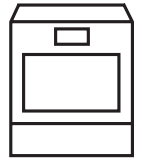


FRIGIDAIRE

PROFESSIONAL®



GAS RANGE

use & care

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2

INTRODUCTION

Welcome to our *family*

Thank you for bringing Frigidaire into your home! We see your purchase as the beginning of a long relationship together.

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.

FAQs, helpful tips and videos, cleaning products, and kitchen and home accessories are available at www.frigidaire.com.

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

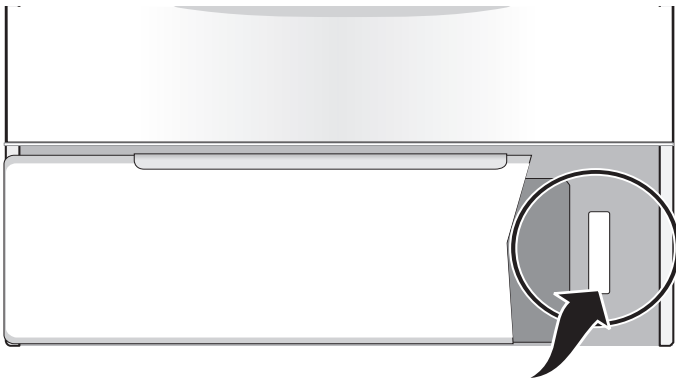
Let's make it official! Be sure to register your product.

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

Model Number: _____

Serial Number: _____

Purchase Date: _____



Serial Number Location


Read all instructions before using this appliance.

This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

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.

Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised with installing, maintaining, or operating your appliance.

DEFINITIONS

 This is the safety alert symbol. It is used to alert of potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

WARNING

Indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

CAUTION

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

IMPORTANT

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

NOTE

Indicates a short, informal reference – something written down to assist the memory or for future reference.

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:

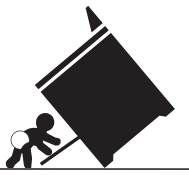
- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, servicer or the gas supplier.

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IMPORTANT SAFETY INSTRUCTIONS

WARNING



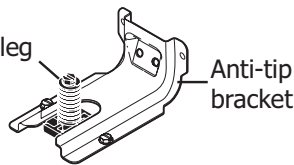
Tip Over Hazard

- A child or adult can tip the range and be killed.
- Verify the anti-tip device has been installed to floor or wall.

- Ensure the anti-tip device is re-engaged to floor or wall when the range is moved.
- Do not operate the range without the anti-tip device in place and engaged.
- Failure to follow these instructions can result in death or serious burns to children and adults.



Range leveling leg



Anti-tip bracket

To check if the anti-tip bracket is installed properly, use both arms to grasp the rear edge of the range back. Carefully attempt to tilt range forward. When properly installed, the range should not tilt forward.

Refer to the anti-tip bracket installation instructions supplied with your range for proper installation.

Cold temperatures can damage the electronic control. When using this appliance for the first time, or when the appliance has not been used for an extended period of time, be sure the appliance has been in temperatures above 32°F (0°C) for at least 3 hours before turning on the power to the appliance.

All materials used in construction of cabinets, enclosures, and supports surrounding the product must have a temperature rating above 200°F (94°C).

Never modify or alter the construction of the appliance by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the appliance.

Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily accessible located near the appliance.

IMPORTANT INSTRUCTIONS FOR UNPACKING AND INSTALLATION

IMPORTANT

Read and follow the below instructions and precautions for unpacking, installing, and servicing your appliance.

Remove all tape and packaging before using the appliance. Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material. Do not remove the wiring label and other literature attached to the appliance. Do not remove model/serial number plate.

WARNING

Air curtain or other overhead range hoods which operate that operate by blowing a downward air flow onto a range or cooktop, shall not be used in conjunction with gas ranges or cooktops other than when the range or cooktop and hood have been designed, tested, and listed by an independent test laboratory for use in combination with each other.

GROUNDING INSTRUCTIONS

! WARNING

- Avoid fire hazard or electrical shock. Failure to follow this warning may cause serious injury, fire, or death.
- Avoid fire hazard or electrical shock. Do not use an adapter plug, use an extension cord, or remove grounding prong from the power cord. Failure to follow this warning may cause serious injury, fire, or death.

Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician. In the United States, install in accordance with the National Fuel Gas Code ANSI Z223.1/NPFA No. 54, latest edition and National Electrical Code NFPA No. 70 latest edition, and local electrical code requirements. In Canada, install in accordance with CAN/CGA B149.1 and CAN/CGA B149.2 and CSA Standard C22.1, Canadian Electrical code, Part 1-latest editions and local electrical code requirements. Install only per installation instructions provided in the literature package for this appliance.

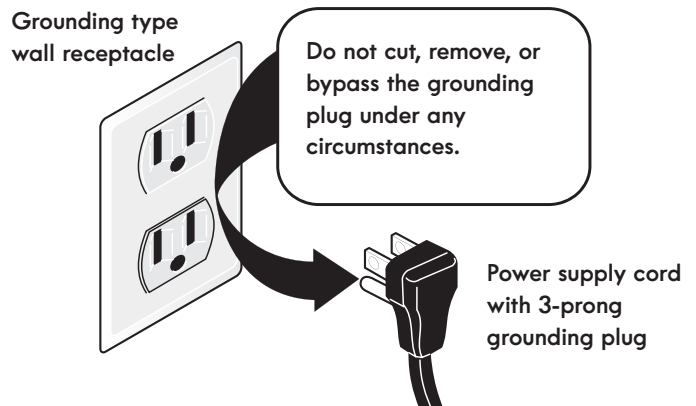
For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be securely connected to an electrical outlet or junction box that is the correct voltage, is correctly polarized and properly grounded, and protected by a circuit breaker in accordance with local codes.

It is the personal responsibility of the consumer to have the appropriate outlet or junction box with the correct, properly grounded wall receptacle installed by a qualified electrician. It is the responsibility and obligation of the consumer to contact a qualified installer to assure that the electrical installation is adequate and

is in conformance with all local codes and ordinances.

This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

For personal safety, the appliance must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded.



Conversion to (L.P.) Gas

This appliance allows for conversion to Liquefied Petroleum (L.P.) Gas.

! WARNING

Personal injury or death from electrical shock may occur if the conversion to L.P. gas is not made by a qualified installer or electrician. Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified technician.

If L.P. conversion is needed, contact your local L.P. Gas provider for assistance.

See the installation instructions packaged with this appliance for complete installation and grounding instructions.

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IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT INSTRUCTIONS FOR USING THE APPLIANCE

WARNING

- Storage In or On Appliance—Flammable materials should not be stored in an oven or microwave, near surface burners or elements, or in the storage or warmer drawer (if equipped). This includes paper, plastic, and cloth items, such as cookbooks, plastic ware, and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.
- 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.
- Do not store items of interest to children in the cabinets above the appliance or on the backguards of ranges. Children climbing on or near the appliance to reach items could be seriously injured.
- Do not allow children to climb or play around the appliance. The weight of a child on an open oven door may cause the appliance to tip, resulting in serious burns or other injury. An open drawer when hot may cause burns.

WARNING

- Stepping, leaning, or sitting on the door or drawers of this appliance can result in serious injuries and also cause damage to the appliance.
- Never cover any slots, holes or passages in the oven bottom or cover and 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 also trap heat, causing a fire hazard.
- Do not use oven or warmer drawer (if equipped) for storage.
- Never use your appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

CAUTION

- When heating fat or grease, watch it closely. Grease may catch fire if it becomes too hot.
- Do not use water or flour on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher. Cover the fire with a pan lid or use baking soda.
- Use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot cooking areas. Do not use towels or other bulky cloths.
- Do not heat unopened food containers - Build-up of pressure may cause container to burst and result in injury.

 **CAUTION**

- 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 touch surface burners or elements, areas near these burners or elements, interior surfaces of the oven, or the warmer drawer (if equipped). Surface burners and elements may be hot even though they appear cool. Areas near surface burners and elements 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 are cool. These areas may include the cooktop, surfaces facing the cooktop, oven vent areas, oven door, and oven window.
- Do not attempt to operate the appliance during a power failure. If the power fails, always turn off the appliance. If the appliance is not turned off and the power resumes, electric surface elements may resume operation when power is restored. Once the power resumes, reset the clock and the oven function.

IMPORTANT INSTRUCTIONS FOR USING YOUR GAS COOKTOP

 **CAUTION**

Use Proper Flame Size — Adjust flame size so it does not extend beyond the edge of the utensil. The use of undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to flame will also improve efficiency.

Know which knob or key controls each surface heating area. Place cookware with food on the cooking area before turning it on. Turn the cooking area off before removing the cookware.

Use proper pan size. This appliance is equipped with one or more surface units of different sizes. Select cookware with flat bottoms that match the surface unit heating element. The use of undersized cookware may expose a portion of the flame to direct contact and may result in the ignition of clothing or other items. Using the proper cookware on the cooking areas will improve efficiency.

Always turn knob to the full LITE position when igniting top burners. Visually check that burner has lit. Then adjust the flame so it does not extend beyond the edge of the utensil.

To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners

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IMPORTANT SAFETY INSTRUCTIONS

Never leave surface burners unattended at high heat settings — Boil overs cause smoking and greasy spill overs that may ignite, or a pan that has boiled dry may melt.

Glazed cooking utensils — Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cook top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cook top use.

When you are flaming foods under a ventilating hood, turn the fan on.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

Protective liners—Do not use aluminum foil, aftermarket oven liners, or any other materials or devices to line oven bottom, oven racks, or any other part of the appliance. Only use aluminum as recommended for baking, such as lining cookware or as a cover placed on food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or a short circuit.

Use care when opening oven door, lower oven door, or warmer drawer (some models). Stand to the side of the appliance 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. Touching surfaces in this area when the oven is on may cause severe burns. Do not place plastic or heat-sensitive items on or near the oven vent. These items can 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, do not let potholder contact hot burner or element in oven. Use potholders and grasp the rack with both hands to reposition. Remove all cookware and utensils before moving the rack.

Do not use a broiler pan without its insert. Broiler pans and inserts allow dripping fat to drain away from the high heat of the broiler. Do not cover the broiler insert with aluminum foil; exposed fat and grease could ignite.

Do not cook food on the oven bottom. Always cook in proper cookware and always use the oven racks.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR APPLIANCE

CAUTION

Before manually cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool. Cleaning a hot appliance can cause burns.

Clean the appliance regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire.

Always follow the manufacturer's recommended directions for use of kitchen cleaners and aerosols. 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 hood or filter. Follow the manufacturer's instructions for cleaning vent hoods.

IMPORTANT INSTRUCTIONS FOR SELF CLEANING OVENS**CAUTION**

Before using self clean, remove the broiler pan, any food, utensils, and cookware from the oven, storage drawer or warming drawer (if equipped). Remove oven racks unless otherwise instructed.

Do not clean the oven door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.

Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the appliance.

Use the self clean cycle to clean only the parts listed in this manual.

Some birds are extremely sensitive to the fumes given off during the self clean cycle of any oven. Move birds to another well-ventilated room.

IMPORTANT INSTRUCTIONS FOR SERVICE AND MAINTENANCE

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 reduces the risk of personal injury and damage to the appliance.

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

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the appliance at the circuit breaker or fuse box in case of an emergency.

Remove the oven door from any unused oven if it is to be stored or discarded.

Do not touch a hot oven light bulb with a damp cloth. Doing so could cause the bulb to break. Handle halogen lights (if equipped) with paper towels or soft gloves. Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb.

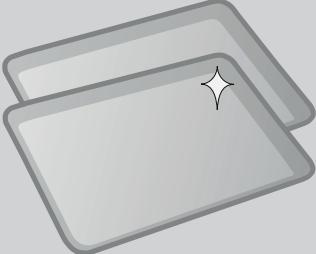


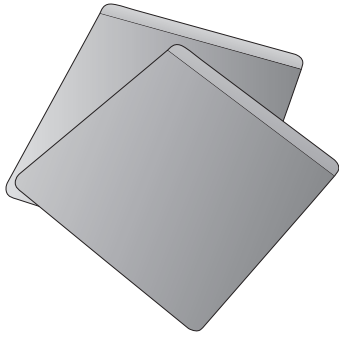
**WARNING**

California Residents: for cancer and reproductive harm information, visit www.P65Warnings.ca.gov

10 COOKING RECOMMENDATIONS

Bakeware

The material of bakeware affects how evenly and quickly it transfers heat from the pan to the food.

Material	Attributes	Recommendation
<p>Shiny metal bakeware</p> 	<p>Shiny, aluminum, and non-coated bakeware is the best for even heating. It is suitable for all baked goods.</p>	<p>Recommended cooking temperatures and times are based on shiny metal bakeware.</p>
<p>Dark metal bakeware</p> 	<p>Dark bakeware cooks hotter than shiny bakeware.</p>	<p>Reduce the cooking temperature by 25° F (13-14° C) when using dark bakeware.</p>
<p>Glass bakeware</p> 	<p>Glass bakeware cooks hotter than shiny bakeware.</p> <p>Glass is convenient, as the same piece of bakeware can be used for cooking, serving, and storing food.</p>	<p>Reduce the cooking temperature by 25° F (13-14° C) when using glass bakeware.</p>
<p>Insulated bakeware</p> 	<p>Insulated bakeware cooks cooler than shiny bakeware.</p> <p>Insulated bakeware is designed for baking in gas ovens.</p>	<p>Reduce the cooking temperature by 25° F (13-14° C) when using glass bakeware.</p>

Cooking Conditions

Conditions in your kitchen can affect the performance of your appliance when cooking food.

Condition	Attributes	Recommendation
Aging cookware	As pans age and become discolored, cooking times may need to be reduced slightly.	If food is too dark or overcooked, use the minimum cook time in the recipe or packaging. If food is too light or undercooked, use the middle to maximum cook time in the recipe or packaging.
High altitude	Air is drier and air pressure is lower. Water boils at a lower temperature, and liquids evaporate faster. Foods may take longer to bake. Doughs may rise faster.	Adjust cooking temperature, cooking time, or recipes as needed. Increase amount of liquid in baking recipes. Increase cook time on cooktop. Cover dishes to reduce evaporation. Increase bake time or oven temperature. Reduce amount of baking soda or baking powder in recipe. Reduce rising time or punch down dough and allow it to rise twice.

Cooking Results

Small adjustments may fix a problem with food not being as done as you like or more done than you like.

