FRIGIDAIRE PROFESSIONAL®

Get started with your **Induction Range**



BEFORE YOU START

SET UP YOUR OVEN
Remove all packaging material and tape from the oven. Make sure your oven racks are in place prior to operating the range. Check out your Use & Care Manual for tips to help you care for your range.

SET YOUR CLOCK
It's easy! Press 🕒, enter the time using **–** or **+** keys, then press 🕒 to save changes.

BEFORE COOKING FOR THE FIRST TIME
Set your oven to bake at 350°F (177°C) for about 30 minutes. As the range gets settled in your home, it's normal to experience some noises and smoke.

INDUCTION BASICS

CHOOSING THE RIGHT COOKWARE:
For induction heating to work, cookware needs to be compatible with the cooking zones.

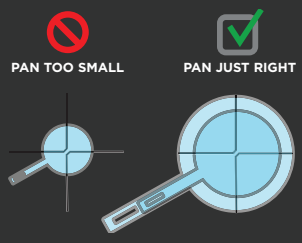


If the cookware isn't marked as induction-ready, check the bottom and sides with a magnet. If the magnet sticks firmly to the cookware, then it will work on the cooktop! Cookware bottoms should be flat, level, and clean. Sturdy cookware with solid bottoms work best.

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

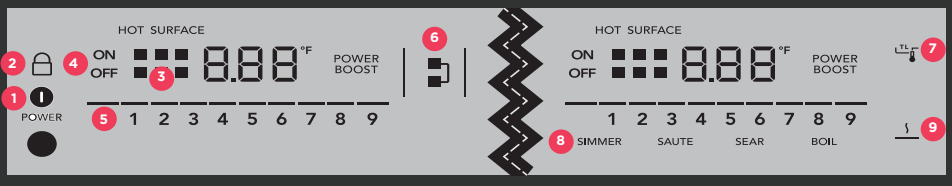
USING THE RIGHT SIZE COOKING ZONE:
The markings on the cooking zone show the minimum and maximum pan size. For the fastest and most even heating, use the cooking zone that best fits the cookware bottom. It's ok for the pan to be a little bigger than the cooking zone.

PAN SENSING:
If the cooking zone does not become active, the zone isn't sensing the pan. Make sure the cookware is induction-ready, centered on the cooking zone, and not too small for the zone you're using.



COOKTOP CONTROLS

Touch and hold illuminated keys to get cooking with induction

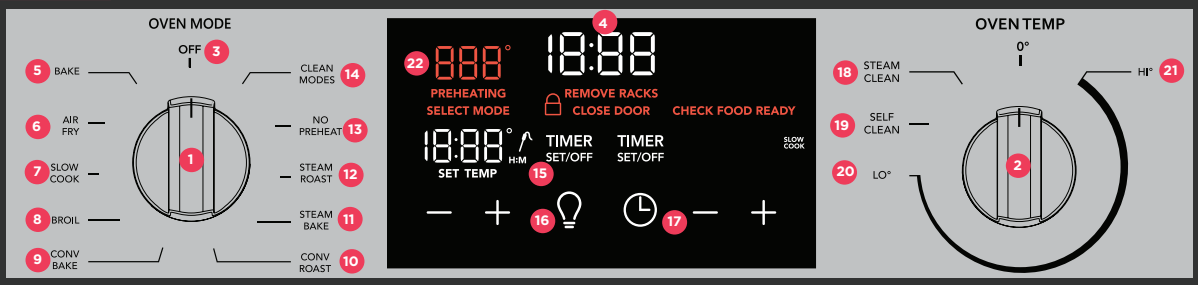


1. Power: Turn the cooktop on and off.
2. Lock: Hold until the beep to lock cooktop on or off.
3. Cooking zone indicator: When sensing cookware, LEDs corresponding to the zone appear.
4. Cooking zone on/off: When cookware is in place, press to turn each zone on and off.
5. Cooking zone power level: Press a number or slide your finger to set power level from 1 (low) to 9 (high). Touch Power Boost for the most powerful setting.
6. Bridge: Bridge appears when both left cooking zones detect cookware. Touch to link the zones together to cook with a griddle.
7. TempLock: To maintain consistent temp while cooking activate TempLock feature.
8. TempLock Presets: TempLock settings for simmer, saute, sear, and boil.
9. Serve warm: Serve Warm will set all of the cooking zones to a low power level to keep foods warm.

