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You can read the recommendations in the user guide, the technical guide or the installation guide for FRIGIDAIRE FEF339FS. You'll find the answers to all your questions on the FRIGIDAIRE FEF339FS in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual FRIGIDAIRE FEF339FS**  
**User guide FRIGIDAIRE FEF339FS**  
**Operating instructions FRIGIDAIRE FEF339FS**  
**Instructions for use FRIGIDAIRE FEF339FS**  
**Instruction manual FRIGIDAIRE FEF339FS**

*Use & Care Manual*  
**Electric Range**  
*ES100 Control with Ceramic Cooktop*

Visit the Frigidaire Web Site at: <http://www.frigidaire.com>

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Questions or for Service Call:  
**1-800-944-9044** (U.S.)  
**1-800-668-4606** (Canada)

READ AND SAVE THESE INSTRUCTIONS p/n 316417025 rev A (0605)



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**Manual abstract:**

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@@At Electrolux Home Products, we are very proud of our product and are completely committed to providing you with the best service possible. Your satisfaction is our number one priority. We know you'll enjoy your new range and Thank You for choosing our product. We hope you consider us for future purchases. PLEASE CAREFULLY READ AND SAVE THESE INSTRUCTIONS This Use & Care Manual provides specific operating instructions for your model. Use your appliance only as instructed in this manual. These instructions are not meant to cover every possible condition or situation that may occur.

@@@@@Your range may not have all the described features. The graphics shown are representative. @The self-addressed PRODUCT REGISTRATION CARD should be filled in completely, signed and returned to Electrolux Home Products.

*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 before using the range. Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material. · Proper Installation--Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No.

70 latest edition and local electrical code requirements. Install only per installation instructions provided in the literature package for this range. Ask your dealer to recommend a qualified technician and an © 2006 Electrolux Home Products, Inc. All rights reserved. authorized repair service. Know how to disconnect the power to the range at the circuit breaker or fuse box in case of an emergency. · User servicing--Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the range. · Never modify or alter the construction of a range by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.

2 Important Safety Instructions · 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. · Do Not Use Water or Flour on Grease Fires--Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher. · When heating fat or grease, watch it closely. Fat or grease may catch fire if allowed to become too hot. · Use Only Dry Potholders--Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth instead of a potholder. · Do Not Heat Unopened Food Containers--Buildup of pressure may cause container to burst and result in injury. · Remove the oven door from any unused range if it is to be stored or discarded.

**IMPORTANT**--Do not attempt to operate the range during a power failure. If the power fails, always turn off the range. If the range is not turned off and the power resumes, the range will begin to operate again. Once the power resumes, reset the clock and oven function. Stepping, leaning or sitting on the doors or drawers of this range can result in serious injuries and also cause damage to the range. Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury. Do not use the oven or warmer drawer (if equipped) for storage. Do not store items of interest to children in the cabinets above a range or on the backguard of a range. Children climbing on the range to reach items could be seriously injured.

Never Use Your Appliance for Warming or Heating the Room. · Storage in or on Appliance--Flammable materials should not be stored in an oven, warmer drawer, near surface units or in the storage drawer. This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range. · Do Not Leave Children Alone--Children should not be left alone or unattended in the area where appliance is in use.

They should never be allowed to sit or stand on any part of the appliance. · DO NOT TOUCH SURFACE UNITS, AREAS NEAR THESE UNITS, HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN. Both surface units and oven heating elements may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool.

Among these areas are the cook top, surfaces facing the cook top, the oven vent openings and surfaces near these openings, oven door and window. **IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP** · Know which knob controls each surface heating unit. Place a pan of food on the unit before turning it on, and turn the unit off before removing the pan. · Use Proper Pan Size--This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency. · Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Elements--To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units. · Never Leave Surface Elements Unattended at High Heat Settings--Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt. · Do Not Immerse or Soak Removable Heating Elements-- Heating elements should never be immersed in water.

