



Indoor Countertop Pizza Oven

use & care

Introduction2
Important Safety Instructions3
Features6
Controls & Operation7

Care & Cleaning 14
Troubleshooting..... 15
Limited Warranty 16

2

INTRODUCTION

Welcome to our family

This manual is your resource for the use and care of your product. Please read it before using your appliance. Keep it handy for quick reference. If something doesn't seem right, the troubleshooting section will help you with common issues.

Visit Owner Support on www.frigidaire.com for access to FAQs, how-to videos and articles, accessories and cleaning products.

We are here for you! Visit our website, chat with an agent, or call us if you need help. If you do need service, we can get that started for you.

For Peace of Mind Protection, register your product. Locate your registration card and/or label on your product with the photo register icon.


Keep your product info here so it's easy to find.

Model Number: _____

Serial Number: _____

Purchase Date: _____

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.



DANGER

DANGER indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.



WARNING

WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

Conforms to UL Std.1026

Certified to CSA Std. CSA C22.2
No.60335-1&No.60335-2-9:20



Product Information

Power: 120 V 60Hz 1750W

ATTENTION

Please read all instructions related to your product and keep this manual for your future reference. Follow all the warnings and instructions described in this manual to better use your product and get better results.

ENVIRONMENT

Frigidaire is committed to offering products that have less impact on the environment, thus contributing to the sustainable development. Electronic equipment, cells and batteries must be disposed of separately from ordinary waste. If your equipment has cells or batteries, when they are replaced or discarded, they must be sent to an Frigidaire Authorized Service so that they have a suitable destination. Environmentally sound preparation of packaging and products at the end of life is everyone's responsibility.



CAUTION

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



IMPORTANT

IMPORTANT indicates installation, operation or maintenance information which is important but not hazard-related.

IMPORTANT SAFEGUARDS

SAFETY PRECAUTIONS

Read all instructions before using the electric appliance. The following basic precautions should always be followed.

- Children should not play with the appliance. Cleaning and maintenance should not be performed by children without supervision. Close supervision is necessary when the appliance is used by or near children.
- Please keep the appliance and the power cord out of the reach of children.
- After unpacking the product, keep the packaging material out of reach of children.
- This appliance is intended for normal household use only. Not for commercial use.
- Check that the supply voltage is the same as the product label before connecting it.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Always make sure that the plug is inserted properly into a wall outlet.
- Regularly inspect the appliance and power cord. If the power cord is damaged or broken, it must be replaced by a service agent or similarly qualified persons to avoid safety hazards.
- Return appliance to the nearest authorized service facility for examination, repair, or adjustment. Do not attempt to repair the appliance yourself.
- Keep the power cord away from hot surfaces or sharp objects to avoid damage. Do not use an extension cord. Do not use an outlet under the counter.
- Do not excessively pinch, bend, twist or place heavy objects on the power cord to prevent from exposing or breaking its shielding. Do not use the electrical cord to pull or drag the product.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Always attach plug to appliance first(if applicable), then plug cord into the wall outlet. To disconnect, turn the unit off, then remove plug from wall outlet.
- The accessible surfaces may become hot during use. Do not touch hot surfaces. Use handles or knobs. Keep hair and clothing away from heated parts of the product.
- Do not cover the air inlet and the air outlet openings while the appliance is operating.
- Never unplug the product from the outlet by pulling on the electrical cable, use the plug.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven. Do not use outdoors.
- Never put anything flammable, explosive or corrosive in the basket or trays. Never place paper, cardboard, non-heat-resistant plastic or similar combustible materials into your Oven. Never put baking or parchment paper into the Oven without food on top. Air circulation can cause paper to lift and touch heating coils.
- Do not pour oil into the cooking basket or trays.
- Be careful of small parts.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

