FRIGIDAIRE

PROFESSIONAL®

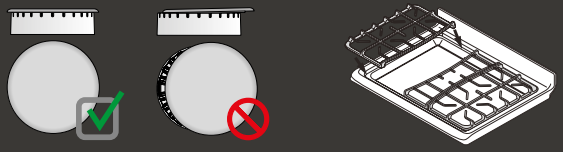
Get started with your Gas Range



BEFORE YOU START

SET UP YOUR GAS COOKTOP

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



SET UP YOUR OVEN

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

SET YOUR CLOCK

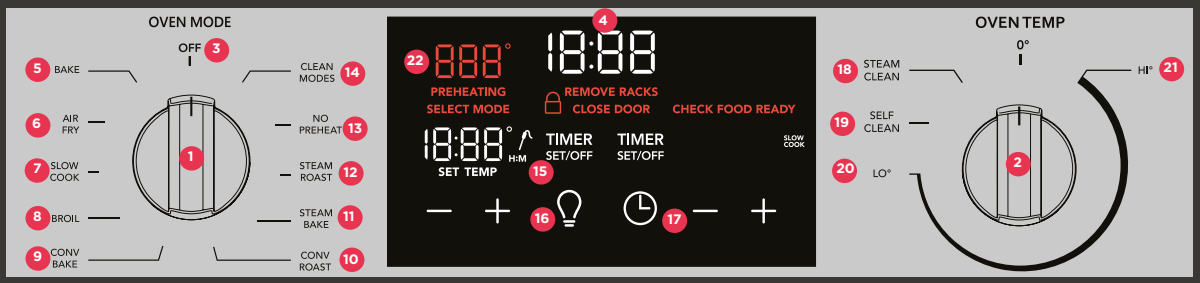
It's easy! Press 🕒, enter the time using **–** or **+** keys, then press 🕒 to save changes.

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.

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.

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.

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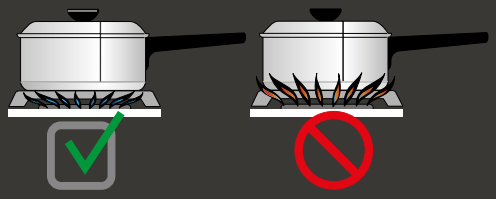
GAS BASICS

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 smamll 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 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

My range is brand new — why doesn't my cooktop work?
TYour 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. 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 and Air Fry settings?
Broiling and Air Fry are 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.

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 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

