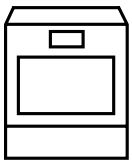
FRIGIDAIRE



INDUCTION RANGE

use & care

Introduction 2
Important Safety Instructions 3
Cooking Recommendations 10
Before Setting Surface Controls 14
Setting Surface Controls 19
Before Setting Oven Controls 23
Setting Oven Controls 27
Care and Cleaning 44
Before You Call 51
Warranty 55

A26582003/B (Oct 2023)

2 INTRODUCTION

Welcome to our family

Thank you for bringing Frigidaire into your home! We see your purchase as the beginning of a long relationship together.

This manual is your resource for the use and care of your product. Please read it before using your appliance. Keep it handy for quick reference. If something doesn't seem right, the troubleshooting section will help you with common issues.

FAQs, helpful tips and videos, cleaning products, and kitchen and home accessories are available at www.frigidaire.com.

We are here for you! Visit our website, chat with an agent, or call us if you need help. We may be able to help you avoid a service visit. If you do need service, we can get that started for you.

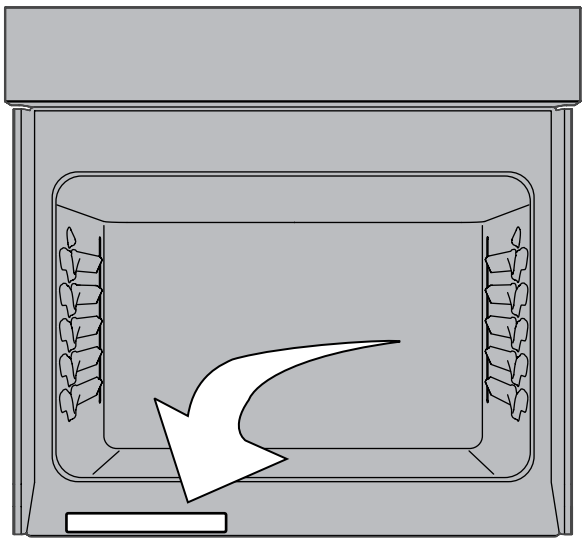
Let's make it official! Be sure to register your product.

Keep your product info here so it's easy to find.

Model Number: _____

Serial Number: _____

Purchase Date: _____



Serial Number Location

Installation Checklist

- ☐ Read all the safety instructions in the front of your Use & Care 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. See page 25 for instructions.
- ☐ Test all surface elements/burners to make sure they are working properly ("Setting induction cooking zones" on page 20).
- ☐ Before cooking, set the oven to bake at 350°F (177°C) for 30 minutes (page 29). Some noise and odors are normal on the first cooking cycle.
- ☐ Remember to complete your product registration!

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.

Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. 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.

DEFINITIONS

⚠ This is the safety alert symbol. It is used to alert of potential personal injury hazards. Obey 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.

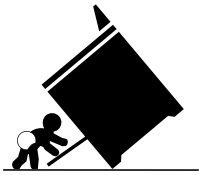
IMPORTANT

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.

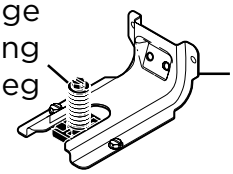
⚠ WARNING



Tip Over Hazard

• A child or adult can tip the range and be killed.
• Verify the anti-tip device has been installed to floor or wall.
• Ensure the anti-tip device is re-engaged to floor or wall when the range is moved.
• Do not operate the range 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.





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.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT INSTRUCTIONS FOR UNPACKING AND INSTALLATION

IMPORTANT

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

Remove all tape and packaging before using the appliance. Destroy 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 temperatures above 32°F (0°C) 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).

Never 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.

Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily accessible located near the appliance.

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—Be sure 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. Install only per installation instructions provided in the literature package for this appliance.

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. It is the responsibility and obligation of the consumer to

contact a qualified installer to assure that the electrical installation is adequate and is in conformance with all local codes and ordinances.

See the installation instructions packaged with this appliance for complete installation and grounding instructions.

IMPORTANT INSTRUCTIONS FOR USING THE APPLIANCE

WARNING

- Storage In or On Appliance—Flammable materials should not be stored in an oven or microwave, near surface burners or elements, or in the storage or warmer 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 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.

WARNING

- 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.
- 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 and entire rack with materials such as aluminum foil. Doing so blocks air flow 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.
- 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, 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.

⚠ CAUTION

- Do not attempt to 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.

IMPORTANT INSTRUCTIONS FOR USING YOUR INDUCTION COOKTOP

⚠ CAUTION

- Persons with a pacemaker or similar medical device should exercise caution using or standing near an induction unit while it is in operation, as the electromagnetic field may affect the working of the pacemaker or similar medical device. It would be advisableto consult your doctor or the pacemaker or similar medical device manufacturer about your particular situation.
- Do not place metallic objects such as knives, forks spoons, and lids on the cooktop surface, since they can get hot.

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.

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 cook top 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 recommenda ions for cooktop use.

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.

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.

When you are flaming foods under a ventilating hood, turn on the fan.

IMPORTANT INSTRUCTIONS FOR 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 cooktop glass with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid as eam burn. Some cleaners can produce harmful fumes if applied to a hot surface.

Avoid scratching the cooktop glass with sharp objects.

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 short circuit.

Use care when opening oven door, lower oven door, or warmer drawer (some mod ls). 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.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR 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.

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.

IMPORTANT INSTRUCTIONS FOR SELF CLEANING OVENS

CAUTION

Before using self clean, remove the broiler pan, any food, utensils, and cookware from the oven, storage drawer or warming drawer (if equipped). Remove oven racks unless otherwise instructed.

Do not clean the oven door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.

Do not use a protective coating to line the oven and do not use commercial oven cleaner unless certified for use in a self-cleaning oven. Always follow the manufacturer's directions for use of cleaners.

Use the self clean cycle to clean only the parts listed in this manual.

Some birds are extremely sensitive to the fumes given off during the self clean cycle of any oven. Move birds to another well-ventilated room.

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.

Important: This appliance has been tested and found to comply with the limits for a class B digital device, pursuant to Part 18 of the FCC rules (United States) and ICES-001 (Canada). These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However there is no guarantee that interference will not occur in a particular installation. If this unit does cause harmful interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antennae.
- Increase distance between unit and receiver.
- Connect the unit into an outlet or a circuit different from that to which the receiver is connected.

⚠ WARNING

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

10 COOKING RECOMMENDATIONS

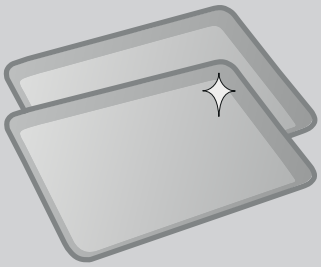
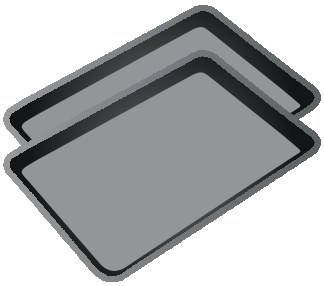
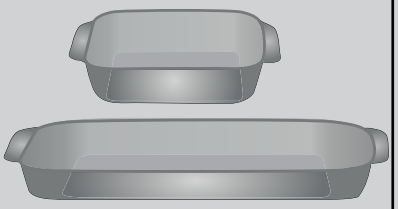
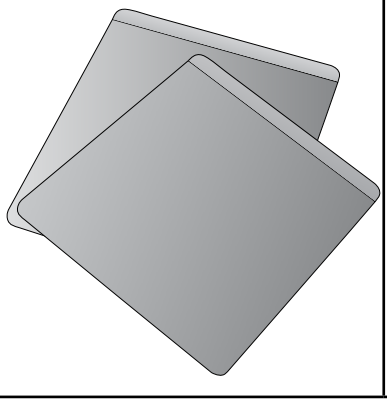
Special Features

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

Goal	Feature
• Breads and pastries that rise higher with a crispy, golden crust and a light and flaky interior	Steam Bake Steam baking slows the formation of the crust, allowing your dough to grow longer before the crust forms.
• Moist and tender meats with a golden, crispy skin on the outside.	Steam Roast The humidity of steam roasting prevents meats from drying out during the cooking process.
• Golden, crispy chicken wings • Crunchy vegetable chips • Juicy chicken parmesan • Perfectly crisp tempura shrimp, samosas, and more	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 .
• Prepare convenience foods without delay	No Preheat Get your culinary delights on the table faster
• Perfectly browned baked goods • Evenly cooked roasts and braises	Convection Cooking Even your most challenging recipes turn out delicious with the precisely-controlled heat and air circulation of Advanced Convection
• No more guessing how to get the perfect temperature.	Food Probe Cook your meat to the internal temperature you desire, avoiding cooking insufficient or excessive.
• Prevent build-up of burned, spilled food in the bottom of the oven	One Hour Steam Clean Keep your oven looking its best with the one hour Steam Clean cycle that's chemical- and odor-free

Bakeware

The material of bakeware affects how evenly and quickly it transfers heat from the pan to the food.

Material	Attributes	Recommendation
Shiny metal bakeware 	Shiny, aluminum, and non-coated bakeware is the best for even heating. It is suitable for all baked goods.	Recommended cooking temperatures and times are based on shiny metal bakeware.
Dark metal bakewa 	Dark bakeware cooks hotter than shiny bakeware.	Reduce the cooking temperature by 25°F (13-14°C) when using dark bakeware.
Glass bakeware 	Glass bakeware cooks hotter than shiny bakeware. Glass is convenient, as the same piece of bakeware can be used for cooking, serving, and storing food.	Reduce the cooking temperature by 25°F (13-14°C) when using glass bakeware.
Insulated bakeware 	Insulated bakeware cooks cooler than shiny bakeware. Insulated bakeware is designed for baking in gas ovens.	When using insulated bakeware the recipe baking time may be longer than usual.

12 COOKING RECOMMENDATIONS

Cooking Conditions

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

Condition	Attributes	Recommendation
Aging cookware	As pans age and become discolored, cooking times may need to be reduced slightly.	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 in the recipe or packaging.
High altitude	Air is drier and air pressure is lower. Water boils at a lower temperature, and liquids evaporate faster. Foods may take longer to bake. Doughs may rise faster.	Adjust cooking temperature, cooking time, or recipes as needed. Increase amount of liquid in baking recipes. Increase cook time on cooktop. Cover dishes to reduce evaporation. Increase bake time or oven temperature. Reduce amount of baking soda or baking powder in recipe. Reduce rising time or punch down dough and allow it to rise twice.

Cooking Results

Small adjustments may help you achieve the best results.

Result	Recommendation
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.

Cooking Tips

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

Situation	Recommendation
Baking	
Rack placement	Follow the instructions in particular oven mode starting in “Setting Oven Controls” on page 27.
Preheat	Fully preheat the oven before baking items like cookies, cakes, biscuits and breads. Insert food immediately after the beep.
Checking food	Use the window and oven light when checking 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, see “Convection Bake” on page 33.
Steam Bake	For directions, tips, and benefits of Steam Bake see “Steam Bake” on page 36.
Food placement	Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.

Material	Recommendation
Broiling / Roasting	
Broiling pan	For best results when broiling, use a broiling pan with an insert designed to drain the fat from the food, help avoid spatter, and reduce smoking. The broiling pan will catch grease spills, and the insert helps prevent grease splatters. To purchase the broiling pan go to https://www.frigidaire.com/
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 using multiple racks or cooking 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 results.
Convection roast	Convection roast is best for meats and does not require preheating for most meats and poultry. Reducing the cooking temperature for convection roast is not recommended. Carefully follow your recipe's temperature and time recommendations, adjusting the cooking time if the recipe does not specify convection roasting time. Since convection roast cooks faster, 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. Use the meat probe included with your appliance. Meat probes are also available from most grocery and home goods stores. Arrange oven racks so large cuts of meat and poultry are on the lowest rack of the oven. Do not cover foods when dry roasting - covering will prevent the meat from browning properly. When cooking meats, use the broiler pan and insert or a roasting rack. The broiler pan will catch grease spills and the insert helps prevent grease splatters.

How does induction work?

Most cooking uses radiant heat that must pass through the cookware to get food hot. Induction is a process that induces heat with an energy reaction. When each cooking zone is turned on, power goes to a coil under the cooktop. The powered coil creates an electromagnetic field. The electromagnetic field reacts with compatible materials in cookware, creating heat in the cookware itself. The power level controls the heating level, delivering precise results.

Induction Benefits

Because heat starts in the cookware instead of the cooktop, induction offers several advantages.

Cleaner cooking: Because induction works by heating the cookware and not the cooktop, spills don't cook or stick to the surface.

Cooler Cooktop: An induction cooktop will be cooler when you remove cookware than a conventional cooktop would be. The only radiant heat produced in induction is from the cookware itself, so the kitchen stays cooler, too.

Fast Heating: Cookware will heat up faster than on a conventional electric cooktop. Pay close attention to avoid scorching food when starting to cook. You may need to use a lower setting for cooking food than you are used to.

Precise Control: The heat going into the cookware will change immediately when you change the setting of the cooking zone.

Even Heating: Cookware will typically heat more evenly on an induction cooktop, so you are less likely to have hot or cool spots in the cookware.

Energy Efficiency: Because induction creates heat directly in the pan, it uses less electricity than a conventional cooktop.

Before Using Your Cooktop

Before using your cooktop for the first time, apply a ceramic cooktop cleaning cream (available in most hardware, grocery, and department stores) to the ceramic surface. Clean and buff with a clean paper towel. Cooktop cleaning creams leave a protective finish on the glass that will make cleaning easier when the cooktop is soiled from cooking and help prevent scratches and abrasions.

