROLS

Using proper cookware

The size and type of cookware used will influence the setting needed for best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in Figs. 1 & 2.

Cookware should have flat bottoms that make good contact with the entire surface heating element. Check for flatness by rotating a ruler across the bottom of the cookware (See Fig. 1).

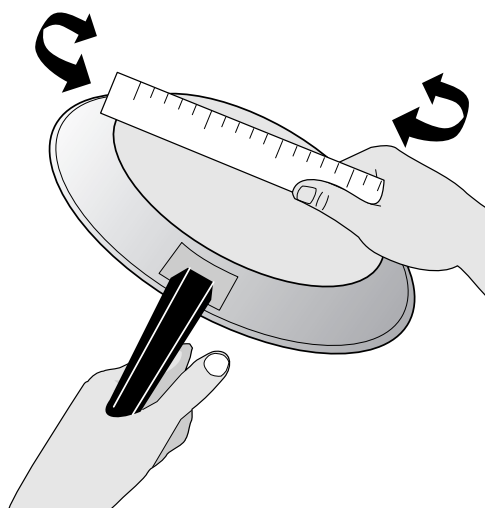


Fig. 1

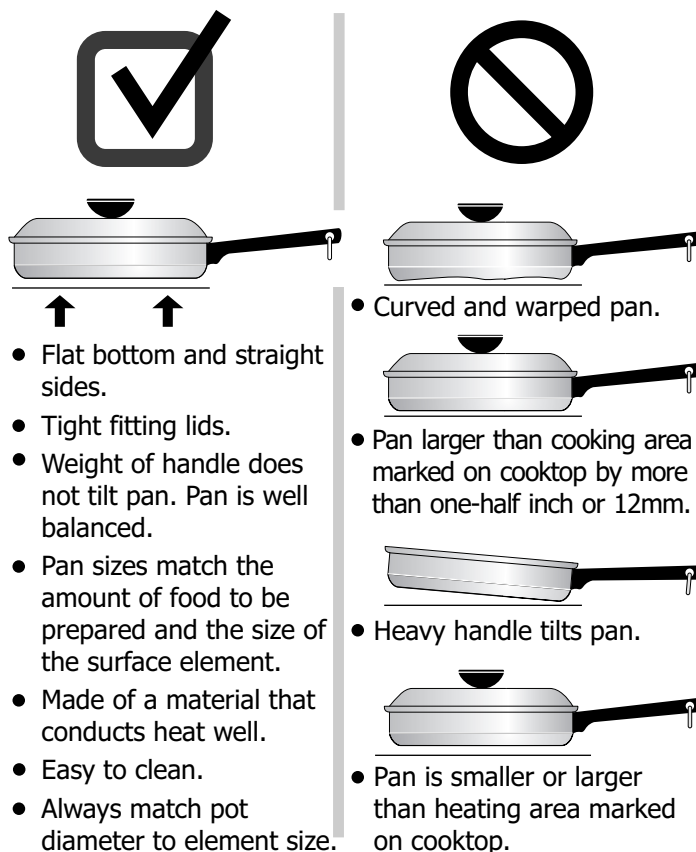


Fig. 2

BEFORE SETTING SURFACE CONTROLS

Cookware material types

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. The most popular materials available are:

Aluminum - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining & pitting).

Copper - Excellent heat conductor but discolors easily (See Aluminum).

Stainless - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.

Cast Iron - A slow heat conductor however will retain heat very well. Cooks evenly once cooking temperature is reached.

Porcelain-enamel on metal - Heating characteristics will vary depending on base material.

Glass - Slow heat conductor.

About the ceramic glass cooktop

The ceramic cooktop has radiant surface elements located below the surface of the glass. The design of the ceramic cooktop outlines the area of the surface element underneath. **Be sure** to match the pan size with the diameter of the element outline on the cooktop and only flat-bottomed cookware should be used.

The type and size of cookware, the number of surface elements in use and their settings are all factors that will affect the amount of heat that will spread to areas beyond the surface elements. The areas surrounding the elements may become **hot enough to cause burns**.

About the radiant surface elements

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To maintain the selected setting the element will cycle ON and OFF. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle.

For efficient cooking, turn OFF the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

Element on & hot surface indicator lights

The **element on** indicator lights will glow when one or more elements are turned ON. A quick glance at these indicator lights when cooking is finished is an easy check to be sure all control knobs are turned OFF.

The **hot surface** indicator light will continue to glow AFTER the control knob is turned to the OFF position and will glow until the heating surface area has cooled to a MODERATE level.

CAUTION

- Surface elements may appear to have cooled after they have been turned off. **The element surface may still be hot** and burns may occur if the element or the area surrounding the element is touched before it has cooled sufficiently.
- **Do not place flammable items** such as plastic 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 wooden spoons could catch fire if placed too close to the surface elements.

IMPORTANT

Do not allow aluminum foil, or ANY material that can melt to make contact with the ceramic glass cooktop. If these items melt on the cooktop they will damage the ceramic cooktop.

BEFORE SETTING SURFACE CONTROLS

Home Canning

Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) website and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.

- Use only quality flat bottom canners when home canning. Use a straight-edge to check canner bottom (see "Cookware material types" in the **Before setting surface controls** section).
- Use only a **completely flat bottom canner** with no ridges that radiate from the bottom center when home canning using a ceramic cooktop.
- **Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner.** It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.

IMPORTANT

NEVER place or straddle a cooking utensil over 2 different surface cooking elements at the same time. This can cause uneven heating results. This can also cause the ceramic cooktop to fracture (for Ceramic cooktop models only).

