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You can read the recommendations in the user guide, the technical guide or the installation guide for FRIGIDAIRE FGGS3065KF. You'll find the answers to all your questions on the FRIGIDAIRE FGGS3065KF in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual FRIGIDAIRE FGGS3065KF**  
**User guide FRIGIDAIRE FGGS3065KF**  
**Operating instructions FRIGIDAIRE FGGS3065KF**  
**Instructions for use FRIGIDAIRE FGGS3065KF**  
**Instruction manual FRIGIDAIRE FGGS3065KF**

**FRIGIDAIRE**

All about the

**Use & Care**

of your Built-In Range

TABLE OF CONTENTS

Welcome & Congratulations .....	2	Setting Keep Warm Drawer Control (If equipped) ..	29
Important Safety Instructions .....	3	Care & Cleaning (Cleaning Chart) .....	30
Features at a Glance .....	7	Care & Cleaning .....	31
Before Setting Surface Controls .....	9	Before You Call .....	34
Setting Surface Controls .....	10	Notes .....	37
Before Setting Oven Controls .....	11	Major Appliance Warranty .....	40
Setting Oven Controls .....	14		

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**Manual abstract:**

We know you'll enjoy your new appliance and thank You for choosing our product. We hope you consider us for future purchases. Please careFULLY read and save these instructions This Use & Care Manual contains general operating instructions for your appliance and feature information for several models. Your product may not have all the described features. The graphics shown are representative. The graphics on your appliance may not look exactly like those shown. These instructions are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining any appliance. serial Plate location note Please attach sales receipt here for future reference. @@@@ @@@@ .

Injury to persons could result.

· Install anti-tip bracket packed with your appliance. · See Installation Instructions. To reduce the risk of tipping, the appliance must be secured by properly installed anti-tip bracket provided with the unit. refer to the installation Instructions for proper anti-tip bracket installation.

· Remove all tape and packaging wrap before using the appliance.

Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material. Do not remove the wiring label and other literature attached to the appliance. Do not remove model/serial number plate. · Proper Installation.

Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the national Fuel gas code ansi Z223.1 latest edition, and national electrical code ansi/nFPA no. 70 latest edition, 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 electrical power to the appliance at the circuit breaker or fuse box in case of an emergency. · 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 to reduce the risk of personal injury and damage to the appliance. · Never modify or alter the construction of an appliance by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.

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, service 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 This symbol will help alert you to situations that may cause serious bodily harm, death or property damage. caution This symbol will help alert you to situations that may cause bodily injury or property damage. imPortant IMPORTANT indicates installation, operation or maintenance information which is important but not hazard-related. Warning Stepping, leaning, sitting or pulling down on the door or the drawer of this appliance can result in serious injuries and also cause damage to the appliance.

Do not allow children to climb or play around the appliance. The weight of a child on an open door may cause the appliance to tip, resulting in serious burns or other injury. 3 imPortant saFeTY instructions Warning Do not use the oven warm & servedrawer (if equipped) for storage. Warning In case of fire or gas leak, be sure to turn off the main gas shut off valve. · Use Only Dry Pot holders.

Moisture damp pot holders on hot surfaces may result in burns from steam. Do not let the pot holders touch hot surface units. Do not use a towel or other bulky cloth instead of a pot holder. · Do Not Heat Unopened Food Containers. Buildup of pressure may cause the container to burst and result in injury.

· Remove the oven door from any unused appliance if it is to be stored or discarded. caution do not store items of interest to children in the cabinets above the appliance. Children climbing on the cooktop to reach items could be seriously injured. Warning NEVER use this appliance as a space heater to heat or warm the room. doing so may result in carbon monoxide poisoning and overheating of the oven.

· Storage in or on Appliance. Flammable materials should not be stored in an oven, near surface burners or in the warm & servedrawer (if equipped). This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage. · Do not leave children alone. Children should not be left alone or unattended in the area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

· DONOT TOUCH SURFACE BURNERS, AREAS NEAR THESE BURNERS, OVEN BURNERS OR interior surfaces of the oven. Both surface burners 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 cooktop, surfaces facing the cooktop, the oven vent openings and the 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.

imPortant Do not attempt to operate the appliance during a power failure. If the power fails, always turn off the unit. If the unit is not turned off and the power resumes, the appliance will not operate and an error message will be displayed. Once the power resumes, reset the clock and the oven function. caution electronic controllers can be damaged by cold temperatures. When you use your appliance for the first time, or if it has not been used for a

long period of time, make sure that it has been exposed to a temperature above 0°C/32°F for at least 3 hours before connecting it to the power supply. imPortant instructions For using Your cooktop Warning Use Proper Flame Size -- Adjust flame size so it does not extend beyond the edge of the utensil. The use of undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing.