4

IMPORTANT SAFETY INFORMATION

IMPORTANT SAFEGUARDS

- Do not insert pins, wires or other objects into any of the openings of the appliance to avoid an electrical shock or injury.
- To protect against electric shock, do not immerse the cord, plug, or housing in water or other liquids.
- Do not move or shake the appliance during use.
- Immediately unplug the unit if the unit emits black smoke.
- Do not leave your appliance unattended while in use.
- Do not store items on top of the appliance when it is turned on.
- Do not use the appliance for any purpose other than its intended use.
- When cooking, DO NOT place the appliance against a wall or against other appliances. Leave at least 4"/10 cm of free space on the back, sides, and 5"/12.7cm above the appliance. DO NOT operate the appliance on or near combustible materials. DO NOT block any ventilation openings as hot steam is released through them. DO NOT place anything on top of the appliance.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Please be cautious when opening and closing the oven door. Improper operation may cause pinching hazards.
- Do not touch the glass during operation, as it becomes hot while in use.
- Oversize foods or metal utensils must not be inserted in a oven as they may create a fire or risk of electric shock.
- A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- Extreme caution should be exercised when using containers constructed of material other than metal or glass.
- Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
- Do not cover trays, racks, or any part of the oven with metal foil. This will cause overheating of the oven.
- Be careful not to cut your hands when using the pizza cutter.
- Do not touch the sharp parts of the machine to avoid cuts.
- Do not put the product into the cabinet.
- Do not open the door in the event food spontaneously ignites. Any flames will extinguish themselves.

Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

CAN ICES-003 (B) / NMB-003 (B)

Note: Items marked with the following symbol may reach high temperatures and should be handled carefully.



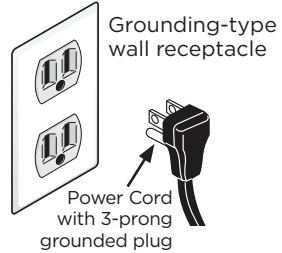
CAUTION

- Objects in the direct path of the hot air vent may suffer damage such as deformation or staining.
- The appliance is not intended for use as a barbecue. The use of coal or wood inside the oven presents a high risk of fire.



WARNING

FIRE/ELECTRICAL SHOCK HAZARD



DO NOT, under any circumstances, cut, remove, or bypass the grounding prong.



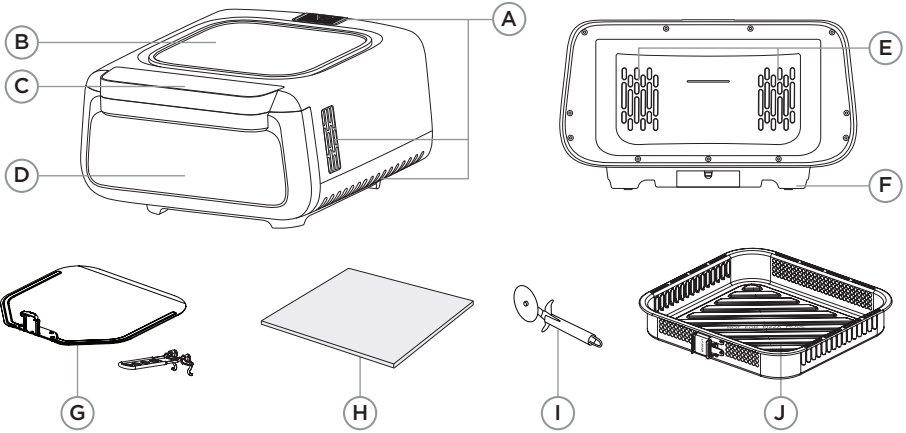
WARNING

CALIFORNIA RESIDENTS ONLY:
For cancer and reproductive harm information visit:
www.P65Warnings.ca.gov

**FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS FOR
FUTURE REFERENCE.**

6

FEATURES



A. Air Outlet	F. Non-slip feet
B. Top Window	G. Pizza Peel & Handle
C. Control Panel	H. Pizza Stone
D. Door	I. Pizza Cutter*
E. Air Inlet	J. Air Fry Tray*

*Accessories vary from model to model.

Before First Use

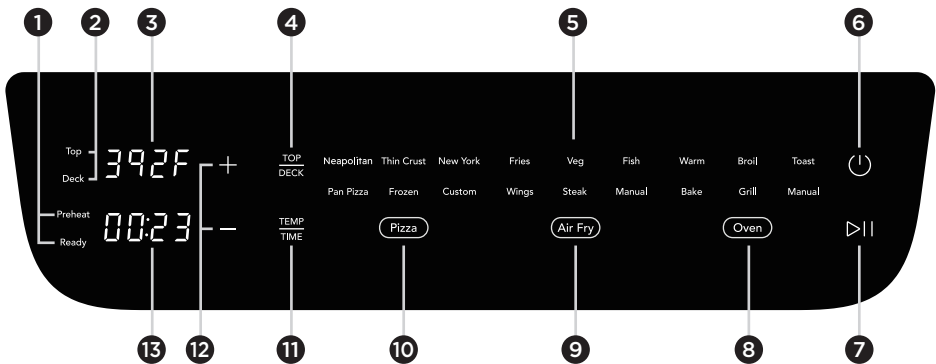
1. Remove all packaging materials and promotional labels from the inside and outside of the appliance.
2. Place the appliance on a stable, level and heat-resistant surface, leaving enough space to open the door.
3. Clean the appliance and accessories (see CARE & CLEANING).



