



Use & Care Guide Gas Range



 **Electrolux**

2 Finding Information

PLEASE READ AND SAVE THIS GUIDE

Thank you for choosing **Electrolux**, the new premium brand in home appliances. 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 key product information.

IMPORTANT

PLEASE READ all instructions completely before attempting to install or operate the appliance.

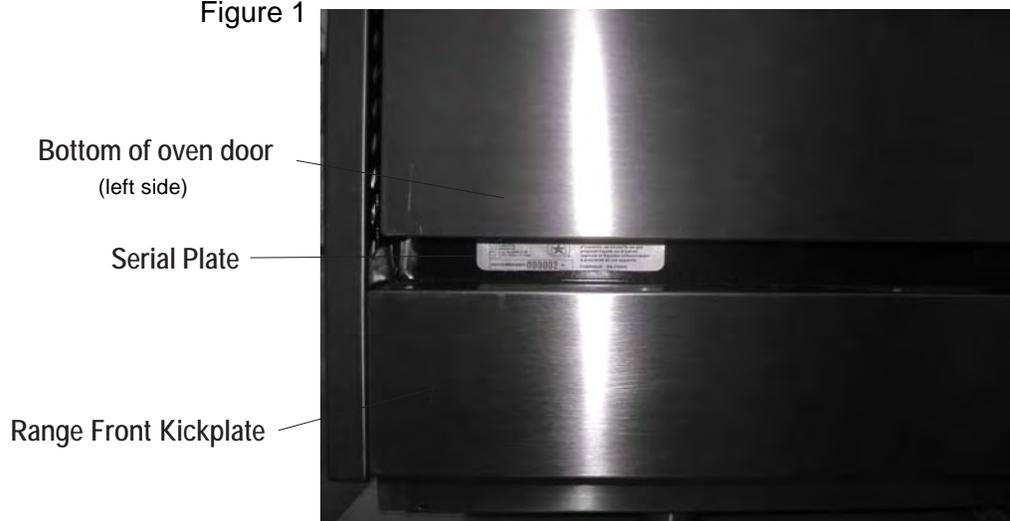
Once you have your appliance installed, we suggest you keep this manual in a safe place for future reference. Should any problems occur, refer to the **Troubleshooting** section of this manual. This information will help you quickly identify a problem and get it remedied. In the event you require assistance, please contact the dealer where you purchased your appliance.

MAKE A RECORD FOR QUICK REFERENCE

Whenever you call to request information or service, you will need to know your model number and serial number (Figure 1). You can find this information on the appliance's serial plate and on the product registration card.

SERIAL PLATE LOCATION

Figure 1



PRODUCT REGISTRATION CARD

The package containing this manual also includes your product registration information. Warranty coverage begins at the time your Electrolux appliance was purchased.

If you received a damaged product, immediately contact your dealer or builder. Do not install or use a damaged appliance.

NOTE

Registering your product with Electrolux enhances our ability to serve you. You can register online (at the Internet address below) or by dropping your Product Registration Card in the mail. Complete and mail the Product Registration Card as soon as possible to validate the registration date.

Please record the purchase date of your Electrolux appliance and your dealer's name, address and telephone number.

Purchase Date

Electrolux Model Number

Electrolux Serial Number

Dealer Name

Dealer Address

Dealer Telephone

Keep this manual and the sales receipt together in a safe place for further reference.

QUESTIONS

For toll-free telephone support in the U.S. and Canada:
1-877- 4ELECTROLUX (1-877-435-3287)

For online support and Internet product information:
www.electroluxusa.com

4 Finding Information

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IMPORTANT SAFETY INSTRUCTIONS

Safety Precautions

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 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, could result in death or serious injury.

CAUTION

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

CAUTION

CAUTION used without the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in property damage.

IMPORTANT

Indicates installation, operation or maintenance information which is important but not hazard related.

6 Safety

GENERAL PRECAUTIONS

IMPORTANT

- Begin by ensuring proper installation and grounding of the appliance by a qualified technician according to the accompanying Installation Instructions. Have the installer show you where the fuse or junction box is located so that you know how and where to turn off power. Also, have the installer show you the location of the gas supply. If you smell gas, do not use the appliance. Immediately turn off the gas supply at the shut off valve, disconnect electrical power to the appliance at the fuse or junction box and contact the gas supplier or qualified appliance technician.
- Ensure that the appliance is used only by those individuals who are able to operate it properly.
- Use the appliance only for cooking tasks expected of a home appliance as outlined in this manual.
- Properly clean and maintain as recommended in this manual, cleaning only the parts listed.
- Use only dry potholders to avoid steam burns when removing hot cookware.
- In the event that a burner flame goes out and gas escapes, open a window or door. Wait at least 5 minutes before attempting to use the cooktop.
- Select utensils of the proper size, material and construction for the particular type of cooking being done. Select utensils that are large enough to contain food without boil-over or spillover. Choose pans with easily grasped handles that will stay cool while cooking. Do not use utensils with loose handles. Avoid using pans that are too heavy to lift safely. Use cookware only for its intended purpose. Certain types of glass, ceramic, and earthenware utensils are suitable for use only in an oven and not in cooktop applications.
- When cooking, set the burner controls so that the flame heats only the bottom of the utensil and does not extend up the sides of the utensil.
- When deep fat frying, be certain that the pan is large enough to contain the desired volume of food without overflow caused by bubbling of the fat. Never leave a deep fat fryer unattended. Avoid deep fat frying of moist or frost-covered foods. Foods with high water content may cause spattering or spilling of the hot fat. Heat fat slowly and stir together any combinations of oils and fats prior to applying heat. Utilize a deep fat frying thermometer to avoid heating the fat to temperatures above the flash point.
- Always turn pan handles to the side or back of the cooktop. Do not turn handles towards the room where they are easily hit. Handles should not extend over adjacent burners.
- Always check the positions of the control knobs to make sure the cooktop is off when you are finished cooking.
- Before performing any service, turn off the gas supply by closing the gas shut-off valve and turning off the electrical power supply.

GENERAL PRECAUTIONS

IMPORTANT

- Always light each burner prior to placing a utensil on the burner grate. Also, turn the control knob to the “off” position before removing a utensil from the burner grate.
- Always clean the appliance cautiously. If using a damp sponge or cloth, wait until the cooktop has cooled sufficiently to prevent steam burns. Also, some cleaners can produce harmful or unpleasant fumes if applied to hot surfaces.
- Clean only those parts listed in this manual.
- Keep any ventilation filters clean to avoid grease fires.
- Always set utensils gently onto the grates and center them so that they are well-balanced.
- Always keep the cooktop surface clean and dry.
- This cooktop is designed as a cooking appliance. Never use it for warming or heating a room.
- Before performing any service, turn off the gas supply by closing the gas shut-off valve and turning off electrical power supply.
- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors with this appliance. This type of appliance is not designed for industrial or laboratory use.
- Exercise caution when opening the oven door. Let hot air or steam escape before looking or reaching into the oven.
- Position oven racks in desired locations when the oven is cool. (If a rack must be repositioned after the oven is already hot, be certain that potholders are used.)
- In the event that a burner flame goes out and gas escapes, turn off the gas control and open a window or door. Wait at least 5 minutes before attempting to use the cooktop or oven.

