FRIGIDAIRE

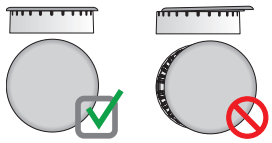
quick start guide

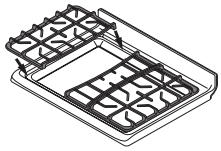
GAS RANGE



BEFORE YOU START

Set up your cooktop
Make sure your burner caps are centered on the burners and the cooking grates are in place.





Set up your oven
Make sure your oven racks are in place prior to operating the range.

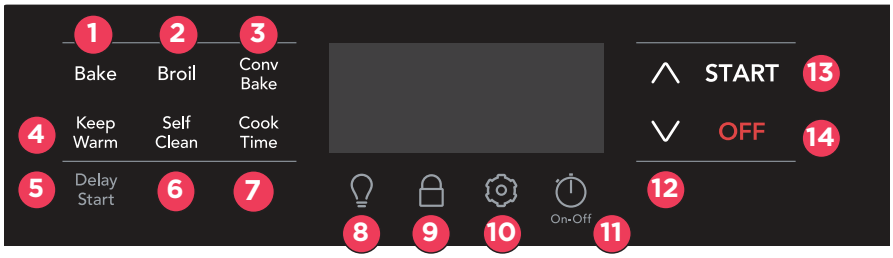
Set your clock
Press ⚙ and then ∧ or ∨ until "CLoC" appears on the display. Press **Start**, then press ∧ or ∨ to set the time, and press **Start** one last time.

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

We're here to help
Check out your Use & Care Guide and Frigidaire.com for additional assistance.

YOU'RE IN CONTROL

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



1. BAKE is for delicate foods that need heat to rise and move gently in the oven.
2. BROIL is for broiling and grilling foods under direct, high heat.
3. CONV BAKE circulates the oven heat continuously for baking.
4. KEEP WARM keeps cooked foods at serving temperature in the oven.
5. DELAY START sets the oven to start after a specified period of time.
6. SELF CLEAN starts a self-cleaning cycle.
7. COOK TIME sets the oven to run for a period of time and then turn off.
8. OVEN LIGHT turns the interior light on and off at a touch and turns on automatically when oven door is open.
9. LOCKOUT deactivates the control panel to prevent accidental key presses.
10. SETTINGS key is used to set user preferences for various control functions.
11. TIMER ON-OFF is used to set or cancel the minute timer.
12. UP AND DOWN ARROWS are used to scroll to temperature and time settings.
13. START starts cooking functions and sets the clock.
14. OFF turns off all cooking functions.

REMEMBER

- Be careful! Use caution when cooking with open flames.
- Clean up spills quickly to avoid build up on burners.
- Do not use aluminum foil or any other materials to line the cooktop or any part of the oven.

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GAS BASICS

Choose your cookware
Cookware should have flat bottoms that make direct contact with the entire surface burner grate.

Find the best burner to use
Small burners are best used for low heat or small amounts of food in small pans. Standard burners are great for most cooking needs. Use the largest burner when heating up large pots of liquid or food.

Set the right flame size
Set the flame size appropriately for the pan.



Be careful to not allow flames to extend beyond the outer edge of the pan.

QUICK CARE

A little love goes a long way
Quick ongoing care keeps your range working great for years to come! Clean with warm water and mild soap, or try our line of Frigidaire ReadyClean™ cleaners, available on our website.

Keeping your cooktop burners clean is the best way to get a complete, even, and perfect flame for cooking. Refer to your Use & Care Guide for detailed instructions on how to clean the burners.



FAQs

My range is brand new — why doesn't my cooktop work?
Your installer may have left the lever for the gas supply off while working to set up your range. Check out the installation instructions for how to turn the lever back on.

Why does my range make noises when I'm cooking?
Temp changes during preheat and cool-down can make parts of the range expand and contract. The controls click as they work to create even cooking temps in the oven and on the cooktop zones. Different fans run to heat up the oven or cool down different parts of range, even when it's off. These sounds are normal.

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

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

Do you need a broiler pan, bakeware, or some smart new utensils to freshen up your cooking? We've got you covered — visit us at Frigidaire.com and check out our kitchen accessories.

Where can I get a propane conversion kit for my new gas range?
You can get one at Frigidaire.com. Don't forget to have it installed by a qualified professional!

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

