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You can read the recommendations in the user guide, the technical guide or the installation guide for FRIGIDAIRE FEB30S5DB. You'll find the answers to all your questions on the FRIGIDAIRE FEB30S5DB in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual FRIGIDAIRE FEB30S5DB
User guide FRIGIDAIRE FEB30S5DB
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Use & Care Manual

Electric Wall Oven

Single and Double

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318205115 (0703)Rev. A



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... Back Cover 318205115 (0703) Rev. A Welcome & Congratulations Questions? @@@@Your satisfaction is our number one priority.

We know you'll enjoy your new appliance and Thank You for choosing our product. We hope you consider us for future purchases. 1-866-294-9911 (Canada) PLEASE CAREFULLY READ AND SAVE THESE INSTRUCTIONS This Use & Care Manual contains general operating instructions for your appliance and feature information for several models. Your product may not have all the described features. The graphics shown are representative. The graphics on your appliance may not look exactly like those shown. These instructions 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. Please record your model and serial numbers below for future reference. Please attach sales receipt here for future reference.

Model Number: Serial Number: Purchase Date: Product Registration Register Your Product The PRODUCT REGISTRATION CARD should be filled in completely, signed and returned to Electrolux Home Products. Serial Plate Location 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 318205115E. Spanish Use & Care Manual Electrolux Home Products P. O. Box 212378 Augusta, GA 30917 © 2007 Electrolux Canada Corp. All rights reserved Single Wall Oven Serial Plate Location Double Wall Oven Serial Plate Location 2 Important Safety Instructions Read all instructions before using this appliance. Save these instructions for future reference. This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

This symbol will help alert you to situations that may cause serious bodily harm, death or property damage. 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 appliance. Destroy the carton and plastic bags after unpacking the appliance. 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 appliance. Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box in case of an emergency. Electronic controllers can be damaged by cold temperatures. When you use your appliance for the first time, or if it has not been used for a long period of time, make sure that it has been exposed to a temperature above 0°C/32°F for at least 3 hours before connecting it to the power supply. · 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 to reduce the risk of personal injury and damage to the appliance.

· Never modify or alter the construction of the appliance by removing panels, wire covers, or any other part of the product. · Remove the oven door from any unused appliance if it is to be stored or discarded. Stepping, leaning, sitting or pulling down on the door of this appliance can result in serious injuries and may also cause damage to the appliance. Do not allow children to climb or play around the appliance. · Storage in or on Appliance--Flammable materials should not be stored in an oven. 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 appliance. Do not use the oven for storage. Do not store items of interest to children in the cabinets above an appliance. Children climbing on the appliance 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 ELEMENTS OR INTERIOR SURFACES OF THE WALL OVEN UNTIL THEY HAVE COOLED. The oven heating elements may be hot even though the elements are dark in color. Areas near the elements may become hot enough to cause burns.

During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the oven vent openings, the surfaces near these openings, oven door and window. · Wear Proper Apparel--Loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact hot surfaces. Never use your appliance for warming or heating the room.

· All wall ovens can tip. · Injury to persons could result. · Install anti-tip bracket packed with wall oven. · See Installation Instructions. To reduce the risk of tipping, the wall oven must be secured by properly installed anti-tip bracket provided with the wall oven. Refer to the Installation Instructions for proper anti-tip bracket installation. 3 Important Safety Instructions · 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 Pot holders--Moist or damp pot holders on hot surfaces may result in burns from steam.

Do not let the pot holders touch the hot heating elements. Do not use a towel or other bulky cloth instead of a pot holder. · Do Not Heat Unopened Food

Containers--Build-up of pressure may cause the container to burst and result in injury. IMPORTANT--Do not attempt to operate the appliance during a power failure. If power fails, always turn off the appliance. If the appliance is not turned off and the power resumes, it will begin to operate again. Once the power resumes, reset the clock and oven function. · 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.



