

FRIGIDAIRE

All about the

Use & Care

of your Microwave Oven



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Questions?

1-800-374-4432

(United States)

1-800-265-8352

(Canada)

Please attach sales receipt
here for future reference.

Congratulations on your purchase of a new microwave oven! At **Electrolux Home Products**, we are very proud of our product and are completely committed to providing you with the best service possible. Your satisfaction is our number one priority.

We know you'll enjoy your new microwave oven and **Thank You** for choosing our product. We hope you consider us for future purchases.

PLEASE CAREFULLY READ AND SAVE THESE INSTRUCTIONS

This Use & Care Manual provides specific operating instructions for your model. Use your microwave oven only as instructed in this manual. These instructions are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

Please record your model and serial numbers below for future reference.

Model Number: _____

Serial Number: _____

Purchase Date: _____

NEED HELP?

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

Before you call for service, there are a few things you can do to help us serve you better.

Read this manual.

It contains instructions to help you use and maintain your microwave oven properly.

If you received a damaged Microwave Oven... immediately contact the dealer (or builder) that sold you the Microwave Oven.

Save time and money.

Check the section titled "Before You Call". This section helps you solve common problems that might occur. If you do need service, you can relax knowing help is only a phone call away. A list of toll-free customer service numbers is included in the back of this manual. Or call Frigidaire Customer Services at 1-800-374-4432, 24 hours a day, 7 days a week.

Important Safety Instructions



What You Need to Know About Safety Instructions

Warning and Important Safety Instructions appearing in the Use & Care Guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining or operating a microwave.

Always contact your dealer, distributor, service agent or manufacturer about problems or conditions you do not understand.

Recognize Safety Symbols, Words, Labels



DANGER

DANGER - Immediate hazards which **WILL** result in severe personal injury or death.



WARNING

WARNING - Hazards or unsafe practices which **COULD** result in severe personal injury or death.



CAUTION

CAUTION - Hazards or unsafe practices which **COULD** result in minor personal injury.



CAUTION

To avoid personal injury or property damage, observe the following:

1. Do not deep fat fry in oven. Fat could overheat and be hazardous to handle.
2. Do not cook or reheat eggs in shell or with an unbroken yolk using microwave energy. Pressure may build up and erupt. Pierce yolk with fork or knife before cooking.
3. Pierce skin of potatoes, tomatoes, and similar foods before cooking with microwave energy. When skin is pierced, steam escapes evenly.
4. Do not operate oven without load or food in oven cavity.
5. Use only popcorn in packages designed and labeled for microwave use. Popping time varies depending on oven wattage. Do not continue to heat after popping has stopped. Popcorn will scorch or burn. Do not leave oven unattended.
6. Do not use regular cooking thermometers in oven. Most cooking thermometers contain mercury and may cause an electrical arc, malfunction, or damage to oven.
7. Do not use metal utensils in oven.
8. Never use paper, plastic, or other combustible materials that are not intended for cooking.
9. When cooking with paper, plastic, or other combustible materials, follow manufacturer's recommendations on product use.
10. Do not use paper towels which contain nylon or other synthetic fibers. Heated synthetics could melt and cause paper to ignite.
11. Do not heat sealed containers or plastic bags in oven. Food or liquid could expand quickly and cause container or bag to break. Pierce or open container or bag before cooking.
12. To avoid pacemaker malfunction, consult physician or pacemaker manufacturer about effects of microwave energy on pacemaker.

SAVE THESE INSTRUCTIONS

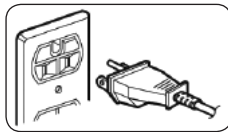


Important Safety Instructions

Grounding Instructions

WARNING

To avoid risk of electrical shock or death, this oven must be grounded and plug must not be altered.



Oven **MUST** be grounded. Grounding reduces risk of electric shock by providing an escape wire for the electric current if an electrical short occurs. This oven

is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded. See Installation Instructions.

Consult a qualified electrician or servicer if grounding instructions are not completely understood, or if doubt exists as to whether the oven is properly grounded.

Do not use an extension cord. If the product power cord is too short, have a qualified electrician install a three-slot receptacle. This oven should be plugged into a separate 60 hertz circuit with the electrical rating as shown in specifications table. When the oven is on a circuit with other equipment, an increase in cooking times may be required and fuses can be blown.

Microwave operates on standard household current, 110-120V.

Arcing

If you see arcing, press STOP and correct the problem. Arcing is the term for sparks in your microwave oven. Arcing is caused by:

- Incorrect installation of the metal shelf so that it is touching the microwave wall.
- Metal or foil touching the side of the oven.
- Use of foil which is not molded to the food. (The edges act as antennas).
- Other metals, such as twist ties, poultry pins or metal rimmed dishes, in the microwave.
- Recycled paper towels containing small metal pieces used in the oven.

Adapter Plugs

CAUTION

Attaching the adapter ground terminal to the wall receptacle cover screw does not ground the appliance unless the cover screw is metal, and not insulated, and the wall receptacle is grounded through the house wiring.

Usage situations where appliance's power cord will be disconnected infrequently:

Because of potential safety hazards, we strongly recommend against the use of an adapter plug. If you still choose to use an adapter (where local codes permit), a temporary connection can be made to a properly grounded 2-prong wall receptacle using a UL listed adapter, available at most hardware stores.

Have the circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

When disconnecting the power cord from the adapter, always hold the adapter with one hand. Otherwise, the adapter ground terminal may break with repeated use.

Should this happen, **DO NOT USE** the appliance until a proper ground has again been established.

Usage situations where appliance's power cord will be disconnected frequently:

Do not use an adapter plug in these situations. Frequent disconnection of the power cord places undue strain on the adapter and leads to eventual failure of the adapter ground terminal. Have a qualified electrician replace the 2-prong wall receptacle with a 3-prong (grounding) receptacle before using the appliance.

SAVE THESE INSTRUCTIONS

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.



WARNING

- a. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- b. Extension cords may be used if care is exercised in their use.
- c. If an extension cord is used:
 1. The marked electrical rating of the cord set or extension cord set should be at least as great as the electrical rating of the appliance.
 2. The extension cord must be a grounding-type 3-wire cord.
 3. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be tripped over, snagged, or pulled on unintentionally.

If you use an extension cord, the interior light may flicker and the blower sound may vary when the microwave oven is on. Cooking times may be longer, too.