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Proper relationship of utensil to flame will also improve efficiency. Know which knob controls each surface burner.

Place pan of food on the burner before turning it on, and turn the burner off before removing the pan. Do not use searing grill on the cooktop--The searing grill is not designed for use on the cooktop. Doing so may result in a fire. Important safety instructions Warning Do not use stove top grills on your sealed gas burners. If you use stove top grill on a sealed gas burner, it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health. Always turn the knob to the full LITE position when igniting top burners. Visually check that the burner has lit. Then adjust the flame so it does not extend beyond the edge of the utensil. Utensil handles should be turned inward and not extend over adjacent surface burners--To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners. Never leave surface burners unattended at High Heat settings--Boilovers cause smoking and greasy spills that may ignite, or a pan that has boiled dry may melt. Protective liners--Do not use aluminum foil to line surface burner pans. Protective liners or aluminum foil may interfere with heat and air distribution, and combustion. Damage to the cooktop or personal injury may result. Glazed cooking utensils--Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use. Do not use decorative surface burner covers. If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. You will not be able to see that the burner is on. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop or burners because the covers may cause overheating. Air will be blocked from the burner and cause combustion problems. Keep oven vent ducts unobstructed. The oven is vented at the center of the cooktop. 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. Warning 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.

Placement of Oven/Warm & Serve Drawer (if equipped) Racks. Always place oven/Warm & Serve Drawer (if equipped) racks in desired location while appliance is cool. Remove all utensils from the rack before removing rack. If rack must be moved while oven is hot, use extreme caution. Use pot holders and grasp the rack with both hands to reposition. Do not let pot holders contact the hot oven burner or interior of the oven. Do not use a broiler pan without its insert. Broiler pan and grid allow dripping fat to drain and be kept away from the high heat of the broiler. Do not cover the broiler grid or oven bottom with aluminum foil. Exposed fat and grease could ignite.

Do not touch a hot oven light bulb with a damp cloth. Doing so could cause the bulb to break. Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb. Important safety instructions For cleaning Your oven Clean the appliance regularly to keep all parts free of grease that could catch fire. Exhaust fan ventilation hoods and grease filters should be kept clean.

Do not allow grease to accumulate. Greasy deposits in the fan could catch fire. Refer to the hood range features: 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. Electronic oven control with kitchen timer. Left rear burner control.

Left front burner control. Right front burner control. Right rear burner control. Warm & serve drawer control (some models). Pizza pad (some models). Add a minute pad (some models). 1 or 2 Oven interior light with removable cover. Automatic oven door light switch. Self-cleaning oven interior. Self-clean door latch. Convection bake cooking system. Adjustable interior oven rack(s). Large 1-piece oven door handle. Full width oven door with window. Storage drawer (some models) or warm & serve drawer (some models).

Oven vent. 12000 BTU surface burner (some models). 15000 BTU surface burner (some models). 9500 BTU surface burner. 5000 BTU surface burner. 17000 BTU surface burner. Cast iron side grate. Cast iron center grate. Easy to clean porcelain cooktop. 18 24 19 20 24 22 note The features shown for your appliance may vary according to model type & color.

21 25 23 26 7 FEATURES AT A GLANCE--MODEL B OFF 2 OFF 3 delay start set clock bake time 1 bake broil convect power plus 1 4 2 5 8 0 3 6 9 cancel keep warm drawer hi med 6 OFF 4 5 hi OFF hi lo hi lo my favorite preheat keep warm hi lo d the amount of food being cooked will influence the setting needed.

\*Flame Size High Flame Type of Cooking Start most foods; bring water to a boil; pan broiling. Medium Flame Maintain a slow boil; thicken sauces, gravies; steaming. Low Flame Keep foods cooking; poach; stewing. Caution Do not place plastic items such as 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. Pot holders, towels or wood spoons could catch fire if placed too close to a flame. correct incorrect caution Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat. Important Never extend the flame beyond the outer edge of the utensil.

A higher flame simply wastes heat and energy, and increases the risk of being burned by the gas flame. OFF OFF note hi lo hi lo

\*Note: Settings are based on using medium weight metal or aluminum pans. Settings may vary when using other types of pans. 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. Clean burner if flame is yellow-orange. Figure 1 (All models) Figure 2 (Model B only) 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 turn the knob to desired setting.