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Doing so could cause the bulb to break. Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb. · Protective liners--Do not use aluminum foil to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR OVEN · Clean the appliance regularly to keep all parts free of grease that could catch fire. Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire. Refer to the hood manufacturer's instructions for cleaning.

· 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. **IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN** · Use Care When Opening an Oven Door--Stand to the side of the appliance 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 or at the center trim depending of the model. 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. Remove all utensils from the rack before removing rack. If rack must be moved while oven is hot, use extreme caution. Use pot holders and grasp the rack with both hands to reposition. Do not let pot holders contact the hot oven element or interior of the oven. · Do not use a broiler pan without its insert. Broiler pan and grid allow dripping fat to drain and be kept away from the high heat of the broiler.

SELF-CLEANING OVEN MODELS · Clean in the self-cleaning cycle only the parts of the appliance listed in this Owner's Guide. Before using the self-cleaning cycle of the appliance, remove all utensils stored in the appliance. · Do not clean the oven door gasket.

The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket. · Do not use oven cleaners. No oven cleaner or oven liner protective coating of any kind should be used in or around any part of the appliance. The health of some birds is extremely sensitive to the fumes given off during the self-clean cycle of any wall oven. Move birds to another well ventilated room.

IMPORTANT SAFETY NOTICE The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances. 4 Features At A Glance Your Electric Wall Oven Features At A Glance Electronic Oven Controls with Clock and Kitchen Oven Vent Broil Timer (Features will vary according to model) Element Dual or Single Interior Oven Lights depending on your model Manual or Self-Clean Oven depending on your model Electronic Oven Controls with Clock and Kitchen Timer (Features will vary according to model) Upper Oven Broil Element Lower Oven Upper Oven Vent Large 1 Piece Door Handle Glass Front Oven Door with Large Window Opening Dual or Single Interior Oven Lights depending on your model Self-Clean Oven depending on your model Adjustable Oven Racks Large 1 Piece Door Handle Glass Front Oven Door with Large Window Opening Adjustable Oven Racks Single Wall Oven Manual or Self-Clean Oven depending on your model Double Wall Oven Features will vary according to model 5 Before Setting Oven Controls Single and Upper Oven Vent Location Upper Oven Lower Oven Some models are equipped with a blower which runs in baking and self-cleaning mode to keep all internal components at a cool temperature. The blower may keep running even if the oven has been turned off, until the components have cooled down. Oven Vent Location The ovens are vented at the center trim. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results. 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. Lower Oven Vent Location Air Circulation in the Oven If using 1 rack, place in center of oven. If using multiple racks, stagger cookware as shown. For best air circulation and baking results allow 2-4" (5-10 cm) around the cookware for proper air circulation and be sure pans and cookware do not touch each other, the oven door, sides or back of the oven cavity.

The hot air must circulate around the pans and cookware in the oven for even heat to reach around the food. 1 Oven Rack Montinues, throw baking soda on the fire or use fire extinguisher. DO NOT put water or flour on the fire. Flour may be explosive. Broiler Pan (some models) Broiler Clean-Up Tips (some models): To make cleaning easier, line the bottom of the broiler pan with aluminum foil. DO NOT cover the broiler grid 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 is extremely hot. Pour off grease. Soak the pan in HOT, soapy water.

Clean the broiler pan as soon as possible after each use. If necessary, use soap-filled steel wool pads. Heavy scouring may scratch the grid. 8 Cooking Informations Convection Cooking (some models) The convection oven uses a fan located in the rear wall of the oven to circulate heated air around the food to be cooked. The controlled air flow pattern quickly seals the food surface retaining the natural juices and flavour.

This method of cooking enables you to obtain the best culinary results when baking, thawing, dehydrating and roasting foods. Convection notes: 1. Batch cooking is more convenient with better results. 2. Defrosting is quicker in convection mode when compared to regular radiant cooking. 3. Remember to use tested recipes with times adjusted for convection baking/roasting when using the convection mode. Times may be reduced by as much as 30% when using the convection feature. Convection Roasting (some models) When convection roasting, use the broiler pan and grid, and the roasting rack. The broiler pan will catch grease spills and the grid will help prevent spatters. The roasting rack will hold the meat. To prevent food from contacting the broil element and to prevent grease spattering, DO NOT use the roasting rack when broiling.



