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You can read the recommendations in the user guide, the technical guide or the installation guide for FRIGIDAIRE FGBM185KF. You'll find the answers to all your questions on the FRIGIDAIRE FGBM185KF in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual FRIGIDAIRE FGBM185KF
User guide FRIGIDAIRE FGBM185KF
Operating instructions FRIGIDAIRE FGBM185KF
Instructions for use FRIGIDAIRE FGBM185KF
Instruction manual FRIGIDAIRE FGBM185KF

FRIGIDAIRE

All about the

Use & Care

of your Microwave Oven

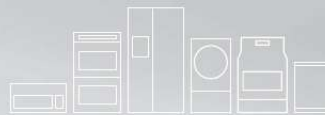


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SAVE THE CARTON AS IT MAY MAKE INSTALLATION EASIER. · Remove the feature sticker from the outside of the door, if there is one. · DO NOT REMOVE THE WAVEGUIDE COVER, which is located on the ceiling in the microwave oven cavity. Check to see that there are Installation Instructions, Wall Template, Top Template and Charcoal Filter, which is used when recirculating is chosen.



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Read enclosures and SAVE the Use and Care Manual.

Check the microwave oven for any damage, such as misaligned or bent door, damaged door seals and sealing surfaces, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the microwave oven and contact your dealer or ELECTROLUX SERVICER. See Installation Instructions for more details. Electrical Requirements Check Installation Instructions for proper location for the power supply. The electrical requirements are a 120 volt 60 Hz, AC only, 15 amp. or more protected electrical supply. It is recommended that a separate circuit serving only the microwave oven be provided. The microwave oven is equipped with a 3-prong grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded. DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE GROUNDING PIN FROM THE PLUG.

DO NOT USE AN EXTENSION CORD. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance. The Power Supply Cord and plug must be connected to a separate 120 Volt AC, 60 Hz, 15 Amp, or more branch circuit, single grounded receptacle. The receptacle should be located inside the cabinet directly above the Microwave Oven mounting location as shown in Figure 1. NOTES 1. If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person. 2. Neither Electrolux nor the dealer can accept any liability for damage to the microwave oven or personal injury resulting from failure to observe the correct electrical connection procedures. **GROUNDING INSTRUCTIONS** This appliance must be grounded. This microwave oven is equipped with a cord having a grounding wire with a grounding plug.

It must be plugged into a wall receptacle that is properly installed and grounded in accordance with the National Electrical Code and local codes and ordinances. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current. Figure 1 Ground Receptacle **WARNING** Improper use of the grounding plug can result in a risk of electric shock. Opening for Power Cord 4 **IMPORTANT SAFETY INSTRUCTIONS** Federal Communications Commission Radio Frequency Interference Statement (U.S.

A. Only) This equipment generates and uses ISM frequency energy and if not installed and used properly, that is in strict accordance with the manufacturer's instructions, may cause interference to radio and television reception. It has been type tested and found to comply with limits for ISM Equipment pursuant to part 18 of FCC Rules, which are designed to provide reasonable protection against such interference in a residential installation. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following: Reorient the receiving antenna of the radio or television.

Relocate the microwave oven with respect to the receiver. Move the microwave oven away from the receiver. Plug the microwave oven into a different outlet so that the microwave oven and the receiver are on different branch circuits. The manufacturer is not responsible for any radio or television interference caused by unauthorized modification to this microwave oven. It is the responsibility of the user to correct such interference. . . . 5 **IMPORTANT SAFETY INSTRUCTIONS ABOUT YOUR MICROWAVE OVEN** This Use and Care Manual is valuable: read it carefully ain original jars. · Heat or cook in closed glass jars or air tight containers. · Can in the microwave as harmful bacteria may not be destroyed. · Deep fat fry. · Dry wood, gourds, herbs or wet papers.

Baby food General 6 IMPORTANT SAFETY INSTRUCTIONS ABOUT UTENSILS AND COVERINGS It is not necessary to buy all new cookware. Many pieces already in your kitchen can be used successfully in your new microwave oven. Make sure the utensil does not touch the interior walls during cooking.

ABOUT CHILDREN AND THE MICROWAVE Children below the age of 7 should use the microwave oven with a supervising person very near to them. Between the ages of 7 and 12, the supervising person should be in the same room. As with any appliance, close supervision by an adult is necessary when used by children. At no time should anyone be allowed to lean or swing on the microwave oven door. Children should be taught all safety precautions: use potholders, remove coverings carefully, pay special attention to packages that crisp food because they may be extra hot. Don't should not come closer than one inch to any surface of the microwave oven. Should you have questions about utensils or coverings, check a good microwave cookbook or follow recipe suggestions.

ACCESSORIES There are many microwave accessories available for purchase. Evaluate carefully before you purchase so that they meet your needs. A microwave-safe thermometer will assist you in determining correct doneness and assure you that foods have been cooked to safe temperatures. Electrolux is not responsible for any damage to the microwave oven when accessories are used. 7 **PART NAMES BOTTOM VIEW (Front of microwave oven) (Rear of microwave oven)** 1 Microwave oven door with see-through window 2 Door hinges 3 Waveguide cover: DO NOT REMOVE.

4 Turntable motor shaft 5 Microwave oven light It will light when microwave oven is operating or door is open. 6 Rack holders 7 Safety door latches The microwave oven will not operate unless the door is securely closed. 8 Handle 9 Light hi/lo/off pad Press the light hi/lo/off pad once for high, twice for low and three times to turn off the light. 10 Vent hi/lo/off pad Press the vent hi/lo/off pad once for high speed, twice for low speed and three times to turn off the fan. 11 Control panel 12 Time display: Digital display, 99 minutes, 99 seconds 13 Ventilation openings 14 Removable turntable The turntable will rotate clockwise or counterclockwise.