NOTE

Before the first use, operate the Air Fry mode for 10 - 15 minutes. You may notice a small amount of smoke and/or an odor of oil, which is normal.

Display



1 Preheat/Ready Indicator:

During preheating, the "Preheat" indicator light is on. When preheating is complete, the "Ready" indicator light is on.

Note: The preheat/Ready indicator is for modes with preheating process only. When preheating is complete, if no subsequent action is taken within 5 minutes, you will need to preheat again.

2 Top/Deck Indicator:

When adjusting the upper temperature, the "Top" indicator light will turn on. When adjusting the lower temperature, the "Deck" indicator light will turn on.

3 Temperature Display:

Displays the set temperature, during setting. Display actual temperature during operation.

4 TOP/DECK Button:

Press to switch between upper/lower temperature setting.

5 Mode Display:

During mode selection, pressing the Pizza, Air Fry, or Oven button will display the corresponding modes under that function. During operation, only the currently running mode will be displayed.

6 Power Button:

Turn on/off the machine.

7 Start/Pause:

Press the button to begin the cooking process. Pressing it again during cooking will pause the process and pressing it once more will restart it. Pressing and holding the button for 5 seconds will cancel the process entirely.

8 Oven Button:

Press to cycle through Warm, Broil, Toast, Bake, Grill and Manual modes in sequence.

9 Air Fry Button:

Press to cycle through Fries, Veg, Fish, Wings, Steak and Manual modes in sequence.

10 Pizza Button:

Press to cycle through Neapolitan, Thin Crust, New York, Pan Pizza, Frozen and Custom modes in sequence.

11 TEMP/TIME Button:

Press the button to switch between temperature and time settings.

12 “ + ” and “ - ” Buttons:

Press to adjust temperature or time settings.

13 Time Display:

Displays the set time during the setting. Displays the remaining time during operation.

**NOTE**

Pressing and holding the “ TEMP/TIME ” button for 3 seconds can switch the temperature unit between °F and °C.

3. Close the door, then press the “Start/Pause” button again to start the timer.
4. When the timer finishes, open the door to remove the pizza. The appliance will automatically return to preheating mode once the door is closed.
5. Repeat steps 2-4 to cook the next pizza.

Key Notes for Neapolitan Mode

- This mode supports consecutive baking of up to 4 pizzas. After the fourth pizza is cooked, the appliance will automatically exit this mode.
- To continue baking more pizzas, it is recommended to cool down the product for 5 minutes, then restart it and reselect the “Neapolitan” mode.
- You can exit this mode directly by pressing the power button at any time.
- While cooking in Neapolitan mode, opening and closing the door will trigger the preheating process automatically.

Neapolitan Mode

The Neapolitan mode is specifically designed for quickly baking pizzas in succession. In this mode, we have preset a control logic for 4 consecutive rounds of pizza baking.

1. Press the “Pizza” button to select “Neapolitan” mode, then press the “Start/Pause” button to begin preheating.
2. Once preheating is complete and the ready icon is illuminated, open the door and place the pizza inside.

Preset Recipes

The adjustable ranges of temperature and time vary among different modes. Each time a different mode is selected, the temperature and time will be reset to the values in the preset recipe. Please select the appropriate mode according to the following introduction of the modes.

NOTE

It is necessary to turn certain foods at halfway through the cooking time for uniform texture. Use gloves or tongs to ensure your safety and avoid accidents.

Recipes preset settings.