Result	Recommendation
Food too light	Use the middle to maximum cook time recommended on packaging or recipe.
Food too dark	Use the minimum cook time recommended on packaging or recipe.

Cooking Tips

Use these additional tips to get the best results from your appliance.

Situation	Recommendation
Baking	
Rack placement	Follow the instructions in “Oven Controls” on page 21 When using only one rack, place the rack so the food is in the center of the oven.
Preheat	Fully preheat the oven before baking items like cookies, cakes, biscuits and breads. Insert food immediately after the beep.
Checking food	Use the window and oven light when checking food. Opening the door may reduce baking performance.
Bake or Convection Bake	Convection bake is the best function to use for baking on multiple racks. For best performance, see “Convection Bake” on page 27
Food placement	Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.

12 COOKING RECOMMENDATIONS

Material	Recommendation
Broiling / Roasting	
Broiling pan	<p>For best results when broiling, use a broil pan with a broil pan insert designed to drain the fat from the food, help avoid spatter, and reduce smoking. The broiler pan will catch grease spills, and the insert helps prevent grease splatters.</p> <p>If a broiler pan and insert are not supplied with this appliance, they may be purchased from Frigidaire.com.</p>
Convection Cooking	
Convection attributes	<p>Convection cooking uses a fan to circulate hot air around the oven and food. It browns food more evenly and reduces hot spots in the oven.</p> <p>Convection saves time when using multiple racks or cooking several food items at once.</p>
Convection bake	<p>Reduce cooking temperature by 25° F (13-14° C) from the recipe unless the recipe is written for convection baking.</p> <p>Preheat the oven for best results.</p>
Convection roast	<p>Convection roast is best for meats and does not require preheating for most meats and poultry.</p> <p>Reducing the cooking temperature for convection roast is not recommended. Carefully follow your recipe's temperature and time recommendations, adjusting the cooking time if the recipe does not specify convection roasting time.</p> <p>Since convection roast cooks faster, cook time may be reduced by 25% to 40% depending on food type. You can reduce cook times by 25% from the recommended time of your recipe, and check the food at this time. If needed, continue cooking until the desired doneness is obtained.</p> <p>Use a meat probe if available with your appliance. Meat probes are also available from most grocery and home goods stores.</p> <p>Arrange oven racks so large cuts of meat and poultry are on the lowest rack of the oven.</p> <p>Do not cover foods when dry roasting - covering will prevent the meat from browning properly.</p> <p>When cooking meats, use the broiler pan and insert or a roasting rack. The broiler pan will catch grease spills and the insert helps prevent grease splatters. If you do not have one of these accessories, they may be purchased from Frigidaire.com.</p>

Assembly of the Burner Caps

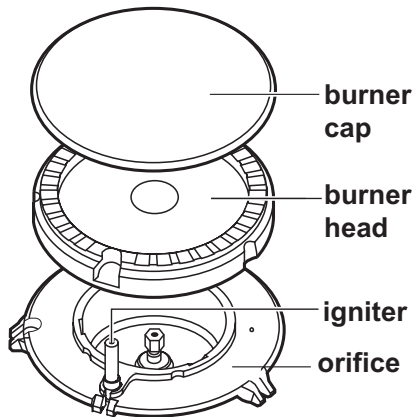
Make sure that all of the surface burner caps and surface burner grates are installed correctly and at the correct locations.

Remove all packing material from the cooktop area.

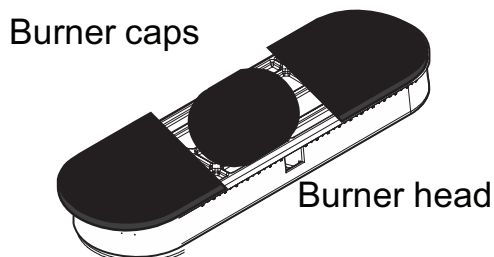
Make sure burner head and caps are properly placed on the surface burners. The round burner heads have a hole which fits over the ignitor. Make sure the head fits snugly before placing the burner caps.

The two oval burners in the center of the cooktop are sealed burners. Unlike the round burners, these burner heads are attached to the cooktop. The burner cap should fit snug onto the burner head and rest level. Refer to Figure 1 for correct and incorrect burner cap placement.

Unpack the burner grates and position them on the cooktop after the burner heads and caps are properly installed.



The **oval burner** is different from the round burners. The 3 burner cap placed should be correctly onto the burner heads. The ignitors are already set into the burner heads (sealed burners).



CAUTION

- Do not allow spills, food, cleaning agents, or any other material to enter the gas orifice holder opening.
- Always keep the burner caps and burner heads in place whenever the surface burners are in use.
- Never place flammable items on the cooktop.

Once in place, you may check the fit by gently sliding the burner cap from side to side (Figure 1) to be sure it is centered and firmly seated. When the burner cap lip makes contact inside the center of the burner head you will be able to hear the burner cap click.

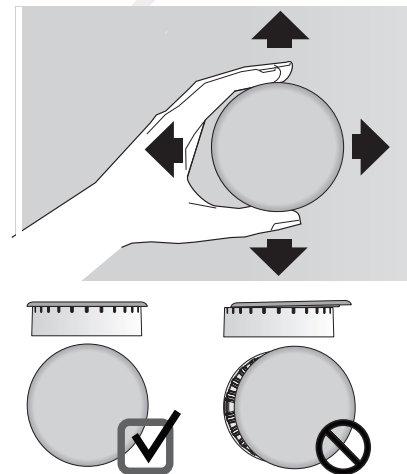


Figure 1: Gently move cap for proper placement

IMPORTANT

Please note that the burner cap should not move off the center of the burner head when sliding from side to side.

- Check and be sure that all oval-style burner cap is correctly in place on the burner head.
- Do not use the surface burners without the burner caps properly installed. Improperly seated burner caps may prevent burners from lighting or cause uneven flame and heating.
- Missing pieces or improper installation may lead to spills, burns, or damage to your range and cookware.
- Never place flammable items on the cooktop.

14 BEFORE SETTING SURFACE CONTROLS

Using Proper Cookware

The size and type of cookware used will influence the heat setting needed for best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in “Figure 2: Testing cookware” and “Figure 3: Proper cookware”.

Check for flatness by rotating a ruler across the bottom of the cookware (see “Figure 2: Testing cookware”). Cookware should have flat bottoms that make good contact with the entire surface of the heating element.

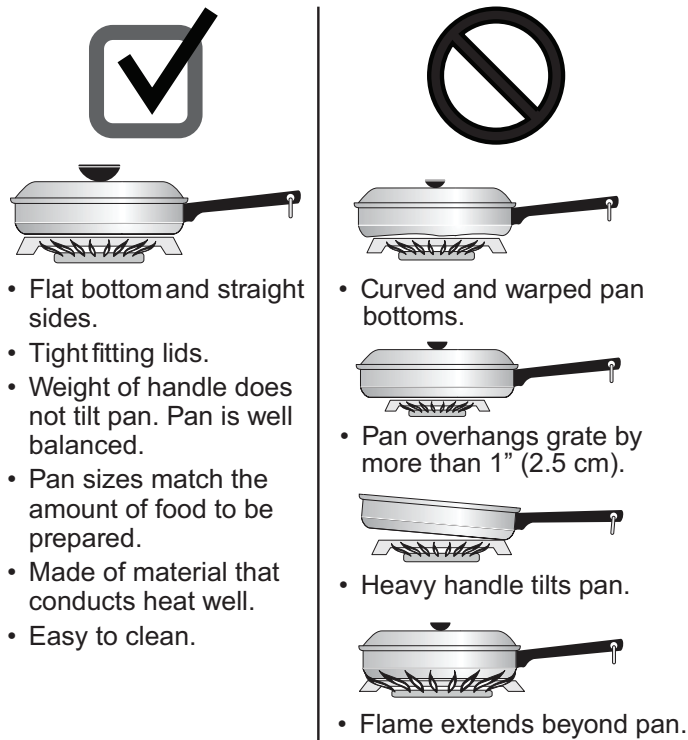


Figure 2: Testing cookware

Cookware Material Types

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. The most popular materials available are:

- **Aluminum** - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining and pitting).
- **Copper** - Excellent heat conductor but discolors easily (see Aluminum).
- **Stainless** - Slow heat conductor with uneven cooking results. Durable, easy to clean, and resists staining.
- **Cast Iron** - A slow heat conductor, but 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.



- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared.
- Made of material that conducts heat well.
- Easy to clean.

- Curved and warped pan bottoms.
- Pan overhangs grate by more than 1" (2.5 cm).
- Heavy handle tilts pan.
- Flame extends beyond pan.

Figure 3: Proper cookware

▶ IMPORTANT

Do not place empty aluminum, glass, or porcelain-enamel coated cookware on the element. The melting point of cookware made with these materials may be reached quickly, especially if left empty. If the cookware melts it will damage the cooktop. Follow all the cookware manufacturer's recommendations for use and care of cookware.

▶ IMPORTANT

NEVER place or straddle a cooking utensil over two different surface cooking areas at the same time. Incorrect use may damage the cooktop.

Gas surface burner types

The cooktop is equipped with gas surface burners with different BTU ratings. The ability to heat food quickly and in large amounts increases as the burner size increases.

- Small burners are best used for low-flame heating of small amounts of food.
- Standard burners can be used for most surface cooking needs.
- The largest burner is best used for bringing large quantities of liquid rapidly up to temperature or when preparing larger quantities of food. The large burner is located at the right front position on the cooktop.

Always select cookware that is suitable for the amount and type of food being prepared. Select a burner and set the flame size appropriately for the pan. Never allow flames to extend beyond the outer edge of the pan.

Installing Burner Grates

To install burner grates, place the grates flat-side down and align them into the cooktop recess.

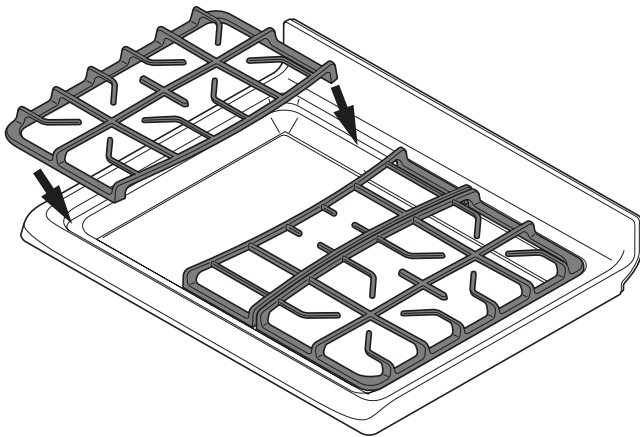


Figure 4: Place burner grates carefully after burners are properly set in place.

IMPORTANT

- Make sure the burner grates are properly placed on the cooktop before using the surface burners (Figure 4). The grates are designed to rest inside the recess on the cooktop.
- Grates should rest flush against each other and against the sides of the recess.
- Do not line the area underneath the grates or any part of the cooktop with aluminum foil or with any other lining.

16 SETTING SURFACE CONTROLS

Setting surface controls

The ability to heat food quickly and in large volumes increases as the burner size increases. Your gas appliance may be equipped with many different sized surface burners.

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.

- The standard size burner or burners may be used for most surface cooking needs.
- Small burners are best used for low-flame heating of small amounts of food.
- Large burners are best for bringing large quantities of liquid to temperature or heating larger quantities of food.

Setting a surface burner:

1. Place cooking utensil on center of surface burner grate. Be sure the cooking utensil rests stable on the burner grate.
2. Push the burner's surface control knob in and turn counterclockwise out of the OFF position.
3. Release the surface control knob and rotate to the **LITE** position .
4. Visually check that the burner has a steady gas flame.
5. Once the surface burner has a flame, push the surface control knob in and turn counterclockwise to the desired flame size setting. Adjust the flame as needed using the knob markings.

Flame size	Type of cooking
High flame	Start most foods; bring water to a boil; pan broiling
Medium flame	Maintain a slow boil; thicken sauces, gravies; steaming
Low flame	Keep foods cooking; poaching; stewing

These settings are based on medium-weight metal or aluminum pans with lids. Settings may vary when using other types of pans.

Table 1: Recommended flame settings for cooking

CAUTION

Do not place flammable items such as plastic wrappings, spoon holders, or plastic salt and pepper shakers 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 surface burners.

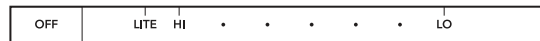
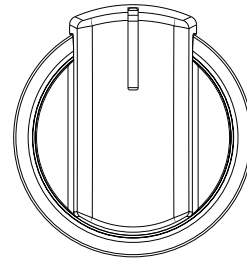


Figure 5: Surface control knob

NOTES

- When setting a surface control knob to the lite position, all of the electronic surface igniters will spark at the same time. However, only the surface burner you are setting will ignite.
- In the event of an electrical power outage, the surface burners may 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. Once the burner ignites, push in and turn knob out of Lite then to the desired flame setting. Use caution when lighting surface burners manually.

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 the 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 (Table 1).

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 under-cooked. Do not attempt to deep fat fry too much food at once as the food will neither brown nor cook properly.

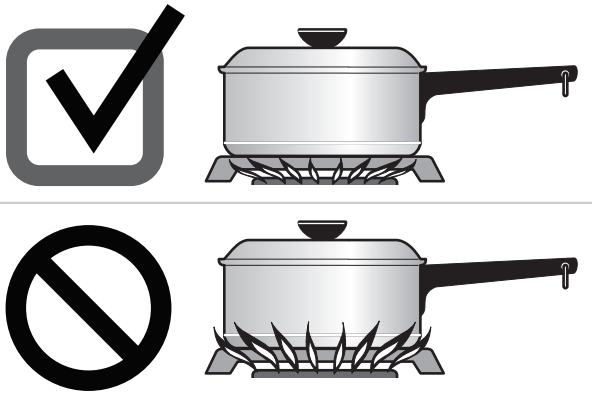


Figure 6: Proper burner flame

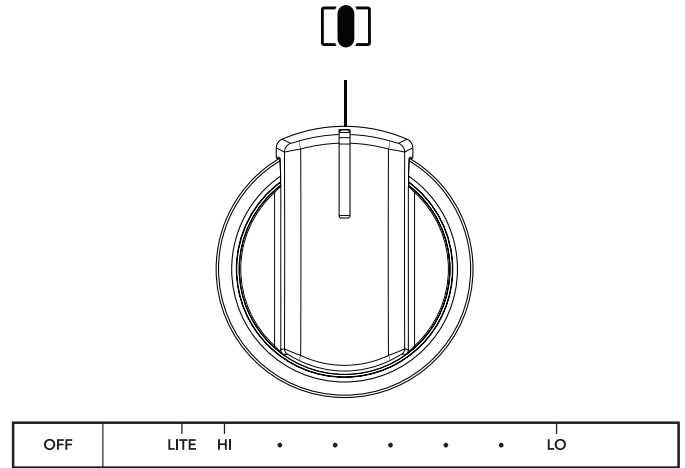
CAUTION

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 (Figure 6).