8 Safety

GENERAL PRECAUTIONS

CAUTION

- Do not use the appliance for warming or heating the room.
- Do not leave children alone or unattended in the area where the appliance is in use. Never allow children to sit or stand on any part of the appliance. Do not let children play with the appliance.
- Do not store items of interest to children above the range. Children could be burned or injured while climbing on the appliance.
- Do not wear loose or hanging apparel while using the cooktop.
- Do not store combustible, flammable or explosive materials on the cooktop, in the oven, or in adjacent cabinets.
- Do not attempt to repair or replace any part of the appliance unless specifically recommended in literature accompanying this appliance. All other service should be referred to a qualified technician.
- Do not use water on grease fires. A violent steam explosion may result. Smother any flames with a lid, cookie sheet or flat tray. Flaming grease can be extinguished with baking soda or a multipurpose chemical or foam extinguisher.
- Do not allow potholders to touch gas burners. Do not use a towel or bulky cloth as a potholder.
- Do not block or obstruct the holes beneath the control knobs. Blocking these holes may affect burner operation and may result in a hazard.
- When using the cooktop, do not touch the grates, burner caps, burner bases, or any other parts in proximity to the flame. These components may be hot enough to cause burns.
- If the cooktop is near a window, do not use long curtains as a window treatment. They can blow over the cooktop and create a fire hazard.
- Do not cover the burners and grates with anything except properly selected utensils. Decorative covers should not be used.
- Do not heat unopened food containers such as baby food jars and cans. Pressure buildup may cause the container to burst and cause injury.
- Do not use abrasive or caustic cleaners or detergents on this appliance, as these may cause permanent damage. Do not use aerosol cleaners, as these may be flammable or cause corrosion of metal parts.
- Do not use or attempt to use this appliance in the event of a power failure.
- Do not slide cookware across the grates. Sliding may damage the finish of the grates. Lift utensils to reposition them.

GENERAL PRECAUTIONS

CAUTION

This appliance cannot be converted to LP (liquid petroleum) gas. No additions, changes or conversions should be made in order for this appliance to satisfactorily meet the application needs. Failure to follow these instructions could result in serious injury or property damage.

WARNING

Severe shock, or damage to the appliance may occur if the appliance is not installed by a qualified installer or electrician.

WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

10 Feature Overview

Before using your range, become familiar with the features and control panel layout. See **Figure 22** (page 23) for a detailed control panel layout for your model.



1. Control Panel
2. Infrared Broiler
3. Convection Fan
4. Bake Burner
5. Oven Door
6. Oven racks
7. Oven Rack Supports
8. Oven Rack Glides



PROPER BURNER ADJUSTMENTS

The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharply defined. Adjust or clean burner if flame is yellow-orange. To clean burner, see instructions under **Care & Cleaning**.

BURNER LOCATIONS

All Electrolux Icon range cooktops are equipped with sealed burners. See Figure 2 for a detailed burner layout for your model.

Figure 2

Burner Configurations



E36GF75GPS



E30GF74GPS



E36GF76GPS

12 Cooktop Features

SEALED BURNER CONFIGURATION

On ICON all-gas ranges, there are a total of four (4) or six (6) burners, all rated with a maximum of 15K btu. Additionally, all burners are equipped with a slow simmer setting rated at 620 btu.

On ICON 36" all-gas ranges (Model EGF76GPS), there is a central griddle rated at 18.5K btu. The same 15K btu top burners are equipped with the low simmer settings of 620 btu on this model.

BURNER BASE, HEAD & CAPS

The burner heads spread the flame evenly around the burner perimeters. The burner heads must seat properly in the burner bases to enable proper cooktop operation. To ensure proper seating, the burner heads are keyed using a hole which aligns with the ignitor.

BURNER IGNITERS

A burner igniter is located on each gas burner base. When a control knob is rotated more than 90 degrees counterclockwise, the igniter will spark and the selected burner will ignite. Additionally, due to the automatic re-ignition feature, the igniters will spark automatically if a flame should blow out or be severely distorted by a draft or by a ventilation system. Burner igniters must always be kept clean and dry to function properly. Dirty or wet igniters will result in constant sparking, even if there is a flame present. See **Figure 3**.

Figure 3.



CONTROL KNOBS

The control knobs provided with this cooktop are designed for ease of use and longevity. The “D” shaped design of the knob shaft ensures proper orientation when reinstalling the knob. Located beneath each knob is a bezel ring that mounts to the control panel.

PLACEMENT OF BURNER GRATES

Place grates on the spill tray. See **Figure 4**. Be sure they are located correctly inside the stainless steel frame.

IMPORTANT

Do not slide the grates on the stainless steel frame. Doing so can damage the surface.

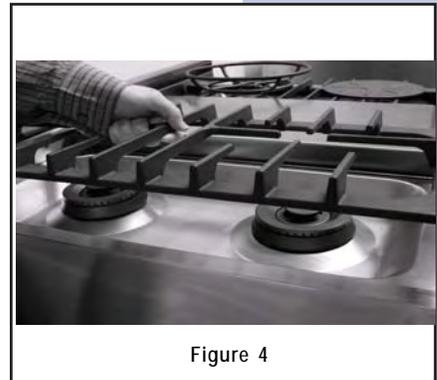


Figure 4

FLAME ADJUSTMENT

For most cooking, start on the highest control setting and then turn to a lower one to complete the process. Use the chart below as a guide for determining proper flame size for various types of cooking. The size and type of utensil used and the amount of food being cooked will influence the setting needed for cooking.

For deep fat frying, use a thermometer and adjust the surface control knob accordingly. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be undercooked. Do not attempt to deep fat fry too much food at once as the food will neither brown nor cook properly.

*Flame Size	Type of Cooking
High Flame	Start most foods; bring water to a boil; pan broiling
Medium Flame	Maintain a slow boil; thicken sauces, gravies; steam
Low Flame	Keep foods cooking; poach; stew

***These settings are based on using medium-weight aluminum pans with lids. Settings may vary when using other types of pans.**

Never extend the flame beyond the outer edge of the utensil. A higher flame simply wastes heat and energy, and increases your risk of being burned by the flame.