NOTES

Radiant elements have a limiter that allows the element to cycle ON and OFF, even at the HI setting. This helps to prevent damage to the ceramic smoothtop. Cycling at the HI setting is normal and will occur more often if the cookware is too small for the radiant element or if the cookware bottom is not flat.

Be sure to read the detailed instructions for ceramic glass cooktop cleaning in the **Care & Cleaning** and **Before You Call** checklist sections of this Use & Care Manual.

SETTING SURFACE CONTROLS

Operating surface elements

CAUTION

- Surface elements may appear to have cooled after they have been turned off. **The element surface may still be hot** and burns may occur if the element or the area surrounding the element is touched before it has cooled sufficiently.
- **Do not place flammable items** such as plastic 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 wooden spoons could catch fire if placed too close to the surface elements.

To operate surface elements:

1. Place correctly sized cooking utensil on surface element.
2. Push in and turn the surface control knob in either direction to the desired setting. Start most surface cooking on a higher setting and then turn to a lower setting to finish. The surface control knobs do not have to be set exactly on a particular spot. Use the panel graphics provided as a guide and adjust the control knob as needed (Fig. 1). Each surface element provides a constant amount of heat at each setting. For more information see the **Suggested surface element settings table** (Fig. 2).
3. When cooking is complete, turn the surface element OFF before removing the cookware.

The **element on** indicator lights will glow when one or more elements are turned ON. A quick glance at these indicator lights when cooking is finished is an easy check to be sure all control knobs are turned OFF.

The **hot surface** indicator light will continue to glow AFTER the control knob is turned to the OFF position and will glow until the heating surface area has cooled to a MODERATE level.

IMPORTANT

Do not allow aluminum foil, or ANY material that can melt to make contact with the ceramic glass cooktop. If these items melt on the cooktop they will damage the ceramic cooktop.

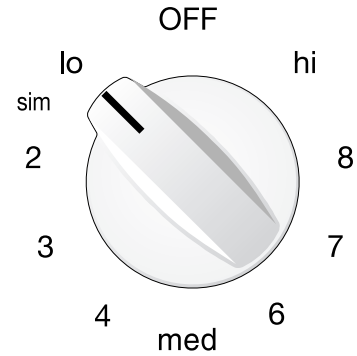


Fig. 1

Suggested surface element settings

The suggested settings table provided below are based when cooking with medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

Suggested surface element settings table

Settings	Type of cooking
High (HI - 9)	Start most foods, bring water to a boil, pan broiling
Medium high (7 - 8)	Continue a rapid boil, fry, deep fat fry
Medium (5 - 6)	Maintain a slow boil, thicken sauces and gravies or steam vegetables
Medium Low (2 - 4)	Keep foods cooking, poach, stew
Low (LO - 1)	Keep warm, melt, simmer

Fig. 2

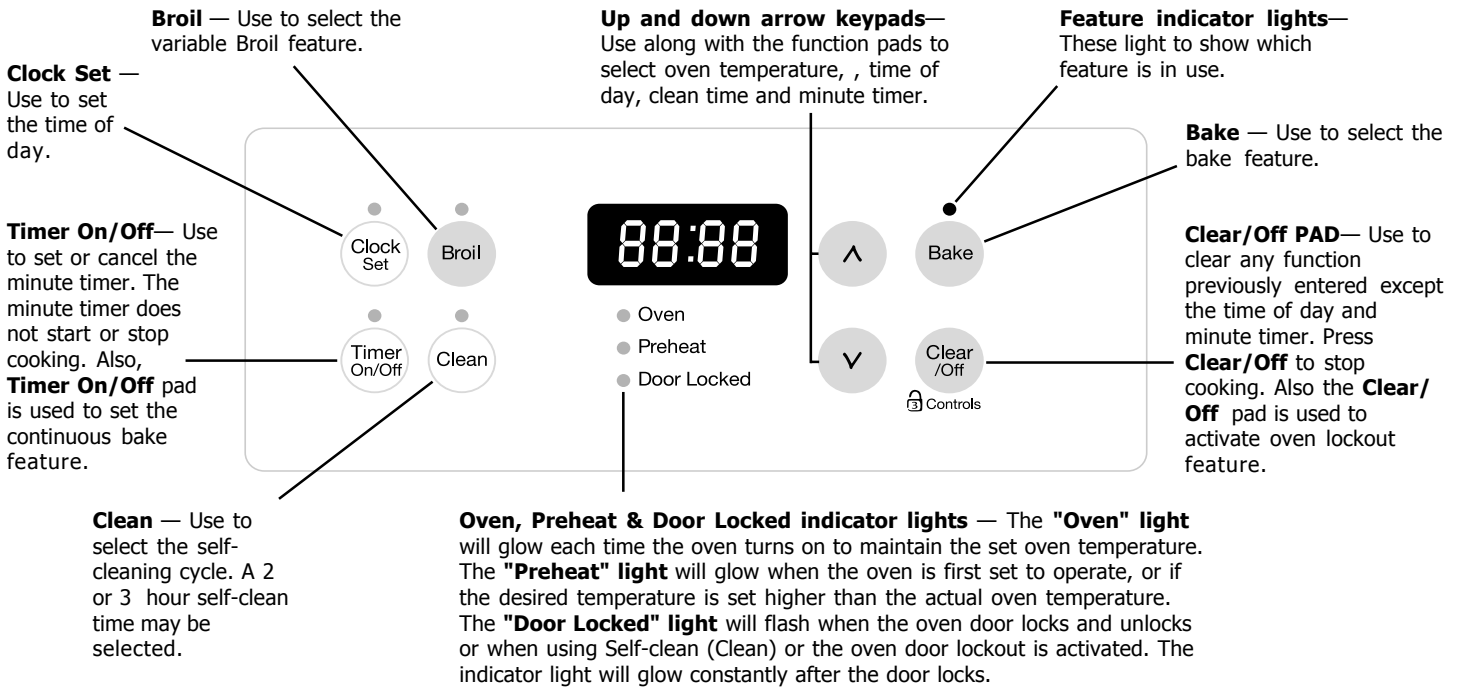
NOTE

The size and type of utensil used, and the amount and type of food being cooked will influence the setting needed for best cooking results.

