FRIGID∆IRE

GALLERY



Rack Type 1 Quantity

Gas Range
Available Products: GCFG3059BF
Available Colors: Stainless Steel
Version: 07/25

Product Specifications

Cooking Controls		Cooking Controls Function	
Air Fry	Yes	Change between Continuous Bake Setting or 12-Hour	Yes
Air Sous Vide	Yes	Energy Saving Feature	
Bake	Yes	Program Fahrenheit or Celsius	Yes
Broil	Yes	Silent Control Panel	Yes
Clock	Yes		
Convection Bake	Yes	Cooktop	
Convection Roast	Yes	Cooking Surface Type	Gas
Cook Time	Yes	Grate Material	Cast Iron
Keep Warm	Yes	Grate Quantity	3
Kitchen Timer	Yes	Total Number of Burners	5
Light	Yes		
No Preheat	Yes	Drawer	
Numerical Keypad	Yes	Drawer Handle Style	Integrated
Off	Yes	Drawer Type	Storage
Oven Light	Yes	Diamer Type	otorage
Set Clock	Yes	Display	
Slow Cook	Yes	Control Location	Front
Start	Yes	Display Interface Color	White
Steam Bake	Yes	Display Type Display Type	Capacitive Touc
Steam Clean	Yes	Display Type	Capacitive rouc
Steam Roast	Yes	Electrical Cassifications	
Temperature Display	Yes	— Electrical Specifications	40.4
Timer On / Off	Yes	Minimum Circuit Required	12 Amps
		Voltage Rating	120 V
Oven			
Bake Element	18000 BTU	General Specifications	
Broil Element	1400 Watts	Prop 65 Label	Yes
Broil Element Pass	6	Warranty - Labor	1 Year
Convection	Yes	Warranty - Parts	1 Year
Convection Element	1000 Watts		
Convection Type	Total	Safety Certifications and Approvals	
Number of Convection Fans	1	CSA Listed	Yes
Number of Rack Positions	6	RoHS	Yes
Oven Interior Color	Midnight Black		
Oven Light Quantity	1		
Oven Light Type	Halogen		
Rack Position Type	Embossed		
Rack Type 1	Flat		
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Cooktop Performance

Right Front Element Burner	18000 BTU
Right Rear Element Burner	5000 BTU
Left Front Element Burner	14000 BTU
Left Rear Element Burner	10000 BTU
Center Element Burner	10000 BTU

Controls

Sabbath Mode		Yes	

Dimensions and Volume

Minimum Height	35 5/8"
Maximum Height	36 3/8"
Width	30"
Depth	26"
Depth With Door 90° Open	47 1/4"
Depth With Handle	28 1/2"
Oven Interior Height	17 5/8"
Oven Interior Width	25 3/16"
Oven Interior Depth	19 7/8"
Oven Capacity	5.1 Cu. Ft.

Installation

Adjustable Leveling Legs	Yes
Power Cord Included	Yes

Certifications and Approvals		
Star-K Certification	Yes	

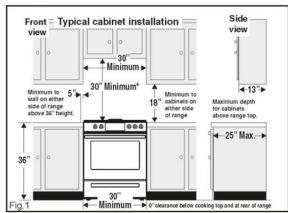
Version: 07/25

Installation Diagram

30" GAS FRONT CONTROL FREESTANDING INSTALLATION INSTRUCTIONS

1. Clearances and Dimensions

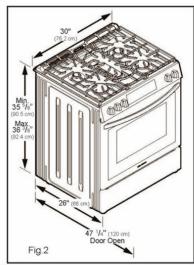
- a. Provide adequate clearances between the range and adjacent combustible surfaces.
- b. Location—Check location where the range will be installed. Check for proper electrical supply and gas supply and the stability of floor.
- c. Dimensions that are shown must be used. Given dimensions provide minimum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

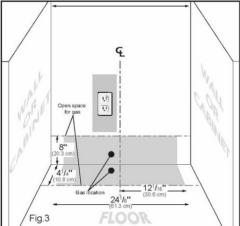


*30" (762 mm) MINIMUM CLEARANCE BETWEEN THE TOP OF THE COOKING SURFACE AND THE BOTTOM OF AN UNPROTECTED WOOD OR METAL CABINET; OR 24" (610 mm) MINIMUM WHEN BOTTOM OF WOOD OR METAL CABINET IS PROTECTED BY NOT LESS THAN 1/4" (6 mm) FLAME RETARDANT MILLBOARD COVERED WITH NOT LESS THAN NO. 28 MSG SHEET STEEL, 0.015" (0.4 mm) STAINLESS STEEL, 0.024" (0.6 mm) ALUMINUM OR 0.020" (0.5 mm) COPPER. 0" (0 mm) CLEARANCE IS THE MINIMUM FOR THE REAR OF THE RANGE. FOLLOW ALL DIMENSION REQUIREMENTS PROVIDED ABOVE TO PREVENT PROPERTY DAMAGE, POTENTIAL FIRE HAZARD, AND INCORRECT COUNTERTOPAND CABINET CUTS.

TO ELIMINATE THE RISK OF BURNS OR FIRE BY REACHING OVER HEATED SURFACE UNITS, CABINET STORAGE SPACE LOCATED ABOVE THE SURFACE UNITS SHOULD BE AVOIDED. IF CABINET STORAGE IS TO BE PROVIDED, THE RISK CAN BE REDUCED BY INSTALLING A RANGE HOOD THAT PROJECTS HORIZONTALLY A MINIMUM OF 5" (127 mm) BEYOND THE BOTTOM OF THE CABINETS

AWARNING DO NOT MAKE ANY ATTEMPT TO OPERATE THE ELECTRIC IGNITION OVEN DURING AN ELECTRICAL POWER FAILURE. RESET ALL OVEN CONTROLS TO OFF IN THE EVENT OF A POWER FAILURE. The electric ignitor will automatically rejignite the oven burner when power resumes if the oven thermostat control was left in the ON position.





When an electrical power failure occurs during use, the surface burners will continue to operate.

During a power outage, the surface burners can be lit with a match. Hold a lighted match to the burner, then slowly turn the knob to the Lite position. Use extreme caution when lighting burners this way.