Radio Interference

1. Operation of the microwave oven may cause interference to your radio, TV or similar equipment.
2. When there is interference, it may be reduced or eliminated by taking the following measures:
 - 1) Clean door and sealing surface of the oven.
 - 2) Reorient the receiving antenna of radio or television.
 - 3) Relocate the microwave oven with respect to the receiver.
 - 4) Move the microwave oven away from the receiver.
 - 5) Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

SAVE THESE INSTRUCTIONS



Important Safety Instructions

Precautions to Avoid Possible Exposure to Excessive Microwave Energy

Adhere to the following precautions:

- **DO NOT** attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlock switches.
- **DO NOT** place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- **DO NOT** use any cleaning materials on the oven door gasket. Doing so could cause damage.
- **DO NOT** operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to:
 1. door (bent),
 2. hinges and latches (broken or loosened),
 3. door seals and sealing surfaces.
- Oven should not be adjusted or repaired by anyone except properly qualified service personnel.



WARNING

Liquids such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.** To reduce the risk of injury to persons:

1. **Do not** overheat the liquid.
2. Stir the liquid both before and halfway through heating it.
3. **Do not** use straight-sided containers with narrow necks.
4. After heating, allow the container to stand in the microwave oven for a short time before removing the container.
5. Use extreme care when inserting a spoon or other utensils into the container.

SAVE THESE INSTRUCTIONS

Important Safety Instructions



WARNING

When using electrical appliances, basic safety precautions should be followed to reduce the risk of burns, electric shocks, fire or injury to persons or exposure to excessive microwave energy.

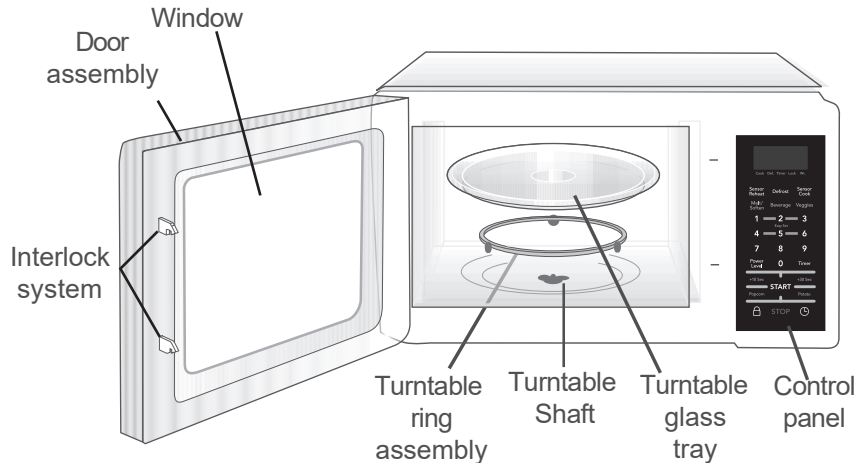
1. **READ ALL** instructions before using oven.
2. **READ AND FOLLOW** the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 5.
3. This appliance must be grounded. Connect only to properly grounded outlet. See **GROUNDING INSTRUCTIONS** found on Page 4
4. Install or locate this oven **ONLY** in accordance with the installation instructions in this Use & Care Manual.
5. Some products such as whole eggs and sealed containers -for example, closed jars -are able to explode and **SHOULD NOT** be **HEATED** in this oven.
6. Use this oven **ONLY** for its intended use as described in this Use & Care Manual. Do not use corrosive chemicals or vapors in this oven. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
7. As with any appliance, **CLOSE SUPERVISION** necessary when used by **CHILDREN or INFIRM PERSONS**
8. **DO NOT** operate this oven if it has a damaged cord or power plug, if it is not working properly, or if it has been damaged or dropped.
9. This oven, including power cord, must be serviced **ONLY** by qualified service personnel. Special tools are required to service oven. Contact nearest authorized service facility for examination, repair, or adjustment.
10. **DO NOT** cover or block any vents or openings on the oven.
11. **DO NOT** store this oven outdoors. **DO NOT** use this appliance near water -for example, near a kitchen sink, in a wet basement, near a swimming pool or similar locations.
12. **DO NOT** immerse cord or plug in water.
13. Keep cord **AWAY** from **HEATED** surfaces.
14. **DO NOT** let cord hang over edge of table or counter.
15. Review the door cleaning instructions in the Care & Cleaning section.
16. To avoid the risk of fire in the oven cavity, injury to persons, or exposure to excessive microwave energy.
 - a. **DO NOT overcook** food. Carefully attend oven when paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
 - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - c. If materials inside the oven ignite, keep oven door **CLOSED**, turn oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - d. **DO NOT** use this oven cavity for storage. **DO NOT** leave paper products, cooking utensils or food in the cavity when not in use.
17. **Liquids** such as water, coffee, or tea are able overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**
18. **DO NOT** heat baby bottles in oven.
19. Baby food jars shall be open when heated and contents stirred or shaken before consumption, in order to avoid burns.
20. **DO NOT** use this oven for commercial purposes. It is made for household use only.

SAVE THESE INSTRUCTIONS

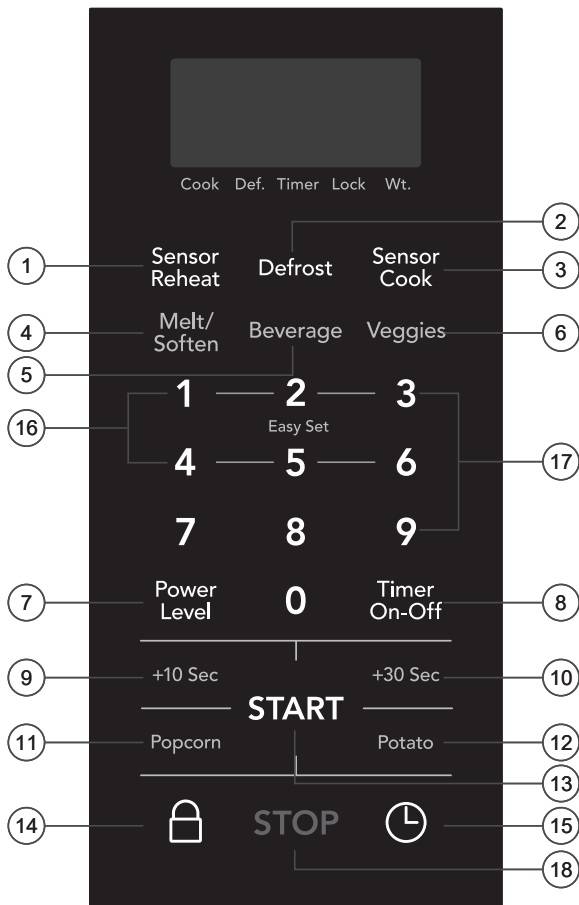


Features & Specifications

Microwave features



Control panel



(1) Sensor Reheat

(2) Defrost

(3) Sensor Cook

(4) Melt/Soften

(5) Beverage

(6) Veggies

(7) Power Level (10 power levels available)

(8) Timer On-Off

(9) +10 Sec

(10) +30 Sec

(11) Popcorn

(12) Potato

(13) START ~ Begin cooking time.

