FRIGIDAIRE GALLERY

quick start guide

INDUCTION RANGE



BEFORE YOU START

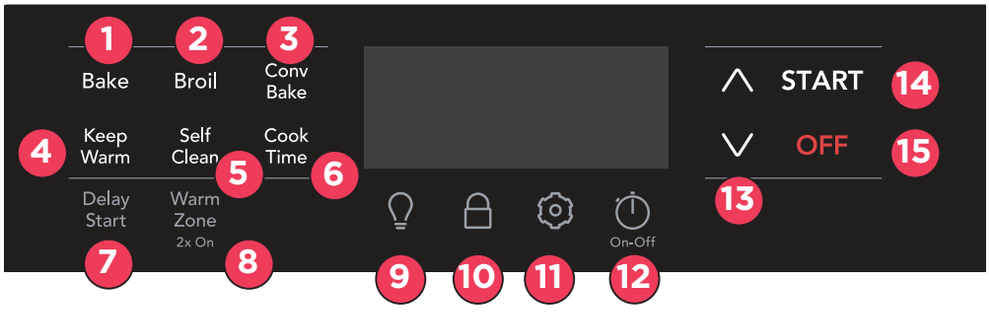
Set up your oven
Make sure your oven racks are in place prior to operating the range. Check out your Use & Care Guide.

Set your clock
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.

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 Use to keep cooked foods at serving temperature in the oven.
5. SELF CLEAN starts a self-cleaning cycle.
6. COOK TIME sets the oven to run for a period of time and then turn off.
7. DELAY START sets the oven to start after a specified period of time.
8. WARM ZONE activates the surface warming zone.
9. OVEN LIGHT turns the interior light on and off at a touch and turns on automatically when oven door is open.
10. LOCKOUT deactivates the control panel to prevent accidental key presses.
11. SETTINGS is used to set user preferences for various control functions.
12. TIMER ON-OFF is used to set or cancel the minute timer.
13. UP/DOWN ARROWS used to scroll to temperature and time settings.
14. START starts cooking functions and sets the clock.
15. OFF turns off all cooking functions.

REMEMBER

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

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INDUCTION BASICS

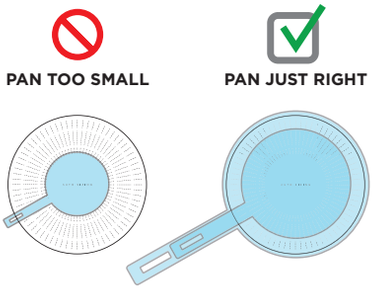
Choosing the right cookware
For induction heating to work, cookware needs to be compatible with the cooking zones.

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



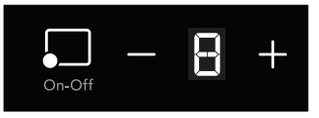
If the cookware isn't marked as induction-ready, check the bottom and sides with a magnet. If the magnet sticks firmly to the cookware, then it will work on the cooktop! Cookware bottoms should be flat, level, and clean. Sturdy cookware with solid bottoms work best.

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



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

Operating the cooking zone



1. Turn the cooktop on by pressing the POWER key.
2. Place correctly sized cookware on the cooking zone. The Power Level Indicator for the cooking zone will show "--".
3. Press the ON-OFF key for the active cooking zone. The Power Level Indicator will show "0".
4. Set the cooking zone to the desired level by pressing + or - until the desired cooking level is shown.
5. Turn off the cooking zone by pressing its ON-OFF key or the Power key by removing the cookware.

QUICK CARE

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

FAQs

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

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

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

LET'S MAKE IT OFFICIAL!

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

Look for the Photoregister℠ 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