OVEN CONTROL FUNCTIONS

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.

For satisfactory use of your oven, become familiar with the various keypad functions of the oven as described below.




SETTING OVEN CONTROLS

Setting the clock

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



To set the clock:

1. Press  once (do not hold keypad down).
2. Within 5 seconds, press and hold the **▲** or **▼** until the correct time of day appears in the display.

Changing between continuous bake setting or 12-Hour Energy Saving feature

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



Changing to continuous bake setting:

1. Press **and hold**  for 5 seconds until acceptance tone sounds, " — — hr" will appear in display for continuous cooking. The current time of day will return to the display.
2. To cancel the continuous bake setting, press **and hold**  for 5 seconds until acceptance tone sounds. "12hr" will appear in display indicating that the control has returned to the 12-Hour Energy Saving feature.

Changing between the temperature display modes (°F or °C)

The electronic oven control is set to display in Fahrenheit (°F) from the factory.



To change the temperature to display °C (Celsius) or from °C to °F (control should not be set for Bake or Self-clean when setting this feature):

1. Press . " — —" appears in the display.
2. Press **and hold** **▲** until "HI" appears in the display.
3. Press **and hold**  until F or C appears in the display.
4. Press the **▲** or **▼** to switch between the display modes (°F to °C or °C to °F).
5. Press any control keypad to return to normal operating mode.

Timer

The minute timer serves as an extra timer in the kitchen that will beep when the set time has run out. The timer can be used alone or while using other oven features. When the timer is active, to briefly view information for any other active feature, press the keypad for that feature.

To set the timer:

1. Press .
2. Press the **▲** to increase the time in one minute increments. Press and 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 and 59 minutes.
If the **▼** pad is pressed first, the minute timer will advance to 11 hours and 59 minutes.
3. When the set time has run out, the timer will beep 3 times and will continue to beep 3 times every 60 seconds until  is pressed.

To make changes to the timer while it is in use:


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

SETTING OVEN CONTROLS

To cancel the timer before the set time has run out:

Press  once.

NOTES



- The indicator light located above the  pad will glow while the timer is active.
- The timer will display hours and minutes until 1 hour remains. Once less than 1 hour remains, the timer will count down in minutes and seconds. Once the timer has less than 1 minute remaining only seconds will display.
- The timer does not start or stop the cooking process.

Controls

Setting oven lockout (some models)

The oven control may be programmed to lock the oven door and lockout the oven control keypad functions.

To set the oven lockout feature:

1. Press **and hold**  for 3 seconds. "Loc" will appear in display, the "Door Locked" indicator light will flash and the motor driven door lock will begin to close automatically. **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 oven lockout feature, press **and hold**  for 3 seconds. The control will unlock the oven door and resume normal oven operations.



NOTES

- **DO NOT open the oven door** while the "Door Locked" indicator light is flashing. Allow about 15 seconds for the oven door to completely finish locking. Once the oven door is locked, the current time of day will appear in the display.
- If any control keypad is pressed when the oven lockout feature is active, "Loc" will appear in the display until the control keypad is released. This indicates that the oven lockout feature is still active.


Setting bake

The oven may be programmed to bake at any temperature from 170°F to 550°F (77°C to 287°C). The factory preset automatic bake temperature is 350°F (177°C).

To set bake:

1. Press . "— — —" appears in the display.
2. Within 5 seconds, press the **^ or v**. The display will show "350°F (177°C)." By pressing and holding the **^ or v**, 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 v** 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.
4. To cancel bake, press .

To change the oven temperature after bake has started:

1. Press . Visually check the set bake temperature.
2. Press the **^** keypad to increase or **v** keypad to decrease the set temperature to the desired new oven temperature.

NOTE

The **oven** indicator light on the electronic display will turn ON and OFF when using the Bake feature and when preheating. This is normal and indicates that the oven is cycling to maintain the selected baking temperature. When the **preheat** indicator light turns OFF (the control will beep 3 times) your oven is ready.

IMPORTANT







Dark or dull pans absorb more heat than shiny bakeware resulting in dark or overbrowning of foods. It may be necessary to reduce the oven temperature or cook time to prevent overbrowning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies and muffins.

SETTING OVEN CONTROLS

Setting broil

Use the broil feature to cook meats that require direct exposure to radiant heat for optimum broiling results. When broiling always remember to arrange the oven racks while oven is still cool. Position the rack as suggested in the **broil settings table** (See Figs. 1 & 3).

To set broil:

1. Arrange the oven rack while oven is still cool.
2. Press . " — " will appear in display.
3. Press and hold the  or  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 results, preheat oven for 5 minutes before adding food.**
5. Place insert on the broil pan (if equipped), then place the food on broil pan insert (if equipped - See Fig. 2).
6. Place the broiler pan and insert on the desired oven rack (Refer to Fig. 1).
7. **Open the oven door** to the broil stop position when broiling.
8. Broil on one side until food is browned. Turn and broil food on other side.
9. When finished broiling press .

NOTE

Always pull the oven rack out to the oven rack stop position before turning or removing the food.