Only remove for cleaning. 15 Removable turntable support First, carefully place the turntable support in the motor shaft in the center of the microwave oven floor. Then, place the turntable on the turntable support securely. 16 Rack for 2-level cooking/ reheating 17 Light cover 18 Grease filters 19 Menu label 8 **CONTROL PANEL** Words in the lower portion of the display will light to indicate what function is in progress. 25 13 15 21 16-17 22 18 25 15 14 14 21 25 19 20 11 14 25 25 23-24 24 10 Number next to the control panel illustration indicates pages on which there are feature descriptions and usage information.

NOTE When a pad is pressed, an audible signal will be heard which confirms the pad has been pressed.



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9 BEFORE OPERATING · Before operating your new oven make sure you read and understand this Use and Care Guide completely. · Before the Over the Range Microwave Oven can be used, follow these procedures: 1. Plug in the oven. Close the door.

The oven display will show ENJOY YOUR OVEN PRESS CLEAR. 2. Press the STOP clear pad. 3. Set clock. See below. : will appear. This is a 12 hour clock. If you attempt to enter an incorrect clock time, ERROR will appear in the display. Press the STOP clear pad and re-set the clock.

· If the electrical power supply to your microwave oven should be interrupted, the display will intermittently show after the power is reinstated. If this occurs during cooking, the program will be erased. The time of day will also be erased. Simply press STOP clear pad and reset the clock for the correct time of day.

To Set the Clock · Suppose you want to enter the correct time of day 12:30 (A.

M or P.M.). Step 1. Press the user pref pad.

Press NOTE Your Over the Range Microwave Oven can be programmed with the door open except for Add 30 sec., Popcorn, Veggies, Baked Potato and Sensor Reheat. user pref STOP clear Press the STOP clear to: 1. Erase if you make a mistake during programming. 2. Cancel timer. 3. Stop the oven temporarily during cooking. 4. Return the time of day to the display.

2. Press number 5. 5 1 3 2 0 3. Enter the correct time of day by pressing the numbers in sequence. 5. Cancel a program during cooking, press twice. 4. Press the START enter pad. START enter 10 MANUAL COOKING Time Cooking Your Over the Range Microwave Oven can be programmed for 99 minutes 99 seconds (99.99).

Always enter the seconds after the minutes, even if they are both zeros. · Suppose you want to cook for 5 minutes at 100%. Step 1. Enter cooking time. 2.

Press the START enter pad. Press · Suppose you want to defrost for 5 minutes at 30%. Step 1. Enter defrosting time. 2.

Press the power level pad eight times to enter a power level of 30%. Press 5 0 0 power level x 8 START enter 5 0 START enter 0 3. Press the START enter pad. When the defrost time is complete, cooking completion signal will beep and END will appear in the display. To Set Power Level There are eleven preset power levels. Using lower power levels increases the cooking time which is recommended for foods such as cheese, milk and long slow cooking of meats.

Consult cookbook or recipes for specific recommendations. PRESS POWER LEVEL APPROXIMATE COMMON PAD NUMBER OF TIMES PERCENTAGE WORDS FOR FOR DESIRED POWER OF POWER POWER LEVELS POWER LEVEL x 1 POWER LEVEL x 2 POWER LEVEL x 3 POWER LEVEL x 4

POWER LEVEL x 5 POWER LEVEL x 6 POWER LEVEL x 7 POWER LEVEL x 8 POWER LEVEL x 9 POWER LEVEL x 10 POWER LEVEL x 11 100% 90% 80% 70% 60% 50% 40% 30% 20% 10% 0% Low Med Low/Defrost Medium Medium High High Using the Rack The rack allows several foods to be cooked or reheated at one time. However, for the best cooking and reheating, use Turntable ON function and cook with SENSOR COOKING or AUTO COOKING without the rack. When the rack is used, set time and power level manually.

Allow plenty of space around and between the dishes. Pay close attention to the cooking and reheating progress. Reposition the foods and reverse them from the rack to turntable and/or stir them at least once during any cooking or reheating time. After cooking or reheating, stir if possible. Using a lower power level will assist in better cooking and reheating uniformity. Avoid: · Storing the rack in the microwave oven when not in use. · Popping popcorn with the rack in the microwave oven. · Using any browning dish on the rack. · Using SENSOR COOKING and AUTO COOKING with the rack. · Cooking directly on the rack--use microwave-safe cookware.

NOTE Turntable on/off function can be used in Manual Operation. See page 25. 11 MANUAL COOKING Manual Defrost If the food that you wish to defrost is not listed on the Defrost chart or is above or below the limits in the Amount column on the Defrost chart (see page 22), you need to defrost manually. You can defrost any frozen food, either raw or previously cooked, by using power level for 30% Follow the exact 3-step procedure found under To set power level. Estimate defrosting time and press power level pad eight times for 30% power.

For either raw or previously cooked frozen food the rule of thumb is approximately 4 minutes per pound. For example, defrost 4 minutes for 1 pound of frozen spaghetti sauce. Always stop the oven periodically to remove or separate the portions that are defrosted. If food is not defrosted at the end of the estimated defrosting time, program the oven in 1 minute increments on power level 30% until totally defrosted. When using plastic containers from the freezer, defrost only long enough to remove from the plastic in order to place in a microwave-safe dish.

SENSOR COOKING Sensor cooking has an electronic controlled sensor that detects the vapor (moisture and humidity) emitted from the food as it heats. The sensor adjusts the cooking times and power level for various foods and quantities automatically. 7. If the sensor does not detect vapor properly when popping popcorn, the oven will turn off, and the correct time of day will be displayed. If the sensor does not detect vapor properly when cooking other foods, ERROR will be displayed, and the oven will turn off. 8. Check food for temperature after cooking. If additional time is needed, continue to cook manually. 9. Each food has a cooking hint.

