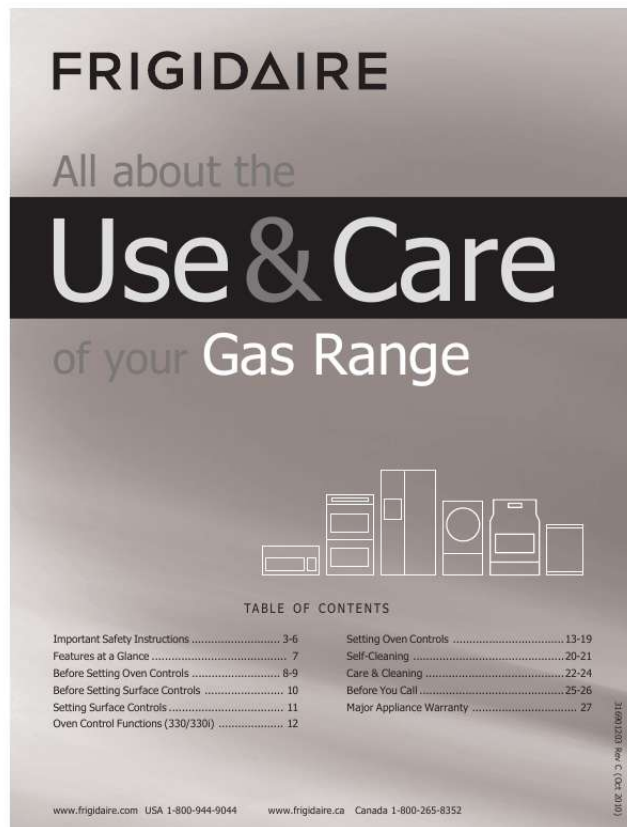




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You can read the recommendations in the user guide, the technical guide or the installation guide for FRIGIDAIRE FGGF3042KF. You'll find the answers to all your questions on the FRIGIDAIRE FGGF3042KF in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

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User guide FRIGIDAIRE FGGF3042KF
Operating instructions FRIGIDAIRE FGGF3042KF
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..... 27 Thank you for choosing Frigidaire. This Use & Care Guide is part of our commitment to customer satisfaction and product quality throughout the service life of your new appliance. We view your purchase as the beginning of a relationship.

To ensure our ability to continue serving you, please use this page to record important product information. Need help?? Visit the Frigidaire web site at www.frigidaire.com Before you call for service, there are a few things you can do to help us serve you better. Read this Use & Care manual.

It contains instructions to help you use and maintain your range properly. If you received a damaged range ... immediately contact the dealer (or builder) that sold you the range.

Save time and money. Check the section titled "Before You Call". This section helps step you through some common problems that might occur. If you do need service, help is only a phone call away. Call Frigidaire Customer Services at 1-800-944-9044. Product Registration Registering your product with Frigidaire enhances our ability to serve you. You can register online at www.frigidaire.com or by dropping your Product Registration Card in the mail. Serial plate location Serial plate location: open storage drawer (some models) or remove lower front panel (some models).

Record model & serial numbers here Purchase date Model number Serial number 2 ©2009 Electrolux Home Products, Inc. All rights reserved. Printed in the USA IMPORTANT SAFETY INSTRUCTIONS Read all instructions before using this appliance. Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a WARNING or CAUTION statement based on the risk type. WARNING If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death. FOR YOUR SAFETY: -- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. -- WHAT TO DO IF YOU SMELL GAS: · Do not try to light any appliance. · Do not touch any electrical switch; do not use any phone in your building. · Immediately call your gas supplier from a neighbor's phone.

Follow the gas supplier's instructions. · If you cannot reach your gas supplier, call the fire department. -- Installation and service must be performed by a qualified installer, servicer or the gas supplier. Definitions This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death. WARNING WARNING indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury. CAUTION CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury. IMPORTANT IMPORTANT indicates installation, operation, maintenance or valuable information that is not hazard related. WARNING - All ranges can tip.

· Injury to persons could result. · Install anti-tip device packed with range. · See Installation Instructions. To reduce the risk of tipping, the range must be secured by properly installed anti-tip bracket provided with the range. To check if the bracket is installed properly, visually check that rear leveling leg is inserted into and fully secured by the anti-tip bracket by removing lower front panel or storage drawer from the range. For models equipped with a warmer drawer or lower oven, grasp the top rear edge of the range and carefully attempt to tilt it forward. Refer to the installation instructions for proper anti-tip bracket installation. · Never modify or alter the construction of a range by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the range. Important Safety Instructions · 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 Fuel Gas Code ANSI Z223.- latest edition, or in Canada CAN/ CGA B149.1, and CAN/CGA B149.2, and the the National Electrical Code ANSI/NFPA No.70-latest edition, or in Canada CSA Standard C22.1, Canadian Electrical Code, Part 1, and local 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 authorized repair service. Know how to disconnect the power to the range at the circuit breaker or fuse box in case of an emergency.