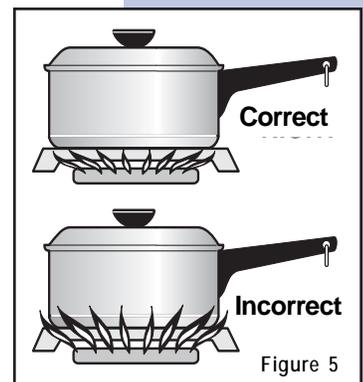


Figure 5

SURFACE COOKING UTENSILS

***GOOD**

- **Flat bottom** and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared and the size of burner.
- Made of material that conducts heat well.
- Easy to clean.

POOR

- Curved and warped pan bottoms.



- Pan overhangs cooktop by more than 2.5 cm (1").



- Heavy handle tilts pan.



- Flame extends beyond cooktop.



Note: Always use a utensil for its intended purpose. Follow manufacturer's instructions. Some utensils were not made to be used in the oven or on the cooktop.

USING THE ACCESSORY GRIDDLE (SOME MODELS)



Figure 6
Side with grill

Figure 7
Flat Side



The griddle is intended for direct food cooking and can be used on both sides (Figures 6 and 7). Do not use pans or other cookware on the griddle. Doing so could damage the finish. With the grate in position over the burner, set the griddle on top of the grate positioning the notches in the griddle over the grate fingers.

⚠ CAUTION

Always place the griddle on the grate before turning on the burner.

Always use potholders to remove the griddle from the grate. Allow the griddle to cool before removing. Do not set hot griddle on surfaces that cannot withstand high heat; such as countertops. Be sure the griddle is positioned correctly and stable before use to prevent hot spills and possible burns.

USING THE INTEGRATED GRIDDLE

Figures 8



To Grill Food:

1. Remove griddle cover.
2. Set temperature using the griddle control knob and cook food directly on the flat surface of the griddle.
3. Replace the cover after griddle has cooled.

Figures 9



To Clean:

1. Allow the griddle to cool. Remove grease tray and dispose of grease .
2. Clean the empty tray with detergent and water using paper towels, dish cloth or sponge.

NOTE

Discoloration of the griddle cooking surface is normal.

USING THE WOK STAND

The Wok Stand provided with your cooktop is designed to allow round-bottomed woks to be used. **It is recommended that you use a 14 inch diameter (35.5 cm) or less Wok.** Also, using the front burners with the wok stand will produce the best results. If properly positioned, the Wok Stand will not slide off the grate.

⚠ CAUTION

Always use potholders to remove the wok stand from the grate. Allow the wok stand to cool before removing. Do not set hot wok stand on surfaces that cannot withstand high heat; such as countertops.

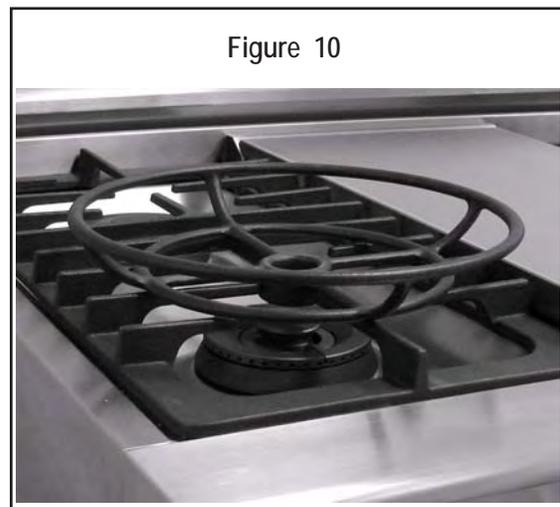
Be sure the Wok Stand is positioned correctly and stable before use to prevent hot spills and possible burns.

To Properly Position the Wok Stand:

With the grate in position over the burner, set the Wok Stand on top of the grate positioning the center of the Wok Stand over the center of the cooktop grate fingers (See **Figure 10**).

Flat-bottom woks with large flat bottoms may also be used on your cooktop Surface Burner Grates without the Wok Stand. Insure the stability of the flat-bottom wok before cooking without the Wok Stand. If unstable, **DO NOT** use the flat-bottom wok without the Wok Stand.

Round-bottom woks (with a support ring) should **NOT** be used. The supporting ring was not designed for proper or stable use on the Surface Burner Grates.



⚠ CAUTION

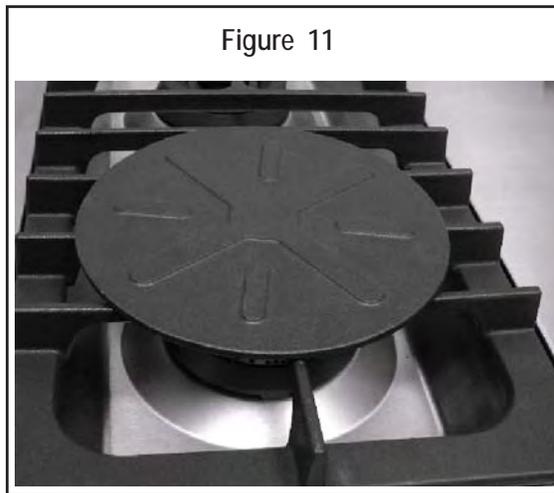
Be sure to **ALWAYS** use the Wok Stand if the stability of the wok is uncertain. If cooking large amounts of liquid food without the Wok Stand, the wok may tip and spill over causing burns.

USING THE SIMMER PLATE

The Simmer Plate has been specifically designed for simmering and holding food at the lowest safe temperature. It can be used for cooking sauces long periods of time, or melting chocolate. With the grate in position over the burner, set the simmer plate on top of the grate, centering the plate over the grate fingers (See **Figure 11**). Then place the utensil on the simmer plate.

The Simmer Plate is to be used by setting the burner to its lowest setting. The Simmer Plate is intended to be used for simmering only. The Simmer Plate must be removed when cooking.

Figure 11



⚠ CAUTION

Always place the simmer plate on the grate before turning on the burner.

Always use potholders to remove the simmer plate from the grate. Allow the simmer plate to cool before removing. Do not set hot simmer plate on surfaces that cannot withstand high heat; such as countertops.

Be sure the simmer plate is positioned correctly and stable before use to prevent hot spills and possible burns.

18 Operation

BEFORE COOKING

Ensure that the range has been installed by a qualified individual who has tested the operation of the cooktop and oven in accordance with the Installation Instructions. The burner rings, burner caps, grates, and knobs must be in place for the cooktop to operate properly. All cooktop components must be clean. Be certain that the gas and electrical power supplies to the range are operational. Read this **Use and Care Manual** in its entirety prior to operating the cooktop and oven.

SETTING SURFACE CONTROLS

Your range is equipped with burners which allow high, standard, and simmer cooking.