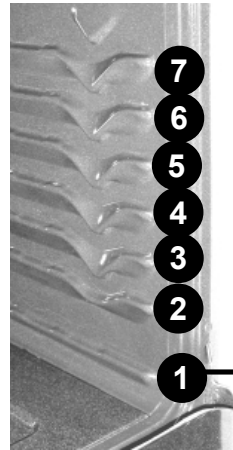


Fig. 1

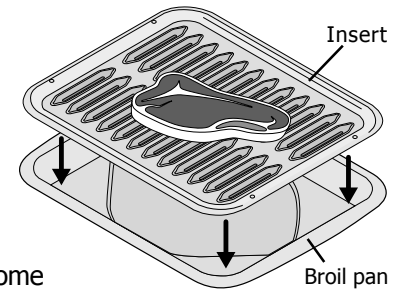


Fig. 2

WARNING

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.

CAUTION

To insure proper results when broiling use **ONLY** Electrolux Home Products, Inc. approved broil pan & insert.

The broiler pan and the insert (some models) allows grease to drain and 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.

Suggested broil settings table

Food	Rack position	Setting	Cook time in minutes		Doneness
			1st side	2nd side	
Steak 1" thick	5th or 7th*	Hi	6	4	Medium
Steak 1" thick	6th or 7th*	Hi	7	5	Medium-well
Steak 1" thick	6th or 7th*	Hi	8	7	Well
Pork chops 3/4" thick	6th	Hi	8	6	Well
Chicken-bone in	5th	Lo	20	10	Well
Chicken-boneless	6th	Lo	8	6	Well
Fish	6th	Hi	13	n/a	Well
Shrimp	5th	Hi	5	n/a	Well
Hamburger 1" thick	7th*	Hi	9	7	Medium
Hamburger 1" thick	6th	Hi	10	8	Well

Fig. 3

*Use the off-set rack (some models) if you choose to use oven rack position 7.

SETTING OVEN CONTROLS

Adjusting the oven temperature

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

To adjust oven temperature:

1. Press **Bake**.
2. Set the temperature to 550°F (287°C) by pressing and holding the **▲** keypad.
3. Within 2 seconds, press and hold **Bake** until the 2 digit display appears. Release the **Bake** keypad. 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 (19°C), in 5°F increments 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.

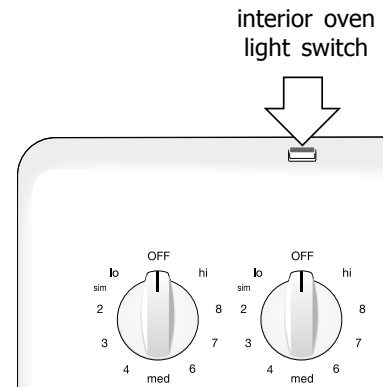
NOTES

- Oven temperature adjustments made will not affect the broil or self-cleaning feature temperatures.
- If the display is set for Celsius, adjustments made will be in 1°C increments each press of the **▲** or **▼** keypads.
- **DO NOT USE** oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These oven thermometers may vary as much as 20 to 40 degrees from actual temperatures.

Operating the interior oven light

The interior oven light will automatically turn ON when the oven door is opened and will turn OFF when closed.

Press the interior oven light rocker switch located on the top left-hand control panel to turn the interior oven light ON and OFF whenever the oven door is closed.



The interior oven light is located on 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 oven light bulb, see "Changing and replacing the interior oven light" in the **Care & Cleaning** section.

SELF-CLEANING

Preparing for a self-clean cycle

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

➔ IMPORTANT

Adhere to the following self-clean precautions:

- **DO NOT** use oven cleaners or oven protective coatings in or around any part of the oven interior.
- **DO NOT** clean the oven door gasket (See Fig. 1). The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.
- **DO NOT** use any cleaning materials on the oven door gasket. Doing so could cause damage.
- **Remove the broiler pan and insert, all utensils and ANY ALUMINUM FOIL. These items cannot withstand high cleaning temperatures and will melt.**
- **Completely remove ALL OVEN RACKS and ANY ACCESSORIES. If the oven racks are not removed they will lose their special coating properties and no longer slide in and out of the oven cavity easily.**
- **Remove any excessive spillovers.** Any spills on the oven bottom should be wiped-up and removed **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. These areas are shown in white (See Fig. 1).

⚠ CAUTION

- During the self-cleaning cycle, the outside of the range can become very hot to the touch. **DO NOT** leave small children unattended near the appliance.
- The oven bake and broil elements may appear to have cooled after they have been turned OFF. **The elements may still be hot** and burns may occur if these elements are touched before they have cooled sufficiently.
- **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**.
- The health of some birds is extremely sensitive to the fumes given off during the Self-cleaning cycle of any range. Move birds to another well-ventilated room.

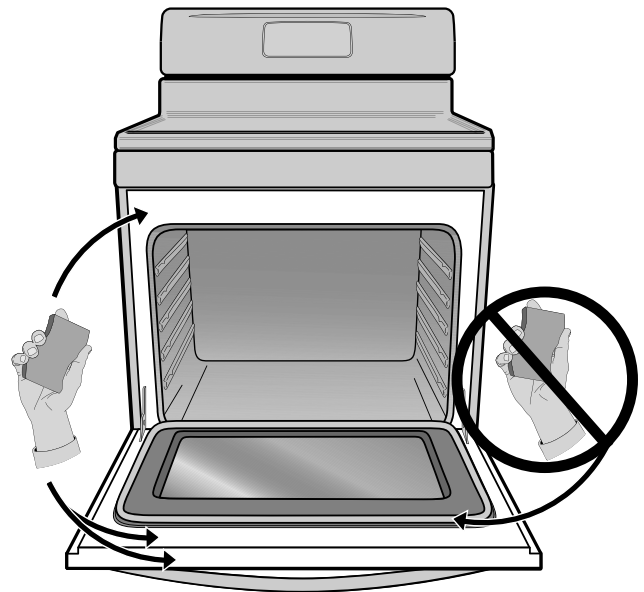
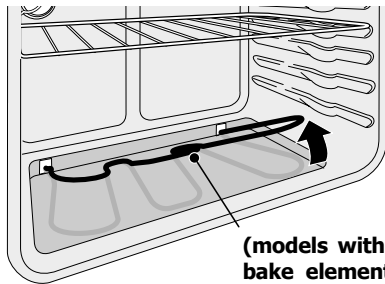