Save these instructions for future reference. 3 IMPORTANT SAFETY INSTRUCTIONS WARNING NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning. NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning.

Aluminum foil linings may trap heat, causing a fire hazard. Stepping, leaning or sitting on the door or drawers of a range can result in serious injuries and also cause damage to the appliance. DO NOT allow children to climb or play around the range. The weight of a child on an open oven door may cause the range to tip, resulting in serious burns or other injury. Storage in or on appliance--flammable materials should not be stored in an oven, near surface units or in the storage drawer, warmer drawer or lower oven.

This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids.



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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, including the storage drawer, lower broiler drawer, warmer drawer or lower double oven. **IMPORTANT** For electric ignition models only: 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. **CAUTION · DO NOT TOUCH SURFACE BURNERS, AREAS NEAR THESE BURNERS, OVEN BURNERS OR INTERIOR SURFACES OF THE OVEN.** Both surface and oven burners may be hot even though flames are not visible.

Areas near surface burners 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. · 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 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. **CAUTION** Do not store items of interest to children in the cabinets above a range or on the backguard of the range. Children climbing on the range to reach items could be seriously injured. · Remove the oven door from any unused range if it is to be stored or discarded.

·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. **4 IMPORTANT SAFETY INSTRUCTIONS IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN** · Use care when opening oven door , warmer drawer or lower oven door--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 below the backguard. 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 for complete installation and grounding instructions. **IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE** · Clean the range regularly to keep all parts free of grease that could catch fire. Pay particular attention to the area around 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 the manufacturer's instructions for broiling large cuts of meat. Air circulation in the oven For best 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. Hot air must be able to circulate around the pans and cookware in the oven for even heat to reach around the food. Baking layer cakes with 1 or 2 oven racks For best results when baking cakes using 2 oven racks, place cookware on rack positions 2 & 5 (See Figs. 2 & 3).

For best results when using a single oven flat rack, place cookware on rack positions 2, 3 or 4 (See Figs. 2 & 4). Recommended rack positions by food type
Food type Broiling meats Cookies, cakes, pies, biscuits & muffins Frozen pies, angel food cake, yeast, bread and casseroles Small cuts of meat or poultry Turkey, roast or ham Position See broil 3 or 4 1 or 2 1 or 2 1 Fig. 3 Fig. 4 8 **BEFORE SETTING OVEN CONTROLS** Effortless™ Oven Rack system Some models are equipped with a special oven rack system that automatically partially extends the oven rack from the interior oven glides to assist in easier access to your food items.

This feature works whenever the oven door is opened or closed. To assemble the Effortless™ Oven Rack system: 1. Locate all required parts. You will need the supplied oven rack (Effortless™ Oven Rack is a flat rack with a special dark coating on the left and right rack sides) and the 2 supplied chrome connector arms. 2. Open the oven door. Be sure the oven is completely cool before proceeding. 3. Place the oven rack in positions 2, 3 or 4 only (see previous page to verify positions). Be sure the rack connector brackets are at the rear of the range and pointing towards oven bottom (See Fig.

2). 4. Assemble one connector arm at a time. With the oven door open and the oven rack in place, install one end of the connector arm to the hole in the door connector bracket (Fig. 1) and the other end in the hole in the rack connector bracket (Fig. 2 and as in Fig. 3). The oven rack may need to be adjusted in or out in the rack position to match the length of the connector arm. 5. While holding the connector arm in place, twist the connector arm so the ends of the connector arm point upwards (See Figs.

4 & 5). The connector arm should now be locked into position. 6. Repeat steps 4 and 5 for the other connector arm. 7.

Once both connector arms are properly in place, be sure to test the oven rack operation by gently closing the oven door. The oven rack should move in and out of the oven freely when the door is opened or closed. **IMPORTANT** Only the Effortless™ Oven Rack system should be used in oven rack position 2.



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Placing ANY other rack in oven rack position 2 will prevent the oven door from fully closing and may damage the oven door, oven cavity or the door connector brackets. If the rack system is not assembled with the connector arms the Effortless™ Oven rack may be used in oven rack positions 2 thru 6. Do not attempt to use the Effortless™ Oven rack in rack position 1. door connector bracket rack connector bracket Fig. 2 Fig. 1 connector arm oven rack Fig. 3 - assembly of the Effortless™ Oven Rack open oven door connector arm CAUTION REMOVE ALL OVEN RACKS and accessories before starting a self-clean cycle. If the oven racks are left in the oven during the self-clean cycle, the glide ability of the Effortless™ Oven Rack system will be damaged and will cause oven racks to lose their shiny finish and or turn blue. Remove ALL oven racks and clean according to instructions provided in the Care & Cleaning section of this manual. Make sure the oven and oven racks are COMPLETELY cool and safe to touch before attempting to assemble or disassemble the Effortless™ Oven Rack system. Never pick up hot oven rack parts. connector arm Fig.

