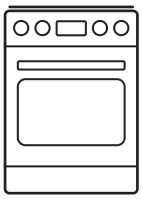
FRIGIDAIRE

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**EN** User Manual | **Gas Range**

**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.

FAQ, helpful tips and videos, cleaning products, and kitchen and home accessories are available at **http://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.

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# 1. IMPORTANT SAFETY INFORMATION

## 1.1 Keep a record for quick reference

Model number

.....

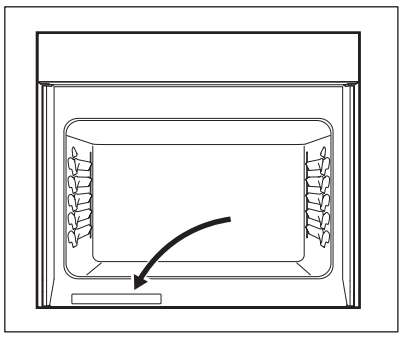
Serial number

.....

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.

Read safety precautions in this manual before installing or using your appliance. 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.

## 1.2 ✓ Installation checklist

- ❒ Read all the safety instructions in the front of your user manual.
- ❒ Remove all packaging materials from your appliance before cooking.
- ❒ Confirm that the electrical power to the appliance is turned on.
- ❒ Confirm that the gas regular is turned on Check your installation instructions if you need help.
- ❒ Wipe out the inside of the oven cavity with a damp cloth.
- ❒ Apply a thin layer of cooking oil to the sides of the oven racks to keep them gliding smoothly.
- ❒ Set the clock. Refer to the Setting Oven Controls chapter.
- ❒ Test all surface elements/burners to make sure they are working properly.
- ❒ Before cooking, set the oven to bake at 350°F (177°C) for 30 minutes. Some noise and odors are normal on the first cooking cycle.
- ❒ Remember to complete your product registration.

## 1.3 Safety definitions

⚠

This is the safety alert symbol. It is used to alert of potential personal injury hazards. Follow 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, service or the gas supplier.

### ⚠ WARNING!

Never operate the top surface cooking section of this appliance unattended.

- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- If a fire should occur, keep away from the appliance and immediately call your fire department.

Do not attempt to extinguish an oil / grease fire with water.

### ⚠ WARNING!

**Tip over hazard**



- A child or adult can tip the oven and be killed.
- Install the anti-tip device to oven and/or structure per installation instructions.
- Ensure the anti-tip device is re-engaged when the oven is moved.
- Do not operate the oven 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.

## 1.4 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.

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 32ºF (0ºC) 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.

### ⚠ WARNING!

Air curtain or other overhead range hoods 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.

## 1.5 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.

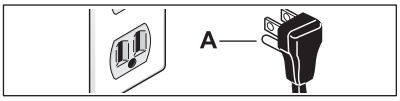
Proper Installation - Be sure your appliance is properly installed and grounded by a qualified technician. In the United States, install in accordance with the National Fuel Gas Code ANSI Z223.1/NPFA No. 54, latest edition and National Electrical Code NFPA No. 70 latest edition, and local electrical 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. 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.

Do not, under any circumstances, cut, remove, or bypass the grounding prong (A). Always use the power cord with a three-prong grounded plug and grounding type wall receptacle.



If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle, installed by a qualified technician.
See the installation instructions packaged with this appliance for complete installation and grounding instructions.

## 1.6 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.

## 1.7 Important instructions for using the appliance

**⚠ WARNING!**

- Do not store flammable materials in ovens, microwaves, near surface burners or elements, or in the storage or warming 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.
- 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 an entire rack with materials such as aluminum foil. Doing so blocks airflow 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.
- 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, or 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.

## 1.8 Important instructions for using gas cooktops

**⚠ 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.
Never leave surface elements unattended. Boil-overs may cause smoking and greasy spills that may ignite. A pan that has boiled dry could be damaged and may damage the cooktop.
Glazed cooking utensils - Only certain types of cookware are suitable for cooktops service and must be magnetic to work properly on the induction zones. Check the manufacturer's recommendations for cooktop use to ensure that the cookware is compatible with induction cooking.

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

## 1.9 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.

## 1.10 Important instructions for cleaning the 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.

## 1.11 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

# 2. COOKING RECOMMENDATIONS

### 2.1 Special Features

Use the special features of your oven to get the best baking and roasting results.

| Goal | Feature |
|---|---|
| • Breads and pastries that rise higher with a crispy, golden crust and a light and flaky interior | Steam Bake<br>Steam baking slows the formation of the crust, allowing your dough to grow longer before the crust forms. |
| • Moist and tender meats with a golden, crispy skin on the outside. | Steam Roast<br>The humidity of steam roasting prevents meats from drying out during the cooking process. |
| • Golden, crispy chicken wings<br>• Crunchy vegetable chips<br>• Juicy chicken Parmesan<br>• Perfectly crisp tempura shrimp, samosas, and more | Air Fry<br>The hot air convection makes crisp, golden fried foods without the splatter. For even heating on all sides and large capacity, use the Air Fry tray. |

| Goal | Feature |
|---|---|
| • Prepare convenience foods without delay | No Preheat<br>Get your culinary delights on the table faster. |
| • Perfectly browned baked goods<br>• Evenly cooked roasts and braises | Convection Cooking<br>Even your most challenging recipes turn out delicious with the precisely-controlled heat and air circulation of Advanced Convection. |
| • Prevent build-up of burned, spilled food in the bottom of the oven | One hour Steam Clean<br>Keep youe oven looking its best with the one hour Steam Clean cycle that is chemical and odor free. |

## 2.2 Bakeware

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

| Material | Attributes | Recommendation |
|---|---|---|
| Shiny metal bakeware | Shiny, aluminum, and non-coated bakeware is the best for even heating. It is suitable for all baked goods. | Recommended cooking temperatures and times are based on shiny metal bakeware. |
| Dark metal bakeware | Dark bakeware cooks hotter than shiny bakeware. | Reduce the cooking temperature by 25°F / 13-14°C when you use a dark bakeware. |
| Glass bakeware | Glass bakeware cooks hotter than shiny bakeware.<br>Glass is convenient, you can use the same piece of bakeware for cooking, serving, and storing food. | Reduce the cooking temperature by 25°F / 13-14°C when you use a glass bakeware. |
| Insulated bakeware | Insulated bakeware cooks cooler than shiny bakeware.<br>Insulated bakeware is designed for baking in gas oven. | When you use insulated bakeware, the recipe baking time may be longer than usual. |

## 2.3 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, you may need to slightly reduce a cooking time. | If food is too dark or overcooked, use the minimum cook time in the recipe or packaging.<br>If food is too light or undercooked, use the middle to maximum cook time recommended in the recipe or on the packaging. |
| High altitude | Air is drier and air pressure is lower.<br>Water boils at a lower temperature, and liquids evaporate faster.<br>Foods may take longer to bake.<br>Doughs may rise faster. | Adjust cooking temperature, cooking time or recipes as needed.<br>Increase amount of liquid in baking recipes.<br>Increase cook time on cooktop. Cover dishes to reduce evaporation.<br>Increase bake time or oven temperature.<br>Reduce the amount of baking soda or baking powder in recipe. Reduce rising time or punch down dough and allow it to rise twice. |

## 2.4 Cooking Results

Small adjustments may help you achieve the best results.

| 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. |

## 2.5 Cooking Tips

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

| Situation | Recommendation |
|---|---|
| **Baking** | |
| Rack placement | Refer to Setting Oven Controls. |
| 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 you check the 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, refer to Setting Oven Controls. |
| Steam Bake | For directions, tips, and benefits, refer to Setting Oven Controls. |

| Situation | Recommendation |
|---|---|
| Food placement | Allow at least 2 inches / 5 cm of space between bakeware for proper air circulation. |
| **Broiling / Roasting** | |
| Broiling pan | For best results when broiling, use a broil pan with an insert designed to drain the fat from the food, help avoid spatter, and reduce smoke. The broiler pan catches grease spills, and insert helps prevent grease splatters. |
| **Convection cooking** | |
| Convection attributes | 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.<br>Convection saves time when you use multiple racks or cook several food items at once. |
| Convection bake | Reduce cooking temperature by 25°F / 13-14°C from the recipe unless the recipe is written for convection baking. Preheat the oven for best result. |
| Convection roast | Convection roast is best for meats and does not require preheating for most meats and poultry. 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.<br>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. If the food probe is included with your appliance, use it. If not, you can buy it in most grocery and home goods stores. Arrange oven racks so large cuts of meat and poultry are on the lowest rack of the oven.<br>Do not cover foods when dry roasting - covering will prevent the meat from browning properly. 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. |

# 3. BEFORE SETTING SURFACE CONTROLS

**⚠ WARNING!**

Refer to Safety chapters.