Simmer Setting Burner: best used for simmering delicate sauces, etc.

Standard Setting Burner: used for most all surface cooking needs.

Always select a utensil that is suitable for the amount and type of food being prepared. Select a flame size appropriate to the pan. Never allow flames to extend beyond the outer edge of the pan.

Your cooktop is also equipped with 240° rotation flame control valves. These valves provide enhanced control of the burner flame. Each burner lights automatically from an electric igniter when its control knob is turned counter clockwise from the "OFF" position to the "hi" position.

OPERATING THE CONTROL VALVES

To light a particular burner, press in on the corresponding control knob, then immediately rotate the knob counter clockwise from the "OFF" position to the "hi" position.



The burner igniters will spark continuously until the gas ignites on the selected burner. The igniters will stop sparking as soon as the burner ignites.

Once the burner is lit, reduce the flame height if desired by rotating the control knob further counterclockwise, then place the utensil on the grate.

Figure 12
Burner Control Valve

WARNING

Do not touch any burner caps, burner base, burner head, or igniter while the igniters are sparking, as an electrical shock could result.

IMPORTANT

- If the gas does not ignite within four seconds, turn off the valve. Allow at least two minutes for any gas to dissipate, then repeat the lighting procedure.
- Burner igniters must always be kept clean and dry to function properly. Due to the re-ignition feature, dirty or wet igniters will result in constant sparking, even if there is a flame present. Additionally, igniters will spark automatically if the flame is distorted by a draft or by a cooktop ventilation system. Eliminate the draft or reduce the ventilation blower speed in this case.
- When the cooktop is cool and/or more than two burners are in use, the igniters may continue to spark if the control knob is set to the "LOW" position. This is normal until the burner warms up. The tendency to spark under these conditions can be reduced by operating the burner at a higher flame setting for a short period of time (normally 60 seconds or less), then adjusting the control knob down to the "LOW" setting. The burner will also warm up faster if a utensil is placed on the grate.
- The flame should be steady and blue in color. Foreign material in the gas line, especially in new construction, may cause an orange cooktop flame during initial operation. This will disappear with further use.
- The flame should burn evenly around the perimeter of the burner. If the flame is uneven, ensure that the burner base, heads and caps are properly positioned, then check for any foreign material in the burner ring or on the burner cap. Remove any foreign material with a straightened paper clip, wire, or needle. Do not use a toothpick to remove clogs, as it could break off. Do not damage or distort the shape of the burner ring ports.
- Never light the burners with a match or other open flame. If a burner does not ignite, refer to the Troubleshooting Guide.

CAUTION

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

SETTING THE BURNER FLAME HEIGHT

Setting the proper burner flame height for the desired cooking process and selected utensil will result in superior cooking performance, while also saving time and energy. Follow these recommendations for best results:

1. Use low or medium flame heights when cooking in utensils that are poor conductors of heat, such as glass, ceramic, and cast iron cooking vessels. Reduce the flame height until it covers approximately 1/3 of the utensil diameter. This will ensure even heating within the utensil and reduce the likelihood of burning or scorching of food.
2. Reduce the flame if it is extending beyond the bottom of the utensil. A flame that extends up the sides of the utensil is potentially dangerous, heats the utensil handle and kitchen instead of the food, and wastes energy.
3. Reduce the flame height to the minimum level necessary to perform the desired cooking process. Remember that food cooks just as quickly at a gentle boil as it does at a vigorous, rolling boil. Maintaining a higher boil than is necessary wastes energy, cooks away moisture, and causes a loss in food flavor and nutrient level.

ENERGY SAVING TIPS

- Always use utensils with flat, smooth bottoms and tight-fitting lids to retain heat and moisture.
 - Minimize the amount of liquid or fat to reduce cooking times.
 - Select cookware of the proper size, material and construction for the cooking process being performed.
 - Adjust the flame height to fit the utensil size.
 - After liquid reaches a boil, reduce the heat to maintain a simmer rather than a rolling boil.
 - Use a timer rather than repeatedly removing the lid to check food.
 - Thaw foods prior to cooking to reduce cooking time.
-

BEFORE SETTING OVEN CONTROLS

Installing and Removing Oven Rack Supports

ALWAYS INSTALL OVEN RACK SUPPORT BEFORE TURNING ON THE OVEN (WHEN OVEN IS COOL)

To install oven rack support, align and insert 2 rear tabs of the rack supports to the rear holes in the oven side wall. Then align the 2 front tabs of the rack support to the front holes in the oven side wall. Push in on rack supports to secure in wall.

Fig. 13



Fig. 14



To remove the oven rack support for cleaning, support and lift front bottom of rack support to release front tabs. Then rotate rack support up and out to release rear tabs.

Fig. 15



Removing and Replacing 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 install an oven rack, locate the two hole punches in the small plates at the front corners of the rack. Position the back of the rack on the rack glides and drop the pin holes over the pins on the rack glides.

Figs. 16 a 18



To remove an oven rack, pull the rack forward. Lift up the rack off the oven rack glides.

ARRANGING OVEN RACKS

ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN). Three chrome-plated Smooth-Glide^{MR} oven racks and one chrome plated conventional oven rack are provided with your range.

To bake on a single rack, place the rack in position 3. **To bake on 2 racks**, place the racks in position 2 and 4. To bake on 3 racks, place the racks in position 1,3,5. **See figure 19.**

Figure 19



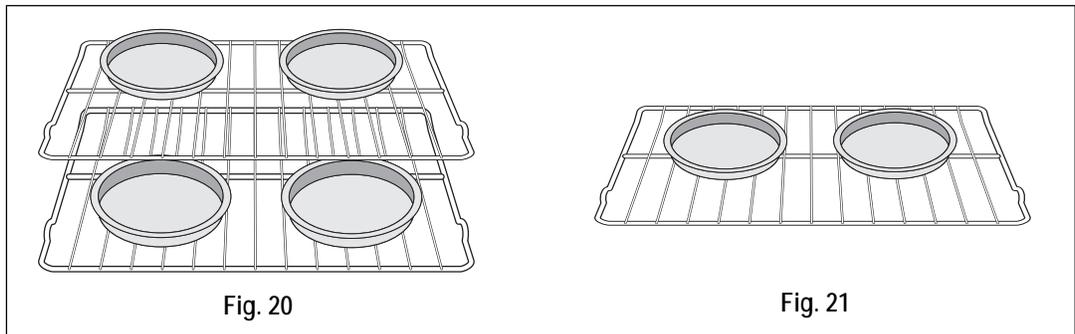
RECOMMENDED RACK POSITIONS FOR BROILING, BAKING AND ROASTING

Food	Rack Position
Broiling meats, chicken or fish	3,4,5
Cookies, cakes, pies, muffins	2,3
Frozen pies, Angel Food cake, yeast breads, casseroles	2
Turkey, roast, ham	1

NOTE: Always use caution when removing food.