4 connector arm left and right door connector brackets with connector arm ends shown in locked position (pointing upwards) Fig. 5 Fig. 6 - Effortless™ Oven Rack after assembly 9 BEFORE SETTING SURFACE CONTROLS Using proper cookware For best cooking results, cookware should have flat bottoms that rests level on the burner grate. Before using cookware, check for flatness by rotating a ruler across the bottom of the cookware (Fig. 1). Set proper burner flame size The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharp. Adjust or clean burner if flame is yellow-orange. For most cooking; start on the highest setting and then turn to a lower setting to complete the process.

Use the recommendations below as a guide for determining proper flame size for various types of cooking (Fig. 2) For deep fat frying; use a thermometer and adjust the surface knob accordingly. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be undercooked. Do not attempt to deep fat fry too much food at once as the food will neither brown or cook properly.

Flame Size* Type of Cooking Start most foods; bring water to a boil; pan broiling. Maintain a slow boil; thicken sauces, gravies; steaming. Keep foods cooking; poach; stewing. Fig. 1 CAUTION Do not place flammable items such as plastic salt and pepper shakers, spoon holders or plastic wrappings on the cooktop when it is in use.

These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the range cooktop. IMPORTANT Do not place aluminum foil, or ANY material that can melt on the range cooktop. If these items melt they may damage the cooktop. High Flame Medium Flame Low Flame

NOTE The size and type of utensil used, and the amount and type of food being cooked will influence the setting needed for best cooking results. *These settings are based for medium-weight metal or aluminum pans with lids. Settings may vary when using other types of pans. Fig. 2 Cookware material types The most popular materials available are: Aluminum - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining & pitting).

Copper - Excellent heat conductor but discolors easily. Stainless - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining. Cast Iron - A slow heat conductor however will retain heat very well. Cooks evenly once cooking temperature is reached. Porcelain-enamel on metal - Heating characteristics will vary depending on base material. Glass - Slow heat conductor. Fig. 3 CAUTION Never extend the flame beyond the outer edge of the cooking utensil. A higher flame wastes energy, and increases your risk of being burned by the flame (Fig.

3). Correct flame setting Incorrect flame setting 10 SETTING SURFACE CONTROLS Setting surface controls Your gas appliance may be equipped with many different sized surface burners. The ability to heat food quicker and in larger volumes increases as the burner size increases. The smaller simmer burner (some models) is best suited for simmering delicate sauces, etc. The standard size (9,000 BTU) burners may be used for most surface cooking needs. The larger quick boil burner or burners (some models) are best used when bringing large quantities of liquid to temperature and when preparing larger quantities of food. It is important to select cookware that is suitable for the amount and type of food being prepared. Select a burner and flame size appropriate for the cookware size. Fig. 1 Setting a surface burner 1.

Place cooking utensil on center of surface burner grate. Make sure the cooking utensil is centered and stable on the grate. 2. Push the desired surface control knob in and turn counterclockwise out of the OFF position (Fig. 1). 3. Release the knob and rotate to the LITE position. Visually check that the gas burner has lit. 4. Push the control knob in and turn counterclockwise to the desired flame size.

Use the control knob markings and adjust the flame as needed. IMPORTANT · Do not place aluminum foil, or ANY material that can melt on the range cooktop. If these items melt they may permanently damage the cooktop surface. · In the event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head, then slowly turn the surface control knob to LITE. After burner lights push in and turn knob to desired setting. Use caution when lighting surface burners manually. Home Canning Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) website and be sure to read all the information they have available as well as follow their recommendations for canning procedures. · Use only quality flat bottom canners when home canning.

Use a straight-edge to check canner bottom (see "Cookware material types" in the Before setting surface controls section). · Start with hot tap water to bring water to boil more quickly. · Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil. CAUTION Do not place flammable items such as plastic salt and pepper shakers, spoon holders or plastic wrappings on the cooktop when it is in use.

These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the range cooktop. NOTES DO NOT cook with the surface control knob left in the LITE position. The electronic ignitor will continue to spark if the control knob is left in the LITE position.



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When setting any surface control knob to the LITE position, all electronic surface igniters will spark at the same time.

However, only the surface burner you are setting will ignite. 11 OVEN CONTROL FUNCTIONS READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN. For satisfactory use of your oven, become familiar with the various pad functions of the oven as described below. Oven control (for models with Quick Bake™ only) Set clock pad-- Used to set the time of day. Bake time pad-- Used to enter the length of baking time needed. Up and down arrow pads-- Use with the feature or function pads to set oven temperature, bake time, start time, clean time (when programming an automatic start time), setting or adjusting the clock and minute timer. Bake pad-- Use to select the bake feature. Feature indicator lights-- These lights show which feature is active. Broil pad-- Use to select the variable broil feature. Quick Bake™ pad activates the Quick Bake™ feature.

Cancel pad-- Use to clear any feature previously entered except the time of day and minute timer. Press Cancel to stop cooking. Also the Cancel pad is used to activate oven door lockout setting. Oven light pad-- Use to turn the interior oven light ON or OFF. Self-clean pad-- Use to set a SelfClean cycle. Timer On/Off pad-- Use to set or cancel the minute timer. The minute timer does not start or stop cooking. Also, Timer On/Off pad is used to set the continuous bake function. Start time pad-- Used to set the desired start time for baking & Self-Clean. May be used with Bake time to program a delayed bake cycle.