## 3.1 Gas Surface Burner Types

The cooktop is equipped with gas surface burners with different BTU ratings.

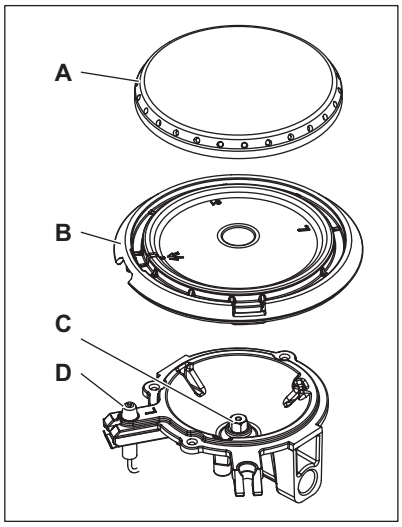
The ability to heat food quickly and in large amounts increases as the burner size increases:

- 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.

Regardless of size, always select cookware what 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.

**Burner Overview**




**A.** Burner Cap
**B.** Burner Head
**C.** Orifice Holder
**D.** Ignitor

### 3.2 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.

1. Remove all packing material from cooktop area.
2. Make sure burner head and caps are properly placed on the surface burners.

**IMPORTANT**

The burner head has a whole which fits over the ignitor. Make sure the head fits snugly before placing the burner caps.

**NOTE**

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

**⚠ 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.

### 3.3 Using Proper Cookware

The size and type of cookware used will influence the heat setting needed for best cooking results.

Correct cookware:

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

Incorrect cookware:

- Bottom curved or warped.
- Cookware larger than the Cooking Zone by more than 0,5 inch (12 mm).
- Heavy handle tilts pan.
- Pan is much smaller than the Cooking Zone.

Cookware material types:

- 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 may vary depending on base material.
- Glass - slow heat conductor

**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.

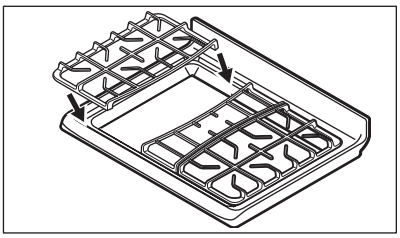
**IMPORTANT**

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

### 3.4 Install Burner Grates

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

**Grate Installation**



**IMPORTANT**

- Make sure that the burner grates are properly placed on the cooktop before using the surface burners. The grates are designed to rest inside the recess on the cooctop.
- 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.

### 3.5 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 available as well as follow recommendations for home canning procedures.

Canning recommendations:

- 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 surface element markings or burner.
- It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops, and 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.

**⚠ CAUTION!**

Do not leave water bath or pressure canners on high heat for an extended amount of time.

## 4. SETTING SURFACE CONTROLS

**⚠ WARNING!**

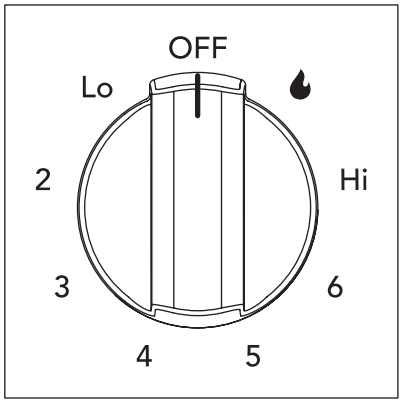
Refer to Safety chapters.

### 4.1 Setting a Surface Burner

1. Place cooking utensil on the center of surface burner grate. Make 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 position. Visually check that the burner has a steady gas flame,
4. 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.

**Surface control knob**




## ⚠ 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.

## NOTE

- When setting a surface control knob to position, all of the electronic surface ignitors 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 .
  Once the burners ignites, push in and turn knob out of then to the desired flame setting. Use caution when lightning surface burners manually.

### 4.2 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 cine 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. See the table below.

**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.

**Recommended flame settings for cooking**

| Flame size | Type of cooking |
|---|---|
| High flame | Start most foods, bring water to a boil, pan broiling |
| Medium flame | Maintain a low boil, thicken sauces, gravies, steaming |
| Low flame | Kepp foods cooking, poaching, stewing |

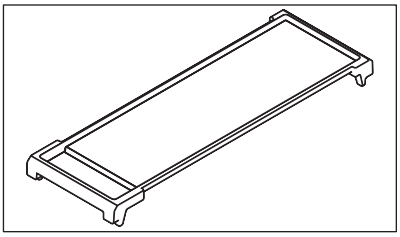
These settings are based on medium-weight metal or aluminum pans with lids. Settings may vary when using other types of pans.

## ⚠ 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.

### 4.3 Cooking with a Griddle (some models)

**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 griddle in a dishwasher.

If you would like to purchase a griddle, you can order it from Frigidaire.com.

**Using the griddle:**

1. Put the griddle securely in place of the middle burner grate.
2. Preheat the griddle for 5 minutes on 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.

# 5. BEFORE USING THE OVEN

## ⚠ WARNING!

Refer to Safety chapters.

### 5.1 Oven Vent Location

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.

Steam or moisture may appear near the oven vent. This is normal.

## IMPORTANT

Do not block oven vent or cover the openings with aluminium foil or any other material.

## ⚠ WARNING!

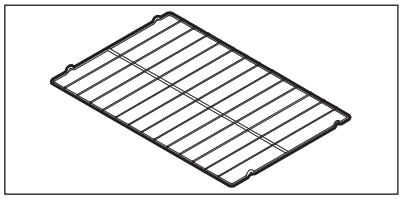
Protective Liners — Do not use aluminum foil (or any other material) or liners to line the oven bottom, walls, racks or any other part of the range. Doing so will alter the heat distribution, produce poor baking results, and possibly cause permanent damage to the oven interior. Improper installation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

## ⚠ 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.
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.

### 5.2 Types of Oven Rack

**Flat Oven Rack**



Flat oven racks may be used for most cooking needs and may be placed in most oven rack positions.

### 5.3 Removing and Arranging Oven Racks

## ➲ IMPORTANT

Always arrange the oven racks when the oven is cool.

To remove oven racks

1. Pull the rack straight forward until it reaches the stop position.
2. Slightly lift up front of the oven rack and slide it out.

To replace oven racks

1. Place oven rack on the rack guides on both sides of oven walls.
2. Lift the front of the oven rack slightly upward and slide it back into place.

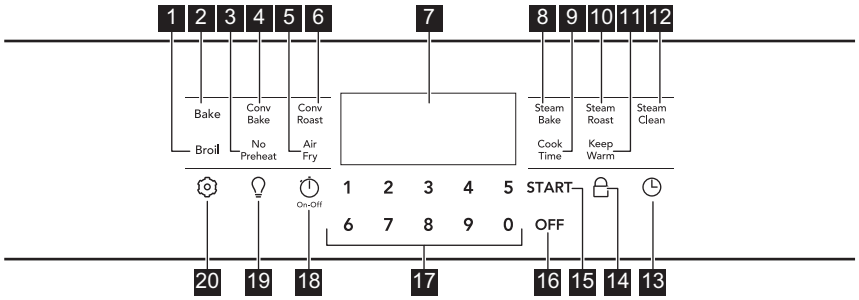
Ensure that oven rack is level before using it.

# 6. SETTING OVEN CONTROLS

## ⚠ WARNING!

Refer to Safety chapters.

### 6.1 Oven Controls




1. **Broil** - for broiling and grilling foods under direct, high heat.
2. **Bake** - for delicate foods that need heat to rise and move gently in the oven.
3. **No Preheat** - for single rack baking with packaged and convenience foods.
4. **Conv Bake** - circulates the oven heat continuously for baking.
5. **Air Fry** - for preparing packaged and convenience foods with little or no oil.
6. **Conv Roast** - combines a cook cycle with the convection fan and elements to rapidly roast meats and poultry.
7. **Display** - shows the countdown time.
8. **Steam Bake** - creates the best conditions for baking bread on a single rack.
9. **Cook Time** - sets the oven to run for a period of time and then turn off .
10. **Steam Roast** - creates the best conditions for roasting proteins.
11. **Keep Warm** - to keep cooked foods at serving temperature in the oven.
12. **Steam Clean** - starts a steam cleaning cycle to loosen light soils.
13. **Clock** - to set the time of day.
14. **Lock** - deactivates the control panel to prevent accidental operation of the appliance.
15. **START** - starts cooking functions and sets the clock.
16. **OFF**- turns off all cooking functions.
17. **Number Keys** - to set temperature and time.
18. **Timer On/Off** - to set or cancel the minute timer.
19. **Oven Light** - to turn the interior light on and off. The oven light also turns on automatically when you open the door.
20. **Settings** - to set user preferences for various control functions, including:
    - **CLoC:** to set clock to 12-hour or 24-hour mode.
    - **Hour:** to switch between the 12-hour energy saving feature or Continuous Bake.
    - **Aud:** to set the volume of control keys or to operate in silent mode.
    - **F-C:** display temperatures in Fahrenheit or Celcius.
    - **rSEt:** to reset all user preferences to original factory settings.
    - **uPo:** to adjust the oven temperature settings.
    - **E-SA:** to turn the 12-hour energy savings feature on or off .