Press the user pref pad when the HELP indicator is lighted in the display. Using Sensor Settings: 1. After oven is plugged in, wait 2 minutes before using Sensor Settings. 2. Be sure the exterior of the cooking container and the interior of the oven are dry. Wipe off any moisture with a dry cloth or paper towel. 3.

The oven works with foods at normal storage temperature. For example, popcorn would be at room temperature. 4.

Any Sensor Settings selection can be programmed with More or Less Time Adjustment. See page 24. 5. More or less food than the quantity listed in the chart should be cooked following the guidelines in any microwave cookbook. 6.

During the first part of SENSOR COOKING, food name will appear on the display. Do not open the oven door or press the STOP clear pad during this part of the cycle. The measurement of vapor will be interrupted. If this occurs, an error message will appear. To continue cooking, press the STOP clear pad and cook manually.

When the sensor detects the vapor emitted from the food, remainder of cooking time will appear. Door may be opened when remaining cooking time appears on the display. At this time, you may stir or season food, as desired. Covering Foods: Some foods cook better when covered. Use the cover recommended in the food charts. 1. Casserole lid. 2. Plastic wrap: Use plastic wrap recommended for microwave cooking. Cover dish loosely; allow approximately 1/2 inch to remain uncovered to allow steam to escape.



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Plastic wrap should not touch food. 3. Wax paper: Cover dish completely; fold excess wrap under dish to secure. If dish is wider than paper, overlap two pieces at least one inch to cover. Be careful when removing any covering to allow steam to escape away from you. 12 SENSOR COOKING SENSOR COOKING applies to the following selections: Sensor Cook, Popcorn, Veggies, Baked Potato, Sensor Reheat Sensor Cook There are 5 foods (Frozen Entrees, Ground Meat, Rice, Fish/Seafood, and Chicken Breast) under the SENSOR COOK that uses the sensor. You can cook many foods by pressing the sensor cook pad and the food number. You don't need to calculate cooking time or power level. · Suppose you want to cook Frozen Entrees. Step 1. Press the sensor cook pad, number 1 for Frozen Entrees. Press NOTES for SENSOR COOKING 1. SENSOR MODES can be programmed with More or Less Time Adjustment. Press the power level pad once or twice before cooking is started. See page 24.

2. Each food has a cooking hint. Press the user pref pad when the HELP indicator is lighted in the display. 3. Should you attempt to enter more or less than the allowed amount, an error message will appear in the display.

More or less than the quantity listed in the chart should be cooked following the guidelines in any microwave cookbook. 4. The final cooking result will vary according to the food condition (e.g. initial temperature, shape, quality). Check food for temperature after cooking. If additional time is needed, continue to cook manually. 5. When sensor detects the vapor emitted from the foods, manipulation message or remaining cooking time will be displayed. 6.

Stay near the oven while it's in use and check cooking progress frequently so that there is no chance of overcooking food. 7. When SENSOR COOKING are selected Turntable On is automatically set for optimum cooking. sensor cook 1 2. At end, follow the directions in the display. 3. Press the START enter pad. START enter Sensor Cook chart FOOD 1. Frozen Entrees* AMOUNT 6 - 17 oz 170 - 480 g PROCEDURE Use this pad for frozen, convenience foods. It will give satisfactory results for most brands.

You may wish to try several and choose your favorite. Remove package from outer wrapping and follow package directions for covering. After cooking, let stand, covered for 1 to 3 minutes. Use this setting to cook ground beef or turkey as patties or in a casserole to be added to other ingredients. Place patties on a microwave-safe rack and cover with wax paper.

Place ground meat in a casserole and cover with wax paper or plastic wrap. When oven stops, turn patties over or stir meat in casserole to break up large pieces. Re-cover and press the START enter pad. After cooking, let stand, covered, for 2 to 3 minutes. 2.

Ground Meat* 0.25 - 2.0 lb 0.2 - 0.9 kg 3. Rice* 0.5 - 2.0 cups Place rice into a deep casserole dish and add double quantity of water. Cover with lid or plastic wrap. After cooking, stir, cover and let stand 3 to 5 minutes or until all liquid has been absorbed.

Rice Water Size of casserole dish .5 cup 1 cup 1.5 quart 1 cup 2 cups 2 quart 1.5 cups 3 cups 2.5 or 3 quart 2 cups 4 cups 3 quart or larger Arrange in ring around shallow glass dish (roll fillet with edges underneath). Cover with plastic wrap. After cooking, let stand, covered, 3 minutes. Cover with vented plastic wrap. When oven stops, turn over. Shield with small, flat pieces of aluminum foil any areas that are cooking too rapidly.

Re-cover and press the START enter pad. After cooking, let stand, covered 3 to 5 minutes. Chicken should be 160°F. 4. Fish/Seafood* 0. 25 - 2.0 lb 0.2 - 0.9 kg 5. Chicken Breast* 0.

5 - 2.0 lb 0.3 - 0.9 kg * It is not necessary to enter amount. 13 SENSOR COOKING Popcorn · Suppose you want to cook popcorn. Step <Regular> Press the popcorn pad once. <Snack> Press the popcorn pad twice. Press NOTES 1. The popcorn pad can only be accepted within 3 minutes after cooking, opening and closing the door or pressing the STOP clear pad to prevent from misusing. 2.

Cooking can be also started by pressing the START enter pad within 2 seconds after pressing the popcorn pad. popcorn popcorn x 2 Popcorn chart FOOD Popcorn AMOUNT 1 package Regular: 3.0 - 3.5 oz, 85 - 100 g Snack: 1.5 - 1.75 oz, 45 - 50 g PROCEDURE Use only popcorn packaged for the microwave. Try several brands to decide which you like. Do not try to pop unpopped kernels. The amount is selected by pressing the pad once (Regular) or twice (Snack). Veggies · Suppose you want to cook vegetables.