Oven, preheat & door locked lights* -- The "Oven" light will glow each time the oven turns on to maintain the set oven temperature. The "Preheat" light will glow when the oven is first set to operate, or if the desired temperature is reset higher than the actual oven temperature. The "Door locked" light will flash when the oven door locks and unlocks, the oven door lockout is active or when the Self-Clean cycle feature is active. Oven control (for all other models) Set clock pad-- Used to set the time of day. Bake time pad-- Used to enter the length of baking time needed.

Up and down arrow pads-- Use with the feature or function pads to set oven temperature, bake time, start time, clean time (when programming an automatic start time), setting or adjusting the clock and minute timer. Bake pad-- Use to select the bake feature. Feature indicator lights-- These lights show which feature is active. Broil pad-- Use to select the variable broil feature. Door lock icon pad activates oven door lockout settings.

Cancel pad-- Use to clear any feature previously entered except the time of day and minute timer. Press Cancel to stop cooking. Oven light pad-- Use to turn the interior oven light ON or OFF. Self-clean pad-- Use to set a SelfClean cycle. Timer On/Off pad-- Use to set or cancel the minute timer. The minute timer does not start or stop cooking. Also, Timer On/Off pad is used to set the continuous bake function. Start time pad-- Used to set the desired start time for baking & SelfClean. May be used with Bake time to program a delayed bake cycle. Oven, preheat & door locked lights* -- The "Oven" light will glow each time the oven turns on to maintain the set oven temperature.

The "Preheat" light will glow when the oven is first set to operate, or if the desired temperature is reset higher than the actual oven temperature. The "Door locked" light will flash when the oven door locks and unlocks, the oven door lockout is active or when the Self-Clean cycle feature is active. 12 SETTING OVEN CONTROLS Setting the clock When the appliance is first plugged in or when the power supply to the appliance has been interrupted, the display will flash "12:00". It is recommended to always set the clock for the correct time of day before using the appliance. To set the clock: 1. Press once (do not hold pad down). or until Changing temperature display (°F or °C) The electronic oven control is set to display °F (Fahrenheit) when shipped from the factory. The oven can be programmed for any temperature from 170°F to 550°F (77°C to 287°C). To change the temperature to display °C (Celsius) or from °C to °F (control should not be set for Bake or Self-clean when setting this feature): 1. Press .

"-- --" appears in the display. until "HI" appears in the until °F or °C appears in the to change °F to °C or °C to °F. 2. Within 5 seconds, press and hold the the correct time of day appears in the display. 2.

Press and hold the display. 3. Press and hold display. 4. Press the or NOTE The clock cannot be changed during any timed bake or self-clean cycle. Changing between continuous bake setting or 12-Hour Energy Saving feature The oven control has a built-in 12-Hour Energy Saving feature that will shut off the oven if the control is left on for more than 12 hours. The oven can be programmed to override this feature for continuous baking. Changing to continuous bake setting: 1. Press and hold down for 5 seconds until tone is heard, "-- -- hr" will appear in display for continuous cooking. The current time of day will return to the display. 2. To cancel the continuous bake setting, press and hold for 5 seconds until tone is heard. "12hr" will appear in display indicating that the control has returned to the 12-Hour Energy Saving feature. 5. Press any control pad to return to normal operating mode.

Setting a silent control panel When choosing a function, a beep will be heard each time a pad is pressed. If desired, the control can be programmed for silent operation. Press and hold . After 7 seconds, the control will beep once. This will block the controls from sounding when a pad is pressed. To return the sound, press and hold the control beeps once. again for 7 seconds until NOTE The OVEN indicator light on the electronic display will turn ON and OFF when using the Bake feature and during preheat. This is normal and indicates that the oven is cycling to maintain the selected baking temperature. When the preheat indicator light turns OFF, your oven is ready. 13 SETTING OVEN CONTROLS Setting oven lockout The control can be programmed to lock the oven door and lockout the oven control pads.

To set the oven lockout feature (for models with Quick Bake) 1. Press and hold for 3 seconds. @@Allow about 15 seconds for the oven door to lock. @@2. To cancel the ovenlockout feature, press and hold for 3 seconds.

The control will unlock the oven door and resume normal operation. @@Press and hold for 3 seconds. @@Allow about 15 seconds for the oven door to lock. @@2. To cancel the Oven Lockout feature, press and hold for 3 seconds.

@@Press 2. Press the . to increase the time in one minute to increase the increments. Press and hold the time in 10 minute increments. @@@@3. @@@@Allow about 15 seconds for the oven door to lock.



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@@If any control pad is pressed with the oven lockout feature active, "Loc" will appear in the display until the control pad is released. The indicator light located above the while the minute timer is active. The minute timer will display hours and minutes until 1 hour remains on the timer. @@@@The minute timer DOES NOT start or stop the cooking process.