Mode	Preset Temp. (°F/°C)	Preset Time (minutes)	Temp Range Possible (°F/°C)	Time Range (minutes)	Preheat (Y/N)
Neapolitan	Upper: 700°F/370°C	3	395-700°F/ 200-370°C	30sec-5min	Y
	Lower: 660°F/350°C				
Thin Crust	Upper: 500°F/260°C	3	395-700°F/ 200-370°C	30sec-30min	Y
	Lower: 465°F/240°C				
New York	Upper: 500°F/260°C	3	395-700°F/ 200-370°C	30sec-30min	Y
	Lower: 465°F/240°C				
Pan Pizza	Upper: 450°F/230°C	5	395-700°F/ 200-370°C	30sec-30min	Y
	Lower: 410°F/210°C				
Frozen	Upper: 400°F/200°C	5	395-700°F/ 200-370°C	30sec-30min	Y
	Lower: 360°F/180°C				
Custom	Upper: 700°F/370°C	2	395-700°F/ 200-370°C	30sec-30min	Y
	Lower: 660°F/350°C				
Fries	Upper: 400°F/200°C	25	180-500°F/ 80-260°C	1-60min	N
	Lower: N/A				
Veg	Upper: 375°F/190°C	12	180-500°F/ 80-260°C	1-60min	N
	Lower: N/A				
Fish	Upper: 375°F/190°C	12	180-500°F/ 80-260°C	1-60min	N
	Lower: N/A				
Wings	Upper: 450°F/230°C	13	180-500°F/ 80-260°C	1-60min	N
	Lower: N/A				

10

CONTROLS & OPERATION

Mode	Preset Temp. (°F/°C)	Preset Time (minutes)	Temp Range Possible (°F/°C)	Time Range (minutes)	Preheat (Y/N)
Steak	Upper: 400°F/200°C	12	180-575°F/ 80-300°C	1-60min	Y
	Lower: N/A				
Manual (Air Fry)	Upper: 395°F/200°C	15	180-500°F/ 80-260°C	1-60min	N
	Lower: N/A				
Warm	Upper: 160°F/70°C	60	105-215°F/ 40-100°C	1-90min	N
	Lower: N/A				
Broil	Upper: 500°F/260°C	16	105-575°F/ 40-300°C	1-90min	Y
	Lower: N/A				
Toast	Upper: 375°F/190°C	3	105-430°F/ 40-220°C	1-90min	N
	Lower: N/A				
Bake	Upper: 350°F/175°C	20	105-430°F/ 40-220°C	1-90min	N
	Lower: N/A				
Grill	Upper: 400°F/200°C	15	105-430°F/ 40-220°C	1-90min	N
	Lower: N/A				
Manual (Oven)	Upper: 360°F/180°C	20	105-430°F/ 40-220°C	1-90min	N
	Lower: N/A				



IMPORTANT

The temperature and preparation times listed in the table are guidelines and vary depending on the recipes and the amount of ingredients, shape and texture of the foods. You can adjust the cooking temperature and time as desired.

Fries and Veg modes, have a "Shake" reminder function.

- When cooking reaches half the set time, the appliance emits 3 long beeps to prompt the user to flip the pan, and the corresponding recipe indicator flashes for one minute before staying on.
- If the time is reset during cooking, the "Shake" reminder resets too.

Using your Pizza Oven

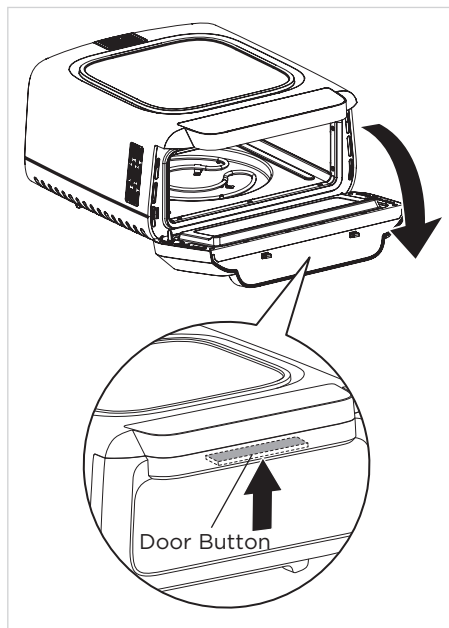
1. Place the appliance on a stable, level and heat-resistant surface leaving enough room to open the door. Do not place the appliance against a wall or other appliances. Leave at least 4"(10cm) free space on the back and sides, and 5"(12.7cm) above the appliance to ensure proper ventilation. Do not place any objects within these areas to prevent fire hazards.



IMPORTANT

Do not obstruct the air outlets of the product.

2. Plug in the appliance.
3. Push up on the button under the door handle, then pull the door forward to open it.



4. To ensure perfect cooking results, choose the Air Fry Tray or Pizza Stone based on the food you intend to cook.

Pizza Stone

It's designed for even heat distribution, ensuring perfect baking results every time. Ideal for pizzas, bread, and flatbreads.



