FRIGIDAIRE GALLERY

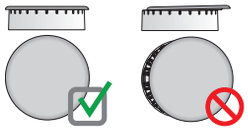
quick start guide

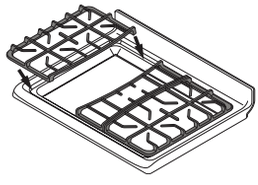
GAS RANGE



BEFORE YOU START

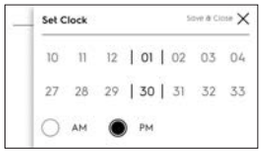
Set up your cooktop
Make sure your burner caps are centered on the burners and the cooking grates are in place.





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

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.

GAS COOKTOP BASICS

Choose your cookware
Cookware should have flat bottoms that make direct contact with the entire surface burner grate.

Find the best burner to use
Small burners are best used for low heat or small amounts of food in small pans. Standard burners are great for most cooking needs. Use the largest burner when heating up large pots of liquid or food.

Set the right flame size
Set the flame size appropriately for the pan.



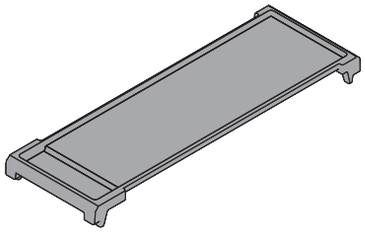
Be careful to not allow flames to extend beyond the outer edge of the pan.

USING THE GRIDDLE

Set up your griddle
Your cooktop has two standard sized burners in the center that can be used to heat larger cookware like a griddle.

1. Put the griddle securely in place of the middle burner grate.
2. Preheat the griddle for 5 minutes on medium to medium low setting.

Slow preheat ensures even heat distribution during the cooking process. DO NOT preheat the griddle on HI setting. Preheating on HI may warp the griddle and prevent even heat distribution.



Cleaning your griddle
We recommend washing the griddle with a brush and hot water. Use a little soap if needed, and rinse well. Dry with a lint-free cloth and store in a dry place. Avoid cleaning the griddle in a dishwasher.

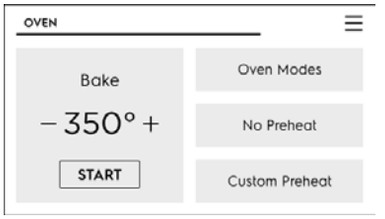
A22474819 Rev A 12/2022

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.

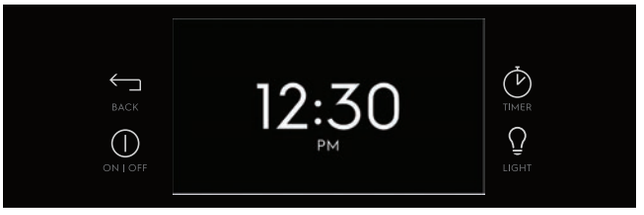




OVEN MODES

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, Convect Bake, No Preheat, Convect 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.

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.

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 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

