

Gas Wall Oven

*Electronic Oven Timer
Porcelain Enamel Oven*



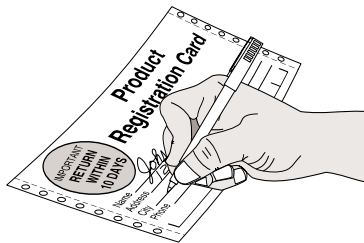
Owner's Guide

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Product Registration

Register Your Product

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



This Owner's Guide contains general operating instructions for your wall oven and feature information for several models. Your wall oven 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 318138200.

Spanish Owner's Guides
Frigidaire Company
P. O. Box 9061
Dublin, Ohio 43017-0961

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 wall oven. The **Cooking Guide** will help you to receive favorable results during cooking and baking. 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 lower portion of the oven front frame.

Model Number: _____

Serial Number: _____

Date Purchased: _____

Note: The instructions appearing in this Owner's Guide are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining any appliance.



⚠ 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 door or drawer 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 broiler 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, 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, window and broiler drawer.
- **Wear Proper Apparel—Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.

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

- **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 door 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 trim and 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 or broiler drawer. 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 bottom with aluminum foil.** Exposed fat and grease could ignite.
- **Do not touch a hot oven light bulb with a damp cloth.** Doing so could cause the bulb to break. Disconnect the 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.

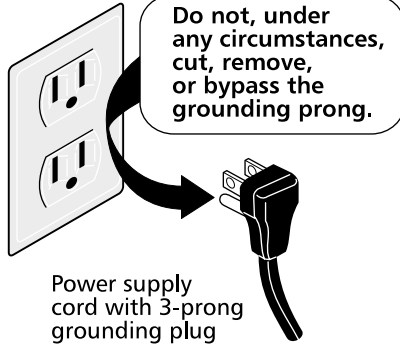
SAVE THESE INSTRUCTIONS

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



IMPORTANT: READ AND SAVE THESE INSTRUCTIONS.

⚠ WARNING This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. **DO NOT** cut or remove the grounding prong from this plug.

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

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

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

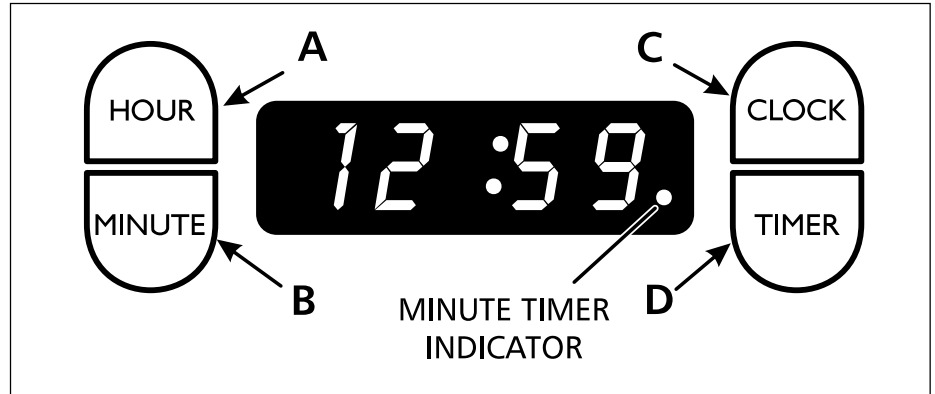
Oven Ignition

When you turn the oven on, the glow bar igniter begins to heat. When the lighter is hot enough, in about 45 seconds, the gas flows into the burner and is ignited.

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

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

Setting the Clock and Minute Timer



To Set the Clock

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

1. Press pad C (CLOCK).
2. Press and hold pad A (HOUR) until the correct hour appears in the display. (The numbers will only count forward.)
3. Press and hold pad B (MINUTE) until the correct minutes appear in the display.

