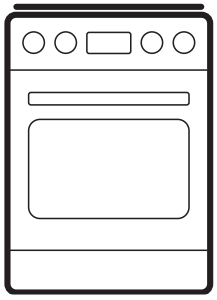
FRIGIDAIRE

RANGE



Welcome to your new Frigidaire appliance!

You made a great choice! Follow these easy steps to get started. For detailed instructions and safety precautions, look inside this Use & Care manual. Let's go!

Maximize your experience

Frigidaire is here to support you beyond installation. Start by registering your appliance to secure warranty coverage, get troubleshooting help, and access savings on filters, accessories, and future purchases. Just scan the QR code or visit **Frigidaire.com/register** (have your serial number ready). Then, check out our blogs and follow us on social media for helpful tips, how-tos, and great recipes.

US

frigidaire.com
1-800-374-4432

CA

frigidaire.ca
1-800-265-8352

Quick Start Guide

1

Remove all packaging and tape and dispose of properly. Insert racks and accessories.

2

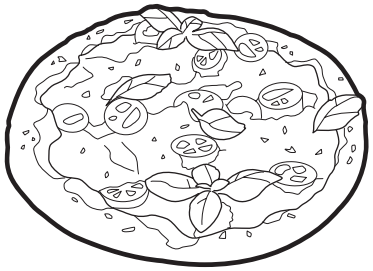
Prepare your oven by broiling at 550°F / 288°C for 15 minutes, then baking at 350°F / 177°C for 45 minutes. You might hear noises and even see a little smoke. That's normal.

3

Press ⚙ until **CLOCK** appears. Enter the time using the keypad. Press **START**. After a few seconds, the display will show the time.

Let's get cooking

1. **To use the oven, press BAKE or one of the other cook mode buttons.**
2. **The default temperature for Bake is 350°F / 177°C. Other modes default to different temperatures.**
3. **Change the temperature using the keypad.**
4. **If you make a mistake and want to start over, touch OFF. If correct, press START.**
5. **Press OFF at any time to end cooking.**



Learn about Stone-Baked Pizza mode (if so equipped) in the How to Use Stone-Baked Pizza Mode guide included with your pizza accessories. Learn about all 15+ cooking modes on your new Frigidaire oven inside this Use & Care manual.

Use the food probe (if so equipped), to avoid overcooking meats and poultry. You set your desired internal temperature for the food, and the probe will let you know when it's perfectly done.

Cook Time counts down your set cooking time and shuts off the oven when complete.

Monitor foods closely when using Air Fry, Steam Bake and Steam Roast as they cook food faster than traditional baking.

THREE CHOICES WILL ENSURE YOUR SUCCESS WITH STOVE TOP COOKING: THE COOKWARE, THE BURNER USED, AND THE TEMPERATURE SETTING.

- If you have induction, remember that induction cooktops only activate when they detect a compatible pan on a burner. Only cookware that contains magnetic metals will work.
- Cookware should have flat bottoms that make direct and complete contact with the cooking surface.
- Small burners are best for low heat or small amounts of food in small pans. Standard burners meet most cooking needs. The largest burner handles large quantities of food or liquid in big pots.
- The temperature should match the cookware and the cooking task. (Using a high temperature to rush cooking usually doesn't work out well.)

Quick care

BE GENTLE

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

CLEAN CYCLE

Use self-clean for heavy, baked-on soils. Use steam clean for new and light soil.

ONGOING CARE

For electric and induction cooktops, wipe the cooled surface with a soft cloth and warm soapy water. Do not use standard glass-ceramic cleaner on stubborn soils.

Look inside for more details

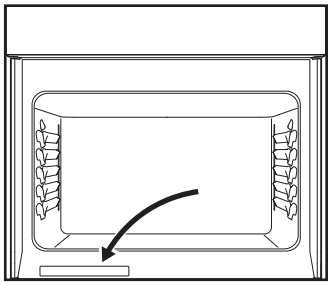
ENGLISH

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2. INSTALLATION INSTRUCTIONS..... **4**
3. COOKING RECOMMENDATIONS..... **8**
4. BEFORE SETTING SURFACE CONTROLS..... **9**
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1. IMPORTANT SAFETY INFORMATION

1.1 Keep a record for quick reference

Serial Number Location



Model number
.....
Serial number
.....
Purchase date
.....

Read all instructions before using this appliance.
This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.
Read safety precautions in this manual before installing or using your appliance. Safety items throughout this manual are labeled with a WARNING or CAUTION statement based on the risk type. Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised with installing, maintaining, or operating your appliance.
When ordering parts for or making inquires about your range, always be sure to include the model and serial numbers and a lot number or letter from the serial plate on your range.
Your serial plate also tells you the kilowatt rating (power requirements) and voltage ratings.
Keep this user manual for future reference.

1.2 ✓ Installation checklist

- ❒ Read all the safety instructions in the front of your user manual.
- ❒ Remove all packaging materials from your appliance before cooking.
- ❒ Confirm that the electrical power to the appliance is turned on.
- ❒ Wipe out the inside of the oven cavity with a damp cloth.
- ❒ Apply a thin layer of cooking oil to the sides of the oven racks to keep them gliding smoothly.
- ❒ Set the clock. Refer to the Setting Oven Controls chapter.
- ❒ Test all surface elements/burners to make sure they are working properly.
- ❒ Before using the appliance for the first time, set it to broil on 550°F (288°C) for 15 minutes, then switch to bake at 350°F (177°C) for an additional 45 minutes. Some noises and odors may occur during this initial cooking cycle.
- ❒ Remember to complete your product registration.

1.3 Safety definitions

⚠ This is the safety alert symbol. It is used to alert of potential personal injury hazards. Follow all safety messages that follow this symbol to avoid possible injury or death.

⚠ WARNING!

Indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

⚠ CAUTION!

Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

IMPORTANT

Indicates installation, operation, or maintenance information which is important but not hazard-related.

NOTE

Indicates a short, informal reference – something written down to assist the memory or for future reference.

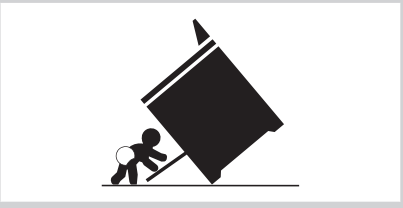
1.4 Important instructions for unpacking and installation

IMPORTANT

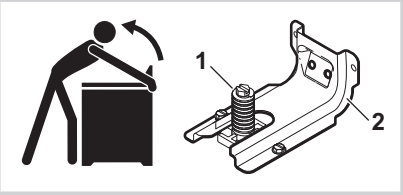
Read and follow the below instructions and precautions for unpacking, installing, and servicing your appliance.

⚠ WARNING!

Tip over hazard



A child or adult can tip the appliance and be killed. Install the anti-tip device to the appliance and/or structure per installation instructions.
Ensure the anti-tip device is re-engaged when the appliance is moved.
Do not operate the appliance without the anti-tip device in place and engaged.
Failure to follow these instructions can result in death or serious burns to children and adults.



1. Range leveling leg / 2. Anti-tip bracket
To check if the anti-tip bracket is installed properly, use both arms to grasp the rear edge of the range back. Carefully attempt to tilt range forward. When properly installed, the range should not tilt forward.
Refer to the anti-tip bracket installation instructions supplied with your range for proper installation.

Remove all tape and packaging before using the appliance. Recycle the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material. Do not remove the wiring label and other literature attached to the appliance. Do not remove model/serial number plate.
Cold temperatures can damage the electronic control. When using this appliance for the first time, or when the appliance has not been used for an extended period of time, be sure the appliance has been in tem-

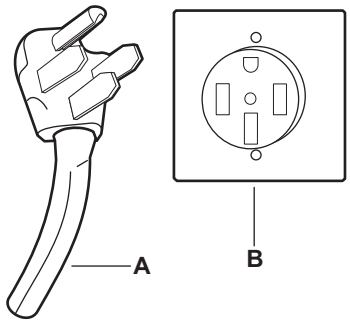
peratures above 32ºF (0ºC) for at least 3 hours before turning on the power to the appliance.
All materials used in construction of cabinets, enclosures, and supports surrounding the product must have a temperature rating above 200°F (94°C).
Do not modify or alter the construction of the appliance by removing the leveling legs, panels, wire covers, anti-tip brackets/ screws, or any other part of the appliance.
Keep an appropriate foam-type fire extinguisher available, visible, and easily accessible near the appliance.
Avoid installing cabinet storage above the surface elements to prevent reaching over hot zones.

1.5 Grounding instructions

⚠ WARNING!

- Avoid fire hazard or electrical shock. Failure to follow this warning may cause serious injury, fire, or death.
- Avoid fire hazard or electrical shock. Do not use an adapter plug, use an extension cord, or remove grounding prong from the power cord. Failure to follow this warning may cause serious injury, fire, or death.

Proper Installation - Make sure that your appliance is properly installed and grounded by a qualified technician. In the United States, install in accordance with the National Fuel Gas Code ANSI Z223.1/NPFA No. 54, latest edition and National Electrical Code NFPA No. 70 latest edition, and local electrical code requirements. In Canada, install in accordance with CAN/CGA B149.1 and CAN/CGA B149.2 and CSA Standard C22.1, Canadian Electrical code, Part 1-latest editions and local electrical code requirements.
Follow installation instructions packaged with this appliance for complete installation and grounding instructions.
For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be securely connected to an electrical outlet or junction box that is the correct voltage, is correctly polarized and properly grounded, and protected by a circuit breaker in accordance with local codes.
It is the personal responsibility of the consumer to have the appropriate outlet or junction box with the correct, properly grounded wall receptacle installed by a qualified electrician. Contact a qualified installer to assure that the electrical installation is adequate and is in conformance with all local codes and ordinances.



For Canada only: This appliance is equipped with a four-prong grounding plug (A) for your protection against shock hazard and should be plugged directly into a properly grounded 240V wall receptacle (B). Do not cut or remove the grounding prong from this plug.

1.6 Important instructions for using the appliance

⚠ WARNING!

- Do not store flammable materials in ovens, microwaves, near surface burners or elements, or in the storage or warming drawer (if equipped). This includes paper, plastic, and cloth items, such as cookbooks, plastic ware, and towels, as well as flammable liquids.
- Do not store explosives, such as aerosol cans, on or near the appliance.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not leave children alone - Children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance, including the storage drawer, lower broiler drawer, warmer drawer, or lower double oven.
- Do not store items of interest to children in the cabinets above the appliance or on the backguards of ranges. Children climbing on or near the appliance to reach items could be seriously injured.
- Do not allow children to climb or play around the appliance. The weight of a child on an open oven door may cause the appliance to tip, resulting in serious burns or other injury. An open drawer when hot may cause burns.

⚠ WARNING!

- Stepping, leaning, or sitting on the door or drawers of this appliance can result in serious injuries and also cause damage to the appliance.
- Never cover any slots, holes, or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- Do not use oven or warmer drawer (if equipped) for storage.
- Never use your appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

⚠ CAUTION!

- When heating fat or grease, watch it closely. Grease may catch fire if it becomes too hot.
- Do not use water or flour on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher. Cover the fire with a pan lid or use baking soda.
- Use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot cooking areas. Do not use towels or other bulky cloths.
- Do not heat unopened food containers - Build-up of pressure may cause container to burst and result in injury.

⚠ CAUTION!

- Wear proper apparel - Loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.
- Do not touch surface burners or elements, or areas near these burners or elements, interior surfaces of the oven, or the warmer drawer (if equipped). Surface burners and elements may be hot even though they appear cool. Areas near surface burners and elements may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they are cool. These areas may include the cooktop, surfaces facing the cooktop, oven vent areas, oven door, and oven window.
- Do not operate the appliance during a power failure. If the power fails, always turn off the appliance. If the appliance is not turned off and the power resumes, electric surface elements may resume operation when power is restored. Once the power resumes, reset the clock and the oven function.

1.7 Important instructions for using radiant cooktops

Know which knob or key controls each surface heating area. Place cookware with food on the cooking area before turning it on. Turn the cooking area off before removing the cookware.
Cookware handles should be turned inward and not extend over adjacent surface elements. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the cookware should be positioned so that it is turned inward, and does not extend over other cooking areas.
Use proper pan size - This appliance is equipped with one or more surface units of different sizes. Select cookware with flat bottoms that match the surface unit size. Using the proper cookware on the cooking area will improve efficiency.
Glazed cooking utensils - Only certain types of cookware are suitable for cook top service and must be magnetic to work properly on the induction zones. Check the manufacturer's recommendations for cooktop use to ensure that the cookware is compatible with induction cooking. Improper cookware may break due to sudden changes in temperature. Check the cookware manufacturer's recommendations for cooktop use.
Never leave surface elements unattended. Boil-overs may cause smoking and greasy spills that may ignite. A pan that has boiled dry could be damaged and may damage the cooktop.
Do not use a searing grill meant for use with a broiler pan on the cooktop. The searing grill is not designed for use on the cooktop. Doing so may result in a fire.
When you are flaming foods under a ventilating hood, turn on the fan.

