

quick start guide

ELECTRIC RANGE



BEFORE YOU START



Set up your oven

Remove all packaging material and tape. Make sure your oven racks are in place prior to operating the range.



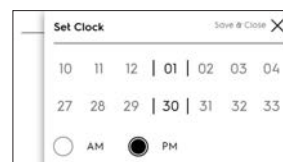
Use a cooktop cleaner

Apply a ceramic cooktop cleaning cream to the cooktop and buff with a clean paper towel to help prevent scratches.



Set your clock

It's easy! Touch **Menu Options** bars on the screen and scroll to **Clock**. Touch **Set Clock** and set time using graph. Set AM or PM, and touch **Save**.



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.



Match cookware size to the cooking element

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

Try the **Bridge** function when using a double burner griddle to create a larger cooking zone!



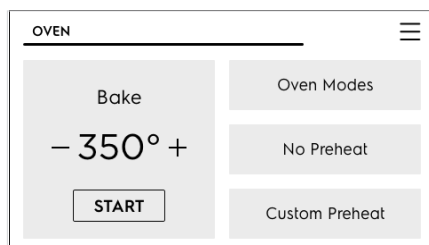
YOU'RE IN CONTROL



Your oven controls

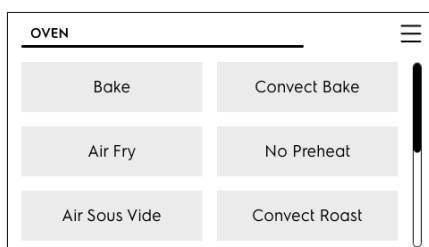
Using your oven starts with just pressing the keys on your oven control. Temperature and cooking modes will appear in the display as you go.

1. Press **ON/OFF** button or touch the screen to get started.



2. Select **Start** to begin a bake cycle at 350° or select a different Oven Mode or temperature.

3. If you select **Oven Mode**, scroll down to see all of the options.



4. The default temperature for the Oven Mode you choose will appear. Use the keypad to change the temperature if needed.
5. Touch **Start**. To cancel cooking anytime, touch Cancel.

NOTE: Use the **Timer** or the **Cook Time** feature to help monitor your cooking time. Setting Cook Time shuts the oven off once the set time is complete.

For best results, allow your oven to preheat before using Cook Time.



REMEMBER

- Be careful! Surface elements may be hot even though they appear cool.
- Clean up spills quickly to avoid build up on the range surfaces.
- Do not use aluminum foil or any other materials to line the cooktop or any part of the oven.

OVEN MODES



Touch Oven Modes and scroll to explore your cooking options.

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

CONVECT BAKE uses a fan to circulate heat for quick and even baking.

AIR FRY uses the Air Fry Tray to quickly and evenly circulate heated air to deliver crispy, golden results with little to no oil.

NO PREHEAT is for single rack baking with packaged and convenience foods.

AIR SOUS VIDE uses hot circulating air to preserve nutrients and flavors as your food cooks slowly at low temperatures.

CONVECT ROAST uses a convection fan to gently brown meats and seal in the juices.

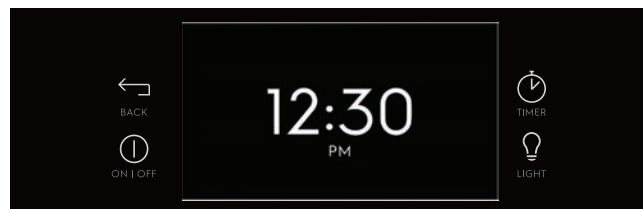
BROIL is for broiling and grilling foods under direct, high heat.

MULTI-RACKS is for two rack baking.

STEAM BAKE is recommended for baking moist and flavorful breads and pastries for improved browning and flaky crusts.

STEAM ROAST is recommended for roasting meat or poultry that results in a crispy outside and juicy inside.

BREAD PROOF creates the perfect environment to activate yeast when baking homemade breads.



KEEP WARM is used to keep cooked foods at serving temperature (140°F to 200°F) in the oven.

DEHYDRATE uses the Air Fry Tray to circulate air around the food for faster preservation.

DELAY START allows a delayed starting time only for Bake, Convection Bake, No Preheat, Convection Roast, Steam Clean, and Self Clean.

FOOD 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.

COOK TIME counts down your set cooking time and shuts off oven when complete.

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.



FAQs

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.



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 PhotoregisterSM 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