Baking Layer Cakes with 1 or 2 Oven Racks

For best results when baking cakes or cookies using 2 oven racks, place cookware on rack positions 2 and 4. (see figure 20). For best results when using a single oven rack, place cookware on rack position 3. (Fig. 21).



Air Circulation in the Oven

For best air circulation and baking results allow 2-4" (5-10cm) around the cookware for proper air circulation and be sure pans and cookware do not touch each other, the oven door, sides or back of the oven cavity. The hot air must be able to circulate around the pans and cookware in the oven for even heat to reach around the food.

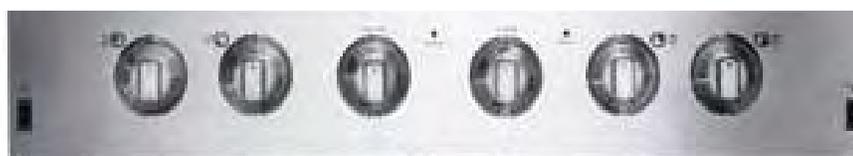
SELECTOR KNOBS AND FUNCTIONS

Read the instructions carefully in this manual before using the oven.

Figure 22



E30GF74GPS



E36GF75GPS



E36GF76GPS

OVEN FUNCTION

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

Standard Bake- With the Standard Bake function, the bottom bake burner provides conventional baking heat. Temperatures may be set from 170°F (77°C) to 500°F (260°C). Use Standard Bake for single rack baking or roasting.

Convection Cooking - With the Convection function, the convection fan in the rear of the oven circulates the heat from the bake burner, distributing the heat evenly throughout the oven cavity. Because of the evenly distributed heat, multiple rack cooking is possible. Convection cooking is faster than conventional cooking with some baked foods along with reduced temperatures. Most meats and poultry have up to 25% reduction in cook times.

Infrared Broil - The broil burner is located at the top of the oven. The burner heats the metal screen until it glows. The glowing screen produces the infrared heat, searing the outside of broiled foods and sealing in the juices. **Broiling is performed with the oven door closed.**

BAKING

This cooking mode is for normal baking, roasting or warming. The temperature control knob can be set at any temperature from 170°F (77°C) to 500°F (260°C).

To set the Bake temperature to 350°F:

1. Arrange interior oven racks to desired positions..
2. Turn “Oven” selector knob to 350°F.
3. The oven indicator light will turn on, and the oven will begin to preheat. Once the oven temperature reaches 350°F the oven indicator light will turn off.

The oven indicator light will cycle on and off until the Bake selector knob is turned to the “**OFF**” position.

To change the baking temperature (example 350°F to 425°F):

- 1 After the oven is already been set at 350°F , and the oven temperature needs to be changed to 425°F, turn the temperature control knob to 425°F. The oven indicator light will turn off when the oven temperature reaches 425°F.

WARNING

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat, causing a fire hazard.

OVEN VENT

Do not block the duct at the rear of the range when cooking in the oven. It is important that the flow of hot air from the oven and fresh air into the oven burner never be interrupted. Avoid touching the vent openings or nearby surfaces during oven or broiler operation – they may become hot.

WARNING

FOOD SAFETY - According the United States Department of Agriculture: Do not hold foods between 40°F to 140°F more than 2 hours. Cooking raw foods below 275°F is not recommended

BAKING PROBLEMS

For best cooking results, preheat the oven before baking cookies, breads, cakes, pies or pastries, etc. There is no need to preheat the oven for roasting meats and poultry, or baking casseroles. The cooking times and temperatures needed to bake a product may vary slightly from your previous appliance.

Baking Problems and Solutions Chart		
Baking Problems	Causes	Solutions
<p>Cookies and biscuits burn on the bottom.</p> 	<ul style="list-style-type: none"> • Cookies and biscuits put into the oven before the preheating time is completed. • Oven rack overcrowded or rack position too low. • Dark pan absorbs heat too fast. 	<ul style="list-style-type: none"> • Allow oven to preheat to the selected temperature before placing food in oven. • Choose pan sizes that will permit (2" to 4") of air space on all sides when placed in the oven. • Use a medium-weight aluminum baking sheet.
<p>Cakes too dark on top or bottom.</p> 	<ul style="list-style-type: none"> • Cakes put into the oven before preheating time is completed. • Rack position too high or low. • Oven too hot. 	<ul style="list-style-type: none"> • Allow oven to preheat to the selected temperature before placing food in the oven. • Use proper rack position for baking needs. • Set oven temperature 25°F lower than recommended.
<p>Cakes not done in the center.</p> 	<ul style="list-style-type: none"> • Oven too hot. • Incorrect pan size. • Pan not centered in oven. 	<ul style="list-style-type: none"> • Set oven temperature 25°F lower than recommended. • Use pan size suggested in recipe. • Use proper rack position and place pan so there is 2" to 4" of space on all sides of pan.
<p>Cakes not level.</p> 	<ul style="list-style-type: none"> • Wall oven not level. • Pan too close to oven wall or rack overcrowded. • Pan warped. 	<ul style="list-style-type: none"> • Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the wall oven. • Be sure to allow 2" to 4" of clearance on all sides of each pan in the oven. • Do not use pans that are dented or warped.
<p>Foods not done when cooking time is up.</p> 	<ul style="list-style-type: none"> • Oven too cool. • Oven overcrowded. • Oven door opened too frequently. 	<ul style="list-style-type: none"> • Set oven temperature 25°F higher than suggested and bake for the recommended time. • Be sure to remove all pans from the oven except the ones to be used for baking. • Open oven door only after shortest recommended baking time.

26 Cooking Instructions

CONVECTION BAKING AND ROASTING

As a general rule, convection baking will allow preparation of most foods at reduced temperatures for shorter periods of time, while allowing superior results.

Typically, you can reduce the standard bake temperature the recipe recommends by 25°F (approx. 15°C). In addition, the recipe's recommended cook time can also be reduced 10% to 25%.

In the convection mode, the convection fan located in the rear of the oven cavity draws air from the oven chamber, and directs the heated air back into the chamber through the convection baffle. The baffle distributes the air evenly to ensure uniform results. Temperatures may be set from 170°F (77°C) to 500°F (260°C).

General Convection Instructions for Baking

- 1 When baking with the convection mode, start by decreasing your recipe's recommended cooking temperature by 25°F. Then, decrease your recipe's recommended cooking time by 25%.

Time reductions will vary depending on the amount and type of food to be cooked.

- 2 Baking pans with no sides or very low sides should be used to bake on so heated air can be allowed to circulate around the food. Food baked on a pan with a darker finish will cook faster.

