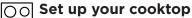
FRIGIDAIRE

# quick start guide

**GAS RANGE** 



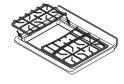
#### **BEFORE YOU START**



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









# Set up your oven

Make sure your oven racks are in place prior to operating the range.

Se Pro

#### Set your clock

Press o and then  $\bigwedge$  or  $\bigvee$  until "CLoC" appears on the display. Press **Start**, then press  $\bigwedge$  or  $\bigvee$  to set the time, and press **Start** one last 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.

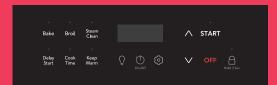
#### YOU'RE IN CONTROL



#### Your oven controls

Using your oven starts with pressing the keys on your oven control.

# **GET STARTED**



1 Press BAKE.



350° will appear in the display.

- 2 Use the **UP** and **DOWN** arrow keys to change to desired cooking temperature.
- 3 Press START.
- To cancel BAKE at any time, press OFF.



# **OVEN MODE HIGHLIGHTS**

- Cooking is more convenient with **Cook Time**. Choose the amount of time you want your oven to cook, then the oven will turn off.
- Meals stay warm and ready to serve in the oven with **Keep Warm.**



## REMEMBER -

- Do not use aluminum foil or any other materials to line the oven bottom, walls, racks or any part of the oven.
- Do not add bleach, ammonia, oven cleaner, or any other abrasive household cleaners to the water used for Steam Clean.
- All oven racks should be removed before a steam clean operation.
- For more cooking and rack position tips, refer to your Use & Care Manual.

#### **OVEN MODES**



- BAKE is for foods that need heat to rise and move gently in the oven.
- BROIL is for broiling and grilling foods under direct, high heat.
- **3. STEAM CLEAN** offers a time saving method to assist in the routine cleaning of small and light soils.

- DELAY START sets a delayed starting time to oven cooking or cleaning functions.
- **5. COOK TIME** counts down your set cooking time and shuts off the oven when complete.
- KEEP WARM is used to keep cooked foods at serving temperature in the oven.
- **7. OVEN LIGHT** turns the interior light on and off at a touch.
- **8. TIMER ON-OFF** is used to set or cancel the minute timer.
- **9. GEAR** sets user preferences for various control functions
- **10.UP and DOWN ARROW** keys are used to set temperature and time.
- 11. START starts cooking functions and sets the clock.
- **12. OFF** turns off all cooking functions.
- **13. LOCK** locks the controls to prevent accidental key presses.

#### **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.



#### Be gentle

Clean with warm water and mild soap, or use Frigidaire ReadyClean™ Oven and Microwave Cleaner.



**STEAM CLEAN** is a chemical free and time saving method to assist in the routine cleaning of small and light soils in your oven. Remove all racks and accessories before starting a steam clean cycle. Refer to your Use & Care Guide for more steam clean tips.

#### **FAQs**

#### My range is brand new — why doesn't my cooktop work?

Your 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 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.

Do you need a broiler pan, bakeware, or some smart new utensils to freshen up your cooking? We've got you covered — visit us at Frigidaire.com and check out our kitchen accessories.

#### 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!

#### **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 Photoregister<sup>sM</sup> icon on your registration card.



here







Have a question? Want help? Need service?

owner support FOR YOU frigidaire.com 1 (800) 374-4432 frigidaire.ca 1 (800) 265-8352