To Set the Minute Timer

1. Press pad D (TIMER), "0:59." (59 MINUTES) and the minute timer indicator will appear in the display window. The timer can be set for any amount of time from 1 minute to 1 hour and 59 minutes.
2. To set a time more than 59 minutes, press and release pad A (HOUR). The timer will jump in at the maximum 1 hour and 59 minutes. Adjust the time by pressing and holding pad B (MINUTE) until the correct time appears in the display. The minute timer will automatically start when the pad is released.
3. When the set time has passed, the control will display "0:00." and beep continuously. Press pad C (CLOCK) to cancel the timer and return to the clock mode.

Before Setting Oven Controls

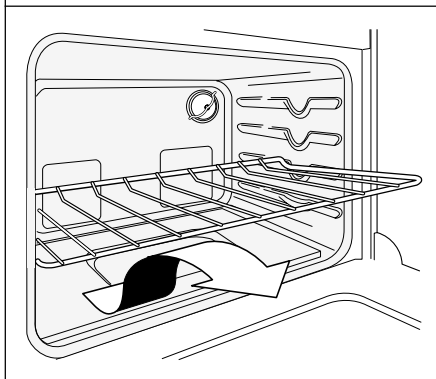
Oven Vent Location

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

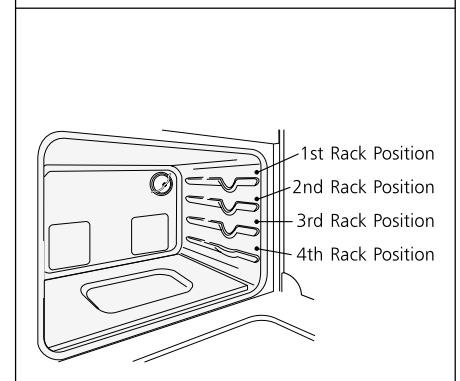
Arranging Oven Racks

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

To remove an oven rack, pull the rack forward until it stops. Lift up front of rack and slide out. **To replace an oven rack**, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.

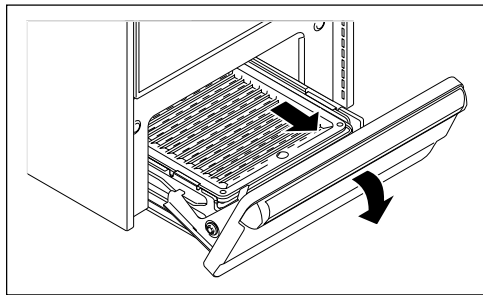
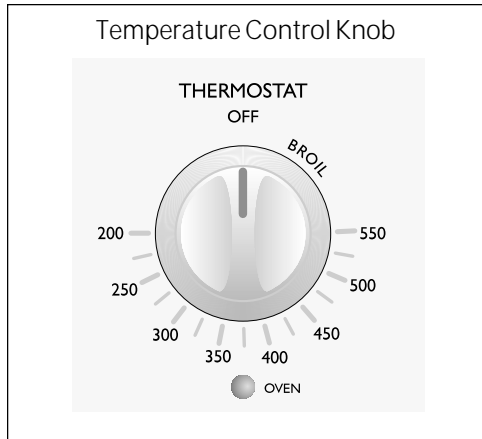


To bake on one rack, place the rack on position 3 or 4. **To bake on two racks**, place the racks on positions 1 and 3.

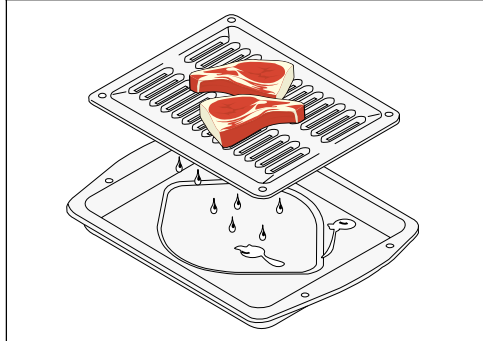


Some models have 2 flat racks. Other models have one flat rack and one offset rack. The rungs on the offset rack are slightly raised from the edges of the rack. This raised part of the rack is designed to allow easy and safe removal of foods from the lower racks of the oven and prevent hands from contacting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

To Bake

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 oven temperature. When the oven is first turned on, the oven indicator light under the Temperature Control knob 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.
4. When cooking is finished, turn the Temperature Control knob to OFF.
5. See Cooking Guide for more information on baking.