Step <Fresh Veggies Soft> Press the veggies pad once. <Frozen Veggies Hard> Press the veggies pad twice. <Frozen Veggies> Press the veggies pad three times. Press NOTES 1. The veggies pad can only be accepted within 3 minutes after cooking, opening and closing the door or pressing the STOP clear pad to prevent from misusing.

2. @@@@Add no water if vegetables have just been washed. Cover with lid for tender vegetables. Use plastic wrap for tender-crisp vegetables. Press the veggies pad once.

After cooking, stir, if possible. @@Cover with lid or plastic wrap. Press the veggies pad three times. After cooking, stir and let stand, covered, for 3 minutes. Place in casserole. Add 1-4 tbsp. water. Cover with lid for tender vegetables. Use plastic wrap cover for tender-crisp vegetables. Press the veggies pad twice.

After cooking, stir, if possible. Let stand, covered, for 2 to 5 minutes. 2. @@@@Step Press the baked potato pad. Press NOTES 1. @@@. @@Place on paper towel on turntable. @@Step Press the sensor reheat pad. Press NOTES 1. @@@.

@@Flatten, if possible. Cover with lid, plastic wrap or wax paper. Use covers such as plastic wrap or lids with larger quantities of more dense foods such as stews. After reheating, stir well, if possible. Re-cover and allow to stand 2 to 3 minutes.

Foods should be very hot. If not, continue to heat with variable power and time. * It is not necessary to enter amount or number. 15 AUTO COOKING AUTO COOKING consists of 7 functions - Auto Cook, Auto Reheat, Keep Warm, Melt Soften, Snacks Menu, Chicken Nuggets and Auto Defrost. 2.

Repeat pressing same number pad at Step 1 to increase quantity. Ex: 1 serving. 3. Press the power level pad twice for Less Time Adjustment. 4. Press the START enter pad. 3 power level x 2 START enter NOTES 1. @@Press the power level pad once or twice before cooking is started. See page 24. 2.

Each food has a cooking hint except for Melt Soften. @@@@6. @@Skip Step 3, when More or Less Time Adjustment is not needed. 2. Scrambled Eggs, Hot Cereal and Soup are same procedure. Follow the above procedure. 3. Frozen Breakfast is not needed to enter amount or number. Skip Step 2. 4.

If mute is set, the audible signals will not be heard at Step 5. See 2, Audible Signal Elimination on page 23. 5. @@Step 1. Press the auto cook pad, number 3 for hot cereal.

Press auto cook 3 Quick Meals chart FOOD 1. Frozen Breakfast* 2. @@@@Allow to stand 1 or 2 minutes after cooking. @@@@Mix egg and milk together.



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Pour on to butter or margarine in dish.

Cover with wax paper. Place in oven and program. Press number 2 to increase quantity and press the START enter pad. @@After cooking, stir and let stand, covered, until set. @@@@Follow package directions for the correct amount of water or milk. @@Press number 3 to increase quantity and press the START enter pad. When oven stops, stir and press the START enter pad. After cooking, stir and let stand, covered, for 2 minutes. Place in bowl or casserole. Cover with lid or plastic wrap.

Press number 4 to increase quantity and press the START enter pad. At end, stir, recover and let stand 1 to 3 minutes. 3. Hot Cereal 1- 6 servings 4. @@Step 1. @@Press 7. @@@@Cover with vented plastic wrap. Press the auto cook pad, number 7 and press the START enter pad. 8. @@Press the auto cook pad, number 8 and press the START enter pad.

@@Press the START enter pad. At end, garnish with: 1/3 cup grated Parmesan cheese 9. @@Press the auto cook pad, number 9 and press the START enter pad. @@Press the START enter pad. At end, stir and garnish top with: 1/2 cup freshly shredded Parmesan cheese 1/4 cup pine nuts auto cook 5 START enter 2.

@@@@Press the START enter pad. START enter NOTES 1. Skip Step 2 in Roast Pork and Seafood Pasta. 2. If mute is set, the audible signals will not be heard at Step 2.

See 2, Audible Signal Elimination on page 23. <Dinner Recipes (recipes serve 6)> 5. Chicken and Rice Place in a 3 quart casserole: package (5 - 8 ounces) yellow rice mix with flavor packet 1 2 cups chicken broth Stir well and cover. Press the auto cook pad, number 5 and press the START enter pad. At pause, stir well and add: 1 cup frozen peas 1 red pepper, diced 1 1/4 pounds boneless chicken cutlets, sliced into thin strips Re-cover. Press the START enter pad. At end, garnish with parsley. 6. Meatloaf Mix together well: 1 1/2 pounds lean ground beef 1/2 cup soft bread crumbs 1/2 cup red wine 1 egg, beaten 2 tablespoons chopped onion 1/2 teaspoon salt 1/2 teaspoon dry mustard 1/4 teaspoon pepper 1 teaspoon instant beef bouillon 2 tablespoons chopped green pepper Place in a 9 x 5-inch glass loaf dish. Press the auto cook pad, number 6 and press the START enter pad.

If desired, spread top of meat loaf with 1/2 cup catsup during last 2 minutes of cooking time. At end, remove from oven, cover with foil and allow to stand 3 to 5 minutes before serving. 17 AUTO COOKING Auto Reheat · Suppose you want to reheat 2 fresh muffins with auto reheat. Step 1. Press the auto reheat pad and number 1 for fresh muffin. 2. Repeat pressing same number pad at Step 1 to increase quantity. Ex : 2 muffins. 3. Press the START enter pad.