A22474828 Rev. A 10/2023

YOU'RE IN CONTROL

OVEN MODES



1. The OVEN MODE knob selects the cooking mode.
2. The OVEN TEMP knob selects the cooking temp for bake and convection cooking features.
3. OFF turns off all cooking functions.
4. The DISPLAY shows the time, temp, active cooking feature, and the timer.
5. BAKE is for foods that need heat to rise and move gently in the oven.
6. AIR FRY quickly and evenly circulates heated air to deliver crispy, golden results with little to no oil.
7. SLOW COOK is used for foods that will cook or braise at low temperature for a long period of time.
8. BROIL is for broiling and grilling foods under direct, high heat.
9. CONV BAKE uses a fan to circulate the oven's heat uniformly and continuously around the oven.
10. CONV ROAST uses a convection fan to gently brown meats and seal in the juices.
11. STEAM BAKE is recommended for baking moist and flavorful breads and pastries for improved browning and flaky crusts.
12. STEAM ROAST is recommended for roasting meat or poultry that results in a crispy outside and juicy inside.
13. NO PREHEAT available for single rack baking with packaged and convenience foods.
14. CLEAN MODES sets a self-clean cycle.
15. TIMER is used to set or cancel the minute timer.
16. OVEN LIGHT turns the interior light on and off at a touch.
17. CLOCK is used to set the time of day in the display.
18. STEAM CLEAN offers a time saving method to assist in the routine cleaning of small and light soils.
19. SELF CLEAN sets a self-clean cycle.
20. LO TEMP sets temperature lower for selected cooking mode.
21. HIGH TEMP sets temperature higher for selected cooking mode.
22. The TEMP area of the display shows the current oven temp.

QUICK CARE

A little love goes a long way
Quick ongoing care keeps your wall oven working great for years to come! Clean with a soft cloth, mild dish detergent and water or Frigidaire ReadyClean™ Oven and Microwave Cleaner. Avoid spraying large amounts of water or cleaners directly on the oven control and display area.

FAQs

Why does my range make noises when I'm cooking?
Temp changes during preheat and cool-down can make parts of the range expand and contract. Different fans run to preheat the oven or cool down different parts of the range, even when it's off. The controls click as they cycle to create even cooking temps in the oven and on the cooktop zones. On induction cooktops, cookware can sometimes vibrate slightly, causing a light buzzing noise. These sounds are normal. The range will beep alert tones if anything is sitting on the cooktop controls. Don't place pans, utensils, or other items on the cooktop control area

This oven doesn't work like my old one. What's wrong?
We know adjustment isn't always easy. As you get used to a new range, you may need to test and adjust cooking times and temperatures for recipes. Consult your Use & Care Manual for bakeware and cooking recommendations, and to see detailed instructions on how to adjust temperature. Or call us if you need help!

Why does my oven smoke when I use the broil and Air Fry settings?
Broiling and Air Fry are direct, high-heat cooking and will produce some smoke. If smoke is excessive, place food further away from the element. Broil with the oven door closed, and watch food to prevent burning.

Find more troubleshooting tips in the back of your Use & Care Manual and Frigidaire.com.

LET'S MAKE IT OFFICIAL!

Take the first step to becoming a part of the Frigidaire family by registering your new range and discovering more benefits

Look for the Photoregister℠ icon on your registration card.

WE ARE here FOR YOU

Have a question? Want help? Need service?

owner support
frigidaire.com 1 (800) 374-4432
frigidaire.ca 1 (800) 265-8352

