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You can read the recommendations in the user guide, the technical guide or the installation guide for FRIGIDAIRE FGEF3055KF. You'll find the answers to all your questions on the FRIGIDAIRE FGEF3055KF in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

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35 Thank you for choosing Frigidaire. This Use & Care Guide is part of our commitment to customer satisfaction and product quality throughout the service life of your new appliance. We view your purchase as the beginning of a relationship. To ensure our ability to continue serving you, please use this page to record important product information. Need help?? Visit the Frigidaire web site at www.frigidaire.com Before you call for service, there are a few things you can do to help us serve you better. Read this Use & Care manual. It contains instructions to help you use and maintain your range properly. If you received a damaged range .

.. immediately contact the dealer (or builder) that sold you the range. Save time and money. Check the section titled "Before you call". This section helps step you through some common problems that might occur. If you do need service, help is only a phone call away. A list of toll-free customer service numbers are included in the back of this manual. Or call Frigidaire Customer Services at 1-800-944-9044. Product Registration Registering your product with Frigidaire enhances our ability to serve you.

You can register online at www.frigidaire.com or by dropping your Product Registration Card in the mail. Serial plate location Serial plate location: open storage drawer (some models) or remove lower front panel (some models). Record model & serial numbers here Purchase date Model number Serial number
2 ©2009 Electrolux Home Products, Inc.

All rights reserved. Printed in the USA **IMPORTANT SAFETY INSTRUCTIONS** Read all instructions before using this appliance. Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a **WARNING** or **CAUTION** statement based on the risk type. Ask your dealer to recommend a qualified technician and an authorized repair service.

Know how to disconnect the power to the range at the circuit breaker or fuse box in case of an emergency. Definitions This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death. **WARNING** · All ranges can tip. · Injury to persons could result. · Install anti-tip device packed with range. · See Installation Instructions. To reduce the risk of tipping, the range must be secured by properly installed anti-tip bracket provided with the range. To check if the bracket is installed properly, visually check that rear leveling leg is inserted into and fully secured by the anti-tip bracket by removing lower front panel or storage drawer from the range.

For models equipped with a warmer drawer or lower oven, grasp the top rear edge of the range and carefully attempt to tilt it forward. Refer to the installation instructions for proper anti- tip bracket installation. · Never modify or alter the construction of a range by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the range. · Remove the oven door from any unused range if it is to be stored or discarded. **WARNING**

WARNING indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury. **CAUTION** **CAUTION** indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury. **IMPORTANT** **IMPORTANT** indicates installation, operation, maintenance or valuable information that is not hazard related. Important Safety Instructions · Remove all tape and packaging before using the range.

Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.
· Proper installation--Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 latest edition and local electrical code requirements. Install only per installation instructions provided in the literature package for this range. · User servicing--Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician.

This may reduce the risk of personal injury and damage to the range. **WARNING** Stepping, leaning or sitting on the door or drawers of a range can result in serious injuries and also cause damage to the appliance. **DO NOT** allow children to climb or play around the range. The weight of a child on an open oven door may cause the range to tip, resulting in serious burns or other injury. Never use your appliance for warming or heating the room.

Do not use the oven, warmer drawer or lower oven (if equipped) for storage. Save these instructions for future reference. **3 IMPORTANT SAFETY INSTRUCTIONS** **WARNING** · Storage in or on appliance--flammable materials should not be stored in an oven, warmer drawer, near surface units or in the storage drawer. This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range. · **DO NOT LEAVE CHILDREN ALONE** --children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance, including the storage drawer, lower broiler drawer, warmer drawer or lower double oven.

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· Do not use water or flour on grease fires-- smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher. · When heating fat or grease, watch it closely. Fat or grease may catch fire if allowed to become too hot.

· Use dry potholders - moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth instead of a potholder. · Do not heat unopened food containers - buildup of pressure may cause container to burst and result in injury. CAUTION · Do not store items of interest to children in the cabinets above a range or on the backguard of the range. Children climbing on the range to reach items could be seriously injured. · Do not touch surface heating units or surface cooking elements, areas near these units or elements, or interior surface of the oven. Both surface heating and oven heating elements may be hot even though they are dark in color. Areas near surface cooking units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool.

Among these areas are the cook top, surfaces facing the cook top, the oven vent openings and surfaces near these openings, oven door and oven door window. · Wear proper apparel--loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact hot surfaces. **IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN** · Use care when opening oven door, lower oven door or warmer drawer (if equipped)--Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven. · Keep oven vent ducts unobstructed. The oven vent is located under the left rear surface element if your model is equipped with coil elements. The oven vent is located below the backguard for models equipped with ceramic-glass cook tops. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent.

These items could melt or ignite. · Placement of interior oven racks. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating elements in the oven. Remove all utensils from the rack before moving. · Do not use the broiler pan without its insert. The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler. Do not cover the broiler insert with aluminum foil.

Exposed fat and grease could ignite. · Protective liners--Do not use aluminum foil to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire. **IMPORTANT** Do not attempt to operate the range during a power failure. IfS AT A GLANCE 7 7 8 1 TIMED CHICKEN NUGGETS PIZZA DELAY TIMER DOOR CONVECT BAKE COOKTOP ROAST BROIL 7 7 7 2 3 9 4 5

6 Your electric range features include: 1. 2. 3. 4. 5.

6. 7. 8. 9. 10.

11. 12. 13. 14. 15.

16. 17. 18. 19. 20. 21. 22. 23. 24. 25.