Press NOTES 1. Auto Reheat can be programmed with More or less time adjustment. See page 24. 2. Fresh rolls/muffins, frozen rolls/muffins, pasta and beverage are same procedure.

Follow the left side procedure. auto reheat 1 x2 1 START enter Auto Reheat chart FOOD 1. Fresh Rolls/ Muffins AMOUNT 1 - 10 pieces PROCEDURE Use this pad to warm rolls, muffins, biscuits, bagels etc. Large items should be considered as 2 or 3 regular size. Arrange on flat plate; cover with paper towel. For refrigerated rolls or muffins, it may be necessary to double the entered amount to ensure the proper serving temperature. For example, enter quantity of 2 for 1 refrigerated muffin. Press the auto reheat pad and number 1 to increase quantity and press the START enter pad. Use this pad to warm rolls, muffins, biscuits, bagels etc. Large items should be considered as 2 or 3 regular size. Arrange on flat plate; cover with paper towel. Press the auto reheat pad and number 2 to increase quantity and press the START enter pad. Use this pad to reheat refrigerated canned or homemade pasta with sauce. For room temperature pastas, use Less option. Pasta without sauce double the quantity per setting.

For example, measure 2 cups of cooked noodles and program for 1 cup. Cover with lid or plastic wrap. Press the auto reheat pad, number 3 to increase quantity and press the START enter pad. After cooking, stir and let stand, covered 2 to 3 minutes. 2. Frozen Rolls/ Muffins 1 - 10 pieces 3. Pasta 1 - 6 cups 4. Beverage 0.5 - 2.0 cups This setting is good for restoring a cool beverage to a better drinking temperature.

Stir liquid briskly before and after heating to avoid "eruption". Press the auto reheat pad, number 4 to increase quantity and press the START enter pad. 18 AUTO COOKING Keep Warm Keep Warm allows you to keep food warm for 30 minutes at the maximum. With manual cooking · Suppose you want to cook a cup of soup for 2 minutes at 70% and keep the soup warm for 15 minutes. Step 1.

Enter cooking time. 2. Press the power level pad 4 times for 70% power. 3. Press the keep warm pad.

4. Enter the desired time by pressing the number pads 1, 5, 0 and 0 for 15 minutes. 5. Press the START enter pad. @@Step 1. Press the keep warm pad. Press 2 0 0 keep warm power level x 4 keep warm 2. Enter the desired time. Ex : 30 minutes. 3 0 0 0 3.

@@@The display will show 30.00 and count down. @@@@Step 1. Press the melt soften pad once, number 2 for chocolate. 2. Repeat pressing same number pad at Step 1 to select quantity.

Ex: Press number 2 two more times for 1 square. 3. Press the START enter pad. Press NOTES 1. @@2.

Butter, chocolate, ice cream and cream cheese are same procedure. Follow the procedure on the left side. melt soften 2 2 x2 START enter Melt Soften chart FOOD Melt 1. Butter 2. Chocolate Soften 3.

Ice cream 4. Cream cheese AMOUNT 2 tbsp 1/2 cup 1 cup chips 1 square PROCEDURE Use a Pyrex measuring cup. Cover with plastic wrap. Stir after cooking. After pressing the melt soften pad, press number 1 two times for 2 tbsp. After pressing the melt soften pad, press number 1 three times for 1/2 cup. After pressing the melt soften pad, press number 2 two times for 1 cup chips. After pressing the melt soften pad, press number 2 three times for 1 square. DO NOT COVER. After pressing the melt soften pad, After pressing the melt soften pad, Use a small plate.

DO NOT COVER. After pressing the melt soften pad, After pressing the melt soften pad, 1 pint 1/2 gallon 3 oz, 85 g 8 oz, 225 g press number 3 two times for 1 pint. press number 3 three times for 1/2 gallon. press number 4 two times for 3 oz or 85 g. press number 4 three times for 8 oz or 225 g. 20 AUTO COOKING Snacks Menu Snacks are for cooking/heating foods that take a short amount of time! There are 6 foods (Frozen MW Pizza, Hand Held Snacks - small and large size, Hot Dogs, Frozen Kid's Meal and Pizza) under the Snacks Menu. · Suppose you want to reheat a slice of pizza with snacks. Step 1. Press the snacks menu pad and number 6 for pizza. 2.

Repeat pressing same number pad at Step 1 to increase quantity. Press Step 3. Press the START enter pad. Press START enter NOTE 6 Use above steps to cook other Snack Menus listed below in chart.



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Frozen MW Pizza, Hand Held Snacks and Frozen Kid's Meal do not require an amount or number to be entered.

Skip Step 2. snacks menu 6 Snack Menu chart FOOD 1. Frozen MW Pizza* 2. Hand Held Snacks* 3. Hand Held Snacks* 4.

Hot Dogs 5. Frozen Kid's Meal* 6. Pizza AMOUNT 6 - 8 oz 170 - 225 g 3 - 4 oz 85 - 113 g 5 - 6 oz 142 - 170 g 1 - 6 pieces 6 - 8 oz 170 - 225 g 1 - 6 slices
PROCEDURE Use for frozen microwave pizza. Remove from package and unwrap. Follow package directions for use of package and/or silver crisping disk.
Use for frozen French fries, cheese sticks, appetizers etc. Remove from outer package. Arrange on flat plate. Follow package directions for how to wrap or cover. Be careful when removing from the oven as snack may be very hot.

Use for frozen French fries, cheese sticks, appetizers etc. Remove from outer package. Arrange on flat plate. Follow package directions for how to wrap or cover. Be careful when removing from the oven as snack may be very hot. Place hot dog in bun. Wrap each with paper towel or napkin. Press number 4 to increase quantity and press the START enter pad. Use this pad for frozen, convenience foods. It will give satisfactory results for most brands.

