

# GETTING Started

## WITH YOUR FRIGIDAIRE GALLERY INDUCTION RANGE

### BEFORE YOU START



#### Set up your oven

Make sure your oven racks are in place prior to operating the range. Check out your Use & Care Guide.



#### Set your clock

It's easy! Press , enter the time using numeric keys, then press OK/START.



#### Before cooking for the first time

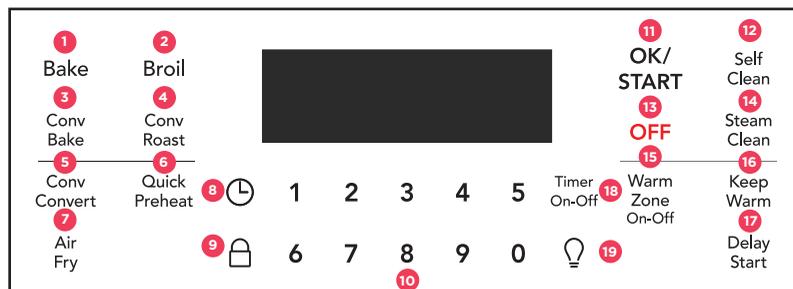
To get your oven ready to go, set your oven to bake at 350°F for about 30 minutes. As the range gets settled in your home, it's normal to experience some noises and smoke.

### YOU'RE IN CONTROL



#### Your oven controls

Using your oven starts with just pressing the keys on your oven control. Temperature and cooking modes will appear in the display as you go.



1. BAKE is for foods that need heat to rise and move gently in the oven.
2. BROIL is for broiling and grilling foods under direct, high heat.
3. CONV BAKE circulates the oven heat continuously for baking.
4. CONV ROAST uses a convection fan to gently brown meats and seal in the juices.
5. CONV CONVERT converts standard bake temperatures to convection temperature in convection bake feature.
6. QUICK PREHEAT is best used for single rack baking.
7. AIR FRY quickly and evenly circulates heated air to deliver crispy, golden results with little to no oil.
8. SET CLOCK is used to set the time of day.
9. OVEN LOCK is used to lock out oven controls.
10. 0-9 keys are used to set temperature and time.
11. OK/START starts cooking functions and sets the clock.
12. SELF CLEAN sets a self-clean cycle.
13. OFF turns off all cooking functions.
14. STEAM CLEAN offers a time saving method to assist in the routine cleaning of small and light soils.
15. WARM ZONE uses radiant heat to keep cooked foods at serving temperature on the cooktop.
16. KEEP WARM is used to keep cooked foods at serving temperature in the oven.
17. DELAY START sets a delayed starting time to oven cooking or cleaning functions.
18. TIMER ON-OFF is used to set or cancel the minute timer.
19. OVEN LIGHT turns the interior light on and off at a touch.

### REMEMBER

- Do not use aluminum foil or any other materials to line any part of the oven.
- All oven racks should be removed before a self clean operation.
- Do not add bleach, ammonia, oven cleaner, or any other abrasive household cleaners to the water used for Steam Clean.

### AIR FRY

Deliver all of the flavor and none of the guilt. Our Air Fry button allows you to make healthy and delicious meals for the entire family - right in your oven. Use a dark, nonstick baking sheet when using Air Fry.

For perfect crispy-golden results, may we suggest our ReadyCook™ Air Fry Tray. The Air Fry Tray can be purchased from [Frigidaire.com](http://Frigidaire.com) or from an authorized dealer.



## INDUCTION BASICS

### Choosing the right cookware

For induction heating to work, cookware needs to be compatible with the cooking zones.



Look for an induction symbol on the bottom of pots and pans.



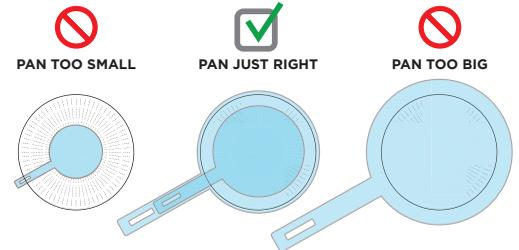
If the cookware isn't marked as induction-ready, check the bottom and sides with a magnet. If the magnet sticks firmly to the cookware, then it will work on the cooktop! Cookware bottoms should be flat, level, and clean. Sturdy cookware with solid bottoms work best.

### Using the right size cooking zone

The markings on the cooking zone show the minimum and maximum pan size. For the fastest and most even heating, use the cooking zone that best fits the cookware bottom. It's ok for the pan to be a little bigger than the cooking zone.

### Pan sensing

If the display is flashing, the zone isn't sensing the pan. Make sure the cookware is induction-ready, centered on the cooking zone, and not too small for the zone you're using.



Visit [Frigidaire.com](http://Frigidaire.com) to see our lineup of induction-ready cookware!

## QUICK CARE



### A little love goes a long way

Quick ongoing care keeps your range working great for years to come! Clean with warm water and mild soap, or use Frigidaire™ ReadyClean Oven and Microwave Cleaner. To maintain and protect a flawless cooktop finish, try Frigidaire™ ReadyClean Glass and Ceramic Cooktop Cleaner, available on our website.

## FAQs

### Why does my range make noises when I'm cooking?

Temp changes during preheat and cool-down can make parts of the range expand and contract. The controls click as they work to create even cooking temps in the oven and on the cooktop zones. Different fans run to heat up the oven or cool down different parts of range, even when it's off. On induction cooktops, cookware can sometimes vibrate slightly, causing a light buzzing noise. These sounds are normal.

### This oven doesn't work like my old one. What's wrong?

We know adjustment isn't always easy. As you get used to a new range, you may need to test and adjust cooking times and temperatures for recipes. Consult your Use & Care Guide for bakeware and cooking recommendations, and to see detailed instructions on how to adjust temperature. Call us if you need help!

### Why does my oven smoke when I use the broil setting?

Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, place food further away from the element. Broil with the oven door closed, and watch food to prevent burning.

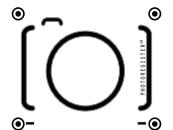


Find more troubleshooting tips in the back of your Use & Care Guide.

## LET'S MAKE IT OFFICIAL!

Take the first step to becoming a part of the Frigidaire family by registering your new range.

Look for the Photoregister<sup>SM</sup> icon on your registration card.



WE ARE  
*here*  
FOR YOU



Have a question?



Want help?



Need service?

owner support

[frigidaire.com](http://frigidaire.com) 1 (800) 374-4432

[frigidaire.ca](http://frigidaire.ca) 1 (800) 265-8352