CAUTION

Although induction cooking zones do not produce heat, **they can become hot from contact with hot cookware**. Burns may occur if a cooking zone or the surrounding area is touched before it has cooled to a safe temperature.

Sounds

The magnetic field over the induction cooking zone may cause cookware to vibrate, creating a buzzing or humming noise. These sounds are not unusual, especially at high settings.

Cookware that is not perfectly flat on the bottom may vibrate slightly against the cooktop.

A loose handle may vibrate in its socket.

Multi-material cookware may allow small vibrations in its structure.

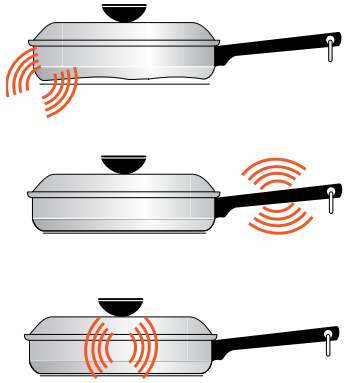


Figure 1: Induction sounds

Sounds are less likely to occur with heavier, higher quality cookware.

An induction cooktop may also produce faint clicking sounds from the electronic switches that maintain the desired cooking temperature. You may also hear a fan that cools the electronics inside the cooktop.

NOTE

Be sure to read detailed instructions for induction cooktop cleaning in the "Care and Cleaning" section and "Before You Call" checklist section of this Use and Care Manual.

Using Proper Cookware

The size and type of cookware used will influence the heat setting needed for best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in Figure 5.

Check for flatness by rotating a ruler across the bottom of the cookware (see Figure 2). Cookware should have flat bottoms that make good contact with the entire surface of the heating element (see Figure 2).

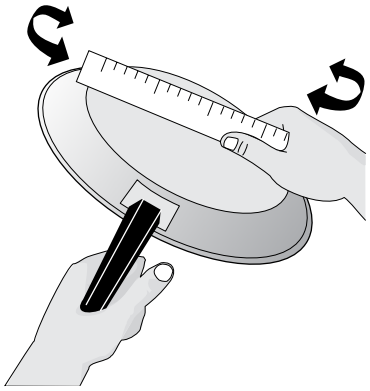


Figure 2: Testing cookware

Cookware Material Types

Cookware material is especially important when using an induction cooktop. The cookware must contain magnetic iron or steel to work on an induction cooktop. Common materials for induction cookware include the following:

- **Stainless Steel** - Slow heat conductor. Durable, easy to clean, and resists staining. Some types of stainless steel will not work on an induction cooktop. Use the magnet test (see "Figure 4: Magnet test") to check stainless steel cookware.
- **Cast Iron** - A slow heat conductor that retains heat very well. Cooks evenly once cooking temperature is reached.
- **Porcelain-enamel on metal** - Heating characteristics will vary depending on the base material. Porcelain-enamel on a compatible metal will work on an induction cooktop. Use the magnet test to check porcelain-enamel cookware.

To see if a piece of cookware will work on your induction cooktop, try to stick a magnet to it. If the magnet clings firmly to the bottom of the cookware, the cookware will work on your induction cooktop

Cookware sold as induction-ready will often have a symbol printed on the bottom by the manufacturer.

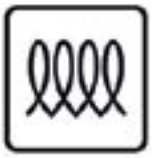


Figure 3: Induction symbol

The Magnet Test

To see if a piece of cookware will work on your induction cooktop, try to stick a magnet to it (see Figure 4).

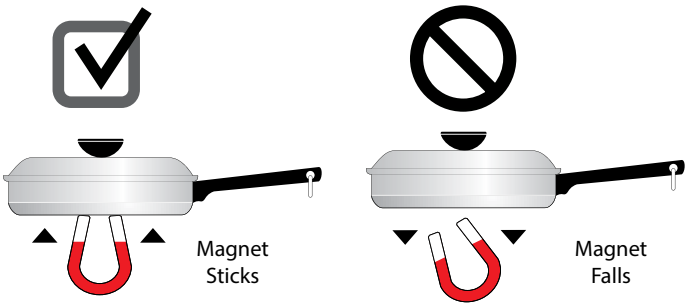


Figure 4: Magnet test

If the magnet clings firmly to the bottom of the cookware, it will work on your induction cooktop. If the magnet clings weakly or not at all, the cookware will not heat up on your induction cooktop.

⚠ CAUTION

Proper cookware on an operating induction cooking zone will heat up very quickly. If an empty piece of cookware is left on an operating induction cooking zone, the rapid change in temperature may warp or damage the cookware.

Do NOT place hot cookware on the control panel. The heat may damage the electronic parts.

Pan Sensing

When the cooktop is on, the cooking zones automatically detect when cookware is placed on the zone. The control for that zone will light up, making it easy to know which section of the control to use for that cooking zone.

Figure 5 shows conditions that can prevent pan detection.

If you remove a pan from an active cooking zone, the zone will turn off after 30 seconds.

If the cooktop does not detect cookware in any zone for 30 seconds, the whole cooktop will turn off.

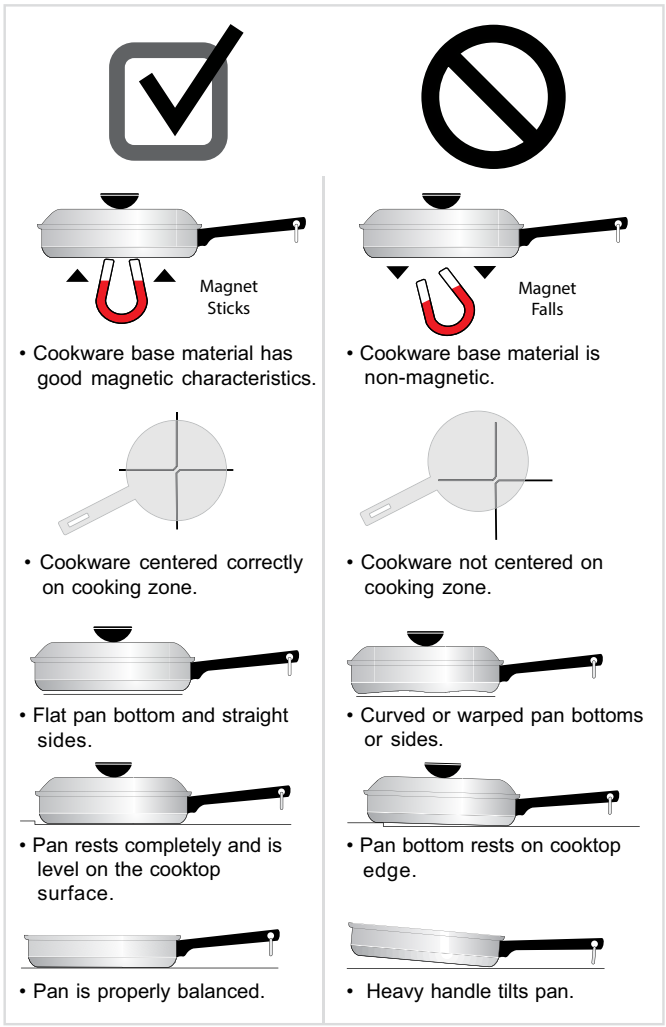


Figure 5: Pan sensing conditions

Minimum and Maximum Pan Size

The cooktop graphics are guides to minimum and maximum pan size for each cooking zone. For best results, use cookware that matches the size of the cooking zone.

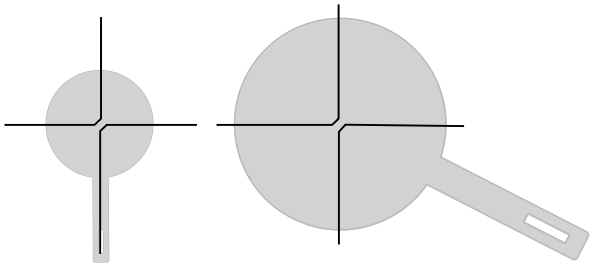


Figure 6: Min / max pan size

Cookware that is too small for a zone may not activate the cookware detection sensor. Cookware that is much larger than a cooking zone will still cook, but may be slower and uneven. If your cookware is not a perfect match, it is best to use a zone a little smaller than the bottom of the cookware.

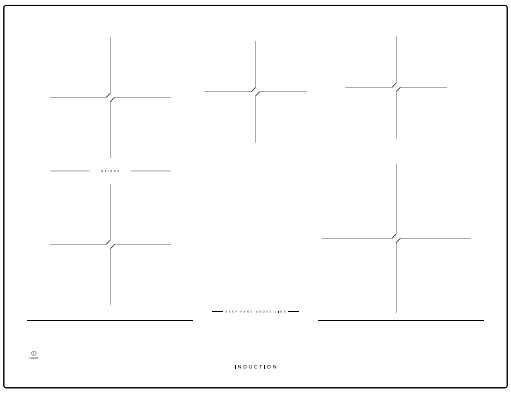


Figure 7: Cookzone sizes

Hot Surface Indicator

When a cooking zone is turned off , it may remain hot due to contact with hot cookware. The Hot Surface Indicator will come on and remain visible until the cooking zone cools to a safe temperature



Figure 8: Hot Surface indicator

CAUTION

- Although induction cooking zones do not directly generate heat, **they can become hot from contact with hot cookware**. Burns may occur if a cooking zone or the surrounding area is touched before it has cooled to a safe temperature.
- **Do not** place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrapping on top of the range when it is in use. Heat radiating from cookware could cause these items to melt or ignite. Potholders, towels, or wooden spoons could catch fire if placed too close to hot cookware.
- **Do not** use aluminum foil to line any part of the cooktop. Improper installation of these liners may result in risk of electric shock or fire. If these items melt on the cooktop, they will damage the cooktop.

Moving Cookware on a Smooth Cooktop

It's best to lift cookware before moving it on the ceramic glass cooktop. Cookware that has a rough or dirty bottom can mark and scratch the ceramic glass surface. Always start with clean cookware.

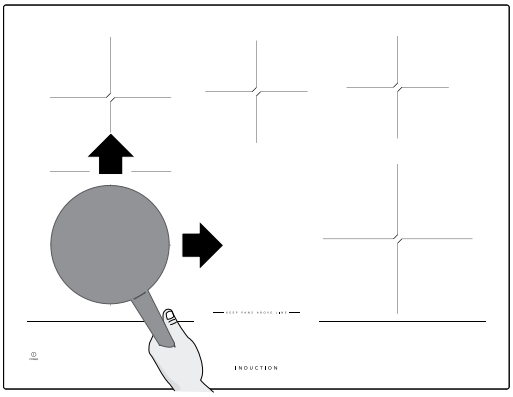


Figure 9: Move cookware carefully on cooktop

Power Management

Your induction cooktop has 2 or 3 generators and 5 cooking zones, depending on the model. A generator may power 1 or 2 cooking zones. If you use more than one cooking zone on high power at the same time and they are on the same generator, the cooktop may need to manage power to the two cooking zones.

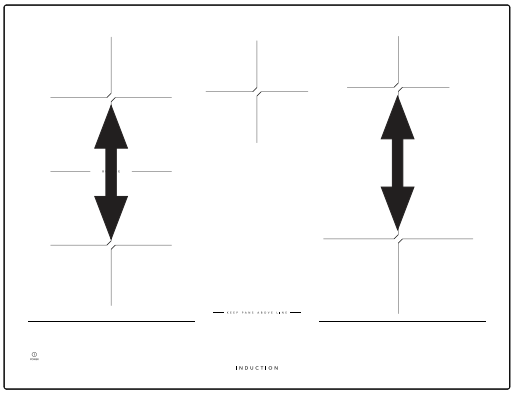


Figure 10: Power management

To get the best performance from your cooktop, start cooking on only one cooking zone. After the first piece of cookware has reached cooking temperature, then start cooking on the second cooking zone.

Lock or Unlock the Cooktop

The lock function deactivates most of the controls on the cooktop to keep cooking zones from being changed by accident.