You may wish to try several and choose your favorite. Remove package from outer wrapping and follow package directions for covering. After cooking, let stand, covered for 1 to 3 minutes. Use this setting to reheat refrigerated leftover pizza, 1 slice is approximately 1/8th of a 12-inch pizza or 1/12th of a 16-inch pizza. Arrange on flat plate.

Press number 6 to increase quantity and press the START enter pad. * It is not necessary to enter amount. Chicken Nuggets · Suppose you want to heat 0.3 pound or 0.3 kilogram chicken nuggets with snacks.

Step 1. Press the chicken nuggets pad. 2. Enter amount by pressing the number 3. Ex: 0.3 lb or 0.3 kg chicken nuggets. Press Step 3. Press the START enter pad. Press START enter chicken nuggets NOTE When 1.

0 pound chicken nuggets is heated, press number 1 and 0 at Step 2. PROCEDURE 3 Chicken Nuggets chart FOOD Chicken Nuggets AMOUNT 0.3 - 1.0 lb 0.2 - 0.4 kg Place frozen chicken nuggets on a flat plate allowing space between each. It is not necessary to cover them. When oven stops, rearrange and press the START enter pad. 21 AUTO COOKING Auto Defrost There are 6 foods (Ground Meat, Steaks/Chops/Fish, Chicken Pieces, Roast, Casserole and Soup) under the Auto Defrost. Auto Defrost automatically defrosts all the foods found in the Defrost chart below.

· Suppose you want to defrost a 1.8 pound or 1.8 kilogram steak. Step 1. Press the auto defrost pad and number 2 for steak.

2. Enter weight by pressing number 1 and 8. Ex: 1.8 lb or 1.8 kg steak.

3. Press the START enter pad. 4. @@@@ Press the START enter pad. Press NOTES 1. To defrost other food or foods above or below the weights allowed on the Defrost chart, use time and 30% power. See Manual defrost on page 12. 2. If you attempt to enter more or less than the amount as indicated in the chart below, an error message will appear in the display. 3.

Check foods when your oven stops. After final stage, small sections may still be icy. Let stand to continue thawing. Do not defrost until all ice crystals are thawed. 4. If mute is set, the audible signals will not be heard at Step 4. See 2, Audible Signal Elimination on page 23. 5. Shielding prevents cooking from occurring before the center of the food is defrosted. Use small smooth strips of aluminum foil to cover edges and thinner sections of the food.

6. Press number 5 to enter 0.5 pound or 0.5 kilogram at Step 2. 7.

Press desired number for casserole and soup at Step 2. auto defrost 2 8 1 START enter START enter After defrost cycle ends, let stand, covered. Auto Defrost chart FOOD 1. Ground Meat 2. Steaks/Chops/ Fish AMOUNT 0.

5 - 3.0 lb 0.3 - 1.3 kg 0.5 - 4.0 lb 0.3 - 1.8 kg PROCEDURE Remove any thawed pieces after each stage. Let stand, covered, for 5 to 10 minutes. After each stage, rearrange and if there are warm or thawed portions, shield with small flat pieces of aluminum foil.

Remove any meat or fish that is almost defrosted. Let stand, covered, for 10 to 20 minutes. After each stage, rearrange pieces or remove portions should they become warm or thawed. Let stand, covered, for 10 to 20 minutes. Start defrosting with fat side down. After each stage, turn roast over and shield the warm portions with aluminum foil. Let stand, covered, for 30 to 60 minutes. After audible signal, stir if possible. At end, stir well and let stand, covered, for 5 to 10 minutes. After audible signal, stir if possible.

At end, stir well and let stand, covered, for 5 to 10 minutes. 3. Chicken Pieces 0.5 - 3.0 lb 0.

3 - 1.3 kg 4. Roast 5. Casserole 6. Soup 2.

0 - 4.0 lb 1.0 - 1.8 kg 2 - 6 cups 1 - 6 cups 22 CONVENIENT FEATURES User Pref User Pref provides 5 features that make using your oven easy because specific instructions are provided in the interactive display. Step Press 1. Child Lock The Child Lock prevents unwanted oven operation such as by small children. The oven can be set so that the control panel is deactivated or locked. To set, press the user pref pad, the number 1 and then press the START enter pad. Should a pad be pressed, LOCKED will appear in the display. To cancel, press the user pref pad and the START enter pad.

Child Lock will not be canceled if other pads except the START enter pad are pressed after pressing the user pref pad. 5. Enter cooking time. Ex : 20 minutes 2 0 0 0 6. Press the power level pad six times for 50% power. 7. Press the keep warm pad. power level x 6 keep warm 2. Audible Signal Elimination If you wish to have the oven operate with no audible signals, press the user pref pad, number 2 and the STOP clear pad. To cancel and restore the audible signal, press the user pref pad, number 2 and the START enter pad.

8. Enter desired time. Ex : 15 minutes 1 0 5 0 9. Press the START enter pad. START enter 3.

Auto Start If you wish to program your oven to begin cooking automatically at a designated time of day, follow this procedure: · Suppose you want to start cooking a stew for 20 minutes on 50% and set keep warm 15 minutes at 4:30. Before setting, check to make sure the clock is showing the correct time of day.

Step 1. Press the user pref pad. Press NOTES 1.

Auto Start can be used for manual cooking and keep warm set in conjunction with sequence cooking if clock is set. 2. If the oven door is opened after programming Auto Start, it is necessary to press the START enter pad for Auto Start time to appear in the display so that the oven will automatically begin programmed cooking at the chosen Auto Start time. 3. Be sure to choose foods that can be left in the oven safely until the Auto Start time. Acorn or butternut squash are often a good choice. 4. After programming Auto Start, open the door and close the door to cancel auto start function. 5. If the electrical power supply to your microwave oven should be interrupted, reset the clock (see page 10) and follow the procedure above to set Auto Start.