To Broil

1. Pull out broiler drawer.
2. Arrange oven rack while broiler 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).
3. 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.
4. 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.
5. Push in the drawer and **close the door**.
6. Broil on one side until food is browned; turn and cook on the second side. Season and serve. **Note:** Always pull the drawer out to the stop position before turning or removing food. See your Cooking Guide for more information on broiling.
7. When broiling is finished, turn the Temperature Control knob to OFF.

Oven Cleaning

Adhere to the following cleaning precautions:

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning the appliance 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 appliance with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).

Porcelain Enamel Oven

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 and the small area at the front center of the oven bottom. Clean with hot, soapy water. Rinse well using clean water and a cloth.

Adhere to the following precautions when using oven cleaners:

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

Cleaning the Oven Bottom

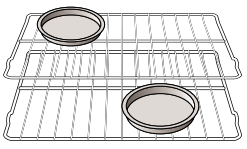

The oven bottom in porcelain enamel oven models can be removed for cleaning. See "To Remove and Replace Oven Bottom" under **General Cleaning**.

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

General Cleaning

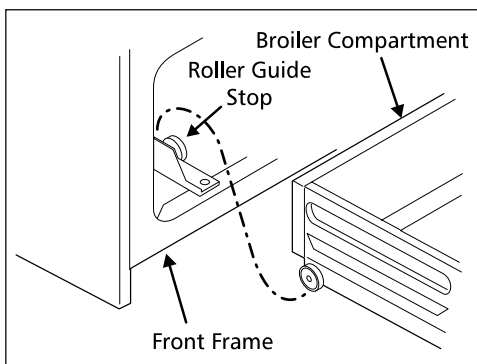
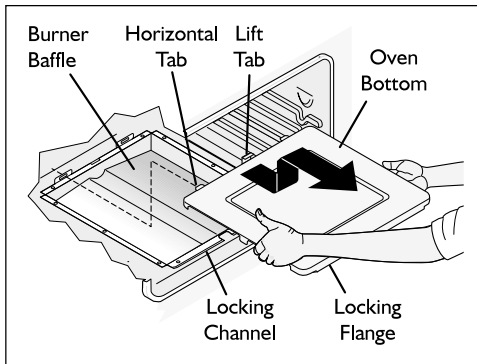
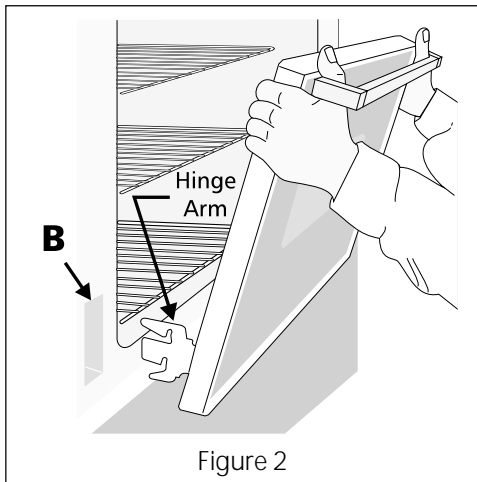
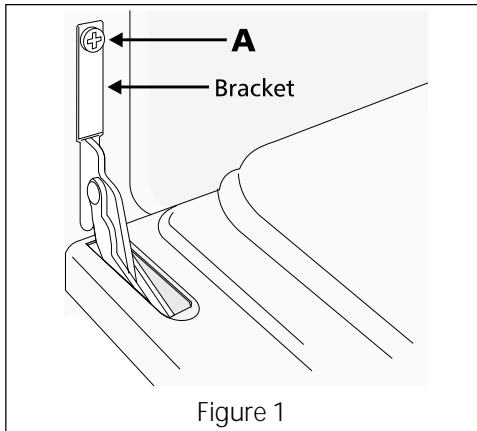
Cleaning Various Parts of Your Wall Oven