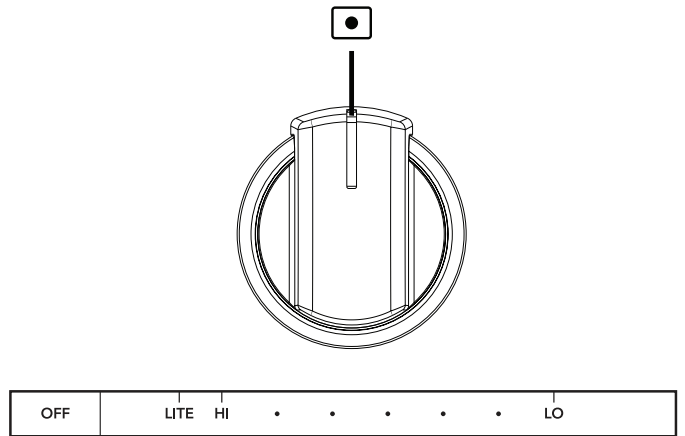
Setting the oval burner

The **Oval Burner** is controlled by two separate knobs which allow for larger cookware and for the griddle.

To light the oval burner for large items including the griddle, use the control knob on the left side of the oven with the marking as shown here:



To light the **inner** part of the oval burner for smaller cookware use the control knob on the right side of the oven with the marking as shown here:



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SETTING SURFACE CONTROLS

Cooking with a griddle (some models)

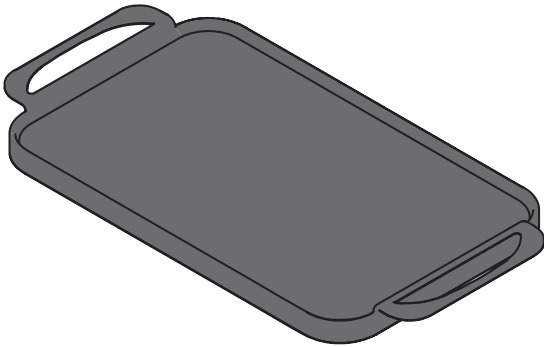


Figure 7: Cast iron griddle

The griddle is a versatile accessory that is perfect for cooking foods that require large flat surfaces such as pancakes, French toast, grilled sandwiches, bacon, and also for cooking different foods at the same time.

- After use, let the griddle cool before washing.
- Hand wash with hot soapy water.
- Do not soak. Dry thoroughly.
- Do not put a griddle in a dishwasher.

Using the griddle:

Place the griddle securely on top of the burner grates. Preheat the griddle for 5 minutes on medium to medium low setting. Slow preheat ensures even heat distribution during the cooking process. **DO NOT** preheat the griddle on HI setting. Preheating on HI may warp the griddle and prevent even heat distribution.

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) Web site and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.

- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning. Heat is spread more evenly when the bottom surface is flat. Use a straight-edge to check canner bottom.
- Make sure the diameter of the canner does not exceed 1 inch beyond the burner.
- It is recommended to center canners on the burner grates.
- 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.
- Use tested recipes and follow instructions carefully. Check with your local Cooperative Agricultural Extension Service or a manufacturer of glass jars for the latest canning information.
- It is best to can small amounts and light loads.
- Do not leave water bath or pressure canners on high heat for an extended amount of time.

Oven Vent Location

The oven is vented as shown below. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results. Do not block oven vent. Never close off the openings with aluminium foil or any other material. Steam or moisture may appear near the oven vent. This is normal.

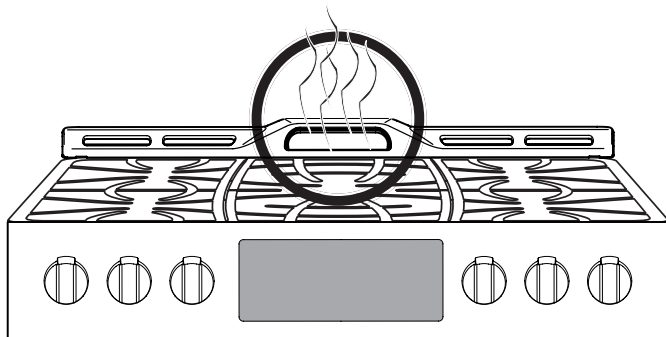


Figure 8: Oven vent



WARNING

Protective Liners — Do not use aluminum foil or any other material or liners to line the oven bottom, walls, racks or any other part of the range. Doing so will alter the heat distribution, produce poor baking results, and possibly cause permanent damage to the oven interior. Improper installation of these liners may result in risk of electric shock or fire. During self clean, temperatures in the oven will be hot enough to melt foil.



CAUTION

Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, oven exterior, oven racks, and cooktop will become very hot which can cause burns.

Remove all oven racks before starting a self clean cycle. If oven racks are left inside the oven during a cleaning cycle, the slide ability of the oven racks may be damaged and all of the oven racks will lose their shiny finish.

To prevent possible damage to the oven, do not attempt to close the oven door until all the oven racks are fully positioned back inside the oven cavity.

Types of Oven Rack

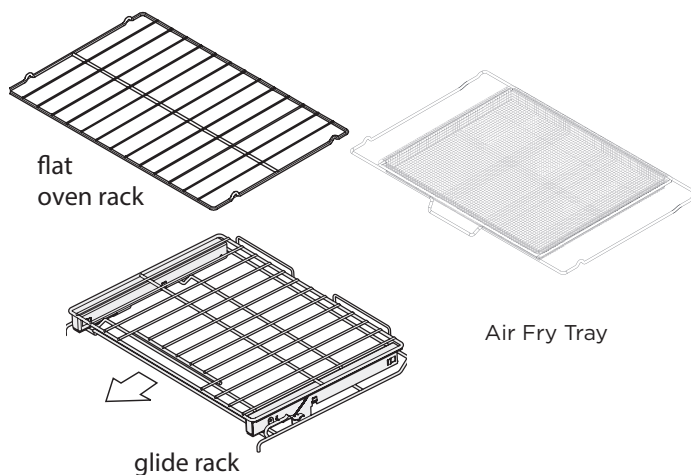


Figure 9: Oven rack types

- **Flat oven racks** may be used for most cooking needs and may be placed in most oven rack positions.
- **Air Fry Tray** - Designed especially for air frying in a tray that fits inside the Air Fry rack.
- **Glide Rack** - The fully extendable glide rack makes food preparation easier. This oven rack has glide tracks that allow the rack to be pulled away from the oven without rubbing the sides of the oven wall.

Removing, Replacing, and Arranging Racks

Always arrange the oven racks when the oven is cool.

To **remove** - Pull the oven rack straight forward until it reaches the stop position. Lift up front of oven rack slightly and slide out.

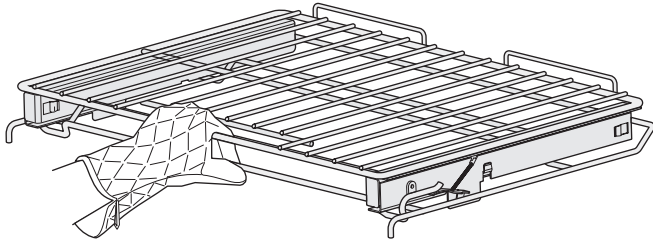
To **replace** - Place the oven rack on the rack guides on both sides of oven walls. Tilt the front of oven rack upward slightly and slide the oven rack back into place. Be sure oven racks are level before using.

20 BEFORE SETTING OVEN CONTROLS

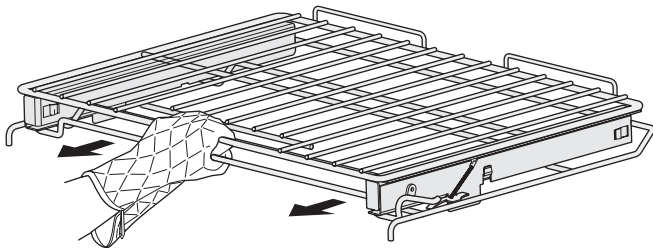
Removing and Replacing the Glide Racks

The fully extendable Glide rack makes food preparation easier. This oven rack has glide tracks that allow the rack to be pulled away from the oven without rubbing the sides of the oven wall.

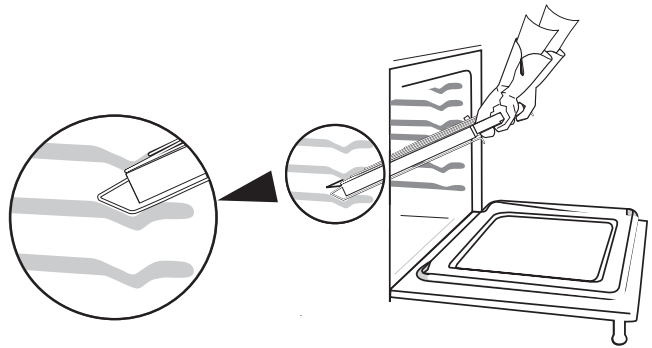
To remove - Make sure the baking rack is in the closed position. Using one hand, reach through handle opening and grasp both the upper and lower portions of the glide rack



While holding both sections, pull the glide rack out of the oven until the stop position is reached



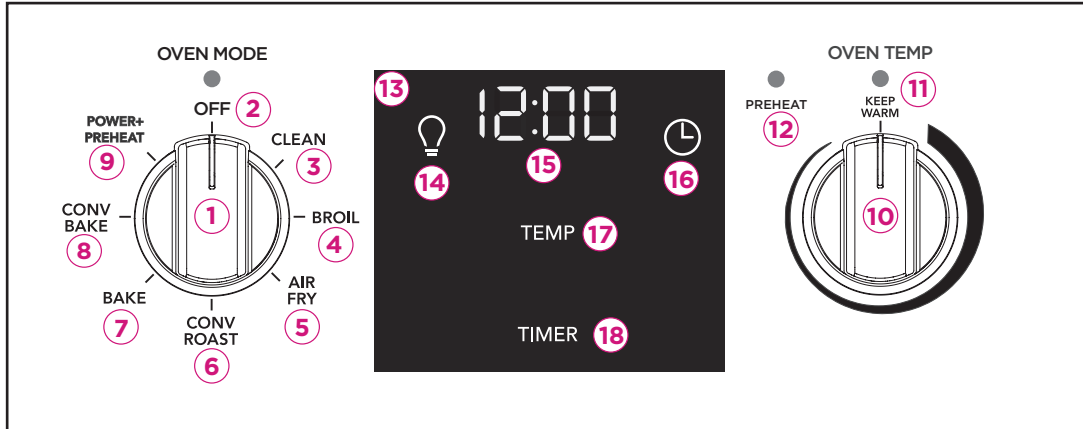
Using both hands, lift up the front of the rack slightly and continue to pull the rack away from the oven. Be sure to grasp both upper and lower rack portions together when removing or handling the glide rack.



The rack portions move independently and should be held together when removing and replacing.

To replace - Make sure the baking rack is in the closed position. Grasp both upper and lower portions of glide rack. Lift and hold the rack level between the oven cavity walls. Tilt the front of the rack upward slightly and slide the rack completely into position.

To prevent possible damage to the oven, do not attempt to close the oven door until all the oven racks are fully positioned back inside the oven cavity.



OVEN MODE SETTINGS

1. **OVEN MODE** knob selects the cooking mode.
2. **OFF** position turns the oven off and cancels all cooking.
3. **CLEAN** mode begins a self-clean cycle.
4. **BROIL** sears food with direct high heat. Use the + and - keys on the display to choose broil temp.
5. **AIR FRY** quickly and evenly circulates heated air to deliver crispy, golden results with little to no oil.
6. **CONV ROAST** uses a convection fan to gently brown meats and seal in the juices.
7. **BAKE** is for foods that need heat to rise and move gently in the oven.
8. **CONV BAKE** uses a fan to circulate the oven's heat uniformly and continuously around the oven.
9. **POWER+ PREHEAT** is best for single rack baking.
10. **OVEN TEMP** knob selects the cooking temp for bake and convection cooking features. When turning the knob, the oven temperature is shown in the display.
11. **KEEP WARM** is the lowest oven temp setting, designed to keep cooked foods at serving temps.
12. **PREHEAT** light glows when the oven is first turned on, and turns off when the oven is preheated and ready to start cooking.
13. **DISPLAY** is used to set advanced features and shows the time, temp, active cooking feature, and the timer. Interactive buttons appear in the display when setting different cooking features.
14. **OVEN LIGHT** key turns the oven light on and off.
15. **CLOCK** shows the time of day.
16. **CLOCK key** is used to set the time of day in the display.
17. **TEMP** area of the display shows the current oven temp.
18. **TIMER** is used to set or cancel the minute timer.

NOTE: **CLEAN** and **BROIL** do not use the oven temperature knob. Both have their own default setting.

OVEN TEMP SETTINGS

Set the oven mode to **OFF** when finished cooking.

When setting oven temperatures use the **OVEN TEMP** knob for temperatures between 170°F (**KEEP WARM**) and **550°F**. The **CLEAN** setting should only be used after reading all cautions and warnings.

Oven Minimum and Maximum Control Settings		
Feature	Min. Temp/Time	Max. Temp/Time
BAKE	170°F (77°C)	550°F (288°C)
POWER+PREHEAT	170°F (77°C)	550°F (288°C)
AIR FRY	170°F (77°C)	550°F (288°C)
CONV BAKE	170°F (77°C)	550°F (288°C)
CONV ROAST	170°F (77°C)	550°F (288°C)
MEAT PROBE	140°F (60°C)	210°F (99°C)
KEEP WARM	170°F (77°C)	until canceled
BROIL	550°F (288°C)	400°F (204°C)
TIMER	0:01 Hr	11:59
CLOCK (12HR)	1:00 Hr	12:59 Hr

UPO (User Programmable Offset)

The default (factory) settings for sounds, energy saving, temperature offset, and convection convert are pre-set in the oven control. These may be changed by accessing the user preference display while the oven is in the idle mode and no timers are active. Once the user preference menu is activated, the user can make changes and scroll through a menu of options, choosing from AUd (audible control setting), ES (energy saving), **UPO** (User Programmable Offset for changing the oven temperature), and **rSt** reset choice (which will allow all preferences to reset to default settings).