**Minimum and maximum control settings**

| Feature | Mode | Min.Temp/Time | Max.Temp/Time |
|---|---|---|---|
| No Preheat | | 170°F (77°C) | 550°F (288°C) |
| Bake | | 170°F (77°C) | 550°F (288°C) |
| Broil | | 400°F (204°C) | 500°F (260°C) |
| Air Fry | | 170°F (77°C) | 550°F (288°C) |
| SousVide | | 100°F (38°C) | 205°F (94°C) |
| Steam Bake | | 215°F (102°C) | 550°F (288°C) |
| Steam Roast | | 215°F (102°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) |
| Keep Warm | | 140°F (60°C) | 200°F (93°C) |
| Cook Time | 12 h | 0:01 min | 11:59 h/min |
| | 24 h | 0:01 min | 11:59 h/min |

| Feature | Mode | Min.Temp/Time | Max.Temp/Time |
|---|---|---|---|
| Clock | 12 h | 1:00 h./min | 11:59 Hr./Min. |
| | 24 h | 0:00 min | 23:59 h/min |
| Timer On/Off | | 0:01 min | 11:59 h/min |
| Delay Start | | 0:01 min | 1 h/min |
| Steam Clean | | 2 h | 4 h |

### 6.2 Setting the Clock

Set the clock to the correct time of day before using the appliance.

**NOTE**

When the appliance is first plugged in or if the power supply is interrupted, the display will flash 12:00. In this case, skip to Step 4 of the instructions below.

To set the clock:

1. Press ⏲.
2. Enter the correct time using the **Number Keys**.
3. Press **START**.

**NOTE**

You cannot change the clock when the oven is set for cooking.

### 6.3 Setting 12 hr or 24 hr Display Mode ("Hour")

The clock display mode allows you to select 12 hr or 24 hr modes. The factory pre-set clock display mode is 12 hours.

To set display mode:

1. Press ⚙ until **"Hour"** appears on the display.
2. Press **START**.
3. Press ⚙ to switch between 12 hr and 24 hr setting.
4. Press **START** to confirm the desired clock setting.

Display will return to the settings menu. After a few seconds, it will return to the time of day.

### 6.4 Setting a Silent Control Panel Mode ("Aud")

When selecting a function, an audible tone is heard each time a key is pressed. You can set the control to silent operation, if needed.

To set the controls for silent mode:

1. Press ⚙ until **"Audio"** appears on the display.
2. Press **START**.
3. Press ⚙ to switch between **"oFF"** and **"on"**.
4. Press **START** to confirm the desired setting.

Display will return to the settings menu. After a few seconds, it will return to the time of day.

### 6.5 Setting Temperature Display ("F-C")

The default unit in which temperature is displayed is Fahrenheit (°F). You can change the unit to Celsius (°C). You can set the oven to operate at any temperature from 170°F (77°C) to 550°F (287°C).

To change the temperature unit:

1. Press ⚙ until **"F-C"** appears on the display.
2. Press **START**.
3. Press ⚙ to switch between **"F"** and **"C"**.
4. Press **START** to confirm the desired setting.

Display will return to the settings menu. After a few seconds, it will return to the time of day.

### 6.6 Restore Factory Settings ("rESEt")

Your appliance was set with default oven control settings. You can change the following settings while using the appliance over time:

- 12 hr or 24 hr display mode
- Continuous bake or 12-hour energy savings mode
- Silent or audible controls
- Oven temperature display (Fahrenheit or Celsius)
- Oven temperature adjustments ("UPO")

To restore oven control to factory default settings:

1. Press ⚙ until **"rESEt"** appears on the display..
2. Press and hold **START** for 3 seconds. The control has been reset with the default settings.

### 6.7 Continuous Bake Setting or 12-hour Energy Saving Feature ("E-S")

The oven control has a built-in 12-hour energy saving feature that will shut off the oven if the oven is left on for more than 12 hours. The oven control can be programmed to override this feature for continuous baking.

To change the continuous bake setting:

1. Press ⚙ until **("E-S")** appears on the display.
2. Press **START**.
3. Press ⚙ to switch between **"oFF"** and **"on"**.
4. Press **START** to confirm the desired setting.

Display will return to the settings menu. After a few seconds, it will return to the time of day.

### 6.8 Setting the Minute Timer

The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes. The minute timer can be used alone or while using any of the other oven features. If another feature is active when the minute timer is active, the minute timer will show in the display. To view information about other active features, press the key for that feature.

**NOTE**

The Minute Timer does not start or stop the cooking process.

Example: Setting timer for 15 minutes.

1. Press ⏻ On-Off.
2. Use the **Number Keys** to enter the desired time in hours and minutes.
3. Press ⏻ On-Off. The timer will begin to countdown. When the set time ends, the display will show **"End"**.

To turn the timer off at any time, press ⏻ On-Off.

The timer will beep three times and will continue to beep three times every minute until ⏻ On-Off is pressed.

### 6.9 Operating Oven Light

The interior oven light will automatically turn on when the oven door is opened.

Press 💡 to turn the interior oven light on and off whenever the oven door is closed.

For best baking results, do not leave oven light on while baking.

To change the interior oven light, refer to Care and Cleaning.

### 6.10 Oven Lock

The appliance can be programmed to lockout: cooktop surface, oven control keys.

To activate the lockout feature:

1. Press and hold the 🔒 key for 3 seconds.
2. Once the controls are locked, 🔒 will appear on the display.

To cancel the oven lockout feature:

1. Press and hold the 🔒 key for 3 seconds.
2. When the lock icon no longer displays, the oven control keypad is available for use.

## NOTE

If you press any key when the oven lockout is active, the control will triple beep, indicating the action is not possible.

### 6.11 Setting Bake

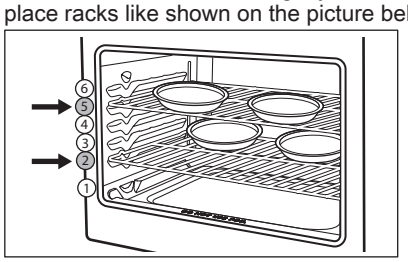
Bake cooks with heat that rises from the oven bottom. The heat and air circulate naturally in the oven. A tone will sound indicating when the set bake temperature is reached and to place the food in the oven. The convection fan will turn on in preheat and then cycle on and off as needed during baking. Bake may be set for any oven temperature between 170°F (77°C) to 550°F (288°C).

## ⚠ CAUTION!

Always use pot holders or oven gloves when using the oven. When cooking the oven interior, oven racks, and cooktop will become very hot. There is a risk of burns!

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.
- For best results when baking layer cakes using two oven racks, place racks like shown on the picture below.




- When using any single rack for baking cookies, cakes, biscuits, or muffins use rack position 3.
- Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.
- Dark or dull bakeware absorbs more heat than shiny bakeware, resulting in dark or overbrowned foods. It may be necessary to reduce oven temperature or cook time to prevent overbrowning of some foods.
- Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies, and muffins.
- Do not open oven door often. Opening the door will reduce the temperature in the oven and may increase cook time.
- Do not leave oven light on while baking.

## IMPORTANT

The oven will bake no longer than 12 hours. If you wish to bake for a longer period, see “Continuous Bake Setting or 12-hour Energy Saving Feature (E-SA)” section for detailed information.

To set Bake for (default) oven temperature of 350°F:

1. Press **Bake**. **"Bake"** and **350°** will appear on the display.
2. Press **START**.

To cancel Bake at any time, press **OFF**.

To change the oven temperature to 425°F when the oven is baking:

1. Use the **Number Keys** to enter a new temperature of 4 2 5.
2. Press **START**. If you do not press the **START**, the temperature will return to the previous setting.

To cancel Bake at any time, press **OFF**.

### 6.12 Setting Conv 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. The convection fan will turn on in preheat and remain on during baking. Convection Bake may be set for any oven temperature between 170°F (77°C) and 550°F (288°C).

## ⚠ CAUTION!

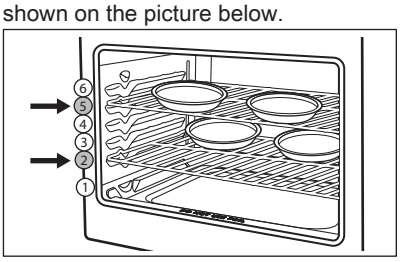
Always use pot holders or oven gloves when using the oven. When cooking the oven interior, oven racks, and cooktop will become very hot. There is a risk of burns!