26. 27. 28. 29. 30. Electronic oven control with kitchen timer. Left front single (some models), dual (some models) or triple (some models) radiant element control. Left rear single (some models) or dual (some models) radiant control. Keep Warm zone radiant element control (some models). Right rear singuipped with a special oven rack system that automatically partially extends the oven rack from the interior oven glides to assist in easier access to your food items. This feature works whenever the oven door is opened or closed. To assemble the Effortless™ Oven Rack system: 1. Locate all required parts. You will need the supplied oven rack (Effortless™ Oven Rack is a flat rack with a special dark coating on the left and right rack sides) and the 2 supplied chrome connector arms. 2.

Open the oven door. Be sure the oven is completely cool before proceeding. 3. Place the oven rack in positions 2, 3 or 4 only (see previous page to verify positions). Be sure the rack connector brackets are at the rear of the range and pointing towards oven bottom (See Fig.

2). 4. Assemble one connector arm at a time. With the oven door open and the oven rack in place, install one end of the connector arm to the hole in the door connector bracket (Fig. 1) and the other end in the hole in the rack connector bracket (Fig. 2 and as in Fig. 3). The oven rack may need to be adjusted in or out in the rack position to match the length of the connector arm. 5. While holding the connector arm in place, twist the connector arm so the ends of the connector arm point upwards (See Figs.

4 & 5). The connector arm should now be locked into position. 6. Repeat steps 4 and 5 for the other connector arm. 7. Once both connector arms are properly in place, be sure to test the oven rack operation by gently closing the oven door. The oven rack should move in and out of the oven freely when the door is opened or closed. **IMPORTANT** Only the Effortless™ Oven Rack system should be used in oven rack position 2. Placing ANY other rack in oven rack position 2 will prevent the oven door from fully closing and may damage the oven door, oven cavity or the door connector brackets. If the rack system is not assembled with the connector arms the Effortless™ Oven rack may be used in oven rack positions 2 thru 6.

Do not attempt to use the Effortless™ Oven rack in rack position 1. door connector bracket rack connector bracket Fig. 2 Fig. 1 connector arm oven rack Fig. 3 - assembly of the Effortless™ Oven Rack open oven door connector arm CAUTION REMOVE ALL OVEN RACKS and accessories before starting a self-clean cycle.

If the oven racks are left in the oven during the self-clean cycle, the glide ability of the Effortless™ Oven Rack system will be damaged and will cause oven racks to loose their shiny finish and or turn blue. Remove ALL oven racks and clean according to instructions provided in the Care & Cleaning section of this manual. Make sure the oven and oven racks are COMPLETELY cool and safe to touch before attempting to assemble or disassemble the Effortless™ Oven Rack system. Never pick up hot oven rack parts. connector arm Fig.

4 connector arm left and right door connector brackets with connector arm ends shown in locked position (pointing upwards) Fig. 6 - Effortless™ Oven Rack after assembly Fig. 5 8 BEFORE SETTING OVEN CONTROLS Air circulation in the oven For best baking results allow 2-4" (5-10 cm) around the cookware for proper air circulation and be sure pans and cookware do not touch each other, the oven door, sides or back of the oven cavity. Hot air must be able to circulate around the pans and cookware in the oven for even heat to reach around the food.



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Element ON & hot surface indicator lights Your appliance is equipped with two different types of radiant surface control indicator lights that will glow on the backguard -- the Element On indicator light and the Hot Surface indicator lights (See Fig. 3). The Element ON indicator lights are located on the control panel above each radiant element knob and will glow when a surface element is turned ON. A quick glance at this indicator light after cooking is an easy check to be sure ALL surface controls are turned OFF. The Hot Surface indicator light located on the control panel will glow when any surface cooking area heats up and will remain on until the glass cooktop has cooled to a MODERATE level. element ON indicator light Baking layer cakes with 1 or 2 oven racks For best results when baking cakes using 2 oven racks, place cookware on rack positions 2 & 5 (See Fig.

1). For best results when using a single oven flat rack, place cookware on rack positions 2, 3 or 4 (See Fig. 2). hot surface indicator light Fig. 1 Fig. 2 About the ceramic glass cooktop The ceramic cooktop has radiant surface elements located below the surface of the glass. The design of the ceramic cooktop outlines the area of the surface element underneath. Be sure to match the pan size with the diameter of the element outline on the cooktop and only flat-bottomed cookware should be used. The type and size of cookware, the number of surface elements in use and their settings are all factors that will affect the amount of heat that will spread to areas beyond the surface elements. The areas surrounding the elements may become hot enough to cause burns.

Fig. 3 NOTES Radiant elements have a limiter that allows the element to cycle ON and OFF, even at the HI setting. This helps to prevent damage to the ceramic smoothtop. Cycling at the HI setting is normal and will occur more often if the cookware is too small for the radiant element or if the cookware bottom is not flat. Be sure to read the detailed instructions for ceramic glass cooktop cleaning in the General Care & Cleaning and Before You Call checklist sections of this Use & Care Manual.

About the radiant surface elements The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To maintain the selected setting the element will cycle ON and OFF. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle.

For efficient cooking, turn OFF the element several minutes before cooking is complete.

This will allow residual heat to complete the cooking process. 9 BEFORE SETTING SURFACE CONTROLS Types of cooktop elements The ceramic glass cooktop has radiant surface elements located below the surface of the glass. The patterns on the ceramic glass will outline the size and type of element available. The single radiant element will have one round outline pattern shown (keep warm zone is designed to keep food warm only). The versatile dual radiant element allows the user to set the smaller inner portion as a single element or both inner and outer portions may be set to heat together (See Fig. 1). Using proper cookware The size and type of cookware used will influence the setting needed for best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in Figs. 2 & 3. Cookware should have flat bottoms that make good contact with the entire surface heating element (See Fig.