@@@@@@To view other functions, press the pad for that function. @@@@To set bake 1. Press . "-- --" appears in the display. or . @@@@3. @@@@4. @@@@@@@Press 2. Press the . @@set temperature to the desired new oven temperature.

2. Place the food in the oven. 3. Press . " -- -- °" appears in the display. or . The display will or , the 4. @5. Press 6. Press the .

":00" will appear in the display. or until the desired baking time appears in the display. 7. @@@@Be sure that the clock shows the correct time of day. 2. Place the food in the oven. 3. Press . " -- -- °" appears in the display. or .

The display will or , the When the set bake time runs out 1. @@2. The control will beep 3 times every 60 seconds as a reminder until is pressed. 4. Within 5 seconds, press the To change the oven temperature or bake time after baking has started 1. Press the function pad you want to change. 2. Press the or to adjust the setting. show "350°F (177°C)." By holding the temperature can then be adjusted in 5°F increments (1°C if the control is set to display Celsius). 5. Press 6. Press the appears. 7. Press 8.

Press the in the display. 9. Once the controls are set, the control calculates the time when baking will stop in order to start at the time you have set. 10. The oven will turn ON at the delayed start time and begin heating.

. The time of day will appear in the display. or until the desired start time appears . ":00" will appear in the display. or until the desired baking time NOTE During a delayed timed bake the preheat indicator light will not function until the set time to start cooking is reached. WARNING FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. CAUTION Use caution with the timed bake and delayed timed bake features. @@ 16 SETTING OVEN CONTROLS Quick Bake (some models) Benefits of the Quick Bake feature -- Foods may cook up to 25 to 30% faster, saving time and energy.

-- Multiple rack baking. -- No special pans or bakeware needed. 6 5 4 3 2 1 How Quick Bake works Quick Bake uses a fan to circulate the oven's heat uniformly and continuously around the oven. This improved heat distribution allows for fast, even cooking and browning results. It also gives better baking results when using two racks at the same time. Heated air flows around the food from all sides, sealing in juices and flavors. Meats cooked with Quick Bake are juicier. Poultry is crisp on the outside while staying tender and moist on the inside. Breads and pastry brown more evenly. Most foods baked in a standard oven can be cooked faster and more evenly with Quick Bake.

Fig. 1 To set Quick Bake 1. Press . "-- --" appears in the display. or .

The display 2. Within 5 seconds, press the the or will show "350°F (177°C)." By pressing and holding , the temperature can be adjusted in or pad is released, the oven 5°F increments (1°C if control is set to display Celsius). 3. As soon as the will begin heating to the selected temperature.

When the set temperature reaches baking temperature, the preheat indicator light will turn OFF and the control will beep 3 times. 4. To cancel Quick Bake, press . Suggestions for Quick Bake When baking 1. For optimum cooking results it is recommended to preheat the oven when baking foods such as cookies, biscuits and breads. 2. Reduce oven temperature 25°F from recipe's recommended oven temperature. Follow the remainder of the recipe's instructions using the minimum recommended cook time. 3. @@1).

When roasting 1. Preheating is not necessary when roasting foods using Quick Bake. 2. @@Check the food at this time. @@3. @@Press . @@2. @@Layer cakes will have better results using the pad. @@@@3). To set Broil 1.

Arrange the oven rack while oven is still cool. 2. Press . " -- -- "will appear in display. or until the desired broil for HI Fig.

1 Fig. 2 Broil pan Insert 6 5 4 3. Press and hold the setting level appears in the display. Press the broil or the for LO broil. Most foods may be broiled 4.

5. 6. 7. 8. at the HI broil setting. @@For optimum browning, preheat the oven for 5 minutes before adding food. Place the insert on the broil pan (if equipped), then place the food on the broil pan insert (if equipped). Place the broiler pan and insert on the oven rack (if equipped-See Figs. 1 & 2). Close the oven door.

Broil on one side until food is browned. Turn and broil food on 2nd side. For recommended broil settings and times refer to Fig. 3. . WARNING Should an oven fire occur, close the oven door and turn the oven OFF. If the fire continues, use a fire extinguisher. DO NOT put water or flour on the fire. Flour may be explosive. CAUTION To insure proper results when broiling use ONLY Electrolux Home Products, Inc.

approved broil pan & insert. The broiler pan and the 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. DO NOT use the broil pan without the insert or cover the insert with aluminum foil.

The exposed fat could ignite. 9. When broiling is finished press NOTE Always pull the oven rack out to the stop position before turning or removing the food.

Suggested broil settings table (gas oven) Food Steak 1" thick Steak 1" thick Steak 1" thick Pork chops 3/4" thick Chicken-bone in Chicken-boneless Fish Shrimp Hamburger 1" thick Hamburger 1" thick Rack position 5th or 6th* 5th or 6th* 5th or 6th* 5th 4th 5th 5th 4th 6th* 5th Setting Hi Hi Hi Hi Lo Lo Hi Hi Hi Hi Fig. 3 Cook time in minutes 1st side 2nd side 8 6 10 8 12 8 12 8 25 15 10 8 as directed as directed 12 10 14 12 Doneness Medium Medium-well Well Well Well Well Medium Well *Use the off-set rack if you choose to use oven rack position 6.