1.8 Important instructions for using glass and ceramic cooktops

Do not clean or operate a broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
Clean the cooktop glass with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce harmful fumes if applied to a hot surface.
Avoid scratching the cooktop glass with sharp objects.

1.9 Important instructions for using your oven

Protective liners: Do not use aluminum foil, aftermarket oven liners, or any other materials or devices to line oven bottom, oven racks, or any other part of the appliance. Only use aluminum as recommended for baking, such as lining cookware or as a cover placed on food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or a short circuit.
Use care when opening oven door, lower oven door, or warmer drawer (some models). Stand to the side of the appliance when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
Keep oven vent ducts unobstructed. Touching surfaces in this area when the oven is on may cause severe burns. Do not place plastic or heat-sensitive items on or near the oven vent. These items can melt or ignite.
Placement of oven racks: Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot burner or element in oven. Use potholders and grasp the rack with both hands to reposition. Remove all cookware and utensils before moving the rack.
Do not use a broiler pan without its insert. Broiler pans and inserts allow dripping fat to drain away from the high heat of the broiler. Do not cover the broiler insert with aluminum foil; exposed fat and grease could ignite.
Do not cook food on the oven bottom. Always cook in proper cookware and always use the oven racks.

1.10 Important instructions for cleaning the appliance

⚠ CAUTION!
Before manually cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool. Cleaning a hot appliance can cause burns. When moving the appliance for manual cleaning disconnect it from the electrical power supply. If the electrical supply is inaccessible, lift the unit slightly at the front and pull out away from the wall. Pull only as far as necessary to disconnect the electrical supply. Finish removing the unit for servicing and cleaning.

Clean the appliance regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire.
Always follow the manufacturer's recommended directions for use of kitchen cleaners and aerosols. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.
Clean ventilating hoods frequently - Grease should not be allowed to accumulate on hood or filter. Follow the manufacturer's instructions for cleaning vent hoods.

1.11 Important instructions for service and maintenance

Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician. This reduces the risk of personal injury and damage to the appliance.
Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.
Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the appliance at the circuit breaker or fuse box in case of an emergency.
Remove the oven door from any unused oven if it is to be stored or discarded.
Do not touch a hot oven light bulb with a damp cloth. Doing so could cause the bulb to break. Handle halogen lights (if equipped) with paper towels or soft gloves. Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb.

⚠ WARNING!
California Residents: for cancer and reproductive harm information, visit www.P65Warnings.ca.gov

2. INSTALLATION INSTRUCTIONS

⚠ WARNING!
Refer to Safety Instructions.

2.1 IMPORTANT SAFETY INSTRUCTIONS

➔ IMPORTANT
Installation and service must be performed by a qualified installer.

➔ IMPORTANT
Before the installation and use of this appliance, carefully read the supplied instructions and important safety information in the user manual. Always keep the instructions in a safe and accessible location for future reference.

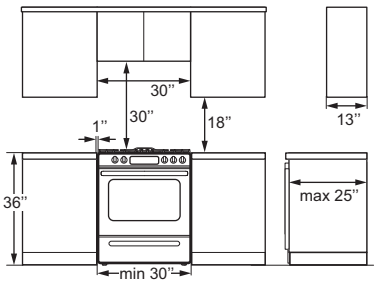
⚠ WARNING!
If the information in this manual is not followed exactly, a fire or electrical shock may result causing property damage, personal injury or death.

Important Notes to the Installer
- Read all instructions contained in these installation instructions before installing range.
- Remove all packing material from the oven compartments before connecting the gas & electrical supply to the range.
- Observe all governing codes and ordinances.
- Be sure to leave these instructions with the consumer.

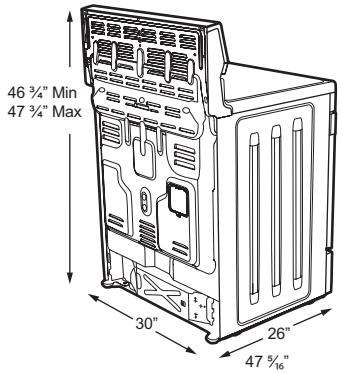
Important Notes to the Consumer
- As when using any appliance generating heat, there are certain safety precautions you should follow. Read carefully this Use & Care manual.
- Be sure your range is installed and grounded properly by a qualified installer or service technician.
- Make sure the wall coverings around the range can withstand the heat generated by the range.
- To eliminate the need to reach over the surface elements, cabinet storage space above the elements should be avoided.

2.2 Clearances and Dimensions

1. Provide adequate clearances between the range and adjacent combustible surfaces.
2. Location—Check location where the range will be installed. Check for proper electrical supply and gas supply and the stability of floor.
3. Dimensions that are shown must be used. Given dimensions provide minimum clearance. Contact surface must be solid and level.

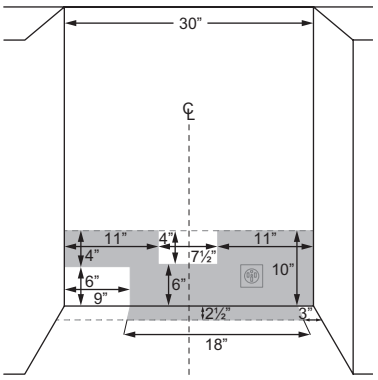


Maintain a minimum clearance of 30 inches (762 mm) between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet.



If the bottom of the wood or metal cabinet is protected by at least 1/4 inch (6 mm) flame retardant millboard covered with No. 28 MSG sheet steel, 0.015 inch (0.4 mm) stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) copper, the minimum clearance can be reduced to 24 inches (610 mm).

The minimum clearance for the rear of the range is 0 inches (0 mm).



Follow these dimension requirements to prevent property damage, potential fire hazards, and incorrect countertop and cabinet cuts.

To eliminate the risk of burns or fire from reaching over heated surface units, avoid cabinet storage space located above the surface units. If cabinet storage is necessary, reduce the risk by installing a range hood that projects horizontally at least 5 inches (127 mm) beyond the bottom of the cabinets.

2.3 Tools

For leveling legs and Anti-Tip Bracket:
- Adjustable wrench or channel lock pliers.
- 5/16" nutdriver or flat head screwdriver.
- Electric drill and 1/8" diameter drill bit (masonry drill bit if installing in concrete).
- Level and measuring tape.

For electrical supply connection:
- 1/4" and 3/8" socket driver or nutdriver.

Materials supplied with appliance:
- Anti-Tip Template.
- Anti-Tip bracket (includes 2 mounting screws).

Additional materials:
- Power supply cord.
- Copper electrical wiring and metal conduit (for hard wiring).

2.4 Anti-Tip Bracket Installation Instructions

⚠ WARNING!

To reduce the risk of tipping of the range, the range should be secured to the floor by properly installed anti-tip bracket and screws packed with the range. Failure to install the anti-tip bracket will allow the range to tip over if excessive weight is placed on an open door or if a child climbs upon it. Serious injury might result from spilled hot liquids or from the range itself.

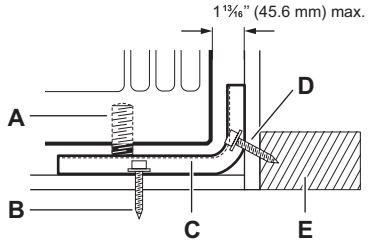
If the range is ever moved to a different location, the anti-tip brackets must also be moved and installed with the range.

Instructions are provided for installation in wood or cement fastened to either the floor or wall. When installed to the wall, make sure that screws completely penetrate dry wall and are secured in wood or metal. When fastening to the floor or wall, be sure that screws do not penetrate electrical wiring or plumbing.

1. Locate the bracket using the template
   - Bracket can be on the left or right side of the range. Mark the floor or wall where the side of the range will be.
   - If the rear of the range is against the wall or no more than 1-13/16" (45.6 mm) from the wall, use the wall-mount or floor-mount method.
   - If wall molding prevents the bracket from sitting flat, remove the molding or mount the bracket to the floor.

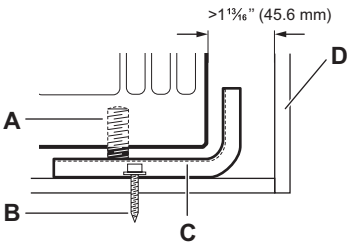
   For wall-mount:
   - Place the back edge of the template against the rear wall and the side edge on the side-mark of the range. Put the bracket on the template and mark the screw-hole locations on the wall.
   - If the rear of the range is more than 1-13/16" (45.6 mm) from the wall, mount the bracket to the floor.

   Fasten bracket (wall or floor mounting)



A. Leveling leg
B. Floor mount
C. Anti-tip bracket
D. Wall
E. Wall plate

   Fasten bracket (floor mounting only)

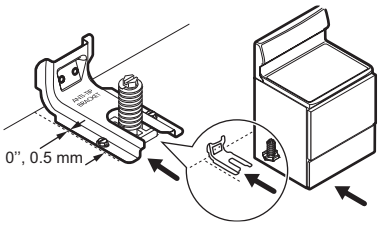


A. Leveling leg
B. Floor mount
C. Anti-tip bracket
D. Wall

   For floor mount, locate the bracket by placing back edge of the template where the rear of the range will be located. Mark the location of the screw holes, shown in template.
2. Drill pilot holes and fasten bracket:
   - Drill a 1/8" (3 mm) pilot hole for the screws.
   - For wall-mount, drill at a 20° downward angle.

- For masonry or ceramic floors, drill a 3/16" (4.8 mm) pilot hole 1-3/4" (44 mm) deep.
- Use the supplied screws for wood or concrete.
- Tighten the bracket with a 5/16" (8 mm) nut driver or flat screwdriver.

3. Level and position range:
- Adjust the four leveling legs with a wrench until the range is level.
- Maintain at least 1/8" (3 mm) clearance between the bottom of the range and the leveling leg for bracket clearance.
- Check level with a spirit level.
- Slide the range into place.
- Confirm the rear leveling leg is fully engaged in the Anti-Tip Bracket by removing the lower panel or storage drawer.
- For models with a warmer drawer or broiler compartment, hold the top rear edge of the range and carefully test for forward tilt.



2.5 Electrical Connection Requirements

➲ IMPORTANT

Follow the Important Safety Information for Grounding Instructions.

2.6 Models Including Power Cord (Canda)

Plug the 4-prong range power cable into a properly grounded, 240V wall outlet.

2.7 Installing Power Cords (United States)

⚠ WARNING!

Risk of fire or electrical shock may occur if an incorrect size range cord kit is used, the installation instructions are not followed or strain relief bracket is discarded.

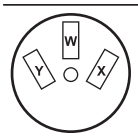
This appliance may be connected by means of a power supply cord. Use a power supply cord kit rated at 125/250 volts minimum, marked for use with ranges.

Range connection opening size chart			
Supply cord kit ampere rating information. See serial plate on range for kilowatt rating data.			
See serial plate on range for kW rating	Cord kit ampere rating	Diameter (inches) of range connection opening	
120/240 Volts 120/208 Volts		Cord kit	Permanent wiring
8.8-16.5 kW 7.9-12.5 kW 16.6-22.5 kW 12.6-18.5 kW	40/50 amp 50 amp	1-3/8 in. 1-3/8 in.	1-1/8 in. 1-3/8 in.

Cord must have either three (3) or four (4) conductors. Terminals on end of wires must be either closed loop or open-end spade lugs with upturned ends.

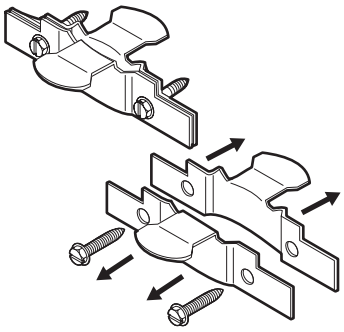


Required for new and remodeled installations
4-Wire wall receptacle (14-50R)



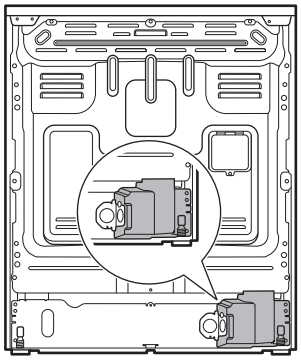
Allowed for existing installations
3-Wire wall receptacle (10-50R)

Cord must have strain relief properly installed.

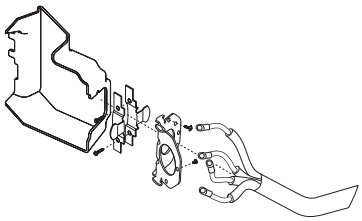


Access the Terminal Block

1. Remove the access cover and bracket from the back of the appliance. Keep all pieces and the screws.



2. Pull the cord terminals through the correct hole in the bracket included with the appliance.
3. Connect the terminals to the terminal block as instructed for 3-wire, 4-wire, or permanent connections.
4. Place the strain relief through the included bracket and tighten against the power cord.
5. Replace the bracket and access cover on the appliance.