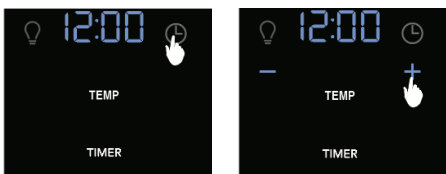
22 SETTING OVEN CONTROLS

Setting the Clock

The clock icon is used to access the time of day setting. When the oven is first plugged in or if there has been an interruption in power to the range, 12:00 will flash in the display.

To set the correct time of day:

1. Press the **clock icon**.



2. The display will show a time along with a - and a + key in the display below.
3. Press either - or + key to scroll to the correct time of day and release the key.
4. The control will accept the new set time with a tone, and the control will show the time of day along with the timer that is available.

NOTE

The clock cannot be changed when the oven is set for cooking or self clean is active. Only a 12 hour clock is available on the Frigidaire Professional model.

Oven Light

The oven light will turn on automatically when the oven door is opened. The oven light may be turned on when the door is closed by using the oven light key located on the control panel.

NOTE: Keep oven light off while baking. The oven light will turn off during a clean cycle and not operate.

To toggle the oven lights on and off:

1. Press oven light symbol

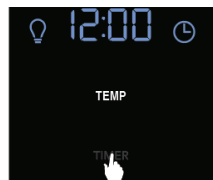
The interior oven light is covered with a glass shield. The glass shield must be in place whenever the oven is in use.

Setting the Timer

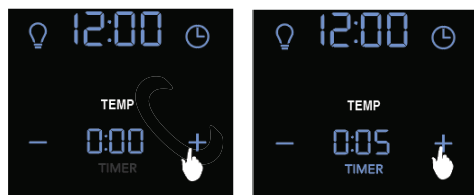
The minute timer in the oven display serves to help keep track of cooking functions. The timer cannot be used during a self clean cycle or if the meat probe function associated with the timer display is in use. The minimum timer setting is 1 minute and the maximum setting is 11:59 (HR:MIN).

To set the timer:

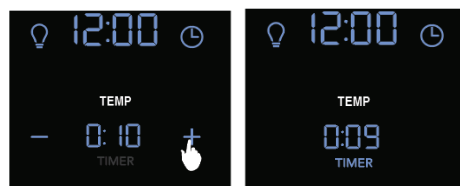
1. Press **TIMER** key.



2. The timer display will show 0:00 and the - and + keys on either side of the time display. NOTE: If the - key is pressed at this time an invalid key tone will sound.



3. Press the + key to begin to scroll to the desired setting. If the + key is held, the timer value will increase rapidly. Once the desired setting is reached, release the key and the timer will start counting down automatically after a few seconds.



4. The timer display will show the **H:M** icon if the timer is set for more than 1 minute. If the value is under 1 minute, the timer will display the time in seconds and the H:M icon will not appear.
5. When the timer ends, a reminder tone will sound and repeat once every 60 seconds for a period of five minutes. Before the user can program an expired timer again, the timer key must be pressed.
6. To cancel the timer before the set time expires, press the **TIMER** key.

NOTE

The minute timer will not start or stop the cooking process. The minute timer can be used alone or while using most of the other oven features

Continuous Bake or 12 Hour Energy Saving

The oven is preset to cook up to 12 hours and to shut off automatically. For longer periods of cooking, this feature can be changed to continuous cooking by setting the user preference and turning the energy saving feature off.

To set the oven for continuous cooking:

1. Press and hold both the light icon and the clock icon at the same time for a few seconds until the display sounds an acceptance chime and the display will show one of the user preferences.
2. Press the + key in the upper part of the display until ES appears and ON is showing.

18:05
3:00 OFF

Energy saving with ON and OFF options

1. To turn the energy saving feature off, press the + or - key in the lower part of the display and OFF will appear in the display.
2. The control will accept the change in a few seconds and sound the acceptance chime. The oven is now set for continuous cooking.
3. To return to the time of day display, press and hold the light and clock icons at the same time for a few seconds until the display chimes and fades back to showing the time of day in the display.

NOTE

Changing to continuous bake does not change how the cooktop controls operate.

Setting Control for Silent Operation

The oven is set to operate with certain chimes and tones (default settings) that alert the user to certain oven functions. The silent operation feature allows the oven control to be operated without sounds when necessary. By accessing user preferences, this option can be later returned to operate with normal programming sounds.

To set the oven control for silent operation:

1. Press and hold both the light icon and the clock icon at the same time for a few seconds until the display sounds an acceptance chime. AUd should appear in the display.
2. If Aud is not showing, press the + key in the upper part of the display until AUd appears and HI is showing in the lower part of the display. This is the normal (default) setting.

18:00
18:00

Default setting for oven control sounds

To turn the energy saving feature to a lower sound or completely OFF.

1. Press the + or - key in the lower part of the display until LO or OFF appears in the display.

3:00
OFF

2. When the desired setting appears in the display, release the key and wait for an acceptance chime.
3. To return to the time of day display, press and hold both the light and clock icons at the same time for a few seconds until the display chimes and fades back to showing the time of day.

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Power+ Preheat

Power+ Preheat is available for single rack baking with packaged and convenience foods and can be programmed for temperatures between 170°F and 550°F. Follow the recipe or package directions for food preparation time and temperature. When quick preheat is complete, a reminder tone will sound and food should be placed in the oven.

During power+ preheat, the bake burner will cycle on and off. The convection fan will turn on and stay on until power preheat is canceled. Depending on your preference for doneness cooking times may vary. Watch food closely.

Important:

- Always place food in center of the oven on rack position 4 (Figure 11). Place the food as shown in Figure 10.
- For best results when baking batter and dough-based items such as cookies and pastries, use convection bake function and place food in oven when the reminder tone sounds signaling the oven is fully preheated.
- Food may need to be removed early and should be checked at minimum recommended bake time.

To set the preheat temperature for 350°F:

1. Arrange the interior oven racks.
2. Turn **OVEN MODE** knob to **POWER+ PREHEAT**. The oven mode light will turn on.
3. Adjust the **OVEN TEMP** knob until the **Oven Display** shows the temperature setting of 350°F.
4. The oven temperature light will blink and an acceptance tone will sound.
5. The convection fan will turn on and remain on as a convection bake. The preheat light will stay on until preheating is finished.
6. Once the set temperature is reached the control will emit a tone alerting the user that the oven is preheated.
7. When finished baking turn oven mode to the OFF position.

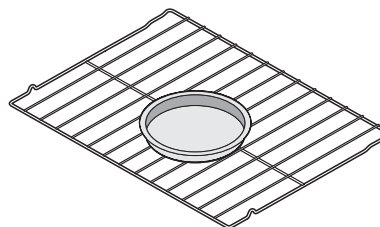


Figure 10: Single rack baking for convenience foods

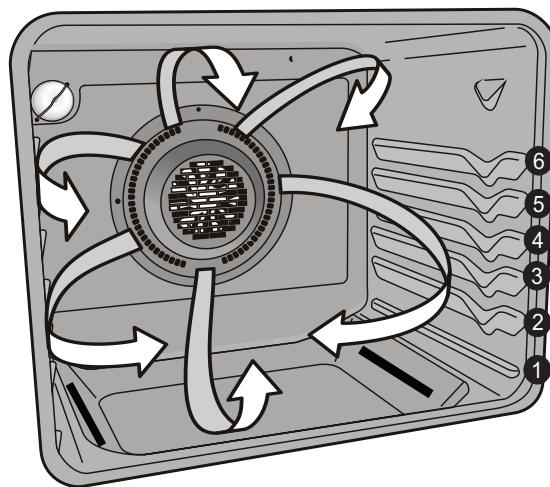


Figure 11: Oven rack position (4) best for cooking convenience foods

Setting Bake

Bake cooks with heat that rises from the oven bottom. The heat and air circulate naturally in the oven. A reminder tone will sound indicating when the set bake temperature is reached and to place the food in the oven.

Bake may be set for any oven temperature between 170°F (77°C) to 550°F (288°C).

Baking Tips

- Fully preheat the oven before baking items like cookies, cakes, biscuits and breads.
- Use the convection bake function for best results when baking cookies on multiple racks.
- Bake is the best function to use for baking cakes.
- When using any single rack for baking cookies, cakes, biscuits, or muffins use rack position 4.
- Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.
- Do not open the oven door often. Doing so will reduce the temperature in the oven and may increase the cooking time necessary for best results.
- Do not leave the oven light on while baking.

To set Bake for oven temperature of 350°F:

1. Be sure to arrange racks to the desired positions for the item(s) to be baked.
2. Turn the **OVEN MODE** knob to BAKE.
3. Adjust the **OVEN TEMP** knob until the **Oven Display** shows the temperature setting of 350°F.
4. The PREHEAT light and the oven temperature light will turn on and sound an acceptance tone. The oven will begin heating.
5. When set temperature is reached the PREHEAT light will turn off and a reminder tone will sound alerting you to place food in oven. Set the timer to keep track of actual cooking time if necessary.
6. When finished baking, be sure to turn the **OVEN MODE** knob to the **OFF** position.

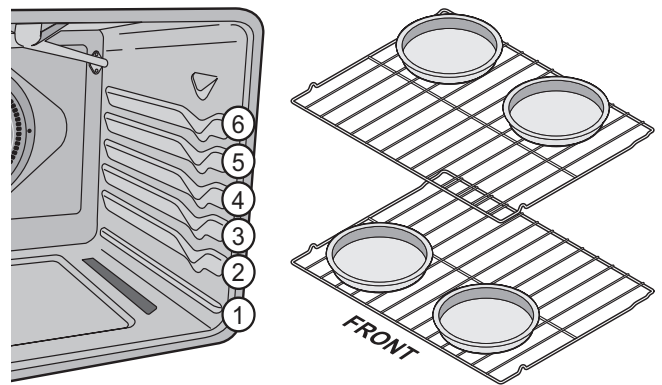


Figure 12: Rack positions and pan placement

IMPORTANT

The oven will bake no longer than 12 hours. If you wish to bake for a longer period, see “Changing between continuous bake setting or 12 hour energy saving” for detailed information.

CAUTION

Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, oven racks, and cooktop will become very hot which can cause burns.

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Air Fry

The Air Fry feature works best for single rack baking with packaged and convenience foods and can be programmed for temperatures between 170°F and 550°F. Follow the recipe or package directions for food preparation quantity, time, and temperature.

Important:

- Air Fry is designed for baking on a single oven rack. Food should be arranged in single layers on the tray.
- When using Air Fry, place a baking sheet on the rack position 1 to catch any crumbs or drippings to prevent these from burning on the oven bottom and creating smoke.
- When cooking fresh, homemade foods you may need to spray a little oil on the items.
- Leave oven light off when baking.
- Food may need to be removed early and should be checked at minimum recommended bake time. However, frozen dense foods and items with cook times less than 15 minutes may require additional time.

To set the Air Fry function:

1. Arrange food on Air Fry tray as suggested.
2. Select **Air Fry**. Adjust the **OVEN TEMP** knob until the **Oven Display** shows the desired temperature setting..
3. When preheat tone sounds place the Air Fry tray on rack position 4. Place the cWe certaio-okie sheet on rack position 1.

4. Set Cook Time or minute timer for minimum suggested cook time listed in the table below and check food for desired doneness when cooking ends or timer ends and emits tones.
5. When cooking is complete turn **OVEN MODE** knob to **OFF**.

Frigidaire's Air Fry Tray is specifically designed to deliver superior performance.

Some Benefits Air Fry Tray:

- Tray optimized for oven space.
- Fits in the dishwasher for easy clean up.
- Higher yield than countertop models.
- Frees up countertop space.

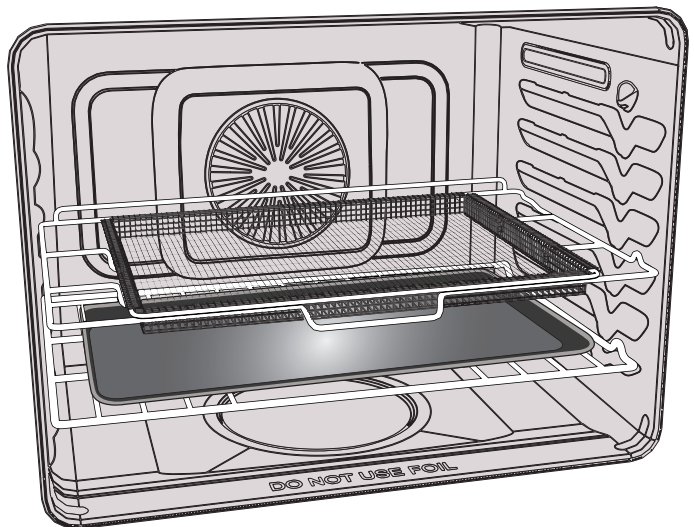


Figure 13: Air Fry Tray

Food Type	Quantity (oz.)	Temperature	Cook Time (mins)
Frozen Tater Tots	50 (Full Tray)	450 °F - 232°C	29-33
Frozen Golden Fries	43 (Full Tray)	425°F - 218°C	25-35
Frozen Sweet Potato Fries	43	425°F - 218°C	20-25
Frozen Chicken Nuggets	32	400°F - 205°C	11-13
Frozen Crispy Chicken Strips	25	400°F - 205°C	18-20
Frozen Hot Wings Bone-In	42	450 °F -232°C	18-25
Frozen Chicken Wings	42	375°F -190°C	60-65
Fresh Chicken Wings	42	425°F - 218°C	30-40
Homemade French Fries	24	425°F - 218°C	30-40

Convection Bake

Convection Bake uses a fan to circulate the oven's heat uniformly around the oven. This improved heat distribution allows for even cooking and browning results. Heated air flows around the food from all sides.

Convection bake may be set for any oven temperature between 170°F (77°C) and 550°F (288°C).

Benefits of convection cooking include:

- Multiple rack baking.
- Foods may cook faster, saving time and energy.