Benefits of convection cooking include:

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

Baking tips:

- Fully preheat the oven before baking items like cookies, cakes, biscuits and breads.
- When baking cakes using two oven racks, place bakeware like shown on the picture below.




- When using any single rack for baking cookies, cakes, biscuits or muffins, use rack position 3.
- Unless the recipe is written for convection cooking, use Conv Convert to reduce oven temperature from the recipe’s recommended oven temperature.
- Dark or dull bakeware absorbs more heat than shiny bakeware, resulting in dark or overbrowned foods. It may be necessary to reduce oven temperature or cook time to prevent overbrowning of some foods.
- Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies, and muffins.
- Do not open oven door often. Opening the door will reduce the temperature in the oven and may increase cook time.
- Do not leave oven light on while baking.

To set Convection Bake with a default oven set temperature of 325°F:

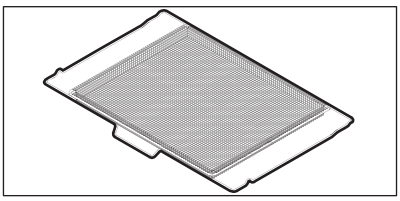
1. Press **Conv Bake**.
2. **"Conv Bake"** and **325°** will appear on the display.
3. Press **START**. The convection fan will turn on and stay on during the cooking process.

To cancel Convection Bake at any time, press **OFF**.

### 6.13 Setting Air Fry

The Air Fry function works best for single rack baking with packaged and convenience foods. It works well with most recipes and can be programmed for temperatures between 170°F and 550°F. Follow the instructions on the food packaging regarding quantity, time, and cooking temperature.

Frigidaire offers an optional Air Fry Tray specifically designed to deliver superior performance.



Some benefits of the optional 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.
- Compatible with convection ovens.
- The optional Air Fry tray may be purchased from www.frigidaire.com.

Air Fry tips:

- Food should be arranged in single layers on the Air Fry tray and placed on rack position 3 for best results.
- When using the Air Fry tray, place a large cookie sheet on rack position 1 to catch any crumbs or drippings.
- Leave oven light off when baking.
- Food may need to be removed early and should be checked at the 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 rack as suggested.
2. Press **Air Fry**.
3. Use the **Number Keys** to select temperature for particular food.
4. Press **START**.
5. When preheat tone sounds, place the tray on rack position 3.
6. Press **OFF** to return display to show the time of day.

| Food Type | Quantity (oz.) | Temperature | Cook Time (min.) |
|---|---|---|---|
| Frozen Tater Tots | 48 | 450°F - 232°C | 29-33 |
| Frozen Golden Fries | 48 | 425°F - 218°C | 25-35 |
| Frozen Chicken Nuggets | 48 | 400°F - 205°C | 13-15 |
| Frozen Crispy Chicken Strips | 48 | 400°F - 205°C | 20-22 |
| Frozen Hot Wings Bone-In | 48 | 450°F - 232°C | 25-28 |
| Frozen Chicken Wings | 48 | 375°F - 190°C | 60-65 |
| Fresh Chicken Wings | 48 | 450°F - 232°C | 30-40 |

### 6.14 Setting Broil

Use the Broil function to cook foods that require direct exposure to radiant heat for optimum browning results. Broiling may produce smoke. If smoke is excessive, place food further away from the flames.

This function has two settings: HI and LO.

**⚠ WARNING!**

Should an oven fire occur, leave the oven door closed and turn off the oven. 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 gloves when using the oven. When cooking the oven interior, oven racks, and cooktop will become very hot. There is a risk of burns!

**➔ IMPORTANT**

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.

**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 within 30 seconds from the start of the alarm, the oven will turn off.

To set broil with the default broil temperature of

550°F:

1. Place the racks in the oven while they are still cold.
2. For optimum browning results, preheat oven for 5 minutes before adding food. Broil with oven door closed.
3. Place the bakeware in the oven.
4. Press **Broil**.
5. Use the **Number Keys** to enter a new temperature from 400°F (204°C) to 500°F (260°C).
6. Press **START**.
7. Broil on one side until food is browned; turn and broil other side until done to your satisfaction.
8. When finished broiling, press **OFF**.

To cancel Broil at any time, press **OFF**.

### 6.15 Notes for Broiling

- Always arrange oven racks when the oven is cool.
- Broil with oven door closed. If broiling with door open, an alarm will sound alerting you to close the door. If left open, the Broil function will be canceled.
- For best results, use a broil pan with broil pan insert designed to drain the fat from the food, help avoid spatter and reduce smoking.
- When broiling, always pull the oven rack out to the stop position before turning or removing food.
- If a broiler pan and insert are not supplied with this appliance, they may be purchased from www.frigidaire.com.

| Food | Rack Position | Temperature | Cook time (min) | | Internal Temperature | Doneness |
|---|---|---|---|---|---|---|
| | | | 1st side | 2nd side | | |
| Steak 1" thick | 6 | HI | 5 | 4 | 140ºF (60ºC) | Rare 1) |
| Steak 1" thick | 5 or 6 | HI | 6 | 5 | 145ºF (63ºC) | Medium |
| Steak 1" thick | 5 or 6 | HI | 7 | 6 | 170°F (77ºC) | Well |
| Pork Chops 3/4” thick | 5 | LO | 12 | 10 | 145ºF (63ºC) | Well |
| Chicken bone-in | 4 | LO | 20 | 10 | 165°F (74°C) | Well |
| Chicken boneless | 5 | LO | 8 | 6 | 165°F (74°C) | Well |
| Fish | 5 | HI | as directed | | 145ºF (63ºC) | Well |
| Shrimp | 4 | HI | | | 145ºF (63ºC) | Well |
| Hamburger 1” thick | 4 | HI | 4 | 4 | 145ºF (63ºC) | Rare 1) |
| Hamburger 1” thick | 4 | HI | 6 | 5 | 145ºF (63ºC) | Medium |
| Hamburger 1” thick | 4 | HI | 7 | 6 | 160 °F (71ºC) | Well |

1) 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 (77ºC). Allow cooked meat to rest for at least 3 minutes before serving.

## NOTE

Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, place food further away from element. Always watch foods carefully to prevent burning.

### 6.16 No Preheat

The function is available for single-rack baking with packaged and convenience foods. You can also use it with regular recipes. Use the function with temperatures between 170°F (77°C) and 550°F (288°C). Follow the recipe or package directions for food preparation time and temperature.

During the function:

- The oven elements cycle on and off.
- The convection fan turns on and stays on until you cancel the function.

Cooking times may vary depending on your preference for doneness. Watch the food closely.

## ⚠ CAUTION!

Always use pot holders or oven mitts when using the oven. The oven interior, oven racks, and cooktop become very hot during cooking. These hot surfaces can cause burns.

Important:

- Always place food on rack position 3.
- Place the food with the pan or bakeware at the front of the oven rack.
- When using the function, use bakeware with low or no sides. This allows the air to circulate around the food evenly.
- Place food that comes in strips, such as fish sticks and chicken tenders, on the pan with the ends pointing to the sides of the oven. Follow the package directions for food preparation time and temperature.
- Food may need to be removed early. Check it at the minimum recommended cook time.
- The function works best when cooking foods longer than 10 minutes. If directions call for a shorter cooking time, a few extra minutes may be required for optimal cooking results.
- Do not open the oven door often. Opening the door reduces the temperature in the oven and may increase cook time.
- Leave oven lights off while cooking.

**To set the function temperature for 350°F:**

1. Arrange the interior oven racks.
2. Press **No Preheat**.
3. Set temperature or use default setting: 350°F.
4. Press **START**.
5. Set **Cook Time** if needed.
6. Press **START**.

## NOTE

If you set a Cook Time, the oven turns off automatically when the time expires. Foods with a Cook Time under 10 minutes may need extra time.

7. When cooking ends, **"End"** appears on the display.
8. Press **OFF** to return display to show the time of the day.

To cancel cooking at any time, press **OFF**.

### 6.17 SousVide Tips

Sous Vide is ideal for cooking meats to achieve tenderness without overcooking.

How Sous Vide Works:

Sous Vide is a French term meaning "under vacuum". It involves vacuum-sealing food in plastic pouches and then cooking it using hot water or air. The appliance uses hot air circulating around sealed pouches to cook food slowly at relatively low temperatures: 100°F to 205°F (38°C to 94°C).

Benefits of Sous Vide:

- Food does not lose flavor or aroma due to evaporation.
- Vitamins and minerals do not escape during cooking.
- The low cooking temperature leaves meat and fish more tender.
- Less spice is needed, as food keeps more of its natural flavor.
- The low cooking temperature greatly reduces the risk of overcooking. The food never gets hotter than the intended serving temperature.
- Timing is less critical. If different dishes are finishing at different times, food that has reached serving temperature can wait, since it stays at serving temperature in the cooking medium.

