

# FRIGIDAIRE GALLERY

## quick start guide

### INDUCTION 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

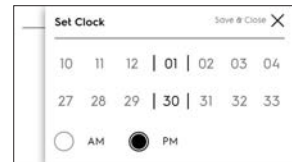
Apply a ceramic cooktop cleaning cream to the cooktop and buff with a clean paper towel to help prevent scratches.



##### 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.

#### INDUCTION BASICS

##### Choosing the right cookware

For induction heating to work, cookware needs to be compatible with the cooking zones.



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



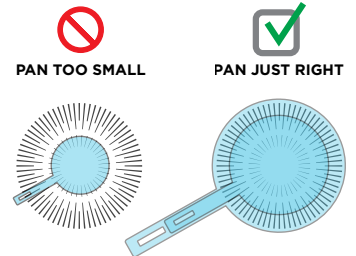
If the cookware isn't marked as induction-ready, check the bottom and sides with a magnet. If the magnet sticks firmly to the cookware, then it will work on the cooktop! Cookware bottoms should be flat, level, and clean. Sturdy cookware with solid bottoms work best.

##### Using the right size cooking zone

The markings on the cooking zone show the minimum and maximum pan size. For the fastest and most even heating, use the cooking zone that best fits the cookware bottom. It's ok for the pan to be a little bigger than the cooking zone.

##### Pan sensing

If the cooking zone does not become active, the zone isn't sensing the pan. Make sure the cookware is induction-ready, centered on the cooking zone, and not too small for the zone you're using.

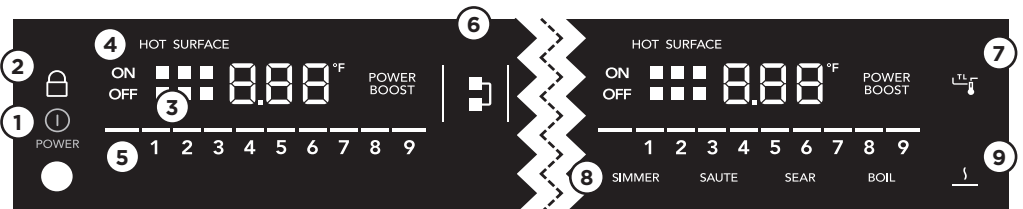


#### COOKTOP CONTROLS



Touch and hold illuminated keys to get cooking with induction

- Power:** Turn the cooktop on and off.
- Lock:** Hold until the beep to lock cooktop on or off.
- Cooking Zone Indicator:** When sensing cookware, LEDs corresponding to the zone appear.
- Cooking Zone On/Off:** When cookware is in place, press to turn each zone on and off.
- Cooking Zone Power Level:** Press a number or slide your finger to set power level from 1 (low) to 9 (high). Touch Power Boost for the most powerful setting.



- Bridge:** Bridge appears when both left cooking zones detect cookware. Touch to link the zones together to cook with a griddle.
- TempLock:** When using the right front zone, touch to activate a temp sensor that monitors heat, adjusting power to maintain consistent temp while cooking.
- TempLock Presets:** TempLock settings for simmer, saute, sear, and boil.
- Keep Warm:** One touch sets all zones to low to keep cooked foods warm.

#### REMEMBER

- Place cookware on cooking zones before setting cooktop controls.
- Be careful! Cooking zones may be hot even though they appear cool.

## OVEN MODES



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



### REMEMBER

- Customize your cooking by setting your preferences. Check your Use & Care Manual if you need help.
- Do not use aluminum foil or any other materials to line any part of the range.

## 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. Different fans run to preheat the oven or cool down different parts of the range, even when it's off. The controls click as they cycle to create even cooking temps in the oven and on the cooktop zones. On induction cooktops, cookware can sometimes vibrate slightly, causing a light buzzing noise. These sounds are normal. The range will beep alert tones if anything is sitting on the cooktop controls. Don't place pans, utensils, or other items on the cooktop control area.

### 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 Manual 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 and Air Fry settings?

Broiling and Air Fry are direct, high-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 Manual and [Frigidaire.com](http://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 Photoregister<sup>SM</sup> icon on your registration card.



WE ARE  
**here**  
FOR YOU



Have a question?



Want help?



Need service?

owner support

[Frigidaire.com](http://Frigidaire.com) 1 (800) 374-4432

[Frigidaire.ca](http://Frigidaire.ca) 1 (800) 265-8352

