

# FRIGIDAIRE

## quick start guide



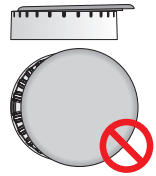
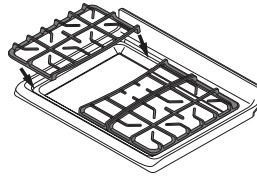
### GAS RANGE

#### 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 your clock

It's easy! Press and hold the TIMER key. Within 5 seconds, press and hold **▲** or **▼** to set the time.



##### Before cooking for the first time

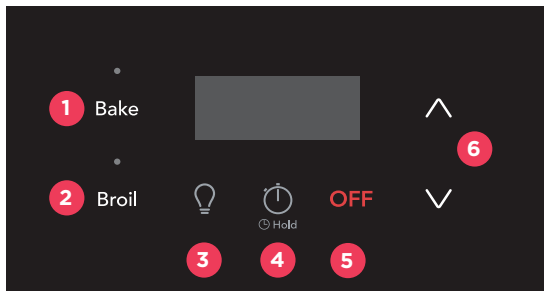
To get your oven ready to go, set your oven to bake at 350°F for about 30 minutes. As the range gets settled in your home, it's normal to experience some noises and smoke.

#### 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 cooks with gently rising and moving heat in the oven.
2. BROIL browns and grills foods under direct, high heat.
3. LIGHT turns the oven light on and off.
4. TIMER is used to set and cancel the minute timer. Press and hold to set the clock.
5. OFF turns off all cooking functions.
6. UP AND DOWN ARROW KEYS are used to set oven temperature and to set the clock and minute timer.



#### 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.



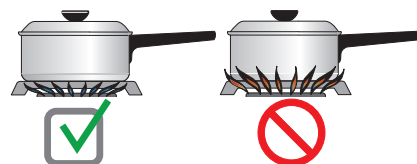
### Find the best burner to use

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.



Your range has a manual clean oven. Look in your Use & Care guide for instructions on how to safely clean the inside of your oven.

## 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 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. 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.

WE ARE  
here  
FOR YOU



Have a question?



Want help?



Need service?

owner support

frigidaire.com 1 (800) 374-4432

frigidaire.ca 1 (800) 265-8352