To set oven for baking with the convection mode, using a recipe requiring 350°F :

1. Arrange oven racks to desired position.
2. Turn the "Oven" selector knob to 325°F.
3. The oven indicator light will turn on, and the oven will begin to preheat. Once the oven temperature reaches 325°F the oven indicator light will turn off.
4. Press fan switch to the "On" position to begin convection cooking..

The oven indicator light will cycle on and off until the "Oven" selector knob is turned to the "OFF" position .

To change the Convection Bake temperature (example 325°F to 400°F):

- 1 After the oven has already been set to 325°F , and the oven temperature needs to be changed to 400°F, turn the Bake selector knob to 400°F. When the oven temperature reaches 400°F, the oven indicator light will turn off.

CONVECTION BAKING AND ROASTING

To roast meats and poultry, the Convection mode is recommended to produce meats and poultry that are deliciously seared on the outside and succulently juicy on the inside in record time

Foods that are exceptional when prepared with the Convection mode include: beef, pork, ham, lamb, chicken, turkey and Cornish hens.

When preparing meats for convection cooking, use the broiler pan and insert which comes with your range. Placing the food on the top of the pan insert will allow the heat to circulate around the food.

General Convection Instructions for Roasting

1. When roasting with the convection mode, set the oven temperature to your recipe's recommended cooking temperature. Start by decreasing your recipe's recommended cooking time by 25%, adding more cooking time if needed for your desired. Time reductions will vary depending on the size and type of food to be cooked.
2. When roasting meats, always roast meats fat side up. Always use a pan that fits the size of the food being prepared. In most cases, the broiler pan and insert can be used. No basting is required when the fat side is up. Do not add water to the pan. It will cause a steamed effect. Roasting is a dry heat process.
3. Poultry should be placed breast side up, in a shallow pan that fits the size of the food. Again, your broiler pan and insert accompanying the range can be used. Poultry can be basted with butter, margarine or oil before and during roasting.
4. When roasting with the Convection mode, pans with tall sides are not recommended. They interfere with the circulation of heated air over the food.
5. When using a meat thermometer, insert the probe half way into the center of the thickest portion of the meat. (For poultry, insert the thermometer probe between the body and leg into the thickest part of the inner thigh) To ensure an accurate reading, the tip of the probe should not touch the bone, fat or gristle. Check the meat thermometer 2/3 of the way through the recommended roasting time. After reading the meat thermometer once, insert it 1/2 inch further, then take a second reading. If second reading registers lower than the first, continue cooking the meat.
6. Remove meats from the oven when the thermometer registers 5°F to 10°F below the desired temperature. The meat will continue to cook after removal. Allow 15 to 20 minutes after roasting in order to make carving easier.

CONVECTION BAKING AND ROASTING

- 7 The Convection mode is not recommended for meats or poultry cooked with a cooking bag, foil tent or other cover. Food cooked with these methods will produce better results when using the standard Bake mode.
- 8 Roasting times will always vary according to the size, shape and quality of meats and poultry. Less tender cuts of meat are best prepared in the standard Bake mode, and may require moist cooking techniques. Follow your favorite cookbook recipes.
- 9 Reduce splatter by lining the bottom of the roasting pan with lightly crushed aluminum foil.

To set oven for roasting with the convection mode, using a recipe requiring 350°F:

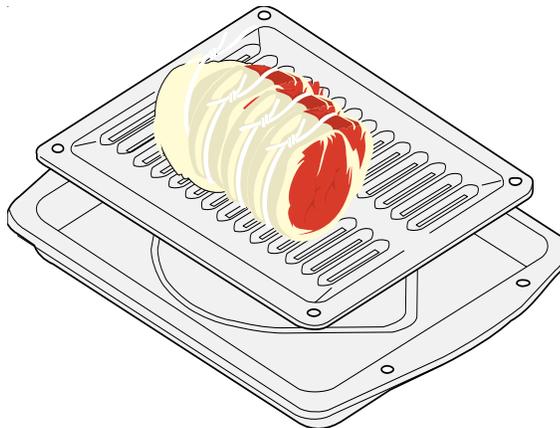
1. Arrange oven racks to desired position.
2. Turn "Oven" selector knob to 350°F.
3. The oven indicator light will turn on, and the oven will begin to heat. Once the oven temperature reaches 350°F the oven indicator light will turn off.
4. Press fan switch to the "On" position to begin convection cooking.

Once the oven reaches 350°F, the light will turn off.

The light will cycle on and off until the "Oven" Selector Knob is turned to the "OFF" position.

To change the Convection mode temperature (example changing 350°F to 425°F):

After the oven has already been set at 350°F, and the oven temperature needs to be changed to 425°F, turn the "Bake" control knob to 425°F. When the oven temperature reaches 425°F, the oven indicator light will turn off.



BROILING

Broiling is a method of cooking tender cuts of meat directly under the infrared broiler in the oven. Broiling in the oven is accomplished with the oven door closed. It is normal and necessary for some smoke to be present to give the food a broiled flavor.

Preheating

Preheating is suggested when searing rare steaks (Remove the broiler pan before preheating with the infrared broiler. Foods will stick on hot metal). To preheat, turn the "Oven" selector knob to the "Broil" position. Wait for the burner to become hot, approximately 2 minutes. Preheating is not necessary when broiling meat well-done.

To Broil

Broil one side until the food is browned; turn and cook on the second side. Season and serve. Always pull the rack out to the "stop" position before turning or removing food.

Setting Broil

The "Oven" selector knob controls the Broil feature. When broiling, heat radiates downward from the oven broiler for even coverage. The Broil feature temperature is 500°F (260°C).

The broil pan and insert used together allow dripping grease to drain and be kept away from the high heat of the oven broiler. **DO NOT** use the broil pan without the insert. **DO NOT cover the broil pan insert with foil.** The exposed grease could catch fire.

To set the oven to Broil:

1. Place the broiler pan insert on the broiler pan. Then place the food on the broiler pan insert. **DO NOT** use the broiler pan without the insert. **DO NOT** cover the broiler insert with foil. The exposed grease could catch fire.
2. Arrange the interior oven rack and place the broiler pan on rack. Be sure to center the broiler pan and position directly under the broil burner. If preheating the broil burner first, position the broiler pan after the broil burner is preheated.
3. Turn selector knob to Broil.

The oven indicator light will remain on until the selector knob is turned to the off position or the temperature control cycles off.

BROILING TIPS

The broiling pan and its insert allow dripping grease to drain and be kept away from the high heat of the broiler.

NOTE

DO NOT use the broiler pan without its insert. DO NOT cover the broiler pan insert with foil. The exposed grease could ignite.