Figure 11: Lock key

To activate the cooktop lock feature:

1. Press and hold the lock key for 3 seconds.
2. Once the controls are locked **LOCK** icon will appear.

To cancel the cooktop lock feature:

1. Press and hold the lock key for 3 seconds.
2. Once the controls are Unlocked **LOCK** icon will disappear.

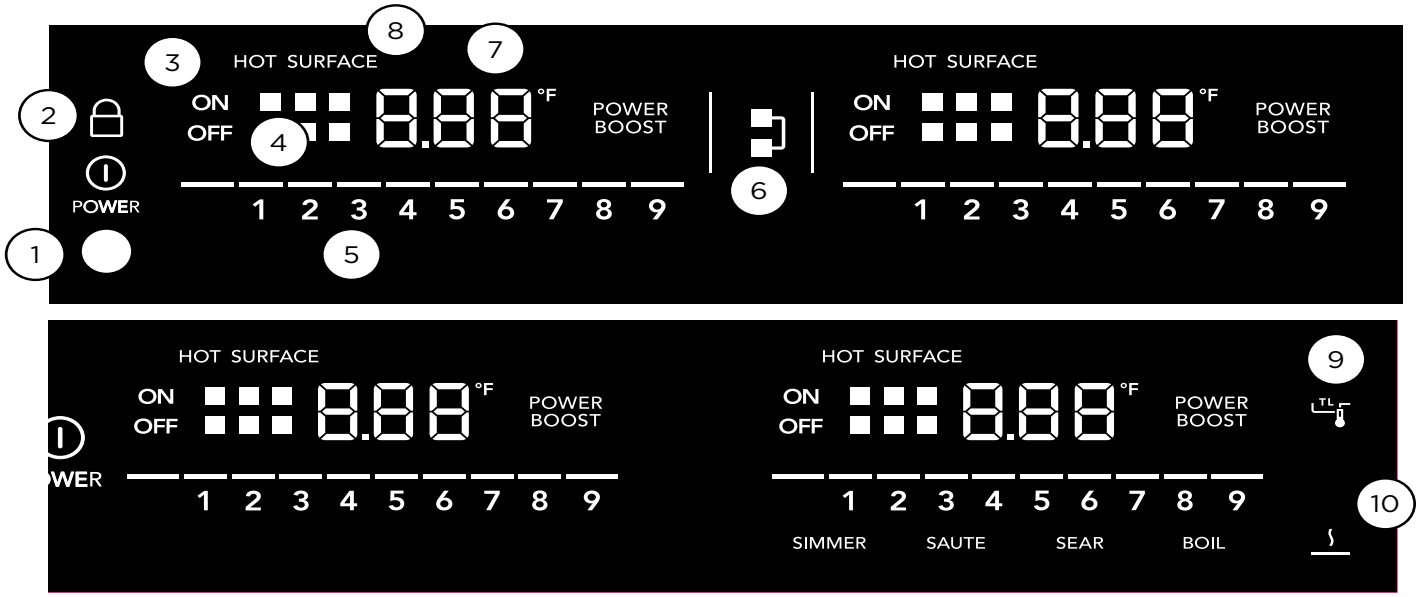
Home Canning

Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) Web site and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.

- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning. Heat is spread more evenly when the bottom surface is flat. Use a straight-edge to check canner bottom.
- Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner.
- It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops and to center canners on the burner grates.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.
- Use tested recipes and follow instructions carefully. Check with your local Cooperative Agricultural Extension Service or a manufacturer of glass jars for the latest canning information.
- It is best to can small amounts and light loads.

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

Cooktop Controls



1. **Power:** Press to turn on or turn off the cooktop.
2. **Lock:** Lock the cooktop controls to prevent accidental activation of cooking zones.
3. **Cooking Zone Power Button:** The rectangular controls (4 or 5 depending on the model) indicate cook zones. The circle indicates which cooking zone the control activates.
4. **Zone Indicator:** The box corresponding to the cooking zone lights when the cooking zone is on and cookware is present
5. **Power Level Adjust/Indicator:** Displays 1-9 to show the selected power level of the cooking zone.
6. **Bridge:** The two left cooking zones have the Bridge feature. The Bridge indicator is available on the front left cooking zone if both left cooking zones detect cookware. The Bridge function makes the two left cooking zones work together to heat a long piece of cookware, like a griddle
7. **Timer Indicator:** Shows the time currently left on the timer
8. **Hot Surface Indicator:** Displays when either of the cooking zones on the same side is hot.
9. **Temp Lock:** The right front cooking zone has the Temp Lock function. Temp Lock adjusts the power to the cooking zone to maintain temperature when cool food is added to the pan
10. **Keep Warm:** Sets all active cooking zones to the lowest setting to keep food warm

Setting induction cooking zones

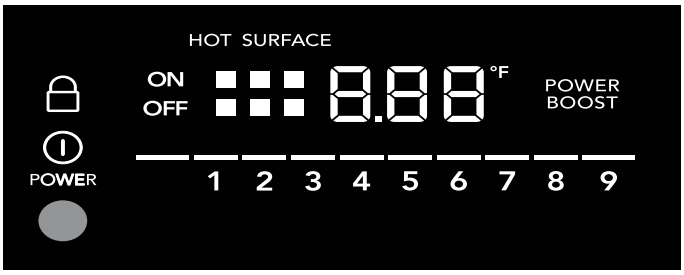
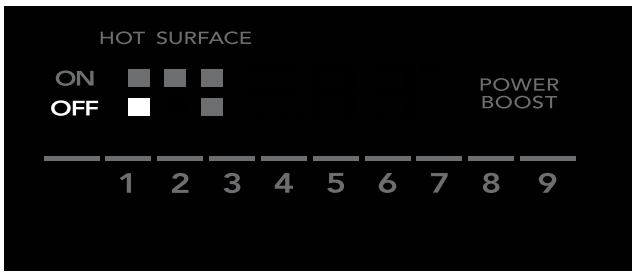


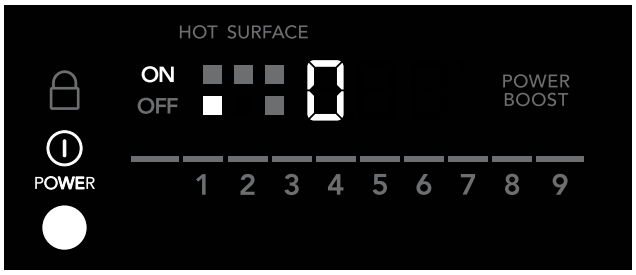
Figure 12: Induction cooking zone control

To operate an induction cooking zone:

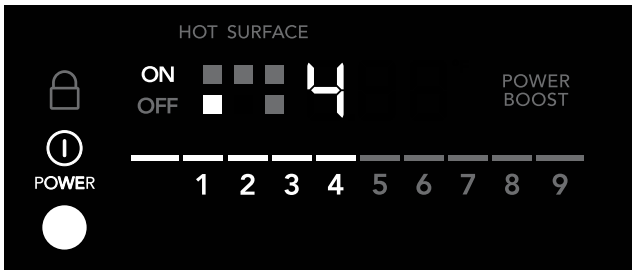
1. Turn the cooktop on by pressing the **Power** key.
2. Place correctly sized cookware on the front left cooking zone. The zone will become active, and the **OFF** indicator will light up.



3. Press the **ON-OFF** key for the front left cooking zone. The Power Level Indicator for the cooking zone will show “0”.



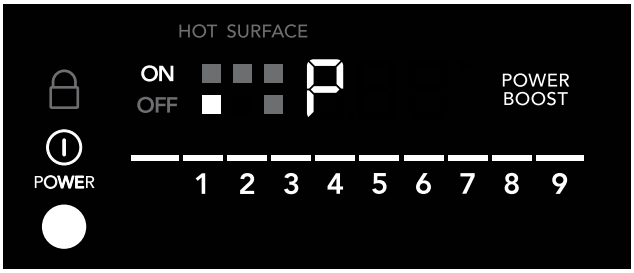
4. Press **4** on the power level selection bar. The power level indicator will show 4.



5. When cooking is complete, turn the induction cooking zone off by pressing its **ON-OFF** key or the **Power** key before removing the cookware. If all of the zones are off , the cooktop will automatically power off in 30 seconds.

At any time, you can change the setting for an active cook zone by pressing the number of the new setting.

To activate Power Boost, press the POWER BOOST indicator.



IMPORTANT

Do not leave empty cookware on an operating cooking zone. Cookware will heat very quickly and may be damaged or warped if left on the cooking zone empty.

NOTE

A cooking zone will not become active without proper cookware in position.

If the cooktop does not detect cookware within 30 seconds, it will turn off.

Suggested induction cooking zone settings

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

The suggested settings found in Table 1 below are based on cooking with medium-weight stainless steel pans with lids. Settings may vary when using other types of pans.

Electrolux Induction Recommendations

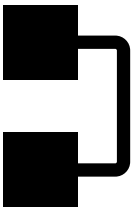
	Temp Range	Power Level	Description
Keep Warm 145°-160°F	Low	1	Keep foods warm
Simmer 185 - 200°F	Medium Low	2-4	Continue cooking, poach, stew
	Medium	5-6	Maintain a slow boil, thicken sauces and gravies, steaming, cooking
	Medium High	7-8	Continue a rapid boil, fry, or deep fry
	High	9	Start most foods, maintain water at a boil, pan cooking, searing
	Power Boil	P	Start heating pans that contain large amounts of food or to bring pots of water to boil

Table 1: Suggested induction cooking zone settings

NOTE:

- The size and type of the cookware used and the amount and type of food being cooked will influence the setting needed for best cooking results.
- The cooktop will remain on Power Boil for up to 10 minutes. After 10 minutes, the cooking zone will automatically change to the high (9) setting
- The Hot Surface indicator (H) will show in the setting indicator when heat is detected in a cook zone that has been turned off. The indicator will remain on until the heated surface area has cooled sufficiently.

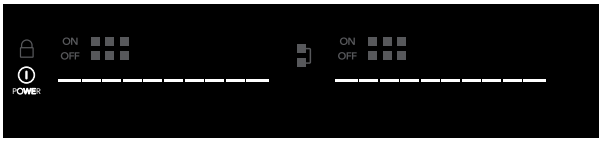
Bridge Function



The Bridge function allows you to use an extra-long piece of cookware such as a griddle on the left side of your cooktop.

If one of the left cook zones is active and cookware is detected in both of the left zones, the bridge function becomes available.

1. Turn the cooktop on by pressing the **Power** key.
2. Place correctly sized cookware on the front left and back left cooking zones. The zone will become active.



3. Press the **ON-OFF** key for the front left cooking zone. The Power Level Indicator for the cooking zone will show “0”.



4. Touch the **Bridge** control to activate the bridge function. The LED indicators next to the control will turn red, and the cook zone setting for both of the bridged zones will become linked



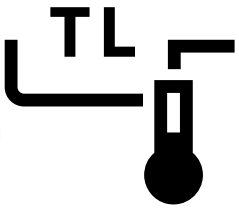
5. Press **4** on the power level selection bar. The power level for both zones will be set to 4.



At any time, you can change the setting for the bridged cook zones by pressing the number of the new setting on the active control.

To deactivate the bridge function, press the **Bridge** control or deactivate one of the bridged cooking zones by pressing its **ON-OFF** key.

Temp Lock Function



Temp Lock uses a temperature sensor to maintain a consistent temperature when cooking. When cool batter, liquid, or food is added to a hot pan, the pan cools down a little.

Temp Lock senses this change and will use extra power to maintain the desired temperature setting. The feature also lets you know when your cookware is preheated, so making pancakes or sautéing fresh food has better results.

1. Turn the cooktop on by pressing the **Power** key.
2. Place correctly sized cookware on the front right cooking zone. The zone will become active, and the **OFF** indicator will light up.



3. Press the **ON-OFF** key for the front right cooking zone. The Power Level Indicator for the cooking zone will show “0”.
4. Press the **Temp Lock** key.



5. Press **4** on the power level selection bar. The power level indicator will show 4 and flash until the target temperature is reached, then hold steady.



Note: If you change the power level of the cooking zone, the power level indicator will flash until the new target temperature is reached.

You can set the preset buttons to set the Temp Lock for certain purposes.

- **Simmer** sets the zone to 1
- **Saute** sets the zone to 4
- **Sear** sets the zone to 6
- **Boil** sets the zone to 9

IMPORTANT

Your Frigidaire range has many features that allow you to customize the way your oven works.

Take time to read this section for important safety information and to become familiar with the many menu option settings starting on page 25.

Oven Vent Location

The oven is vented as shown below. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results. Do not block oven vent. Never close off the openings with aluminum foil or any other material. Steam or moisture may appear near the oven vent. This is normal.

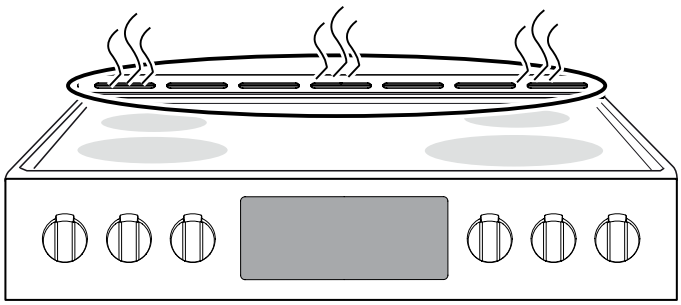


Figure 13: Oven vent

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. During self clean, temperatures in the oven will be hot enough to melt foil.

CAUTION

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

Remove all oven racks before starting a self clean cycle. If oven racks are left inside the oven during a cleaning cycle, the slide ability of the oven racks may be damaged and all of the oven racks will lose their shiny finish.

To prevent possible damage to the oven, do not attempt to close the oven door until all the oven racks are fully positioned back inside the oven cavity.

Types of Oven Rack

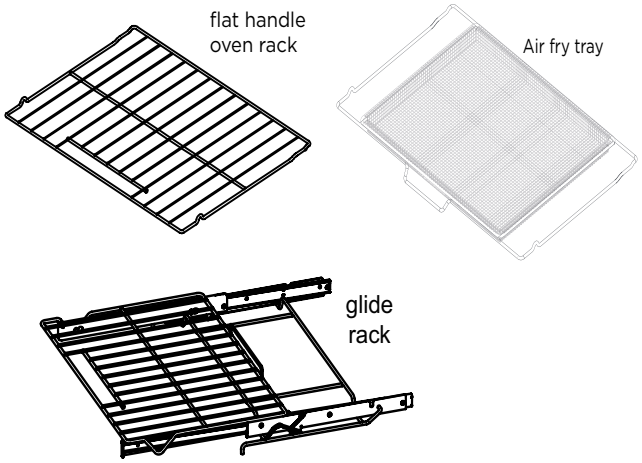


Figure 14: Oven rack types

- **Flat oven racks** may be used for most cooking needs and may be placed in most oven rack positions.
- The fully extendable **glide rack** makes food preparation easier. This oven rack has glide tracks that allow the rack to be pulled away from the oven without rubbing the sides of the oven wall. See glide rack instructions on next page.
- **Air fry** tray is used for even heating on all sides without having to turn the food.