(14) Safety Lock

(15) Clock/Options

(16) Easy Set (6 instant settings)

(17) Number Pads (0-9)

(18) STOP ~ Before cooking: clears all previous settings.

During cooking: press this pad once to pause cooking function, press this pad twice to cancel cooking and any other entries.

Before Operating



Learn more about your microwave oven

CAUTION

- To avoid risk of personal injury or property damage, do not operate the microwave oven empty.
- To avoid risk of personal injury or property damage, do not use stoneware, aluminum foil, metal utensils, or metal trimmed utensils in the microwave oven.

Setting the clock

The clock can be disabled when the microwave is first plugged in and the STOP pad is selected. To re-enable the clock follow clock instructions.

Example: setting clock display for 9:00:

1. Press **Clock/Options** pad. 
2. Enter time using number pads. **0900**
3. Press **START** pad. **START**

NOTE: 1. If you begin to enter in an incorrect time (e.g. 2:89) the 8 is an invalid digit and cannot be entered. Enter the correct time.
2. If you press **STOP** pad while setting the clock, the display will show the last time of day set.

Microwave utensil guide

Use	Do not use
• Oven proof glass (specifically treated for high intensity heat): Utility dishes, loaf dishes, pie plates, cake plates, liquid measuring cups, casseroles and bowls without metallic trim. • China: Bowls, cups, serving plates and platters without metallic trim. • Plastic: Plastic wrap (as a cover) - lay the plastic wrap loosely over the dish and press it to the sides. Vent plastic wrap by turning back one edge slightly to allow excess steam to escape. The dish should be deep enough so that the plastic wrap will not touch the food. Use plastic dishes, cups, semi-rigid freezer containers and plastic bags for short cooking times. Use these with care because the plastic may soften from the heat of the food. • Paper: Paper towels, waxed paper, paper napkins and paper plates with no metallic trim or design. Look for the manufacturer's label for any special instructions for use in the microwave oven.	• Metal utensils: Metal shields the food from microwave energy and produces uneven cooking. Also, avoid metal skewers, thermometers or foil trays. Metal utensils can cause arcing, which can damage your microwave oven. • Metal decoration: Bowls, cups, serving plates and platters without metallic trim. • Aluminum foil: Avoid large sheets of aluminum foil because they hinder cooking and may cause harmful arcing. Use small pieces of foil to shield poultry legs and wings. Keep ALL aluminum foil at least 1 inch from the side walls of the oven cavity and door of the microwave. • Wood: Wooden bowls and boards will dry out and may split or crack when you use them in the microwave oven. Baskets made of wood will react in the same way. • Tightly covered utensils: Be sure to leave openings for steam to escape from covered cookware. Pierce plastic pouches of vegetables or other food items before cooking. Tightly closed pouches may explode. • Brown paper: Avoid using brown paper bags. They absorb heat and can burn. • Flawed or chipped cooking utensils: Any utensil that is cracked, flawed or chipped may break in the oven. • Metal twist ties: Remove metal twist ties from plastic or paper bags. They become hot and could cause a fire.



Manual Operation

Setting the timer

Example: setting timer for 5 minutes

- | | |
|---|-----------------|
| 1. Press Timer On-Off pad once. | Timer
On-Off |
| 2. Enter desired time using number pads.
(timer may be set up to 99 minutes and 99 seconds). | 500 |
| 3. Press Timer On-Off pad. | Timer
On-Off |

When finished, you will hear a series of beeps.

NOTE : Timer count down does not stop even if the door is open. To cancel the timer, press Timer On-Off pad once again.

Safety Lock

You may lock the control panel to prevent the microwave from being accidentally started or used by children.

The safety lock feature is very useful when cleaning the control panel. The lock will prevent accidental programming when wiping the control panel.

Example: to set the safety lock ON:

Press and hold the Safety Lock pad for more than 3 seconds. The lock chevron will appear in the display window with 1 beep.	hold for 3 seconds
---	-----------------------

Example: to change the safety lock from ON to OFF

Press and hold the Safety Lock pad for more than 3 seconds. The lock chevron will disappear in the display window with 1 beep.	hold for 3 seconds
--	-----------------------

Using Easy Set

1	2	3
4	5	6

Microwave heating or cooking may be quickly set at 100% power level for 1, 2, 3, 4, 5 or 6 minutes. Use the number pads 1, 2, 3, 4, 5 or 6 to choose the desired minutes of cook time (this option will only work using the 1, 2, 3, 4, 5 or 6 numeric pads.)

Example: to quickly heat for 2 minutes at 100% power:

Press number pad for desired minute(s). The microwave will start after 2 second delay.	2
--	----------

NOTE: "Food" will be displayed if a Easy Set cooking cycle or press +30 sec or +10 Sec pad is not selected within 5 minutes of placing food in the microwave. You must open then close the door again to clear "Food" from the display.

Heating with high power level

Example: to heat for 5 minutes and 30 seconds at 100% power:

- | | |
|--|------------|
| 1. Use the number pads to enter desired heating time (cook time may be set up to 99 minutes and 99 seconds). | 530 |
|--|------------|

NOTE: For time sets that start with numbers 1 - 6, the remaining numbers must be entered within 2 second from the first pad press, otherwise the Easy Set time will be used.

- | | |
|----------------------------|--------------|
| 2. Press START pad. | START |
|----------------------------|--------------|

When finished, you will hear a series of beeps

Heating with lower power levels

Using the highest power level to heat foods does not always give the best results when some types of food need slower cooking, such as roasts, baked goods or custards. Your oven has nine other power levels you may choose.

