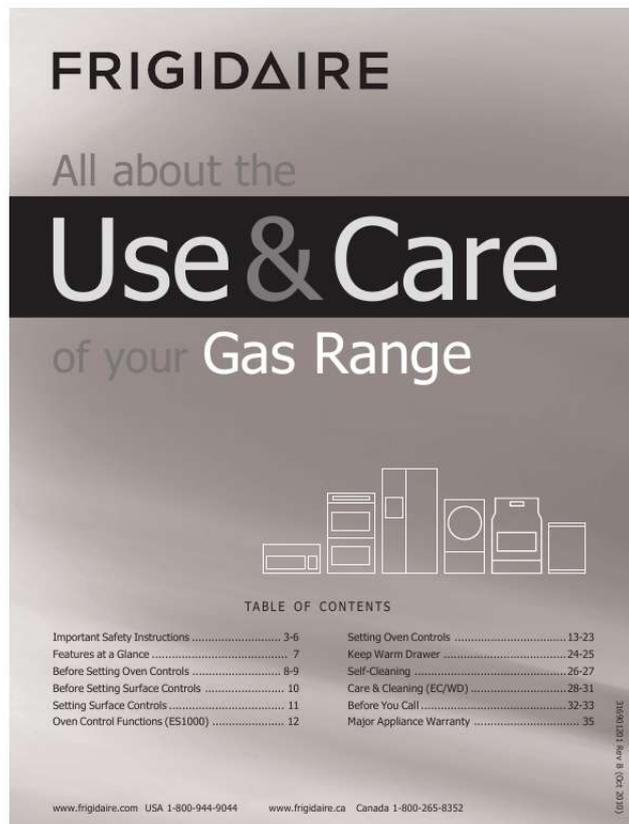




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You can read the recommendations in the user guide, the technical guide or the installation guide for FRIGIDAIRE FGGF3056KF. You'll find the answers to all your questions on the FRIGIDAIRE FGGF3056KF in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual FRIGIDAIRE FGGF3056KF
User guide FRIGIDAIRE FGGF3056KF
Operating instructions FRIGIDAIRE FGGF3056KF
Instructions for use FRIGIDAIRE FGGF3056KF
Instruction manual FRIGIDAIRE FGGF3056KF



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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 keep warm drawer (some models) or storage drawer (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. **WARNING** If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death. **FOR YOUR SAFETY:** -- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. -- **WHAT TO DO IF YOU SMELL GAS:** · Do not try to light any appliance. · Do not touch any electrical switch; do not use any phone in your building. · Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.

· If you cannot reach your gas supplier, call the fire department. -- Installation and service must be performed by a qualified installer, servicer or the gas supplier. **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 **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. **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. **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 Fuel Gas Code ANSI Z223.- latest edition, or in Canada CAN/ CGA B149.1, and CAN/CGA B149.2, and the the National Electrical Code ANSI/NFPA No.70-latest edition, or in Canada CSA Standard C22.1, Canadian Electrical Code, Part 1, and local code requirements. Install only per installation instructions provided in the literature package for this range. 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. Save these instructions for future reference.

3 IMPORTANT SAFETY INSTRUCTIONS **WARNING** **NEVER** use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning. **NEVER** cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat, causing a fire hazard. Stepping, leaning or sitting on the door or drawers of a range can result in serious injuries and also cause damage to the appliance.



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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. Storage in or on appliance--flammable materials should not be stored in an oven, near surface units or in the storage drawer, warmer drawer or lower oven. 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. IMPORTANT For electric ignition models only: Do not attempt to operate the range during a power failure. If the power fails, always turn off the range. If the range is not turned off and the power resumes, the range will begin to operate again. Once the power resumes, reset the clock and oven function. CAUTION · DO NOT TOUCH SURFACE BURNERS, AREAS NEAR THESE BURNERS, OVEN BURNERS OR INTERIOR SURFACES OF THE OVEN. Both surface and oven burners may be hot even though flames are not visible. Areas near surface burners 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 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. · 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. · Remove the oven door from any unused range if it is to be stored or discarded. · 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. 4 IMPORTANT SAFETY INSTRUCTIONS IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN · Use care when opening oven door , warmer drawer or lower oven door--Stand to the side of the range when opening the door of any range. Move birds to another well-ventilated room. WARNING Avoid fire hazard or electrical shock. Do not use an adapter plug, an extension cord, or remove grounding prong from electrical power cord.

