FRIGIDAIRE GALLERY

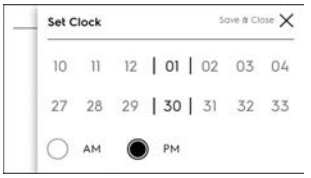


GETTING *Started* WITH YOUR ELECTRIC WALL OVEN

BEFORE YOU START

Set up your oven
Remove all packaging material and tape and make sure your oven racks are in place prior to operating the wall oven. Check out your Use & Care Manual for tips to help care for your wall oven.

Set your clock
It's easy! Touch Menu Options and scroll to select Clock. Touch Set Clock and set time using graph.

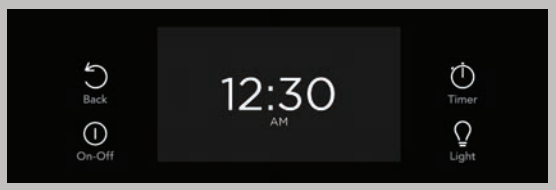


Before cooking for the first time
Set your oven to Bake at 350°F/ 177°C for about 30 minutes. As the wall oven gets settled in your home, it's normal to experience some noises and smoke.

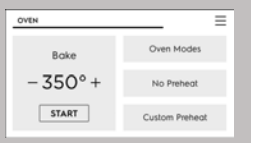
YOU'RE IN CONTROL

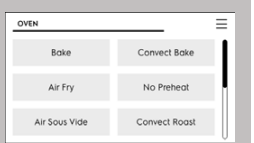
Your oven controls
Using your oven starts with pressing the keys on your oven control.

GET STARTED



1. Press **ON/OFF** button or touch the screen to get started.
2. Select **Start** to begin a bake cycle at 350°. Press **+** or **-** to adjust the temperature.
3. To select a different cooking mode, touch **Oven Modes** and scroll down to view cooking modes available.
4. Touch **Start**. To cancel cooking anytime, touch **Cancel**.





- Use the **Timer** or the **Cook Time** feature to help monitor your cooking time.
- Setting **Cook Time** shuts the oven off once the cook time is complete.

OVEN MODE HIGHLIGHTS

- Start baking immediately with **No Preheat**. Simply place your food in the cold oven — no need to wait for the oven to heat up.
- Deliver all of the flavor and none of the guilt with **Air Fry**. Get crispier foods using little or no oil.
  - For best results, use the Air Fry tray on rack position 3.
  - Place a cookie sheet on rack position 1 to catch any crumbs.
- On double wall ovens, easily switch between the upper and lower oven by touching the **Upper Oven** and **Lower Oven** tabs in the display.

For more cooking and rack position tips, refer to your Use & Care Manual.

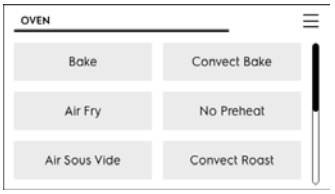
REMEMBER

- Do not use aluminum foil or any other materials to line the oven bottom, walls, racks or any part of the oven.
- All oven racks should be removed before a self clean operation.

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OVEN MODES

Touch Oven Modes and scroll to explore your cooking options.



BAKE surrounds food with gentle, rising heat to cook delicate foods.

CONVECT BAKE uses a fan to circulate heat for quick and even results when baking with multiple racks.

AIR FRY quickly and evenly circulates heated air to deliver crispy, golden results with little to no oil.

NO PREHEAT eliminates the need to wait for the oven to heat up when single rack baking with packaged and convenience foods.

AIR SOUS VIDE uses hot circulating air to preserve nutrients and flavors as your food cooks slowly at low temperatures.

CONVECT ROAST uses a convection fan to gently brown meats and seal in the juices.

BROIL is for broiling and grilling foods under direct, high heat.

MULTI-RACKS allows the oven to make adjustments when two rack baking for best results.

STEAM BAKE is recommended for baking moist and flavorful breads and pastries for improved browning and flaky crusts.

STEAM ROAST is recommended for roasting meat or poultry that results in a crispy outside and juicy inside.

KEEP WARM is used to keep cooked foods at serving temperature (140°F / 60°C to 200°F / 93°C) in the oven.

DEHYDRATE uses the Air Fry tray to circulate air around the food for faster preservation.

FOOD PROBE monitors the internal temperature of large cuts of meat with a probe. An alert will sound once the desired set target temperature is reached.

COOK TIME counts down your set cooking time and shuts off the oven when complete.

NOTE: Monitor foods when using Air Fry and Steam Bake and Steam Roast since they may cook foods faster than traditional bake.

QUICK CARE

A little love goes a long way
Quick ongoing care keeps your wall oven working great for years to come!

Be gentle
Clean with warm water and mild soap, or use Frigidaire ReadyClean™ Oven and Microwave Cleaner.

For heavy soils, use **SELF CLEAN.**
SELF CLEAN uses high temperatures to eliminate heavier soils and reduces them to a powdered ash you can easily wipe away.

FAQs

Why does my wall oven make noises when I'm cooking?
Temperature changes during preheat and cool-down can make parts of the wall oven expand and contract. The controls click as they work to create even cooking temperatures. Different fans run to heat up and cool down different parts of the oven, even when it's off. 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 wall oven, you may need to test and adjust cooking times and temperatures for recipes. Consult your Use & Care Guide for detailed instructions on how to adjust temperature or call Frigidaire Owner Support 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. Watch food to prevent burning.

Why does my oven smoke when I use Air Fry?
Air Fry circulates super-heated air all around food and bakeware. Some smoke is normal. Drippings from high-fat or greasy foods combined with hot air from the oven can cause smoke to occur. Place an extra baking tray underneath the Air Fry tray on the lower rack position to catch drippings and crumbs. For best results, visit Frigidaire.com to purchase the Air Fry tray.

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 wall oven.

Look for the Photoregister℠ icon on your registration card.

WE ARE *here* FOR YOU

Have a question? Want help? Need service?

1 (800) 374-4432
frigidaire.com
owner support