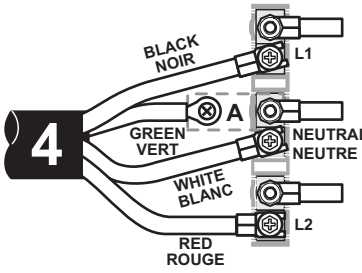
4-Wire Power Cord Connection (New branch-circuit or mobile home)

1. Insert the end connectors for Line 1, Line 2 and Neutral and tighten securely to the terminal block.

➲ IMPORTANT

Do not loosen the factory installed nut connections which secure the range wiring to the terminal block. Electrical failure or loss of electrical connection may occur if these nuts are loosened or removed.

2. You must disconnect the ground strap. Remove the factory installed ground screw and plate to release the copper ground strap from the frame of the appliance. Cut and discard the copper ground strap and plate. Keep the ground screw.
3. Connect the GREEN ground wire lead with the eyelet to the frame of the appliance with the ground screw using the same hole in the frame where the ground screw was originally installed.
4. Follow the manufacturer's installation instructions supplied with the strain relief and install.
5. Make sure all screws are tightened securely and replace the rear access cover.



A. Remove ground strap

NOTE

Internal white wire not present on all models.

3-Wire Power Cord Connection (Existing installations only)

A ground strap is installed on this range which connects the center terminal of the terminal block (Neutral) to the range chassis. The ground strap is connected to the range by the center screw. The ground strap must not be removed unless National, State or Local Codes do not permit use of a ground strap.

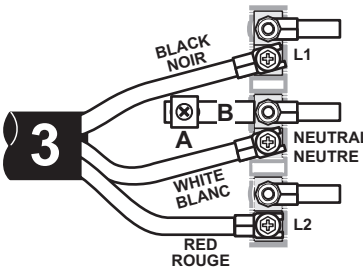
If the ground strap is removed for any reason, a separate ground wire must be connected to the separate ground screw attached to the range chassis and to an adequate ground source.

1. Insert the end connectors for Line 1, Line 2 and Neutral and tighten securely to the terminal block.

IMPORTANT

Do not loosen the factory installed nut connections which secure the range wiring to the terminal block. Electrical failure or loss of electrical connection may occur if these 3 nuts are loosened or removed.

2. Follow the manufacturer's installation instructions supplied with the strain relief and install.
3. Make sure all connections are tightened securely and replace the rear access cover.



A. Ground screw and plate
B. Ground strap

NOTE

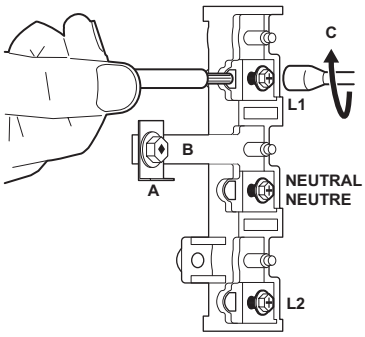
Internal white wire not present on all models.

3-Wire and 4-Wire Permanent Connection

This appliance may be connected by means of permanent wiring.

When installing permanent wiring, do not leave excess wire in range compartment. Excess wire in the range compartment may not allow the rear access cover to be replaced properly and could create a potential electrical hazard if wires become pinched. Connect only as instructed. When using flexible conduit or range cable use flex connector or range cable strain relief.

1. Strip insulation away from the ends of the permanent wiring for Line 1, Line 2, Neutral (also strip ground wire on 4-Wire connections). Tighten all wire leads to the terminal block.

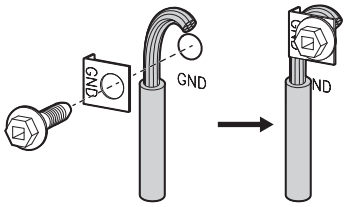


A. Ground screw and ground plate
B. Ground strap
C. Tighten all leads

IMPORTANT

Do not loosen the factory installed nut connections which secure the range wiring to the terminal block. Electrical failure or loss of electrical connection may occur if these nuts are loosened or removed.

2. 4-Wire permanent connection only: Disconnect the ground strap. Remove the factory installed ground screw and plate to release the factory installed copper ground strap from frame of the appliance. Cut and discard the copper strap from the terminal block. Keep the ground screw and ground plate.
3. 4-Wire permanent connection only: Connect the ground wire lead (Green) to the frame of the appliance using the ground screw and plate. Be sure to install using the same hole in the frame where the ground screw was originally installed.



4. Follow the manufacturer's installation instructions supplied with the strain relief and install.
5. Make sure all connections are tightened securely and replace the rear access cover.

Non-terminated field wire compression connections must be set at 22inches/lbs or greater. Always use 10 gauge wire or larger.

2.8 Sliding Range Into Final Location

Be sure to provide all the adequate clearances and dimensions before moving appliance into final location.

Carefully slide range into final position while inserting rear leveling leg into the anti-tip bracket. Make sure the power cord folds into the remaining open floor area behind the range. Be sure to check the level of the range.

2.9 Care, Cleaning and Maintenance.

Refer to Care and Cleaning chapter for cleaning instructions.

If removing the range is necessary for cleaning or maintenance, disconnect the electrical power supply. If the electrical supply is inaccessible, lift the unit slightly at the front and pull out away from the wall. Pull only as far as necessary to disconnect the electrical supply. Finish removing the unit for servicing and cleaning.

3. COOKING RECOMMENDATIONS

3.1 Special Features

Use the special features of your oven to get the best baking and roasting results.

SousVide - the precisely-controlled heat and air flow give you sous vide results without the water bath, preserving natural flavors and locking in moisture.

- Steaks perfectly cooked to your preference.
- Juicy pork and poultry.
- Eggs just as hard or soft as you like them.
- Vegetables that remain fi rm and crisp.

Steam Bake - steam baking slows the formation of the crust, allowing your dough to grow longer before the crust forms.

- Breads and pastries that rise higher with a crispy, golden crust and a light and flaky interior.

Steam Roast - the humidity of steam roasting prevents meats from drying out during the cooking process.

- Moist and tender meats with a golden, crispy skin on the outside.

Air Fry - the hot air convection makes crisp, golden fried foods without the splatter. For even heating on all sides and large capacity, use the Air Fry tray.

- Golden, crispy chicken wings.
- Crunchy vegetable chips.
- Juicy chicken Parmesan.
- Perfectly crisp tempura shrimp, samosas, and more.

Stone-Baked Pizza - high heat will deliver your pizza with delightful charring in approximately 2 minutes.

- Fresh Neapolitan Pizza
- New York Style Pizza

No Preheat - get your culinary delights on the table faster.

- Prepare convenience foods without delay.
- Frozen, partially baked, deli, or premade crust pizzas.

Convection Cooking - even your most challenging recipes turn out delicious with the precisely-controlled heat and air circulation.

- Perfectly browned baked goods.
- Evenly cooked roasts and braises.

Steam Clean - keep your oven looking its best with the Steam Clean cycle that is chemical and odor free. Prevent build-up of burned, spilled food in the bottom of the oven.

3.2 Bakeware

The type of bakeware you use affects how evenly and quickly it transfers heat to your food.

- **Shiny metal bakeware** - suitable for all baked goods. Recommended cooking temperatures and times are based on shiny metal bakeware.
- **Dark metal bakeware** - cooks hotter than shiny bakeware. Reduce the cooking temperature by 25°F / 13-14°C.
- **Glass bakeware** - cooks hotter than shiny bakeware. It is convenient, you can use the same piece of bakeware for cooking, serving, and storing food. Reduce the cooking temperature by 25°F / 13-14°C when you use a glass bakeware.
- **Insulated bakeware** - cooks cooler than shiny bakeware and is designed for baking in gas oven. Baking time may be longer than usual.

3.3 Cooking Conditions

Conditions in your kitchen can affect the performance of your appliance when cooking food.

- **Aging cookware** - as pans age and become discolored, you may need to slightly modify a cooking time. If food is too dark or overcooked, use the minimum cook time in the recipe or packaging. If food is too light or undercooked, use the middle to maximum cook time recommended in the recipe or on the packaging.
- **High altitude** - air is drier and the pressure is lower. It may cause:
  - Water to boil at a lower temperature - increase cook time on the cooktop. Cover dishes to reduce evaporation..
  - Liquids to evaporate more quickly - increase the amount of liquid in baking recipes.
  - Foods to bake more slowly - increase bake time or raise the oven temperature.
  - Doughs to rise faster. - reduce the amount of baking soda or baking powder. Reduce rising time, or punch down the dough and let it rise twice.

3.4 Cooking Results

Small adjustments may help you achieve the best results.

- **Food too light** - use the middle to maximum cook time recommended on packaging or recipe.
- **Food too dark** - use the minimum cook time recommended on packaging or recipe.

3.5 Cooking Tips

Use these additional tips to get the best results from your appliance.

Baking

- Rack placement - refer to Setting Oven Controls.
- Preheat - insert food immediately after the beep. Fully preheat the oven before baking items like cookies, cakes, biscuits, and breads.
- Checking food - use the window and oven light when you check the food. Opening the door may reduce baking performance.
- Bake or Convection Bake - convection bake is the best function to use for baking on multiple racks. For best performance, refer to Setting Oven Controls.
- Steam Bake - for directions, tips, and benefits, refer to Setting Oven Controls.
- Food placement - allow at least 2 inches / 5 cm of space between bakeware for proper air circulation.

Broiling / Roasting

- Broiling pan - if the accessory is not included with your appliance, you can purchase it on the website www.frigidaire.com. For best broiling results, use a broiler pan with an insert. The insert drains fat to reduce spatter, while the pan below catches grease to help minimize smoke.

Convection cooking

- Convection attributes - convection cooking uses a fan to circulate hot air around the oven and food. It browns food more evenly and reduces hot spots in the oven. Convection saves time when you use multiple racks or cook several food items at once.
- Convection bake - reduce cooking temperature by 25°F / 13-14°C from the recipe unless the recipe is written for convection baking. Preheat the oven for best result.
- Convection roast - works best for meats and usually does not require preheating. Do not reduce the cooking temperature. Follow your recipe's recommended temperature and time, adjusting only the cooking time if it does not include convection roasting guidelines.
  Cook time may be reduced by 25% to 40% depending on food type. You can reduce cook times by 25% from the recommended time of your recipe, and check the food at this time. If needed, continue cooking until the desired doneness is obtained. If the food probe is included with your appliance, use it. If not, you can buy it in most grocery and home goods stores. Place large cuts of meat or poultry on the lowest oven rack.
  Do not cover foods when dry roasting - covering will prevent the meat from browning properly.

4. BEFORE SETTING SURFACE CONTROLS

⚠ WARNING!
Refer to Safety chapters.

4.1 About the Ceramic Glass Cooktop

⚠ WARNING!
Refer to Care and Cleaning.

The ceramic glass cooktop contains heating elements beneath a smooth glass surface. The markings on the glass show the size and location of each element. Always use flat-bottomed cookware and choose pans that match the diameter of the element outline.

Before first use, apply a ceramic cooktop cleaning cream and buff with a clean paper towel. This helps protect the surface and makes future cleaning easier.

During operation, heat may spread beyond the marked element areas. Surrounding zones can become hot enough to cause burns.

➔ IMPORTANT
- The cooktop should not be used as a cutting board or work surface.
- Dropping heavy or hard objects on the cooktop may crack it.
- Do not place food directly on the cooktop. It can leave stubborn residue, cause smoke, and increase the risk of fire.
- Always lift cookware, do not slide it on a glass surface. Rough or dirty bottom can scratch the cooktop. Always use clean cookware.

4.2 About the Radiant Surface Elements

The element heats up gradually and evenly. As it gets hotter, it glows red. To keep the set temperature, the element turns on and off in cycles. It stays hot enough during the off cycle to provide steady, even heat.

For efficient cooking, turn the element off several minutes before cooking is complete. This allows residual heat to complete the cooking process.

⚠ CAUTION!
Surface elements may look cool after they are turned off, but they can still be hot. Do not touch the elements before they cool down, hot surface can cause burns.
Do not place flammable or heat-sensitive materials (plastic, paper, fabric) on or near the range during use. These materials can melt or catch fire when exposed to high temperatures.

➔ IMPORTANT
Do not allow aluminum foil or any material that can melt to make contact with the cooking element. If these items melt on the cooktop, they damage the cooktop.

NOTE
- Radiant elements have a limiter that allows the element to cycle on and off, even at the **HI** setting.

4.3 Using Proper Cookware

The size and type of cookware used will influence the heat setting needed for best cooking results.

Correct cookware:

- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Made of material that conducts heat well.
- Easy to clean.
- Cookware size matches the amount of food to be prepared.
- Cookware diameter matches the size of the Cooking Zone.

Incorrect cookware:

- Bottom curved or warped.
- Cookware larger than the Cooking Zone by more than 0,5 inch (12 mm).
- Heavy handle tilts pan.
- Pan is much smaller than the Cooking Zone.