Use caution when lighting surface burners manually. 10 BEFORE SETTING OVEN CONTROLS The oven is vented at the center rear of the cooktop. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results.



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**DONOTBLOCK oven vent. Never close off the openings with aluminium foil or any other material. Ovenventlocation Arrangingovenracks ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN).** Always use oven mitts when using the oven.

To remove an oven rack, pull the rack forward until it stops. Lift up front of rack and slide out.

To replace an oven rack, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place. (Model B shown only) recommended rack Positions Food Broiling meats, chicken or fish Cookies, cakes, pies, biscuits & muffins Using a single rack Using 2 racks Using multiple racks (If equipped with an offset rack) small cuts of meat or poultry Turkey, roast or ham 2 or 3 1 and 3 2, 3 and 4 2(offset), 3 and 4 1 or 2 1 or Offset Rack Rack Position 4 caution Some models are equipped with a blower which runs in baking and self-cleaning mode to keep all internal components at a cool temperature. The blower may keep running even if the oven has been turned off, until the components have cooled down. Air circulation in the oven If using 1 rack, place in center of oven.

If using multiple racks, stagger cookware as shown. For best air circulation and 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. The hot air must circulate around the pans and cookware in the oven for even heat to reach around the food. Frozen pies, angel food cake, yeast, bread, 1 or 2 casseroles, Single Oven Rack Rack positions note Multiple Oven Racks Always use caution when removing food from the oven. 11 BEFORE SETTING OVEN CONTROLS Types of oven racks Your built-in range may be equipped with one or more of the oven racks styles shown; Flat handle oven rack (Figure 1).

Offset oven rack (Figure 2 - Some models). Flat oven half rack (Figure 3 & 4 - Some models). Effortless oven rack (Figure 5 - Some models). tm caution Always use pot holders or oven mitts when adjusting the oven racks. Wait until the oven has completely cooled if possible. Oven racks may be HOT and may cause burns. The Flat Oven Handle Rack has an handle to facilitate the sliding of the rack when large amount of foods weight on it. The Flat Oven Half Rack has a removable insert that can provide extra space for larger food items. The right half rack portion may still be used for other food items like a casserole dish (See Figure 3 & 4). To remove the insert, squeeze on the left front insert side (See Figure 6) of the rack and tilt out clockwise.

To reinstall, insert rear hooks at back of insert (See figure 6) and lay insert down. Make sure both insert front hooks snap into rack (See figure 7). The Offset Oven Rack is used to maximize cooking space (See Figure 2). The offset rack can be used in the lower rack position to roast large cuts of meat and poultry. do not use cookware that extends beyond the edge of the Flat Half Rack. For best results, allow 2 inches between the pan placed on the rack and oven side or rear walls. Figure 1 Flat handle oven rack Figure 2 Offset oven rack Figure 3 Flat half oven rack - Closed position Figure 6 Figure 4 Flat half oven rack - Open position Figure 5 Effortless™ oven rack Figure 7 12 BEFORE SETTING OVEN CONTROLS The 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 1, 2 or 3 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 Figure 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 (Figure 1) and the other end in the hole in the rack connector bracket (Figure 2 and as in Figure 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 Figures 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. Door connector bracket Rack connector bracket Figure 2 Figure 1 Connector arm Oven rack Open oven door Figure 3 - Assembly of the Effortless oven rack TM Connector arm Connector arm Figure 4 Connector arm caution REMOVE ALL OVEN RACKS and parts 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 all 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 cooled and safe to touch before attempting to assemble or disassemble the Effortless™ Oven Rack system. Never pick up oven rack parts. Left and right door connector brackets with connector arm ends shown in locked position (pointing upwards)

Figure 5 Figure 6 - Effortless™ oven rack after assembly 13 setting oven controls Control pad features

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN. For satisfactory use of your oven, become familiar with the various features and functions of the oven as described below. detailed instructions for each feature and function follow later in this use & care guide. 1 2 18 2 5 8 0 delay start set clock bake time 1 3 6 1 delay start 2 bake time 1 18 2 5 8 3 6 9 cancel 3 6 4 7 8 bake 9 broil 10 11 quick convect preheat keep warm 12 4 3 set 4 clock pizza nuggets chicken self clean convect convert add a min 19 start 7 20 cancel 9 5 my 6 7 8 favorite bake 9 broil 10 11 powerplus convect preheat self clean convect convert keep warm 12 4 7 start pizza nuggets chicken add a min 19 0 20 13 14 15 16 17 13 14 15 16 17 Figure 1 - Model A 1. delay start pad--Use to program a Delayed Timed Bake or Delay Self-Cleaning cycle start time.



