FRIGIDAIRE

PROFESSIONAL®

Get started with your **electric wall oven**



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 oven. Check out your Use & Care Manual for tips to help you care for your wall oven.

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 wall oven gets settled in your home, it's normal to experience some noises and smoke.

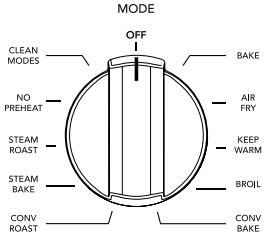
YOU'RE IN CONTROL

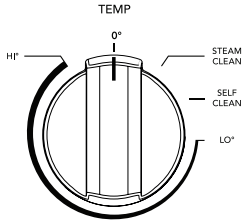
YOUR OVEN CONTROLS

Using your oven starts with turning on your oven mode and oven temperature knobs.

GET STARTED

1. Push in and turn the **Oven Mode** knob to the desired oven mode. The temperature display will show **---**.
2. Push in and turn the **Temperature** knob to the desired temperature. The display will show **PREHEATING** and the current temperature inside the oven.
3. To cancel, push in and turn the **Oven Mode** knob to **OFF**.





*Some models will be a double wall oven with an upper and lower oven.

OVEN MODE HIGHLIGHTS

- ☆ Start baking immediately with **No Preheat**. Simply place your food in the cold oven — no need to wait for the oven to heat up.
- ☆ Deliver all of the flavor and none of the guilt with **Air Fry**. Get crispier foods using little or no oil.
  - For best results, use the Air Fry tray on rack position 3.
  - Place a cookie sheet on rack position 1 to catch any crumbs.

For more cooking and rack position tips, refer to your Use & Care Manual.

REMEMBER

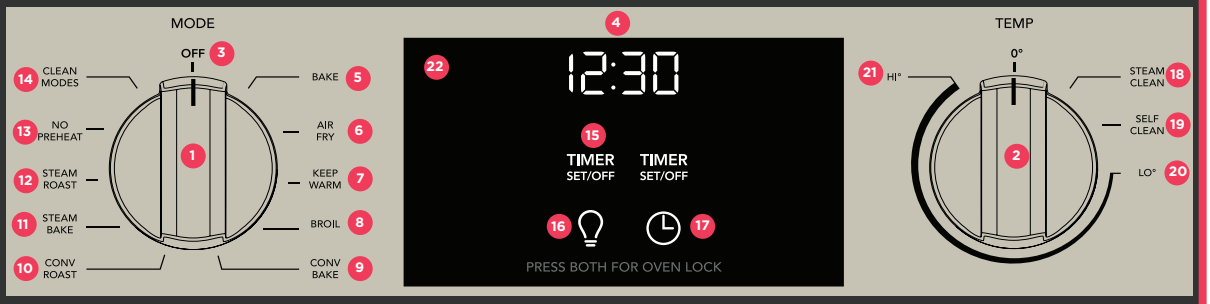
- Do not use aluminum foil or any other materials to line the oven bottom, walls, racks or any part of the oven.
- All oven racks should be removed before a self clean operation.

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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. KEEP WARM is used to keep cooked foods at serving temperature in the oven. ***
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.

***Double ovens will have SLOW COOK in the upper oven.
SLOW COOK is used for foods that will cook or braise at low temperature for a long period of time.

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 wall oven make noises when I'm cooking?
Temperature changes during preheat and cool-down can make parts of the oven 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.

Why does my oven smoke when I use Air Fry?
Air Fry circulates super-heated air all around food and bakeware. Some smoke is normal. Drippings from high-fat or greasy foods combined with hot air from the oven can cause smoke to occur. Place an extra baking tray underneath the Air Fry tray on the lower rack position to catch drippings and crumbs.

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 wall oven, 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.

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 wall oven 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