Cookware material types:

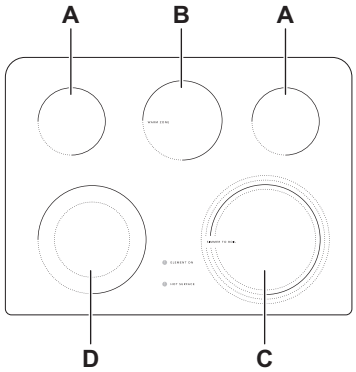
- Aluminum - excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining and pitting).
- Copper - excellent heat conductor but discolors easily (see Aluminum).
- Stainless - slow heat conductor with uneven cooking results. Durable, easy to clean, and resists staining.
- Cast Iron - a slow heat conductor, but will retain heat very well. Cooks evenly once cooking temperature is reached.
- Porcelain-enamel on metal - heating characteristics may vary depending on base material.
- Glass - slow heat conductor

➔ IMPORTANT
Do not place empty aluminum, glass, or porcelain- enamel coated cookware on the element. The melting point of cookware made with these materials may be reached quickly, especially if left empty. If the cookware melts it will damage the cooktop. Follow all the cookware manufacturer's recommendations for use and care of cookware.

➔ IMPORTANT
Never place or straddle a cooking utensil over two different surface cooking areas at the same time. Incorrect use may damage the cooktop.

4.4 Types of Ceramic Cooktop Elements

The circles on the ceramic glass cooktop outline the size and type of element underneath. The elements on your cooktop depend on the model.



A. Single element
B. Warm Zone (some models)
C. Simmer to Boil
D. Dual element (some models)

4.5 ELEMENT ON Indicator and HOT SURFACE Indicator

The ELEMENT ON indicator light turns on when any surface element is in use. Check this light after cooking to make sure all elements are off.

The HOT SURFACE indicator light turns on when a burner is hot enough to cause burns and stays on until the surface cools to a safe temperature.

4.6 Home Canning

Follow the instructions below when home canning with your appliance. For additional guidance, refer to the information available on the USDA website.

- Use a flat bottom canner with no ridges to ensure even heat distribution.

- Make sure the canner diameter does not extend more than 1 inch beyond the element.
- Use small diameter canners on electric coil and ceramic glass cooktops. Center the canner on the burner grate.
- Use hot tap water to bring water to a boil faster.
- Use the highest heat setting to bring the water to a boil. After it boils, reduce the heat to the lowest setting needed to maintain the boil.
- Use tested recipes and follow instructions carefully. Check with your local Cooperative Agricultural Extension Service or a glass jars manufacturer for the latest canning information.
- It is best to can small amounts and light loads.

⚠ CAUTION!
Do not leave water bath or pressure canners on high heat for an extended amount of time.

5. SETTING SURFACE CONTROLS

⚠ WARNING!
Refer to Safety chapters.

5.1 Setting Radiant Surface Elements

Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking.

Suggested settings for radiant elements

Settings	Type of Cooking
High (HI - 9)	Start most foods, bring water to a boil, pan broiling.
Medium (7 - 8)	Continue a rapid boil, fry, deep fat fry.
Medium (5 - 6)	Maintain a slow boil, thicken sauces and gravies or steam vegetables.
Medium Low (2 - 4)	Keep foods cooking, poach, stew.
Low (1)	Low temperature cooking.
Low (LO)	Keep warm, melt.

The suggested settings are based on cooking with medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

The size and type of utensil used and the amount and type of food being cooked will influence the setting needed for best cooking results.

➲ IMPORTANT
Do not place cookware across two cooking areas unless the cooktop has a bridge element and the cookware is made for it. Incorrect use may cause the ceramic cooktop to fracture.

Setting Single Radiant Surface Element
To operate single radiant elements (including Simmer to Boil element):

1. Place correctly sized cookware on surface element.
2. Push in and turn the surface control knob in either direction to the desired setting (refer to the “Suggested settings for radiant elements” table.
3. When cooking is complete, turn the radiant surface element OFF before removing the cookware.

Simmer to Boil Element (Some Models)
Simmer to Boil element is designed to quickly heat and cook large amounts of food in large pots.

Setting Dual Radiant Surface Element (Some Models)
The symbols above the knob indicate which part of the dual element to activate.

To operate a dual radiant element:

1. Place correctly sized cookware on surface element.
2. Push in and turn the surface control knob counterclockwise to activate both the inner and outer elements. If only the inner element is needed (for smaller cookware), push in and turn the knob clockwise.
3. When cooking is complete, turn the knob to OFF before removing the cookware.

Setting Warm Zone (Some Models)
Use the warm zone to keep cooked foods hot.

Always start with hot food. Do not heat cold food on the warm zone. Keep all food covered to maintain quality.

When warming pastries or breads, leave a small opening in the cover to let moisture escape. Do not use plastic wrap to cover food, as it can melt onto the surface. Use only cookware and dishes approved for oven and cooktop use.

To operate a warm zone element:

1. Press **Warm Zone** button on the control and wait for the LED light to flash.
2. Press **Warm Zone** button again to activate the element. The LED light will stop flashing, indicating the warm zone is now active.

To cancel warm zone at any time, press **Warm Zone** button.

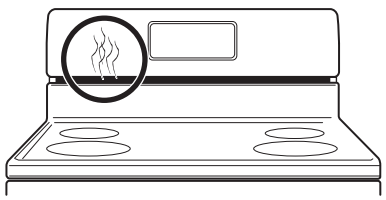
NOTE
The Warm Zone element will not glow red when it is hot. Always use potholders or oven mitts when removing food from the cooktop to avoid burns.

6. BEFORE USING THE OVEN

⚠ WARNING!
Refer to Safety chapters.

6.1 Oven Vent Location

The oven air vents are located in the rear side of the cooktop.



The oven releases warm air through the vent when it is on. This helps the air circulate properly and ensures better baking results. Steam or moisture may appear near the oven vent. This is normal.

➲ IMPORTANT
Do not block oven vent or cover the openings with aluminium foil or any other material.

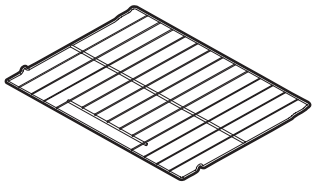
⚠ WARNING!
Protective Liners - Do not use aluminum foil (or any other material) or liners to line the oven bottom, walls, racks or any other part of the range. Doing so will alter the heat distribution, produce poor baking results, and possibly cause permanent damage to the oven interior. Improper installation of these liners may result in risk of electric shock or fire.

⚠ CAUTION!

Always use pot holders or oven mitts when using the oven. During cooking, most parts of the appliance can become extremely hot and may cause burns.

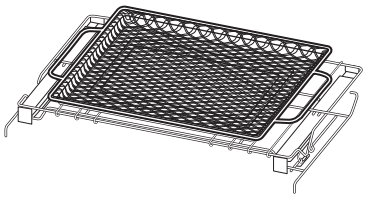
6.2 Types of Oven Rack

Flat Oven Rack



Flat oven racks may be used for most cooking needs and may be placed in most oven rack positions.

Air Fry Tray



Air Fry tray is optimized to make the most of your oven's interior space, ensuring efficient use and even cooking. It fits easily into a standard dishwasher for quick cleanup and is fully compatible with convection ovens. If your range does not include an Air Fry Tray, it is available for purchase at www.frigidaire.com.

➲ IMPORTANT

Clean the accessories before first use. Refer to Care and Cleaning.

6.3 Removing and Arranging Oven Racks

➲ IMPORTANT

Always arrange the oven racks when the oven is cool.

To remove oven racks

1. Pull the rack straight forward until it reaches the stop position.
2. Slightly lift up front of the oven rack and slide it out.

To replace oven racks

1. Place oven rack on the rack guides on both sides of oven walls.
2. Lift the front of the oven rack slightly upward and slide it back into place.

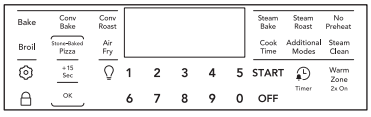
Ensure that oven rack is level before using it.

7. SETTING OVEN CONTROLS

⚠ WARNING!

Refer to Safety chapters.

7.1 Oven Controls



- **Air Fry** - for preparing packaged and convenience foods with little or no oil.
- **Bake** - for delicate foods that need heat to rise gently.
- **Broil** - for broiling and grilling foods under direct, high heat.
- **Steam Clean** - starts a steam cleaning cycle to loosen light soils.
- **Conv Bake** - circulates the oven heat continuously for baking.
- **Conv Roast** - combines a cook cycle with the convection fan and elements to rapidly roast meats and poultry.
- **Cook Time** - sets the oven to run for a period of time and then turn off .
- **Display** - shows the countdown time.
- **Lock** - deactivates the control panel to prevent accidental operation of the appliance.
- **OFF** - turns off all cooking functions.
- **Oven Light** - to turn the interior light on and off.
- **No Preheat** - for single rack baking with packaged and convenience foods.
- **Settings** - to set user preferences for various control functions, including:
  - **"CLOCK":** to set clock to 12-hour or 24-hour mode.
  - **"HOUR":** to switch between the 12-hour energy saving feature or Continuous Bake.
  - **"AUDIO":** to set the volume of control keys or to operate in silent mode.
  - **"F-C":** display temperatures in Fahrenheit or Celsius.
  - **FACTORY:** to reset all user preferences to original factory settings.
  - **UPO:** to adjust the oven temperature settings.
  - **E-S:** to turn the 12-hour energy savings feature on or off .
- **Additional Modes** - lists additional functions & features available in your appliance
  - **SousVide** - to cook slowly at low temperature with circulating air.
  - **Slow Cooker** - to cook at low temperature for a long period of time.
  - **Delay Start** - to postpone the start of the oven cooking.
  - **Keep Warm** - to keep cooked foods at serving temperature in the oven.
- **START** - starts cooking functions and sets the clock.
- **Steam Bake** - creates the best conditions for baking bread on a single rack.
- **Steam Roast** - creates the best conditions for roasting proteins.
- **Stone-Baked Pizza** - baking fresh pizza on pizza accessory kit equipped with your appliance
  - **+15 sec** - if you need to extend the cooking time for Pizza
  - **OK** - to confirm the setting
- **Timer On/Off** - to set or cancel the minute timer.
- **Warm Zone** - Turns the surface warming zone on or off.

Minimum and maximum control settings

Feature	Mode	Min.Temp/Time	Max.Temp/Time
Bake		170°F (77°C)	550°F (288°C)
Broil		400°F (204°C)	550°F (288°C)
Air Fry		170°F (77°C)	550°F (288°C)
Conv Bake		170°F (77°C)	550°F (288°C)
Conv Roast		170°F (77°C)	550°F (288°C)
Keep Warm		140°F (60°C)	200°F (93°C)
Cook Time	12 h	0:01 min	11:59 h/min
	24 h	0:01 min	11:59 h/min
Clock	12 h	1:00 h./min	11:59 Hr./Min.
	24 h	0:00 min	23:59 h/min
Delay Start		0:01 min	1 h/min
No Preheat		170°F (77°C)	550°F (288°C)
Steam Clean		30 min	30 min

Feature	Mode	Min.Temp/Time	Max.Temp/Time
Slow Cooker	Low Medium High	4 h 4 h 2 h	12 h 10 h 6 h
SousVide		100°F (38°C)	205°F (94°C)
Steam Bake		215°F (102°C)	550°F (288°C)
Steam Roast		215°F (102°C)	550°F (288°C)
Timer On/Off		0:01 min	11:59 h/min

NOTE

A single beep sounds when a key is pressed (the oven lock key responds after 3 seconds). Three short beeps sound if the entered temperature or time is outside the allowed range.

7.2 Setting the Clock

Set the clock to the correct time of day before using the appliance.

When the appliance is first plugged in or if the power supply is interrupted, the display will flash 12:00. In this case, skip to Step 4 of the instructions below.

To set the clock:

1. Press ⚙ until **CLOCK** appears on the display.
2. Press **START**.
3. Enter the correct time using the **Number Keys**.
4. Press **START**.

Display will return to the settings menu. After a few seconds, it will return to the time of day.
You cannot change the clock when the oven is set for cooking or clean mode is active.

7.3 Setting 12 hr or 24 hr Display Mode ("HOUR")

The clock display mode allows you to select 12 hr or 24 hr modes. The factory pre-set clock display mode is 12 hours.

To set display mode:

1. Press ⚙ until **"HOUR"** appears on the display.
2. Press **START**.
3. Press ⚙ to switch between 12 hr and 24 hr setting.
4. Press **START** to confirm the desired clock setting.

Display will return to the settings menu. After a few seconds, it will return to the time of day.

7.4 Setting a Silent Control Panel Mode ("Audio")

Each time you press a key on the control panel, the device emits an audible tone. You can set the control to silent operation, if needed.

1. Press ⚙ until **"Audio"** appears on the display.
2. Press **START**.
3. Press ⚙ to switch between **"oFF"** and **"on"**.
4. Press **START** to confirm the desired setting.

Display will return to the settings menu. After a few seconds, it will return to the time of day.

7.5 Setting Temperature Display ("F-C")

You can change the unit from Fahrenheit °F (default) to Celsius °C.