Example: to heat for 4 minutes and 30 seconds at 70% power:

- | | |
|--|------------|
| 1. Use the number pads to enter desired heating time (cook time may be set up to 99 minutes and 99 seconds). | 430 |
|--|------------|

NOTE: For time sets that start with numbers 1 - 6, the remaining numbers must be entered within 2 second from the first pad press, otherwise the Easy Set time will be used.

- | | |
|---|----------------|
| 2. Press Power Level pad 4 times more (70 % power). P-70 appears in the display | Power
Level |
| 3. Press START pad. | START |

When finished, you will hear a series of beeps.

Manual Operation



Heating with multiple cooking stages

For best results, some microwave recipes call for different power levels or different lengths of time for cooking. Your microwave may be set to change from one stage to another automatically (2 stages maximum).

Example: to cook food at 80% power for 3 minutes and then 50% power for 6 minutes 30 seconds:

1. Use the number pads to enter desired heating time for the first stage (cook time may be set up to 99 minutes and 99 seconds). **300**

NOTE: For time sets that start with numbers 1 - 6, the remaining numbers must be entered within 2 second from the first pad press, otherwise the Easy Set time will be used.

2. Press **Power Level** pad 3 times for power level 80 (80% power) for first stage. **P-80** appears in the display. **Power Level**

3. Use the number pads to enter desired heating time for the second stage (cook time may be set up to 99 minutes and 99 seconds). **630**

4. Press **Power Level** pad 6 times for power level 50 (50% power) for the second stage. **P-50** appears in the display. **Power Level**

5. Press **START** pad. **START**

When finished, you will hear a series of beep.

Press Power Level pad	Power level (Display)	Approximate Percentage of Power
once	P-HI	100%
twice	P-90	90%
3 times	P-80	80%
4 times	P-70	70%
5 times	P-60	60%
6 times	P-50	50%
7 times	P-40	40%
8 times	P-30	30%
9 times	P-20	20%
10 times	P-10	10%
11 times	P-00	0%

Adding cook time (+30 Sec)

Pressing the **+30 Sec** pad once starts 30 seconds of cooking at a 100% power level.

Pressing the **+30 Sec** pad during cooking adds 30 seconds (for each press) to the cook time..

Example: to add 1 minute of cook time at the power level of 100%:

1. Press **+30 Sec** pad 2 times.

NOTE: "Food" will be displayed if a Easy Set cooking cycle or press +30 sec or +10 Sec pad is not selected within 5 minutes of placing food in the microwave. You must open then close the door again to clear "Food" from the display.

Adding cook time (+10 Sec)

Pressing the **+10 Sec** pad once starts 10 seconds of cooking at a 100% power level.

Pressing the **+10 Sec** pad during cooking adds 10 seconds (for each press) to the cook time.

Example: to add 20 seconds of cook time at the power level of 100%:

1. Press **+10 Sec** pad 2 times.

NOTE: "Food" will be displayed if a Easy Set cooking cycle or press +30 sec or +10 Sec pad is not selected within 5 minutes of placing food in the microwave. You must open then close the door again to clear "Food" from the display.



Manual Operation

Setting Defrost by Weight

Example: to defrost 0.5 lbs. of food using the automatic defrost cycle (cook time determined automatically)

1. Press **Defrost** pad once. Defrost
2. Use the number pads to enter weight of food to defrost in pounds. You may enter weight from 0.5 to 7.0 pounds. (0.2 to 3.2 kg) 5
3. Press **START** pad. START

When finished, you will hear a series of beeps.

NOTE:

1. The weight amount must be a valid entry for this feature to start. A valid weight entry is 0.5 to 7.0 pounds. A decimal point is assumed before the right-most digit. For example, enter 5 for 0.5 pounds and enter 50 for 5.0
2. The oven will beep during the Defrost cycle. At this time, open the door and turn, separate, or rearrange the food. Remove any portions that have thawed. Return frozen portions to the oven and press START pad to resume the defrost cycle.

Setting Defrost by Time

Example: to defrost food with the automatic defrost cycle for 5 minutes:

1. Press **Defrost** pad twice. Defrost
2. Use the number pads to enter desired defrost time (defrost time may be set up to 99 minutes and 99 seconds). 500
3. Press **START** pad. START

When finished, you will hear a series of beeps.

NOTE: The oven will beep during the Defrost cycle. At this time, open the door and turn, separate, or rearrange the food. Remove any portions that have thawed. Return frozen portions to the oven and press START pad to resume the defrost cycle.

Convenience Operation

One Touch



Popcorn

⚠ CAUTION

- DO NOT leave microwave oven unattended while popping corn.

The popcorn feature lets you pop 3 different commercially packaged microwave popcorn sized bags. Use the table below to determine the setting to use:

Amount	Press POPCORN pad
3.3 oz.	1
3.0 oz.	2
1.75 oz.	3

Example: to pop a 3.0 oz. bag of popcorn automatically:

1. Press **POPCORN** pad twice (refer to table above).
2. Press **START** pad.

When cooking is finished, you will hear a series of beeps.

Important Information About Microwave Popcorn Feature:

- If / when the popcorn bag expands and no longer rotates properly, please press **STOP** pad once. Open the oven door and adjust the bag position to ensure even cooking. Close the oven door, press **START** pad to continue cooking.



Potato

The potato feature cooks 1, 2, or 3 potatoes automatically (cooking times based on 8 to 24 oz.). Use the table below to determine the setting to use:

Amount	Press POTATO pad
1 potato	1
2 potatoes	2
3 potatoes	3

Example: to cook 1 potato automatically.

1. Press **POTATO** pad (refer to table above).
2. Press **START** pad.

When cooking is finished, you will hear a series of beeps.

NOTE:

- Before cooking, pierce potato with fork several times..
- After cooking, let potatoes stand for 5 minutes.

Beverage

The beverage feature can be used to cook 1,2 or 3 cups automatically. See the table for specific settings to use.

Amount	Press Beverage pad
1 cup-8 oz.	1
2 cups-16 oz.	2
3 cups-24 oz.	3

1. Press **Beverage** pad. (refer to table above)
2. Press **START** pad.

When finished, you will hear a series of beeps.