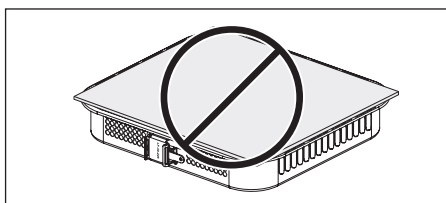
NOTE

- Please do not clean the stone right after cooking, and wait until the pizza stone cools down completely to clean.
- Do not place the pizza on the pizza stone before preheating—this may cause the pizza to stick to the stone.

Air Fry Tray

Perfect for chicken wings, french fries or roasting vegetables.

Note: Please do not use the air fry tray and pizza stone at the same time. This could cause damage to both accessories.



Tips: When making Neapolitan pizza, put the pizza stone in the appliance before starting preheating. Use pizza peel to put pizza on the pizza stone after pre heating is complete. Sprinkle a thin layer of flour or cornmeal onto the pizza peel, then place the flattened pizza dough on top. Before inserting it into the appliance, make sure the pizza dough can slide on the pizza peel and wipe off any excess flour or cornmeal.

5. Put the food inside the oven and ensure the door clicks in position

Note: If using a mode with a Preheat step, please place the food only after preheating is complete.

6. Press the Power button once to turn on the appliance.

7. Select the desired mode by pressing the "Pizza", "Air Fry", or "Oven" button. Each mode features a default factory setting optimized for typical cooking scenarios.

Note: If the Neapolitan mode is selected, please refer to the instructions for Neapolitan mode on page 8.

8. To modify the default factory settings, press the "TEMP/TIME" button to activate the temperature or timer adjustment. Then use the "+" or "-" buttons to set the desired value.

Note: If the selected mode supports separate temperature adjustment for the upper and lower layers, press the TOP/DECK button to switch between adjusting the upper and lower layer temperatures.

9. Press the "Start/Pause" button to begin food preparation.

Preheating

For modes requiring preheating: the "Preheat" light turns on, and the oven starts preheating. A continuous beep will sound when preheating is complete, the "Ready" light illuminates. Only place food in the oven after preheating finishes. After placing the food inside, shut the door and ensure the door clicks in position. Press the "Start/Pause" button once again to begin the timer.

- If the mode supports separate upper and lower temperature adjustment, preheating stops only at the higher set temperature.
 - If no food is placed inside, the appliance will emit a beeping reminder at intervals.
10. At the end of the programmed time, the machine will emit a beeping sound.
11. Pull the handle to open the door.
12. Use the detachable handle to take out the Air Fry Tray. Or use Pizza peel to take out the food.

Note: After the program ends, the fan will run for an additional 3 minutes.



WARNING: Hot Air and Steam Hazard

When opening the oven door during use, hot air and steam may escape rapidly. This can cause burns or scalding injuries. Always use caution:

- Stand to the side when opening the door.
- Keep face and hands away from the opening.
- Allow steam to dissipate before reaching inside.
- Ensure children and pets are kept at a safe distance during oven operation.
- Always wear heat-insulating gloves when taking food in/out. Operating without gloves risks scalding.

13. Allow the appliance to fully cool down before cleaning the inside or any accessories. Only after the unit is completely cool, use a damp cloth and mild detergent. Never immerse the appliance in water.



WARNING

- Never immerse the appliance, plug or power cord in water or any other liquid.
- Never clean your appliance with flammable fluids (e.g., alcohol, kerosene, gasoline, thinner, solvents, removers), chemicals (e.g., ammonia-based detergents, acids, vinegar, soda), or abrasive substances (e.g., soaps).
- Do not use steam equipment to clean the appliance.
- After cleaning, make sure the oven is completely dry before operating it.
- Please do not use the air fry tray and pizza stone at the same time. This could cause damage to both accessories.



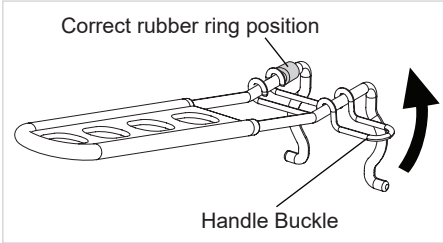
NOTE

It is important to clean your appliance after each use as the buildup of oil, grease or food can cause unpleasant odors, malfunctions and decrease performance.