1. Press ⚙ until **"F-C"** appears on the display.
2. Press **START**.
3. Press ⚙ to switch between **"F"** and **"C"**.
4. Press **START** to confirm the desired setting.

Display will return to the settings menu. After a few seconds, it will return to the time of day.

7.6 Adjust Oven Temperature ("UPO")

Your appliance has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully. If you think the oven is cooking too hot or too cool for your recipe times, you can adjust the control so the oven cooks hotter or cooler than the temperature displayed.

IMPORTANT

Do not use oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These oven thermometers may vary by 20 to 40 degrees from actual temperatures.

To increase or decrease the oven temperature by 20°F:

1. Press ⚙ until **"UPO"** appears on the display.
2. Press **START**.
3. Enter the desired adjustment using the **Number Keys**.
   The oven temperature may be changed by +/-35°F from the factory settings. You can also adjust the temperature if the control is set to display temperatures in Celsius (+/-19°C).
   The oven temperature adjustment may be made if your oven control is set to display temperatures in °C (Celsius). Minimum and maximum settings for Celsius range from plus +19°C to minus -19°C.
4. Press **START** to confirm the desired setting.

NOTE

Oven temperature adjustments will not change for the functions: Broil, Steam Clean or Keep Warm.

7.7 Restore Factory Settings ("FACTORY")

Your appliance was set with default oven control settings. You can change the following settings while using the appliance over time:

- 12 hr or 24 hr display mode
- Continuous bake or 12-hour energy savings mode
- Silent or audible controls
- Oven temperature display (Fahrenheit or Celsius)
- Oven temperature adjustments ("UPO")

To restore oven control to factory default settings:

1. Press ⚙ until **FACTORY** appears on the display.
2. Press and hold **START** for 3 seconds. The control has been reset with the default settings.

7.8 Continuous Bake Setting or 12-hour Energy Saving Feature ("E-S")

The oven control has a built-in 12-hour energy saving feature that will shut off the oven if the oven is left on for more than 12 hours. The oven control can be programmed to override this feature for continuous baking.

To change the continuous bake setting:

1. Press ⚙ until **("E-S")** appears on the display.
2. Press **START**.
3. Press ⚙ to switch between **"oFF"** and **"on"**.
4. Press **START** to confirm the desired setting.

Display will return to the settings menu. After a few seconds, it will return to the time of day.

7.9 Setting the Minute Timer

The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes. The minute timer can be used alone or while using any of the other oven features. If another feature is active when the minute timer is active, the minute timer will show in the display. To view information about other active features, press the key for that feature.

NOTE

The Minute Timer does not start or stop the cooking process.

To set the minute timer:

1. Press Timer.
2. Use the **Number Keys** to enter the desired time in hours and minutes.

3. Press . The timer will begin to countdown. When the set time ends, the display will show **"End"**.

To cancel timer at any time, press .

7.10 Operating Oven Light

The interior oven light will automatically turn on when the oven door is opened.

Press to turn the interior oven light on and off whenever the oven door is closed.

For best baking results, do not leave oven light on while baking.

To change the interior oven light, refer to Care and Cleaning.

7.11 Oven Lock

The appliance can be programmed to lockout: cooktop surface, oven control keys.

To activate the lockout feature:

1. Press and hold the key for 3 seconds.
2. Once the controls are locked, will appear on the display.

To cancel the oven lockout feature:

1. Press and hold the key for 3 seconds.
2. When the lock icon no longer displays, the oven control keypad is available for use.

NOTE

All keys will triple-beep to indicate the action cannot be performed, except for the OFF and Lock key.

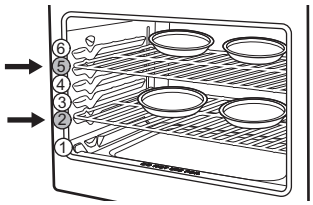
7.12 Setting Bake

Bake cooks with heat that rises from the oven bottom. The heat and air circulate naturally in the oven. The convection fan will turn on in preheat and then cycle on and off as needed during baking.

The oven will bake no longer than 12 h. If you wish to bake longer, see “Continuous Bake Setting or 12-hour Energy Saving Feature (E-S)” section for detailed information.

Baking tips:

- Fully preheat the oven before baking items like cookies, cakes, biscuits and breads.
- Use the convection bake function for best results when baking cookies on multiple racks.
- For best results when baking layer cakes using two oven racks, place racks like shown on the picture below.



- When using any single rack for baking cookies, cakes, biscuits, or muffins use rack position 3.
- Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.
- Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies, and muffins.

⚠ CAUTION!

Always use pot holders or oven gloves when using the oven. When cooking the oven interior, oven racks, and cooktop will become very hot. There is a risk of burns!

To set Bake for (default) oven temperature of 350°F:

1. Press **Bake**. **"Bake"** and **350°** will appear on the display.
2. Press **START**.
3. A tone will sound when the oven reaches the set bake temperature. Place food in the oven.

To cancel Bake at any time, press **OFF**.

To change the oven temperature to 425°F when the oven is baking:

1. Use the **Number Keys** to enter a new temperature of 4 2 5.
2. Press **START**. If you do not press the **START**, the temperature will return to the previous setting.

To cancel Bake at any time, press **OFF**.

7.13 Setting Conv Bake

Convection Bake uses a fan to circulate the heat evenly throughout the oven, providing uniform cooking and browning as heated air surrounds the food from all sides. The convection fan will cycle on and off as needed, during the cooking process.

Benefits of convection cooking include:

- Multiple rack baking.
- Foods may cook faster, saving time and energy.

Baking tips:

- Fully preheat the oven before baking items like cookies, cakes, biscuits and breads.
- When using two racks for baking, use rack position 2 and 5.
- When using any single rack for baking cookies, cakes, biscuits or muffins, use rack position 3.
- Unless the recipe is written for convection cooking, use Conv Convert to reduce oven temperature from the recipe’s recommended oven temperature.

⚠ CAUTION!

Always use pot holders or oven gloves when using the oven. When cooking the oven interior, oven racks, and cooktop will become very hot. There is a risk of burns!

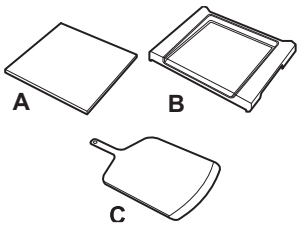
To set Convection Bake with a default oven set temperature of 325°F:

1. Press **Conv Bake**.
2. **"Conv Bake"** and **325°** will appear on the display.
3. Press **START**. The convection fan will cycle on and off as needed, during the cooking process.

To cancel Convection Bake at any time, press **OFF**.

7.14 Setting Stone-Baked Pizza

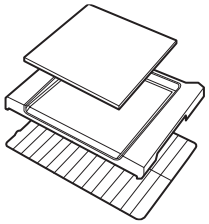
Your oven is equipped with the following accessories required for Stone Bake food:



A. Pizza Stone
B. Pizza Shield
C. Pizza Peel

To start the Stone-Baked Pizza function:

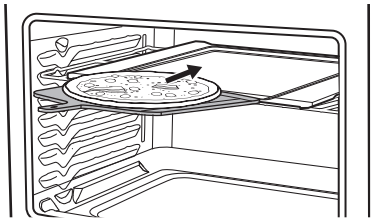
1. Press **Stone-Baked Pizza**.
2. Place Pizza Shield (B) with Pizza Stone (A) on the oven rack at the rack position 7. Check the rack position number on the left side of the oven's front frame.



3. Press **START** to preheat the oven.

Preheat will take approximately 30 minutes. Preheat with door closed to avoid extending the preheating time.

4. Place the fresh pizza on the Pizza Peel (C) dusted with cornmeal. This will prevent pizza from sticking to the Peel.
5. When the display shows a message to **INSERT PIZZA**, slide it from the Peel onto the Pizza Stone with a swift, smooth motion.



6. Close the oven door and press **OK** to start the cooking process.

If you do not confirm the start of the baking process, your pizza may not be baked properly.

The baking process will last only 2 minutes.

7. Check if the food is ready. If not, press **+15s** to extend the cooking time.

Remember to keep the door closed.

8. When the food is ready, remove it by sliding the peel under the food, until it touches the backstop on the Pizza Shield. Remove the peel with your pizza from the oven. Press **OK**.
9. If you would like to prepare another piece of pizza, press **OK** on the screen to recharge the Pizza Stone. Recharge will take approximately 3 minutes.
10. If you are done cooking, press **OFF** to stop the function.

Before using Stone-Baked Pizza:

- Wipe the Pizza Shield, Stone, and Peel with a soft, dry cloth to remove debris. Do not use water on the Pizza Shield.
- To hear timing alerts during the cooking process, refer to Setting Oven Controls, Setting a Silent Control Panel Mode.

Prepping and Assembling:

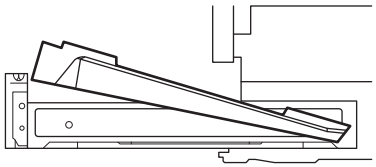
- Select **Stone-Baked Pizza** on the control panel, then follow the on screen instructions to choose your preferred pizza type. The oven will preheat for approximately 30 min.
- Prepare your pizzas while the oven is preheating. Stretch your fresh, room-temperature dough on a flat, floured surface - a cutting board or on the countertop).
- Do not stretch or roll out your dough on the Peel.
- Once you have rolled out your dough, sprinkle ½ tbsp of cornmeal on the Peel before placing the dough on the peel, ensuring it stays within the 14 inch circular marks.
- Place dough on the cornmeal dusted peel and add your sauce, cheese and toppings. All proteins should be pre-cooked.
- Before placing the pizza into the oven, gently shake the peel to ensure the pizza is not sticking. If needed, lift edges and add more cornmeal.

Pro tips for making pizzas:

- Store-bought fresh pizza dough is usually 16 oz (450 g) - enough for two pizzas.
- Let refrigerated dough sit at room temperature for at least 1 h before baking. Frozen dough with vary, follow packaged instructions.
- To shape by hand, press from the center outward avoiding the edges for a lighter, puffier crust.
- If the dough keeps shrinking back, let it rest for 5-10 minutes.
- If the dough tears, pinch it back together or let it rest for a few minutes.
- A pizza roller creates a more uniform shape but may result in a less puffy crust.
- Too many toppings or too much sauce can make the crust soggy and difficult to cook evenly.
- Add fresh ingredients like basil and arugula after cooking for the best flavor.
- Fresh, high-moisture mozzarella works better than shredded mozzarella cheese.

Storage of the Stone-Baked Pizza set:

Once the Pizza Shield and Pizza Stone are cooled down, remember to remove them from your oven before you start any other cooking function. Lift Shield and Stone together, using incorporated handles on side, as the Stone is not attached. Once removed, the Stone can be handled and placed in storage drawer. You can also store the Pizza Shield inside the bottom drawer of your appliance when you are not using it.



Flip the Shield upside down and insert it to the drawer, with the back of the Shield toward the front of the drawer.

⚠ CAUTION!

The Pizza Stone is very hot, may cause serious burns! Wait at least one hour before removing it from the oven. Always use protective gloves or mittens.

To clean the Pizza Stone, run the Stone-Baked Pizza Function with just Shield and Stone in place. Once the Stone and the Shield has cooled down, sweep out the ashes and discard.

⚠ WARNING!

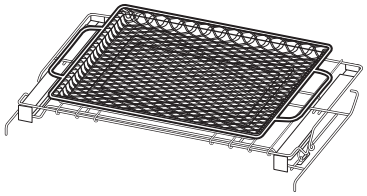
- Remove and dispose of all packaging materials from pizza kit.
- Only use pizza kit with original appliance, do not use in other cooking devices.
- Do not leave Pizza Peel on Stone to cook pizza.
- Do not store Pizza Peel in Storage Drawer.
- Do not use hands to push pizza onto Stone.
- Do not touch hot Stone with bare hands.
- Do not submerge the Stone in the water or clean it in dishwasher.
- Do not cook other meals with the Pizza Shield and stone inside the oven cavity.
- Some toppings may need to be pre-cooked if they cannot cook in 2 minutes.
- Do not use this stone baking system in other ranges.
- Do not take Pizza Stone or Shield out while hot.
- Do not use Stone-Baked Pizza mode for Frozen Pizza. It is designed for Fresh Pizza only. Placing a frozen pizza on the Pizza Stone may cause the Stone to crack.

➲ IMPORTANT

The Pizza Shield and Pizza Stone may discolor over time, due to cooking. This does not affect the use of the stone baking system.

7.15 Setting Air Fry

The Air Fry function works best for single rack baking with packaged and convenience foods. Follow the instructions on the food packaging regarding quantity, time, and cooking temperature.



Air Fry tips:

- For best results, arrange the food in a single layer on the Air Fry Tray or a dark baking sheet, and place it on a flat rack in position 3.
- When using the Air Fry Tray, place a large baking sheet on a flat rack in position 1 to catch any crumbs or drippings.
- Check the food at the minimum recommended bake time, to avoid burning.

To set the Air Fry function:

1. Place a flat rack in position 3.
2. Press **Air Fry**.
3. Use the **Number Keys** to select temperature for particular food.
4. Press **START**.