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</i> , use hot soapy water and a cloth. <i>For more difficult soils and built-up grease</i> , apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. DO NOT use abrasive cleaners, spray cleaners or scouring pads on any of these materials. These cleaners can permanently damage the control pad surface. |
| Control Panel | <i>Before cleaning the control panel</i> , turn control to OFF and remove the control knob. To remove, pull knob 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 control may cause damage to the appliance. To replace knob after cleaning, line up the flat sides of both the knob and the shaft, then push the knob into place. |
| Porcelain Enamel Broiler Pan and Grid, Door Liner, Broiler Drawer | Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. <i>If necessary</i> , cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. |
| 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. Care should be taken not to damage or remove the oven door gasket. |

General Cleaning

(continued)



To Remove and Replace Oven Door

To Remove Oven Door:

1. Open the door to the fully opened position.
2. Remove the screws (**A**) on each side of the oven door. (See Figure 1.)
3. Remove the brackets.
4. Close the door about 3/4 of the way to the quarter-open position. Grasp the door firmly on both sides and lift up about 1/2", then swing the lower end away from the wall oven.
5. To clean oven door, see the cleaning chart on page 10.

To Replace Oven Door:

1. Grasp the door firmly on both sides.
2. Place top of the hinge arm against the top of the opening (**B** in Figure 2) in the oven frame. Push the bottom of the door in until the hinge is all the way into the opening.
3. Gently lower the door so that the bottom of the hinge arm rests on the bottom of the opening.
4. Open the door to the fully opened position.
5. Replace the retaining brackets and screw(s) on each side of the oven door.
6. 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 Bottom

To Remove the Oven Bottom:

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

To Replace the Oven Bottom:

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

Broiler Drawer

To Remove the Broiler Drawer

1. Open and empty the drawer.
2. Pull drawer out to the drawer stop.
3. Tilt the drawer down and pull it out over the rollers.

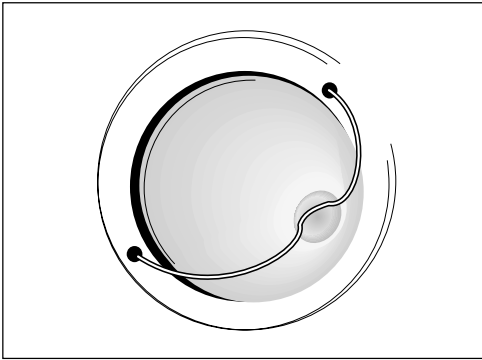
To Replace the Broiler Drawer

1. Insert the rear end of the drawer into the opening.
2. Fit the end rollers onto the guide rails.
3. Hold the drawer in a horizontal position, then push in.

WARNING Flammable materials should not be stored in an oven or in the broiler 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 wall oven. Flammable materials may explode and result in fire or property damage.

Changing Oven Light (some models)

The oven light automatically turns on when the door is opened. Use the rocker switch located on the control panel to turn the oven light on or off when the door is closed.



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.

To Change the Oven Light (some models)

1. Turn electrical power off at the main source or unplug the oven.
2. Press wire holder to one side to release the glass shield.
3. Replace bulb with a new 40 watt appliance bulb.
4. Replace glass shield in socket and snap wire holder into place.
5. Turn power back on again at the main source (or plug the oven back in).
6. The clock (if equipped) will then need to be reset. To reset, see **Setting the Clock and Minute Timer** in this Owner's Guide.

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.

Wall oven is not properly connected to gas supply. Check connection (see Installation Instructions).

Oven light does not work.

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

Broiler drawer 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

Many factors affect baking results. See **Baking** in your Cooking Guide for hints, causes and corrections. See **Arranging Oven Racks**.

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 before starting the self-clean cycle.

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 Company, 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 Company 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 Company 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 Company 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
P.O. Box 7181
Dublin, Ohio 43017
(800) 451-7007



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.