Convenience Operation

Veggies

Fresh Vegetables

The fresh vegetables allow you to cook 4, 8 or 16 oz. vegetables. Use the table below to determine the setting to use.

Amount	Numeric Pad
1 cup-4oz. (default)	1
2 cups-8oz.	2
3 cups-16oz.	3

1. Press **Veggies** pad once. **Fr-1** appears in the display.
2. Press numeric pad per the table. (If you are using the default amount, you may skip this step).
3. Press **START** pad.

When finished, you will hear a series of beeps.

Frozen Vegetables

The frozen vegetables allow you to cook 4, 8 or 16 oz. vegetables. Use the table below to determine the setting to use.

Amount	Numeric Pad
1 cup-4oz. (default)	1
2 cups-8oz.	2
3 cups-16oz.	3

1. Press **Veggies** pad twice. **Fr-2** appears in the display.
2. Press the numeric pad per the table. (If you are using the default amount, you may skip this step).
3. Press **START** pad.

When finished, you will hear a series of beeps.

Convenience Operation

Melt/Soften



Melt Butter

The butter feature allows you to melt butter that are 1 stick or 2 sticks. Use the table below to determine the setting to use:

Amount	Numeric Pad
1 stick (default)	1
2 sticks	2

1. Press **Melt/Soften** pad once. **So-1** appears in the display.
2. Press numeric pad per the table above. (If you are using the default amount, you may skip this step).
3. Press **START** pad.

When finished, you will hear a series of beeps.

Soften Ice Cream

The ice cream feature allows you to soften ice cream that are 1 pint or 1.5 quart. Use the table below to determine the setting to use:

Amount	Numeric Pad
1 pint (default)	1
1.5 quart	15

1. Press **Melt/Soften** pad three times. **So-3** appears in the display.
2. Press numeric pad per the table above. (If you are using the default amount, you may skip this step).
3. Press **START** pad.

When finished, you will hear a series of beeps.

Melt Chocolate

The chocolate feature allows you to melt chocolates that are 1, 2 or 3 servings. Use the table below to determine the setting to use:

Amount	Numeric Pad
1 serving-2 oz. (default)	2
2 servings-4 oz.	4
3 serving-8 oz.	8

1. Press **Melt/Soften** pad twice. **So-2** appears in the display.
2. Press numeric pad per the table above. (If you are using the default amount, you may skip this step).
3. Press **START** pad.

When finished, you will hear a series of beeps.

Soften Cream Cheese

The cream cheese feature allows you to soften cream cheese that are 3 oz. or 8 oz. Use the table below to determine the setting to use:

Amount	Numeric Pad
3 oz. (default)	3
8 oz.	8

1. Press **Melt/Soften** pad 4 times. **So-4** appears in the display.
2. Press numeric pad per the table above. (If you are using the default amount, you may skip this step).
3. Press **START** pad.

When finished, you will hear a series of beeps.



Sensor Operations

Sensor Cook Operating Tips

The **Sensor Cook** categories are designed to detect the increasing humidity released by the food during the cooking process. The microwave oven sensor will automatically adjust the cooking time to the type and amount of food. The food categories that are controlled with the humidity sensor are:

- Frozen Entree
- Meat
- Seafood

For best results, do not use one of the Sensor Cook categories twice in succession on the same food portion. This may result in severely overcooked or burnt food. If the food appears to be undercooked, use one of the Easy Set pads or cook time pads to add more time.

Additional sensor cook suggestions are:

- Never start with less than 4 oz. of food.
- Use proper containers and covers for best sensor cooking results.
- Always use microwave-safe containers and cover them with loose fitting lids or vented plastic wrap. Never use tight sealing plastic containers. They will prevent steam from escaping and this will mislead the sensor, usually causing the food to overcook.

Be sure the outside of the cooking containers and the cavity of the microwave oven are dry before placing food in the oven. Excessive moisture turning into steam that does not result from the food cooking can mislead the sensor.

Frozen Entree

The frozen entree sensor setting is designed for single frozen entree or frozen convenience foods such as frozen dinners from 8 to 32 oz. In size (starting with Frozen Entree temperature at 5°F).

1. Press **Sensor Cook** pad once. **Sc-1** appears in the display.
2. Press **START** pad.

When finished, you will hear a series of beeps. If additional time is needed, continue cooking manually.

Notes:

- ALWAYS be sure to follow the directions that are spec for the microwave oven that is printed on the packaging for the food being prepared. Many times there are special instructions to follow in order to achieve best results.
- Be sure to allow for moisture to escape from the packaging. All frozen entree instructions specify that you poke holes in the film covering with a fork before cooking.
- Be careful when removing the film covers after cooking frozen convenience foods. Remove facing away from you to avoid steam burns.
- If the food is not done when the cook time is done finish cooking manually.

Sensor Operations



Meat (fresh)

The meat sensor setting cooks from 4 to 16 oz. of ground meat automatically (starting with meat temperature at 35-40 °F).

1. Press **Sensor Cook** pad 2 times. **Sc-2** appears in the display.
2. Press **START** pad.

When finished, you will hear a series of beeps. If additional time is needed, continue cooking manually.

Notes:

- Break meat apart in glass bowl or container.
- Cover meat with lid or vented plastic wrap.
- Juices should be clear when finished cooking, then drain.
- About mid-way through the displayed cook time, press **STOP** pad to pause the cooking and mix; after mixing, press **START** to continue cooking with the remaining cook time displayed.

Seafood (fresh)

The seafood sensor setting cooks from 8 to 16 oz. of fish or seafood automatically (starting with a temperature at 35-40 °F).

1. Press **Sensor Cook** pad 3 times. **Sc-3** appears in the display.
2. Press **START** pad.

When finished, you will hear a series of beeps. If additional time is needed, continue cooking manually.

Notes:

- Arrange fish in a single layer.
- Cover with lid or vented plastic wrap. Be sure to leave enough space in the venting or lid for steam to escape.
- About mid-way through the displayed cook time, press **STOP** pad to pause the cooking and turn over the fish; after turning, press **START** to continue cooking with the remaining cook time displayed.

Sensor Reheat

The sensor reheat feature is designed to detect the increasing humidity released by the food during the cooking process. The microwave oven sensor will automatically adjust the cooking time to the type and amount of food.