5. Arrange the food on the Air Fry Tray or dark baking sheet. When the preheat tone sounds, place the Air Fry Tray or dark baking sheet on the flat rack in position 3, ensuring that it is centered on the rack. If using the Air Fry Tray, place a large baking sheet on a flat rack in position 1 to catch any crumbs or drippings.
6. Press **OFF** to return display to show the time of day.

Food Type	Quantity (oz.)	Temperature	Cook Time (min.)
Frozen Tater Tots	36	450°F (232°C)	29-33
Frozen Golden Fries	26	425°F (218°C)	25-35
Frozen Chicken Nuggets	32	400°F (205°C)	13-15
Frozen Crispy Chicken Strips	48	400°F (205°C)	20-22
Frozen Hot Wings Bone-In	48	450°F (232°C)	25-28
Frozen Chicken Wings	48	375°F (190°C)	60-65
Fresh Chicken Wings	48	450°F (232°C)	30-40

7.16 Setting Broil

Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, place food further away from the element. Watch food to prevent burning. Position the oven rack on the highest level.

⚠ WARNING!

Should an oven fire occur, leave the oven door closed and turn off the oven. If the fire continues, use a fire extinguisher. Do not put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.

⚠ CAUTION!

Always use pot holders or oven gloves when using the oven. When cooking the oven interior, oven racks, and cooktop will become very hot. There is a risk of burns!

IMPORTANT

Broiler pans and inserts allow the grease to drain away from the high heat of the broiler. Do not use the pan without the insert. Do not cover the insert with foil – the exposed grease could ignite.

OPEN DOOR BROIL SHUTOFF: If the oven door stays open for more than 3 minutes, an alarm will sound. If the door is not closed within 30 seconds, the oven will turn off.

Broiling tips:

- Broil with the oven door closed. If the door is open, the alarm will sound and the Broil function will be canceled.
- For best results, use a broil pan with insert.
- Always pull the oven rack out to the stop position before turning or removing food.
- If a broiler pan and insert are not supplied with this appliance, they may be purchased from www.frigidaire.com.

To set broil with the default broil temperature of 550°F:

1. Place the racks in the oven while they are still cold.
2. For optimum browning results, preheat oven before adding food. Broil with oven door closed.
3. Place the bakeware in the oven.
4. Press **Broil**.
5. Use the **Number Keys** to enter a new temperature from 400°F (204°C) to 550°F (260°C).
6. Press **START**.
7. Broil on one side until food is browned, turn and broil other side until done to your satisfaction.
8. When finished broiling, press **OFF**.

To cancel Broil at any time, press **OFF**.

7.17 No Preheat

The function is available for single-rack baking with packaged and convenience foods. You can also use it with regular recipes. Follow the recipe or package directions for food preparation time and temperature. During the function the convection fan turns on and stays on until you cancel the function.

⚠ CAUTION!

Always use pot holders or oven mitts when using the oven. The oven interior, oven racks, and cooktop become very hot during cooking. These hot surfaces can cause burns.

Important:

- Always place food on rack position 3.
- Place the food with the pan or bakeware at the front of the oven rack.
- When using the function, use bakeware with low or no sides. This allows the air to circulate around the food evenly.
- Arrange strip-shaped foods on the pan with their ends pointing toward the oven sides. Follow the package directions for food preparation time and temperature.
- Check the food at the minimum cook time, as it may need to be removed early.
- This function works best for foods that cook longer than 10 minutes; shorter cook times may require a few extra minutes.
- Do not open the oven door often. Opening the door reduces the temperature in the oven and may increase cook time.
- Leave oven lights off while cooking.

To set the function temperature for 350°F:

1. Arrange the interior oven racks.
2. Position bakeware in the oven.
3. Press **No Preheat**.
4. Set temperature or use default setting: 350°F.
5. Press **START**.
6. Set **Cook Time** if needed.
7. Press **START**.

NOTE

If you set a Cook Time, the oven turns off automatically when the time expires. Foods with a Cook Time under 10 minutes may need extra time.

8. When cooking ends, **"End"** appears on the display.
9. Press **OFF** to return display to show the time of the day.

To cancel cooking at any time, press **OFF**.

7.18 SousVide Tips

Sous Vide is ideal for cooking meats to achieve tenderness without overcooking.

Benefits of Sous Vide:

- Food does not lose flavor or aroma due to evaporation.
- Vitamins and minerals do not escape during cooking.
- The low cooking temperature leaves meat and fish more tender.
- Less spice is needed, as food keeps more of its natural flavor.
- Because sous-vide uses low, precisely controlled temperatures, food never exceeds its serving temperature and won't overcook, allowing dishes to stay in the cooking medium until you're ready to serve.

Food Safety:

Because Sous Vide cooks at relatively low temperatures, safe food handling is especially important:

- Keep raw food safely stored and clean before cooking.
- Use the Sous-Vide Table to choose the correct time and temperature.
- Ensure food is chilled to 34 - 37°F before sealing it in a vacuum pouch.
- Do not use Sous Vide to reheat leftovers.
- Keep raw and cooked foods separate, and wash tools between uses.
- If the recipe includes raw eggs, keep the whites and yolks from touching the outsides of the shells.
- Blanching or searing food before sous-vide can improve safety by reducing surface bacteria.

- Do not use Delay Start with the Sous Vide function.
- Do not use a meat probe. Food must be sealed airtight in a pouch.

Sous Vide Table:

Food	Doneness	Temperature	Cooking Time		
			Minimum	Target	Maximum
Beef					
Steak	Rare[1)]	130°F (54°C-55°C)	2 h	3 h	4h
Steak	Medium Rare[1)]	135°F (57°C-58°C)	2 h	3 h	4 h
Steak	Medium	145°F (62°C-63°C)	2 h	3h	4h
Steak	Medium Well	150°F (65°C-66°C)	2 h	3 h	4 h
Steak	Well	160°F (71°C-72°C)	2 h	3h	4 h
Roast	Rare[1)]	135°F (57°C-58°C)	6 h	7h	16 h
Roast	Medium Rare[1)]	140°F (60°C)	6 h	7h	16 h
Roast	Medium	150°F (65°C-66°C)	6 h	7h	16 h
Roast	Medium Well	155°F (68°C-69°C)	6 h	7h	16 h
Roast	Well	160°F (71°C-72°C)	6 h	7 h	16 h
Chuck/ Brisket	Rare[1)]	140°F (60°C)	20 h	24h	48 h
Chuck/ Brisket	Medium Rare	150°F (65°C-66°C)	20 h	24h	48 h
Chuck/ Brisket	Well	180°F (82°C-83°C)	20 h	24 h	48 h
Pork					
Chop	Medium	150°F (65°C-66°C)	2 h	3h	4 h
Chop	Well	160°F (71°C-72°C)	2 h	3 h	4 h
Roast	Medium	150°F (65°C-66°C)	2 h	3h	4 h
Roast	Well	180°F (82°C-83°C)	2 h	3h	4 h
Shoulder/ Belly	Medium	150°F (65°C-66°C)	10 h	24h	48 h
Shoulder/ Belly	Well	180°F (82°C-83°C)	10 h	24h	48h
Chicken					
Parts	Tender	170°F (76°C-77°C)	2 h	2.5 h	4h
Fish					
Steak	Tender	105°F (40°C-41°C)	1 h	1-1.5h	2h
Steak	Flaky	125°F (51°C-52°C)	1 h	1-1.5h	2 h
Steak	Well	145°F (62°C-63°C)	1 h	2 h	2 h
Fillet	Tender	105°F (40°C-41°C)	45 min	1h	1-1.5h
Fillet	Flaky	125°F (51°C-52°C)	45 min	1 h	1-1.5 h
Fillet	Well	145°F (62°C-63°C)	45 min	1h	1-1.5 h
Vegetables					
Squash	Cubes	180°F (82°C-83°C)	1 h	1-1.5h	4 h
Roots	Sliced/ Cubes	180°F (82°C-83°C)	1 h	1-1.5 h	4 h
Potatoes	Sliced/ Cubes	200°F (93°C-94°C)	1 h	1-1.5 h	4 h
Fruits					
Warm/ Ripe	Sliced/ Cubes	155°F (68°C-69°C)	45 h	105min	2.5 h
Soft	Purees	180°F (82°C-83°C)	15 min	30 min	90 min

Steak thickness based on 1.5". Thicker cuts may require longer times.

Recommendations are suggestions and should be used as a guide. Cook all food to the US Department of Agriculture's minimum safe internal temperatures, located directly on the USDA website at www.usda.gov.

[1)] The U.S. Department of Agriculture states, "Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide, USDA) Visit the USDA Food Safety and Inspection website at www.fsis.usda.gov.

7.19 Vacuum Sealing for Sous Vide

Sous-vide cooking requires a vacuum sealer and sous-vide-safe pouches. Seal pouches tightly so no air or liquid can leak. Leaks can affect cooking and leave residue that may burn later. Follow your sealer and pouch instructions.

- Use pouches that are specified for your sealer and for Sous Vide cooking.
- Do not reuse vacuum pouches.
- Place food in a single layer and use one portion per pouch for even results.
- Use the highest vacuum setting for most sous-vide recipes.
- Keep the pouch closure clean to ensure a good seal; double-seal when cooking above 160°F / (71°C).
- Do not use vacuum pouches for regular baking or broiling.

7.20 Sous Vide Cooking

Write the contents on the pouch before filling and sealing it when cooking multiple items.

1. Prepare the food and cut all of the ingredients.
2. Place the ingredients in the plastic pouch for your vacuum sealer. Add seasonings for cooking.
3. Vacuum seal the pouch, ensuring all air is removed and the seal is air-tight. If not cooking immediately, store the pouch in a refrigerator until it is ready to cook.

Setting Sous Vide

Set the timer for at least the minimum recommended time and up to the suggested target time. Sous-vide's wide cooking window gives you flexibility when you do not need a precise finish time.

Use the Sous Vide table for recommended settings for different food types.

⚠ CAUTION!

Use care when handling the pouch and its contents, it may be hot. Use temperatures below 140°F (60°C) only for cooking foods that can be safely eaten raw.

To set Sous Vide:

1. Press **Additional Modes** until **SOUS VIDE** appears on the display.
2. Press **START**. Use number keys to set desired cook time. Press **START** again.

Display will return to the settings menu. After a few seconds, it will return to the time of day.

3. When the cooking is finished open the plastic pouch, remove the food, finish with a final searing or grilling for a nice crust and roast flavor, add final seasonings or sauces if needed, and serve.
4. To cancel cooking at anytime press **OFF**.

7.21 Slow Cooker

Use Slow Cooker for foods that will cook at low temperature for a long period of time.

For best results when using Slow Cooker:

- Completely thaw all frozen foods before cooking.
- When using one oven rack, place it in position 2 or 3. Adjust rack positions to fit the size of your bakeware when cooking multiple items.
- Avoid opening the oven door often. Heat loss can extend the Slow Cooker time.
- Cover the food to keep it moist.
- Cook times will vary depending on the weight, fat content, bone, and the shape of the roast. Preheating the oven is not necessary.
- Add any cream or cheese sauces during the last hour.

Slow cooking meats may result in the outside of the meat turning dark; this is normal.

To set Slow Cooker:

1. Press **Additional Modes** until **SLOW COOKER** appears on the display.
2. Press **START**.
3. Press **Additional Modes** to choose level 1, 2 or 3.
4. Press **START**.

7.22 Setting Conv Roast

Convection roast uses the fan and heating elements to quickly roast meats, circulating hot air for a crisp, browned exterior and a moist interior.

⚠ WARNING!

If an oven fire occurs, close the door and turn the oven off. If it continues, use a fire extinguisher. Never use water or flour, as they can spread the fire or explode.

⚠ CAUTION!

Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, oven exterior and oven racks will become very hot which can cause burns.

Convection Roasting Tips:

- Preheating is not needed for most convection-roasted meats and poultry.
- Place meat and poultry on the lowest oven rack.
- Convection roast cooks faster. Start by reducing cook time by up to 25%, check doneness, and add time if needed.
- Do not cover foods during dry roasting, as this prevents proper browning.
- Use the broiler pan and insert to catch grease and reduce splatters when cooking meats.

To use convection roast at a temperature of 350°F (177°C):

1. Press Conv Roast.
2. Set the desired temperature using the **Number Keys** or use default of 350°F.
3. Press **START**.
4. Set Cook Time, if desired.
5. Press **START**. Preheating the oven is not necessary.
6. When cooking is completed or to cancel Convection Roast at any time, press **OFF**.

7.23 Cooking with Steam Tips

When using the steam functions, more moisture is produced than with conventional baking or roasting. This moisture can condense on the door or handle and, depending on kitchen conditions, may drip onto the floor.

Oven Positioning

- Use the flat rack in the correct position in the oven for most foods when using Steam Roast.
- Lowest position for poultry.

Preparing

- Use 2.5 cups of water for Steam Bake and Steam Roast. If you frequently use steam functions, use distilled water.
- Pour water slowly onto the bottom of the oven cavity while it is still cool.
- Never add water if the oven is warm.
- Never add water during a Steam Bake or Steam Roast cycle.