2). Check for flatness by rotating a ruler across the bottom of the cookware (See Fig. 3). For more information about the ceramic cooktop see "Cooktop Cleaning & Maintenance" in the Care & Cleaning section. Keep warm zone surface control (some models) Single radiant surface control Dual radiant surface control (some models) Curved and warped pan. Flat bottom and straight sides. Tight fitting lids. Weight of handle does not tilt pan. Pan is well balanced. Pan sizes match the amount of food to be prepared and the size of the surface element.

Made of a material that conducts heat well. Easy to clean. Always match pot diameter to element size. Fig. 1 Cookware material types The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom.

The most popular materials available are: Aluminum - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining & pitting). If aluminum pans slide across the ceramic cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately. Copper - Excellent heat conductor but discolors easily.

May leave metal marks on ceramic glass (see Aluminum). Stainless - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining. Cast Iron - A slow heat conductor however will retain heat very well. Cooks evenly once cooking temperature is reached. Not recommended for use on ceramic cooktops. Porcelain-enamel on metal - Heating characteristics will vary depending on base material. Porcelain-enamel coating must be smooth to avoid scratching ceramic cooktops. Glass - Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the glass.

Pan larger than cooking area marked on cooktop by more than one-half inch or 12mm. Heavy handle tilts pan. Pan is smaller or larger than heating area marked on cooktop. Fig. 2 Fig. 3 10 SETTING SURFACE CONTROLS Single radiant surface elements (all models) To operate the single radiant element: 1. Place correctly sized cookware on single radiant surface element. 2. Push in and turn the surface control knob in either direction (Fig. 2) to the desired setting (Refer to the Suggested radiant surface element settings table Fig.

1). Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The surface control knobs do not have to be set exactly on a particular spot. Use the graphics provided as a guide and adjust the control knob as needed (See Fig. 2).

Each surface element provides a constant amount of heat at each setting. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area. 3. When cooking is complete, turn the radiant surface element OFF before removing the cookware. Fig.

2 CAUTION Radiant surface elements may appear to have cooled after they have been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently. Do not place flammable items such as plastic salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements. Suggested radiant surface element settings The suggested settings found in Fig.1 below are based when cooking with medium-weight aluminum pans with lids.



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Settings may vary when using other types of pans. Suggested settings for single and dual radiant elements table (use with Fig. 3) Settings High (HI - 9) Type of cooking Start most foods, bring water to a boil, pan broiling Continue a rapid boil, fry, deep fat fry Maintain a slow boil, thicken sauces and gravies or steam vegetables Keep foods cooking, poach, stew Keep warm, melt, simmer Fig.

1 IMPORTANT Do not allow aluminum foil, or ANY material that can melt to make contact with the ceramic glass cooktop. If these items melt on the cooktop they will damage the ceramic cooktop. Medium high (7 - 8) Medium (5 - 6) NOTES The size and type of utensil used, and the amount and type of food being cooked will influence the setting needed for best cooking results. The Element ON indicator lights will glow when one or more elements are turned ON. A quick glance at these indicator lights when cooking is finished is an easy check to be sure all control knobs are turned OFF. The Hot Surface indicator light will continue to glow AFTER the control knob is turned to the "OFF" position and will glow until the heating surface area has cooled sufficiently. Medium Low (2 - 4) Low (LO - 1) **11 SETTING SURFACE CONTROLS** Dual radiant surface elements (some models) Symbols on the backguard are used to indicate which coil of symbol indicates the dual radiant element will heat. The symbol indicates both inner and the inner coil only. The outer coils will heat. To operate a dual radiant element: 1.

Place correctly sized cookware on dual radiant surface element. 2. Push in and turn the surface control knob clockwise to begin heating both the inner and outer portions of the dual element. If only the inner heating portion is needed like for smaller cookware, push in and turn the knob counter-clockwise to start.

3.

When cooking is complete, turn the dual radiant surface element OFF before removing the cookware. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The surface control knobs do not have to be set exactly on a particular mark. Use the marks as a guide and adjust the control knob as needed. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.

You may switch from either coil setting at any time during cooking. See Suggested radiant surface element settings table on previous page. Quick boil feature (some models) Your appliance may be equipped with one or two elements on the ceramic cooktop marked quick boil. Areas that heat are shown darkened. Heating with inner (small) element only Heating with both elements Fig. 1 Fig. 2 **IMPORTANT** Do not allow aluminum foil, or ANY material that can melt to make contact with the ceramic glass cooktop. If these items melt on the cooktop they will damage the ceramic cooktop. These radiant elements are best used when bringing larger quantities of liquid to temperature and when preparing larger quantities of food. NOTES The size and type of utensil used, and the amount and type of food being cooked will influence the setting needed for best cooking results.

The Element ON indicator lights will glow when one or more elements are turned ON. A quick glance at these indicator lights when cooking is finished is an easy check to be sure all control knobs are turned OFF. The Hot Surface indicator light will continue to glow AFTER the control knob is turned to the "OFF" position and will glow until the heating surface area has cooled sufficiently. CAUTION Radiant surface elements may appear to have cooled after they have been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently. Do not place flammable items such as plastic salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements. **12 SETTING SURFACE CONTROLS** Keep warm (some models) The purpose of the keep warm zone is to keep hot cooked foods at serving temperature. Use the keep warm feature to keep cooked foods hot such as: vegetables, gravies, casseroles, soups, stews, breads, pastries and oven-safe dinner plates.

Always start with hot food. It is not recommended to heat cold food on the keep warm zone. All food placed on the warming zone should be covered with a lid to maintain quality. For best results, when warming pastries or breads, the cover should have an opening to allow moisture to escape. Do not use plastic wrap to cover food.

Plastic may melt onto the surface and be very difficult to clean. Use only dishware, utensils and cookware recommended for oven and cooktop use on the keep warm zone. Setting the keep warm control 1. Push in either direction and turn the knob (See Fig 1). The temperatures are approximate, and are designated by hi and lo.