Fig. 1







(models with exposed lower bake element only)

NOTE

(For models with an exposed lower bake element ONLY) The bake element may be tilted up using your hand from the front of the bake element to clean or remove spills from oven bottom if needed. Remove the bottom rack before raising the element. Do not raise the element more than 4 or 5 inches from the resting position.

Setting a self-clean cycle

Starting a self-clean cycle:

1. Remove all oven racks and be sure the oven is completely empty. Be sure oven door is closed.
2. Press . "----" appears in the display.
3. Press the  or  keypad once. "3:00" will appear in the display indicating that a 3 hour self-clean time is set. To change to a 2 hour self-clean time press  keypad (2:00 will appear in the display).
4. "CLn" will appear in the display during the self-clean cycle and the "LOCK" light will glow until the self-cleaning cycle is complete or cancelled and the oven temperature has cooled.


NOTE

As soon as the controls are set, the motor driven door lock will begin to close automatically and the "LOCK" indicator light will flash. **DO NOT** open the oven door while the light is flashing (it takes about 15 seconds for the oven door to lock).

When the self-clean cycle has completed:

1. The time of day will appear in the display window and the "Clean" and "LOCK" light will continue to glow.
2. Once the oven has cooled down for about 1 HOUR and the "LOCK" light has gone out, the oven door can be opened.


Stopping or interrupting a self-clean cycle If it becomes necessary to stop or interrupt a self-cleaning cycle once it has been activated:

1. Press .
2. Once the oven has cooled down for about 1 HOUR and the "LOCK" light has turned off, 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.
- **DO NOT** force the oven door open. This can damage the automatic door locking system. Use caution and avoid possible burns when opening the door after the self-cleaning cycle has completed. The oven may still be **VERY HOT**.

NOTES

- Whenever the self-clean feature is active you may check the amount of time remaining in the self-clean cycle by pressing the  keypad. Remember the range door cannot be opened until the range has cooled sufficiently. You will need to **add about 1 hour** to the remaining time displayed before you can use the range for cooking.
- When the oven is cool, wipe away any residue or powdered ash with a damp cloth or paper towel.

CARE & CLEANING

Cleaning recommendation table

Surface type	Recommendation
<ul style="list-style-type: none">● Control knobs (some models)● Painted body parts● Painted decorative trim● Aluminum, plastic or vinyl trim	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 30-60 minutes. Rinse with a damp cloth and dry. Do not use abrasive cleaners on any of these materials; they can scratch. To remove control knobs, turn to OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both knob and shaft; then push knob into place.
<ul style="list-style-type: none">● Control panel● Control key pad membrane● Decorative trim (some models)	Before cleaning the control panel, turn all controls OFF, activate oven lockout (on some models) and if needed remove any knobs from panel. Do not use abrasive cleaners on any of these materials; they can scratch. Clean using hot, soapy water and a dishcloth. Be sure to squeeze excess water from dishcloth before wiping control panel; especially when wiping around the controls area. Excess water in or around the controls may cause damage to the appliance. When rinsing, use clean water and a dishcloth and be sure to squeeze excess water from dishcloth before wiping the control panel.
<ul style="list-style-type: none">● Easy Care™ Stainless Steel (some models)	If your range finish is Easy Care™ Stainless Steel (some models), clean the stainless with warm soapy water using a clean sponge or cloth. Rinse with clean water and dry with a soft clean cloth. DO NOT use ANY store bought cleaners like stainless steel cleaners or any other types of cleaners containing any abrasive, chloride, chlorine or ammonia. It is recommended to use mild dish soap and water or a 50/50 solution of water and vinegar.
<ul style="list-style-type: none">● Porcelain enamel parts● Broiler pan and broiler pan insert (if equipped)	Gentle scrubbing with a soapy no-scratch cleaning pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled no-scratch cleaning pad. Rinse and wipe dry with a clean cloth. Do not allow food spills with high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface; they may cause a dull spot even after cleaning.
<ul style="list-style-type: none">● Oven interior	Remove excessive spillovers from oven cavity bottom before starting self-clean . Clean any soils from oven frame and door liner outside the oven door gasket. For very important preparation information be sure to read all the instructions in the self-cleaning section.
<ul style="list-style-type: none">● Oven racks	Oven racks must be removed from oven. Do not clean oven racks in oven during the self-clean cycle. Remove and clean using a mild, abrasive cleaner following manufacturer's instructions. Thoroughly rinse and dry.
<ul style="list-style-type: none">● Oven door	Use soap & water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the 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. On self-cleaning models the oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage or remove this gasket.
<ul style="list-style-type: none">● Ceramic cooktop	Refer to "Cooktop cleaning" and "Cooktop maintenance" in the Care & Cleaning section.

Cooktop maintenance

➔ IMPORTANT

Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop.