18 SETTING OVEN CONTROLS Adjusting the oven temperature Your appliance has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully. If you think the oven is cooking too hot or too cool for your recipe times, you can adjust the control so the oven cooks hotter or cooler than the temperature displayed. To adjust oven temperature: 1. Press holding the . . until the 2. The display now 2. Set the temperature to 550°F (287°C) by pressing and Operating the oven light The interior oven light will automatically turn ON when the oven door is opened.



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Press to turn the interior oven light ON and OFF whenever the oven door is closed.

The interior oven light is located at the upper left rear wall of the oven interior and is covered with a glass shield held by a wire holder. The glass shield must be in place whenever the oven is in use. To change the interior oven light, see "Changing the oven light" in the Care & Cleaning section. 3. Within 2 seconds, press and hold digit display appears. Release indicates the amount of degrees offset between the original factory temperature setting and the current temperature setting. If the oven control has the original factory calibration, the display will read "0." 4. The temperature can now be adjusted up or down 35°F (19°C), in 5°F increments by pressing and holding the or . Adjust until the desired amount of offset appears in the display.

When lowering the oven temperature, a minus sign (-) will appear before the number to indicate that the oven will be cooler by the displayed amount of degrees. 5. When you have made the desired adjustment, press to go back to the time of day display. NOTES Oven temperature adjustments made will not affect the broil or self-cleaning feature temperatures. If the display is set for Celsius, adjustments made will be in 1°C increments each press of the or keys. DO NOT USE oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These oven thermometers may vary as much as 20 to 40 degrees from actual temperatures. 19 SELF-CLEANING Self-cleaning A self-cleaning oven cleans itself with high temperatures (well above normal cooking temperatures) which eliminate soils completely or reduces them to a fine powdered ash you can wipe away with a damp cloth. CAUTION During the self-cleaning cycle, the outside of the range 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-cleaning cycle of any range. Move birds to another well-ventilated room. 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. IMPORTANT Adhere to the following self-clean precautions: · DO NOT use oven cleaners or oven protective coatings in or around any part of the oven interior. DO NOT clean the oven door gasket (See Fig. 1). The woven material of the oven door gasket is essential for a good seal.

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 the broiler pan and insert, all utensils and ANY ALUMINUM FOIL. These items cannot withstand high cleaning temperatures and will melt.

Completely remove ALL OVEN RACKS and ANY ACCESSORIES. If the oven racks are not removed they will lose their special coating properties and no longer slide in and out of the oven cavity effortlessly. Remove any excessive spillovers. Any spills on the oven bottom should be wiped-up and removed before starting the self-cleaning cycle. To clean, use hot, soapy water and a cloth.

Large spillovers can cause heavy smoke or fire when subjected to high temperatures. 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 leave a dull spot even after cleaning. Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. These areas heat sufficiently to burn soil on.

Clean with soap and water.

These areas are shown in white (See Fig. 1). · · · Fig. 1 · 20 SELF-CLEANING Setting a self-clean cycle or a delayed start self-clean cycle IMPORTANT To start a self-clean cycle immediately without a delay, skip steps 2 & 3 in the instructions provided below. Setting a self-clean cycle 1.

Be sure the clock displays the correct time of day. 2. Press . The " : " in the time of day will flash. pad to scroll to the time to start When the self-clean cycle has completed: 1. The time of day will appear in the display window and the "Clean" and "LOCK" light will continue to glow. 2. Once the oven has cooled down for about 1 HOUR and the "LOCK" light has gone out, the oven door can be opened. Stopping or interrupting a self-clean cycle If it becomes necessary to stop or interrupt a selfcleaning cycle once it has been activated: 1. Press .

2. Once the oven has cooled down for about 1 HOUR and the "LOCK" light has turned off, the oven door can be opened. 3. Restart the selfclean cycle once all conditions have been corrected. 3. Press and hold the the delayed Self-Clean cycle. Release the pad when the desired time is displayed. 4. Press 5. Press the .

"---" appears in the display. or pad once. "3:00" will appear in the display indicating that a 3 hour self-clean time is set. To change to a 2 hour self-clean time press once (2:00 appears in the display). (Some models) To self-clean using a 4 hour clean time press once (4:00 appears in display).

CAUTION To avoid possible burns use care when opening the oven door after the self-cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape. DO NOT force the oven door open. This can damage the automatic door locking system. Use caution and avoid possible burns when opening the door after the selfcleaning cycle has completed.