Failure to follow this warning can cause serious injury, fire or death. This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. DO NOT cut or remove the grounding prong from this plug. For personal safety, the range must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded. If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified electrician. See the INSTALLATION INSTRUCTIONS packaged with this range for complete installation and grounding instructions. IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE · Clean the range regularly to keep all parts free of grease that could catch fire. Pay particular attention to the area around each surface element. Do not allow grease to accumulate.

· Kitchen cleaners and aerosols--Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury. · Clean ventilating hoods frequently--Grease should not be allowed to accumulate on the hood or filter. Follow the manufacturer's instructions for cleaning hoods. Conversion to Liquefied Petroleum Gas WARNING Personal injury or death from electrical shock may occur if the range is not installed by a qualified installer or electrician. Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified technician. If your gas range model is designed to allow for L.P. conversion, the L.P. conversion kit may be obtained from your local appliance dealer and should be installed by a qualified service technician. Before installing the kit be sure to follow the L.P. Installation Instructions carefully. Grounding Instructions Grounding type wall receptacle DO NOT, under any circumstance, cut, remove, or bypass the grounding prong.

*Power supply cord with 3-prong grounding plug 6 FEATURES AT A GLANCE 1 2 Your gas 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. Electronic warmer drawer control & indicator lights. Left front burner valve and control knob. Left rear burner valve and control knob. Center accent burner valve and control knob (some models).

Right front burner valve and control knob. Right rear burner valve and control knob. Burner grates (colors vary with model). Center burner grate (some models). Oven interior light with removable cover. Automatic oven door light switch (some models). Self-cleaning oven interior. Self-clean door latch. Adjustable interior oven rack(s). Effortless Oven Rack™ system (not shown-some models).

Convect (convection) fan (some models). Full width oven door handle. Full width oven door with window. Keep warm drawer with drawer handle (some models) or storage drawer (some models). Easy to clean upswept cooktop. 5,000 BTU simmer burner (some models). 9,500 BTU standard burner (some models). 9,500 BTU center or accent burner (some models). 12,000 BTU Quick Boil burner (some models). 15,000 or 17,000 BTU Quick Boil burner (some models).

Burner drip pan (not shown-some models). Broil pan (some models). Broil pan insert (some models). Keep warm drawer rack (some models) or roasting rack (optional-some models).



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Cast-iron griddle grate (in place of middle grate; optional-some models).

Range leveling legs and anti-tip bracket (included). 19 8 9 8 3 11 10 4 5 13 6 7 12 15 14 17 29 16 18 30 28 21 23 24 27 22 21 21 23 24 20 21 NOTE: The features shown for your appliance may vary according to model type & color. Be sure to visit us online at www.frigidaire.com for a complete line of accessories.

26 7 BEFORE SETTING OVEN CONTROLS Oven vent location The oven vent is located below the control panel (See Fig. 1). When the oven is on, warm air passes through this vent. This venting is necessary for proper air circulation in the oven and good baking results. Do not block the oven vent. oven vent location Types of oven racks flat handle oven rack flat oven rack half oven rack Fig. 1 Removing, replacing & arranging racks To remove - pull the rack forward until it stops. Lift up front of rack and slide out. To replace - fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.

Arranging - always arrange the oven racks when the oven is cool (prior to operating the oven). offset oven rack bottom oven rack CAUTION Always use oven mitts when using the oven. When using the appliance, oven racks and cooktop will become very hot which can cause burns. 6 5 4 3 2 1 Fig. 2 The flat oven rack or flat handle oven rack (some models) may be used for most cooking needs. The half rack (some models) design comes with a removable section that allows for taller cooking utensils. The offset oven rack (some models) is designed to place the base of the rack about 1/2 of a rack position lower than normal. This rack design provides several additional possible positions between the standard positions. To maximize oven cooking space place the bottom oven rack (some models) in the lowest rack position for baking or roasting large cuts of meat. The Effortless™ Oven Rack (some models) is described later in this section.