Convection baking tips:

- Fully preheat the oven before baking items like cookies, cakes, biscuits, and breads.
- For single rack baking, position the rack so that food is in the center of the oven.
- For best results when baking cakes using two oven racks, place racks in positions 3 with off-set rack and 5 using flat rack (See Figure 14).
- When baking using two oven racks, position cookware as shown in Figure 14.
- Allow at least 2 inches (5 cm) of space between cookware for proper air circulation.
- Dark or dull bakeware absorbs more heat than shiny bakeware. It may be necessary to reduce oven temperature and cook time to prevent overbrowning of some foods.
- Dark bakeware is recommended for pies. Shiny bakeware is recommended for cakes, cookies, and muffins.
- Do not open oven door too often. Doing so reduces oven temperature and may extend cooking time.
- Most baked goods (except cakes) should be baked on pans with no sides or low sides to allow air to circulate.

To set the oven for convection bake and temperature to 375°F:

1. Arrange interior oven racks.
2. Turn the **OVEN MODE** knob to **CONVECT BAKE**.
3. Adjust the **OVEN TEMP** knob until the **Oven Display** shows the temperature setting of 375°F.
4. The oven temperature light will blink for a few seconds before sounding a chime confirming the setting. The convection fan will turn on and the oven will begin heating. Once the oven reaches the set temperature the oven will sound a tone indicating the food items can be placed in the oven.
5. When finished baking, be sure to return the oven mode knob to the OFF positions.

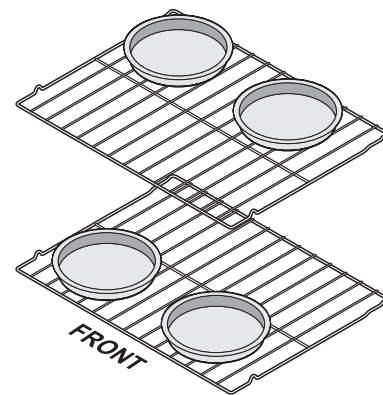
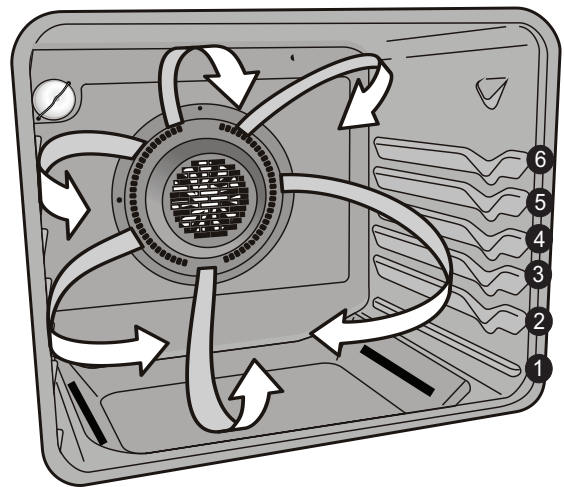


Figure 14: Rack positions and pan settings

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Convection Roast

Convection roast combines a cook cycle with the convection fan and element to rapidly roast meats and poultry. Heated air circulates around the meat from all sides, sealing in juices and flavors. Meats cooked with this feature are crispy and brown on the outside while staying moist inside.

CAUTION

Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, oven racks, and cooktop will become very hot which can cause burns.

Benefits of Convection Roasting:

- Some foods cook up 25 to 30% faster, saving time and energy.
- No special pans or bakeware required.
- Preheating is not necessary for most meats and poultry.
- Be sure to carefully follow your recipe's temperature and time recommendations or refer to the convection roast chart for additional information.

To set oven for convection roasting:

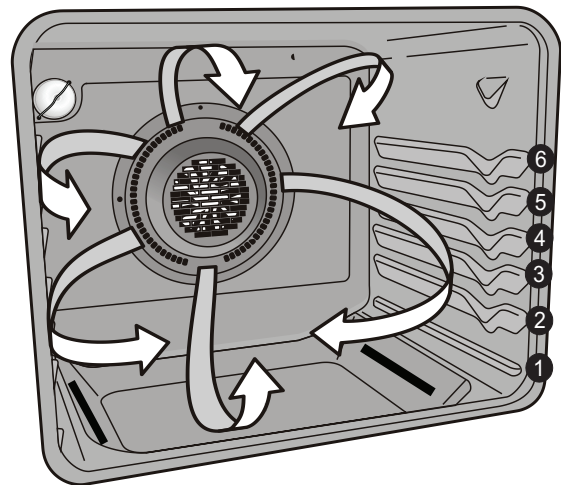
1. Place meat on roasting rack and place in oven.
2. Turn oven mode selector to **CONV ROAST**.
3. Adjust the **OVEN TEMP** knob until the **Oven Display** shows the desired temperature setting.

NOTE: Preheating the oven for convection roasting is not necessary. At this time you may want to set **TIMER** as a reminder for checking food.

To cancel **CONV ROAST** turn oven mode selector to **OFF**.

REMARQUE

Preheating the oven for convection roasting is not necessary. At this point, you can set **TIMER** as a reminder for check food.



Convection Roasting tips:

- Preheating for convection roast is not necessary for most meats and poultry.
- Arrange oven racks so meat and poultry are on the lowest rack of the oven.
- Since convection roast cooks faster, you may be able to reduce cook times as much as 25% from the recommended time of your recipe (check the food at this time). Then if needed, increase cook time until the desired doneness is obtained.
- Carefully follow your recipe's temperature and time recommendations or refer to the convection roast recommendations for additional information.
- Do not cover foods when dry roasting - covering will prevent the meat from browning properly.
- When cooking meats use the broiler pan and insert. The broiler pan will catch grease spills and the insert helps prevent grease splatters.

Table 3: Convection Roast recommendations

Meat		Weight	Oven Temp	Internal Temp	Mins per lb
Beef	Standing rib roast*	4 to 6 lb.	350°F (177°C)	*160°F (71°C)	25-30
	Rib eye roast*	4 to 6 lb.	350°F (177°C)	*160°F (71°C)	25-30
	Tenderloin roast	2 to 3 lb.	400°F (204°C)	*160°F (71°C)	15-25
Poultry	Turkey whole**	12 to 16 lb.	325°F (163°C)	180°F (82°C)	8-10
	Turkey whole**	16 to 20 lb.	325°F (163°C)	180°F (82°C)	10-15
	Turkey whole**	20 to 24 lb.	325°F (163°C)	180°F (82°C)	12-16
	Chicken	3 to 4 lb.	350°F-375°F (177°C-191°C)*	180°F (82°C)	12-16
Pork	Ham roast, fresh	4 to 6 lb.	325°F (163°C)	160°F (71°C)	30-40
	Shoulder blade roast	4 to 6 lb.	325°F (163°C)	160°F (71°C)	20-30
	Loin	3 to 4 lb.	325°F (163°C)	160°F (71°C)	20-25
	Pre-cooked ham	5 to 7 lb.	325°F (163°C)	160°F (71°C)	30-40

* The U.S. Department of Agriculture states, "Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide) The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For well done 170°F (77°C)** Stuffed turkey requires additional roasting time. Shield legs and breast with foil to prevent over browning and drying of the skin.

30 SETTING OVEN CONTROLS

Using the Broil Feature

Use the broil feature to cook meats requiring direct exposure to radiant heat for optimum browning results. Broiling is direct heat cooking and may produce smoke. If smoke is excessive, place food further away from the element.

Broil is preset to 550°F (288°C).

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 and water can cause a grease fire to spread and cause personal injury.

CAUTION

Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, oven racks, and cooktop will become very hot which can cause burns.

IMPORTANT

OPEN DOOR BROIL SHUTOFF: If the oven door is left open during Broil for more than 3 minutes an alarm will sound to notify the user to close the oven door. If the door is not closed the oven will turn off within 30 seconds of the open door alarm.

To set broil:

1. Arrange oven racks while oven is cool.
2. Turn the mode selector knob to **broil**.
3. For optimum browning results, preheat oven for 5 minutes before adding food.
4. Place the broiler pan on the rack. Be sure to center the broiler pan directly under the broiler element. Broil with the oven door closed.
5. Always pull the oven rack out to the stop position before turning or removing food.
6. Turn the selector knob to **OFF** when broiling is complete or to cancel broil.

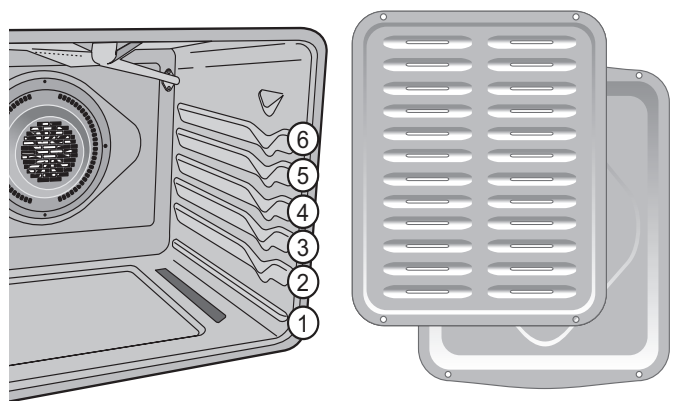


Figure 15: Rack positions (L); and broil pan and insert (R)

NOTE

Broiler pans and inserts allow the grease to drain 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.

If a broiler pan and insert are not supplied with this appliance they may be purchased from www.frigidaire.com

Important notes:

- Always arrange oven racks when the oven is cool.
- For best results when broiling, use a broil pan with broil pan insert designed to drain the fat from the food and help avoid spatter and reduce smoking.
- When broiling, always pull the oven rack out to the stop position before turning or removing food.

Table 3: Broil recommendations

Food item	Rack Position	Temp	Cook time in minutes		Internal Temperature	Doneness
			1st side	2nd side		
Steak 1" thick	6	550°F (288°C)	6:00	5:00	141°F (60°C)	Rare**
	5 or 6	550°F (288°C)	7:00	5:00	145°F (63°C)	Medium-well
	5 or 6	550°F (288°C)	8:00	7:00	170°F (77°C)	Well
Pork Chops 3/4 thick	5	550°F (288°C)	12:00	10:00	170°F (77°C)	Well
Chicken - Bone In	4	450°F (232°C)	20:00	10:00	170°F (77°C)	Well
Chicken Boneless	5	450°F (232°C)	8:00	6:00	170°F (77°C)	Well
Fish	5	550°F (288°C)	as directed		170°F (77°C)	Well
Shrimp	5	550°F (288°C)	as directed		170°F (77°C)	Well
Hamburger 1" thick	6	550°F (288°C)	9:00	7:00	145°F (63°C)	Medium
Hamburger 1" thick	5	550°F (288°C)	10:00	8:00	170°F (77°C)	Well

The U.S. Department of Agriculture states, "**Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide, USDA Rev. June 1985.) The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For well done 170°F (77°C). All cook times shown are after 2 minutes of preheating.

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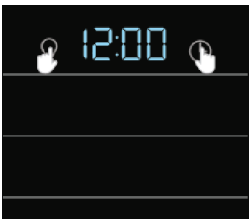
Meat Probe

Use the probe feature for best results when cooking foods such as roasts, hams or poultry, using a probe to check internal temperature is the safest method to ensure properly cooked food.

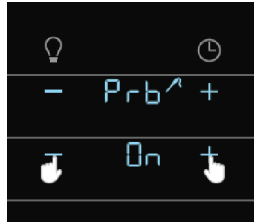
Before using the meat probe read the important information listed here:

Setting the Meat Probe to stay on

1. Press and hold both the oven light icon and the clock icon for 3 seconds.



2. Press the **+** or **-** keys until **Prb** and the **probe symbol** appear. If the probe is OFF, press the **+** or **-** key on either side of the **OFF** display to turn the probe feature on.



3. After 3 seconds the control will accept the change with an acceptance tone and fade the On/Off from the display.

The Probe will remain on and ready for use unless the user repeats the steps and selects OFF.

CAUTION

For best use and care of the Meat Probe, when finished using this feature remove the Meat Probe and reset the feature to the OFF position until the next use.

IMPORTANT

- The probe feature must be set before setting the cooking mode and oven temperature.
- If a timer is running when the meat probe is plugged in, the control will sound a triple beep once and the timer will keep running. The timer must be canceled before the probe temperature can be set.
- If the meat probe is plugged in during BROIL or CLEAN, the oven will continue and ignore the meat probe.
- If the meat probe is plugged in while the oven is in a function that allows for the meat probe, the control will display the meat probe icon and enter meat probe programming mode and show the meat probe suggested target temperature.
- If no cooking mode is selected within 30 seconds of setting the target temperature, the oven mode indicator light will stop blinking. The display will continue to show the meat probe settings until an allowable cooking cycle is selected.
- When the meat probe is set correctly, the control will signal an alert when the internal food temperature reaches the desired set target temperature. When active, the internal food temperature is visible in the display during the cooking process. This eliminates any guesswork or the need to open the oven door to check the thermometer.

NOTE

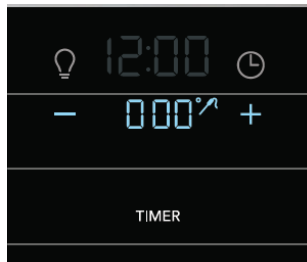
If the meat probe is plugged while the oven is in a function which allows probe cooking, it may be set the following way:

- The display will show the meat probe icon and temperature 000°.
- The meat probe temperature can now be set and the control will sound an acceptance chime.

To set probe:

Note: The minimum setting is 140°F (60°C); the maximum is 210°F (99°C). Default is 170°F (77°C).

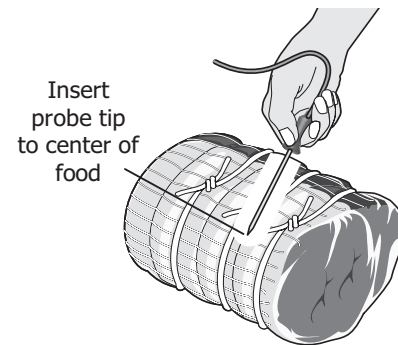
1. Insert the probe into the food. Place prepared food on the desired oven rack position and slide into the oven.
2. Plug the connector end of the probe into the probe receptacle while the oven is still cool. The receptacle is located on the upper left front oven cavity wall.
3. The Meat Probe is set to **OFF** by default. Before using the meat probe go to user preferences to ensure the Meat Probe is **ON**. See directions on the previous page for activating the meat probe.
4. Insert the probe connector into the receptacle. The probe icon appears in the display. Make sure the probe sensor is correctly inserted into the center of the food. Close the oven door.