The oven may still be VERY HOT. 6. "CLn" will appear in the display during the self-clean cycle and the "LOCK" light will glow until the selfcleaning cycle is complete or cancelled and the oven temperature has cooled. NOTE As soon as the controls are set, the motor driven lock will begin to close automatically and the "LOCK" indicator light will flash. DO NOT open the oven door while the light is flashing (it takes about 15 seconds for the oven door to lock). NOTES Whenever the self-clean feature is active you may check the amount of time remaining in the self-clean cycle by pressing the pad. Remember the range door cannot be opened until the range has cooled sufficiently. You will need to add about 1 hour to the time displayed before you can use the range for cooking. When the oven is cool, wipe away any residue or powdered ash with a damp cloth or paper towel. 21 CARE & CLEANING Cleaning recommendation table Surface type · Aluminum (trim pieces) & vinyl · Painted and plastic control knobs · Painted body parts · Painted decorative trim Recommendation Use hot, soapy water and a cloth.

Dry with a clean cloth. For general cleaning, use hot, soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil.



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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. To remove control knobs, turn to the OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place. Before cleaning the control panel, turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft.

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; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.

If your range finish is 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. Gentle scouring with a soapy scouring pad will remove most spots.

Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. Do not use spray oven cleaners on the cooktop. Oven racks must be removed from oven before starting selfclean cycle. Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry. Use soap & water to thoroughly clean the top, sides and front of the oven door.

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 spray or allow water or the glass cleaner to enter the door vents. Do not use oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door. Do not clean the oven door gasket. On self-cleaning models the oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage or remove this gasket. · Chrome control panel (some models) · Decorative trim (some models) · Easy Care™ Stainless Steel (some models) · Porcelain enamel broiler pan and broiler pan insert (if equipped) · Door liner & body parts · Oven racks · Oven door · Cooktop surface and contoured well areas, surface burner heads and caps See Cleaning the cooktop and surface burners instructions provided in the following Care & Cleaning section. 22 CARE & CLEANING Cleaning the cooktop and surface burners CAUTION To avoid possible burns DO NOT attempt any of the cleaning instructions provided below before turning OFF all of the surface burners and allow them to cool.

Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by an authorized qualified Agency. Routinely clean the cooktop. Wipe with a clean, damp cloth and wipe dry to avoid scratches. Keeping the surface burner head ports and slots clean will prevent improper ignition and an uneven flame. See the following sections for more instructions.

slots ignition port orifice port Fig. 1 - Cooktop burner head To clean the surface burner heads For proper gas flow it may be necessary to clean the burner head and slots. To clean, first use a clean DAMP cloth to soak up any spills. Remove any food from between the burner slots using a small nonabrasive brush like a toothbrush and afterwards wipe up using a damp cloth. For stubborn soils located in the slots, use a small-gauge wire or needle to clean.

Any spill on or around the electrode must be carefully cleaned. Take care not to hit the electrode with anything hard or it could be damaged. To clean recessed and contoured areas of cooktop If a spill occurs on or in the recessed or contoured areas, blot up spill with an absorbent cloth. Rinse with a clean, damp cloth and wipe dry. To clean burner grates · Clean when the grates are cool. · Use nonabrasive plastic scrubbing pad and mild abrasive cleanser. · Food soils containing acids may affect the finish. Clean immediately after the grates are cool. · Thoroughly dry grates immediately following cleaning. To clean the burner head ignition ports To clean burner caps · Remove caps from burner heads after they have cooled.

· Clean heavy soils with a plastic scrubbing pad and absorbent cloth. · Thoroughly dry burner caps immediately following cleaning including the bottom and inside of cap. · Do not use abrasive cleaners. They can scratch porcelain. · Do not clean burner caps in the dishwasher. · Do not operate surface burners without burner caps properly in place. See IMPORTANT notes below. Each burner head has a small ignition port located as illustrated. Should you experience ignition problems it may be that this port hole is partially blocked with soil. With the burner head in place, use a small wire gauge needle or the end of a paper clip to clear the ignition port (See Fig.

1 - center burner not shown). Replacing oven light The light bulb is located at the rear of the oven and is covered with a glass shield held by a wire holder. The glass shield must be in place whenever the oven is in use. To replace the oven light bulb: 1. 2.

3. 4. 5. 6. Turn electrical power off at the main source or unplug the range.

Press wire holder to one side to release the glass shield that covers the light bulb. Replace bulb with a new 40 watt appliance bulb. Replace glass shield over bulb and snap wire holder back into place. Turn power back on again at the main source (or plug the appliance back in). The clock will then need to be reset. To reset, see "Setting the clock" in this Use & Care Guide. IMPORTANT Always keep the surface burner caps in place whenever a surface burner is in use. When replacing the burner caps, be sure the burner caps are seated firmly on top of the burner heads. The surface burner heads are secured to the cooktop and must be cleaned in place on the cooktop. For proper flow of gas and ignition of burners -- DO NOT allow spills, food, cleaning agents or any other material to enter the gas orifice holder opening.

CAUTION 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. 23 CARE & CLEANING Removing and replacing the lift-off oven door CAUTION The door is heavy.



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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. Pull the door hinge locks on both left and right door hinges down from the oven frame completely towards the oven door (See Fig. 2). A tool such as a small flatblade screwdriver may be required. 3. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle - See Fig. 3). 4.