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**Baketimepad**--Use to enter the length of the baking time. 3. **Setclockpad**--Use to set the time of day. 4. **Timeron-offpad**--Use to set or cancel the Timer. The Timer does not start or stop cooking. 5. **Myfavoritepad(somemodels)**--Use to record a temperature setting for a cooking feature. 6. **Ovenlightpad**--Use to turn the oven light ON and OFF.

7. **Ovenlockoutpad**--Use to lock the oven door and the control panel pads. 8. **Bakepad**--Use to select the bake cooking feature. 9. **Broilpad**--Use to select the broil cooking feature. 10. **Convection pad**--Use to select between the Convection Bake and Convection Roast cooking features.

11. **Quickpreheatorpowerpluspreheatpad**--Use to quickly raise oven to cooking temperature.

Figure 2 - Model B 12. **Keepwarmpad**--Use to keep the dishes and food warm until served. 13. **Pizzapad(somemodels)**--Use to select the pizza cooking feature. 14. **Chickennuggetspad**--Use to select the chicken nuggets cooking feature. 15. **Self-Cleanpad**--Use to select the self cleaning feature. 16. **Convectionconvertpad**--Use to convert a regular recipe temperature to a convection temperature.

17. **Addminutepad(somemodels)**--Use to add a minute to the timer feature. 18. **Numericpad**--Use to enter temperatures and times. 19. **Startpad**--Use to start all oven features (not used with Oven Light). 20. **Cancelpad**--Use to cancel any oven feature previously entered except the time of day and minute timer. **IMPORTANTTHINGSTOKNOWBEFORE** setting anY oven cooking Feature This appliance has been factory pre-set to start any BAKE, CONVECTION BAKE, CONVECTION ROAST or PreHeat feature with the oven set temperature automatically set for 350°F. The BROIL feature is pre-set at 550°F.

However if desired, the oven set temperature may be adjusted at any time during the cooking process. You may also choose to add a BAKETIME or delay start with most of the functions listed above, unless specified in their corresponding section. **temPerature visual disPlaY** Your oven is equipped with a temperature visual display. When a cooking mode is set, the actual temperature will be shown in the display and will rise as the unit preheat. When the unit has reached its target temperature, a chime will sound to remind you to place the food in the oven. This feature will be active with some cooking modes; BAKE, CONVECTION BAKE, convection roast and PiZZa. note The lowest temperature that can be displayed is 100°F. 14 setting oven controls minimum and maximum control Pad settings All of the features listed below 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 acceptance beep on the Oven Lockout pad is delayed 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 PREHEAT BAKE BROIL CONVECTION BAKE CONVECTION ROAST PIZZA CHICKEN NUGGETS TIMER CLOCK TIME DELAY START BAKE  
 TIME SELF CLEAN TIME minimum temP. /time maximum temP. /time 170°F/77°C 550°F/288°C 170°F/77°C 550°F/288°C 400°F/205°C 550°F/288°C  
 300°F/149°C 550°F/288°C 300°F/149°C 550°F/288°C 300°F/149°C 550°F/288°C 0:01 Min. 11:59 Hr./Min. 0:01 Min. 11:59  
 Hr./Min. 1:00 Hr./Min.  
 12:59 Hr./Min. 0:00 Hr./Min. 23:59 Hr.  
 /Min. 1:00 Hr./Min. 12:59 Hr./Min.  
 0:00 Hr./Min. 23:59 Hr./Min. 0:01 Min. 5:59 Hr./Min. 0:01 Min. 5:59 Hr./Min.

2 hours 4 hours 12 24 12 24 12 24 12 24 Hr. Hr. Hr. Hr. Hr. Hr. Hr. Hr. Mode Mode Mode Mode Mode Mode Mode Mode setting tHe clock The set clock pad is used to set the clock. The clock may be set for 12 or 24 hour time of day operation.

The clock has been preset at the factory for the 12 hour operation. When the range is first plugged in, or when the power supply to the range has been interrupted, the timer in the display will flash. to set the clock (example below for 1:30) 1. Press set clock. "clo" will appear in the display.

2. Press 1 3 0 pads to set the time of day to 1:30. "clo" will stay in the display. 3. Press start.

"clo" will disappear and the clock will start. **CHANGINGBETWEEN12OR24HOURTIME oF daY disPlaY** 1. Press and hold set clock for 6 seconds. "clo" will appear in the display. 2. continue holding the pad until "12Hr daY" or "24Hr daY" appears in the display and the control beeps once. 3. Press self clean to switch between the 12 and 24 hour time of day display. The display will show either "12Hr daY" or "24Hr daY". 4.