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user pref 2. Press number 3. 3. Enter the start time. Ex : 4:30 4. Press the START enter pad. 3 4 3 START enter 0 23 CONVENIENT FEATURES 4.

Language Selection The oven comes set for English and U.S. Customary Unitpounds.

Your oven can be selected 3 Languages, English, Spanish or French, and 2 units, pounds or kilograms for each language. To change, press the user pref pad and number 4. Continue to press the number 4 until your choice is selected from the table below. Then, press the START enter pad. Press the user pref pad and number 4 once twice 3 times 4 times 5 times 6 times 7 times 8 times English English Spanish Spanish French French English LB KG LB KG LB KG LB Language Units 4.

Press the power level pad 6 times for 50% power for 2nd stage. 5. Press the START enter pad for 2nd stage. power level x 6 START enter NOTES 1. If 100% is selected as the final sequence, it is not necessary to press the power level pad.

2. Keep Warm can be programmed even if 4 cooking sequences have been set. More or Less Time Adjustment Should you discover that you like any of SENSOR COOKING or AUTO COOKING slightly more done, press the power level pad once after pressing your choice of pads or before pressing the START enter pad. The display will show MORE. Should you discover that you like any of SENSOR COOKING or AUTO COOKING slightly less done, press the power level pad twice after pressing your choice of pads or before pressing the START enter pad. The display will show LESS. 5. Set the Clock See page 10. Multiple Sequence Cooking Your oven can be programmed for up to 4 automatic cooking sequences, switching from one power level setting to another automatically. Sometimes cooking directions tell you to start on one power level and then change to a different power level.

Your oven can do this automatically. · Suppose you want to cook roast beef for 5 minutes at 100% and then continue to cook for 30 minutes at 50%. Step 1. Enter cooking time for 1st stage. 2. Press the power level pad once for 100% power for 1st stage. Press Add 30 Seconds Add 30 seconds allows you to cook for 30 seconds at 100% by simply pressing the add 30 sec. pad. You can also extend cooking time in multiples of 30 seconds by repeatedly pressing the add 30 sec. pad until maximum 99 minutes during manual cooking.

· Suppose you want to heat a cup of soup for 30 seconds. Step Press the add 30 sec. pad. Press add 30 sec. 5 0 power level 0 NOTES 1. To use add 30 sec., press the pad within 3 minutes after cooking, closing the door, pressing the STOP clear pad or during cooking. 2. Add 30 seconds cannot be used with SENSOR COOKING and AUTO COOKING. 3.

Enter second cooking time for 2nd stage. 3 0 0 0 24 CONVENIENT FEATURES Help Each setting has a cooking hint. If you wish to check, press the user pref pad whenever HELP is lighted in the Interactive Display for these and other manual operation hints. Quick Start Quick start is very useful function to start or add to cook from 1 minute to 6 minutes by pressing number from 1 to 6 at 100% power without pressing the START enter pad. Press number from 1 to 6 within 3minutes after cooking, closing the door, pressing the STOP clear pad. · Suppose you want to cook 2 minutes at 100% power. Step Press number 2. Press Timer · Suppose you want to time a 3-minute long distance phone call. Step 1. Press the timer on-off pad.

Press 2 timer on-off Demonstration Mode 2. Enter time. 3. Press the timer on-off pad. The timer will count down. 3 0 timer on-off 0 To demonstrate, press the user pfer pad, number 5, 0 and then press the START enter pad and hold for three seconds. DEMO ON DURING DEMO NO OVEN POWER will appear in the display. Cooking operations and specific special features can now be demonstrated with no power in the oven. For example, press the add 30 sec. pad and the display will show .

30 and count down quickly to END. To cancel, press the user pref pad, number 5, 0 and the STOP clear pad. If easier, unplug the oven from the electrical outlet and replug. NOTES 1. Timer operates as a kitchen timer and cannot be used when the oven is operating.

2. To cancel the timer, press the STOP clear pad once. Light Press the light hi/lo/off pad once for high, twice for Low and three times to turn off. Turntable on/off Turntable off function is useful when a rack or a large casserole which stop the turntable's rotating are used, for example lasagne or meat. Reposition the foods and/or stir them at least once during any cooking or reheating time.

After cooking or reheating, stir if possible. Using a lower power level will assist in better cooking or reheating uniformity. Turntable on/off function can be used in Manual Cooking and keep warm in AUTO COOKING. When Turntable on is set, Turntable is turned and when Turntable off is set, Turntable is stopped. When SENSOR COOKING and AUTO COOKING are selected, Turntable on is automatically set for optimum cooking. Turntable on/off can be set during Manual Cooking and cooking programming by pressing the turntable on/off pad. Fan The fan will automatically start when heat rises from range surface units or burners. This protects the Over the Range Microwave Oven from excessive temperature rise. The fan will stay on until the temperature decreases. It cannot be turned off manually during this time.

For other uses, press the vent hi/lo/off pad once for high speed, twice for low speed and three times to turn off. 25 CLEANING AND CARE Disconnect the power cord before cleaning or leave the door open to deactivate the oven during cleaning. EXTERIOR The outside surface is precoated steel and plastic.

Clean the outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner. ODOR REMOVAL Occasionally, a cooking odor may remain in the microwave oven. To remove, combine 1 cup water, grated peel and juice of 1 lemon and several whole cloves in a 2-cup glass measuring cup. Boil for several minutes using 100% power. Allow to set in microwave oven until cool. Wipe interior with a soft cloth.

DOOR Disconnect the power cord or deactivate the oven with setting Child Lock before cleaning to prevent unexpected manipulation. See Child Lock on page 23. Wipe the window on both sides with a soft cloth to remove any spills or spatters. Metal parts will be easier to maintain if wiped frequently with a soft cloth. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.