However, the control can be set at any position between hi and lo for different levels of warming. 2. When ready to serve, turn the control to OFF. The keep warm zone will remain warm until the indicator light goes OFF. Temperature selection - Refer to the keep warm zone recommended food settings table (See Fig. 2). If a particular food is not listed, start with the medium level, and adjust as needed. Most foods can be kept at serving temperatures by using the medium level. Keep warm zone recommended food settings table Food Item Breads/Pastries Casseroles Dinner Plates with Food Eggs Gravies Meats Sauces Soups (cream) Stews Vegetables Fried Foods Hot Beverages Soups (liquid) Heating Level LO (Low) LO (Low) LO (Low) LO (Low) LO (Low) MED (Medium) MED (Medium) MED (Medium) MED (Medium) MED (Medium) HI (High) HI (High) HI (High) HI (High) Fig. 2 CAUTION Unlike the surface elements, the keep warm zone will not glow red when it is hot.

Always use potholders or oven mitts when removing food from the keep warm zone as cookware and plates will be hot. cooktop location Radiant surface elements may appear to have cooled after they have been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently. Do not place flammable items such as plastic salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.

IMPORTANT Do not allow aluminum foil, or ANY material that can melt to make contact with the ceramic glass cooktop. If these items melt on the cooktop they will damage the ceramic cooktop. Fig. 1 (with approximate setting for medium shown) **13 SETTING SURFACE CONTROLS** Home Canning Be sure to read and observe all the following points when home canning with your appliance.

Check with the USDA (United States Department of Agriculture) website and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.



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· Use only quality flat bottom canners when home canning. Use a straight-edge to check canner bottom (see "Cookware material types" in the Before setting surface controls section). · Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning using a ceramic cooktop. · Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner.

It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops. · Start with hot tap water to bring water to boil more quickly. Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.

CAUTION Radiant surface elements may appear to have cooled after they have been turned off.

The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently. Do not place flammable items such as plastic salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements. IMPORTANT Do not allow aluminum foil, or ANY material that can melt to make contact with the ceramic glass cooktop. If these items melt on the cooktop they will damage the ceramic cooktop. IMPORTANT NEVER place or straddle a cooking utensil over 2 different surface cooking areas at the same time. This may cause the ceramic cooktop to fracture. 14 OVEN CONTROL FUNCTIONS READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN. For satisfactory use of your oven, become familiar with the various pad functions of the oven as described below.

convect convert -- Use to convert a standard bake recipe to a convection bake recipe. 0 thr 9 number pads -- Use to enter temperature and times. bake time -- Use to enter the length of baking time needed. delay start -- Use with bake, convection, convect convert and self-clean features to program a delayed timed bake or delayed selfcleaning cycle. self-clean -- Use to set a 2, 3 or 4 hour self-clean cycle. set clock pad-- Use to set the time of day. oven light --Use to turn the oven light ON and OFF. timer on / off -- Use to set or cancel the minute timer. bake --Use to enter the normal Bake feature. broil -- Use to set broil feature.

convect -- Use to set the convection bake, roast or broil* features. TIMED CHICKEN NUGGETS PIZZA DELAY TIMER DOOR CONVECT BAKE COOKTOP ROAST BROIL oven lockout -- Use to activate oven lockout setting. quick preheat -- Use to quickly preheat the oven. keep warm -- Use to set the keep warm features. pizza -- Use to set the pizza features.

chicken nuggets -- Use to set the chicken nuggets feature. start -- Use to start all oven features (not used with oven light). cancel -- Use to cancel any oven mode previously entered except the oven lockout, time of day & minute timer. Press cancel to stop cooking. Minimum & maximum control settings All of the features listed have minimum and maximum time or temperature settings that may be entered into the control.

An ENTRY acceptance beep will sound each time a control pad is touched (the Oven Lockout pad is delayed by 3 seconds). An ENTRY ERROR tone (3 short beeps) will sound if the entry of the temperature or time is below the minimum or above the maximum settings for the feature. Feature quick preheat temp. bake temp. broil temp. timer self-clean time convect bake convect roast convect broil* pizza chicken nuggets *some models Min. temp. /time 170°F / 77°C 170°F / 77°C 400°F / 205°C 1 Min. 2 hours 170°F / 77°C 170°F / 77°C 170°F / 77°C 300°F / 149°C 300°F / 149°C Max. temp.

/time 550°F / 288°C 15 SETTING OVEN CONTROLS Setting the clock When the range is first powered up, "12:00" will flash in the display (See Fig. 1). To set the clock to 1:30: Step 1. Press set clock. 2. Enter 1:30. 3. Press start.

Press Setting 12 or 24 hour display modes The clock display mode allows you to choose between 12 or 24 hr mode. The factory pre-set clock display mode is 12 hr. See the example below to change the default mode to 24 hr display. To set 12 or 24 hour mode: Step 1. Press and hold set clock for 6 seconds.

2. Press self-clean to toggle between "12 Hr dAY" or "24 Hr dAY" display modes (See Figs. 4 & 5). 3. Press start to accept.

Press NOTE It is recommended to always set the clock for the correct time of day before using the appliance. The clock cannot be changed whenever any timed or delayed time feature is active. Fig. 4 Fig. 5 Changing oven temperature display Fig. 1 The oven control is preset to display °F (Fahrenheit) when shipped from the factory. To change the temperature to display °C (Celsius) (oven should not have bake or self-clean active when setting this feature): Step 1. Press and hold broil for 6 seconds. Press 2. Press self-clean to toggle between "FAHrn ht" or "CELSIUS" temperature display modes (Figs.