Heating elements clean themselves during normal operation. · Glazed Cooking Utensils--Only certain types of glass, glass/ ceramic, ceramic, earthenware, or other glazed utensils are suitable for cook top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations

*for cook top use.*



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· When flaming foods under a ventilating hood, turn the fan on. **3 Important Safety Instructions IMPORTANT INSTRUCTIONS FOR USING YOUR IMPORTANT INSTRUCTIONS FOR CLEANING OVEN YOUR RANGE** · Use Care When Opening Oven Door or Warmer Drawer (if equipped)--Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven. · Keep Oven Vent Ducts Unobstructed. The oven vent is located under the left rear surface element if your model is equipped with coil elements. The oven vent is located below the backguard for models equipped with ceramic-glass cook tops. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite. · Placement of Oven Racks. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot use extreme caution.

Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating elements in the oven. Remove all utensils from the rack before moving. · Do not use the broiler pan without its insert. The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler.

· Do not cover the broiler insert with aluminum foil. Exposed fat and grease could ignite. · Protective Liners--Do not use aluminum foil to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire. · Clean the range regularly to keep all parts free of grease that could catch fire. Pay particular attention to the area underneath each surface element. Do not allow grease to accumulate. · Kitchen cleaners and aerosols--Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.

· Clean Ventilating Hoods Frequently--Grease should not be allowed to accumulate on the hood or filter. Follow manufacturer's instructions for cleaning. **FOR CERAMIC-GLASS COOK TOP MODELS** · Do Not Cook on Broken Cook Top--If cook top should break, cleaning solutions and spillovers may penetrate the broken cook top and create a risk of electric shock. Contact a qualified technician immediately. · Clean Cook Top with Caution--If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce noxious fumes if applied to a hot surface. **IMPORTANT SAFETY NOTICE** The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances. Before Setting Oven Controls Element ON & Hot Surface Indicator Lights The Ceramic Glass Cooktop range is equipped with two different surface control lights that will glow on your range-- the Element ON indicator light and a Hot Surface indicator light. The Element ON indicator light located on the control panel, will glow when any surface element is turned ON. A quick glance at this light after cooking is an easy check to be sure all surface controls are turned OFF.

The Hot Surface indicator light located on the control panel, will glow as the surface cooking area heats up and will REMAIN ON until the glass cooktop has cooled to a MODERATE level. Oven Vent Location For models equipped with ceramic glass cooktops, the oven vent is located under the left rear side of the control panel. 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. **DO NOT BLOCK OVEN VENT.**

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. Removing & Replacing Oven Racks To remove, pull the rack forward until it stops. Lift up front of rack and slide out. To replace, fit the rack onto the guides on the oven walls.

Tilt the front of the rack upward and slide the rack back into place. **4 Before Setting Oven Controls Arranging Oven Racks** To bake on a single rack, place the rack on position 2 or 3. To bake on 2 racks, place the racks on positions 1 & 3. Recommended Rack Pure display mode change you may have requested. Setting Surface Controls To Operate Radiant Surface Elements 1. Place correctly sized cookware on the radiant surface element. 2. Push in & turn the surface control knob in either direction to the desired setting (See Fig.1). Start most cooking operations on a higher setting & then turn to a lower setting to finish cooking.

The surface control knobs do not have to be set exactly on a particular mark. Use the marks as a guide & adjust the control knob as needed. Each surface element provides a constant amount of heat at each setting. e insert (some models) allows grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without the insert. **DO NOT** cover the insert with foil; the exposed grease could ignite. 7. When broiling is finished, press . Should an oven fire occur, close the oven door and turn off the oven. If the fire continues, use a fire extinguisher.

**DO NOT** put water or flour on the fire. @@@@ @@@@ @2. @@@@ @@@@ @3. @@@@ @@@@ @4. @@@@ This will cancel the temperature adjustment procedure. To start this procedure over again begin with step 1 above OR; 5. @@@@ @@@@ @6. @@@@ @@@@ @@@@ Glass cleaners may be used if sprayed on a soft cloth 1st. **DO NOT** spray liquids directly on the control pad and display areas. @@@@ @@@@ To remove, pull each knob straight off the shaft.

@@@ @@@ Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clean water & ammonia. @@@@ Rinse & wipe dry with a clean cloth. @@@@ **DO NOT** use spray oven cleaners on the range top. Remove racks. @@@@ Rinse with clean water & let 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.