Food Safety:

Because Sous Vide cooks at relatively low temperatures, safe food handling is especially important:

- Always keep raw food in safe conditions before you start cooking.
- Clean the raw food before you start cooking.
- Use Sous Vide Table below to find the recommended cooking time and temperature for the food.
- Food should be between 34°F and 37°F (normal refrigerator temperatures) when preparing to place food in Sous Vide vacuum pouch.
- Sous Vide dishes are best served immediately after cooking. If food is not served immediately, use an ice bath to chill it quickly and then keep it refrigerated for up to 3 days.
- Do not use Sous Vide to reheat leftovers.
- Do not allow raw food to contact cooked food during preparation. Do not use the same tools on different food items without washing them.
- If the recipe includes raw eggs, keep the whites and yolks from touching the outsides of the shells.
- Blanching in boiling water or searing in a pan before Sous Vide cooking can destroy surface bacteria to improve food safety.
- Do not use Delay Start with the Sous Vide function.
- Do not use a meat probe with the Sous Vide function. Food needs to be sealed air-tight in a pouch for Sous Vide cooking.

**Sous Vide Table:**

| Food | Doneness | Temperature | Cooking Time | | |
|---|---|---|---|---|---|
| | | | Minimum | Target | Maximum |
| **Beef** | | | | | |
| Steak | Rare | 130°F / 54°C-55°C | 2 h | 3 h | 4h |
| Steak | Medium Rare | 135°F / 57°C-58°C | 2 h | 3 h | 4 h |
| Steak | Medium | 145°F / 62°C-63°C | 2 h | 3h | 4h |
| Steak | Medium Well | 150°F / 65°C-66°C | 2 h | 3 h | 4 h |
| Steak | Well | 160°F / 71°C-72°C | 2 h | 3h | 4 h |
| Roast | Rare | 135°F / 57°C-58°C | 6 h | 7h | 16 h |
| Roast | Medium Rare | 140°F / 60°C | 6 h | 7h | 16 h |

| Food | Doneness | Temperature | Cooking Time | | |
|---|---|---|---|---|---|
| | | | Minimum | Target | Maximum |
| Roast | Medium | 150°F / 65°C-66°C | 6 h | 7h | 16 h |
| Roast | Medium Well | 155°F/ 68°C-69°C | 6 h | 7h | 16 h |
| Roast | Well | 160°F / 71°C-72°C | 6 h | 7 h | 16 h |
| Chuck/Brisket | Rare | 140°F / 60°C | 20 h | 24h | 48 h |
| Chuck/Brisket | Medium Rare | 150°F / 65°C-66°C | 20 h | 24h | 48 h |
| Chuck/Brisket | Well | 180°F / 82°C-83°C | 20 h | 24 h | 48 h |
| **Pork** | | | | | |
| Chop | Medium | 150°F / 65°C-66°C | 2 h | 3h | 4 h |
| Chop | Well | 160°F / 71°C-72°C | 2 h | 3 h | 4 h |
| Roast | Medium | 150°F / 65°C-66°C | 2 h | 3h | 4 h |
| Roast | Well | 180°F / 82°C-83°C | 2 h | 3h | 4 h |
| Shoulder/Belly | Medium | 150°F / 65°C-66°C | 10 h | 24h | 48 h |
| Shoulder/Belly | Well | 180°F / 82°C-83°C | 10 h | 24h | 48h |
| **Chicken** | | | | | |
| Parts | Tender | 170°F / 76°C-77°C | 2 h | 2-1/2 h | 4h |
| **Fish** | | | | | |
| Steak | Tender | 105°F / 40°C-41°C | 1 h | 1-1 1/2h | 2h |
| Steak | Flaky | 125°F / 51°C-52°C | 1 h | 1-1 1/2h | 2 h |
| Steak | Well | 145°F / 62°C-63°C | 1 h | 2 h | 2 h |
| Fillet | Tender | 105°F / 40°C-41°C | 45 min | 1h | 1-1 1/2h |
| Fillet | Flaky | 125°F / 51°C-52°C | 45 min | 1 h | 1-1 1/2 h |
| Fillet | Well | 145°F / 62°C-63°C | 45 min | 1h | 1-1 1/2 h |
| **Vegetables** | | | | | |
| Squash | Cubes | 180°F / 82°C-83°C | 1 h | 1-1 1/2h | 4 h |
| Roots | Sliced/Cubes | 180°F / 82°C-83°C | 1 h | 1-1 1/2 h | 4 h |
| Potatoes | Sliced/Cubes | 200°F / 93°C-94°C | 1 h | 1-1 1/2 h | 4 h |
| **Fruits** | | | | | |
| Warm/Ripe | Sliced/Cubes | 155°F / 68°C-69°C | 45 h | 105min | 2 1/2 h |
| Soft | Purees | 180°F / 82°C-83°C | 15 min | 30 min | 90 min |

Steak thickness based on 1.5”. Thicker cuts may require longer times.

### 6.18 Vacuum Sealing for Sous Vide

Sous Vide cooking in your oven requires a vacuum sealer and vacuum pouches. The pouch needs to be sealed so no air or liquid can leak out. A pouch that leaks will produce poor cooking results and may produce smoke and residue that can burn during future cooking. Follow the instructions that come with your sealer and pouches.

- Use pouches that are specified for your sealer and for Sous Vide cooking.
- Do not reuse vacuum pouches.
- Put food in one layer in the pouch for even cooking.
- It is recommended to use one food portion per vacuum pouch.
- For most Sous Vide cooking, use the highest vacuum setting for best cooking results.
- Make sure that the closure of the pouch is clean to get a good seal. If cooking at higher temperatures (above 160°F / 71°C), double-seal the pouch.
- Vacuum pouches are solely for Sous Vide cooking and should not be used for regular baking or broiling.

### 6.19 Sous Vide Cooking

**NOTE**

If cooking multiple items at once, you may want to write the contents on the outside of the pouches before filling and sealing them.

1. Prepare the food and cut all of the ingredients.
2. Place the ingredients in the plastic pouch for your vacuum sealer. Add seasonings for cooking.
3. Vacuum seal the pouch, ensuring all air is removed and the seal is air-tight. If not cooking immediately, store the pouch in a refrigerator until it is ready to cook.

Setting Sous Vide

**IMPORTANT**

Since Sous Vide cooking allows for a suggested minimum cooking time and a target time, it is recommended to set the timer to at least the minimum time or to any time up to the target suggested time. With Sous Vide cooking, there is a maximum cooking time which allows the user more flexibility when cooking with no specific end time.

## NOTE

Use the settings recommended for the type of food in Sous Vide table.

## ⚠ CAUTION!

Even though Sous Vide cooks at relatively low temperatures, use care when handling the pouch and its contents, which will be hot to the touch. Only use temperatures below 140°F (60°C) for cooking foods that can be safely eaten raw.

## IMPORTANT

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) The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For beef medium 160°F, well done 170°F (77°C). Visit the USDA Food Safety and Inspection website at www.fsis.usda.gov.

To set Sous Vide:

1. Press ⚙ until **"SouS"** appears on the display.
2. Press **START**. Use number keys to set desired temperature. Press **START** again.
3. Open the plastic pouch, remove the food, finish with a final searing or grilling for a nice crust and roast flavor, add final seasonings or sauces if needed, and serve.
4. To cancel cooking at anytime press **OFF**.

### 6.20 Slow Cook

Use Slow Cook for foods that will cook or braise at low temperature for a long period of time.

For best results when using Slow Cook:

- Completely thaw all frozen foods before cooking.
- When using a single oven rack, place in oven rack position 2 or 3. Position racks to accommodate the size of various bakeware when cooking multiple food items.
- Do not open the oven door often or leave the door open when checking foods. If the oven heat escapes often, the Slow Cook time may need to be extended.
- Cover the food to keep it moist or use a loose or vented type cover to allow foods to turn crisp or brown.
- You can leave roast uncovered to allow the browning. Cook times will vary depending on the weight, fat content, bone, and the shape of the roast. Preheating the oven will not be necessary when using the Slow Cook feature.
- Add any cream or cheese sauces during the last hour.

Slow cooking meats may result in the outside of the meat turning dark; this is normal.

To set Slow Cook:

1. Press ⚙ until "SloC" appears on the display.
2. Press **START**.
3. Press ⚙ to choose level 1, 2 or 3.
4. Press **START**.

### 6.21 Setting Conv Roast

Convection roast combines a cook cycle with the convection fan and elements to rapidly roast meats and poultry. Hot 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.

## ⚠ 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 exterior and oven racks will become very hot which can cause burns.

To use convection roast at a temperature of 350°F (177°C):

1. Press Conv Roast.
2. Set the desired temperature using the **Number Keys** or use default of 350°F.
3. Press **START**.
4. Set Cook Time, if desired.
5. Press **START**. Preheating the oven is not necessary.
6. When cooking is completed or to cancel Convection Roast at any time, press **OFF**.