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1. Place oven rack on next-bottom rack position. 2.

Place the grid in the broiler pan. The roasting rack fits on the grid allowing the heated air circulate under the food for even cooking and helps to increase browning on the underside. Make sure the roasting rack is securely seated on the grid in the broiler pan. DO NOT use the broiler pan without the grid or cover the grid with aluminum foil. 3. Position food (fat side up) on the roasting rack. 4. Place the broiler pan on the oven rack. Note: Always pull rack out to the stop position before removing food. NOTE: For best convection roasting result, always use the broiler pan, grid and roasting rack.

Roasting Rack (some models) Broiler Pan Grid (some models) Broiler Pan (some models) 9 Care & Cleaning (Cleaning Chart) Surfaces Aluminum (Trim Pieces) & Vinyl How to Clean Use hot, soapy water and a cloth. Dry with a clean cloth. Do not scour or use all-purpose cleaners, ammonia, powdered cleaners or commercial oven cleaner. They can scratch and discolor aluminum. Painted and Plastic Parts, Body Parts, and Decorative Trim For general cleaning, use hot, soapy water and a cloth.

For more difficult soils and buildup grease, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry.

DO NOT use abrasive cleaners on any of these materials; they can scratch. Before cleaning the control panel, turn all controls to OFF.

Clean using hot, soapy water and a dishcloth. Rinse with a clean water using a dishcloth. Be sure to squeeze excess water from the cloth before wiping the panel. Clean stainless steel with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Do not use cleaners with high concentrations of chlorides or chlorines. Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. @@ Rinse with a 1:1 solution of clear water and ammonia. @@@@ Rinse and wipe dry with a clean cloth.

@@@DO NOT use spray oven cleaners. @@@@ Rinse with clean water and dry. @@@@ Rinse well. You may use a glass cleaner on the outside glass of the oven door. DO NOT immerse the door in water. @@@@DO NOT clean the oven door gasket. @@@@DO NOT clean the oven door gasket.

@@ Care should be taken not to rub, damage or remove the gasket. · DO NOT use any cleaning materials on the oven door gasket. Doing so could cause damage.

· Remove all utensils and any aluminum foil. These items cannot withstand high cleaning temperatures. @@@@ To clean, use hot, soapy water and a cloth. @@@@ These areas heat sufficiently to burn soil on. Clean with soap and water.

@@ Some models have an exposed Bake element in the lower oven cavity. On these models the bake element is designed to be tilted up using your hand from the front of the bake element. This will allow easier access to the oven bottom for cleaning. Be careful not to raise the element more than 4 or 5 inches from the resting position. The oven bake and broil elements may appear to have cooled after they have been turned OFF.

The elements may still be hot and burns may occur if these elements are touched before they have cooled sufficiently. What to Expect during Cleaning: While the oven is in operation, the oven heats to temperatures much higher than those used in normal cooking. Sounds of metal expansion and contraction are normal. Odor is also normal as the food soil is being removed. Smoke may appear through the oven vent. If heavy spillovers are not wiped up before cleaning, they may flame and cause more smoke and odor than usual. This is normal and safe and should not cause alarm. If available, use an exhaust fan during the self-cleaning cycle. During the self-cleaning cycle, the outside of the wall oven can become very hot to the touch. DO NOT leave small children unattended near the appliance.

The health of some birds is extremely sensitive to the fumes given off during the self-clean cycle of any wall oven. Move birds to another well ventilated room.

DO NOT line the oven walls, racks, bottom 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 interior (aluminum foil will melt to the interior surface of the oven). DO NOT force the oven door open.