6 & 7). If Celsius display is needed, select "CELSIUS". 3. Press start to accept. Press Changing between continuous bake setting or 6-Hour Energy Saving feature The oven control has a factory preset built-in 6 Hour Energy Saving feature that will turn off the oven if the oven is left on for more than 6 hours. The control can be programmed to override this feature to continuously bake. To turn off 6-Hour Energy saving mode: Step 1. Press and hold timer on-off for 6 seconds. 2. Press self-clean to toggle between "6 Hr OFF" (Fig.

2) or "StAY On" (Fig. 3). Select "StAY On" to turn off 6-Hour Energy Saving mode. 3. Press start to accept.

Fig. 6 Fig. 7 Fig. 2 Fig. 3 16 SETTING OVEN CONTROLS Setting a silent control panel Silent mode allows the oven control to operate without sounds. The control may be programmed for silent operation and later returned to operating with all the normal sounds. To set silent mode: Step 1. Press and hold delay start for 6 seconds. 2. Press self-clean to toggle between "bEEP On" or "bEEP OFF". Select "bEEP OFF" for silent mode. (Figs. 1 & 2) 3. Press start to accept Press Fig. 3 Setting the minute timer The timer allows you to track your cooking times without interfering with the cooking process.

The timer may be set from 1 minute up to 11 hours and 59 minutes. To set the timer for 5 minutes: Step 1. Press timer on-off. 2. Enter 5 minutes. 3. Press start. Press timer on-off to turn the minute timer off. Press Fig. 1 Fig.

2 NOTES The minute timer will display hours and minutes until 1 hour remains on the timer.



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Once less than 1 hour remains, the display will count down in minutes and seconds. @The minute timer DOES NOT start or stop the cooking process.

@@@Allow 15 seconds for the oven door to completely lock.

@@@Each press of the key pad will add 1 additional minute. If add a minute key pad is pressed when the timer is not active, the timer will begin counting down from 1 minute. To add 2 additional minutes to the active timer: Step Press add a minute twice. @Use this feature only for standard baking.

@@@Press quick preheat.

2. Press start (See Fig. 1). 2. @Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. To set bake to end after 30 minutes: Step 1. Press bake time. Press Fig. 1 3.

@A reminder tone will sound once the oven reaches the set temperature. Bake can be set at any temperature from 170°F to 550°F. To set bake using a default temperature of 350°F: Step Press 1. Press bake. 2. @Press bake. 2. Enter 425. 3. Press start 4.

Press bake. 5. Press start. When the set bake time runs out: 1. @2.

@@@Bake time will not operate with the broil feature. @@@@See "Setting 12 or 24 hour display modes" section. When the set bake time runs out: 1. @2).

@Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. @Press bake time. Fig. 1 Fig. @@@@Enter 50 minutes. 3. Press start. 4. Press delay start (See Fig.

1). 5. Enter 530. 6. Press start. 7. Press bake. 8. Enter 375. 9.

Press start. 19 SETTING OVEN CONTROLS Convection bake (all models) Benefits of the convection feature -- Foods may cook up to 25 to 30% faster, saving time and energy. -- Multiple rack baking. -- No special pans or bakeware needed. Convection uses a fan to circulate the oven's heat uniformly and continuously around the oven.

This improved heat distribution allows for fast, even cooking and browning results. It also gives better baking results when using two racks at the same time. Heated air flows around the food from all sides, sealing in juices and flavors. Breads and pastry brown more evenly. Layer cakes will have better results using the bake pad.

Most foods baked in a standard oven can be cooked faster and more evenly with the convection feature. Suggestions for convection baking 1. For optimum cooking results it is recommended to preheat the oven when baking foods such as cookies, biscuits and breads. 2. Reduce oven temperature 25°F from recipe's recommended oven temperature. Follow the remainder of the recipe's instructions using the minimum recommended cook time. 3. When using 2 oven racks at the same time, place in positions 2 & 5 for best results (Fig. 1). Fig.

1 7 6 5 4 3 2 1 Convection roast (all models) Meats cooked with convection roast will be juicier and poultry will be crisp on the outside while staying tender and moist on the inside. NOTE When choosing between the convection features, use the convection keypad to toggle between convection bake, convection roast or convection broil (some models) choices. Suggestion for convection roast 1. Preheating is not necessary when roasting foods using convection roast. 2. Since convection roast cooks food faster, reduce the cook time by 25% from the recommended cook time of your recipe (check the food at this time). @3. Do not cover foods when dry roasting - this will prevent the meat from browning properly. To set convection roast (convection roast) with a default oven set temperature of 350°F: Step Press 1. Press convection.

Convection bake (all models) To set convection (convection bake) with a default oven set temperature of 350°F: Step Press 1. Press convection. 2. Press start (See Fig. 2).

Fig. 2 NOTES When using convection bake cook time reductions may vary depending on the amount and type of food being cooked. 2. Press convection again. 3. Press start (See Fig. 3). Fig. 3 20 SETTING OVEN CONTROLS Convection broil (some models*) Use the convection broil feature to cook thicker cuts of meats that require direct exposure to radiant heat and the convection fan for optimum browning results. Setting convection (convection) convert The convection convert feature allows you to convert any baking recipe using the convection (convection) feature. The control uses the normal recipe settings and adjusts to a lower temperature for convection baking. Convection convert can only be used with the convection bake feature. @Press convection. 2. Press convection convert.

@@@Suggestions for convection broil: 1. @2. @@@3. Close the oven door when using convection broil. @Press convection key 3 times*. @2).

@@@The minimum amount of cook time allowed using the convection convert feature with a bake time or a delay time bake setting is 20 minutes. Layer cakes will have better results using the normal bake feature. 2. Press start (See Fig.

1). Fig. 1 Fig. 2 NOTE The convection fan will begin rotating once convection broil has been activated (some models). 21 SETTING OVEN CONTROLS Broil Use the broil feature to cook meats that require direct exposure to flame heat for optimum browning results.