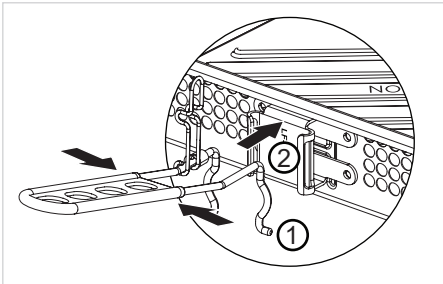
To use the detachable handle

For air fry tray

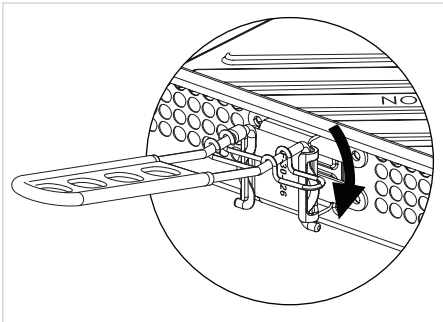
- a. Check that the black rubber ring is in the correct position. The correct position is shown in the figure below.
- b. Release the buckle of the handle.



- c. Squeeze the handle with your hand.
- d. Attach it to the buckle of the Air Fry Tray.



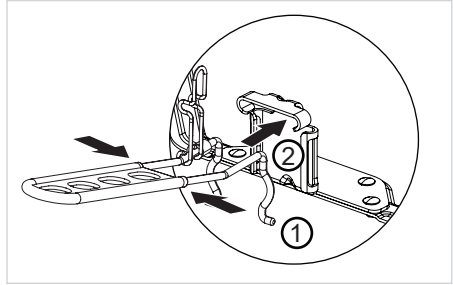
- e. Release the handle and reinstall the handle buckle.



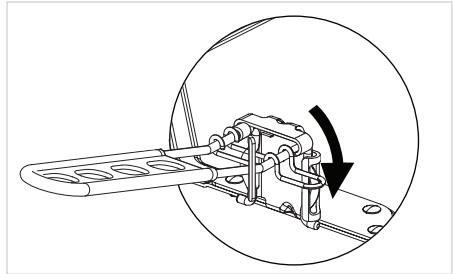
For Pizza peel

- a. Check that the black rubber ring is in the correct position. Refer to the drawing on "Air fry tray section".

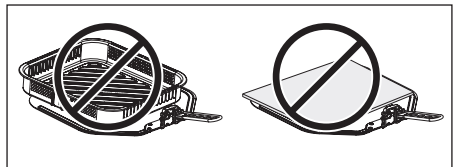
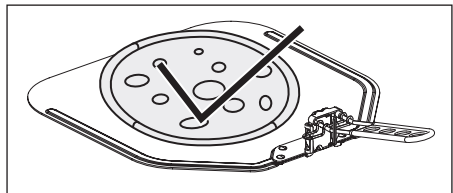
- b. Release the buckle of the handle.
- c. Squeeze the handle with your hand.
- d. Attach it to the buckle of the Pizza Peel.



- e. Release the handle and reinstall the handle buckle.



Note: The pizza peel is designed for transporting the pizza to and from the appliance. Never use it to transport the pizza stone or air fry tray.



14 CARE & CLEANING

Error code

When below error codes show on the display, please contact your Authorized Frigidaire Service Center.

Error Code	Description
E1	Upper heating temperature sensor detects a broken circuit.
E2	Upper heating temperature sensor detects a short circuit.
E3	Lower heating temperature sensor detects a broken circuit.
E4	Lower heating temperature sensor detects a short circuit.

Cleaning

To avoid electric shock, remove the plug from the outlet before performing any cleaning or maintenance. Cleaning should be done with a cold appliance.

Cleaning the main unit

Use only a damp cloth to clean the outside of the appliance and its electrical cable.

Use a soft-bristled brush to gently sweep crumbs or flour from around the elements—do not apply pressure or scratch the surface.

Cleaning the accessories

For the accessories (excluding the pizza stone), use a soft sponge and mild detergent and rinse thoroughly to clean the accessories. Clean the accessories only after they cool down.

To clean the pizza stone, remove from the unit and brush off crumbs and ash. You may also use a wire brush to remove baked on food. You can rinse the stone with water if needed but **DO NOT** submerge the stone in water. Make sure the stone is completely dry before using again in the appliance. Wet or damp stones can crack when heated.