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. 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 Figs. 2 & 3). For best results when using a single oven flat rack, place cookware on rack positions 2, 3 or 4 (See Figs.

2 & 4). Recommended rack positions by food type Food type Broiling meats Cookies, cakes, pies, biscuits & muffins Frozen pies, angel food cake, yeast, bread and casseroles Small cuts of meat or poultry Turkey, roast or ham Position See broil 3 or 4 1 or 2 1 or 2 1 Fig. 3 Fig. 4 8 BEFORE SETTING OVEN CONTROLS Effortless™ Oven Rack system Some models are equipped 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 lose 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 9 BEFORE SETTING SURFACE CONTROLS Using proper cookware For best cooking results, cookware should have flat bottoms that rests level on the burner grate. Before using cookware, check for flatness by rotating a ruler across the bottom of the cookware (Fig. 1). Set proper burner flame size The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lit room. Each cone of flame should be steady and sharp. Adjust or clean burner if flame is yellow-orange. For most cooking; start on the highest setting and then turn to a lower setting to complete the process. Use the recommendations below as a guide for determining proper flame size for various types of cooking (Fig.

2) For deep fat frying; use a thermometer and adjust the surface knob accordingly. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be undercooked.



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Do not attempt to deep fat fry too much food at once as the food will neither brown or cook properly. Flame Size* Type of Cooking Start most foods; bring water to a boil; pan broiling.

Maintain a slow boil; thicken sauces, gravies; steaming. Keep foods cooking; poach; stewing. Fig. 1 CAUTION Do not place flammable items such as plastic salt and pepper shakers, spoon holders or plastic wrappings on the cooktop 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 range cooktop. IMPORTANT Do not place aluminum foil, or ANY material that can melt on the range cooktop. If these items melt they may damage the cooktop. High flame Medium flame Low flame NOTE The size and type of utensil used, and the amount and type of food being cooked will influence the settings needed for best cooking results. *These settings are based for medium-weight metal or aluminum pans with lids. Settings may vary when using other types of pans. Fig. 2 Cookware material types 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). Copper - Excellent heat conductor but discolors easily.

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. Porcelain-enamel on metal - Heating characteristics will vary depending on base material. Glass - Slow heat conductor. Fig. 3 CAUTION Never extend the flame beyond the outer edge of the cooking utensil. A higher flame wastes energy, and increases your risk of being burned by the flame (Fig. 3).

Correct flame setting Incorrect flame setting 10 SETTING SURFACE CONTROLS Setting surface controls Your gas range may be equipped with many different sized surface burners. The ability to heat food quicker and in larger volumes increases as the burner size increases. It is important to select cookware that is suitable for the amount and type of food being prepared. Select a burner and flame size appropriate for the cookware size. CAUTION Do not place flammable items such as plastic salt and pepper shakers, spoon holders or plastic wrappings on the cooktop 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 range cooktop. Seasoning, using and caring for the griddle Before first use: · Wash griddle in hot soapy water. Rinse and dry completely. · Apply a thin coat of vegetable oil to the entire surface (front and back of griddle).

· Preheat your oven to 350°F. Place the griddle on the upper rack in your oven. · Bake griddle for 1 hour at 350°F, then turn oven OFF and let cool before removing. · The surface may appear to have a tacky feel to it from the seasoning process. If desired, wash the griddle in hot soapy water, rinse well, and dry completely. Using the griddle: Remove the center burner grate and carefully replace with the griddle (some models). Preheat the griddle for 5 minutes on medium to medium low setting. Slow preheat ensures even heat distribution during the cooking process. DO NOT preheat the griddle on HI setting. Preheating on HI may warp the griddle and prevent even heat distribution.

After each use: · To prevent rusting, store in a dry place and keep uncovered. · After each use, clean with a stiff brush and hot water only. · Do not clean griddle in the dishwasher. · Dry Immediately and apply a light coating of vegetable oil to griddle before storing. Fig. 1 The smaller simmer burner (some models) is best suited for simmering delicate sauces, etc. The standard size (9,500 BTU) burners may be used for most surface cooking needs. The larger quick boil (some models) burner or burners are best used for bringing larger amounts of liquid to temperature and when preparing larger quantities of food.

Setting a surface burner 1. Place cooking utensil on top of surface burner grate.

Make sure the cooking utensil is centered and stable on the grate. 2. Push the desired surface control knob in and turn counterclockwise out of the OFF position (Fig. 1). 3.

Release the knob and rotate to the lite position. Visually check that the gas burner has lit. 4. Push the control knob in and turn counterclockwise to the desired flame size. Use the control knob markings and adjust the flame as needed.

IMPORTANT In the event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head, then slowly turn the surface control knob to lite. After burner lights push in and turn knob to desired setting. Use caution when lighting surface burners manually. 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 canning procedures. · 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). · 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. NOTE DO NOT cook with the surface control knob left in the LITE position. The electronic ignitor will continue to spark if the control knob is left in the LITE position. When setting any surface control knob to the LITE position, all electronic ignitors will spark at the same time. However, only the surface burner you are setting will ignite. 11 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. delay start -- Use with bake, convection, convection convert and self-clean features to program a delayed time bake or delayed self-cleaning cycle. timer on/off -- Use to set or cancel the minute timer. set clock pad -- Use to set the time of day.

bake -- Use to set the normal Bake feature. bake time -- Use to enter the length of baking time needed. broil -- Use to set broil feature. convection -- Use to set the convection bake or roast features. pizza -- Use to set the pizza features.

chicken nuggets -- Use to set the chicken nuggets feature. 0 thr 9 number pads -- Use to enter temperature and times. oven light -- Use to turn the oven light ON and OFF. 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.



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self-clean -- Use to set a 2, 3 or 4 hour self-clean cycle. convect convert -- Use to convert a standard bake recipe to a convection bake recipe. add a min -- Use to add minutes to the timer. 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 pizza chicken nuggets Min. temp. /time 170°F / 77°C 170°F / 77°C 400°F / 205°C 1 Min. 2 hours 300°F / 149°C 300°F / 149°C 300°F / 149°C 300°F / 149°C Max. temp. /time 550°F / 288°C 550°F / 288°C 550°F / 288°C 11 Hrs. 59 Mins.

4 hours 550°F / 288°C 550°F / 288°C 550°F / 288°C 550°F / 288°C 12 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 preset 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 13 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. Once less than 1 hour remains, the display will count down in minutes and seconds.

Once the timer has less than 1 minute remaining only seconds will display. The minute timer DOES NOT start or stop the cooking process. It serves as an extra timer in the kitchen that will beep when the set time has run out. The minute timer can be used alone or while using any of the other oven features.

Setting oven lockout The control may be programmed to lock the oven door and lockout the oven control pads. To set the oven lockout feature: Step Press and hold lock pad for 3 seconds. "door Loc" will appear in the display until the oven door is completely locked. To unlock the oven lockout feature: Step Press and hold lock pad for 3 seconds. Once the oven door has unlocked the "door Loc" message will no longer display (See Fig. 3).

Press Press When the minute timer is in use during a cooking process, the minute timer will be shown in the display. To view the status of other features, press the pad once for the other feature to view the status of that feature. Add a minute feature NOTES DO NOT attempt to open the oven door while the "door Loc" (door lock) message is visible. Allow 15 seconds for the oven door to completely lock. Once the oven door has locked, the current time of day will reappear in the display. If a control pad is pressed when the oven lockout feature is active the control may triple beep which indicates the keypad action is not available when the oven lockout is active. Use the add 1 minute feature to set additional minutes to the timer. 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.

Press 14 SETTING OVEN CONTROLS Setting quick preheat Use the quick preheat feature when using single rack baking to quickly heat the oven to bake temperatures. Use this feature only for standard baking. A reminder tone will sound indicating when to place the food in the oven. When the oven is finished preheating quick preheat will become just like the bake feature and continue to bake until cancelled. To set quick preheat with a default oven set temperature of 350°F: Step Press 1.

Press quick preheat. 2. Press start (See Fig. 1). 2.