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, 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.
- 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.

**Convention roasting recommendations:**

| | Meat | Weight | Oven Temp | Internal Temp | Mins per lb |
|---|---|---|---|---|---|
| Beef | Standing rib roast | 4 - 6 lb | 350°F (177°C) | 160°F (71°C)**1)** | 25 - 30 |
| | Rib eye roast | 4 - 6 lb | 350°F (177°C) | 160°F (71°C)**1)** | 25 - 30 |
| | Tenderloin roast | 2 - 3 lb | 400°F (204°C) | 160°F (71°C)**1)** | 15 - 25 |
| Poultry | Turkey whole**2)** | 12 - 16 lb | 325°F (163°C) | 180°F (82°C) | 8 - 10 |
| | Turkey whole**2)** | 16 - 20 lb | 325°F (163°C) | 180°F (82°C) | 10 - 15 |
| | Turkey whole**2)** | 20 - 24 lb | 325°F (163°C) | 180°F (82°C) | 12 - 16 |
| | Chicken | 3 - 4 lb | 350°F - 375°F (177°C - 191°C) | 180°F (82°C) | 12 - 16 |

| | Meat | Weight | Oven Temp | Internal Temp | Mins per lb |
|---|---|---|---|---|---|
| Pork | Ham roast, fresh | 4 - 6 lb | 325°F (163°C) | 160°F (71°C) | 30 - 40 |
| | Shoulder blade roast | 4 - 6 lb | 325°F (163°C) | 160°F (71°C) | 20 - 30 |
| | Loin | 3 - 4 lb | 325°F (163°C) | 160°F (71°C) | 20 - 25 |
| | Pre-cooked ham | 5 - 6 lb | 325°F (163°C) | 160°F (71°C) | 30 - 40 |

**1)** 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 (77ºC).

**2)** Stuffed turkey requires additional roasting time. Shield legs and breast with foil to prevent over browning and drying of the skin.

## 6.22 Cooking with Steam Tips

**NOTE**

More moisture presents than during conventional baking or roasting. Moisture could condense on the handle or in the door. Depending on the conditions in your kitchen, it may drip onto the floor.

**Oven Positioning**
- Use the flat rack in the correct position in the oven for most foods when using Steam Roast.
- Lowest position for poultry.

**Preparing**
- Use 2.5 cups of water for Steam Bake and Steam Roast. If you frequently use steam functions, use distilled water.
- Using a water container, pour water slowly onto the bottom of the oven cavity while it is still cool.
- Never add water if the oven is warm.
- Never add water during a Steam Bake or Steam Roast cycle.

**While in Use**
- When using Steam, follow the recipe for preheating, cook time, and cook temperature. If the original recipe did not use steam, reduce the temperature by 25 °F (14°C), but not below 215°F (101°C).
- Always start with a cold oven.
- Preheating is not necessary when using Steam Roast.

**Cleaning**
- With a paper towel lightly soaked in distilled white vinegar, wipe out the bottom of the oven cavity after the oven cools or before each use.

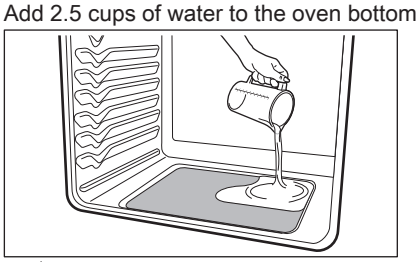
**Setting Steam Bake**

Steam creates the best conditions for baking bread on a single rack. Baked goods have improved browning and texture. Steam is recommended for baking moist and flavorful breads and pastries such as baguettes and croissants.

Use the flat rack in position 3 for the best results with Steam Bake. Pans should be pulled to the front of the rack.

To set the function:

1. Press **Steam Bake**.
2. Add 2.5 cups of water to the oven bottom as directed.



3. Set the desired temperature using the number keys or use the default of 350°F.
4. Press **START**.
5. Set Cook Time if desired. It is suggested to wait to set Cook Time until the oven preheats.
6. When Cook Time ends, the oven turns off automatically. **"End"** appears on the display.
7. Press **OFF** to return to the time of day display.

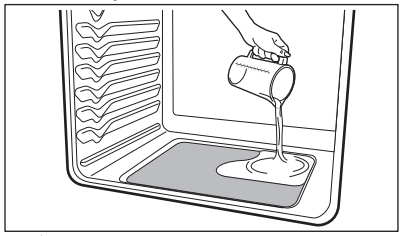
**Setting Steam Roast**

Steam creates the best conditions for roasting proteins. Meats are crisp outside and juicy inside. Steam Roast is recommended for meat or poultry.

Use the flat rack in position 1 for the best results with Steam Roast.

To set the function:

1. Press **Steam Roast**.
2. Add 2.5 cups of water to the oven bottom as directed.



3. Set the desired temperature using the number keys or use the default of 350°F.
4. Press **START**.
5. Set Cook Time if desired. It is suggested to wait to set Cook Time until the oven preheats.
6. When Cook Time ends, the oven turns off automatically. **"End"** appears on the display.
7. Press **OFF** to return to the time of day display.

**⚠ CAUTION!**

Do not set Steam Bake or Steam Roast for cooking at temperatures below 215°F (102°C).

**IMPORTANT**

Stand to the side of the oven when opening it to allow any steam to escape.

## 6.23 Delay Start

Delay Start allows you to delay the start of cooking by the desired amount of time. It can be used only with the Bake function. Prior to setting a delay start, be sure the time of day is set correctly. The maximum delay for a Delay Start is one hour.

To set Delay Start:

1. Choose the Bake function and set the temperature.
2. Press ⚙ until "dELAY" appears on the display.
3. Press **START**. The display will show a time of 0:00 (0 hours and 00 minutes).
4. Use **Number Keys** to enter the desired time delay.
5. When the time runs out, the chosen cooking function will start. If a Cook Time was set, the remaining cook time will show in the display.

To stop the Delay Start timer at any time, press **OFF**.

## 6.24 Cook Time

Use Cook Time to set the amount of time needed for cooking. This function can be set with most oven functions. The oven will turn on immediately (or after a specified delay) and stop automatically after the set cook time ends.

To set Cook Time:

1. Select a cooking function and set the temperature.
2. Press **Cook Time**. The display will show 0:00 (0 hours and 00 minutes).
3. Use the **Number Keys** to enter the desired time for cooking
4. Press **START**.

The timer will start counting down.

5. When the time runs out, the display will show "End" and the oven will turn off .

To turn off the oven before the time runs out, press **OFF**.

### 6.25 Keep Warm

Keep Warm should only be used with foods that are fully cooked and at serving temperatures. Keep Warm will keep foods warm and ready for serving at 170° F (77°C). If needed, arrange oven racks and place cooked food in oven.

To set Keep Warm:

1. Press **Keep Warm**.

If no other keys are touched within 25 seconds, the request for Warm will clear.

2. Use **Number Keys** to set the desired temperature.
3. Press **START**.

Keep Warm will automatically turn on and remain on for 3 hours or until cancelled.
To turn off Keep Warm at any time, press **OFF**.

### 6.26 Setting the Sabbath Feature for the Jewish Sabbath and Holidays (some models)




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.

This appliance provides special settings for use when observing the Jewish Sabbath/Holidays. Sabbath mode disables all audible tones or visual display changes on the oven control. Bake is the only cooking feature available while in the Sabbath mode. Most oven controls are locked during Sabbath mode.
To set Sabbath Mode:

1. Select a cooking function, such as Bake, and set the temperature.
2. Set a Cook Time if desired and press **START**.
3. Press both **Conv Bake** and **Conv Roast** at the same time.
4. When Cook Time ends oven turns off automatically. **"SAb"** will appear on the display.
5. Press both **Conv Bake** and **Conv Roast** at the same time to exit Sabbath mode and show the time of day.

**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 canceled. If cooking is canceled 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.

It is recommended that any oven temperature modification made within an active Sabbath mode use the number keys and press **START**. The change will be accepted automatically.

**⚠ 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. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.

Important:

- Do not attempt to activate any other oven function except Bake while the Sabbath feature is active. When the Sabbath feature is active, only the number keys and **OFF** will function. All other keys should not be used once the Sabbath feature is active.
- You may change the oven temperature once baking has started. Use the number keys and **START** to raise or lower the oven temperature.
- Remember that the oven control will no longer provide audible tones or display any further changes when the Sabbath feature is active.
- The oven will shut-off automatically after completing a bake time and therefore may only be used once during the Sabbath/Jewish Holidays.

### 6.27 Steam Clean

The Steam Clean feature offers a chemical free and time saving method to assist in the routine cleaning of small and light soils.