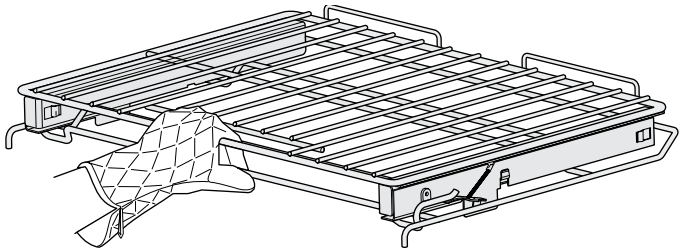
WARNING

Do not line the oven walls, racks, bottom or any other parts of the range with aluminum foil. Doing so will alter heat distribution, produce poor baking results and may cause permanent damage to the oven interior. During self-clean temperatures the oven will be hot enough to melt foil.

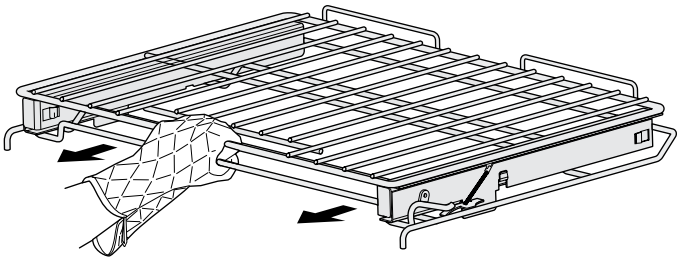
Removing and Replacing the Glide Racks

The fully extendable Glide rack makes food preparation easier. This oven rack has glide tracks that allow the rack to be pulled away from the oven without rubbing the sides of the oven wall.

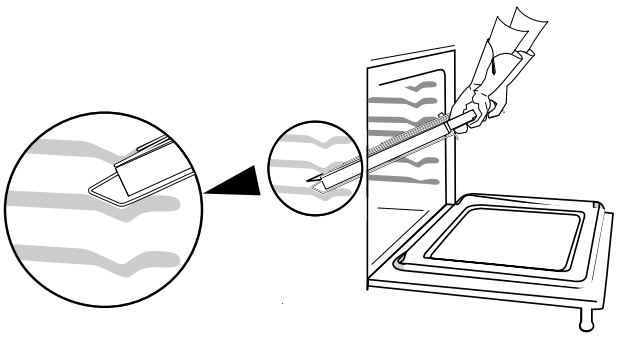
To remove - Make sure the baking rack is in the closed position. Using one hand, reach through handle opening and grasp both the upper and lower bars of the glide rack.



While holding both sections, pull the glide rack out of the oven until the stop position is reached.



Using both hands, lift up the front of the rack slightly and continue to pull the rack away from the oven. Be sure to grasp both upper and lower rack portions together when removing or handling the glide rack.



The rack portions move independently and are difficult to handle unless held together.

To replace - Make sure the baking rack is in the closed position. Grasp both upper and lower portions of glide rack. Lift and hold the rack level between the oven cavity walls. Tilt the front of the rack upward slightly and slide the rack completely into position.

To prevent possible damage to the oven, do not attempt to close the oven door until all the oven racks are fully positioned back inside the oven cavity.

IMPORTANT

Remove all oven racks and clean according to instructions provided in the Care & Cleaning section of this manual. Never pick up hot oven racks or parts.

Oven Light

Press the Light key to turn the oven lights on or off.

Set Clock

When first installed or following a power outage, the clock will show 12:00 flashing.

To set the clock:

1. Press the Clock key.
2. Use the **+** and **-** keys to select the correct time.
3. Press the Clock key to save changes

Oven Lockout

You can lock the door and controls of the oven for safety around children.

To lock the oven:

1. Press and hold both the Light key and the Clock key for 3 seconds.
2. The lock icon turns on, and all controls but the Light key and Clock key are disabled.

To unlock the oven:

3. Press and hold both the Light key and the Clock key for 3 seconds.
4. The lock icon turns off, and all controls return to normal.

Settings

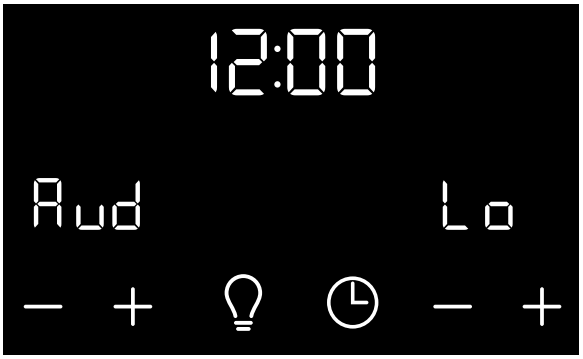
To open the settings menu, press and hold the light key for 3 seconds. Then use the + and - keys to select which setting to adjust.

- delay start (see page 42)
- audio
- temperature units
- energy savings mode
- UPO
- factory reset

Audio

To switch audio for controls off or on:

1. Press and hold the light key for 3 seconds to open the settings menu.
2. Use the **+** and **-** keys on the left to select the audio function (**Aud**).



3. Use the **+** and **-** keys on the right to select **HI** or **Lo**.
4. Press and hold the light key for 3 seconds to confirm changes.

Fahrenheit / Celcius

To change temperature units:

1. Press and hold the light key for 3 seconds to open the settings menu.
2. Use the **+** and **-** keys on the left to select the Temperature Units function (**unt**).
3. Use the **+** and **-** keys on the right to select **F** or **C**.
4. Press and hold the light key for 3 seconds to confirm changes.

Energy Savings Mode

To set whether the oven automatically turns off after twelve hours:

1. Press and hold the light key for 3 seconds to open the settings menu.
2. Use the **+** and **-** keys on the left to select the Energy Savings function (**E S**).
3. Use the **+** and **-** keys on the right to select **on** or **oFF**.
4. Press and hold the light key for 3 seconds to confirm changes.

Calibrating Oven Temperature – User Programmed Offset (UPO)

The oven is calibrated at the factory for accurate temperatures, but if you feel the temperature is not right in your kitchen, you can adjust it:

1. Press and hold the light key for 3 seconds to open the settings menu.
2. Use the **+** and **-** keys on the left to select the User Programmed Offset function (**uPo**).
3. Use the **+** and **-** keys on the right to select how many degrees to adjust the temperature (negative values are valid).
4. Press and hold the light key for 3 seconds to confirm changes.

Food Probe Enable/Disable

You can select whether the food probe is enabled or disabled and whether the oven turns off when the probe detects the specified temperature.

To change the food probe settings:

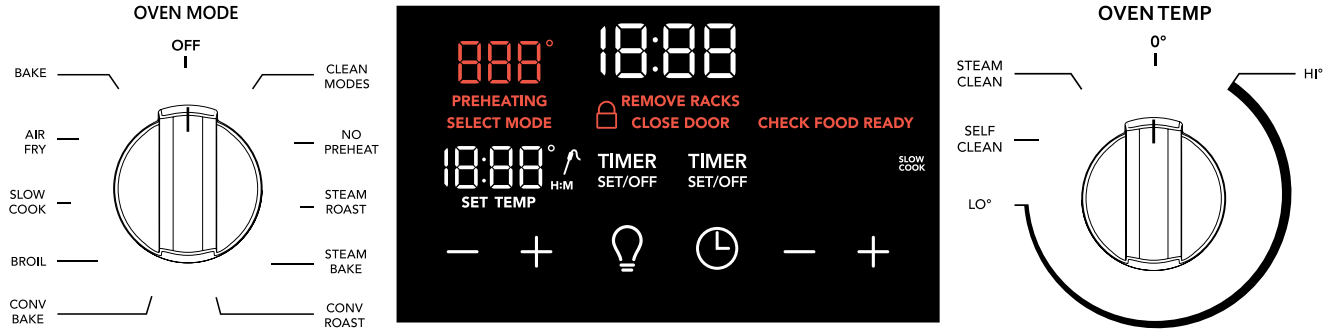
1. Press and hold the light key for 3 seconds to open the settings menu.
2. Use the **+** and **-** keys on the left to select the Food Probe function (**FP**).
3. Use the **+** and **-** keys on the right to select **on** or **oFF**.
4. Use the **+** and **-** keys on the left to select the End of Cycle function (**EoC**).
5. Use the **+** and **-** keys on the right to select **on** or **oFF**.
6. Press and hold the light key for 3 seconds to confirm changes.

Factory Reset

You can return all modified settings to their original factor settings.

To reset to factory settings:

1. Press and hold the light key for 3 seconds to open the settings menu.
2. Use the **+** and **-** keys on the left to select the Reset function (**rSt**).
3. Use the **+** and **-** keys on the right to select **YES** or **oFF**.
4. Press and hold the light key for 3 seconds to confirm changes.



Mode Control

1. **Off:** Turns off all modes.
2. **Bake:** is for delicate foods that need heat to rise and move gently in the oven.
3. **Air Fry:** works best for single rack baking with packaged and convenience foods.
4. **Slow Cook:** is for foods that will cook or braise at low temperature for a long period of time.
5. **Broil:** is for broiling and grilling foods under direct, high heat.
6. **Conv Bake:** circulates the oven heat continuously for baking.
7. **Conv Roast:** combines a cook cycle with the convection fan and elements to rapidly roast meats and poultry.
8. **Steam Bake:** creates the best conditions for baking bread on a single rack.
9. **Steam Roast:** creates the best conditions for roasting proteins.
10. **No Preheat:** is available for single rack baking with packaged and convenience foods and can be used with regular recipes also.
11. **Clean Modes:** Enables Self Clean and Steam Clean on the Temp Control.

Temp Control

1. **Hi-Lo:** Sets temperature for selected cooking mode.
2. **Self Clean:** When Clean Modes is selected, starts a self cleaning cycle.
3. **Steam Clean:** When Clean Modes is selected, starts a steam cleaning cycle.

Table 2: Minimum and maximum control settings

Feature	Mode	Min Temp/ Time	Max Temp/ Time
No Preheat		175°F (79°C)	550°F (288°C)
Bake		175°F (79°C)	550°F (288°C)
Broil		400°F (205°C)	550°F (288°C)
Air Fry		175°F (79°C)	550°F (288°C)
Steam Bake		175°F (79°C)	550°F (288°C)
Steam Roast		175°F (79°C)	550°F (288°C)
Conv Bake		175°F (79°C)	550°F (288°C)
Conv Roast		175°F (79°C)	550°F (288°C)
Timer		0:01 Min	11:59 Hr./Min.
Clock Time	12 Hr. 24 Hr	1:00 Hr./Min. 0:00 Min	11:59 Hr./Min. 23:59 Hr./Min.
Delay Start		0:01 Min.	1:00 Hr./Min.
Self clean		2 hours	4 hours
Steam clean		2 hours	4 hours

28 SETTING OVEN CONTROLS

Modes

- Bake (page 29)
- Air Fry (page 30)
- Slow Cook (page 31)
- Broil (page 31)
- Convection Bake (page 33)
- Convection Roast (page 34)
- Steam Bake (page 36)
- Steam Roast (page 36)
- No Preheat (page 37)
- Self Clean (page 40)
- Steam Clean (page 42)

IMPORTANT

When you want to switch from one mode to another, always turn the Mode dial to **OFF** in between.

Bake

Bake uses heat that rises from the oven bottom for best baking results.

A reminder tone will sound indicating when the set bake temperature is reached and to place the food in the oven.

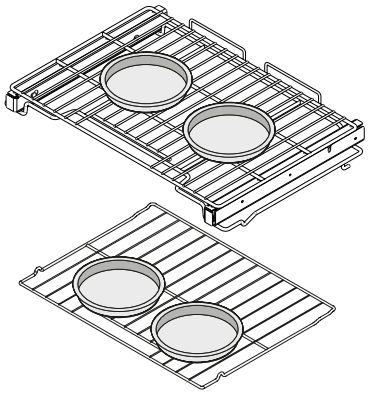
Bake may be set for any oven temperature between 175°F (79°C) to 550°F (288°C).

CAUTION

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

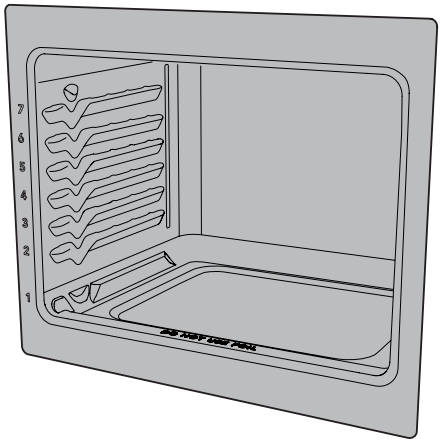
Baking Tips

- Fully preheat the oven before baking items like cookies, cakes, biscuits and breads.
- For all baking except layer cakes, pans should be placed in the middle of the rack. Place layer cake pans as shown.
- Use the convection bake function for best results when baking cookies or cakes on multiple racks.
- For best results when baking layer cakes using two oven racks, place racks in positions 2 and 5 and place pans centered on each rack.
- 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.
- Leave oven lights off while baking.



To set Bake:

1. Push in and turn the Oven Mode knob to **BAKE**. The temperature display will show **---**.
2. Turn the Oven Temperature knob to the desired cooking temperature. The display will show **PREHEATING** and the current temperature inside the oven.
3. When the oven reaches the chosen temperature, the **PREHEATING** indicator will turn off.
4. When finished cooking, turn the Mode knob to **OFF**.