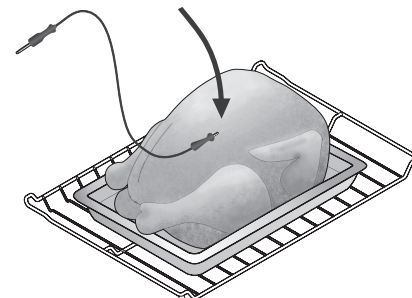
5. Press the + key to set the desired probe temperature between 140°F and 210°F. If no selection is made within 10 seconds, the control will automatically set the default temperature of 170°F and the display will sound an acceptance chime.
6. The probe must be fully set before setting the oven mode and temperature mode.
7. Set the oven mode to QUICK PREHEAT, BAKE, CONVECT BAKE, or CONVECT ROAST.
8. Set the oven temp control to the desired cooking temperature. The oven will begin heating.
9. During the cooking process, the current meat probe temperature will appear in the display until the meat probe target temperature is reached.
10. Once the target temperature of the food is reached, the control will chime to signal the end of cooking. At this time the will turn off and the display will show the FOOD READY and OVEN WARM messages.

Proper placement of probe in food.

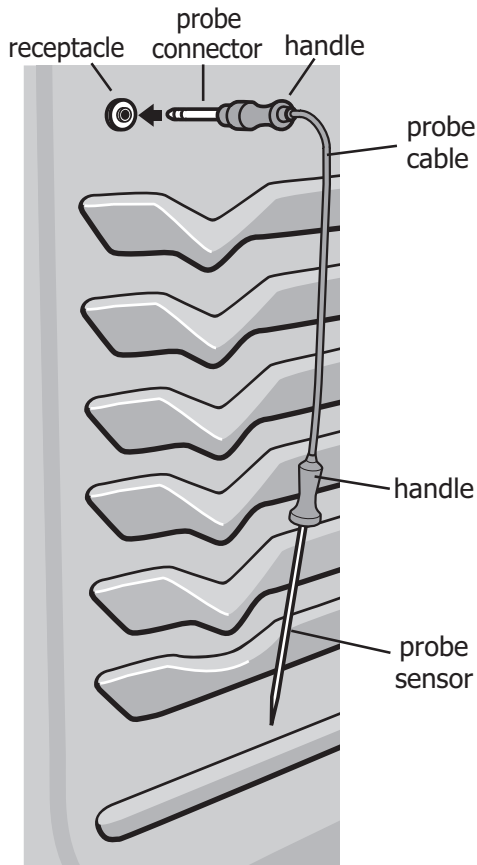
Insert the probe so that the probe tip rests inside the center of the thickest part of meat or food. For best results, do not allow the probe temperature sensor to contact bone, fat, gristle, or the cook-ware.



- For bone-in ham or lamb, insert the probe into the center of lowest large muscle or joint.
- For meat loaf or casseroles, insert the probe into center of food.
- When cooking fish, insert meat probe just above the gill.
- For whole poultry or turkey, fully insert the probe sensor into the thickest part of the breast.



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Parts of the probe

NOTE

During cooking the internal food temperature will display by default.

To assure accuracy, do not remove the probe from the food or receptacle until the desired internal temperature is reached.

If the probe is removed from the receptacle only, the probe feature will cancel but the oven will continue to cook. If the probe is removed from the food only, the probe feature will remain active and may eventually generate a probe too hot message.

To change the target temperature while cooking, press the plus or minus key.

Table 3: USDA recommended minimum internal cooking temperatures

Food Type	Internal Temp.
Ground meat and meat mixtures	
Beef, Pork, Veal, Lamb	160°F (71°C)
Turkey, Chicken	165°F (74°C)
Fresh beef, veal, lamb	
Medium rare +	145°F (63°C)
Medium	160°F (71°C)
Well Done	170°F (77°C)
Chicken and Turkey, whole	165°F (74°C)
Poultry Breasts, Roasts	165°F (74°C)
Poultry Thighs, Wings	165°F (74°C)
Stuffing (cooked alone or in bird)	165°F (74°C)
Ham Fresh (raw)	160°F (71°C)
Ham Pre-cooked (to reheat)	140°F (60°C)
Eggs dishes	160°F (71°C)
Leftovers and Casseroles	165°F (74°C)

The U.S. Department of Agriculture states, "Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide, USDA) Visit the USDA Food Safety and Inspection website at www.fsis.usda.gov

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.

IMPORTANT

Do not store the probe inside the oven. Use only the original probe provided. Connecting any other probe or device could result in damage to the oven control, electronics, and the receptacle.

Before starting self clean, double check that the probe is removed from the oven interior. Defrost frozen foods completely before inserting the probe.

Trailing Keep Warm with Meat Probe

When the meat probe reaches the target temperature, the oven will automatically switch to keep warm (170°F) and remain on for up to 3 hours before turning off automatically. The display will continue to show the meat probe temperature until either keep warm is canceled or by disconnecting the meat probe from the receptacle. Once turned off, the probe icon and temperature will fade from the display.

If the meat probe temperature should exceed the maximum allowable temperature, the oven control will beep and HOT will appear in the display for 40 seconds to notify that the probe temperature is too high.

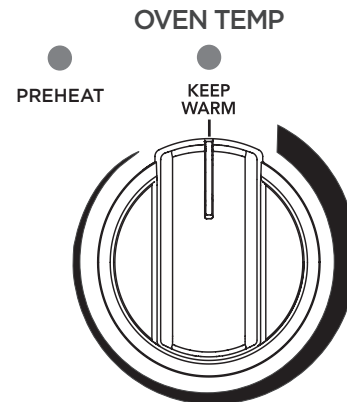
Keep Warm tips:

- Always start with hot food. Do not use the keep warm feature to heat cold food.
- Food in heat-safe glass and glass ceramic containers may need higher temperature settings compared to food in regular containers.
- Avoid repeated openings of the oven, it will allow hot air to escape and the food to cool.
- Aluminum foil may be used to cover food to increase moisture content.

Keep Warm

Keep Warm should only be used with foods that are already at serving temperatures. Keep warm will keep cooked foods warm and ready for serving after cooking has finished.

Keep warm will keep the oven temperature at 170°F (77°C).



To set keep warm:

1. Arrange interior oven racks and place food in oven.
2. Turn the **OVEN MODE** knob to **BAKE**.
3. Set the **OVEN TEMP** knob to **KEEP WARM**.
4. The indicator light will blink and then an acceptance tone will sound.
5. The preheat indicator light will turn on and stay on until the oven reaches keep warm temperature of 170°F.

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Setting the Sabbath Feature for the Jewish Sabbath and Holidays



For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web at www.star-k.org.

Sabbath mode disables all audible tones or visual display changes on the oven control. The Sabbath feature may only be used with the bake function. Once the oven is properly set using bake with the Sabbath feature active, the oven will remain on until cancelled. The Sabbath feature overrides the factory preset 12 hour energy saving feature.

The oven light will turn off during the Sabbath mode and remain off until the Sabbath mode is canceled. before activating the Sabbath feature.

The meat probe feature is not available in Sabbath mode.

Important: The Sabbath mode will override the factory preset 12 hour energy saving mode, and the appliance will stay on until the cooking features are cancelled. If any of the cooking features are cancelled when the appliance is in the Sabbath mode, no audible or visual indicators will be available to verify the cancellation.

If the oven interior lights are needed, be sure to activate them prior to setting the Sabbath mode. Once the oven light is turned on and the Sabbath mode is active, the oven light will remain on until the Sabbath mode is turned off and the oven lights are turned off.

The oven door will not activate the interior oven lights when the oven door is opened or closed.

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.



Display showing Sabbath is active

To set the oven for baking and activate the Sabbath feature:

1. Be sure the clock is set to the correct time of day. Place food in the oven.
2. Turn the oven mode selector to BAKE.
3. Turn the oven temperature selector to the desired bake temperature. An acceptance chime will sound, the oven will start heating and the LED lights will stop blinking and remain on.
4. To enter Sabbath mode press and hold the oven light key and the clock key at the same time for about 3 seconds. The control will sound an acceptance chime and SAB will appear in the display below the time of day.
5. During the Sabbath mode all normal sounds of the oven control will be turned off. However the control will allow any sounds associated with alarms.
6. During Sabbath operation the oven temperature may be changed by adjusting the oven temperature selector.

To turn off the Sabbath feature:

1. Turning the oven mode selector and the oven temperature selector to the OFF position will cancel BAKE only.
2. To turn off the Sabbath feature press and hold both the oven light key and the clock key for about 3 seconds.
3. The acceptance chime will sound and SAB will disappear from the display. Be sure both oven selectors are returned to the OFF positions

Power failure while using Sabbath feature:

Should you experience a power failure or interruption, the oven will shut off. When power is returned, SF (Sabbath Failure) will display, and the oven will not turn back on automatically.

Remove the food when the power failure occurs. You may only start the oven once during Sabbath/Jewish holidays.

After the Sabbath observance turn off the Sabbath feature. Press and hold both the oven light and clock keys for at least 3 seconds. SAB will disappear from the display, and the oven may be used with all normal functions.

Adjusting the Oven Temperature

The temperature in the oven is pre-set at the factory. When first using the oven, be sure to follow recipe times and temperatures.

NOTE

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.

If you think the oven is cooking too hot or too cool for the temperature you select, you can adjust the actual oven temperature to be more or less than what is displayed by accessing the UPO (User Programmable Offset).

Before adjusting, test a recipe by using a temperature setting higher or lower than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed.

Before making a temperature adjustment, make sure both the oven mode and oven temperature control knobs are in the OFF position.

To adjust the oven temperature:

1. When the oven is idle, press and hold both the light icon and the clock icon at the same time for a few seconds until the display sounds an acceptance chime. AUd should appear in the display.
2. Press the + key in the upper part of the display until UPO appears and the default setting of 0° (or the last offset temperature) is showing



Using the + or - key in the bottom of the display, press until the desired temperature change (offset) is reached. The display will change $\pm 5^\circ$ with each key press to a maximum of $+ 35^\circ$ or a minimum of $- 35^\circ\text{F}$.



If a lower temperature offset is desired, press the - key in the bottom of the display until the desired lower temperature appears.



Once the new offset appears in the display, release the key and the control will accept the change.

To return the display to normal, press and hold both the oven light icon and the clock icon at the same time until an acceptance chime sounds. The display will return to show the time of day.

NOTE

Changing the UPO will not affect the broil or self clean temperatures.

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Self Clean

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 afterwards with a damp cloth. This function can be programmed for clean times between 2 and 4 hours.

Important: Before starting self clean read all following caution and important statements before starting a self clean cycle.

CAUTION

Do not leave small children unattended near appliance. During self clean cycle, the outside of the oven can become very hot and cause burns if touched.

Do not line the oven walls, racks, oven bottom, or any part of the range with aluminum foil. This will cause permanent damage to the oven interior and destroy heat distribution, and will melt to the oven interior.

Do not force the oven door open. This will damage the automatic door locking system. Use caution when opening the oven door after the self clean cycle ends. The oven may still be very hot and cause burns. To avoid possible burns, stand to side of oven when opening door to allow steam or hot air to escape.

The health of some birds is extremely sensitive to fumes given off during the self clean cycle of any range. Move birds to a well ventilated room.

Important notes:

- Completely remove all oven racks and any accessories from oven cavity to avoid damage to oven racks. If the oven racks are not removed they may discolor.
- Remove all items from the oven and cooktop including cookware, utensils, and any aluminum foil. Aluminum foil will not withstand high temperatures from a self clean cycle and will melt.
- Do not spray oven cleaners or oven protective coatings in or around any part of the oven interior. 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 using soap and water prior to starting Self Clean.
- Remove any excessive spills. Any spills on the oven bottom should be wiped up and removed before starting a self clean cycle. To clean use hot, soapy water and a cloth. Large spills can cause heavy smoke or fire when subjected to high temperatures.
- Do not allow food spills with high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices, or pie fillings) to remain on the surface as they may leave a dull spot even after cleaning.



Figure 14: Clean around the oven door gasket

- Do not clean the oven door gasket. The woven material in the gasket is essential for a good seal. Care should be taken not to rub, damage, or remove the oven door gasket. Doing so could cause damage to the door gasket and compromise the performance of the oven.
- The kitchen area should be well ventilated using an open window, ventilation fan, or exhaust hood during the first self clean cycle. This will help eliminate the normal odors.
- Do not attempt to open the oven door when the OVEN LOCK indicator light is flashing. Allow about 15 seconds for the motorized door latch mechanism to completely lock or unlock the oven door.
- When the clean time finishes, the oven door will remain locked until the range has cooled sufficiently. In addition to the clean time that was programmed, you must allow about 1 additional hour for the oven to cool before you will be able to open the oven door.

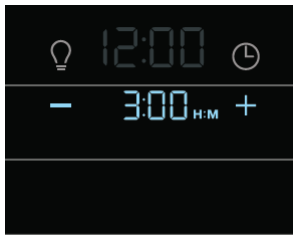
To set a self clean cycle:

If you are planning to use the oven directly after a self clean cycle, remember to allow time for the oven to cool down and the oven door to unlock. This normally takes about one hour. A 3 hour self clean cycle will actually take about 4 hours to complete.

It is recommended to use a 2 hour self clean cycle for light soils, a 3 hour cycle for average soils, and a 4 hour cycle for heavy soils.

To set the controls for a 3 hour self clean cycle and shut off automatically:

Turn both the **OVEN MODE** knob to CLEAN. The display will show a 3 hour time (normal clean) and the - and + keys.

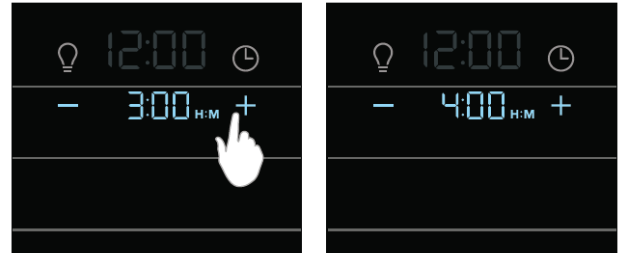


Oven ready for 3 hour clean

If a 3 hour clean is desired, the control will accept the time within 3 seconds. However, the user may select a 2 or 4 hour clean by using the - or + keys to change to the desired clean time and then allow the control to accept the change

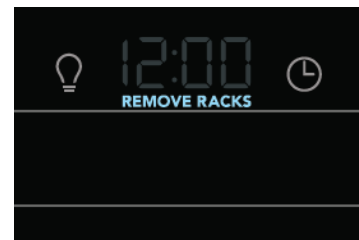


Setting 2 hour clean



Setting 4 hour clean

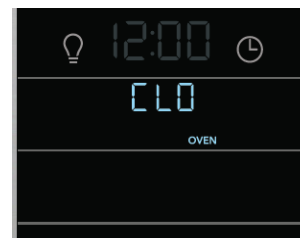
Once the control accepts the clean time the display will flash a reminder for the user to REMOVE RACKS.



