

# GETTING Started WITH YOUR

## FRIGIDAIRE GAS RANGE

### BEFORE YOU START



#### Set up your cooktop

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



#### Set up your oven

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



#### Set your clock

It's easy! Press **Set Clock** once. Within 5 seconds, press and hold **^** or **v** to select the time.



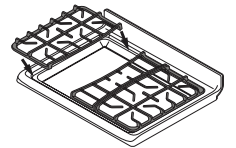
#### Before cooking for the first time

To get your oven ready to go, set your oven to bake at 350°F for about 30 minutes. As the range gets settled in your home, it's normal to experience some noises and smoke.



#### We're here to help

Check out your Use & Care Guide and [Frigidaire.com](http://Frigidaire.com) for additional assistance.

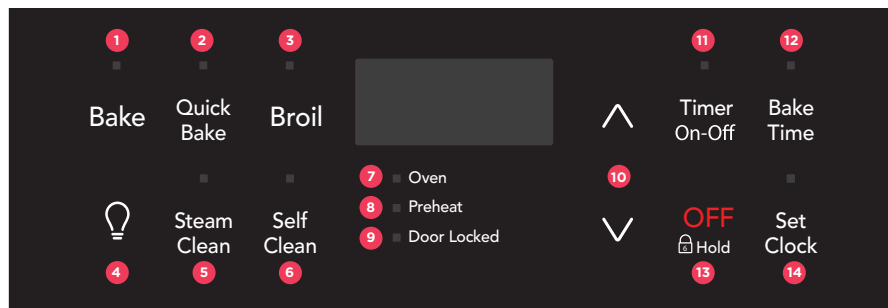


### YOU'RE IN CONTROL



#### Your oven controls

Using your oven starts with just pressing the keys on your oven control. Temperature and cooking modes will appear in the display as you go.



1. BAKE is for foods that need heat to rise and move gently in the oven.
2. QUICK BAKE uses a fan to circulate the oven's heat uniformly and continuously around the oven.
3. BROIL is for broiling and grilling foods under direct, high heat.
4. OVEN LIGHT turns the interior light on and off at a touch.
5. STEAM CLEAN offers a time saving method to assist in the routine cleaning of small and light soils.
6. SELF CLEAN sets a self-clean cycle.
7. OVEN ON INDICATOR LIGHT glows each time the oven turns on to maintain the set oven temperature.
8. PREHEAT LIGHT glows when the oven is preheating or if the desired temperature is reset higher than the actual oven temperature.
9. DOOR LOCKED will flash when the oven door locks and unlocks.
10. UP AND DOWN ARROW KEYS set oven temperature, bake time, start time, clean time, and setting or adjusting the clock and minute timer.
11. TIMER ON-OFF is used to set or cancel the minute timer.
12. BAKE TIME enters the length of baking time desired.
13. OFF turns off all cooking functions.
14. SET CLOCK is used to set the time of day.



### REMEMBER

- Be careful! Use caution when cooking with open flames.
- Clean up spills quickly to avoid build up on burners.
- Do not use aluminum foil or any other materials to line the cooktop or any part of the oven.

## GAS BASICS



### Choose your cookware

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



### Find the best burner to use

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



### Set the right flame size

Set the flame size appropriately for the pan.



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

## QUICK CARE



### A little love goes a long way

Quick ongoing care keeps your range working great for years to come! Clean with warm water and mild soap, or try our line of Frigidaire ReadyClean™ cleaners, available on our website.

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



## FAQs

### My range is brand new — why doesn't my cooktop work?

Your installer may have left the lever for the gas supply off while working to set up your range. Check out the installation instructions for how to turn the lever back on.

### Why does my range make noises when I'm cooking?

Temp changes during preheat and cool-down can make parts of the range expand and contract. The controls click as they work to create even cooking temps in the oven and on the cooktop zones. Different fans run to heat up the oven or cool down different parts of range, even when it's off. These sounds are normal.

### This oven doesn't work like my old one. What's wrong?

We know adjustment isn't always easy. As you get used to a new range, you may need to test and adjust cooking times and temperatures for recipes. Consult your Use & Care Guide for bakeware and cooking recommendations, and to see detailed instructions on how to adjust temperature. or call us if you need help!

### Why does my oven smoke when I use the broil setting?

Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, place food further away from the element. Broil with the oven door closed, and watch food to prevent burning.

Do you need a broiler pan, bakeware, or some smart new utensils to freshen up your cooking? We've got you covered — visit us at [Frigidaire.com](http://Frigidaire.com) and check out our kitchen accessories.

### Where can I get a propane conversion kit for my new gas range?

You can get one at [Frigidaire.com](http://Frigidaire.com). Don't forget to have it installed by a qualified professional!



Find more troubleshooting tips in the back of your Use & Care Guide and [Frigidaire.com](http://Frigidaire.com).

## LET'S MAKE IT OFFICIAL!

Take the first step to becoming a part of the Frigidaire family by registering your new range.  
**Look for the Photoregister<sup>SM</sup> icon on your registration card.**



WE ARE  
*here*  
FOR YOU



Have a question?



Want help?



Need service?

owner support

[Frigidaire.com](http://Frigidaire.com) 1 (800) 374-4432

[Frigidaire.ca](http://Frigidaire.ca) 1 (800) 265-8352

