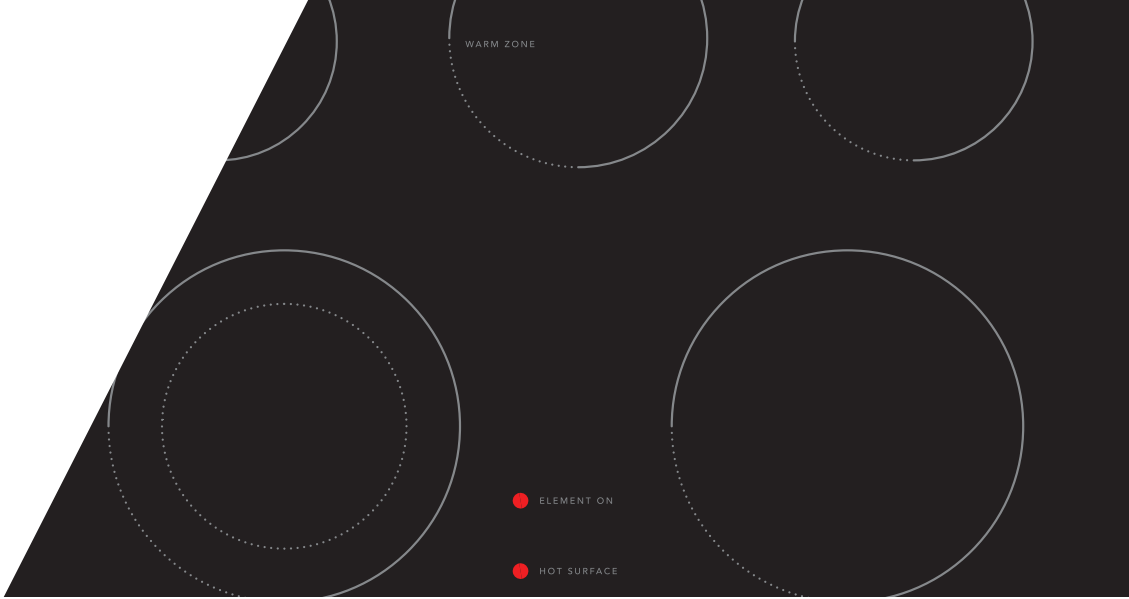


quick
start
guide

ELECTRIC RANGE



BEFORE YOU START



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! Press and hold the TIMER key. Within 5 seconds, press and hold **^** or **v** to set the 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 cooktop controls

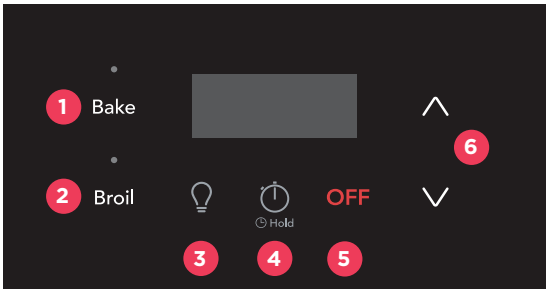
Use your control knobs to get started. Select the surface element you want to use. Choose the temperature you need by pushing in and turning the knob to select the setting.

COOKTOP SETTING	COOKING NEED
High	Bring water to a boil, pan broiling
Medium High	Continue a rapid boil, fry, deep fat fry
Medium	Maintain a slow boil, thicken sauces or to steam
Medium Low	Keep foods cooking, poach, stew
Low	Low temperature cooking, melt



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 cooks with gently rising and moving heat in the oven.
2. BROIL browns and grills foods under direct, high heat.
3. LIGHT turns the oven light on and off.
4. TIMER is used to set and cancel the minute timer. Press and hold to set the clock.
5. OFF turns off all cooking functions.
6. UP AND DOWN ARROW KEYS are used to set oven temperature and to set the clock and minute timer.



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.

QUICK CARE



A little love goes a long way

Quick ongoing care keeps your range working great for years to come! Use a ceramic cooktop cleaning cream before cooking for the first time to protect your cooktop from scratches. To clean up spills after cooking, clean with warm water and mild soap, or try our line of Frigidaire™ ReadyClean cleaners, available on our website. Refer to your Use & Care Guide for more tips to keep your ceramic cooktop clean.



Your range has a manual clean oven. Look in your Use & Care guide for instructions on how to safely clean the inside of your oven.



REMEMBER

- Be careful! The cooktop is durable, but is made from ceramic. Use with care.
- Do not spray cleaners on electric controls or switches.
- Do not spray cleaner on oven door trim, door gasket, plastic drawer glides, handles or any exterior surfaces of the range.

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.

Why does the element come on and then go off?

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To keep at the selected temperature, the element will cycle on and off. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle.

Why are there streaks or metallic marks on my cooktop?

Sliding or scraping of metal utensils on cooktop surface can cause streaks or metallic marks to form. To avoid this, do not slide metal utensils on the cooktop surface. Remove marks by applying a cooktop cleaning creme and buffing with a non-abrasive cloth or sponge.



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

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