The REMOVE RACKS notification will flash for a few seconds prompting the user to remove all oven racks.

If the oven door is opened as this time the display will show CLO to indicate that the door must be closed before the clean cycle can begin.

If the door remains open for more than 3 minutes, the clean function will be canceled



When the oven is set to run the clean cycle, the motor door lock will begin locking the oven door.

Do not open the oven door while the lock motor is running or when any locking indicators or displays are showing. The oven door is completely locked in about 15 seconds.

After self-clean, the oven may take about one hour cool and unlock. A Hot message will display during this period. After cooling, the DOOR lock icon will flash and disappear indicating that the door has unlocked and the oven may be used for normal cooking.

40 CARE AND CLEANING

Remove spills and any heavy soiling as soon as possible. Regular cleaning will reduce the difficulty of major cleaning later.

CAUTION

Before cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool.

If ammonia or appliance cleaners are used, they must be removed and the appliance must be thoroughly rinsed before operating. Follow manufacturer's instructions and provide adequate ventilation.

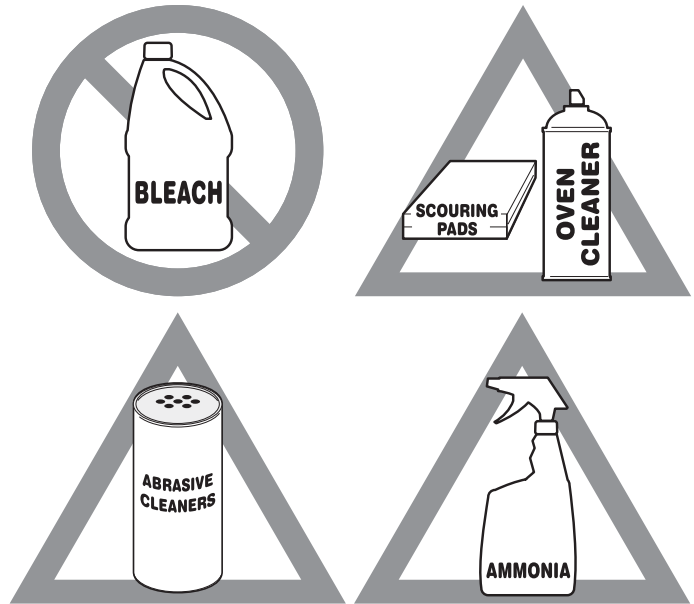


Figure 16: Use cleaners with caution

Surface or Area	Cleaning Recommendation
Aluminum and vinyl	Using a soft cloth, clean with mild dish detergent and water. Rinse with clean water, dry and polish with a soft, clean cloth.
Painted and plastic control knobs Painted body parts Painted decorative trims	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry and polish with a soft, clean cloth. Glass cleaners may be used, but do not apply directly to surface; spray onto cloth and wipe.
Control panel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Do not spray liquids directly on the oven control and display area. Do not use large amounts of water on the control panel - excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels - they will damage the finish.
Control knobs	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. To remove control knobs: turn to the OFF position, grasp firmly, and pull off the shaft. To replace knobs after cleaning, line up the OFF markings and push the knobs into place.
Stainless Steel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use cleaners containing abrasives, chlorides, chlorine, or ammonia.
Smudge Proof™ Stainless Steel Black Stainless Steel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use appliance cleaner, stainless steel cleaner, or cleaner containing abrasives, chlorides, chlorine, or ammonia. These cleaners may damage the finish.

Surface or Area	Cleaning Recommendation
Porcelain-enameled broiler pan and insert Porcelain door liner Porcelain body parts	Rinse with clean water and a damp cloth. Scrub gently with a soapy, non-abrasive scouring pad to remove most spots. Rinse with a 50/50 solution of clean water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse and wipe dry with a clean cloth. Remove all cleaners or future heating could damage the porcelain. Do not allow food spills with a high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on porcelain surfaces. These spills may cause a dull spot even after cleaning.
Manual clean oven interior	The oven interior is porcelain coated and safe to clean using oven cleaners. Always follow manufacturer's instructions for cleaners. After cleaning, remove any oven cleaner or the porcelain may become damaged during future heating. Do not spray oven cleaner on any electrical controls or switches. Do not spray or allow oven cleaner to build up on the oven temperature sensing probe. Do not spray cleaner on oven door trim, door gasket, plastic drawer glides, handles or any exterior surfaces of the appliance.
Self-cleaning oven interior	Before setting a self-clean cycle, clean soils from the oven frame, areas outside the oven door gasket, and the small area at the front center of the oven bottom. See "Self Clean" on page 38
Oven door	Use mild dish detergent and water or a 50/50 solution of vinegar and water to clean the top, sides, and front of the oven door. Rinse well. Glass cleaner may be used on the outside glass of the door. Ceramic smoothtop cleaner or polish may be used on the interior door glass. Do not immerse the door in water. Do not spray or allow water or cleaners 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. The oven door gasket is made of a woven material which is essential for a good seal. Do not rub, damage, or remove this gasket.
Gas cooktop surface burners	See "Cleaning the sealed oval burners" on page 42.
Gas cooktop surface grates Gas cooktop burner caps	Use a non-abrasive plastic scrubbing pad and mild abrasive cleanser. Do not allow food spills with a high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the burner grates or burner caps. These spills may cause a dull spot even after cleaning. Clean these spills as soon as surfaces are cool. Thoroughly dry immediately following cleaning.

Aluminum Foil and Utensils



WARNING

Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with materials such as aluminum foil. Aluminum foil linings may trap heat, causing a fire hazard.

Protective Liners — Do not use aluminum foil to line the oven bottom. Improper installation of these liners may result in risk of electric shock or fire.



CAUTION

Aluminum foil - Use of aluminum foil on a hot cooktop can damage the cooktop. Do not use thin aluminum cooking utensils or allow aluminum foil to touch the surface burners under any circumstances.

Aluminum utensils - The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used on the cooktop. If aluminum pans are allowed to boil dry when using the cooktop, not only will the utensil be damaged or destroyed, but it may fuse to, break, or mark the surface burners, permanently damaging the cooktop surface.

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Cleaning the sealed oval burners

To avoid possible burns, do not attempt cleaning before turning off all surface burners and allowing 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.

To clean recessed and contoured areas of cooktop:

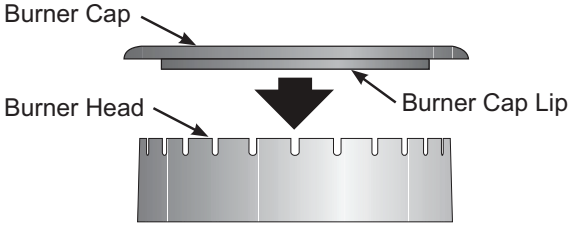
- If a spill occurs on or in the recessed or contoured areas, blot up spill with an absorbent cloth.
- Rinse with a clean, damp cloth and wipe dry.



CAUTION

To avoid possible burns do not attempt to operate the surface burners without the burner caps. Do not use spray oven cleaner on the cooktop.

To clean oval burner heads:

1. Remove the burner cap from the burner head. Clean the cap with hot soapy water and dry thoroughly.

2. For burned-on and dried spills, apply hot soapy water to the burner head. Allow time for the soils to soften.
3. Use a toothbrush to clean all over the burner head and the slots and holes in the burner (see Figure 17).
4. Use a needle or fine wire to clean out the ignition port (see Figure 17).
5. Wipe the burner head clean with a soft, clean cloth, sponge, or scratch-free cleaning pad.

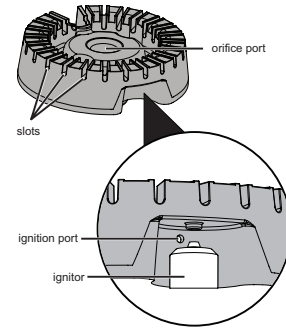
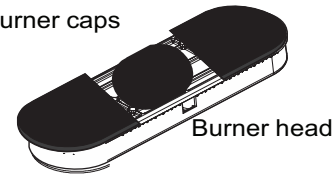


Figure 17: Ares of sealed burner to clean

Burner caps



6. Before using the cooktop again, make sure the burner caps are properly placed and seated on the burner heads. When placed correctly, the burner cap is centered on the burner head and will click into place on the burner head. You can wiggle the cap to test placement, it should not move off the burner head (see "Assembly of the Burner Caps" on page 13).

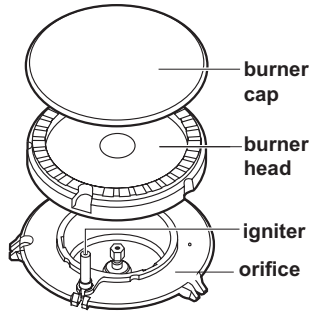
Important notes:

- The surface burner heads are secured to the cooktop and must be cleaned in place on the cooktop.
- 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.
- 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 port opening.

Cleaning burners with removable heads

To clean burner heads:

1. Remove the burner cap and burner head carefully.
2. Clean the cap and head with hot soapy water and let dry thoroughly.
3. For burned on and dried spills, apply hot soapy water to the burner cap and head and let soak for the soils to soften. Use a toothbrush to clean all over the burner head.



4. Wipe the burner cap and head clean with a soft, clean cloth, sponge, or scratch free cleaning pad.
5. Before using the cooktop again, make sure the burner caps and heads are properly placed and seated properly over the igniter. When placed correctly, the burner cap is centered on the burner head and will click into place on the burner head. You can wiggle the cap to test placement, it should not move off the burner head.

Removing the Storage Drawer

Use the storage drawer for storing cooking utensils. The drawer can be removed to facilitate cleaning under the range. Use care when handling the drawer.

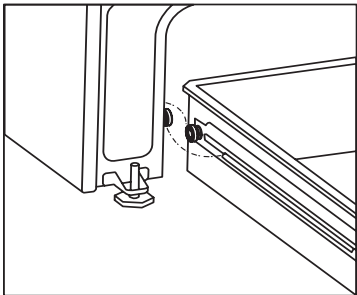


Figure 18: Storage drawer open Carefully remove glass shield

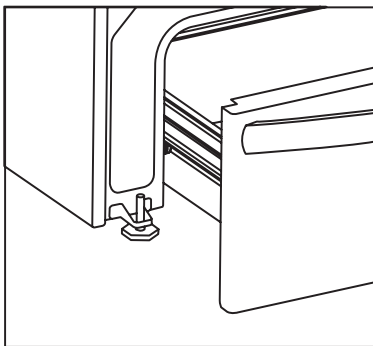


Figure 19: Storage drawer closed

Replacing the oven lights

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 or burns.

The oven light bulbs are located at the rear of the oven cavity and both are covered with a glass shield. The glass shield must be in place whenever the oven is in use.

Replacing the interior light bulbs:

1. Turn electrical power off at the main source or unplug the range.
2. Remove carefully oven interior light shield as illustrated below.
3. Replace bulb with a new T-4 type 25 Watt Halogen appliance bulb. Please note: Do not allow your fingers to touch the new bulb when replacing. This will shorten the life of the new bulb. Use a paper towel to cover the new bulb when installing.
4. Replace glass shield over bulb.
5. Turn power back on again at the main source (or plug the range back in).
6. The clock will then need to be reset.

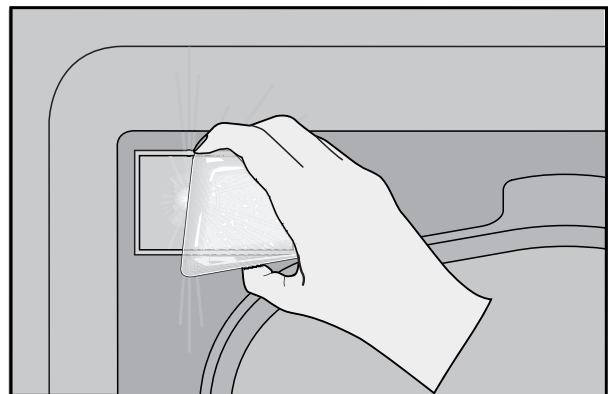


Figure 20: Carefully remove glass shield

44 CARE AND CLEANING

Caring for Your Glide Racks

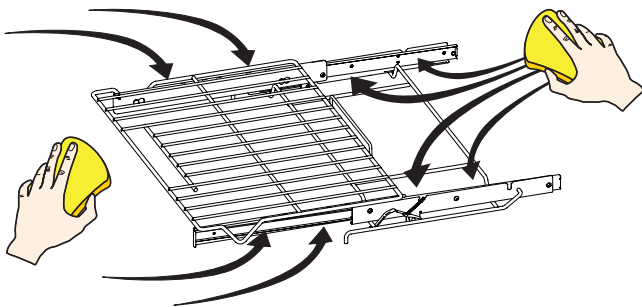
Caution: Handle oven racks only when they are cool. After cooking or after the clean cycle, racks will be very hot and can cause burns.

Important Notes:

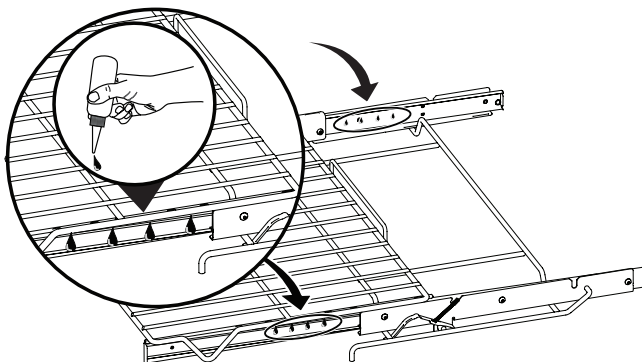
- Remove all oven racks, including ladder racks, before starting a clean cycle.
- Do not use cooking oil, cooking spray, or other oil-based lubrication products on the glide rack extension tracks. Use only the graphite lubrication in this area. To order graphite lubrication, contact your installer, servicer or dealer.
- It is important that the parts of the rack that contact the oven sides always have a light coating of vegetable oil. Apply a thin layer of vegetable oil to the sides of the rack after every clean cycle and when the rack becomes difficult to reposition in the oven.