While in Use

- When using Steam, follow the recipe for preheating, cook time, and cook temperature. If the original recipe did not use steam, reduce the temperature by 25°F (14°C), but not below 215°F (101°C).
- Always start with a cold oven.
- Preheating is not necessary when using Steam Roast.

Cleaning

- Wipe the bottom of the oven cavity with a paper towel lightly dampened with distilled white vinegar after the oven has cooled or before each use.

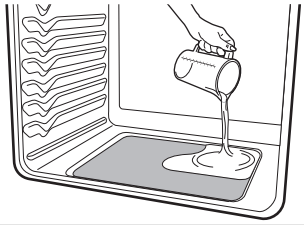
Setting Steam Bake

Steam enhances browning and texture, making it ideal for producing moist, flavorful breads and pastries such as baguettes and croissants.

Use the flat rack in position 3 for the best results with Steam Bake. Pans should be pulled to the front of the rack.

To set the function:

1. Press **Steam Bake**.
2. Add 2.5 cups of water to the oven bottom as directed.



3. Set the desired temperature using the number keys or use the default of 350°F.
4. Press **START**.
5. Set Cook Time if desired. It is suggested to wait to set Cook Time until the oven preheats.
6. When Cook Time ends, the oven turns off automatically. **"End"** appears on the display.
7. Press **OFF** to return to the time of day display.

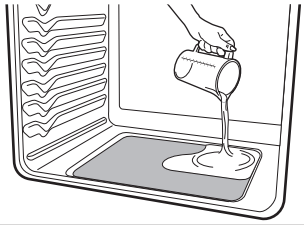
Setting Steam Roast

Steam creates the best conditions for roasting proteins, so meat comes out crisp on the outside and juicy inside. Steam Roast is recommended for meat or poultry.

Use the flat rack in position 1 for the best results with Steam Roast.

To set the function:

1. Press **Steam Roast**.
2. Add 2.5 cups of water to the oven bottom as directed.



3. Set the desired temperature using the number keys or use the default of 350°F.
4. Press **START**.
5. Set Cook Time if desired. It is suggested to wait to set Cook Time until the oven preheats.
6. When Cook Time ends, the oven turns off automatically. **"End"** appears on the display.
7. Press **OFF** to return to the time of day display.

⚠ CAUTION!

Do not set Steam Bake or Steam Roast for cooking at temperatures below 215°F (102°C).

➔ IMPORTANT

Stand to the side of the oven when opening it to allow any steam to escape.

7.24 Cook Time

Use Cook Time to set the amount of time needed for cooking. This function can be set with most oven functions. The oven will turn on immediately (or after a specified delay) and stop automatically after the set cook time ends.

To set Cook Time:

1. Select a cooking function and set the temperature.
2. Press **Cook Time**. The display will show 0:00 (0 hours and 00 minutes).
3. Use the **Number Keys** to enter the desired time for cooking
4. Press **START**.

The timer will start counting down.

5. When the time runs out, the display will show "End" and the oven will turn off .

To turn off the oven before the time runs out, press **OFF**.

7.25 Delay Start

Delay Start allows you to delay the start of cooking by the desired amount of time. It can be used with: Bake, Conv Bake. Prior to setting a delay start, be sure the time of day is set correctly. The maximum delay for a Delay Start is one hour.

To set Delay Start:

1. Choose the Bake function and set the temperature.
2. Set a Cook Time if desired.
3. Press **Additional Modes** until **DELAY START** appears on the display.
4. Press **START**.
5. Use **Number Keys** to enter the desired time delay.

Maximum 1h.

6. Press **START**.
7. When the time runs out, the chosen cooking function will start. If a Cook Time was set, the remaining cook time will show on the display.

To stop the Delay Start timer at any time, press **OFF**.

7.26 Keep Warm

Keep Warm should only be used with foods that are fully cooked and at serving temperatures. Keep Warm will keep foods warm and ready for serving at default temperature of 170° F (77°C). If needed, arrange oven racks and place cooked food in oven.

To set Keep Warm:

1. Press **Additional Modes** until **KEEP WARM** appears on the display.
2. Press **START**.
3. Use **Number Keys** to set the desired temperature between 140°F (60°C) and 200°F (93°C). The default temperature is 140°F (60°C).
4. Press **START**.

Keep Warm will remain active for 1 hour or until cancelled.
To turn off Keep Warm at any time, press **OFF**.

7.27 Setting the Sabbath Feature for the Jewish Sabbath and Holidays (some models)

For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web at www.star-k.org.

Sabbath feature provides special settings for use during the Sabbath/ Jewish Holidays. When activated, it disables all audible tones and prevents any changes to the visual display on the oven control. When Sabbath feature is active, only Bake, the number keys, and OFF will work. Do not try to use any other oven functions or keys.

The Sabbath mode will override the factory preset 12 hour energy saving shutoff so the appliance stays on until cooking is canceled, Canceling provides no audible or visual confirmation.

The oven will shut off automatically after completing a bake time and therefore may only be used once during the Sabbath/Jewish Holidays.

If you need the oven lights, turn them on before activating Sabbath feature, as they will stay on until Sabbath mode is turned off and will not respond to the door opening or closing.

When adjusting the oven temperature during Sabbath feature, use the number keys and press START. The oven will accept the change automatically.

To set Sabbath Mode:

1. Select Bake and set the temperature.
2. Set a Cook Time if desired and press **START**.
3. Press both **Conv Bake** and **Air Fry** at the same time.
4. When Cook Time ends oven turns off automatically. **"SAb"** will appear on the display.
5. Press both **Conv Bake** and **Air Fry** at the same time to exit Sabbath mode and show the time of day.

⚠ WARNING!

To avoid food poisoning, do not let food sit for more than 1 hour before or after cooking. Perishable items should be chilled first, should not remain in the oven more than one hour before cooking, and must be removed promptly when cooking is finished.

7.28 Steam Clean

The Steam Clean feature offers a chemical free and time saving method to assist in the routine cleaning of small and light soils.

Before cleaning any part of the oven, be sure all controls are turned off, the oven is level and cool. The oven will triple beep and the function will not start if the cavity temperature is above room temperature,

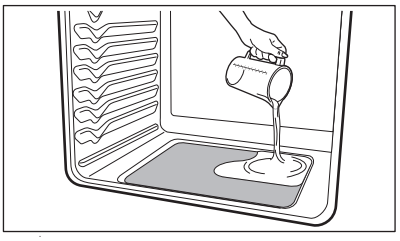
⚠ CAUTION!

Do not add bleach, ammonia, oven cleaner, or any other abrasive household cleaners to the water used for Steam Clean.

To set a Steam Clean cycle:

1. Remove all racks and oven accessories then scrape or wipe loose debris and grease from the oven bottom.
2. Press **Steam Clean**.

The display will show **Add Water**. Pour 1 cup of tap water onto the oven bottom and close the door.



3. Press **START**.

30 Minutes clean time will be displayed. Do not open the door during this time.

4. Press **START**.
5. When the Steam Clean cycle is complete, an alert will sound, and the "End" message will appear on the display. Press **OFF** to return to the setting menu. After a few seconds, the display will return to the time of day.
6. Carefully open the door when the Steam Clean is finished. Stand to the side of the oven, hot air will come out from inside the oven.
7. Wipe oven cavity and bottom. Do not clean oven door gasket. Avoid leaning or resting on the oven door glass while cleaning the cavity.

Notes:

- Opening the oven door during the Steam Clean cycle prevents the water from reaching the temperature needed to clean.
- For best results, clean oven immediately after the cycle is complete. Steam Clean works best for soils on the oven bottom.
- For stubborn spots, use a non-abrasive pad, stainless steel sponge, plastic scraper, or eraser-style pad, moistened with water.
- Place a paper towel or cloth in front of the oven to catch any water while wiping.
- Do not leave the residual water in the oven.
- Some condensation near the vent or door glass is normal. The oven gasket may become damp, do not wipe them dry.
- If hard water deposits appear, clean them with a 50/50 mix of water and vinegar or 50/50 mix of water and lemon juice.
- Steam Clean cannot be programmed with a Delay Start feature.

8. CARE AND CLEANING

⚠ WARNING!

Refer to Safety chapters.

8.1 General Information

Remove spills and any heavy soiling as soon as possible. Regular cleaning reduces the difficulty of major cleaning later.

⚠ CAUTION!

Before cleaning any part of the appliance, make sure all controls are turned off and the appliance is cool.
If you use ammonia or appliance cleaners, remove them and thoroughly rinse the appliance before operating. Follow manufacturer's instructions and provide adequate ventilation.

⚠ WARNING!

Do not use bleach to clean the appliance.

⚠ CAUTION!

Use scouring pads, oven cleaners, abrasive cleaners and ammonia with special caution while cleaning the appliance.

Cleaning Recommendations
Aluminum and vinyl

- Clean with mild dish detergent and water. Rinse and dry with a soft cloth.

Painted body parts, painted decorative trims / Painted and plastic control knobs

- Clean with dish detergent and water or a 50/50 vinegar-water solution. Rinse and dry with a soft cloth. Do not apply glass cleaners directly to the surface, spray onto cloth and wipe.

Touch display

- Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Do not spray liquids directly on the display area. Do not use large amounts of water on the display, excess water may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads or paper towels, as they may damage the finish.

Control panel

- Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Do not spray liquids directly on the oven control and display area. Do not use large amounts of water on the control panel. Excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels, as they damage the finish.

Control knobs

- Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. To remove control knobs, turn the knob to the **OFF** position, grasp firmly, and pull off the shaft. To replace knobs after cleaning, line up the **OFF** markings and push the knobs into place.

Stainless steel

- Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, and dry with a soft clean cloth. Do not use abrasive cleaners such as chlorides, chlorines, or ammonia.

Smudge Proof™ Stainless Steel / Black Stainless Steel

- Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, and dry with a soft clean cloth. Do not use appliance cleaner, stainless steel cleaner or cleaners containing abrasives, chlorides, chlorine, or ammonia. They may damage the finish.

Porcelain-enameled broiler pan and insert / Porcelain door liner / Porcelain body parts

- Rinse with clean water and a damp cloth. Scrub gently with a soapy non-abrasive scouring pad to remove most spots. Rinse with a 50/50 solution of clean water and ammonia. If necessary, cover difficult spots with an ammonia soaked paper towel for 30 to 40 minutes. Rinse and wipe dry with a clean cloth. Remove all cleaners to avoid damage to the porcelain caused by heating. Do not allow food spills with a high sugar or acid content such as milk, tomatoes, sauerkraut, fruit juices, or pie filling to remain on porcelain surfaces. They may cause a dull spot even after cleaning.

Manual cleaning oven interior

- The interior of the oven is porcelain coated and safe to clean with oven cleaner. Always follow manufacturer's instructions for cleaners. After cleaning, remove all cleaners to avoid damage to the porcelain caused by heating. Do not spray oven cleaner on any electrical controls or switches. Do not spray cleaner on oven door trim, door gasket, plastic drawer glides, handles or any exterior surfaces of the appliance.

Oven door

- Use mild dish detergent and water or a 50/50 solution of vinegar and water to clean the top, sides, and front of the oven door and rinse well. You can use a glass cleaner on the outside glass of the door. You can use ceramic smoothtop cleaner or polish on the interior door glass. Do not immerse the door in water. Do not spray or allow water or cleaners to enter the door vents. Do not use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door. Do not clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Do not rub, damage, or remove oven door gasket.

Ceramic cooktop

- Refer to **Cooktop Cleaning**.

Pizza stone

- Minor residue does not require special cleaning and can be removed with a brush. For heavy buildup, allow the Pizza Stone to cool to room temperature, then soak it in clear water. After a while scrape off softened debris with a plastic tool. To dry the stone, place it on a center rack of the oven (without the shield) and heat up the oven to 200°F (93°C) until you no longer see steam in the oven. Do not season the pizza stone with oil. Do not use any chemicals to clean the stone, as the stone absorbs them and may release them when heated. Do not wash the stone in the dishwasher.

8.2 Cooktop Maintenance

NOTE

Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop.

NOTE

Sliding pans on the cooktop can cause metal markings on the cooktop surface. Metal marks can become permanent if not removed prior to future use.

⚠ CAUTION!

Cast iron, metal, ceramic or glass cookware with rough bottoms can mark or scratch the cooktop surface.

Do not the following on the cooktop:

- Slide anything metal or glass across the cooktop.
- Use cookware with dirt or dirt buildup on the bottom. Always use clean cookware.
- Use your cooktop as a cutting board or work surface in the kitchen.
- Cook food directly on the cooktop surface without a pan.
- Drop heavy or hard objects on the ceramic glass cooktop, they may cause it to crack.

8.3 Cooktop Cleaning

⚠ CAUTION!

Before cleaning the cooktop, make sure the controls are turned to the **OFF** position and the cooktop is cool. The glass surface can be hot from the contact with hot cookware, and burns may occur if you touch the glass surface before it is cooled sufficiently.

⚠ WARNING!

Do not use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface.