When broiling always remember to arrange the oven racks while oven is still cool. Position the oven rack as suggested in the broil settings table (See Fig. 4). To set broil: Step 1. Place the broiler insert on the broil pan, then place meat on the insert.

Remember to follow all warnings and cautions. 2. Arrange the interior oven rack to recommended position (Figs. 1 & 4). For optimum browning results, preheat oven for 5 minutes before adding food. 3. Be sure to place food and pan directly under upper oven element. Leave the oven door open. 4. Press broil.

5. Press start (See Fig. 3) Fig. 1 7 6 5 4 3 2 1 Fig. 2 Insert Press Broil pan Fig. 3 CAUTION The broiler pan and the insert (some models) allows grease to drain and be kept away from the high heat of the broiler. DO NOT use the pan without the insert (Fig. 2). DO NOT cover the insert with foil; the exposed grease could ignite. DO NOT use the broil pan without the insert or cover the insert with aluminum foil.

The exposed fat could ignite. To insure proper results use ONLY Electrolux Home Products, Inc. approved broil pan & insert. WARNING Should an oven fire occur, close the oven door and turn the oven OFF. If the fire continues, use a fire extinguisher.

DO NOT put water or flour on the fire. Flour may be explosive. NOTE Always pull the oven rack out to the stop position before turning or removing the food.

Suggested broil settings table (electric oven) Food Steak 1" thick Steak 1" thick Steak 1" thick Pork chops 3/4" thick Chicken-bone in Chicken-boneless Fish Shrimp Hamburger 1" thick Hamburger 1" thick Rack position 6th or 7th* 6th or 7th* 6th or 7th* 6th 5th 6th 6th 5th 7th* 6th Setting 550°F 550°F 550°F 550°F 450°F 450°F 550°F 550°F 550°F 550°F Fig. 4 Cook time in minutes 1st side 2nd side 6 4 7 5 8 7 8 6 20 10 8 6 - as directed - as directed 9 7 10 8 Doneness Medium Medium-well Well Well Well Well Well Well Medium Well *Use the off-set rack if you choose to use rack position 7.



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22 SETTING OVEN CONTROLS Setting pizza feature For your convenience the pizza feature provides 2 different settings. You may use the pizza feature whether starting with fresh or frozen pizza. To set the pizza feature: Step 1. Press pizza once to cook frozen pizza (Fig.1) or twice when setting for fresh pizza (Fig. 2). You may adjust the oven temperature to fit your needs. 2. Press start Press Setting chicken nuggets feature (cont'd) **NOTES** After 20 minutes of cook time the chicken nuggets feature will automatically start the keep warm feature. If keep warm is not necessary, press cancel at any time to stop keep warm.

The pizza and chicken nuggets features will add the convection fan to the cooking process. Setting keep warm The keep warm feature will keep oven baked foods warm for serving up to 3 hours after cooking has finished. After 3 hours the keep warm feature will shut the oven off automatically. The keep warm feature may be used without any other cooking operations or may be used after cooking has finished using bake time and or delay start. **NOTES** Use only 1 oven rack for best results when using the pizza feature. The pizza setting is not timed. Be sure to monitor the time needed to finish cooking the pizza. Follow package directions for cook time. Check pizza at the minimum recommended time. The preset oven temperature for the frozen pizza setting is 425°F and the fresh pizza is 400°F.

WARNING FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. To set the oven to keep warm: Step 1. Press keep warm.

2. Press start. "HLD" for hold will appear in the display (Fig. 4). Press Fig.

1 Fig. 2 Setting chicken nuggets feature Use the chicken nuggets feature to cook convenience style chicken nuggets. The user may change the temperature or bake time at any time to fit their needs. Once the 20 minute preset cook time is finished the chicken nuggets feature will automatically set the oven to the keep warm feature for 3 hours. You may cancel the keep warm at any time if not needed. To set the chicken nuggets feature: Step 1. Press chicken nuggets. 2. Press start (See Fig. 3) Press Fig.

4 **NOTE** The keep warm feature will automatically turn the oven off after 3 hours. Fig. 3 **23 SETTING OVEN CONTROLS Adjusting the oven temperature** Your appliance has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully. If you think the oven is cooking too hot or too cool for your recipe times, you can adjust the control so the oven cooks hotter or cooler than the temperature displayed. The oven temperature may be increased +35°F (+19°C) or decreased -35°F (-19°C) from the factory settings.

Example: increase the oven temperature by 30°F: Step 1. Press and hold bake for 6 seconds. 2. Enter 30.

3. Press start. Example: decrease the oven temperature by 30°F: Step 1. Press and hold bake for 6 seconds. 2.

Enter 30. 3. Press self-clean. 4. Press start.

Press Press Operating the oven light The interior oven light will automatically turn ON when the oven door is opened. Press to turn the interior oven light ON and OFF whenever the oven door is closed. The interior oven light is located at the upper left rear wall of the oven interior and is covered with a glass shield held by a wire holder. The glass shield must be in place whenever the oven is in use. To change the interior oven light, see "Changing the oven light" in the Care & Cleaning section. **NOTES** Oven temperature adjustments made will not affect the broil or self-cleaning feature temperatures. If the temperature shows an adjustment of -30°F, and a +30°F adjustment is needed, you can toggle between the (-) or (+) in the display by pressing self clean. **DO NOT USE** oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These oven thermometers may vary as much as 20 to 40 degrees from actual temperatures. **24 SETTING OVEN CONTROLS To Set the Sabbath Feature (for use on the Jewish Sabbath & Holidays)** For further assistance, guidelines for proper usage and a complete list of models with the Sabbath feature, please visit the web at <http://www.star-k.org>.

To program the oven for 350°F bake and activate the Sabbath feature: Step Press 1. Be sure that the clock is set with the correct time of day. 2. Arrange the oven racks and place the food in the oven and close door. 3. Press bake. 4. Press start.