Broiling Times

Use the following table for approximate broiling times. Increase or decrease broiling times, or move the broiling pan to a different rack position to suit for doneness. If the food you are broiling is not listed in the table, follow the instructions provided in your cookbook and watch the time closely.

Oven Broiling Recommendations.

Food Item	Rack Position	Knob Setting	Cook Time		Doneness
			1st side	2nd side	
Steak 1" thick	4 or 5	"BROIL"	4:00	3:00	Rare
	4 or 5	"BROIL"	5:00	4:00	Medium
Pork Chops 3/4" thick	4 or 5	"BROIL"	6:00	4:00	Well
Chicken- Bone In	3	"BROIL"	20:00	10:00	Well
Chicken - Boneless	4 or 5	"BROIL"	6:00	4:00	Well
Fish	4 or 5	"BROIL"	13:00	n/d	Well
Shrimp	3	"BROIL"	5:00	n/d	Well
Hamburger 1" thick	3 or 4	"BROIL"	10:00	8:00	Well

CAUTION

Should an oven fire occur, turn off the oven. DO NOT open oven door. DO NOT put water or flour on the fire. Flour may be explosive.

Broiler Clean-Up Tips:

To make cleaning easier, line the bottom of the broiler pan with aluminum foil. DO NOT cover the broiler pan insert with foil.

To prevent grease from baking on, remove the broiler pan from the oven as soon as cooking is completed. Use hot pads because the broiler pan will be extremely hot. Pour off grease. Soak the pan in HOT, soapy water. The broiler pan and insert can be washed in your dishwasher.

Clean the broiler pan as soon as possible after each use. If necessary, use soap-filled steel wool pads. Heavy scouring may scratch the broiler pan insert.

OVEN LIGHT

Your new range has halogen oven lights to enhance the view into the oven. The light assembly consists of a removable lens cover and 50-watt 120VAC halogen bulb, as well as a light fixture housing. Light bulb replacement is considered to be a homeowner maintenance operation.

To replace the light bulb:

1. Turn off the power at the main power supply.
2. Remove rack supports in order to access light housing.
3. Remove the lens cover from the housing by pulling straight out, using a flathead screwdriver or putty knife to carefully pry loose the lens, if needed,
4. Replace halogen bulb, taking care not to touch the bulb. If you touch the halogen bulb with your finger, body oils can shorten the life of the bulb.
5. To replace glass shield, reverse the procedure.



Remove bulb



Replace glass shield after replacing bulb

Be sure the range is unplugged and all parts are COOL before replacing oven light.

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CLEANING TIPS FOR RANGE OVEN

Porcelain Enamel Oven

The oven interior is porcelain on steel and it is safe to clean using oven cleaners.

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 dirt 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 cleaner 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 on the left interior wall 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, broiler drawer glides, handles or any exterior surfaces of the range, plastic or painted surfaces. The cleaner can damage these surfaces.

Cleaning the Oven Bottom

The oven bottom is porcelain enamel and can be removed for easier cleaning. Clean using hot, soapy water, a mild abrasive cleanser, a soap-filled abrasive pad or oven cleaner following manufacturer's instructions.

34 Care and Cleaning

CLEANING TIPS FOR RANGE COOKTOP

Recommendations for cleaning and care of specific cooktop components of the range are summarized below:

Treating the porcelain components with care will slow the natural deterioration that takes place with cooktop use. Please follow these guidelines to keep the porcelain parts looking their best:

- 1 Do not use utensils having rough bottoms, as this can result in permanent damage to the top surfaces of the porcelain grates.
- 2 Do not drop utensils onto the grates or drag heavy pots across the tops of the grates.
- 3 Set the grates into the cooktop gently. Do not drop the grates into place.
- 4 Use caution when cooking to avoid spills as much as possible. Porcelain is acid-resistant but not acid-proof, so some foods can cause permanent damage if allowed to remain on porcelain surfaces.

Daily cleaning of the grates, burner heads, burner base and burner caps is best accomplished with a soft cloth or sponge dampened in a solution of warm water and hand dishwashing liquid. Grates are dishwasher safe. Burner caps should not be cleaned in the dishwasher.

Stubborn stains may be removed by applying full-strength, all purpose cleaning sprays. (If you are unable to locate these cleaning compounds, please phone the Electrolux Customer Service Department for a referral.)

IMPORTANT

The grates and burner caps, unlike other porcelain enamel appliances in your home, are exposed to extremely high temperatures in a matter of seconds. In addition to this extreme thermal shock, the grates are subjected to mechanical shock when utensils are placed on or slid across them. Finally, spillovers introduce foods with high acidity to all of the porcelain components. *Due to these severe operating conditions, all porcelain enamel components on the cooktop will undergo an inevitable change in appearance with use.* Meticulous care and cleaning will slow but not eliminate this natural and expected aging process.

CLEANING STAINLESS STEEL SURFACES

Clean these surfaces with the provided Stainless Steel Cleaner. Rinse and dry with a soft lint-free cloth.

IMPORTANT

If commercially available stainless steel cleaners are used, it is important to read the labels for chlorine compounds. Chlorine is a corrosive substance. If these compounds are present, rinse thoroughly and dry with a soft lint-free cloth.

Always wipe stainless steel surfaces with the grain.

CLEANING PORCELAIN GRATES

Clean the porcelain grates with a solution of mild detergent and hot water. Rinse with a soft cloth. Do not use abrasives or commercial oven cleaners.

Stubborn stains may be removed by washing the grates in a dishwasher, using normal dishwashing detergent.

IMPORTANT

Never use the cooktop surface as a cutting board.

Do not use abrasive cleaners or applicators on the cooktop.

Do not try to remove heavy spills with a sharp object such as a knife or metal spatula. Sharp objects may scratch the cooktop.

A small amount of baby oil may be applied to stainless steel tops to restore the lustre.

36 Care and Cleaning

CLEANING KNOBS AND KNOB BEZELS

The control knobs provided with this appliance are designed for ease of use and longevity. The “D” shaped design of the knob shaft ensures proper orientation when reinstalling the knob.

The knobs and knob bezels are made of a composite plastic. These components should be washed regularly in warm, soapy water. Hand dishwashing liquid is excellent for this task. Knobs should be removed by gently pulling them straight out and off of the valve shafts. Use caution to avoid introduction of moisture into the control panel behind the bezels. To replace knobs, align the “D-shaped” opening at the bottom of the knob with the “D-shaped” valve shaft, then carefully press the knob onto the valve.

IMPORTANT

- Turn the knobs to the “OFF” position prior to removing them from the valve stems.
- The appliance should never be operated without the knobs in place.
- Do not soak the knobs in water or place them in the dishwasher.
- Do not expose the knobs to direct flame, hot utensils, or other sources of heat.
- Do not use abrasive or corrosive cleaners or applicators, as these could cause permanent damage.