The food types to avoid using with the reheat feature are:

- Uncooked or raw foods.
- Bread and other dry types of food such as crackers, biscuits, or cakes.
- Beverages or frozen foods.
- Frozen pizza.

Notes concerning sensor reheat:

- For casseroles, add 2-3 tablespoons of liquid, cover with lid or vented plastic wrap.
- For canned foods, empty contents of can into a casserole dish or serving bowl. Cover dish with lid or vented plastic wrap. Let stand a few minutes before serving.
- For plates of food, arrange food on plate and add any butter or gravies, etc. Cover with loose-fitting lid or vented plastic wrap. After reheating, let stand a few minutes.

Example: to reheat (sensor) automatically:

1. Press **Sensor Reheat** pad once.
2. Press **START** pad. Sensor detects vapor emitting from food to determine cooking time.



Convenient Features

Clock & Options

The microwave oven has settings that allow you to customize the operation for your convenience. Below is the table showing the various settings. Press Clock & Options pad multiple times to the desired setting function.

Pad press	Option
Clock/Options x 1	Clock
Clock/Options x 2	Sound On/Off
Clock/Options x 3	Weight lb/kg
Clock/Options x 4	Power save
Clock/Options x 5	Demo

(1) Setting Clock

The clock can be disabled when the microwave is first plugged in and the **STOP** pad is selected. To re-enable the clock follow clock instructions.

Example: setting clock display for 9:00:

1. Press **Clock/Options** pad once. 
2. Enter time using number pads. **0900**
3. Press **START** pad. **START**

NOTE: 1. If you begin to enter in an incorrect time (e.g. 2:89) the 8 is an invalid digit and cannot be entered. Enter the correct time.
2. If you press **STOP** while setting the clock, the display will show the last time of day set.

(2) Turning Sound On/Off

Audible signals are available to guide you when setting and using your oven.

- **A key press tone.**
- **Three tones** signal the end of a Kitchen Timer count down or end of a cooking cycle.

1. Press **Clock/Options** pad twice to turn Sound On/Off. **oP-2** appears in the display. 
2. Press **START** pad. **oP-2** appears in the display during 2 seconds. Auto scroll every 2 seconds through on, oFF selection. **START**
3. Press **START** pad to active displayed selection. **START**
Display selection for 2 seconds.

(3) Setting Weight Lb / Kg

Setting weight between pounds or kilograms.

1. Press **Clock/Options** pad 3 times to set weight Lb/Kg. **oP-3** appears in the display. 
2. Press **START** pad. **oP-3** appears in the display during 2 seconds. Auto scroll every 2 seconds through lb, G (kg) selection. **START**
3. Press **START** pad to active displayed selection. **START**
Display selection for 2 seconds.

Convenient Features



(4) Setting Power Save On/Off

Turning ON power save turns off the time of day clock display.

1. Press **Clock/Options** pad 4 times to set Power Save On/Off. **oP-4** appears in the display. 
2. Press **START** pad. **oP-4** appears in the display during 2 seconds. Auto scroll every 2 seconds through on, oFF selection. **START**
3. Press **START** pad to active displayed selection. **START**
Display selection for 2 seconds.

(5) Setting Demo Mode On/Off

Suppose you want to enter Demo mode. When Demo is ON programming functions will work in a rapid countdown mode with no cooking power.

1. Press **Clock/Options** pad 5 times to set Demo Mode On/Off. **oP-5** appears in the display. 
2. Press **START** pad. **oP-5** appears in the display during 2 seconds. Auto scroll every 2 seconds through on, oFF selection. **START**
3. Press **START** pad to active displayed selection. **START**
Display selection for 2 seconds.



Cooking Charts

Cooking meat in your microwave

Be sure to place prepared meats on a microwave-safe roasting rack in a microwave-safe dish. Start cooking the meat fat side down and if necessary, use narrow strips of aluminum foil to shield any bone tips or thin meat areas. After cooking, check the temperature in several places before letting the meat stand the recommended time. Please note that the temperatures in the following charts are temperature at removal time; the temperature will rise during the standing period.

Meat	Power level	Cook time	Directions
Roast beef boneless (up to 4 lbs.)	High (10) for first 5 minutes, then medium (5)	12-17 min./lb. For 160° F (Medium)	Place roast beef fat-side down on roasting rack. Cover with wax paper. Turn over half way through cooking. Let stand * 10-15 minutes.
		14-19 min./lb. For 170° F (Well Done)	
Roast pork boneless or bone-in (up to 4 lbs.)	High (10) for first 5 minutes, then medium (5)	15-20 min/lb. For 170 ° F (Well Done)	Place roast pork fat-side down on roasting rack. Cover with wax paper. Turn over half way through cooking. Let stand * 10-15 minutes.

* Expect a 10° F rise in the temperature during the standing period.

Meat	Doneness	Remove from oven	After standing (10-15 min.)
Beef	Medium Well Done	150° F 160° F	150° F 160° F
Pork	Medium Well Done	150° F 160° F	150° F 160° F
Poultry	Dark meat Light meat	170° F 160° F	170° F 160° F

Cooking poultry in your microwave

Be sure to place poultry on a microwave-safe roasting rack in a microwave-safe dish. Cover poultry with wax paper to prevent splattering. Use narrow strips of aluminum foil to shield any bone tips or thin meat areas, or areas that start to overcook. After cooking, check the temperature in several places before letting the meat stand the recommended time.

Poultry	Cook time / power level	Directions
Whole chicken (up to 4 lbs.)	Cook time: 7-10 min. / lb. 180° F dark meat 170° F light meat Power level: medium high (7)	Place chicken breast-side down on roasting rack. Cover with wax paper. Turn over half way through cooking. Cook until juices run clear and meat near bone is no longer pink. Let stand for 5-10 min.
Chicken pieces (up to 4 lbs.)	Cook time: 7-10 min. / lb. 180° F dark meat 170° F light meat Power level: medium high (7)	Place chicken bone-side down on dish, with thickest portions toward the inside of dish. Cover with wax paper. Turn over half way through cooking. Cook until juices run clear and meat near bone is no longer pink. Let stand for 5-10 min.

Cooking eggs in your microwave

- Never cook eggs in the shell and never warm hard-cooked eggs in the shell; they can explode.
- Always pierce whole eggs to keep them from bursting.
- Cook eggs just until set; they will become tough if overcooked.