5. If a timed bake or delayed timed bake is needed then enter the time in this step. If not, skip this step and continue to step 6. Refer to the bake time or delay start instructions. Remember the oven will shut-off after completing a timed bake or delay start and therefore may only be used once during the Sabbath/Jewish Holidays.

The maximum delay start time is 11 hours & 59 minutes. 6. Press and hold both the bake time and delay start pads for at least 3 seconds simultaneously. The control will beep and SAB will appear in the display (See Fig. 1).

The oven is properly set for the Sabbath once SAB appears in the display. + **WARNING FOOD POISONING HAZARD.** Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. The bake time and delay start pads are used to set the Sabbath feature. The Sabbath feature may only be used with the bake feature. The oven temperature may be set higher or lower after setting the Sabbath feature (the oven temperature adjustment feature should be used only during Jewish Holidays), however the display will not be visible and no audible tones will be provided when a change occurs. Once the oven is properly set using the bake feature with the Sabbath mode active, the oven will remain continuously ON until cancelled. The Sabbath mode will override the factory preset 6-Hour Energy Saving feature. If the oven light(s) are needed during the Sabbath, press the oven light pad before activating the Sabbath feature.

Once the oven light is turned on and the Sabbath feature is active, the oven light will remain on until the Sabbath feature is turned OFF. If the oven light needs to be off, be sure to turn the oven light off before activating the Sabbath feature. It is recommended that any oven temperature change with the Sabbath feature active be followed with 2 presses of the start pad. This will insure the oven remains ON even if the attempt to set the oven temperature was lower or higher than the oven control can accept. If the oven temperature is set incorrectly, the oven temperature will default to 170°F or 550°F. Try to set the desired oven temperature again. Fig. 1 **25 SETTING OVEN CONTROLS To Set the Sabbath Feature (cont'd)** To turn off the oven but keep the Sabbath feature active:

Press cancel. To turn off the Sabbath feature: Press and hold both the bake time and delay start pads for at least 3 seconds.



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The control will beep and Sab will disappear from the display.

The oven is no longer programmed for the Sabbath feature. What to do during a power failure or power interruption after the Sabbath feature was activated: Should you experience a power failure or interruption, the oven will shut-off. When power is restored the oven will not turn back on automatically. The oven will remember that it is set for the Sabbath and the oven display will show the message "SF" for Sabbath failure (Fig. 1).

+ NOTES If a delay start time longer than 12 hours (maximum of 24 hours) in advance is desired, set the display mode for the 24 hour setting. For detailed instructions see the section "Setting 12 or 24 hour display modes". It is not advised to attempt to activate any other program feature except BAKE while the Sabbath feature is active. ONLY the following key pads will function correctly with the Sabbath feature: 0-9 number pads, bake, start & cancel. ALL OTHER KEYPADS should not be used once the Sabbath feature is activated.

You may change the oven temperature once baking has started. Press bake , enter the oven temperature change (170 to 550F°) and press start (for Jewish Holidays only). Remember that the oven control will no longer beep or display any further changes once the oven is set for the Sabbath feature. If the keep warm feature was activated and the Sabbath feature was set the keep warm feature will automatically shut-off the oven off after 3 hours. Fig. 1 The food may be safely removed from the oven while still in the Sabbath feature, however the oven cannot be turned back on until after the Sabbath/Holidays. After the Sabbath observance turn OFF the Sabbath feature. At the same time press and hold both the + pads for at least 3 seconds. SF will disappear from the display and the oven may be used with all normal functions. 26 SELF-CLEANING Self-cleaning A self-cleaning oven cleans itself with high temperatures (well above normal cooking temperatures) which eliminate soils completely or reduces them to a fine powdered ash you can wipe away with a damp cloth.

Your oven allows you to set 3 different self-cleaning cycle durations. A 3-hour cleaning time is best used for normal cleaning; 2-hour time for light soils and a 4-hour time option for heavier burnt-on soils. CAUTION During the self-cleaning cycle, the outside of the range can become very hot to the touch. DO NOT leave small children unattended near the appliance. The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room. DO NOT force the oven door open. This can damage the automatic door locking system. Use caution when opening the door after the self-cleaning cycle is completed. The oven may still be VERY HOT.

IMPORTANT Adhere to the following self-clean precautions: · DO NOT use oven cleaners or oven protective coatings in or around any part of the oven interior. · DO NOT clean the oven door gasket. The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket. DO NOT use any cleaning materials on the oven door gasket.

Doing so could cause damage (See Fig. 1). Remove the broiler pan and insert, all utensils and ANY ALUMINUM FOIL. These items cannot withstand high cleaning temperatures and will melt. Completely remove ALL OVEN RACKS and ANY ACCESSORIES.

If the oven racks are not removed they will lose their special coating properties and no longer slide in and out of the oven cavity effortlessly. Remove any excessive spillovers. Any spills on the oven bottom should be wiped-up and removed before starting the self-cleaning cycle. To clean, use hot, soapy water and a cloth. Large spillovers can cause heavy smoke or fire when subjected to high temperatures. DO NOT allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may leave a dull spot even after cleaning. Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. These areas heat sufficiently to burn soil on. Clean with soap and water. These areas are shown in white (See Fig.

1). . . . Fig. 1 · 27 SELF-CLEANING Setting a self-clean cycle or a delayed start self-clean cycle Examples: To start an immediate self-cleaning cycle and/or how to add a delay start time of 9:00 o'clock and shut-off self-clean automatically: Step 1. Be sure the clock is set with the correct time of day, ALL the oven racks are removed and the oven door is closed. Go to step 5 if you wish to start the self-clean immediately. Finish steps 2 thru 6 if setting a delayed start self-clean cycle. 2. Press delay start. Fig. 3 Fig.