Air Fry

The Air Fry feature works best for single rack baking with packaged and convenience foods. It works well with most recipes and can be programmed for temperatures between 175°F (79°C) and 550°F (288°C). Follow the recipe or package directions for food preparation quantity, time, and temperature.

Important:

- Food should be arranged in single layers on a pan and place food near the front of a single rack on position 3 for best results.
- When using Air Fry tray, place a large, rimmed cookie sheet on rack position 1 to catch any crumbs or drippings.
- Leave oven light off when baking.
- Food may need to be removed early and should be checked at minimum recommended bake time. However, frozen dense foods and items with cook times less than 15 minutes may require additional time.

To set Air Fry:

1. Push in and turn the Oven Mode knob to **AIR FRY**. The temperature display will show **---**.
2. Turn the Oven Temperature knob to the desired cooking temperature. The display will show **PREHEATING** and the current temperature inside the oven.
3. When the oven reaches the chosen temperature, the **PREHEATING** indicator will turn off. For optimum results, allow the oven to fully preheat before adding food.
4. When finished cooking, turn the Mode knob to **OFF**.

The Air Fry Tray is specifically designed to deliver superior performance.

Some Benefits of the Air Fry Tray:

- Tray optimized for oven space and large capacity air frying.
- Fits in the dishwasher for easy clean up.
- Higher yield than countertop models.
- Frees up countertop space.

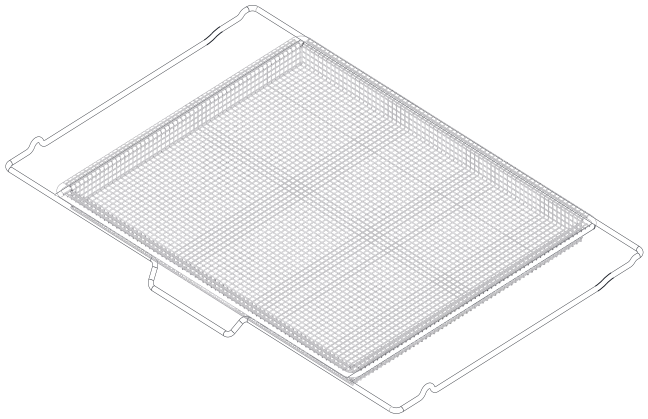


Figure 15: Air Fry Tray

Table 3: Air Fry Table

Food Type	Quantity (oz.)	Temperature	Cook Time (mins)
Frozen Tater Tots	48	450°F / 232°C	29-33
Frozen Golden Fries	48	425°F / 218°C	25-35
Frozen Chicken Nuggets	48	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

Slow Cook

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

For best results when using Slow Cook:

- Completely thaw all frozen foods before cooking.
- When using a single oven rack, place in oven rack position 2 or 3. Position racks to accommodate the size of various bakeware when cooking multiple food items.
- Do not open the oven door often or leave the door open when checking foods. If the oven heat escapes often, the Slow Cook time may need to be extended.
- Cover to keep foods moist or use a loose or vented type cover to allow foods to turn crisp or brown.
- Roasts may be left uncovered so browning can occur. Cook times will vary depending on the weight, fat content, bone, and the shape of the roast. Preheating the oven will not be necessary when using the Slow Cook feature.
- 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 Cook:

1. Push in and turn the Oven Mode knob to **SLOW COOK**. The temperature display will show **on** and **130** will show in the **SET TEMP** display. The **-** and **+** keys will become active.
2. Use the **-** and **+** keys to adjust the **SET TEMP**. The Temp knob is not active in Slow Cook mode.
3. When finished cooking, turn the Mode knob to **OFF**.

WARNING

Food poisoning hazard. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.

Broil

Use the broil function to cook foods that require direct exposure to radiant heat for optimum browning results. Broiling may produce smoke. If smoke is excessive, place food further away from the heating element.

WARNING

Should an oven fire occur, close the oven door and turn the oven off. 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 mitts when using the oven. When cooking, the oven interior, oven racks, and cooktop will become very hot which can cause 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.

Note: To purchase the broiler pan, please visit the www.frigidaire.com.

To set broil:

1. Arrange the oven racks when cool. For optimum browning results, allow the oven to fully preheat before adding food.
2. Push in and turn the Oven Mode knob to **Broil**. The temperature display will show **on**, and the **SET TEMP** indicator will turn on with a setting of **HI**.
3. To change between the **HI** and **Lo** settings, use the **-** and **+** keys that become active.
4. After the oven starts, the **SET TEMP** indicator will turn off. The **PREHEATING** indicator will turn on.
5. When the oven is fully preheated, the **PREHEATING** indicator will turn off. For optimum results, allow the oven to fully preheat before adding food.
6. When finished cooking, turn the Modes knob to **OFF**.

Important notes:

- Always arrange oven racks when the oven is cool.
- For best results when broiling, use a broil pan with broil pan insert designed to drain the fat from the food and help avoid spatter and reduce smoking.
- When broiling, always pull the oven rack out to the stop position before turning or removing food.

Table 4: Broil recommendations

Food item	Rack Position	Temp	Cook time in minutes		Internal Temperature	Doneness
			1st side	2nd side		
Steak 1” thick	6	HI	4:00	4:00	140°F (60°C)	Rare**
Steak 1” thick	6	HI	6:00	4:00	145°F (63°C)	Medium
Steak 1” thick	6	HI	7:00	5:00	160°F (71°C)	Medium-well
Steak 1” thick	6	HI	8:00	6:00	170°F (77°C)	Well
Pork Chops 3/4 “thick	6	HI	12:00	10:00	170°F (77°C)	Well
Chicken - Bone In	6	LO	20:00	10:00	170°F (77°C)	Well
Chicken Boneless	6	LO	8:00	6:00	170°F (77°C)	Well
Fish	6	HI	as directed		170°F (77°C)	Well
Shrimp	6	HI	as directed		170°F (77°C)	Well
Hamburger 1” thick	6	HI	9:00	7:00	145°F (63°C)	Medium
Hamburger 1” thick	6	HI	10:00	8:00	170°F (77°C)	Well

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 Rev. June 1985.) The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For well done 170°F (77°C). All cook times shown are after 2 minutes of preheating.

Convection Bake

Convection Bake uses a fan to circulate the oven's heat uniformly around the oven. This improved heat distribution allows for even cooking and browning results. Heated air flows around the food from all sides.

Convection bake may be set for any oven temperature between 175°F (79°C) and 550°F (288°C).

Benefits of convection cooking include:

- Multiple rack baking.

Convection baking tips:

- Use Convection Bake for best results when baking cookies and cakes on 2 racks.
- For best results it is recommended to preheat the oven before baking items like cookies, biscuits and breads and move pans to center of the racks.
- If your recipe is not written for convection baking, reduce the oven temperature by 25° or use Convection Convert option.
- No special pans or bakeware required.
- For cookies use the following racks:
- Single rack baking use 3 (glide rack).
- Two rack baking use 2 (flat) and 5 (glide).
- For baking cakes use the following rack positions and place bakeware as shown in Figure 16. In upper rack use position 5 (glide) or 6 (flat).
- Cookies and biscuits should be baked on pans with no sides or very low side to allow heated air to circulate around the food. Food items baked on pans with a dark finish will cook faster.
- Leave oven lights off while baking.

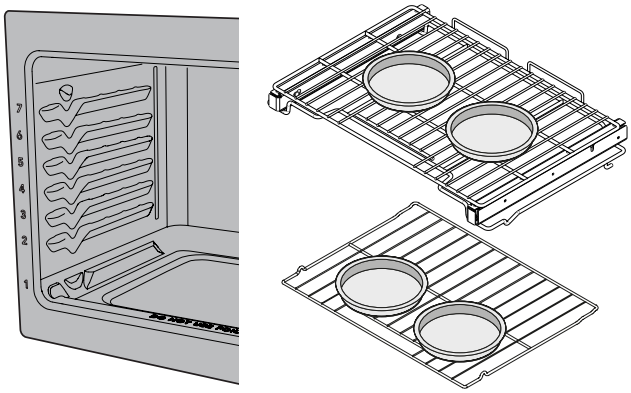


Figure 16: Pan positions for best results when baking cakes on two racks.

To set convection bake:

1. Push in and turn the Oven Mode knob to **CONV BAKE**. The temperature display will show **---**.
2. Turn the Oven Temperature knob to the desired cooking temperature. The display will show **PREHEATING** and the current temperature inside the oven.
3. When the oven reaches the chosen temperature, the **PREHEATING** indicator will turn off. For optimum results, allow the oven to fully preheat before adding food.
4. When finished cooking, turn the Mode knob to **OFF**.

Convection Roast

Convection roast combines a cook cycle with the convection fan and elements to rapidly roast meats and poultry. Heated air circulates around the meat from all sides, sealing in juices and flavors. Meats cooked with this feature are crispy and brown on the outside while staying moist inside.

⚠ WARNING

Should an oven fire occur, close the oven door and turn the oven off. 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 mitts when using the oven. When cooking, the oven interior, oven racks, and cooktop will become very hot which can cause burns.

To set convection roast:

1. Arrange the oven racks when cool.
2. Push in and turn the Oven Mode knob to **CONV ROAST**. The temperature display will show **---**.
3. Turn the Oven Temperature knob to the desired cooking temperature. Display will show the target temperature. For optimum browning results, allow the oven to reach the target temperature before adding food.
4. A solid indicator will appear when the oven reaches the target temperature.
5. When finished cooking, turn the Mode knob to **OFF**.

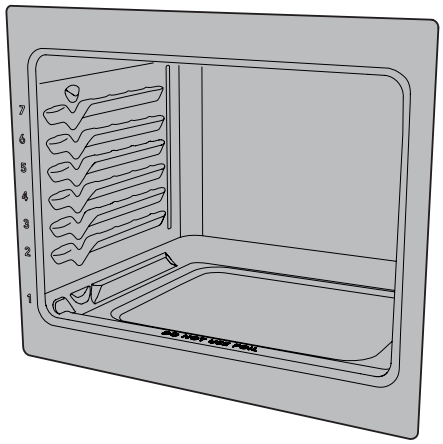


Figure 17: Convection roasting on lower oven racks

Convection Roasting tips:

- Preheating for convection roast is not necessary for most meats and poultry.
- Arrange oven racks so meat and poultry are on the lowest rack of the oven.
- Since convection roast cooks faster, may be able to reduce cook times as much as 25% from the recommended time of your recipe (check the food at this time). Then if needed, increase cook time until the desired doneness is obtained.
- Do not cover foods when dry roasting - covering will prevent the meat from browning properly.
- When cooking meats use the broiler pan and insert. The broiler pan will catch grease spills and the insert helps prevent grease splatters.

Table 5: Convection Roasting recommendations

Meat		Weight	Oven Temp	Internal Temp	Mins per lb
Beef	Standing rib roast*	4 to 6 lb.	350°F (177°C)	*160°F (71°C)	25-30
	Rib eye roast*	4 to 6 lb.	350°F (177°C)	*160°F (71°C)	25-30
	Tenderloin roast	2 to 3 lb.	400°F (204°C)	*160°F (71°C)	15-25
Poul-try	Turkey whole**	12 to 16 lb.	325°F (163°C)	180°F (82°C)	8-10
	Turkey whole**	16 to 20 lb	325°F (163°C)	180°F (82°C)	10-15
	Turkey whole**	20 to 24 lb.	325°F (163°C)	180°F (82°C)	12-16
	Chicken	3 to 4 lb.	350°F-375°F (177°C-191°C)*	180°F (82°C)	12-16
Pork	Ham roast, fresh	4 to 6 lb.	325°F (163°C)	160°F (71°C)	30-40
	Shoulder blade roast	4 to 6 lb.	325°F (163°C)	160°F (71°C)	20-30
	Loin	3 to 4 lb.	325°F (163°C)	160°F (71°C)	20-25
	Pre-cooked ham	5 to 7 lb.	325°F (163°C)	160°F (71°C)	30-40

* 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) The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For well done 170°F (77°C)** Stuffed turkey requires additional roasting time. Shield legs and breast with foil to prevent over browning and drying of the skin.

Cooking with Steam

Note: More moisture will be present than during conventional baking or roasting. Moisture could condense on handle or in the door, and depending on the conditions in your kitchen possibly drip onto the floor.

Steam Cooking Tips:

Oven Positioning

- Use glide rack in position 3 in the oven for most steam cooking.
- Lowest position for poultry.

Preparing

- Use 2.5 cups of water for steam bake and steam roast. If steam functions are frequently used, use distilled water.
- Using water container, pour water slowly onto the bottom of oven cavity while 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 recipe for preheating, cook time and cook temperature.
- Always start with a cold oven.
- Preheating is not necessary when using steam roast.

Cleaning

- With a paper towel lightly soaked in distilled white vinegar, wipe out bottom of oven cavity after the oven is cooled or before each use.
- Use the self clean function to clean heavily soiled areas.
- If residue remains after self clean, pour a thin layer of distilled white vinegar onto the bottom of the oven cavity. Allow to sit for 30 minutes. Wipe out vinegar.

Steam Bake

Steam creates the best conditions for baking bread on a single rack. Baked goods will have improved browning and texture and is recommended for baking moist and flavorful breads and pastries such as baguettes and croissants.

Use glide rack in position 3 for best results for Steam Bake. pans should be pulled to the front of the rack.