CLEANING BURNER BASES

The base should be wiped clean using a soft cloth or sponge that has been lightly dampened with warm water and hand dishwashing liquid. Thoroughly clean and dry the igniters to prevent constant sparking of the re-ignition system. Refer to the **Cleaning the Burner Igniters** section for cleaning tips.

CLEANING BURNER HEADS OR BURNER CAPS

The burner heads spread the flame evenly around the burner perimeters. The burner heads must seat properly in the burner bases to enable proper cooktop operation.

To remove the burner head, first remove the grate, then lift off the burner cap. The burner head may then be removed from the burner base. Soak the burner heads and burner caps in a warm solution of hand dishwashing liquid and water, then rinse well with clean water. Dry the burner thoroughly.

Stubborn stains may be removed by applying a metal polishing compound. (If you are unable to locate this type of polishing compound, please phone the Electrolux Customer Service Department for a referral.)

CLEANING THE BURNER IGNITERS

Under certain cooking or cleaning conditions, your cooktop igniters may become coated with or corroded, by food deposits, splattered grease or cleaning agents. **This condition can cause erratic or continuous sparking.** Keeping the igniters clean and dry will help to reduce this problem. To avoid unnecessary and costly service calls, the homeowner should perform periodic cleaning of the igniters.

To clean the igniters:

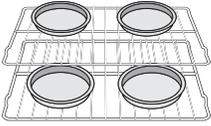
- 1 Be sure the burners are cool to the touch. Remove the grate, burner cap and burner heads.
- 2 Clean completely around the igniter, including over and under the edge of the metal cap and base. Use care while cleaning here. Parts of the igniter are porcelain and can be fragile.
- 3 **DO NOT USE WATER** when cleaning the igniters. If a liquid must be used to clean the igniter effectively, use only a small amount of rubbing alcohol.
- 4 After cleaning, reinstall the burner ring, burner cap and grate. Make sure the brass burner ring is properly seated into the burner base.
- 5 Test the burners. If erratic clicking is still present, make sure the igniter is completely dry.

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GENERAL CLEANING

Cleaning Various Parts of Your Appliance

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

Surfaces	How to Clean
Painted and Plastic Body Parts	<p>Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Follow by rinsing the area with clean water; dry and polish with a soft cloth.</p> <p>Glass cleaners may be used if sprayed on a soft cloth first. DO NOT spray liquids directly on the control s area. Do not use large amounts of water on the control panel - excess water on the control area may cause damage to the appliance.</p> <p>Do not use other liquid cleaners, abrasive cleaners, scouring pads, or some paper towels - they will damage the finish</p>
Control Panel	<p><i>Before cleaning the control panel</i>, turn all controls OFF. Glass cleaners may be used if sprayed on a soft cloth first. DO NOT spray liquids directly on the control area. Wipe with a soft cloth or paper towel. DO NOT use abrasive cleaners or scouring pads. These can permanently damage the control panel surface.</p>
Porcelain Enamel Broiler Pan, Broiler Pan Insert	<p>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.</p>
Stainless Steel, Chrome Cooktop spill tray, Oven Racks, Oven Rack Supports	<p>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 is recommended. Be sure to rinse and remove the cleaners as bluish stains may occur during heating and cannot be removed.</p>
Oven Racks and Rack Supports 	<p>Oven racks and oven rack supports should be removed from the oven before cleaning. This will ensure thorough cleaning of the oven interior.</p>
Oven Door	<p>To clean oven door, wash with hot, soapy water and a clean cloth. Do not immerse the door in water or clean the oven door gasket. DO NOT use abrasive cleaners on the inside of the oven door glass.</p>
Oven Door Gasket	<p>The oven door gasket is located on the oven door and visible when the door is opened. This gasket is essential for a good seal. Care should be taken not to rub, damage or remove gasket.</p>

Problem	Possible Causes	What to Do
Nothing works.	Oven is not connected to electrical power.	Ensure the oven is connected to a properly sized electrical power supply which was installed by a qualified electrician.
	Power supply is not energized.	Have an electrician check power supply, including the house circuit breaker, wiring and fuses.
Top burners do not light or do not burn evenly.	Plug on range is not completely inserted in the electrical outlet.	Make sure the unit is properly connected to power supply.
	Burner holes on the side of the burner may be clogged.	Remove the burner heads and clean them. Check the electrode area for burned-on food or grease. See "Care and Cleaning".
Burner flames very large or yellow.	Burner ports are clogged.	Clean burner ports with straightened paper clip, needle or wire.
	Burner heads or burner caps are not positioned properly.	Remove and carefully re-install burner and caps.
	Cooktop is being operated with the wrong type of gas.	Ensure that the type of cooktop components match the gas supply being used.
	Regulator is not installed, is faulty, or is set for the wrong type of gas.	Check installation, replace regulator, or set regulator for proper gas supply.
Sparking, but no flame ignition.	Gas shut-off valve is in "off" position.	Turn shut-off valve to "on" position.
Igniters spark continuously after flame ignition.	Power supply polarity is reversed.	Have polarity corrected
	Igniters are wet or dirty.	Dry or clean igniters.
Burner flame goes out at low setting.	Low gas supply pressure.	Contact gas company
	Air intake holes around knobs are obstructed.	Remove obstruction.
Oven will not heat.	Oven settings are not correct.	Follow mode selection and clock settings as specified in OVEN OPERATION.
Foods over-cooked or under-cooked.	Incorrect cooking time, or temperature.	Adjust time, temperature or rack position.
"Cracking" or "popping" sound	This is the sound of the metal heating and cooling.	This is normal.

40 Warranty Information

APPLIANCE WARRANTY *Your appliance is protected by this warranty*

In the U.S.A., your appliance is warranted by Electrolux Home Products North America. 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 us or an authorized Electrolux Home Products North America servicer. In Canada, your appliance is warranted by Electrolux Canada Corp.

	WARRANTY PERIOD	THROUGH OUR AUTHORIZED SERVICERS, WE 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 periods listed above.	All of the provisions of the full and limited warranties 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.

*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 servicers other than Electrolux Home Products North America or its authorized servicers; use of parts other than genuine Electrolux Home Products 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 contacting Electrolux Home Products:

USA
1-800-944-9044
 Electrolux Home Products
 North America
 P.O. Box 212378
 Augusta, GA 30917

Canada
1-866-294-9911
 Electrolux Home Products
 North America
 802, boul. L'Ange-Gardien
 L'Assomption, Québec
 J5W 1T6

This warranty only applies in the 50 states of the U.S.A., Puerto Rico, and Canada. Product features or specifications as described or illustrated are subject to change without notice. All warranties are made by Electrolux Home Products North America, a division of White Consolidated Industries, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp.