



## YOU'RE IN CONTROL



### YOUR OVEN CONTROLS

Using your oven starts with turning on the oven mode and oven temperature knobs. The temperature will appear in the display as you go.

#### Oven Modes

**DELAY  
BROIL  
STEAM  
CONV.  
BAKE  
ROAST  
PROOF  
CLEAN**

**DELAY** allows a delayed starting time only for Bake, Conv Bake, Conv Roast and Steam Clean.

**BROIL** is for broiling and grilling foods under direct, high heat.

**STEAM CLEAN** is a chemical free method to clean the oven. Pour 13.5 fl. oz. of water in the bottom of the oven to soften residue.

**BAKE** surrounds food with gentle, rising heat to cook delicate foods.

**CONV BAKE** uses a fan to circulate heat for quick and even baking, best used when baking with multiple racks.

**CONV ROAST** is recommended to gently brown meats and seal in the juices.

**PROOF** creates the perfect environment to activate yeast when baking homemade breads or pizza dough.

**WARM** is used to keep cooked foods at serving temperature (160°F / 70°C to 200°F / 90°C) in the oven.

**TEMP PROBE** monitors the internal temperature of large cuts of meat with a probe. An alert will sound once the desired set target temperature is reached.

#### Get Started

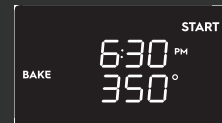
- 1 Press the OVEN MODE knob and turn to select the oven mode or function. The default screen will appear.
- 2 Press the OVEN TEMP/ TIMER knob and turn to select the temperature you want to set your oven.

The temperature bar on the right side of the oven display will flash until preheating is complete.



- 3 Press the OVEN MODE knob to start cooking. Each oven function has its own auto suggest (default) temperatures.

- Bake: 350°F / 175°C.
- Convection Bake: 325°F / 165°C.
- Broil: 550°F / 280 °C.
- Convection Roast: 350°F / 175°C.
- Warm: 170°F / 75°C.
- Sabbath: 350°F / 175°C.



START flashes in the upper right corner of the display to indicate you can start the selected oven mode.

Once a function is started or when setting the temperature and timing functions, the word START disappears.

## QUICK CARE

### A little love goes a long way

Clean up spills as they happen. Clean with a soft cloth, mild dish detergent and water or Frigidaire ReadyClean™ Oven and Microwave Cleaner and ReadyClean™ Glass & Ceramic Cooktop Cleaner.

Avoid spraying large amounts of water or cleaners directly on the oven control and display area. Excess moisture on the control area may cause damage. Avoid using paper towels and scouring pads — they will damage the finish.

## FAQs

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

Temperature 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 temperatures. Different fans run to heat up the oven or cool down different parts of oven, even when it's off. These sounds are normal.

### 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.

### 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 your recipes. Your Use & Care Manual has rack position and bakeware recommendations to help you get the best baking results. For instructions on how to adjust temperature offset, consult your Use & Care Manual or call Frigidaire Owner Support if you need help!



Find more troubleshooting tips in the back of your Use & Care Manual.

## LET'S MAKE IT OFFICIAL!

Take the first step to becoming a part of the Frigidaire family by registering your new range and discovering more benefits.

Look for your registration card for instructions on how to register your range.

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