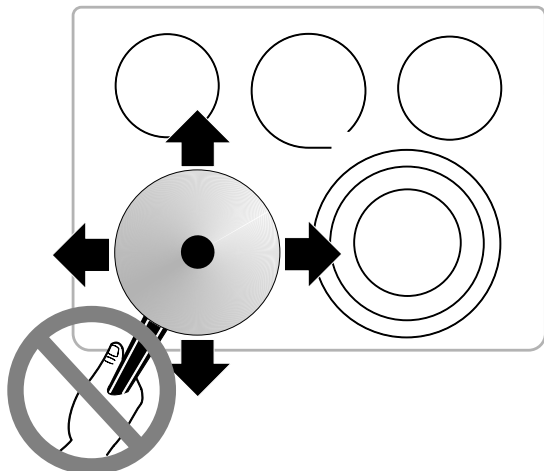
Prior to using your cooktop for the first time, apply some of the glass-ceramic cooktop cleaner supplied with your new appliance. Buff with a **non-abrasive** cloth or no-scratch cleaning pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.

Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed **immediately** after the cooktop has cooled using the cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use.

Cookware (cast iron, metal, ceramic or glass) with rough or dirty bottoms can **mark or scratch** the cooktop surface.

Do not:

- Slide anything metal or glass across the cooktop.
- Use cookware with dirt or dirt build up on bottom; replace with clean cookware before using.
- Use your cooktop as a cutting board or work surface in the kitchen.
- Cook foods directly on the cooktop surface without a pan.
- Drop heavy or hard objects on the ceramic glass cooktop, they may cause it to crack.



Cooktop cleaning

⚠ CAUTION

Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is COOL.

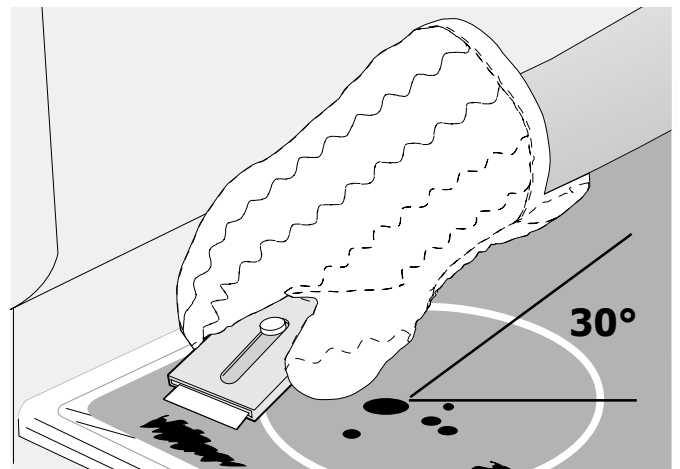
For light to moderate soil:

Apply a few drops of glass-ceramic cooktop cleaner directly to the cooktop. Use a paper towel or use a non-abrasive plastic type no-scratch cleaning pad to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue.

For heavy, burned on soil:

Apply a few drops of glass-ceramic cooktop cleaner directly to the soiled area. Rub the soiled area using a non-abrasive plastic type no-scratch cleaning pad, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.

If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff surface clean.



CARE & CLEANING

Cooktop cleaning (cont'd)

Plastic or foods with a high sugar content:

These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed **immediately**.

After turning the surface elements OFF, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool, and use the same method for heavy or burned on soils.

WARNING

DO NOT use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health and can chemically damage the ceramic glass surface.

Do not use the following on the cooktop:

- Do not use abrasive cleaners and scouring pads, such as metal and some nylon pads. They may scratch the cooktop, making it more difficult to clean.
- Do not use harsh cleaners, such as chlorine bleach, ammonia or oven cleaners, as they may etch or discolor the cooktop.
- Do not use dirty sponges, cloths or paper towels, as they can leave soil or lint on the cooktop which can burn and cause discoloration.



Replacing the oven light (some models)

CAUTION

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

IMPORTANT

The glass shield and wire holder must be in place whenever the oven is in use. This shield helps protect the appliance bulb from high temperatures.

The interior oven light bulb is located on the rear wall of the oven and is covered with a glass shield held by a wire holder.

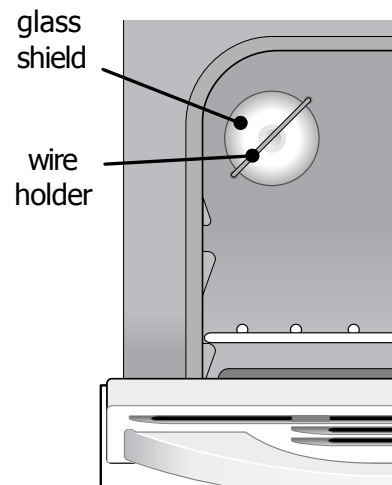


Fig.1

To replace the oven light bulb:

1. Turn electrical power off at the main source or unplug the range.
2. Open oven door for access to interior oven light. Once located, press wire holder to one side to release the glass shield (See Fig.1).
3. Replace bulb with a new 40 watt appliance bulb.
4. Replace glass shield over bulb and snap wire holder into place.
5. Turn power back on again at the main source (or plug the range back in).
6. The clock will then need to be set with the correct time of day. To reset, see "Setting the Clock" in this Use & Care Guide.

