FRIGIDAIRE GALLERY

# quick start guide

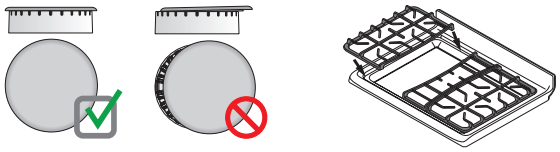
GAS RANGE



## 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. Check out your Use & Care Manual for help on setting up and caring for your range.

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

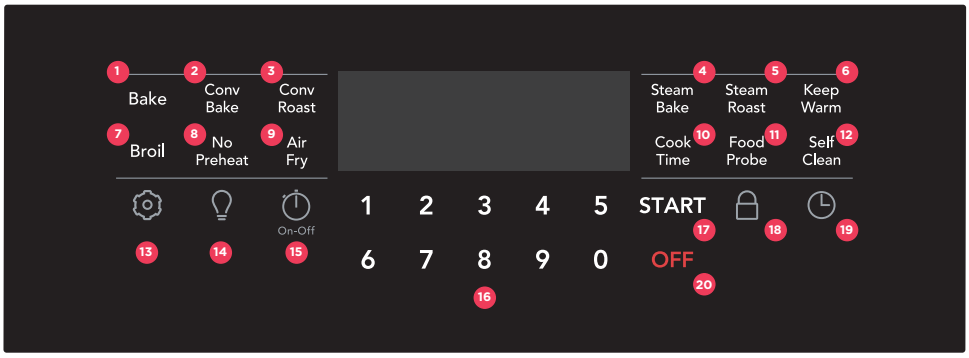


**Set your clock**
It's easy! Press the ◷ key, enter the correct time using the numbered keys, and press START.

**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.

## OVEN MODES

**Your oven controls**
Using your oven starts with pressing the keys on your oven control.




1. BAKE surrounds food with gentle, rising heat to cook delicate foods.
2. CONV BAKE uses a fan to circulate heat for quick and even baking.
3. CONV ROAST uses a convection fan to gently brown meats and seal in the juices.
4. STEAM BAKE is recommended for baking moist and flavorful breads and pastries for improved browning and flaky crusts.
5. STEAM ROAST is recommended for roasting meat or poultry that results in a crispy outside and juicy inside.
6. KEEP WARM is used to keep cooked foods at serving temperature in the oven.
7. BROIL is for broiling and grilling foods under direct, high heat.
8. NO PREHEAT is for single rack baking with packaged and convenience foods.
9. AIR FRY quickly and evenly circulates heated air to deliver crispy, golden results with little to no oil.
10. COOK TIME counts down your set cooking time and shuts off oven when complete.
11. 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.
12. SELF CLEAN sets a self-clean cycle.
13. SETTINGS is used to set preferences for the oven control.
14. OVEN LIGHT turns the interior light on and off.
15. TIMER ON-OFF is used to set and cancel the minute timer.
16. NUMBER KEYS set temperature and time.
17. START starts cooking functions and sets the clock.
18. OFF turns off all cooking functions.
19. LOCK deactivates the control to prevent key presses and locks the oven door.
20. CLOCK sets the time of day.

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## GAS 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.

## AIR FRY

Deliver all of the flavor and none of the guilt. Air Fry allows you to make healthy and delicious meals for the entire family - right in your oven. Use a dark, nonstick baking sheet when using Air Fry.

For perfect crispy-golden results, may we suggest our ReadyCook™ Air Fry Tray. The Air Fry Tray can be purchased from frigidaire.com or from an authorized dealer.



## 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.

Keeping your cooktop burners clean is the best way to get a complete, even, and perfect flame for cooking. Refer to your Use & Care Guide for detailed instructions on how to clean the burners.

## 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. 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 and Air Fry settings?**
Broiling and Air Fry are 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.

**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!

**Find more troubleshooting tips in the back of your Use & Care Manual and Frigidaire.com.**

## 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**

