

# quick start guide

## ELECTRIC RANGE



### BEFORE YOU START



#### Set up your oven

Remove all packaging material and tape. Make sure your oven racks are in place prior to operating the range. Check out your Use & Care Manual for help on setting up and caring for your range.



#### Use a cooktop cleaner

Apply a ceramic cooktop cleaning cream to the cooktop and buff with a clean paper towel to help prevent scratches.



#### Set your clock

It's easy! Press the  key, enter the correct time using the numbered keys, and press START.



#### Before cooking for the first time

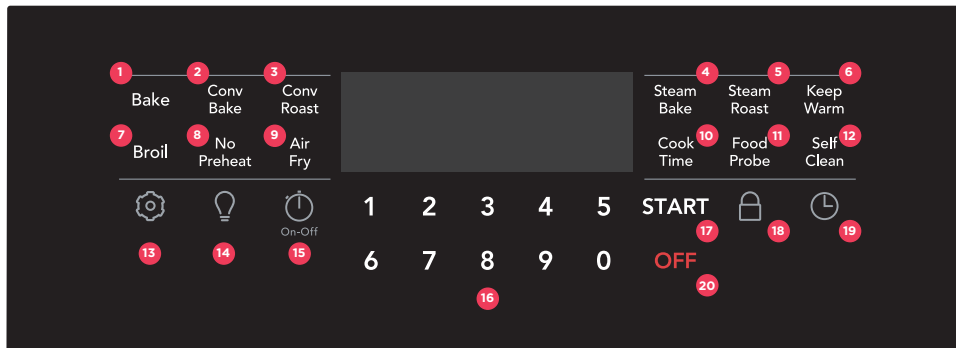
To get your oven ready to go, set your oven to bake at 350°F for about 30 minutes. As the range gets settled in your home, it's normal to experience some noises and smoke.

### OVEN MODES



#### Your oven controls

Using your oven starts with pressing the keys on your oven control.



1. BAKE surrounds food with gentle, rising heat to cook delicate foods.
2. CONV BAKE uses a fan to circulate heat for quick and even baking.
3. CONV ROAST uses a convection fan to gently brown meats and seal in the juices.
4. STEAM BAKE is recommended for baking moist and flavorful breads and pastries for improved browning and flaky crusts.
5. STEAM ROAST is recommended for roasting meat or poultry that results in a crispy outside and juicy inside.
6. KEEP WARM is used to keep cooked foods at serving temperature in the oven.
7. BROIL is for broiling and grilling foods under direct, high heat.
8. NO PREHEAT is for single rack baking with packaged and convenience foods.
9. AIR FRY quickly and evenly circulates heated air to deliver crispy, golden results with little to no oil.
10. COOK TIME counts down your set cooking time and shuts off oven when complete.
11. FOOD 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.
12. SELF CLEAN sets a self-clean cycle.
13. SETTINGS is used to set preferences for the oven control.
14. OVEN LIGHT turns the interior light on and off.
15. TIMER ON-OFF is used to set and cancel the minute timer.
16. NUMBER KEYS set temperature and time.
17. START starts cooking functions and sets the clock.
18. OFF turns off all cooking functions.
19. LOCK deactivates the control to prevent key presses and locks the oven door.
20. CLOCK sets the time of day.

## AIR FRY

Deliver all of the flavor and none of the guilt. Air Fry allows you to make healthy and delicious meals for the entire family - right in your oven. Use a dark, nonstick baking sheet when using Air Fry.

For perfect crispy-golden results, may we suggest our ReadyCook™ Air Fry Tray. The Air Fry Tray can be purchased from [frigidaire.com](http://frigidaire.com) or from an authorized dealer.



## QUICK CARE



### A little love goes a long way

Quick ongoing care keeps your range working great for years to come! Use a ceramic cooktop cleaning cream before cooking for the first time to protect your cooktop from scratches.



### Be gentle

Clean with warm water and mild soap, or use Frigidaire ReadyClean™ Oven and Microwave Cleaner.



### Choose your clean cycle

**SELF CLEAN** uses high temperatures to eliminate heavier soils and reduces them to a powdered ash you can easily wipe away.

## FAQs

### Why does the element come on and then go off?

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To keep at the selected temperature, the element will cycle on and off. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle.

### Why are there streaks or metallic marks on my cooktop?

Sliding or scraping of metal utensils on cooktop surface can cause streaks or metallic marks to form. To avoid this, do not slide metal utensils on the cooktop surface. Remove marks by applying a cooktop cleaning creme and buffing with a non-abrasive cloth or sponge.

### 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. Different fans run to preheat the oven or cool down different parts of the range, even when it's off. The controls click as they cycle to create even cooking temps in the oven and on the cooktop. 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 Manual 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 and Air Fry settings?

Broiling and Air Fry are direct, high-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.



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

WE ARE  
**here**  
FOR YOU



Have a question?



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