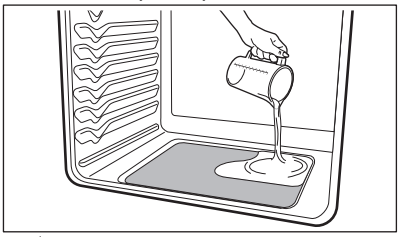
Be sure the oven is level and cool before starting Steam Clean. If the oven temperature is above room temperature, a triple beep will be heard, and the function will not start. Steam Clean produces best results when started with a cool oven.

**⚠ CAUTION!**

Do not add bleach, ammonia, oven cleaner, or any other abrasive household cleaners to the water used for Steam Clean.
Before cleaning any part of the oven, be sure all controls are turned off and the oven is cool. There is a risk of burns!

To set a Steam Clean cycle:

1. Remove all racks and oven accessories.
2. Scrape or wipe loose debris and grease from the oven bottom.
3. Press ⚙ until **Cln** appears on the display.
4. Press **START**.
5. Pour 1 cup of tap water onto the oven bottom. Close oven door.



6. Press **START**. The time left for the Steam Clean cycle is shown on the display. Do not open the door during this time. If door is open while in Steam Clean, **"d-O"** will appear on the display after a few minutes.
7. When the Steam Clean cycle is complete, an alert will sound, and the "End" message will show on the display. Press **"oFF"** to return to the clock.
8. Carefully open the door when the Steam Clean is finished. Stand to the side of the oven, hot air will come out from inside the oven.
9. Wipe oven cavity and bottom. Do not clean oven door gasket. Avoid leaning or resting on the oven door glass while cleaning the cavity.

Notes:

- Opening the oven door during the Steam Clean cycle prevents the water from reaching the temperature needed to clean.
- For best results, clean oven immediately after the cycle is complete. Steam Clean works best for soils on the oven bottom.

- A non-abrasive scouring pad, stainless steel sponge, plastic scraper, or eraser style cleaning pad (without cleaner) can be used for difficult soils. Moisten pads with water before use.
- Place a paper towel or cloth in front of the oven to capture any water that may spill while wiping out.
- Do not leave the residual water in the oven for any length of time.
- Some condensation or water vapor may appear close to the oven vent and the oven door glass. This is normal. The oven gasket may become damp, do not wipe them dry.
- Local water sources often contain minerals (hard water). If hard water deposits occur, wipe cavity with a 50/50 solution of water and vinegar or 50/50 solution of water and lemon juice.
- Steam Clean cannot be programmed with a Delay Start feature.

## 7. CARE AND CLEANING

**⚠ WARNING!**

Refer to Safety chapters.

### 7.1 General Information

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

**⚠ CAUTION!**

Before cleaning any part of the appliance, make sure all controls are turned off and the appliance is cool.
If you use ammonia or appliance cleaners, remove them and thoroughly rinse the appliance before operating. Follow manufacturer's instructions and provide adequate ventilation.

**⚠ WARNING!**

Do not use bleach to clean the appliance.

**⚠ CAUTION!**

Use scouring pads, oven cleaners, abrasive cleaners and ammonia with special caution while cleaning the appliance.

| Surface or Area | Cleaning Recommendation |
|---|---|
| Aluminum and vinyl | Use a soft cloth and clean with mild dish detergent and water. Rinse with clean water, dry and polish with a soft, clean cloth. |
| Painted and plastic control knobs<br>Painted body parts<br>Painted decorative trims | Use a soft cloth and 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. Do not apply glass cleaners directly to the surface, spray onto cloth and wipe. |
| Control panel | Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water.<br>Do not spray liquids directly on the oven control and display area.<br>Do not use large amounts of water on the control panel. Excess water on the control area may cause damage to the appliance.<br>Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels, they damage the finish. |
| Control knobs | Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. To remove control knobs, turn the knob 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 | Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, and dry with a soft clean cloth.<br>Do not use abrasive cleaners such as chlorides, chlorines, or ammonia. |
| Smudge Proof™ Stainless Steel<br>Black Stainless Steel | Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, and dry with a soft clean cloth.<br>Do not use appliance cleaners, stainless steel cleaners, or abrasive cleaners such as chlorides, chlorines, or ammonia. These cleaners may damage the finish. |
| Porcelain-enameled broiler pan and insert<br>Porcelain door liner<br>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 to avoid damage to the porcelain caused by heating.<br>Do not allow food spills with a high sugar or acid content such as milk, tomatoes, sauerkraut, fruit juices, or pie filling to remain on porcelain surfaces. They may cause a dull spot even after cleaning. |
| Manual clean oven interior | The interior of the oven is porcelain coated and safe to clean with oven cleaner. Always follow manufacturer's instructions for cleaners. After cleaning, remove all cleaners to avoid damage to the porcelain caused by heating.<br>Do not spray oven cleaner on any electrical controls or switches.<br>Do not spray cleaner on oven door trim, door gasket, plastic drawer glides, handles or any exterior surfaces of the appliance. |
| 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 and rinse well. You can use a glass cleaner on the outside glass of the door. You can use ceramic smoothtop cleaner or polish on the interior door glass.<br>Do not immerse the door in water. Do not spray or allow water or cleaners to enter the door vents.<br>Do not use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door.<br>Do not clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal.<br>Do not rub, damage, or remove oven door gasket. |
| Gas cooktop surface burners | Clean the sealed burners, refer to Care and Cleaning. |

| Surface or Area | Cleaning Recommendation |
|---|---|
| Gas cooktop surface grates<br>Gas cooktop surface 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. |

## 7.2 Cleaning the Sealed 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 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.

Cleaning recessed and contoured areas of cooktop:

1. If a spill occurs on or in the recessed or contoured areas, blot up spill with an absorbent cloth.
2. 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.

### Cleaning burner heads

1. Remove the burner cap and burner head. Clean the cap and head with hot soapy water and dry thoroughly.
2. For burned-on and dried spills, apply hot soapy water to the burner cap and head to allow time for the soils to soften.
3. 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. Wipe out burner orifice with a cloth before placing burner head and cap back on. The burner assembly must be completely dry before use.
5. Make sure the burner caps and heads are placed and seated properly over the ignitor. The three mounting legs on burner will align with slots on the orifice holder. When placed correctly, the burner cap should not move off the burner head, refer to Before Setting Surface Controls.
6. If burner fails to light, recheck placement of burner head to the orifice holder and cap.

### NOTE

- Always keep the surface burner caps in place whenever a surface burner is in use.
- When replacing the burner caps, make 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.

## 7.3 General Cleaning

Refer to the table at the beginning of this chapter for more information about cleaning specific parts of the oven.

**Follow these cleaning precautions:**
- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning the appliance manually.

Remove soils using hot, soapy water. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning. Remove spillovers and heavy soiling as soon as possible. Regular cleaning will reduce the effort required for major cleaning later.

### ⚠ CAUTION!

Before manually cleaning any part of the oven, be sure all controls are turned off and the oven is cool. The oven may be hot and can cause burns. Remove all racks and accessories from the oven before cleaning. Ammonia must be rinsed before operating the oven. Provide adequate ventilation.

**Cleaning Porcelain Enamel Oven**
The oven interior is porcelain on steel.

To clean the interior use oven cleaners.

**To remove heavy soil:**

1. Place the dish of ammonia in the oven.
   Let it sit overnight or for several hours with the oven door closed.
   Clean softened dirt spots using hot, soapy water.
   Rinse thoroughly with water and a clean cloth.
2. If soil remains, use a nonabrasive scouring pad or nonabrasive cleaner.
   If necessary, apply an oven cleaner following the manufacturer's instructions.
   Do not mix ammonia with other cleaners.
3. 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.
   Use hot, soapy water for cleaning.
   Rinse well with clean water and a cloth.

**Aluminum Foil, Aluminum Utensils, and Oven Liners**

### ⚠ WARNING!

Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat, causing a fire hazard.

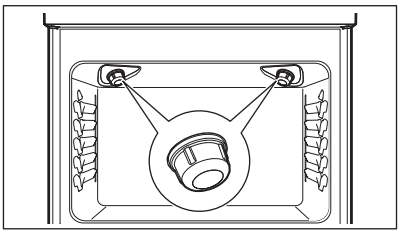
- Protective liners- Do not use aluminum foil to line the oven bottom. High heat can melt it, damaging the oven and reducing air circulation, leading to poor baking results. Only use aluminum foil as recommended in the manual to avoid electric shock or fire risks
- Aluminum utensils- Aluminum utensils have a lower melting point than other metals. Use aluminum pots and pans with care.
- Oven racks- Do not cover oven racks with aluminum foil. It restricts heat and airflow, affecting cooking results.

## 7.4 Replacing the Oven Light

### ⚠ CAUTION!

Be sure the oven is unplugged and all parts are cool before replacing the oven light.

The interior oven light is located at the rear of the oven cavity and is covered by a glass shield. The glass shield must be in place whenever the oven is in use.