DO NOT cool the stone with water or use it when damp.

If your stone breaks, turn your appliance off, let it cool completely and unplug it before removing the broken stone. If your appliance is in warranty, contact our support team to order a replacement. If your appliance is out of warranty, you can buy a new baking stone at frigidaire.com.



NOTE

Pizza Peel and Pizza Cutter are not dishwasherable.

Storage

1. Turn off the appliance and allow it to cool completely.
2. Ensure that all components and accessories are clean and dry.
3. Store your appliance in a flat, dry, safe place away from children.

Use this guide to help with common issues that may interfere with the performance of the product. If this does not help improve the issue, please contact Customer Service.

Problem	Possible Cause	Solution
Appliance doesn't work	Appliance not plugged in.	Plug the mains plug into an earthed wall socket.
	Start button not pressed.	Press the start/power button after setting temperature and time.
Fried ingredients are undercooked.	Too many ingredients in the basket.	Cook ingredients in smaller batches (for more even frying).
	Set temperature too low.	Adjust to the required temperature.
Ingredients fry unevenly.	Certain ingredients need shaking halfway through cooking.	Shake ingredients stacked/crossed (e.g., fries) halfway through cooking.
Fried snacks lack crispiness.	Used snacks meant for traditional deep fryers.	Use oven - suitable snacks.
Can't slide the basket properly.	Too many ingredients in the basket.	Don't fill beyond the "MAX" mark on the basket.
White smoke comes out of the appliance.	Preparing greasy ingredients.	The oil released when splash on the heating white smoke. This is normal.
	Grease residues left in the basket from previous use.	White smoke is caused by the heated grease residues in the basket. Thoroughly clean the basket after each use.
Fresh fries are fried unevenly.	Using the wrong type of potato.	Use fresh potatoes and ensure they remain firm during frying.
	Insufficient rinsing of potato sticks before frying.	Properly rinse the potato sticks to remove the starch from their surface.

Model	FRPO100B, FRPO110B, FRPO120B FRPO200BC, FRPO210BC, FRPO220BC
Voltage	120V
Frequency	60Hz
Power	1750W
Capacity	13.7Qt
Color	Black

16 LIMITED WARRANTY

Your appliance is covered by a one year limited warranty. For one year from your original date of delivery, Electrolux will pay all costs for repairing or replacing any parts of this appliance that prove to be defective in materials or workmanship when such appliance is installed, used and maintained in accordance with the provided instructions.

Exclusions

This warranty does not cover the following:

1. Products with original serial numbers that have been removed, altered or cannot be readily determined.
2. Product that has been transferred from its original owner to another party or removed outside the USA or Canada.
3. Rust on the interior or exterior of the unit.
4. Products purchased "as-is" are not covered by this warranty.
5. Products used in a commercial setting.
6. 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.
7. Service calls to correct the installation of your appliance or to instruct you how to use your appliance.
8. 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.
9. Service calls to repair or replace appliance light bulbs, air filters, other consumables, or knobs, handles, or other cosmetic parts.
10. Pickup and delivery costs; your appliance is designed to be repaired in the home.
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 transportation or 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

CONSUMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE 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. ELECTROLUX SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN LIMITED WARRANTY OR ANY IMPLIED WARRANTY. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES, SO THESE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. THIS WRITTEN WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

If You Need Service

Keep your receipt, delivery slip, or some other appropriate payment record to establish the warranty period should service be required. 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, Puerto Rico and Canada. In the USA and Puerto Rico, your appliance is warranted by Electrolux Consumer Products, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp. Electrolux authorizes no person to change or add to any obligations under this warranty. Obligations for service and parts under this warranty must be performed by Electrolux or an authorized service company. Product features or specifications as described or illustrated are subject to change without notice.

USA & Puerto Rico
1-800 374 4432
Electrolux Consumer Products, Inc.
10200 David Taylor Drive
Charlotte, NC 28262

FRIGIDAIRE

Canada
1-800 265 8352
Electrolux Canada Corp.
5855 Terry Fox Way
Mississauga, Ontario,
Canada L5V 3E4

FRIGIDAIRE®

welcome *home*

Our home is your home. Visit us if you need help with any of these things:



owner support



accessories



service



registration

(See your registration card for more information.)

Frigidaire.com
1-800-374-4432

Frigidaire.ca
1-800-265-8352