Cooking Charts



Suggested power levels for cooking

The 10 power levels available with this microwave will help you to adjust to the power output best suited for the food type you are preparing. As with any food preparation in the microwave, it is best to follow the microwave instructions that are printed on food packaging.

The table below provides suggested power levels for various types of food that you can prepare in the microwave.

Power level	Microwave output	Use to prepare when:
10 High	100%	- Boiling water - Cooking ground beef - Making candy - Cooking fresh fruits & vegetables - Cooking fish & poultry - Preheating browning dish - Reheating beverages - Cooking bacon slices
9	90%	- Reheating meat slices quickly - Saute onions, celery & green peppers
8	80%	- All reheating - Cooking scrambled eggs
7	70%	- Cooking breads & cereal products - Cooking cheese dishes & veal - Cakes, muffins, brownies & cupcakes
6	60%	Cooking pasta
5	50%	- Cooking meats & whole poultry - Cooking custard - Cooking spare ribs, rib roast & sirloin roast
4	40%	- Cooking less tender cuts of meat - Reheating frozen packages foods
3	30%	- Thawing meat, poultry & seafood - Cooking small quantities of food - Finish cooking casseroles, stew & some sauces.
2	20%	- Softening butter & cream cheese - Heating small amounts of food
1	10%	- Softening ice cream - Raise yeast dough

Suggestions for getting the best results

To help you achieve the best possible results from your microwave oven, read the following suggestions below;

- Storage temperature**
 Foods taken from the freezer or refrigerator take longer to cook than the same foods would at room temperature.
- Size**
 Small pieces of food cook faster than large ones. Pieces similar in size and shape will cook more evenly when cooked together. For more even results, reduce the power levels when cooking large pieces of food.
- Natural moisture**
 Very moist foods cook more evenly because microwave energy heats water molecules very efficiently.
- Stirring**
 Stir foods such as casseroles and vegetable from the outside to the center to distribute the heat more evenly. This will allow the food to cook faster. Constant stirring is not necessary.
- Turn over items**
 Turn over foods such as pork chops, roasts or whole cauliflower halfway through the cook time. This will help to expose all sides equally to microwave energy.
- Food placement**
 Place delicate areas of food items, such as asparagus tips, toward the center of the turntable tray.
- Food arrangement**
 Arrange unevenly shaped foods, such as chicken pieces or salmon, with the thicker or meatier parts toward the outside of the turntable tray.
- Let the food stand**
 After removing the food from the microwave, cover the food with foil or a casserole lid and let it stand to finish cooking. This will help the food finish in the center and avoids overcooking the out edges. The length of stand time depends on the density and surface area of the food items.
- Wrapping in paper towels or waxed paper**
 Sandwiches and many other food types containing pre-baked bread should be wrapped prior to placing in the microwave to help prevent the food items from drying out while heating.



Cooking Charts

Convenience Cooking Suggestions

Convenience category	Amount	Suggestions
Popcorn	1.75 oz, 3.0 oz, 3.3 oz.	Cook a single "microwave-only" bag of popcorn at a time. Use caution when removing and opening the hot popcorn bag from the oven. Let microwave oven cool down at least 5 minutes before using again.
Potato	1, 2, 3 potatoes (8, 16, 24 oz.)	Pierce each potato several times using a fork. Place on paper towel on turntable. After cooking, let stand for 3-5 minutes.
Beverage	1, 2, 3cups (8, 16, 24oz)	This setting is good for restoring a cool beverage to a better drinking temperature. Stir after heating.
Fresh Vegetable	1, 2, 3cups (4, 8, 16 oz)	Fresh Vegetables, soft Wash and place in casserole. Add no water if vegetables have just been washed. Cover with lid for tender vegetables. Use plastic wrap for tender-crisp vegetables. After cooking, stir, if possible. Let stand, covered, for 2 to 5 minutes. Fresh Vegetables, hard Place in casserole. Add 1-4 tbsp. water. Cover with lid for tender vegetables. Use plastic wrap cover for tender-crisp vegetables. After cooking, stir, if possible. Let stand, covered, for 2 to 5 minutes.
Frozen Vegetable	1, 2, 3cups (4, 8, 16 oz)	Add no water. Cover with lid or plastic wrap. After cooking, stir and let stand, covered, for 3 minutes.
Melt Butter	1, 2sticks	Use a Pyrex measuring cup. Stir after cooking.
Melt Chocolate	1, 2, 3 servings (2, 4, 8 oz)	Use a Pyrex measuring cup. Stir after cooking.
Soften Ice Cream	1pint, 1.5quart	Do not cover.
Soften Cream Cheese	3, 8oz	Do not cover.
Frozen Entrée	8-32 oz	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.
Meat(fresh)	4-16 oz.	Place ground meat in a casserole and cover with lid, plastic wrap. After cooking, let stand, covered, for 2 to 3 minutes.
Seafood(fresh)	8-16 oz.	Arrange in ring around shallow glass dish (roll fillet with edges underneath). Cover with plastic wrap. After cooking, let stand, covered, 3 minutes.
Sensor Reheat	4 - 36 oz	Place in dish or casserole slightly larger than amount to be reheated. 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.

Cooking Charts



Defrosting tips

- When using the **defrost weight** feature, the weight entered should always be 0.5 to 6.5 pounds.
- Use both **defrost weight** and **defrost time** features for raw food items only. Defrosting gives best results when food to be thawed is a minimum of 0°F (taken directly from a true freezer). If the food has been stored in a refrigerator-freezer that does not maintain a temperature of 5°F or below, always program a lower food weight or lower cook time to prevent cooking the food.
- If the frozen food is stored outside the freezer for up to 20 minutes, enter a reduced cook time or weight.
- The shape of the package will alter the defrosting time. Shallow rectangular food packets defrost more quickly than a deep frozen block of food.
- Separate pieces as they begin to defrost. Separated frozen pieces of food defrost better.
- Shield warm areas of food with small pieces of foil if they start to become warm.
- You may use small pieces of aluminum foil to shield food items like chicken wings, leg tips and fish tails, but do not allow the foil to touch the oven cavity walls when defrosting.

Defrosting suggestions for meats

For best results, please read these suggestions when defrosting meats.