TURNTABLE/TURNTABLE SUPPORT The turntable and turntable support can be removed for easy cleaning. Wash them in mild, sudsy water; for stubborn stains use a mild cleanser and non-abrasive scouring sponge. They are also dishwasher-proof. Use upper rack of dishwasher. The turntable motor shaft is not sealed, so excess water or spills should be wiped up immediately.

EASY CARE™ STAINLESS STEEL (SOME MODELS) GREASE FILTERS Filters should be cleaned at least once a month.



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Never operate the fan or microwave oven without the filters in place. 1. Pull down slightly on the tab toward the front of the microwave oven and remove the filter. Repeat for the other filter. 2. Soak the filters in a sink or dish pan filled with hot water and detergent. DO NOT use ammonia or other alkali; they will react with the filter material and darken it. 3. Agitate and scrub with a brush to remove embedded dirt.

4. Rinse thoroughly and shake dry. 5. Replace by fitting the filter back into the opening. **BOTTOM VIEW** (Front of microwave oven) Your microwave oven finish may be made with Easy Care™ Stainless Steel (some models). Clean the stainless with warm soapy water using a clean sponge or cloth. Rinse with clean water and dry with a soft clean cloth. DO NOT use ANY store bought cleaners like Stainless Steel cleaners or any other types of cleaners containing any abrasive, chlorides, chlorines or ammonia. It is recommended to use mild dish soap and water or a 50/50 solution of water and vinegar. **INTERIOR** Cleaning is easy because little heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or spattering.

To clean the interior surfaces, wipe with a soft cloth and warm water. DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING PADS. For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water. The rack can be cleaned with hot soapy water, rinsed and dried. **WAVEGUIDE COVER**

The waveguide cover is located on the ceiling in the microwave oven cavity.

It is made from mica so requires special care. Keep the waveguide cover clean to assure good microwave oven performance. Carefully wipe with a damp cloth any food spatters from the surface of the cover immediately after they occur. Built-up splashes may overheat and cause smoke or possibly catch fire. DO NOT REMOVE THE WAVEGUIDE COVER.

Grease filters Tabs (Rear of microwave oven) **26 CLEANING AND CARE** Disconnect the power cord before cleaning or leave the door open to deactivate the oven during cleaning. **CHARCOAL FILTERS** Charcoal Filters, which are attached with Hood Louver, are used for nonvented, recirculated installation. The filter should be changed every 6 to 12 months depending on use. 1. Disconnect power to the microwave oven at the circuit breaker panel or by unplugging. 2. Remove three Hood Lower Screws as in Figure 1. 3. Push in the upper tabs and pull the louver away from the unit. 4.

Remove the charcoal filters from hood louver and replace new charcoal filters by piercing tabs into the holes in charcoal filters. 5. Carefully push the louver back into place and replace the screws removed at step 2. **Oven Light Cover MICROWAVE OVEN LIGHT 1.** To replace light bulb, first disconnect power to the microwave oven at the circuit breaker panel or by unplugging. 2. Remove the louver per instructions under Charcoal Filter 2-3. Open oven light cover by carefully pulling up on the front edge. See figure 1. 3.

Remove the light bulb and replace with a new 20 watt light bulb. DO NOT USE BULB LARGER THAN 20 WATTS. 4. Close the Oven Light Cover by carefully pushing into place. Push the louver back into place (engaging both the bottom and top tabs) and change to hood Louver Screws. **WORK/NIGHT LIGHT 1.** To replace light bulbs, first disconnect power to the microwave oven at the circuit breaker panel or by unplugging. 2. To open Light Cover, remove the screw on the light cover. (See Figure 3.

) 3. Replace the light bulbs with new 20 watt light bulbs. DO NOT USE BULBS LARGER THAN 20 WATTS. **Hood Louver Screws 4.** Close the Light Cover and secure with screw removed at step 2. **BOTTOM VIEW** Light Bulbs (Front of microwave oven) **Hood Louver Figure 1** Upper Tab Bottom Tab (Rear of microwave oven) **Inside of Hood Louver Charcoal Filters Figure 3** Light Cover Screw **CAUTION** Light Cover may become very hot. Do not press glass when light is on. **Figure 2 27 SERVICE CALL CHECK** Please check the following before calling for service: Place one cup of water in a glass measuring cup in the oven and close the door securely. Operate the oven for one minute at HIGH 100%. A B C Does the oven light come on? Does the cooling fan work? (Put your hand over the left side of louver.

) Is the water in the oven warm? YES ___ NO ___ YES ___ YES ___ NO ___ NO ___ If A is "NO", then you need to check light bulb. See page 27 for removal. If "NO" is the answer to any of the above questions, please check electrical outlet, fuse and/ or circuit breaker. If they are functioning properly, CONTACT YOUR NEAR EST ELECTROLUX AUTHORIZED SERVICER. A microwave oven should never be serviced by a "do-it-yourself" repair person. **NOTES 1. @ @ 2. @ @ @ @ Approx. @ @ This test method is widely recognized. ** Internal capacity is calculated by measuring maximum width, depth and height.**

Actual capacity for holding food is less. In compliance with standards set by: FCC DHHS - Federal Communications Commission Authorized. - Complies with Department of Health and Human Services (DHHS) rule, CFR, Title 21, Chapter I, Subchapter J. - This symbol on the nameplate means the product is listed by Underwriters Laboratories, Inc. **28 MAJOR APPLIANCE WARRANTY INFORMATION** Your appliance is covered by a one year limited warranty. @ @ 2. 3. 4. 5. 6.

7. 8. 9. @ @ @ @ Rust on the interior or exterior of the unit. @ @ 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. **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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