This can damage the automatic door locking system. Use caution when opening the door after the Self-Cleaning cycle is completed. The oven may still be VERY HOT. DO Hand Clean Frame DO Hand Clean Door DO NOT Hand Clean Oven Door Gasket Note: See additional cleaning information for the oven door in the General Care & Cleaning section. To Set the Self-Clean Cycle Refer to the Oven Control Guide for Self-Clean Cycle settings.

11 Care & Cleaning Cleaning the Manual Clean Oven (Regular oven models only) Porcelain has a smooth finish and is a type of glass fused to metal. Oven cleaners can be used on all interior oven surfaces. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS WILL REDUCE THE NUMBER OF MAJOR CLEANINGS LATER. @@ · Wear rubber gloves when cleaning the appliance manually.

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. 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 appliance, wood or painted surfaces. The cleaner can damage these surfaces. To Clean the Oven Bottom Clean using hot, soapy water, a mild abrasive cleanser, a soap-filled abrasive pad or oven cleaner following manufacturer's instructions. Ammonia must be rinsed before operating the oven. Provide adequate ventilation. 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).



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Care and Cleaning of Stainless Steel (some models) Some models are equipped with stainless steel exterior parts. Special care and cleaning are required for maintaining the appearance of stainless steel parts. Please refer to chart provided at beginning of the Care & Cleaning section in this Use & Care Manual.

12 Care & Cleaning Hinge lever hook Hinge support Removing and Replacing the Oven Door The door is heavy.

For safe, temporary storage, lay the door flat with the inside of the door facing down. To Remove Oven Door: 1. Open the door to the fully opened position. 2. Pull up the lock located on both hinge supports and engage it in the hinge lever hooks (Figure 1).

You may have to apply a little downward pressure on the door to pull the locks fully over the hinge lever hooks. 3. Grab the door by the sides and pull the bottom of the door up and toward you to disengage the hinge supports. Keep pulling the bottom of the door toward you while rotating the top of the door toward the range to completely disengage the hinge levers (Figure 2). 4. To clean oven door, follow the instructions provided in the General Care & Cleaning table. To Replace Oven Door: 1. Grab the door by the sides; place the hinge supports in the hinge slots. Open the door to the fully opened position. 2.

Disengage the lock from the hinge lever hooks on both sides (Figure 3). Note: Make sure the hinge supports are fully engaged before unlocking the hinge levers. 3. Close the oven door. Lock engaged for door removal Figure 1 HINGE SLOT - Door removed from the oven Figure 2 Hinge lever Special Door Care Instructions Most oven doors contain glass that can break. Read the following recommendations: 1. Do not close the oven door until all the oven racks are fully in place. 2. Do not hit the glass with pots, pans, or any other object. 3.

Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later time. Lock in normal position Figure 3 Changing the Oven Light On some models an interior oven light will turn automatically when the oven door is opened. The oven light may be turned on when the door is closed by using the oven light switch located on the control panel. On some models, the lamp is covered with a glass shield held in place by a wire holder. THE GLASS SHIELD MUST BE IN PLACE WHENEVER THE OVEN IS IN USE.

To replace the light bulb: CAUTION: BE SURE THE OVEN IS COOL. 1. Turn the power off at the main source. 2. Wear a leather-faced glove for protection against possible broken glass.

3. Replace bulb with 40-watt appliance bulb only. 4. For models with glass shield, press holder on one side to release glass shield, change bulb and be sure to replace the glass shield. 13 Care & Cleaning To remove the "hidden bake" cover (some models) 1. In order to remove the "hidden bake" cover, pull the back edge with one hand about 1/2" inch and lift up the "hidden bake" cover with both hands. (See picture) 2. When re-installing the "hidden bake" cover, be sure to put it all the way to the back of the oven and lay it down on the 2 shoulder screws. Then push the front edge of the cover in its place below the front bracket.

To have easier access to the "hidden bake" cover, you can remove the oven door by following the instructions on previous page.