Removing and replacing the lift-off oven door

CAUTION

- To avoid possible injury when removing or replacing the oven door, follow the instructions below carefully and always hold the oven door with both hands positioned away from the door hinge area.
- The oven door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

To remove oven door:

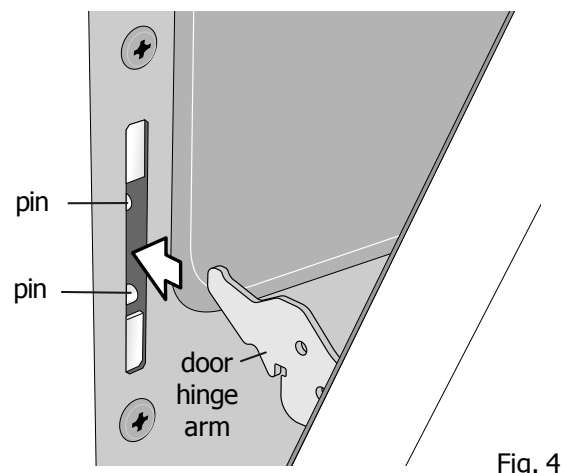
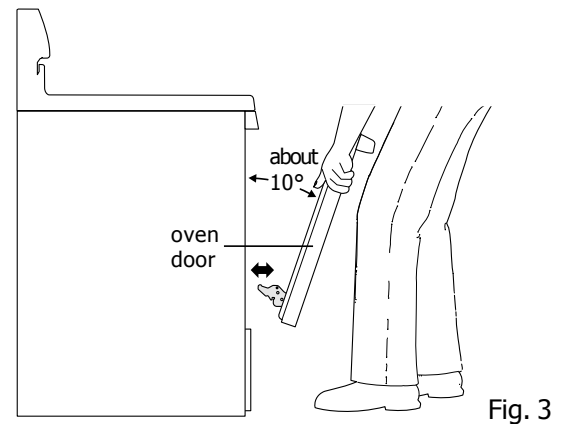
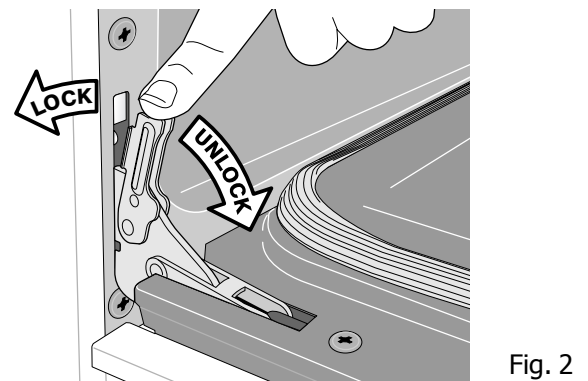
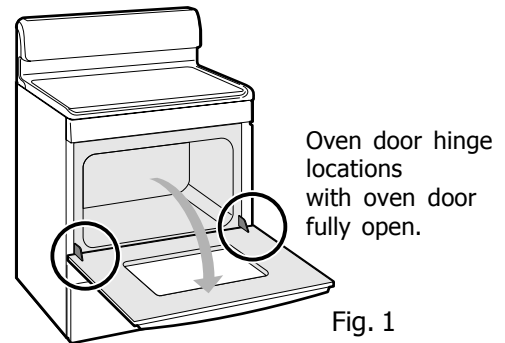
1. Open oven door completely (horizontal with floor - See Fig. 1).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely towards the oven door to unlock (See Fig. 2). A tool such as a small flat-blade screwdriver may be required.
3. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle).
4. Close the door to the broil stop position. The oven door will stop into this position just before fully closing.
5. With the oven door in the broil stop position (Fig. 3), slightly lift and carefully pull the oven door away from the oven frame. To avoid finish damage, be careful not to allow the oven door hinges to contact the oven front frame.

To replace oven door:

1. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle).
2. Holding the oven door at the same angle as the removal position (See Fig. 3), carefully line up and insert both door hinge arms between the pins located on each side of the oven door frame (See Fig. 4).
3. With both door hinge arms in place, open the oven door (horizontal with floor - See Fig. 1).
4. Push the door hinge locks up towards and into the oven frame for both left and right oven door hinges to the locked position (See Fig. 2).
5. Close the oven door.

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 positioned into the oven interior.
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.



BEFORE YOU CALL • Solutions to common problems

Problem	Solution
Poor baking results.	<ul style="list-style-type: none">• Many factors affect baking results. Make sure the proper oven rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. If you feel the oven is too hot or cool, see "Adjusting the oven temperature" section in this Use & Care.
Appliance is not level.	<ul style="list-style-type: none">• Be sure floor is level, strong & stable enough to adequately support range.• If floor is sagging or sloping, contact a carpenter to correct the situation.• Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of appliance until the rack is level.• Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square & have sufficient room for appliance clearance.
Cannot move appliance easily. Appliance must be accessible for service.	<ul style="list-style-type: none">• Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible.• Carpet interferes with appliance. Provide sufficient space so appliance can be lifted over carpet.
Surface element too hot or not hot enough.	<ul style="list-style-type: none">• Incorrect control setting. Be sure the correct control is ON for the element that you are attempting to use.
Surface element does not heat.	<ul style="list-style-type: none">• Lightweight or warped cookware used. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy & medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.• No power to appliance. See "Entire appliance does not operate" in this checklist.• Incorrect control setting. Make sure the correct control is turned ON for the surface element needed.
Oven portion of appliance does not operate.	<ul style="list-style-type: none">• Be sure the oven controls are set properly for the desired cooking feature. See Setting Oven Controls in this Use & Care or read the instructions "Entire appliance does not operate" in this checklist.
Entire appliance does not operate.	<ul style="list-style-type: none">• The time of day is not set. The time of day must first be set in order to properly operate the oven. See "Setting the clock" in the Setting oven controls section.• Make sure cord/plug is plugged correctly into outlet.• Service wiring is not complete. Contact your dealer, installing agent or authorized service agent.• Electrical power outage. Check house lights to be sure. Call your local electric company for service.
Self-cleaning cycle does not work.	<ul style="list-style-type: none">• Oven control not set properly. Follow instructions under Self-cleaning.• Self-cleaning cycle was interrupted. Follow steps under "Stopping or Interrupting a Self-cleaning cycle" under Self-cleaning.
Soil not completely removed after self-cleaning cycle.	<ul style="list-style-type: none">• 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 hot enough to burn on residue. Clean these areas before the self-cleaning cycle is started. Burned-on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.