Light to moderate soil:

1. Use a clean paper towel to clean the entire cooktop surface. Do not use the towel you use to clean the cooktop for any other purpose.
2. Ensure thorough cleaning, do not leave any residue.

8.4 General Cleaning

Refer to Cleaning Recommendations at the beginning of this chapter for approved methods for each oven part.

Cleaning precautions

- Allow the oven to cool before cleaning.
- Wear rubber gloves during manual cleaning.

Remove food spills with high sugar or acid content (\such as milk, tomatoes, fruit juices, pie filling) as soon as possible. These spills can cause permanent dull spots. Clean regularly to reduce the effort needed for heavy cleaning.

⚠ CAUTION!

Make sure all controls are **OFF** and the oven is cool before cleaning. A hot oven can cause burns. Remove all racks and accessories before cleaning. Rinse all ammonia before operating the oven. Ensure proper ventilation.

Cleaning Porcelain Enamel Oven

The oven interior is porcelain-coated steel. It is safe to clean with commercial oven cleaners.

To remove heavy soil:

1. Put a dish of ammonia in the oven. Close the door. Let it stand overnight or for several hours. Remove softened soil with hot, soapy water. Rinse with clean water.
2. If soil remains, use a non-abrasive scouring pad or non-abrasive cleaner. If needed, use an oven cleaner. Follow the manufacturer's instructions. Do not mix ammonia with other cleaners.
3. Clean the oven frame, door liner outside the oven door gasket, and the front center of the oven bottom with hot, soapy water. Rinse well.

Aluminum Foil, Aluminum Utensils, and Oven Liners

⚠ WARNING!

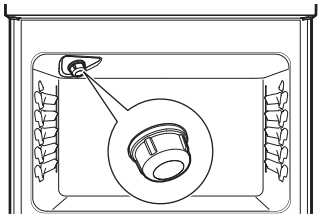
Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat, causing a fire hazard.

- Protective liners: Do not line the oven bottom with aluminum foil or liners. High heat can melt liners onto the cavity and damage the oven. Improper installation may cause fire or electric shock. Use foil only as directed in this manual.
- Aluminum utensils: Aluminum melts at lower temperatures than other metals. Use caution when cooking with aluminum pans.
- Oven racks: Do not cover oven racks with aluminum foil. Liners restrict heat and airflow and will reduce cooking performance.

8.5 Replacing the Oven Light

⚠ CAUTION!

Disconnect power and allow all oven parts to cool before you replace the light.



The oven light is at the rear of the oven cavity. A glass shield covers the light and must always be installed when the oven is operating.

NOTE

Use a cotton glove or paper towel when you install the bulb. Do not touch the bulb with bare fingers. Fingerprints reduce bulb life.

To replace the oven interior light bulb:

1. Turn electrical power off at the main source or unplug the appliance.
2. Remove interior oven light shield by turning a quarter turn counter-clockwise.
3. Replace bulb with a new T-4 type Halogen 25-watt appliance bulb.
4. Replace glass oven light shield by rotating clockwise.
5. Turn power back on again at the main source (or plug the appliance back in).

Be sure to reset the time of day on the clock.

8.6 Removing and Replacing the Oven Door

⚠ CAUTION!

The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

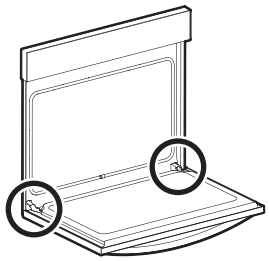
IMPORTANT

Most oven doors contain glass that can break. Do not hit the glass with pots, pans, or any other object. Scratching, hitting, jarring, or stressing the glass may weaken its structure, causing an increased risk of breakage at a later time. Do not close the oven door until all of the oven racks are fully in place.

To remove the oven door

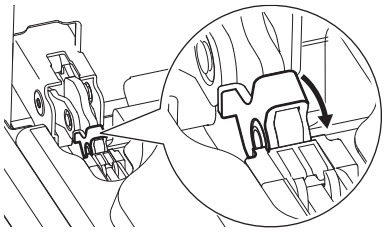
1. Open oven door completely, horizontal with floor.

Figure A



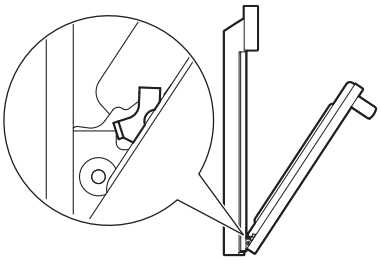
2. Pull up the lock located on each hinge support toward front of the oven until the lock stops. You may have to apply a little upward pressure on the lock to pull it up.

Figure B



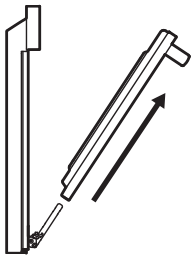
3. Grasp the door by the sides, and close the door until the door frame makes contact with the unlocked hinges.

Figure C



4. Pull the bottom of the door toward you while rotating the top of the door toward the appliance to completely disengage the hinge levers.

Figure D



To replace the oven door

1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (Figure D).
2. Hold the oven door at the same angle as the removal position (Figure C). Carefully insert the hinge levers into the oven frame until you feel the hinge levers are seated into the hinge notches. The hinge arms must be fully seated into the hinge notches before the oven door can be fully opened.
3. Fully open the oven door, horizontal with floor (Figure A).
4. Push the door hinge locks up toward and into the oven frame on both left and right oven door hinges to the locked position (Figure B).
5. Close the oven door.

9. TROUBLESHOOTING

⚠ WARNING!
Refer to Safety chapters.

9.1 Oven Baking

For best cooking results, preheat the oven before baking cookies, breads, cakes, pies, pastries, etc.

There is no need to preheat the oven for roasting meat or baking casseroles.

The cooking time and temperature need to bake a product may vary from the previously owned appliance.

Cookies / Biscuits Burn on Bottom
- Oven not preheated, pan too close to heat source: Preheat fully, use a pan with at least 2" / 5.1 cm air space around it.

Cakes Too Dark (Top / Bottom)
- Oven not preheated, rack too high/low, oven temperature too high: Preheat, adjust rack position, lower temperature by 25°F / 13°C.

Cakes Undercooked in Center
- Oven too hot, wrong pan size, pan not centered, glass pan heats slowly: Lower temperature by 25°F / 13°C, use correct pan; center pan with 2" / 5.1 cm space, extend bake time or use shiny bakeware.

Cakes Not Level
- Oven not level, pan too close to wall or overcrowded rack, warped pan, oven light left on: Level oven, ensure 2" / 5.1 cm space around pan, use flat pans, keep oven light off.

Food Not Done on Time
- Oven too cool, overcrowded oven, door opened too often: Increase temperature by 25°F / 13°C, avoid overcrowding, open door only at minimum bake time.

9.2 Before you Call (Solutions to Common Problems)

Let us help you troubleshoot your concern! This section will help you with common issues. If you need us, visit our website, chat with an agent, or call us. We may be able to help you avoid a service visit. If you do need service, we can get that started for you!

Frigidaire.com (United States)

1-800-374-4432

Frigidaire.ca (Canada)

1-800-265-8352

Appliance Does Not Operate
Entire appliance not working
- Power cord not connected: Check plug, fuse box, or circuit breaker .
- Power outage: Check house lights, contact your local electric provider.

Oven Problems
Flames or smoke inside oven
- Excessive spills or grease: Clean spills before turning on the oven.
- Smoke / flames during broil: Refer to Setting Oven Controls.

Oven smokes during broiling
- Wrong setting: Refer to Setting Oven Controls.

- Meat too close to broil element: Lower rack, trim excess fat, cut remaining fatty edges to prevent curling, do not cut into lean.
- Grease buildup: Clean oven regularly, especially after broiling.

Control panel beeps or displays F or E error code

- System fault detected: Press **OFF** to clear.
- If error codes repeat: Turn power off for 5 minutes, restore power, reset clock, retry.
- If fault returns: Press **OFF** to clear.

Oven does not operate

- Gas regulator is **OFF**: Turn regulator **ON**, refer to Installation Instructions.
- Clock not set: Set time of day, refer to Setting Oven Controls and this checklist.
- Function not selected: Ensure correct oven mode is chosen, refer to Setting Oven Controls and this checklist.

Convection fan does not rotate

- Door open: Close door, fan stops when door is open.
- Gas models: Fan starts about 6 minutes after preheat begins.

Cooktop Problems

Surface element too hot or not hot enough

- Incorrect power level: Adjust control setting.

Surface element not heating or heating unevenly

- Wrong control knob: Use correct knob.
- Lightweight or warped cookware: Use flat, medium/heavy cookware.

Areas of discoloration with metallic sheen on cooktop surface

- Mineral deposits from water and food: Refer to Care and Cleaning.

Scratches or abrasions on cooktop surface

- Coarse particles, such as salt or hardened soils, between cooktop and utensils may cause scratches: Make sure the cooktop surface and bottoms of utensils are clean before use. Small scratches do not affect cooking and become less visible with time.
- Cleaning materials not recommended for ceramic glass cooktop are used: Refer to Care and Cleaning.
- Cookware with a rough bottom is used: Use smooth, flat-bottomed cookware.

Metal marks on the cooktop

- Sliding metal utensils: Refer to Care and Cleaning.

Brown streaks or specks

- Burned-on boil-overs: When cooktop is cool, use a razor blade scraper to remove the soil. Refer to Care and Cleaning.

Other Issues

Appliance not level

- Improper installation: Place the oven rack in the center of the oven. Place a level on the oven rack. Adjust the leveling legs at the base of the appliance until the rack is level.
- Misaligned cabinets: Ensure cabinets are square and have sufficient room for appliance clearance.
- Sagging / sloped floor: Strengthen or level floor, contact a carpenter to resolve the situation.

Appliance difficult to move / Appliance must be accessible for service

- Tight cabinetry or carpet: Contact the builder or installer to make the appliance accessible, provide sufficient space so the appliance can be lifted over carpet. Installation over carpet is not advised. Refer to Installation Instructions for guidelines specific to your appliance.

Oven light not working

- The oven light is not secured in the socket: Make sure the oven light is secure in the socket. Refer to Care and Cleaning.

10. LIMITED WARRANTY

Your appliance is covered by a one year limited warranty. For one year from your original date of delivery, Electrolux will pay all costs for repairing or replacing any parts of this appliance that prove to be defective in materials or workmanship when such appliance is installed, used and maintained in accordance with the provided instructions. If your product cannot be repaired or replaced, you will be refunded the purchase price less any depreciation, taxes or other costs.

Exclusions

This warranty does not cover the following:

1. Products with original serial numbers that have been removed, altered or cannot be readily determined.
2. Product that has been transferred from its original owner to another party or removed outside the USA, Puerto Rico, or Canada.
3. Rust on the interior or exterior of the unit.
4. Products purchased “as-is” are not covered by this warranty.
5. Food loss due to any refrigerator or freezer failures.
6. Products used in a commercial setting.
7. Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions.
8. Service calls to correct the installation of your appliance or to instruct you how to use your appliance.
9. Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it is shipped from the factory.
10. Service calls to repair or replace appliance light bulbs, air filters, water filters, other consumables, or knobs, handles, or other cosmetic parts.
11. Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska.
12. Damages to the finish of appliance or home incurred during installation, including but not limited to floors, cabinets, walls, etc.
13. Damages caused by: services performed by unauthorized service companies; use of parts other than genuine Electrolux parts or parts obtained from persons other than authorized service companies; or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God.

Disclaimer of implied warranties; Limitation of remedies

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AS PROVIDED HEREIN. CLAIMS BASED ON IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW, BUT NOT LESS THAN ONE YEAR. ELECTROLUX SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN LIMITED WARRANTY OR ANY IMPLIED WARRANTY. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES, SO THESE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. THIS WRITTEN WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

If You Need Service

You must provide the appliance serial number and your receipt, delivery slip, or some other appropriate payment record to establish the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. Service under this warranty must be obtained by contacting Electrolux at the addresses or phone numbers below.

This warranty only applies in the USA, Puerto Rico and Canada. In the USA and Puerto Rico, your appliance is warranted by Electrolux Consumer Products, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp. Electrolux authorizes no person to change or add to any obligations under this warranty. Obligations for service and parts under this warranty must be performed by Electrolux or an authorized service company. Product features or specifications as described or illustrated are subject to change without notice.

USA

1-800-374-4432

Electrolux Consumer Products, Inc.
10200 David Taylor Drive
Charlotte, NC 28262
Canada

1-800-265-8352
Electrolux Canada Corp.
5855 Terry Fox Way
Mississauga, Ontario, Canada L5V 3E4

11. QUEBEC RIGHT TO REPAIR

Though Frigidaire makes every effort to make replacement parts, repair services and information necessary to maintain or repair our products available to consumers, parts, service and information are not guaranteed, pursuant to section 39 of the Consumer Protection Act, CQLR, c. P-40.1 and sections 79.18 to 79.20 of the Regulation respecting the application of the Consumer Protection Act, CQLR, c P-40.1, r. 3.


PFAS