To lubricate the glide rack:

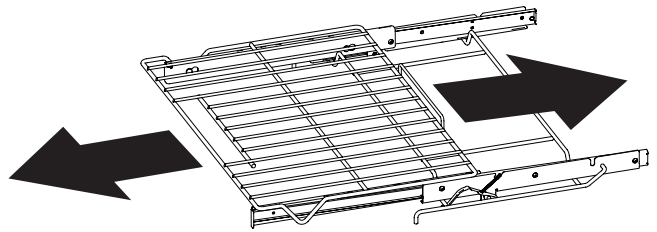
1. Remove the rack from the oven and place the rack on a large flat surface covered with newspaper or scrap cloth. Fully extend the rack.
2. Wipe away debris and crumbs from the glide track using a cloth or sponge.



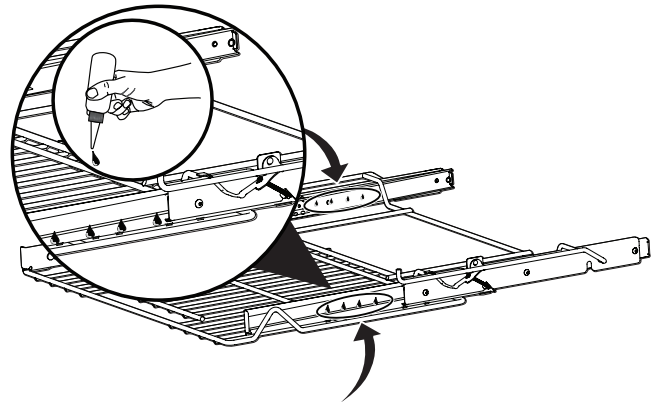
3. Shake graphite lubrication very well before applying. Apply to loading guides, and rotation pin. Repeat on both sides of the glide rack.



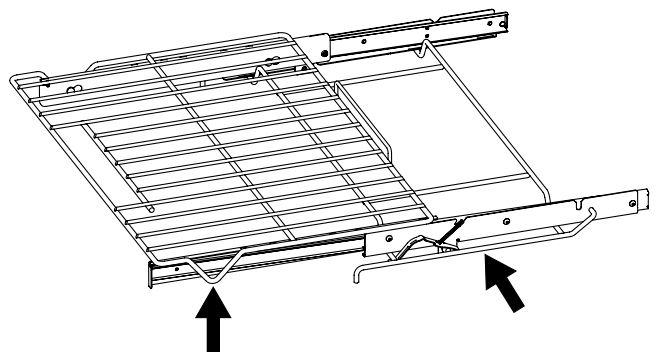
4. Extend and return the glide rack several times along the tracks to distribute the lubrication.



5. Turn the rack upside down and apply graphite lubrication to the insides of the loading guides.



6. Extend and return the glide rack several times along the tracks to distribute the lubrication.
7. Apply a thin layer of cooking oil to the bottom of the "V" and the glide channels. Keeping the frame sides lightly lubricated allows the entire rack to slide easily when changing rack positions.



8. Replace rack in oven right-side up.

Removing and Replacing the Oven Door

CAUTION

The door is heavy. To temporarily store it safely, place the door horizontally with the interior side facing down.

To remove the oven door:

1. Open oven door completely, horizontal with floor.
2. Pull up the lock located on each hinge support toward front of the oven until the lock stops. You may have to apply a little upward pressure on the lock to pull it up (Figure 22 and Figure 23).
3. Grasp the door by the sides, and close the door until the door frame makes contact with the unlocked hinges.
4. Pull the bottom of the door toward you while rotating the top of the door toward the appliance to completely disengage the hinge levers (Figure 24).

To Replace Oven Door:

1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (Figure 24).
2. Hold the oven door at the same angle as the removal position. Carefully insert the hinge levers into the oven frame until you feel the hinge levers are seated into the hinge notches. The hinge arms must be fully seated into the hinge notches before the oven door can be fully opened. (Figure 24).
3. Fully open the oven door, horizontal with floor (Figure 21).
4. Push the door hinge locks up toward and into the oven frame on both left and right oven door hinges to the locked position (Figure 22 and 23).
5. Close the oven door.

IMPORTANT

Special door care instructions - The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down. Most oven doors contain glass that can break. Do not close the oven door until all the oven racks are positioned correctly in the cavity. Do not hit the glass with bakeware or any other objects. Scratching, hitting, jarring, or stressing the glass may weaken its structure, causing an increased risk of breakage at a later time.

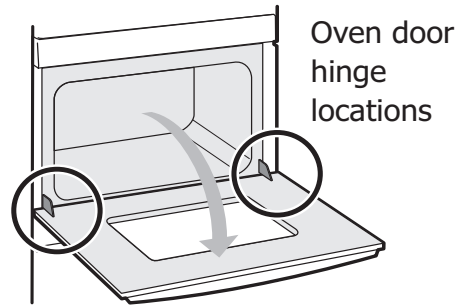


Figure 21: Door hinge location.

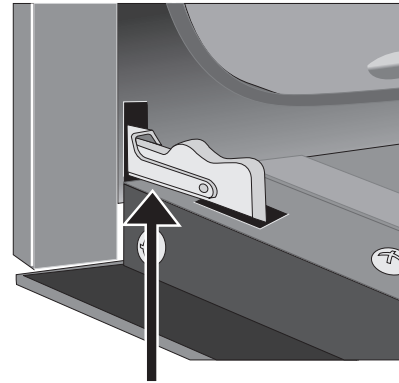


Figure 22: Door hinge locked

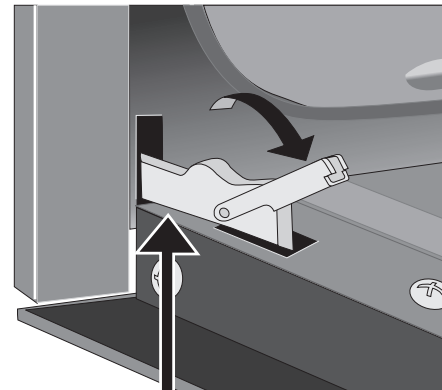


Figure 23: Unlocking door hinge

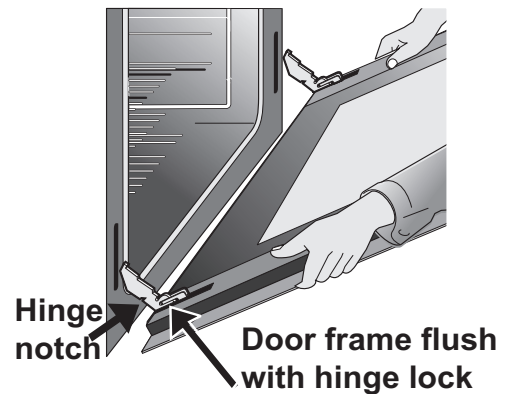



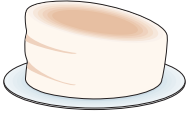



Figure 24: Remove door position

46 BEFORE YOU CALL

Oven Baking

For best cooking results, preheat the oven before baking cookies, breads, cakes, pies, pastries, etc. There is no need to preheat the oven for roasting meat or baking casseroles. The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance.

Baking Problems and Solutions		
Baking Problems	Causes	Corrections
Cookies and biscuits burn on the bottom. 	Cookies and biscuits put into oven before oven is preheated.	Allow oven to preheat to desired temperature before placing food in oven. Choose pan sizes that will permit at least 2" of air space
Cakes too dark on top or bottom 	Cakes put in oven before oven is preheated. Rack position too high or too low. Oven too hot.	Allow oven to preheat to the selected temperature before placing food in the oven. Use proper rack position for baking needs. Set oven temperature 25°F (13°C) lower than recommended.
Cakes not done in center 	Oven too hot. Incorrect pan size. Pan not centered in oven. Glass cookware slow heat conductor.	Set oven temperature 25°F (13°C) lower than recommended. Use pan size suggested in recipe. Use proper rack position and place pan so there are at least 2" (5.1 cm) of space on all sides of pan. Reduce temperature and increase cook time or use shiny bakeware.
Cakes not level. 	Oven not level. Pan too close to oven wall or rack overcrowded. Pan warped. Oven light left on while baking.	Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the oven. Use proper rack position and place pan so there are at least 2" (5.1 cm) of space on all sides of pan. Do not use pans that are dented or warped. Do not leave the oven light on while baking.
Foods not done when cooking time is over. 	Oven too cool. Oven overcrowded. Oven door opened too frequently.	Set oven temperature 25°F (13°C) higher than suggested and bake for the recommended time. Be sure to remove all pans from the oven except the ones to be used for baking. Open oven door only after the shortest recommended baking time.

Let us help you troubleshoot your concern! This section will help you with common issues. If you need us, visit our website, chat with an agent, or call us. We may be able to help you avoid a service visit. If you do need service, we can get that started for you!

1-800-374-4432 (United States)
Frigidaire.com

1-800-265-8352 (Canada)
Frigidaire.ca

Problem	Cause / Solution
Entire appliance does not operate	Appliance not connected. Make sure power cord is plugged properly into outlet. Check your fuse box or breaker box to make sure the circuit is active. Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.

Oven Problems	
Problem	Cause / Solution
Poor baking results.	Many factors affect baking results. Use proper oven rack position. Center food in the oven and space pans to allow air to circulate. Preheat the oven to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. See "Adjusting the Oven Temperature" on page 37 if you feel the oven is too hot or too cool.
Flames inside oven or smoking from oven vent.	Excessive spills in oven. Grease or food spilled onto the oven bottom or oven cavity. Wipe up excessive spills before starting the oven. If flames or excessive smoke are present when using broil, see "Using the Broil Feature" on page 30
Oven smokes excessively when broiling.	Incorrect setting. Follow the "Using the Broil Feature" on page 30 Meat too close to the broil element or burner. Reposition the broil pan to provide proper clearance between the meat and broil element or burner. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean. Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.
Air Fry causing smoke	When using the air fry tray place a baking sheet on a rack below to catch any drippings and prevent them from causing smoke from the oven bottom.
Oven control panel beeps and displays any F or E code error.	Oven control has detected a fault or error condition. To clear the error, press the OFF key on the control panel. Once the error code is cleared, try the bake or broil function. If the F or E code error repeats, turn off the power to appliance, wait 5 minutes, and then repower the appliance. Set the clock with correct time of day. Try the bake or broil function again. If the fault recurs, press the OFF key to clear.
Oven portion of appliance does not operate.	Be sure the regulator gas valve is turned to ON. See installation instructions. The time of day is not set. The clock must be set in order to operate the oven. See "Setting the Clock" on page 22. Be sure the oven controls are set properly for the desired function. See "OVEN MODE SETTINGS" on page 21 and review instructions for the desired cooking function in this manual or see "Entire appliance does not operate." in this checklist.
Convection fan does not rotate.	Oven door is open. The convection fan will turn off if the oven door is opened when convection is active. Close the oven door. On gas models, the convection fan will begin to rotate about 6 minutes into the preheating process.

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Cooktop Problems	
Problem	Cause / Solution
Surface burners do not ignite.	<p>Surface control knob was not completely turned to LITE (○). Push in and turn the surface control knob to LITE until the burner ignites and then turn the control knob to the desired flame size.</p> <p>Burner ports are clogged. With the burner OFF and cool, use a small-gauge wire or needle to clean the burner head slots and ignition ports. See “Cleaning burners with removable heads” on page 42 for additional cleaning instructions.</p> <p>Range power cord is disconnected from outlet (electric ignition models only). Be sure the power cord is securely plugged into the power outlet.</p> <p>Circuit is broken. Check breaker box or fuse box.</p> <p>Electrical power outage. Burners may be lit manually. See “Setting surface controls” on page 16.</p>
Surface burner flame uneven or only part way around burner cap.	<p>Burner slots or ports are clogged. With the surface burner OFF and cool, clean ports with a small-gauge wire or needle. If moisture is present after cleaning, lightly fan the flame and allow the burner to operate until flame is full.</p> <p>Burner caps are not seated properly. Check that all burner caps are level and seated correctly on the burner heads. See “Cleaning burners with removable heads” on page 42 for additional cleaning instructions.</p>
Surface burner flame is too high.	<p>Surface control knob is set too high. Adjust to a lower flame setting.</p> <p>Burner caps are not seated properly. Check that all surface burner caps are level and seated correctly on the surface burner heads. See “Cleaning burners with removable heads” on page 42 for additional cleaning instructions.</p> <p>Incorrect L.P. conversion. Refer to L.P. conversion kit instructions to correct.</p>
Surface burner flame is orange.	<p>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 content in the air.</p> <p>Incorrect L.P. conversion. Refer to L.P. conversion kit instructions to correct.</p>

Problem	Cause / Solution
Self clean does not work.	Oven control not set properly. See "Self Clean" on page 38
Oven racks discolored or do not slide easily.	Oven racks left in oven cavity during self clean. Remove oven racks from oven cavity before starting a self-clean cycle. Clean by using a mild abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry, and replace in oven.
Soil not completely removed after self clean.	<p>Self clean was interrupted. Review instructions on "Self Clean" on page 38 Excessive spills on oven bottom. Remove excessive spills before starting self clean.</p> <p>Failure to clean 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 are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before starting the self-cleaning cycle. 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.</p>
The oven control display shows "SCC" and self-clean is not working.	The cooktop should not be used during a self-clean cycle. On some models, turning on any cooktop surface burner will cause the clean cycle to cancel. If the clean cycle is canceled, the oven control display will show "SCC" for 5 seconds. The oven door will remain locked until the oven has cooled down below cleaning temperature. If the oven is below cleaning temperature, the user can start another clean cycle immediately. If the oven is in cleaning temperature range, another self-clean cycle can be set once the door unlocks (up to 4 hours).

Other Problems	
Problem	Cause / Solution
Appliance is not level.	<p>Be sure the floor is level, strong, and stable enough to adequately support the range.</p> <p>If the floor is sagging or sloping, contact a carpenter to correct the situation.</p> <p>Poor installation. Place the oven rack in the center of the oven. Place a level on the oven rack. Adjust the leveling legs at the base of the appliance until the rack is level.</p> <p>Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.</p>
Cannot move appliance easily. Appliance must be accessible for service.	<p>Cabinets not square or are built in too tightly. Contact the builder or installer to make the appliance accessible.</p> <p>Carpet interferes with appliance. Provide sufficient space so the appliance can be lifted over carpet. Installation over carpet is not advised. See the installation instructions for guidelines specific to your appliance.</p>
Oven light does not work.	Be sure the oven light is secure in the socket. See "Replacing the interior light bulbs:" on page 43

Your appliance is covered by a one year limited warranty. For one year from your original date of purchase, 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. 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.

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
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10200 David Taylor Drive
Charlotte, NC 28262



Canada
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