Problem	Solution
Oven light does not work.	<ul style="list-style-type: none"> • Be sure the light bulb is secure in the socket. If the light bulb needs replaced see "Changing and replacing the interior oven light."
Oven smokes excessively during broiling.	<ul style="list-style-type: none"> • Incorrect setting. Follow "Setting broil" in Setting Oven Controls. • Make sure oven door is open to the broil stop position. • Meat too close to the broil element. Reposition the broil rack to provide proper clearance between the meat & the element. Preheat the broil element for searing. • Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean. • Broiler pan and insert wrong side up and grease not draining. Always place grid on the broiler pan with ribs up & slots down to allow grease to drip into pan (some models). • Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.
Flames inside oven or smoking from oven vent.	<ul style="list-style-type: none"> • Excessive spillovers in oven. For example this will happen for pie spillovers or large amounts of grease left on the oven bottom. Wipe up excessive spillovers before starting oven. If flames or excessive smoke are present see "Setting broil" in the Setting Oven Controls section.
Oven control panel beeps & displays any F code error (for example F10, F11, F13, F14, F15, F30, F31 or F90).	<ul style="list-style-type: none"> • Oven control has detected a fault or error condition. Press Clear/Off to clear the display & stop beeping. Try the bake or broil feature again. If the F code error repeats, remove power from appliance, wait 5 minutes and then repower appliance and set clock for the time of day. Try the bake or broil feature again. If the fault recurs, record fault and call for service.
Scratches or abrasions on cooktop surface.	<ul style="list-style-type: none"> • Coarse particles such as salt or sand between cooktop and utensils can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before usage. Small scratches do not affect cooking and will become less visible with time. • Cleaning materials not recommended for ceramic-glass cooktop have been used. See "Cooktop cleaning and maintenance" in the Care & Cleaning section of this Use & Care Guide. • Cookware with rough bottom has been used. Use smooth, flat-bottomed cookware.
Metal marks on the cooktop.	<ul style="list-style-type: none"> • Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a ceramic-glass cooktop cleaner to remove the marks. See "Cooktop cleaning and maintenance" in the Care & Cleaning section.
Brown streaks or specks on cooktop surface.	<ul style="list-style-type: none"> • Boilovers are cooked onto surface. Use razor blade scraper to remove soil. See "Cooktop Cleaning and Maintenance" in the Care & Cleaning section.
Areas of discoloration with metallic sheen on cooktop surface.	<ul style="list-style-type: none"> • Mineral deposits from water and food. Remove using a ceramic-glass cooktop cleaner. Use cookware with clean, dry bottoms.

INTERNATIONAL WARRANTY

This warranty covers AUTOMATIC WASHERS - AUTOMATIC DRYERS - WASTER DISPOSER - COOKTOPS - COOKER HOODS - OVENS - RANGES - DISHWASHERS

For your protection as the original purchaser, for home use, this appliance is warranted as set forth below.

IMPORTANT:

This Warranty shall not apply if the appliance has been subject to any accident, abuse or misuse, or damage by fire, flood or other acts of God. This Warranty covers only parts obtained through our Authorized Service Agency.

1-YEAR - MANUFACTURE & MATERIAL:

During the 1st year from the date of installation, we will, through our Authorized Service Agency, repair or replace (at our option) FOB factory any part that becomes inoperable due to defects in manufacture or material under normal use and service.

CUSTOMER'S RESPONSIBILITIES:

1. Record the model and serial number on this Warranty and keep it with your sales slip or invoice as a record of your installation date.
2. Provide proper connection to utilities, installation, setting of controls, and maintenance in accordance with instructions in the user's manual for the appliance.
3. Pay charges for pick up and delivery of the appliance, labor, transportation, local duties or taxes associated with warranty service including any charge to analyze the condition of the appliance. During the 1-Year Warranty, such charges are the responsibility of the dealer from whom the appliance was purchased, or as specified at the time of the purchase of the appliance.
4. Replacement of glass and light bulbs.

HOW TO OBTAIN SERVICE:

Contact the dealer where the appliance was purchased or any other of our authorized dealers. The dealer will make the necessary arrangements or refer you to our Authorized Service Agency.

THERE ARE NO OTHER WARRANTIES EXPRESS OR IMPLIED COVERING THIS APPLIANCE, EXCEPT THIS WARRANTY, WHICH IS IN LIEU OF ALL OTHER WARRANTIES, INCLUDING, TO THE EXTENT PERMITTED BY LAW, ANY IMPLIED WARRANTY OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

IN NO EVENT SHALL WE BE LIABLE FOR SPECIAL, INDIRECT OR CONSEQUENTIAL DAMAGES, OR FOR ANY DELAY IN THE PERFORMANCE OF THIS WARRANTY DUE TO CAUSES BEYOND OUR CONTROL.

THE SOLE AND EXCLUSIVE REMEDY UNDER THIS WARRANTY SHALL BE LIMITED TO THE REPLACEMENT OF PARTS AS HEREINBEFORE PROVIDED.

ELECTROLUX INTERNATIONAL COMPANY
PITTSBURGH, PA 15220, U.S.A.

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