To set steam bake:

1. Arrange the oven racks when cool.
2. Push in and turn the Oven Mode knob to **STEAM BAKE**.
3. Turn the Oven Temperature knob to the desired cooking temperature. The display will show **Add H2o**. The **DOOR** indicator will come on.
4. Open the oven and add 2.5 cups of water to the bottom of the oven. The **CLOSE DOOR** indicator will come on.
5. The display will show **PREHEATING** and the current temperature inside the oven. For optimum browning results, allow the oven to fully preheat before adding food.
6. When the oven reaches the chosen temperature, the **PREHEATING** indicator will turn off.
7. When finished cooking, turn the Mode knob to **OFF**.

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

Steam Roast

Steam creates the best conditions for roasting proteins. Meats will be crisp outside and juicy inside.

Steam Roast is recommended for meat or poultry.

To set steam roast:

1. Arrange the oven racks when cool.
2. Push in and turn the Oven Mode knob to **STEAM ROAST**.
3. Turn the Oven Temperature knob to the desired cooking temperature. The display will show **Add H2o**. The **DOOR** indicator will come on.
4. Open the oven and add 2.5 cups of water to the bottom of the oven. The **CLOSE DOOR** indicator will come on.
5. A solid indicator will appear when the oven reaches the chosen temperature. For optimum browning results, allow the oven to reach chosen temperature before adding food.
6. When finished cooking, turn the Mode knob to **OFF**.

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

No Preheat

No Preheat is available for single rack baking with packaged and convenience foods and can be used with regular recipes also. No Preheat may be used with temperatures between 175°F (79°C) and 550°F (288°C). Follow the recipe or package directions for food preparation time and temperature.

During No Preheat function, the oven elements will cycle on and off. The convection fan will turn on and stay on until No Preheat is canceled. Depending on your preference for doneness cooking times may vary. Watch food closely.

CAUTION

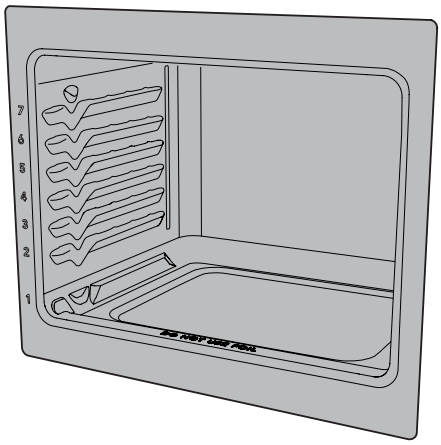
Always use pot holders or oven mitts when using the oven. When cooking the oven interior, oven racks, and cooktop will become very hot which can cause burns.

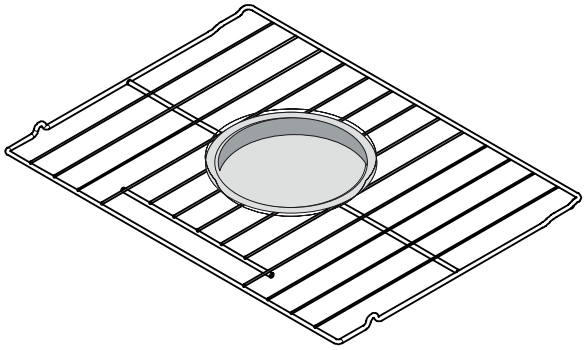
Important:

- Always place food on rack position 3.
- Place the food with the pan or bakeware to the center of the oven rack.
- When using No Preheat, use bakeware with low or no sides. This allows the air to circulate around the food evenly.
- Leave oven light off when baking.
- Food that comes in strips, such as fish sticks and chicken tenders, should be placed on the pan with the ends pointing to the sides of the oven. Follow the package directions for food preparation time and temperature.
- Food may need to be removed early and should be checked at minimum recommended cook time.
- No Preheat works best when cooking foods longer than 10 minutes. If directions call for a shorter cooking time, a few extra minutes may be required for optimal cooking results.
- Do not open the oven door often. Opening the door will reduce the temperature in the oven and may increase cook time.
- Leave oven lights off while cooking.

To set the no preheat temperature:

1. Push in and turn the Oven Mode knob to **NO PREHEAT**. The temperature display will show **---**.
2. Turn the Oven Temperature knob to the desired cooking temperature.
3. When finished cooking, turn the Mode knob to **OFF**.





Cooking with Food Probe

Use the probe feature for best results when cooking foods such as roasts, hams, or poultry.

The Food Probe works with the following oven modes: Bake, Convection Bake, Air Fry, Convection Roast, and Steam Roast.

The probe feature, when set correctly, will signal an alert when the internal food temperature reaches the desired set target temperature. The probe settings for how the oven behaves should be set first in the oven menu.

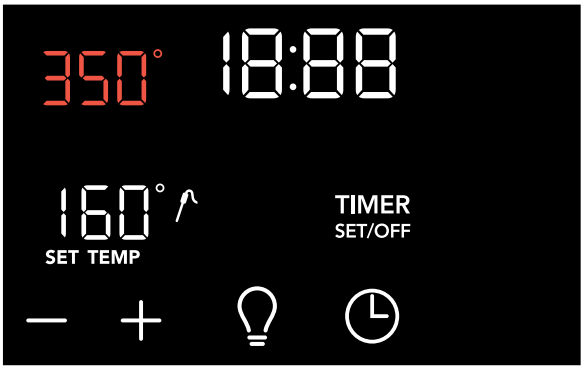
When active, the probe displays the internal food temperature which is visible in the display during the cooking process. This eliminates any guesswork or the need to open the oven door to check the thermometer.

For meats like poultry and roasts, using a probe to check internal temperature is the safest method to ensure properly cooked food.

To set Food Probe:



1. Plug the food probe into the oven receptacle, the Food Probe indicator will come on.
2. Select a cooking mode on the Mode dial.
3. Select a temperature on the Temp dial.
4. The **SET TEMP** indicator turns on with a default value of 160°F, and the **+** and **-** keys come on.
5. Use the **+** and **-** keys to set the target internal temperature.



6. After a moment, the display will show the current internal temperature.
7. When the target temperature of the turkey (internal temperature) is reached, the oven will turn off, and the **CHECK FOOD** indicator will come on.

⚠ CAUTION

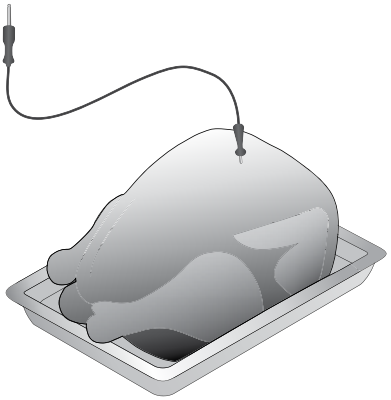
Do not use kitchen utensils to pull on the probe cable or handles. Always insert and remove the probe using the provided handles, as shown in and always use a pot holder to protect hands from possible burns.

Proper placement of probe in food.

Insert the probe so that the probe tip rests inside the center of the thickest part of meat or food. For best results, do not allow the probe temperature sensor to contact bone, fat, gristle, or the cookware.



- For bone-in ham or lamb, insert the probe into the center of lowest large muscle or joint.
- For meat loaf or casseroles, insert the probe into center of food.
- When cooking fish, insert meat probe just above the gill.
- For whole poultry or turkey, fully insert the probe sensor into the thickest part of the breast.



NOTE

During cooking, the internal food temperature will display in the screen. The oven temperature will be displayed at the top of the screen. To assure accuracy, do not remove the probe from the food or receptacle until the desired internal temperature is reached.

If the probe is removed from the receptacle only, the probe feature will cancel and the oven will turn off. If the probe is removed from the food only, the probe feature will remain active and may eventually generate a probe too hot message.

To change the target (internal food) temperature or the set oven temperature, use the **+** or **-** to adjust the temperature.

IMPORTANT

Do not store the probe inside the oven. Use only the original probe provided. Connecting any other probe or device could result in damage to the oven control, electronics, and the receptacle.

Before starting self clean, double check that the probe is removed from the oven interior. Defrost frozen foods completely before inserting the probe.

Table 6: USDA recommended minimum internal cooking temperatures

Food Type	Internal Temp.
Ground meat and meat mixtures	
Beef, Pork, Veal, Lamb	160°F (71°C)
Turkey, Chicken	165°F (74°C)
Fresh beef, veal, lamb	
Medium rare +	145°F (63°C)
Medium	160°F (71°C)
Well Done	170°F (77°C)
Chicken and Turkey, whole	165°F (74°C)
Poultry Breasts, Roasts	165°F (74°C)
Poultry Thighs, Wings	165°F (74°C)
Stuffing (cooked alone or in bird)	165°F (74°C)
Ham Fresh (raw)	160°F (71°C)
Ham Pre-cooked (to reheat)	140°F (60°C
Eggs dishes	160°F (71°C)
Leftovers and Casseroles	165°F (74°C)
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	

Self Clean

A self cleaning oven cleans itself with high temperatures (well above normal cooking temperatures), which vaporizes soils or reduces them to a fine powdered ash you can wipe away afterwards with a damp cloth. This function can be programmed for clean times between 2 and 4 hours.

Important: Before starting self clean read all following caution and important statements before starting a self clean cycle.

CAUTION

- Do not leave small children unattended near appliance. During self clean cycle, the outside of the oven can become very hot and cause burns if touched.
- Do not line the oven walls, racks, oven bottom, or any part of the range with aluminum foil. This will cause permanent damage to the oven interior and destroy heat distribution, and will melt to the oven interior.
- Do not force the oven door open. This will damage the automatic door locking system. Use caution when opening the oven door after the self clean cycle ends. The oven may still be very hot and cause burns. To avoid possible burns, stand to side of oven when opening door to allow steam or hot air to escape.
- The health of some birds is extremely sensitive to fumes given off during the self clean cycle of any range. Move birds to a well ventilated room.

Important notes:

- Completely remove all oven racks and any accessories from oven cavity to avoid damage to oven racks. If the oven racks are not removed they may discolor.
- Remove all items from the oven and cooktop including cookware, utensils, and any aluminum foil. Aluminum foil will not withstand high temperatures from a self clean cycle and will melt.
- Do not spray oven cleaners or oven protective coatings in or around any part of the oven interior. Clean any soil from the oven frame, the door liner outside the oven door gasket, and the small area at the front center of the oven bottom. These areas heat sufficiently to burn soil on. Clean using soap and water prior to starting Self Clean.
- Remove any excessive spills. Any spills on the oven bottom should be wiped up and removed before starting a self clean cycle. To clean use hot, soapy water and a cloth. Large spills can cause heavy smoke or fire when subjected to high temperatures.
- Do not allow food spills with high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices, or pie fillings) to remain on the surface as they may leave a dull spot even after cleaning.
- Do not clean the oven door gasket. The woven material in the gasket is essential for a good seal. Care should be taken not to rub, damage, or remove the oven door gasket. Doing so could cause damage to the door gasket and compromise the performance of the oven.



Figure 18: Clean around the oven door gasket

- The kitchen area should be well ventilated using an open window, ventilation fan, or exhaust hood during the first self clean cycle. This will help eliminate the normal odors.
- Do not attempt to open the oven door when the OVEN LOCK indicator light is flashing. Allow about 15 seconds for the motorized door latch mechanism to completely lock or unlock the oven door.
- When the clean time finishes, the oven door will remain locked until the range has cooled sufficiently. In addition to the clean time that was programmed, you must allow about 1 additional hour for the oven to cool before you will be able to open the oven door.

To set a self clean cycle:

1. Push in and turn the Oven Mode knob to **CLEAN MODES**. **CLn** will show in the temperature display, and the **SELECT MODE** indicator will come on.
2. Turn the Oven Temperature knob to **SELF CLEAN**. The timer will become active, and the **-** and **+** keys will become active.
3. Use the **+** and **-** keys to choose a 2, 3, or 4 hour cleaning cycle.
4. The **REMOVE RACKS** indicator will come on. Open the oven and remove the oven racks, and make sure the oven cavity is completely empty. The **CLOSE DOOR** indicator will come on when the door is open.
5. Close the oven door. The lock icon will display, and the oven door will lock closed.
6. The Self Clean cycle will begin, and the timer will count down.
7. The temperature display will show **CLn** during the Self Clean cycle. When the cycle ends, the display will continue to show **Hot**, and the oven will remain locked until the oven cools.

To end the Self Clean cycle at any time, turn the Mode knob to **OFF**. The display will continue to show **Hot**, and the oven will remain locked until the oven cools.

When the self clean cycle has completed:

1. **CLn** message will turn off, and **Hot** will appear in display window. The oven door will remain locked while the oven cools.
2. Once the oven has cooled down (about 1 hour) and **Hot** is no longer displayed, the oven door may be opened.
3. When the oven interior has completely cooled, wipe away any residue or powdered ash with a damp cloth or paper towel.

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. For heavier baked on soils use the Self Clean feature.

CAUTION

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

Before cleaning any part of the oven, be sure all controls are turned off and the oven is cool. The oven may be hot and can cause burns.

To set a steam clean cycle:

1. Remove all racks and oven accessories.
2. Scrape or wipe loose debris and grease from the oven bottom.
3. Push in and turn the Oven Mode knob to **CLEAN MODES**. **CLn** will show in the temperature display, and the **SELECT MODE** indicator will come on.
4. Turn the Oven Temperature knob to **STEAM CLEAN**. The display will show **Add H2o**. The **DOOR** indicator will come on.
5. Open the oven door and add 1 cup of water to the bottom of the oven. The **CLOSE DOOR** indicator will come on.