Meat	Normal amount	Suggestions
Roast beef or pork	2.5 to 6 lbs. (40 to 96 oz.)	Start with the food placed fat side down. After each stage, turn the food over and shield any warm portions with narrow strips of aluminum foil. Let stand, covered for 15-30 minutes.
Steaks, chops or fish	0.5 to 3 lbs. (8 to 48 oz.)	After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow flat pieces of aluminum foil. Remove any pieces of food that are nearly defrosted. Let stand, covered for about 5 to 10 minutes.
Ground meat	0.5 to 3 lbs. (8 to 48 oz.)	After each stage, remove any pieces of food that are nearly defrosted. Let stand, covered with foil for 5 to 10 minutes.
Whole chicken	(40 to 96 oz.) 2.5 to 6 lbs.	Remove giblets before freezing poultry. Start defrosting with the breast side down. After the 1st stage, turn the chicken over and shield any warm portions with narrow strips of aluminum foil. After the 2nd stage, again shield any warm portions with narrow strips of aluminum foil. Let stand, covered, for 30 to 60 minutes in the refrigerator.
Chicken pieces	0.5 to 3 lbs. (8 to 48 oz.)	After each stage, rearrange or remove any pieces of food that are nearly defrosted. Let stand for 10-20 minutes.



Care & Cleaning

Cleaning suggestions

For best performance and for safety reasons, keep the oven clean inside and outside. Take special care to keep the inner door panel and oven frame free of food and grease build-up.

Never use rough scouring powder or pads on the microwave. Wipe the microwave oven inside and out with a soft cloth and warm (not hot) mild detergent solution. Then rinse and wipe completely dry.

Wipe spatters immediately with a wet paper towel, especially after cooking greasy foods like chicken or bacon.

Clean your microwave oven weekly or more often, if needed.

Follow these instructions to clean and care for your microwave oven:

- Keep the inside (cavity) of the oven clean. Food particles and spilled liquids can stick to the oven walls, causing the oven to work less efficiently.
- Wipe up spills immediately. Use a damp, clean cloth and mild soap. **DO NOT** use harsh detergents or abrasive cleaners.
- To help loosen baked-on food particles or liquids, heat 2 cups of water (add the juice of 1 lemon if you desire to keep the oven fresh smelling) in a 4 cup measuring glass at High power for 5 minutes or until boiling. Let stand in oven cavity for 1 or 2 minutes.
- Remove the glass turntable tray from the oven when cleaning the oven cavity or tray. To prevent the glass turntable from breaking, handle with care and do not put it in water immediately after cooking. Wash the turntable tray in warm sudsy water or in the dishwasher.
- Your microwave oven (some models) may have a Stainless Steel finish or coating. 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. To prevent damage to the operating parts of the oven, do not let water seep into any vents or openings.
- Care should be taken in cleaning the touch control panel. If the control panel becomes soiled, open the microwave oven door before cleaning. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Close door and touch STOP key.
- Wash the oven door window with very mild soap and water. Be sure to use a soft clean cloth to avoid scratching.
- If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when operating the oven in high humidity and in no way indicates microwave leakage.
- Never operate the oven without food in the oven cavity; this can damage the magnetron tube or glass tray. You may wish to leave a cup of water standing inside the oven when it is not in use to prevent damage if the oven is accidentally turned on.



Troubleshooting guide

If you have a problem you cannot solve, please do not hesitate to call our service line:

Questions or for Service Call:

1-800-374-4432

Before you call a repair person for your microwave, check the list below for possible easy solutions to some common problems.

Neither the microwave's display or oven operates -

- Properly insert the plug into a grounded power outlet.
- Remove the plug from the outlet, wait 10 seconds, then plug the microwave in again.
- Reset the household circuit breaker or replace any blown fuses.
- Plug a different appliance into the power outlet. If the other appliance will not operate, have a qualified electrician repair the outlet.
- Plug the microwave into a different power outlet.

The oven display works, but the oven will not operate -

- Make sure the oven door is closed securely and completely.
- Check to see if packing material or other materials are stuck to the door seal.
- Check for damage to the oven door.
- Press the STOP pad twice and attempt to re-enter cooking instructions.
- Plug a different appliance into the power outlet. If the other appliance will not operate, have a qualified electrician repair the outlet.
- Plug the microwave into a different power outlet.

The power goes off before the cook time has elapsed -

- If there has been a power interruption, remove the plug from the outlet; wait 10 seconds, then plug the microwave in again. If there was a power outage, the time indicator in the display will show 00:00.
- Reset the clock and any cooking instructions.
- Reset the household circuit breaker or replace any blown fuses.
- Press the STOP pad twice and attempt to re-enter cooking instructions.
- Plug a different appliance into the power outlet. If the other appliance will not operate, have a qualified electrician repair the outlet.
- Plug the microwave into a different power outlet.

Food is cooking too slowly -

- Make sure the oven is on a separate 20 amp circuit line. Operating another appliance on the same circuit can cause a voltage drop. If necessary, move the microwave to its own circuit.

You see sparks or arcing -

- Remove any metallic utensils, cookware or metal ties from the oven cavity. If using aluminum foil, use only narrow strips and allow at least one inch between the foil and the interior oven walls.

The turntable makes noises or sticks -

- Clean the turntable, roller ring and oven cavity bottom.
- Make sure the turntable and roller ring are positioned correctly.

Using your microwave causes TV or radio interference -

- This is similar to the interference caused by other small appliances, such as hair dryers. Move your microwave further away from other appliances, like your TV or radio.



Compact Appliance Warranty Information

Your appliance is covered by a one year limited warranty. For one year from your original date of purchase, Electrolux will pay costs, except as set forth below, associated with 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. Food loss due to any refrigerator or freezer failures.
6. Products used in a commercial setting.
7. Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions.
8. Service calls to correct the installation of your appliance or to instruct you how to use your appliance.
9. Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it is shipped from the factory.
10. Service calls to repair or replace appliance light bulbs, air filters, water filters, other consumables, or knobs, handles, or other cosmetic parts.
11. Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska.
12. Damages to the finish of appliance or home incurred during installation, including but not limited to floors, cabinets, walls, etc.
13. Damages caused by: services performed by unauthorized service companies; use of parts other than genuine Electrolux parts or parts obtained from persons other than authorized service companies; or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God.
14. Labor costs after ninety (90) days from your original date of purchase incurred for product repair or replacement as provided herein for carry-in appliances.

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. 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 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. 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

1.800.374.4432

Electrolux Home Products, Inc.,
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Electrolux

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