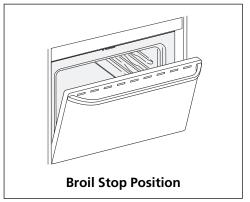
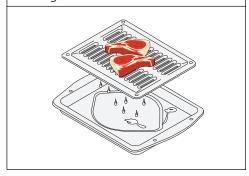
OVEN CONTROL GUIDE (Lower Oven)

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.



To Bake

- 1. Arrange oven racks while the oven is still cool.
- 2. Turn the Temperature Control knob to the desired oven temperature. When the oven is first turned on, the oven indicator light will glow.
- 3. Preheat the oven for 10 to 12 minutes before baking. Preheating is not necessary when roasting, cooking casseroles or broiling most foods. When the desired temperature is reached, the oven indicator light will go out. The light will then go on and off as the element cycles on and off to maintain the desired temperature.
- 4. When cooking is finished, turn the Temperature Control knob to OFF.

To Broil

- Arrange oven rack while oven is still cool. For rare meats, position the broiler pan closer to the element (upper position). For well-done foods such as chicken, lobster tails or thick cuts of meat, position the pan further from the element (to a lower position).
- 2. Turn the Temperature Control knob to BROIL. To sear rare steaks, allow the element to become red-hot—about 2 minutes—before placing food in oven.
- 3. Place the grid on the broiler pan, and 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. **Leave the door open at the broil stop position while broiling**. The door will stay in this position without closing.
- 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.

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

Versión en español, Si desea obtener una copia en español de este Manual, sírvase escribir a la dirección que se incluye a continuación. Solicite la P/N 318201126.

Spanish Owner's Guides Frigidaire Company P.O. Box 9061