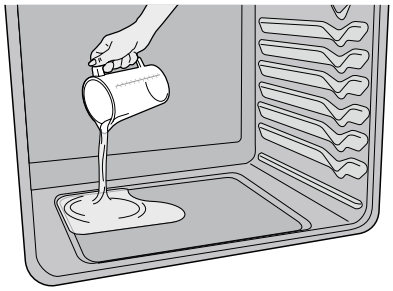


Figure 19: Add 1 cup of water

6. Close the oven door. The Steam Clean cycle will begin, and the timer will count down.
7. When the cycle ends, the display will continue to show **oFF**.

To end the Self Clean cycle at any time, turn the Mode knob to **OFF**.

Delay Start

You can set a delayed start time for the following functions: bake, convection bake, convection roast, no preheat, air fry, steam bake, steam roast, steam clean, and self clean.

The maximum delay time for self clean or steam clean is one hour.

To set a delayed start:

1. Press and hold the light key for 3 seconds to access the Settings menu.
2. Use the **+** and **-** keys on the left to select the delay start function (**dLY**).
3. Use the **+** and **-** keys on the right to specify the delay time.
4. Press and hold the light key for 3 seconds to confirm the delay time.
5. Use the Mode and Temp dials to select the function to start and temperature.
6. The display will show the countdown time until cooking starts.

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.

This appliance provides special settings for use when observing the Jewish Sabbath/Holidays. Sabbath mode disables all audible tones or visual display changes on the oven control. Bake is the only cooking feature available while in the Sabbath mode. Most oven controls are locked during Sabbath mode.

To start Sabbath Mode, first select Sabbath from the settings menu. Next, select Delay (if desired), and Bake temperature and set. Cooking will begin after any specified delay.

Important: The Sabbath mode will override the factory preset 12 hour energy saving mode, and the appliance will stay on until the cooking features are canceled. If cooking is canceled when the appliance is in the Sabbath mode, no audible or visual indicators will be available to verify the cancellation.

If the oven interior lights are needed, be sure to activate them prior to setting the Sabbath mode. Once the oven light is turned on and the Sabbath mode is active, the oven light will remain on until the Sabbath mode is turned off and the oven lights are turned off. The oven door will not activate the interior oven lights when the oven door is opened or closed.

It is recommended that any oven temperature modification made within an active Sabbath mode press the + or - key.

The temperature will increase or decrease with each press by 5°F or 1°C and the change will be accepted automatically.

⚠ WARNING

Food poisoning hazard. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.

Important:

- Do not attempt to activate any other oven function except Bake while the Sabbath feature is active. When the Sabbath feature is active, only the + and - keys and OFF will function. ALL OTHER KEYS should not be used once the Sabbath feature is active.
- You may change the oven temperature once baking has started. Use the + and - keys to raise or lower the oven temperature. Each press of an arrow key will raise or lower the temperature by 5°F (1°C).
- Remember that the oven control will no longer provide audible tones or display any further changes when the Sabbath feature is active.
- The oven will shut-off automatically after completing a bake time and therefore may only be used once during the Sabbath/Jewish Holidays.

To activate Sabbath Mode:

1. Use the Mode and Temp dials to set the oven for the bake function.
2. Press and hold the Light key for 3 seconds to activate Sabbath Mode. **SAb** shows in the display.

To exit Sabbath Mode, press and hold the Light key for 3 seconds.

CARE AND CLEANING

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

CAUTION

Before cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool.

If ammonia or appliance cleaners are used, they must be removed and the appliance must be thoroughly rinsed before operating. Follow manufacturer's instructions and provide adequate ventilation.

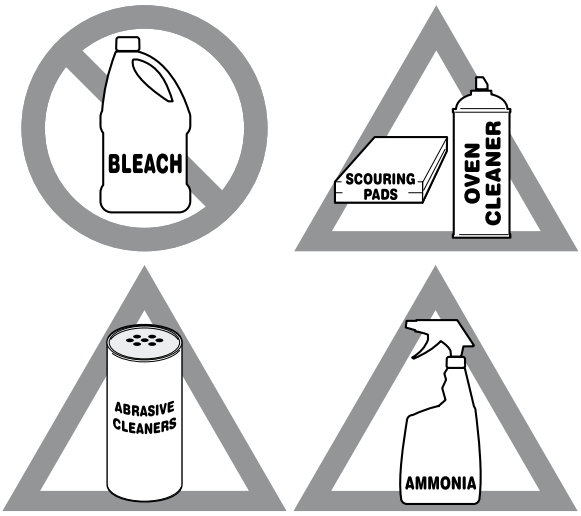


Figure 20: Use cleaners with caution

Surface or Area	Cleaning Recommendation
Aluminum and vinyl	Using a soft cloth, clean with mild dish detergent and water. Rinse with clean water, dry and polish with a soft, clean cloth.
Painted and plastic control knobs Painted body parts Painted decorative trims	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry and polish with a soft, clean cloth. Glass cleaners may be used, but do not apply directly to surface; spray onto cloth and wipe.
Control panel	Using a soft cloth, 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 - they will damage the finish.
Control knobs	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. To remove control knobs: turn 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	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use cleaners containing abrasives, chlorides, chlorine, or ammonia.
Smudge Proof™ Stainless Steel Black Stainless Steel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use appliance cleaner, stainless steel cleaner, or cleaner containing abrasives, chlorides, chlorine, or ammonia. These cleaners may damage the finish.

Surface or Area	Cleaning Recommendation
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 or future heating could damage the porcelain. Do not allow food spills with a high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on porcelain surfaces. These spills may cause a dull spot even after cleaning.
Manual clean oven interior	The oven interior is porcelain coated and safe to clean using oven cleaners. Always follow manufacturer's instructions for cleaners. After cleaning, remove any oven cleaner or the porcelain may become damaged during future heating. Do not spray oven cleaner on any electrical controls or switches. Do not spray or allow oven cleaner to build up on the oven temperature sensing probe. Do not spray cleaner on oven door trim, door gasket, plastic drawer glides, handles or any exterior surfaces of the appliance.
Self-cleaning oven interior	Before setting a self-clean cycle, clean soils from the oven frame, areas outside the oven door gasket, and the small area at the front center of the oven bottom. See “Self Clean” on page 40.
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. Rinse well. Glass cleaner may be used on the outside glass of the door. Ceramic smoothtop cleaner or polish may be used 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 this gasket.
Ceramic cooktop	See “Cooktop Cleaning” on page 46.

Cooktop Maintenance

Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop.
Prior to using your cooktop for the first time, apply a ceramic cooktop cleaning cream (available in most hardware, grocery, and department stores) to the ceramic surface. Clean and buff with a clean paper towel. This will make cleaning easier when soiled from cooking. Cooktop cleaning creams leave a protective finish on the glass to help prevent scratches and abrasions.

Sliding pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed immediately after the cooktop has cooled using cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use.

Cookware (cast iron, metal, ceramic, or glass) with rough bottoms can mark or scratch the cooktop surface.

Do not:

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

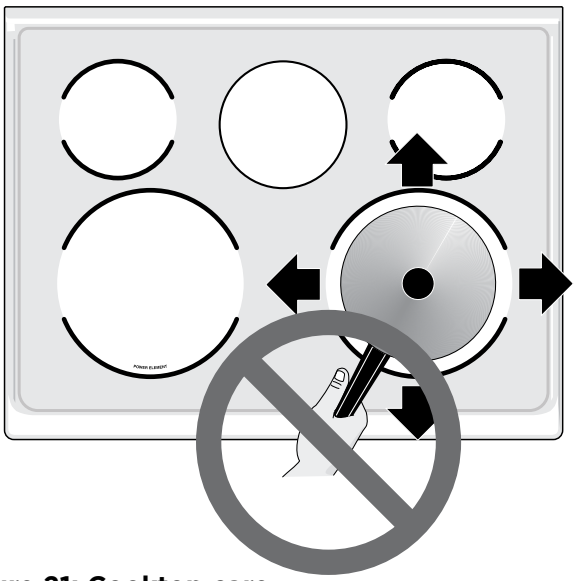


Figure 21: Cooktop care

Cooktop Cleaning

CAUTION

Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is cool. The glass surface could be hot from contact with hot cookware, and burns may occur if the glass surface is touched before it has 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.

For light to moderate soil:

For light to moderate soil: Apply a few drops of cooktop cleaning cream directly to the cooktop. Use a clean paper towel to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue. Do not use the towel you use to clean the cooktop for any other purpose.

For heavy, burned on soil:

Apply a few drops of cooktop cleaning cream directly to the soiled area. Rub the soiled area using a non-abrasive cleaning tool, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.

If soils remain, carefully scrape soils with a metal razor blade scraper held at a 30 degree angle to the surface. Finish cleaning with cooktop cleaning cream.

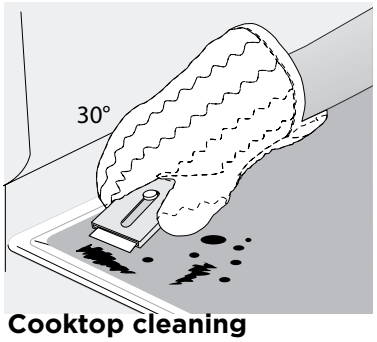


Figure 22: Cooktop cleaning

IMPORTANT

Damage to the ceramic glass cooktop may occur if you use an abrasive type cleaning pad. Only use cleaning products that have been specifically designed for ceramic glass cooktops.

General Cleaning

Refer to the table at the beginning of this chapter for more information about cleaning specific parts of the oven.

Follow these cleaning precautions:

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning the appliance manually.

Remove soils using hot, soapy water. 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 the surface as they may cause a dull spot even after cleaning. Remove spillovers and heavy soiling as soon as possible. Regular cleaning will reduce the effort required for major cleaning later.

⚠ CAUTION

Before manually cleaning any part of the oven, be sure all controls are turned off and the oven is cool. The oven may be hot and can cause burns.

Remove all racks and accessories from the oven before cleaning.

Ammonia must be rinsed before operating the oven. Provide adequate ventilation.

Cleaning Porcelain Enamel Oven

The oven interior is porcelain on steel, it is safe to clean using oven cleaners.

To remove heavy soil:

1. Allow a dish of ammonia to sit in the oven overnight or for several hours with the oven door closed. Clean softened dirt spots using hot, soapy water. Rinse well with water and a clean cloth.
2. If soil remains, use a nonabrasive scouring pad or a nonabrasive cleaner. If necessary, use an oven cleaner following manufacturer's instructions. Do ot mix ammonia with other cleaners.
3. If soil remains, use a nonabrasive scouring pad or a nonabrasive cleaner. If necessary, use an oven cleaner following manufacturer's instructions. Do not mix ammonia with other cleaners.

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 air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat, causing a fire hazard.

- Protective liners—Do not use aluminum foil to line the oven bottom. The high heat of the oven can melt these materials to the oven cavity and ruin the oven. These types of materials can also reduce the effectiveness of the air circulation in the oven and produce poor baking results. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock or fire.
- Aluminum utensils - The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used.
- Oven racks - Do not use aluminum foil to cover the oven racks. Using a liner in the oven restricts the heat and air flow needed to obtain the best possible cooking results for any oven.

Replacing the Oven Light

CAUTION

Be sure the oven is unplugged and all parts are cool before replacing the oven light.

The interior oven light is located at the rear of the oven cavity and is covered by a glass shield. The glass shield must be in place whenever the oven is in use.

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 40 watt appliance bulb.

NOTE

Wear a cotton glove or use a paper towel when installing a new bulb. Do not touch the new bulb with your fingers when replacing. This will shorten the life of the 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).
6. Be sure to reset the time of day on the clock.

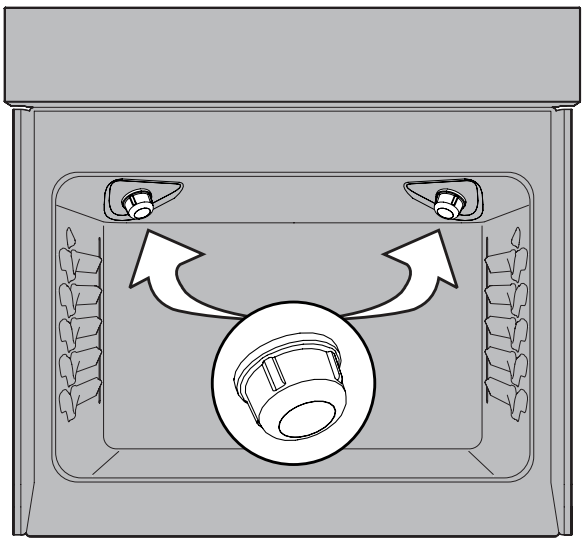


Figure 23: Oven Halogen light

Caring for Your Glide Racks

CAUTION

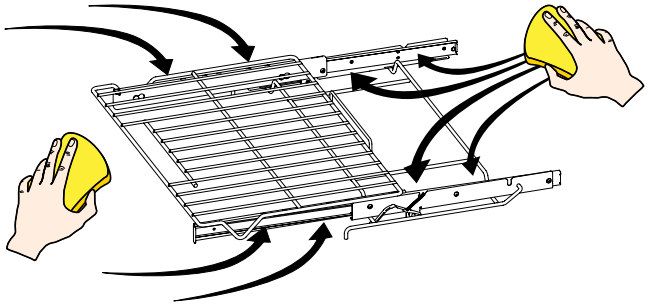
Handle oven racks only when they are cool. After cooking or after the fresh-clean cycle, racks will be very hot and can cause burns.