4 Press When the self-clean cycle has completed: 1. The time of day and "Hot" will appear in the display window (See Fig.3). 2. Once the oven has cooled down for about 1 hour and "Hot" is no longer displayed the "door OPn" message should appear (Fig.

4). When this message turns off the oven door may be opened. Use caution and avoid possible burns when opening the door after the selfcleaning cycle has completed. The oven may still be VERY HOT. 3.

Enter 9 0 0. 4. Press start. If it becomes necessary to stop a self-clean cycle once it has been activated: 1. Press cancel. 2. If the self-clean cycle has heated the oven to a high temperature, allow enough time for the oven to cool and for the "door OPn" message to appear (Fig. 4). When this message turns off the oven door may be opened. 3.

Restart the self-clean cycle once all conditions have been corrected. 5. Press self clean once for a 3-hour clean time, press self clean twice for 4-hour clean and press 3 times for a 2-hour self-clean cycle time. 6. Press start. CAUTION To avoid possible burns use care when opening the oven door after the self-cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape. DO NOT force the oven door open. This can damage the automatic door locking system. Use caution and avoid possible burns when opening the door after the self-cleaning cycle has completed.

The oven may still be VERY HOT. IMPORTANT As soon as the controls are set, the motor driven door lock will begin to close automatically. "door Loc" will appear in the display (See Fig. 1). DO NOT open the oven door while "door Loc" is on (allow 15 seconds for the oven door to completely lock).

Once the door has locked "CLn" will appear in the display indicating the oven will begin the self-clean process (Fig. 2). NOTES Whenever the self-clean feature is active you may check the amount of time remaining in the self-clean cycle by pressing the pad once. The oven door will be locked until the range has cooled sufficiently. You will need to allow about 1 additional hour to the time displayed before you can open the oven door.



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Fig. 1 Fig. 2 When the oven is cool, wipe away any residue or powdered ash with a damp cloth or paper towel. 28 CARE & CLEANING Cleaning recommendation table Surface type · Aluminum (trim pieces) & vinyl · Painted and plastic control knobs · Painted body parts · Painted decorative trim Recommendation Use hot, soapy water and a cloth. Dry with a clean cloth. For general cleaning, use hot, soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. Do not use abrasive cleaners on any of these materials; they can scratch.

To remove control knobs, turn to the OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place. Before cleaning the control panel, turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean using hot, soapy water and a dishcloth. Rinse with a clean water using a dishcloth. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place. If your range finish is Easy Care™ Stainless Steel (some models), clean the stainless with warm soapy water using a clean sponge or cloth.

Rinse with clean water and dry with a soft clean cloth. DO NOT use ANY store bought cleaners like Stainless Steel cleaners or any other types of cleaners containing any abrasive, chlorides, chlorines or ammonia. It is recommended to use mild dish soap and water or a 50/50 solution of water and vinegar.

Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia.

If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. Do not use spray oven cleaners on the cooktop.

Oven racks must be removed from oven before starting selfclean cycle. Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry. Use soap & water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. Do not immerse the door in water. Do not spray or allow water or the glass cleaner to enter the door vents. Do not use oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door. Do not clean the oven door gasket.

On self-cleaning models the oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage or remove this gasket. See "Cooktop Cleaning and Maintenance" later in the Care & Cleaning section. · Chrome control panel (some models) · Decorative trim (some models) · Easy Care™ Stainless Steel (some models) · Porcelain enamel broiler pan and broiler pan insert (if equipped) · Door liner & body parts · Oven racks · Oven door · Ceramic cooktop 29 CARE & CLEANING Cooktop maintenance Cooktop cleaning IMPORTANT Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop. Prior to using your cooktop for the first time, apply some of the glass-ceramic cooktop cleaner supplied with your new appliance. Buff with a non-abrasive cloth or no-scratch cleaning pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions. Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed immediately after the cooktop has cooled using the cooktop cleaning cream.

Metal marks can become permanent if not removed prior to future use. Cookware (cast iron, metal, ceramic or glass) with rough or dirty bottoms can mark or scratch the cooktop surface. Do not: · Slide anything metal or glass across the cooktop. · Use cookware with dirt or dirt build up on bottom; replace with clean cookware before using. · Use your cooktop as a cutting board or work surface in the kitchen.

· Cook foods directly on the cooktop surface without a pan. · Drop heavy or hard objects on the ceramic glass cooktop, they may cause it to crack. CAUTION Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is COOL. For light to moderate soil: Apply a few drops of glass-ceramic cooktop cleaner directly to the cooktop. Use a paper towel or use a non-abrasive plastic type no-scratch cleaning pad to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue. For heavy, burned on soil: Apply a few drops of glass-ceramic cooktop cleaner directly to the soiled area. Rub the soiled area using a non-abrasive plastic type no-scratch cleaning pad, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose. If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff surface clean. 30 CARE & CLEANING Cooktop cleaning (cont'd) Plastic or foods with a high sugar content: These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed immediately. After turning the surface elements OFF, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool, and use the same method for heavy or burned on soils.

IMPORTANT Damage to the ceramic glass cooktop may occur if you use an abrasive type cleaning pad. Only use cleaning products that have been specifically designed for ceramic glass cooktops. Caution for aluminum use on the cooktop · Aluminum Foil - Use of aluminum foil on a hot cooktop will damage the ceramic cooktop. Do not use thin aluminum cooking utensils or allow aluminum foil to touch the ceramic cooktop under ANY circumstances. · Aluminum utensils - The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used on the cooktop. If aluminum pans are allowed to boil dry when using the cooktop, not only will the utensil be damaged or destroyed, but it may fuse to, break or mark the ceramic glass surface, permanently damaging the cooktop surface.



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