

GETTING Started WITH YOUR FRIGIDAIRE GALLERY ELECTRIC WALL OVEN

BEFORE YOU START



Set up your oven

Make sure your oven racks are in place prior to operating the wall oven. Check out your Use & Care Guide.



Set your clock

It's easy! Press , enter the time using numeric keys, then press OK/START.



Before cooking for the first time

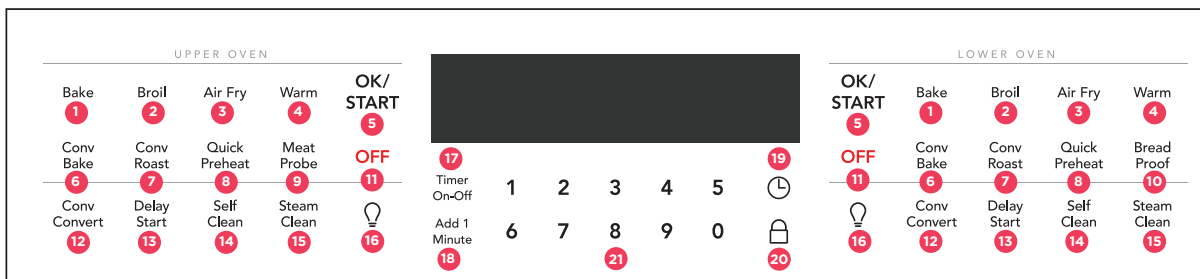
Set your oven to bake at 350°F for about 30 minutes. As the wall oven gets settled in your home, it's normal to experience some noises and smoke.

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 is for delicate foods that need heat to rise and move gently in the oven.
2. BROIL is for broiling and grilling foods under direct, high heat.
3. AIR FRY uses super hot air circulating around food to produce crispy golden results.
4. WARM is used to keep cooked foods at serving temperature.
5. OK/START starts cooking functions and sets the clock.
6. CONV BAKE circulates the oven heat continuously for baking.
7. CONV ROAST uses a convection fan to gently brown meats and seal in the juices.
8. QUICK PREHEAT is best used for single rack baking.
9. MEAT PROBE is used when cooking meats to cook to the desired internal temperature.
10. BREAD PROOF maintains a warm environment useful for rising of yeast-leavened products.
11. OFF turns off all cooking functions.
12. CONV CONVERT converts standard bake temperatures to convection temperature in convection bake feature.
13. DELAY START sets a delayed starting time to oven cooking or cleaning functions.
14. SELF CLEAN sets a self-clean cycle.
15. STEAM CLEAN offers a time saving method to assist in the routine cleaning of small and light soils.
16. OVEN LIGHT turns the interior light on and off at a touch.
17. TIMER ON-OFF is used to set or cancel the minute timer.
18. ADD A MIN adds additional minutes to the timer.
19. SET CLOCK is used to set the time of day.
20. OVEN LOCK is used to lock out oven controls.
21. 0 THROUGH 9 keys are used to set temperature and time.



REMEMBER

- Do not use aluminum foil or any other materials to line the oven bottom, walls, racks or any part of the oven.
- All oven racks should be removed before a self clean operation.
- Do not add bleach, ammonia, oven cleaner, or any other abrasive household cleaners to the water used for Steam Clean.

AIR FRY

Deliver all of the flavor and none of the guilt. Our Air Fry button 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 30" Frigidaire ReadyCook™ Wall Oven Air Fry Tray. The Air Fry Tray can be purchased from frigidaire.com or from an authorized dealer (part number WOAIRFRYTRAY).



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.



Setting a self-clean cycle is easy

1. Remove the racks from your wall oven and clean by hand. Make sure you close the oven door.
2. Press SELF CLEAN.
3. Press the numeric keys to choose how long you want self-clean to work.
4. Press OK/START twice.
5. After a few seconds you'll hear the door lock. Be careful around the oven during and after cleaning, things can get hot!



FAQs

Why does my wall oven make noises when I'm cooking?

Temp changes during preheat and cool-down can make parts of the wall oven expand and contract. The controls click as they work to create even cooking temps. Different fans run to heat up the oven or cool down different parts of the oven, 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 wall oven, you may need to test and adjust cooking times and temperatures for recipes. Consult your Use & Care Guide for detailed instructions on how to adjust temperature or call us if you need help!

Why does my oven smoke when I use Air Fry?

Air Fry circulates super-heated air all around food and bakeware. Some smoke is normal when using Air Fry. Check out Frigidaire.com for Air Fry tips.



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

LET'S MAKE IT OFFICIAL!

Take the first step to becoming a part of the Frigidaire family by registering your new wall oven.

Look for the PhotoregisterSM icon on your registration card.



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