@@@@ Care should be taken not to rub, damage or remove this gasket. Clean stainless steel with hot soapy water & a dishcloth. Rinse with clean water and a cloth. @@@@ **DO NOT** use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed. Painted Control Panels & Display areas Porcelain Enamel Burner Grates, Cooktop Surface, Below Cooktop, Broiler Pan & Insert, Broiler Drawer, Door Liner & Oven Bottom Oven Racks Oven Door Stainless Steel 9 General Care & Cleaning Ceramic Glass Cooktop Cleaning & Maintenance Consistent and proper cleaning is essential to maintaining your Ceramic Glass cooktop.



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Note: Additional cooktop cleaning cream may be ordered by visiting the Frigidaire website at [www.frigidaire.com](http://www.frigidaire.com) Prior to using your cooktop for the first time, apply some of the cooktop cleaning cream supplied with your new range.

Buff with a non-abrasive cloth or no-scratch cleaning pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions. Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed immediately after the cooktop has cooled using the cooktop cleaning cream.

Metal marks can become permanent if not removed prior to future use. Cookware (cast iron, metal, ceramic or glass) with rough or dirty bottoms can mark or scratch the cooktop surface. Do not slide anything metal or glass across the cooktop. Do not use cookware with dirt or dirt build up on bottom; replace with clean cookware before using. Do not use your cooktop as a cutting board or work surface in the kitchen.

Do not cook foods directly on the cooktop surface without a pan. Do not drop heavy or hard objects on the ceramic glass cooktop, they may cause it to crack. Cleaning Recommendations for Ceramic Glass Cooktop Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is COOL. DO NOT use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface. For light to moderate soil: Apply a few drops of CookTop® Cleaning Creme directly to the cooktop. Use a paper towel or use a non-abrasive plastic type no-scratch cleaning pad to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue. For heavy, burned on soil: Apply a few drops of CookTop® Cleaning Creme directly to the soiled area. Rub the soiled area using a non-abrasive plastic type no-scratch cleaning pad, applying pressure as needed.

Do not use the pad you use to clean the cooktop for any other purpose. If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff surface clean. IMPORTANT NOTE: Damage to the ceramic glass cooktop may occur if you use an abrasive type cleaning pad. Only use cleaning products that have been specifically designed for ceramic glass cooktops. Plastic or foods with a high sugar content: These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed immediately. After turning the surface elements OFF, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool, and use the same method for heavy or burned on soils. 10 General Care & Cleaning Ceramic Glass Cooktop Cleaning & Maintenance (cont'd) Do not use the following on the ceramic glass cooktop: · Do not use abrasive cleaners and scouring pads, such as metal and some nylon pads.

They may scratch the cooktop, making it more difficult to clean. @@@@This will allow easier access to the oven bottom for cleaning. @@@@The oven light is located at the rear of the oven. To replace the oven light: 1. Turn electrical power off at the main source or unplug the range.

2. Replace bulb with a new 40 watt appliance bulb. 3. Turn power back on again at the main source (or plug the range back in). 4.

The clock will then need to be reset. To reset, see Setting Oven Controls in this Use & Care Manual. Be sure the range is unplugged and all parts are COOL before replacing oven light. Wear a leather-faced glove for protection against possible broken glass. 11 General Care & Cleaning Removing & 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 oven door completely (horizontal with floor - See Fig. 1). 2.

Remove 2 screws located on the inside of the oven door liner (See A Fig. 2) 3. Insert the 2 screws into the door hinge holes located on the side of the hinge arm, one into each hinge (See B Fig. 2). 4. Close oven door until the door stops, (Do not force the door to close any further). The placement of these screws should keep door open in about a 45 degree position. 5. Grasp oven door firmly on both sides and slide door up and off hinges at the same angle. (See Fig.

3) 6. To clean oven door, follow the instructions provided in the Cleaning Chart at the beginning of the Care & Cleaning section (See Door Liner). To Replace Oven Door: 1. Be sure the hinge arms remain at the 45 degree angle position. Be sure the screws are still locking the hinge arms from moving. If the screws fall out of the hinge holes, the hinge(s) may snap back against the oven frame and could pinch fingers or chip the porcelain finish on the oven front frame. 2. Hold door at the sides near the top while resting the lower front of door on your knee. Insert the door channels at the bottom of door over the door hinges, (See Fig. 3).

3. Allow the door to slide down into the door hinges evenly at the same 45 degree angle. The hinge arms should be inserted into the bottom corners as far as they can go. 4. Open door completely (horizontal with floor) and remove both screws from holes in door hinges. 5. Reinstall the 2 screws into the door liner (See C Fig. 2). 6. If the door is not in alignment with the oven frame, remove door & repeat the above steps.

