FRIGIDAIRE PROFESSIONAL®

GETTING *started* WITH YOUR INDUCTION RANGE



BEFORE YOU START

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

SET YOUR CLOCK
Press in the OVEN TEMP/TIMER knob. Turn the knob right or left to set the correct time. Press the knob in to confirm the selection.

BEFORE COOKING FOR THE FIRST TIME
Set your oven to bake at 350°F (175°C) for about 30 minutes. As the range gets settled in your home, it's normal to experience some noises and smoke.

INDUCTION BASICS

Use less energy while you cook. Induction technology heats the pan directly for less heat loss.

CHOOSE THE CORRECT COOKWARE

For induction heating to work, cookware needs to be compatible with the cooking zones. Cookware bottoms should be flat, level, and clean.

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

CHOOSE THE CORRECT COOKING ZONE

The markings on the cooking zone show the minimum and maximum pan size.

A flashing display indicates the zone isn't sensing the pan. Make sure the cookware is centered on the cooking zone and not too small for the zone you're using.

START COOKING

Choose your cooking zone. Press in the **Cooktop Cooking Zone knob** and turn the knob to get started.

The **Cooktop Cooking Zone knobs** will show:

- **Cooktop Power Levels** 1 2 3 4 5 6 7 8 9 P
  - P is used for maximum power
- **Bridge and Heating Accelerator** A-B and A*
  - Operate two cooking zones simultaneously with the **Bridge** function
  - Use the **Heating Accelerator** function to heat the cooking zone to the desired power level more quickly

* A indicates Heating Accelerator for only the central cooking zone knob.

COOKWARE TIPS



A magnet will stick firmly to the cookware if it's induction compatible.



For best results, use cookware that matches the size of the cooking zone.

REMEMBER

- Try the **Bridge** function when using a double burner griddle to create a larger cooking zone.
- Use MELT WARM SIM functions for lower power cooking needs
- - **MELT** is for melting foods like chocolate
- - **WARM** is used to keep dishes warm
- - **SIM** can be used to keep water boiling
- For more cooking tips and instructions, refer to your Use & Care Manual.

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YOU'RE IN CONTROL

YOUR OVEN CONTROLS

Using your oven starts with turning on the oven mode and oven temperature knobs. The temperature will appear in the display as you go.

Oven Modes

DELAY
BROIL
STEAM
CONV.
BAKE
ROAST
PROOF
CLEAN

DELAY allows a delayed starting time only for Bake, Conv Bake, Conv Roast and Steam Clean.

BROIL is for broiling and grilling foods under direct, high heat.

STEAM CLEAN is a chemical free method to clean the oven. Pour 13.5 fl. oz. of water in the bottom of the oven to soften residue.

BAKE surrounds food with gentle, rising heat to cook delicate foods.

CONV BAKE uses a fan to circulate heat for quick and even baking, best used when baking with multiple racks.

WARM

CONV ROAST is recommended to gently brown meats and seal in the juices.

PROOF creates the perfect environment to activate yeast when baking homemade breads or pizza dough.

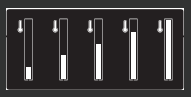
WARM is used to keep cooked foods at serving temperature (160°F / 70°C to 200°F / 90°C) in the oven.

TEMP PROBE monitors the internal temperature of large cuts of meat with a probe. An alert will sound once the desired set target temperature is reached.

Get Started

1. Press the OVEN MODE knob and turn to select the oven mode or function. The default screen will appear.
2. Press the OVEN TEMP/ TIMER knob and turn to select the temperature you want to set your oven.

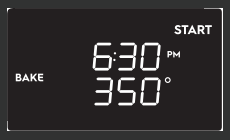
   The temperature bar on the right side of the oven display will flash until preheating is complete.



3. Press the OVEN MODE knob to start cooking.

Each oven function has its own auto suggest (default) temperatures.

- Bake: 350°F / 175°C.
- Convection Bake: 325°F / 165°C.
- Broil: 550°F / 280 °C.
- Convection Roast: 350°F / 175°C.
- Warm: 170°F / 75°C.
- Sabbath: 350°F / 175°C.



START flashes in the upper right corner of the display to indicate you can start the selected oven mode.

Once a function is started or when setting the temperature and timing functions, the word START disappears.

QUICK CARE

A little love goes a long way

Clean up spills as they happen. Clean with a soft cloth, mild dish detergent and water or Frigidaire ReadyClean™ Oven and Microwave Cleaner and ReadyClean™ Glass & Ceramic Cooktop Cleaner.

Avoid spraying large amounts of water or cleaners directly on the oven control and display area. Excess moisture on the control area may cause damage. Avoid using paper towels and scouring pads — they will damage the finish.

FAQs

Why does my induction cooktop make noises while I'm cooking?
On induction cooktops, cookware can sometimes vibrate slightly, causing a light buzzing noise. These sounds are normal.

Why does my range make noises when I'm cooking?
Temperature 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 temperatures. Different fans run to heat up the oven or cool down different parts of oven, even when it's off. These sounds are normal.

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.

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 your recipes. Your Use & Care Manual has rack position and bakeware recommendations to help you get the best baking results. For instructions on how to adjust temperature offset, consult your Use & Care Manual or call Frigidaire Owner Support if you need help!

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

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 your registration card for instructions on how to register your range.

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