IMPORTANT: Always replace the "hidden bake" cover before the next use. Adjusting Your Oven Temperature For instructions on how to adjust the oven temperature refer to the electronic oven control guide. Solutions to Common Problems OCCURRENCE Oven Control Beeps and Displays any F code (for exemple F11). Before you call POSSIBLE CAUSE/SOLUTION Electronic control has detected a fault condition. Push CLEAR pad to clear the display and stop the display from beeping. Reprogram the oven. If a fault reoccurs, record the fault number, push the CLEAR pad and contact an authorized servicer. The door was left open and controls set for self-cleaning cycle. Close the door and push both upper and lower oven CLEAR pads. Place oven rack in center of oven.

Place a level on the oven rack. Contact installing agent if rack and cabinet cutout flooring are not level. Kitchen cabinet misalignment may make oven appear to be not level. Be sure cabinets are square and level. Contact cabinet maker to correct problem.

-F8- is displayed. Installation. Entire oven does not operate. When the oven is first plugged in, or when the power supply to the oven has been interrupted, the display will flash. The oven cannot be programmed until the clock is set.

Be sure electrical cord is securely connected into the electrical junction box. Cord/plug is not installed and/or connected. Cord is not supplied with oven. 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. Call 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. 14 Solutions to Common Problems OCCURRENCE Entire oven does not operate. Before you call POSSIBLE CAUSE / SOLUTION House fuse has blown or circuit breaker has tripped immediately following installation. House fuse may not be fully engaged. Check fuse and screw or engage circuit breaker securely. House fuse has blown or circuit breaker has tripped after the oven has been installed and previously operating. Call an authorized servicer. Oven light does not work.

Burned-out or loose bulb. Follow the instructions under Changing Oven Light to replace or tighten the bulb. Oven door is closed. Door should be open during broiling. Meat too close to the broiler unit.

Reposition the rack to provide more clearance between the meat and the broiler. Preheat broil element for quick searing operation. 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 does not 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 cover with foil. DO NOT use the broiler pan without the grid or cover the grid with foil. Oven needs to be cleaned. Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking. Oven smokes excessively during broiling.

Poor baking results. Many factors affect baking results. See Baking for hints, causes and corrections. See Adjusting Oven Temperature. Make sure the oven door is close. Controls not set properly. Follow instructions. Self-cleaning cycle was interrupted. Stop time must be set 2-4 hours past the start time. Follow steps under "To Stop or Interrupt a Self-Cleaning Cycle" in the Timer Control Guide.



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Self-cleaning cycle does not work. Soil not completely removed after selfcleaning cycle is completed. On a dual cavity model, one oven is in operation. If one oven is set for any mode, the second oven cannot be set to CLEAN. Failure to clean bottom, from top of oven, frame of oven or door area outside oven seal. These areas are not in the self-cleaning area, but get not enough to burn on residue. Clean these areas before the self-cleaning cycle is started. Burned on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket. Excessive spillovers in oven. Set the self-clean cycle for longer cleaning time. 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. @ @ @ @ @ 2. @ @ 3. 4. 5. 6. Rust on the interior or exterior of the unit.

Products purchased "as-is" are not covered by this warranty. Food loss due to any refrigerator or freezer failures. Products used in a commercial setting. 7. Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions. 8. Service calls to correct the installation of your appliance or to instruct you how to use your appliance. 9. 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 is shipped from the factory.

10. Service calls to repair or replace appliance light bulbs, air filters, water filters, other consumables, or knobs, handles, or other cosmetic parts. 11. Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska. 12.

Damages to the finish of appliance or home incurred during installation, including but not limited to floors, cabinets, walls, etc. 13. Damages caused by: services performed by unauthorized service companies; use of parts other than genuine Electrolux parts or parts obtained from persons other than authorized service companies; or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God. **DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AS PROVIDED HEREIN. CLAIMS BASED ON IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW, BUT NOT LESS THAN ONE YEAR.**

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