Important Notes:

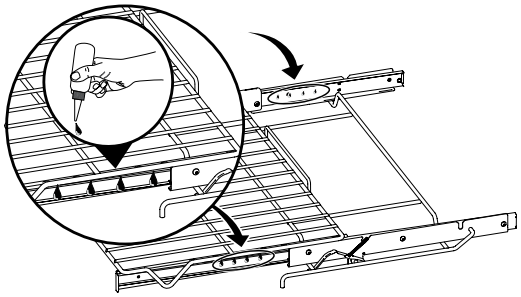
- Remove all oven racks, including ladder racks,before starting a clean cycle.
- Do not use cooking oil, cooking spray, or other oil-based lubrication products on the glide rack extension tracks. Use only the graphite lubrication in this area. To order graphite lubrication, contact your installer, servicer or dealer.
- It is important that the parts of the rack that contact the oven sides always have a light coating of vegetable oil. Apply a thin layer of vegetable oil to the sides of the rack after every fresh-clean cycle and when the rack becomes difficult to reposition in the oven.

To lubricate the glide rack:

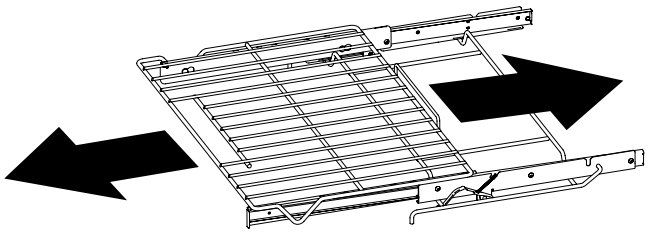
1. Remove the rack from the oven and place the rack on a large flat surface covered with newspaper or scrap cloth. Fully extend the rack.
2. Wipe away debris and crumbs from the glide track using a cloth or sponge.



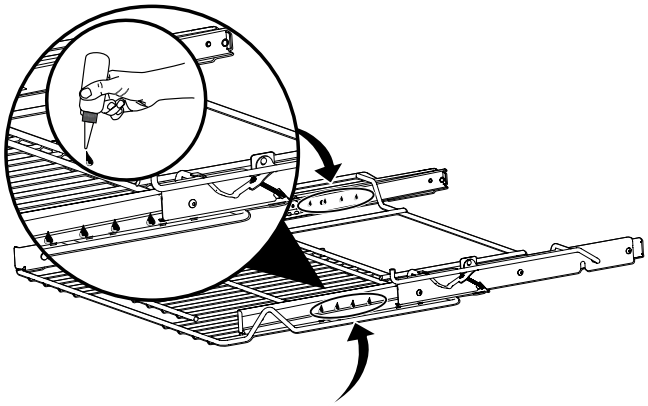
3. Shake graphite lubrication very well before applying. Apply to loading guides, and rotation pin. Repeat on both sides of the glide rack.



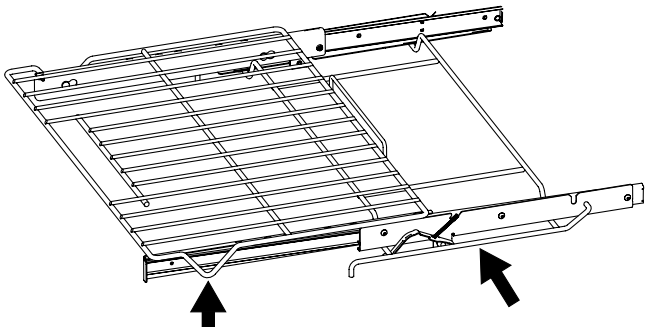
4. Extend and return the glide rack several times along the tracks to distribute the lubrication.



5. Turn the rack upside down and apply graphite lubrication to the insides of the loading guides.



6. Extend and return the glide rack several times along the tracks to distribute the lubrication.
7. Apply a thin layer of cooking oil to the bottom of the “V” and the glide channels. Keeping the frame sides lightly lubricated allows the entire rack to slide easily when changing rack positions.
8. Replace rack in oven right-side up.



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

Special door care instructions - For safe, temporary storage, lay the door flat with the inside of the door facing down.

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 24).
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 25).
3. Grasp the door by the sides, and close the door until the door frame makes contact with the unlocked hinges (Figure 26).
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 27).

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 27).
2. Hold the oven door at the same angle as the removal position (Figure 28) 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 24).
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 25).
5. Close the oven door.

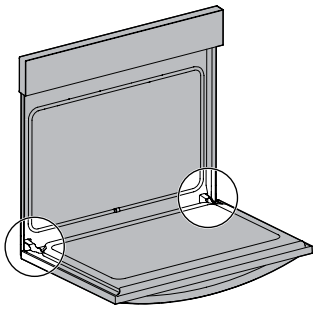


Figure 24: Door hinge location

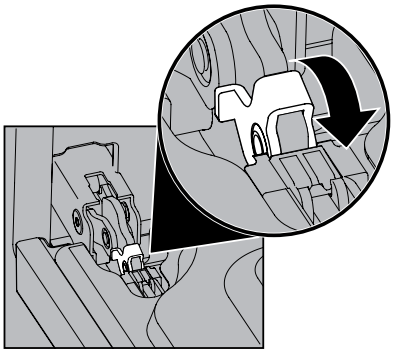


Figure 25: Door hinge lock

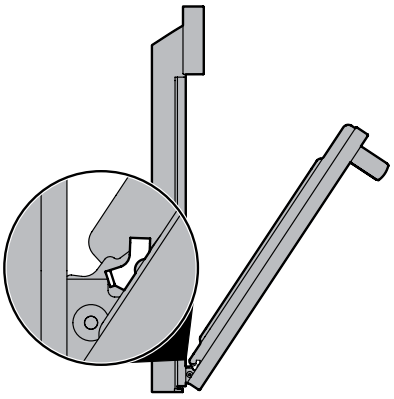


Figure 26: Removal position

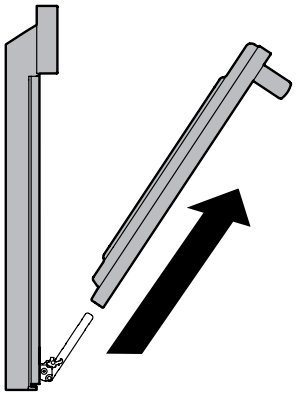
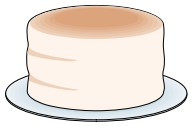
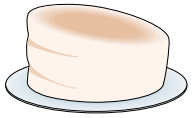
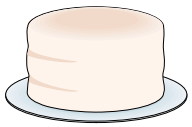


Figure 27: Remove door

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 times and temperatures needed to bake a product may vary slightly from your previously owned appliance.

Baking Problems and Solutions Baking Problems		
Baking Problems	**Causes**	**Corrections**
Cookies and biscuits burn on the bottom. 	Cookies and biscuits put into oven before oven is preheated.	Allow oven to preheat to desired temperature before placing food in oven. Choose pan sizes that will permit at least 2” of air space
Cakes too dark on top or bottom 	Cakes put in oven before oven is preheated. Rack position too high or too low. Oven too hot.	Allow oven to preheat to the selected temperature before placing food in the oven. Use proper rack position for baking needs. Set oven temperature 25°F (13°C) lower than recommended.
Cakes not done in center 	Oven too hot. Incorrect pan size. Pan not centered in oven. Glass cookware slow heat conductor.	Set oven temperature 25°F (13°C) lower than recommended. Use pan size suggested in recipe. Use proper rack position and place pan so there are at least 2” (5.1 cm) of space on all sides of pan. Reduce temperature and increase cook time or use shiny bakeware.
Cakes not level. 	Oven not level. Pan too close to oven wall or rack overcrowded. Pan warped. Oven light left on while baking.	Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the oven. Use proper rack position and place pan so there are at least 2” (5.1 cm) of space on all sides of pan. Do not use pans that are dented or warped. Do not leave the oven light on while baking.
Foods not done when cooking time is over. 	Oven too cool. Oven overcrowded. Oven door opened too frequently.	Set oven temperature 25°F (13°C) higher than suggested and bake for the recommended time. Be sure to remove all pans from the oven except the ones to be used for baking. Open oven door only after the shortest recommended baking time.

BEFORE YOU CALL

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!

1-800-374-4432 (United States)
Frigidaire.com

Problem	Cause / Solution
Entire appliance does not operate	Appliance not connected. Make sure power cord is plugged properly into outlet. Check your fuse box or breaker box to make sure the circuit is active. Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.

Oven Problems	
Problem	**Cause / Solution**
Poor baking results.	Many factors affect baking results. Use proper oven rack position. Center food in the oven and space pans to allow air to circulate. Preheat the oven to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. Adjust the oven temperature if you feel the oven is too hot or too cool.
Flames inside oven or smoking from oven vent.	Excessive spills in oven. Grease or food spilled onto the oven bottom or oven cavity. Wipe up excessive spills before starting the oven. If flames or excessive smoke are present when using broil, see “Broil” Feature on page 31.
Oven smokes excessively when broiling.	Incorrect setting. Follow the instructions on page 32. Meat too close to the broil element. Reposition the broil pan to provide proper clearance between the meat and broil element or burner. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean. Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.
Oven control panel beeps and displays any F or E code error.	Oven control has detected a fault or error condition. To clear the error, turn oven mode and oven temperature knob to OFF. Once the error code is cleared, try the bake or broil function. If the F or E code error repeats, turn off the power to appliance, wait 5 minutes, and then repower the appliance. Set the clock with correct time of day. Try the bake or broil function again. If the fault recurs, turn oven mode and oven temperature knob to OFF.
Oven portion of appliance does not operate.	The time of day is not set. The clock must be set in order to operate the oven. See “Set Clock” on page 25. Be sure the oven controls are set properly for the desired function. See “Oven Control Features” starting on page 25 and review instructions for the desired cooking function in this manual or see “Entire appliance does not operate.” in this checklist.
Convection fan does not rotate.	Oven door is open. The convection fan will turn off if the oven door is opened when convection is active. Close the oven door. Convection fans may turn off and on, even in non-convection cooking functions, to preheat and circulate air.

Cooktop Problems	
Problem	**Cause / Solution**
Surface element is too hot or not hot enough.	Incorrect surface control setting. Adjust power level setting.
Surface element does not heat or does not eat evenly.	Be sure the correct surface control knob is turned on for the element needed. Cookware is light weight or warped. Use only fl at, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material aff ect heating. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.
Control for the cooking zone does not work.	Incorrect cookware used. See “Pan Sensing” on page 16. Cookware is the wrong size or incorrectly positioned in the cooking zone. See “Pan Sensing” on page 16 More than one control was pressed at a time. Make sure that when you try to configure the control, nothing is touching another control.
Areas of discoloration with metallic sheen on cooktop surface.	Mineral deposits from water and food. Remove them using cooktop cleaning creme applied to the ceramic surface. Buff with a non-abrasive cloth or sponge.
Scratches or abrasions on cooktop surface.	Coarse particles such as salt or hardened soils between cooktop and utensils can cause scratches. Be sure the cooktop surface and bottoms of utensils are clean before use. Small scratches do not affect cooking and will become less visible with time. Cleaning materials not recommended for ceramic-glass cooktop have been used. Apply cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or sponge. Cookware with a rough bottom was used. Use smooth, flat-bottomed cookware.
Metal marks on the cooktop.	Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on the cooktop surface. Apply cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or sponge. For more information, see “Cooktop Maintenance” on page 46.
Brown streaks or specks on cooktop surface.	Boil overs are cooked onto the surface. When cooktop is cool, use a razor blade scraper to remove soil. For more information see “Cooktop Maintenance” on page 46.

Self-Clean Problems	
Problem	**Cause / Solution**
Self clean does not work.	Oven control not set properly. See “Setting Self Clean” on page 41.
Oven racks discolored or do not slide easily.	Oven racks left in oven cavity during self clean. Remove oven racks from oven cavity before starting a self-clean cycle. Clean by using a mild abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry, and replace in oven.
Soil not completely removed after self clean.	Self clean was interrupted. Review instructions on “Self Cleaning” on page 40. Excessive spills on oven bottom. Remove excessive spills before starting self clean. Failure to clean soil from the oven frame, the door liner outside the oven door gasket, and the small area at the front center of the oven bottom. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before starting the self-cleaning cycle. Burned-on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.
The oven control display shows "SPr" and self-clean is not working.	The cooktop should not be used during a self-clean cycle. On some models, turning on any cooktop surface element or burner will cause the clean cycle to cancel. If the clean cycle is canceled, the oven control display will show “SPr" for 5 seconds. The oven door will remain locked until the oven has cooled down below cleaning temperature. If the oven is below cleaning temperature, the user can start another clean cycle immediately. If the oven is in cleaning temperature range, another self-clean cycle can be set once the door unlocks (up to 4 hours).

Other Problems	
Problem	**Cause / Solution**
Appliance is not level.	Be sure the floor is level, strong, and stable enough to adequately support the range. If the floor is sagging or sloping, contact a carpenter to correct the situation. Poor 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. Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.
Cannot move appliance easily. Appliance must be accessible for service.	Cabinets not square or are built in too tightly. Contact the builder or installer to make the appliance accessible. Carpet interferes with appliance. Provide sufficient space so the appliance can be lifted over carpet. Installation over carpet is not advised. See the installation instructions for guidelines specific to your appliance.
Oven light does not work.	Be sure the oven light is secure in the socket. See “Replacing the Oven Light” on page 48.

Your appliance is covered by a one year limited warranty. For one year from your 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.

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 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

Keep 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 and Canada. In the USA, your appliance is warranted by Electrolux Major Appliances North America, a division of Electrolux Home 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.

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