Enter 30 minutes. Setting bake time Use the timed bake feature to automatically turn the oven off after a desired length of time. 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 bake to end after 30 minutes: Step 1. Press bake time.



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Press Fig. 1 3. Press start.

Setting bake Use the bake feature to cook most food items that require normal cooking temperatures. 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 start To set bake for oven temperature of 425°F: Step Press 1. Press bake. 2. Enter 425.

3. Press start 4. Press bake. 5. Press start.

When the set bake time runs out: 1. "END" will appear in the display window and the oven will shut-off automatically. 2. The control will beep 3 times every 30 seconds as a reminder until the cancel key pad is pressed. NOTES The default maximum bake time setting is 6 hours.

After the bake time feature has been activated, press the bake time pad to display the bake time remaining. The bake time feature may be set with the convect bake and convect roast features. Bake time will not operate with the broil feature. NOTES The oven will bake no longer than 6 hours from the last time the oven door was opened. If you wish to continuously bake, see "Changing between continuous bake setting or 6-Hour Energy Saving feature" for further information. 15 **SETTING OVEN CONTROLS** To program oven for delay start time and to shut-off automatically The delay start feature allows you to set a start and end time to the cooking process. Prior to setting a delay start, be sure the time of day is set correctly. If the delay start needs to be set more than 12 hours in advance (12-24 hours), the control must first be programmed for 24 hour display mode. See "Setting 12 or 24 hour display modes" section. When the set bake time runs out: 1.

"END" will appear in the display window and the oven will shut-off automatically (See Fig. 2). 2. The control will beep 3 times every 30 seconds as a reminder until the cancel key pad is pressed. **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 program the oven for a delay start and to shut-off automatically (example for baking at 375°F for 50 minutes and starting at 5:30): Step Press 1. Press bake time. Fig.

1 Fig. 2 NOTES After the delay start feature has activated and started the cooking process, press the bake time pad to display the bake time remaining. The delay start feature may be used with the convect or convect convert cooking features. Bake time will not operate when using the broil feature. 2.

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.

16 **SETTING OVEN CONTROLS** Convect (all models) Benefits of the convect features -- Foods may cook up to 25 to 30% faster, saving time and energy. -- Multiple rack baking. -- No special pans or bakeware needed. Convect 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 convect feature.

Suggestions for convect 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 6 5 4 3 2 1 Convect roast (all models) Meats cooked with convect 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 convect features, use the convect key pad to toggle between the convect bake or convect roast choices. Suggestion for convect roasting 1. Preheating is not necessary when roasting foods using convect roast. 2. @@@@3. @@@@Press convect. 2. Press start (See Fig. 2). Fig.

@@@@Press convect again. 3. Press start (See Fig. 3). Fig. @@@@Convect convert can only be used with the convect bake feature. @@Press convect. 2. Press convect convert. @@@@1).

@@@@@4). To set broil: Step 1. @@Remember to follow all warnings and cautions. 2. Arrange the interior oven rack to recommended position (Figs.

1 & 4). @@3. Be sure to place food and pan directly under upper oven burner. Close the oven door. 4.

Press broil. 5. Press start (See Fig. 3) Fig. 1 Insert 6 5 4 Press Broil pan Fig. 2 Fig. @@DO NOT use the pan without the insert (Fig. 2). DO NOT cover the insert with foil; the exposed grease could ignite. @@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 (gas 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 5th or 6th* 5th or 6th* 5th or 6th* 5th 4th 5th 5th 4th 6th* 5th 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 8 6 10 8 11 10 12 8 25 15 10 8 - as directed - as directed 12 10 14 12 Doneness Medium Medium-well Well Well Well Well Well Medium Well *Use the off-set rack if you choose to use rack position 6. 19 **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 feature uses the convection fan.

The fan will take 6 minutes to start rotating once these features have been activated. Setting keep warm The keep warm feature will keep oven baked foods warm for serving up to 3 hours after cooking has finished.



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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). 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 Press Fig.

4 NOTE The keep warm feature will automatically turn the oven off after 3 hours. Fig. 3 20 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. 21 SETTING OVEN CONTROLS 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 22 SETTING OVEN CONTROLS 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. 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). + 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. 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".