Close the door to the broil stop position (the oven door will stop into this position just before fully closing). 5. With the oven door in the broil stop position, lift the oven door hinge arms over the roller pins located on each side of the oven frame (See Fig. 4). To replace oven door: 1.

Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle - See Fig. 3). 2. Holding the oven door at the same angle as the removal position, seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (See Fig. 4). The hook of the hinge arms must be fully seated onto the roller pins. 3. Fully open the oven door (horizontal with floor - See Fig. 1). 4.

Push the door hinge locks up towards and into the oven frame on both left and right oven door hinges (See Fig. 2) to the locked position. 5. Close the oven door. 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. Fig. 3 Oven door hinge locations with oven door fully open. Fig. 1 Fig.

2 Fig. 4 24 Solutions to common problems · Problem Poor baking results. Solution BEFORE YOU CALL · Many factors affect baking results. Make sure the proper oven rack position is used. Center food in the oven and 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 Oven Temperature" section in this Use & Care Guide. · The time of day is not set. The time of day must first be set in order to operate the oven. See "Setting the clock" in the Setting oven controls section. · Make sure cord/plug is plugged correctly into outlet. · Service wiring is not complete. Contact your dealer, installing agent or authorized service agent. · Electrical power outage.

Check house lights to be sure. Call your local electric company for service. Entire appliance does not operate. Oven portion of appliance does not operate. Surface burners do not ignite. · Be sure the oven controls are set properly for the desired cooking feature. See Setting Oven Controls in this manual or see "Entire appliance does not operate" in this checklist. · Surface control knob was not completely turned to LITE. Push in & turn the surface control knob to LITE until burner ignites and then turn control knob to desired flame size. · Burner ports are clogged.

With the burner OFF, use a small-gauge wire or needle to burner head slots and ignition ports. See "Cleaning the cooktop and surface burners" in the Care & Cleaning section for additional cleaning instructions. · Range power cord is disconnected from outlet (electric ignition models only). Be sure power cord is securely plugged into the power outlet. · Electrical power outage (electric ignition models only).

Burners can be lit manually. See section on Setting Surface Controls. Surface burner flame only part way around burner cap. · Burner slots or ports are clogged. With the surface burner OFF, clean ports with a small-gauge wire or needle.

· Moisture is present after cleaning. Lightly fan the flame & allow burner to operate until flame is full. Dry the surface burners thoroughly following the instructions under "Cleaning the cooktop and surface burners" provided in the Care & Cleaning section. Surface burner flame is orange. · Dust particles in main gas line. Allow the burner to operate a few minutes until flame turns blue. In coastal areas, a slightly orange flame is unavoidable due to salt air. · Oven control not set properly. Follow instructions under Self-cleaning. · Self-cleaning cycle was interrupted.

Follow steps under "Stopping or Interrupting a Self-cleaning cycle" under Self-cleaning. Self-cleaning cycle does not work. 25 BEFORE YOU CALL Problem · Solutions to common problems Solution · Failure to clean bottom, front top of oven, frame of oven or door area outside oven seal. These areas are not in the self-cleaning area, but get hot 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. · Incorrect setting. Follow broiling instructions in Setting Oven Controls. · Make sure oven door closed.

· Meat too close to upper burner. Reposition the broil rack to provide proper clearance between the meat & the burner. Preheat the oven. · Meat not properly prepared. Remove excess fat from meat.

Cut remaining fatty edges to prevent curling, but do not cut into lean. · Broiler pan and insert wrong side up and grease not draining. Always place grid on the broiler pan with ribs up & slots down to allow grease to drip into pan (some models). · Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently.

@@@Wipe up excessive spillovers before starting oven. @@· Oven control has detected a fault or error condition. Press cancel to clear the display & stop beeping. Try the bake or broil feature again. @@Try the bake or broil feature again. If the fault recurs, record fault and call for service. · Be sure the light is secure in the socket. Also see "Changing & replacing the oven light" section. · Be sure floor is level, strong & stable enough to adequately support range. · If floor is sagging or sloping, contact a carpenter to correct the situation.

· Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of appliance until the rack is level. · Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square & have sufficient room for appliance clearance. Oven control panel beeps & displays any F code error (for example F10, F11, F13, F14, F15, F30, F31 or F90). Oven light does not work. Appliance is not level. Cannot move appliance easily.

Appliance must be accessible for service.



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· Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible. · Carpet interferes with appliance. @@@@2.
3. 4. 5. 6. 7.

8. 9. 10. 11. 12. 13. @@@@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. Service calls to repair or replace appliance light bulbs, air filters, water filters, other consumables, or knobs, handles, or other cosmetic parts. 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. Damages to the finish of appliance or home incurred during installation, including but not limited to floors, cabinets, walls, etc. 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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If service is performed, it is in your best interest to obtain and keep all receipts. Service under this warranty must be obtained by contacting Electrolux at the addresses or phone numbers below. This warranty only applies in the USA and Canada. In the USA, your appliance is warranted by Electrolux Major

Appliances North America, a division of Electrolux Home Products, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp.

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