Fig. 1 Fig. 2 Fig. 3 12 Before You Call Solutions to Common Problems Before you call for service, review the following list. It may save you time & expense.

The list includes common occurrences (shown in bold) that are not the result of defective workmanship or materials in this appliance. The possible corrections to these problems are provided with the problem listed: Range is not level - (1) Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the oven rack is level.

(2) Be sure floor is level, strong & stable enough to adequately support range. (3) If floor is sagging or sloping, contact a carpenter to correct the situation.

(4) Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square & have sufficient room for range clearance. Cannot move appliance easily.

Appliance must be accessible for service - (1) Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible. (2) Carpet interferes with range. Provide sufficient space so range can be lifted over carpet. Surface element too hot or not hot enough - Incorrect control setting.

Be sure the correct control is ON for the element to be used. Surface element does not heat - (1) Lightweight or warped pans used.



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Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy & medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily. (2) No power to the appliance. Check steps under "Entire Appliance Does Not Operate" in this checklist. (3) Incorrect control setting.

Make sure the correct control is ON for the surface element to be used. Entire appliance does not operate - (1) The time of day is not set. The time of day must first be set in order to operate the oven. See "To Set the Clock" in the Setting Oven Controls section. (2) Make sure cord/plug is plugged correctly into outlet. (3) Service wiring is not complete. Contact your dealer, installing agent or authorized service agent. (4) Electrical power outage. Check house lights to be sure. Call your local electric company for service.

Oven does not operate - Be sure the oven controls are set properly for the desired function. See Setting Oven Controls in this Use & Care Manual or read the instructions "Entire appliance does not operate" in this checklist. Oven light does not work (some models) - Replace or tighten bulb. See Changing Oven Light section in this Use & Care Manual. Flames inside oven or smoking from oven vent - Excessive spillovers in oven.

For example this will happen for pie spillovers or large amounts of grease left on the oven bottom. Wipe up excessive spillovers before starting oven. If flames or excessive smoke are present see "Broiling" in the Setting Oven Controls section. Oven smokes excessively during broiling - (1) Control(s) not set properly. Follow Broil instructions under Setting Oven Controls.

(2) Make sure oven door is opened to broil stop position. (3) Meat too close to the broil element. Reposition the broil rack to provide proper clearance between the meat & the element. Preheat the broil element for searing. (4) Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean. (5) Insert on broiler pan wrong side up & grease not draining. Always place grid on the broiler pan with ribs up & slots down to allow grease to drip into pan (some models). (6) Grease has built up on oven surfaces.

Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking. Oven control beeps & displays any F code error (for example F11) - Electronic control has detected a fault condition. Press CLEAR/OFF to clear the display & stop beeping. Try the Bake or Broil function again. If the F code error repeats, remove power supply to appliance, wait 5 minutes and then repower the appliance and set clock time of day. Try the Bake or Broil function again. If the fault recurs, record fault number, press CLEAR/OFF & contact an authorized service agent. Poor baking results - Many factors affect baking results. Make sure the proper oven rack position is used.

Center food in the oven & space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. If you feel the oven is too hot or cool, see Adjusting Your Oven Temperature in this Use & Care Manual. Metal marks (Ceramic Cooktop models) - Sliding or scraping of metal utensils on cooktop surface.

Do not slide metal utensils on cooktop surface. Use a ceramic-glass cooktop cleaning creme to remove the marks. See "Cooktop Cleaning and Maintenance" in the Care & Cleaning section. @@@@See "Cooktop Cleaning & Maintenance." (3) Cookware with rough bottom has been used.

Use smooth, flat-bottomed cookware. Brown streaks or specks on cooktop surface (Ceramic Cooktop models) - Boilovers are cooked onto surface. Use razor blade scraper to remove soil. See "Cooktop Cleaning and Maintenance" in the Care & Cleaning section. Areas of discoloration with metallic sheen (Ceramic Cooktop models) - Mineral deposits from water and food. Remove using a ceramic-glass cooktop cleaning creme. @@@@2. 3. 4. 5.

6. 7. 8. 9. @@@@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. 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. Service calls to correct the installation of your appliance or to instruct you how to use your appliance.

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.

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