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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.

23 KEEP WARM DRAWER Operating the keep warm drawer The purpose of the keep warm drawer is to keep hot cooked foods at serving temperatures It is not recommended to heat cold food in the keep warm drawer; always start with hot food. The keep warm drawer may also be used to warm dinner plates. All food placed in the keep warm drawer should be covered with a lid or aluminum foil to maintain quality. WARNING · Storage in or on appliance--flammable materials should not be stored in an oven, warmer drawer, near surface units. 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 warmer drawer.

Fig. 1 Operating keep warm drawer The electronic control located on the left side of the control panel is used to turn ON and set temperature settings for the keep warm drawer. Available temperature settings (2) are approximate, and are designated by hi , med, and lo. If needed, refer to keep warm drawer recommended settings list provided in this section. To set the keep warm drawer: CAUTION Always use potholders or oven mitts when removing food from the warmer drawer as cookware and plates will be hot and you can be burned. Step 1. Arrange the keep warm drawer rack (if needed) in the keep warm drawer and place the food or dishes in the keep warm drawer. 2. Press on/off from the keep warm drawer control. 3.

Press temp to choose desired temperature setting (high, medium or low-See Fig. 2). 4. Once warming is finished, press on/off to turn OFF. Press IMPORTANT Do not use plastic wrap to cover food.

Plastic may melt onto the drawer and be very difficult to clean up. Use only utensils and cookware recommended by the manufacturer for use in the keep warm drawer. Keep warm drawer indicator light The keep warm drawer indicator light is located beside the on-off key (See Fig. 1). It turns on when the keep warm drawer is turned ON, and stays on until the keep warm drawer is turned OFF.

Fig. 2 24 KEEP WARM DRAWER Keep warm drawer recommended settings Recommended keep warm drawer settings table is shown in Fig. 1. If a particular food is not listed, start with the med (medium) setting. If more crispness is desired, remove the lid or aluminum foil from the food. Most foods can be kept at serving temperatures on the med setting. When a combination of foods are to be kept warm (for example, a meat with 2 vegetables and rolls) use the hi setting. To avoid heat loss, do not open the keep warm drawer often while in use. Keep warm drawer recommended food settings Food Item Bacon Hamburger patties Poultry Pork chops Fried foods Pizza Gravies Casseroles Eggs Roasts (beef, pork or lamb) Vegetables Biscuits Rolls (hard) Pastries Rolls (soft) Empty dinner plates Fig. 1 Arranging keep warm drawer rack positions The keep warm drawer rack may be used in 2 ways: · In the upright position to allow low profile food items to be placed both under and on top of the rack (for example, rolls or biscuits on top of the rack and a casserole dish underneath).

In the downward position to allow you to place light weight food items and empty cookware (for example, rolls or pastries and dinner plates) on the rack. Set the keep warm drawer rack in either position as shown below (Figs. 2 & 3). · Setting hi hi hi hi hi hi med med med med med med lo lo Fig. 2 Keep warm drawer rack placed in upright position. NOTES · The keep warm drawer heating level may be adjusted at any time whenever the keep warm drawer is ON. · The keep warm drawer will not operate whenever operating a self-cleaning cycle. · Each time a pad is touched a beep will sound. If no further pads are touched within 10 seconds the request to turn the keep warm drawer ON will clear. Keep warm drawer rack placed in downward position.

Fig. 3 25 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.



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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 · 26 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 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. 1. Be sure the control 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 delay start self-clean. 2. Press delay start. Fig.

3 Fig. 4 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. Fig. 1 Fig. 2 When the oven is cool, wipe away any residue or powdered ash with a damp cloth or paper towel. 27 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 Cleaning the cooktop and surface burners instructions provided in the following 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 · Keep warm drawer liner · Oven racks · Oven door · Cooktop surface and contoured well areas, surface burner heads, caps and burner grates 28 CARE & CLEANING Cleaning the cooktop and surface burners CAUTION To avoid possible burns DO NOT attempt any of the cleaning instructions provided below before turning OFF all of the surface burners and allow them to cool.



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