## NOTE

Wear a cotton glove or use a paper towel when installing a new bulb. Do not touch the new bulb with your fingers when replacing. This will shorten the life of the bulb.

To replace the oven interior light bulb:

1. Turn electrical power off at the main source or unplug the appliance.
2. Remove interior oven light shield by turning a quarter turn counter-clockwise.
3. Replace bulb with a new T-4 type Halogen 25 watt appliance bulb.
4. Replace glass oven light shield by rotating clockwise.
5. Turn power back on again at the main source (or plug the appliance back in).

Be sure to reset the time of day on the clock.

### 7.5 Caring for Your Glide Racks

## ⚠ CAUTION!

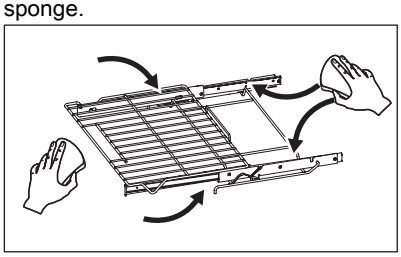
Handle oven racks only when they are cool. After cooking or after the fresh-clean cycle, racks will be very hot and cause burns.

## IMPORTANT

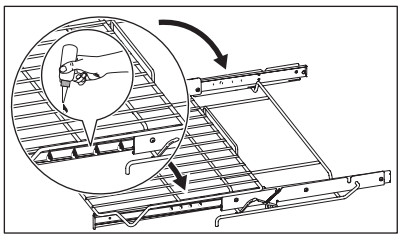
- Remove all oven racks, including ladder racks, before starting a clean cycle.
- Do not use cooking oil, cooking spray, or other oil-based lubrication products on the glide rack extension tracks. Use only the graphite lubrication in this area. To order graphite lubrication. contact your installer, servicer 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 fresh-clean cycle and when the rack becomes difficult to reposition in the oven.

**To lubricate the glide rack:**

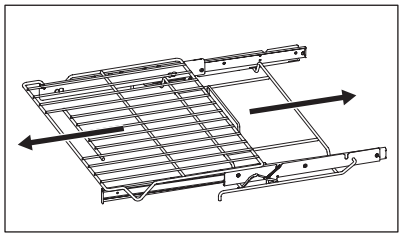
1. Remove the rack from the oven and place the rack on a large flat surface covered with newspaper or scrap cloth. Fully extend the rack.
2. Wipe away debris and crumbs from the glide track using a cloth or sponge.



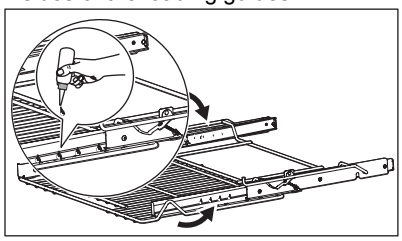
3. Shake graphite lubrication very well before applying. Apply to loading guides, and rotation pin. Repeat on both sides of the glide rack.



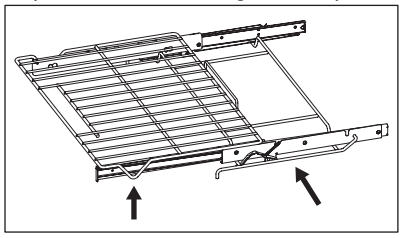
4. Extend and return the glide rack several times along the tracks to distribute the lubrication.



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.



### 7.6 Removing and Replacing the Oven Door

## ⚠ CAUTION!

The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

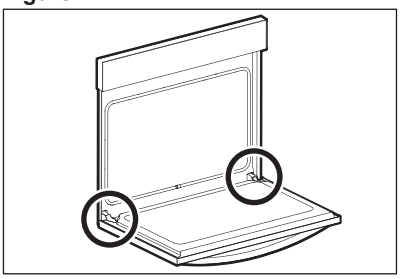
## IMPORTANT

Most oven doors contain glass that can break. Do not hit the glass with pots, pans, or any other object. Scratching, hitting, jarring, or stressing the glass may weaken its structure, causing an increased risk of breakage at a later time. Do not close the oven door until all of the oven racks are fully in place.

To remove the oven door

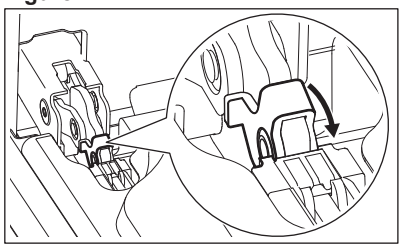
1. Open oven door completely, horizontal with floor.

**Figure A**



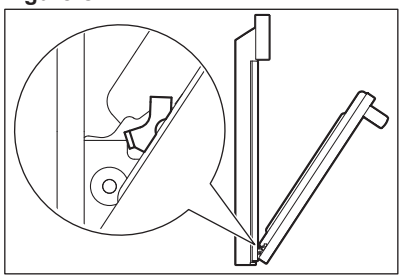
2. Pull up the lock located on each hinge support toward front of the oven until the lock stops. You may have to apply a little upward pressure on the lock to pull it up.

**Figure B**



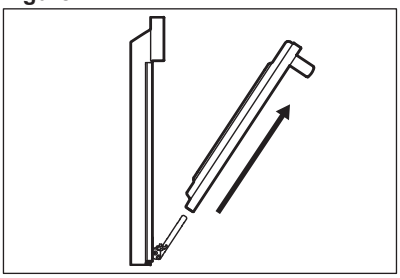
3. Grasp the door by the sides, and close the door until the door frame makes contact with the unlocked hinges.

**Figure C**



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 D**



### To replace the oven door

1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (Figure D).
2. Hold the oven door at the same angle as the removal position (Figure C). 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.
3. Fully open the oven door, horizontal with floor (Figure A).
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 B).
5. Close the oven door.

## 8. TROUBLESHOOTING

**⚠ WARNING!**

Refer to Safety chapters.

### 8.1 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 time and temperature need to bake a product may vary from the previously owned appliance.

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

### 8.2 Before you Call (Solutions to Common Problems)

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!

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

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

| Occurrence | Possible 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 the house light to be sure. Call your local electric company for service outage information. |

**Oven Problems**

| Occurrence | Possible 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. Adjust the temperature and baking time recommended in the recipe. |
| Flames inside oven or smoking from oven vent. | Excessive spills in oven.<br>Grease of food spilled onto the oven bottom or oven cavity. | Wipe up excessive spills before turning on the oven.<br>If flames or excessive smoke are present when using broil, refer to Setting Oven Controls. |
| Oven smokes excessively when boiling. | Incorrect setting. | Refer to Setting Oven Controls. |
| | Meat to 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, do not cut into lean. |
| | Grease build up on oven surfaces. | Regular cleaning is necessary when you broil frequently. Grease or food splatters cause excessive smoking. |
| Convection fan does not rotate. | Oven door is open. | The convection fan turns off if the oven door is open when convection is active. Close the oven door.<br>On gas models, the convection fan begins to rotate about 6 minutes into the preheating process. |

**Cooktop Problems**

| Occurrence | Possible cause | Solution |
|---|---|---|
| Surface burners do not ignite. | Surface control know was not completely turned to . | Push in and turn the surface control knob to until the burner ignites and then turn the control knob to the desired flame size. |
| | Burners 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. Refer to Care and Cleaning. |
| | Range power cord is disconnected from outlet (electric ignition models only). | Make sure the power cord is securely plugged into the power outlet. |
| | Circuit is broken. | Check breaker box or fuse box. |
| | Electrical power outage. | Burners may be lit manually. Refer to Setting Surface Controls. |
| Surface burner flame uneven or only part way around burner cap. | Burners slots or ports are clogged. | With the surface burner **OFF** and cool, clean ports with a small-gauge wire or neddle. If moisture is present after cleaning, lightly fan the flame and allow the burner to operate until flame is full. |
| | Burners caps are not seated properly. | Check that all burner caps are level and seated correctly on the burner heads. Refer to Care and Cleaning. |
| Surface burner flame is too high. | Surface control knob is set to high. | Adjust to lower flame setting. |
| | Burners caps are not seated properly. | Check that all surface burner caps are level and seated correctly on the surface burner heads. Refer to Care and Cleaning. |
| | Incorrect L.P. conversion. | Refer to L.P. conversion kit instructions to correct. |
| Surface burner flame is orange. | Dust particles in main gas line. | Allow the burner to operate a few minutes until flame turns blue. In coastal areas, slightly orange flame is unavoidable due to salt content in the air. |
| | Incorrect L.P. conversion. | Refer to L.P. conversion kit instructions to correct. |

## **9.** LIMITED WARRANTY

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**

Frigidaire

10200 David Taylor Drive

Charlotte, NC 28262

**Canada**

**1-800-265-8352**

Electrolux Canada Corp.

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Mississauga, Ontario, Canada L5V 3E4

frigidaire.com

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