Press start to accept the change or press cancel to reject the change. 5. Reset the correct time as described in to set the clock above. Please note that if the 24 hour time of day mode was chosen, the clock will now display time from 0:00 through 23:59 hours. 15 setting oven controls **SETTING CONTINUOUS BAKE OR 6 HOUR energy saving** The timer and self clean pads control the Continuous Bake or 6 Hour Energy Saving features. The oven control has a factory preset built-in 6 Hour Energy Saving feature that will shut off the oven if the oven control is left on for more than 6 hours. The oven can be programmed to override this feature for Continuous Baking. To set the control for Continuous Bake or 6 Hour EnergySavingfeatures 1. Press and hold timer for 6 seconds.

After 6 seconds "6Hr oFF" or "staY on" will appear in the display and the control will beep once.

2. Press self clean to switch between the 6 Hour Energy Saving and continuous bake features. Note: "6Hr oFF" in the display indicates the control is set for the 6 Hour Energy Saving mode and "staY on" indicates the control is set for the Continuous Bake feature. 3. Press start to accept the change (display will return to time of day) or press cancel to reject the change.

setting silent control oPeration The delaY start and self clean pads control the Silent Control operation feature. The Silent Control operation feature allows the oven control to be operated without sounds or beeps whenever necessary. If desired the control can be programmed for silent operation and later returned to operating with all the normal sounds and beeps. **Tochangecontrolfromnormalsoundoperationto silentcontroloperation** 1. To tell if your range is set for normal or silent operation press and hold delaY start.

"----" will appear and "delaY" will flash in the display. After 6 seconds "beeP on" or "beeP oFF" will appear in the display. 2. Press self clean to switch between normal sound operation and silent operation mode. The display will show either "beeP on" or "beeP oFF". Note: If "beeP on" appears, the control will operate with normal sounds and beeps. If "beeP oFF" appears, the control is in the silent operation mode. 3. Press start to accept the change or press cancel to reject the change. note: The control will always beep at the end of a minute timer and will beep when a set temperature has been reached, even if the control is set to silent operation.



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setting temperature display -- Fahrenheit or Celsius: The BROIL and self clean pads control the Fahrenheit or Celsius temperature display modes. The oven control can be programmed to display temperatures in Fahrenheit or Celsius. The oven has been preset at the factory to display in Fahrenheit. To change display from Fahrenheit to Celsius or Celsius to Fahrenheit 1. To tell if the display is set for Fahrenheit or Celsius press BROIL and hold it for 6 seconds; "550°" will appear and "BROIL" will flash in the display and a beep will sound. If "Fahrenheit" appears, the display is set to show temperatures in Fahrenheit. If "Celsius" appears, the display is set to show temperatures in Celsius. 2. Press self clean to switch between Fahrenheit or Celsius display modes. The display will show either "Fahrenheit" or "Celsius".

3. Press start to accept the change or press cancel to reject the change. 16 setting oven controls setting minute timer setting oven lockout Feature The pad controls the Oven Lockout feature. The Oven Lockout feature automatically locks the oven door and prevents the oven from being turned on. It does not disable the clock, Minute Timer or the interior oven lights.

To activate the Oven Lockout feature 1. Press and hold for 3 seconds. 2. After 3 seconds "door loc" will appear, a beep will sound and "door" will flash in the display. Once the oven door is locked the "door" and indicators will stop flashing and remain on along with the "loc".

To reactivate normal oven operation: 1. Press and hold for 3 seconds. After 3 seconds "door off" will appear and a beep will sound. The "door" will flash in the display until the oven door has and completely unlocked 2. The oven is again fully operational. The timer on/off pad controls the Minute Timer feature. The Minute Timer serves as an extra timer in the kitchen that will beep when the set time has run out. It does not start or stop cooking. The Minute Timer feature can be used during any of the other oven control functions.

Refer to "Minimum and Maximum Control Pad Settings" for time amount settings. to set the minute timer (example for 5 minutes) 1. Press timer on/off. "----" will appear and "timer" will flash in the display. 2. Press the number pads to set the desired time in the display. 3. Press start. The time will begin to count down with "5:00" and "timer" will stay in the display.

Note: If start is not pressed the timer will return to the time of day after 25 seconds. 4. When the set time has run out, "end" and "timer" will show in the display. The clock will sound with 3 beeps every 5 seconds until timer on/off is pressed.

to cancel the minute timer before the set time has run out 1. Press timer on/off. The display will return to the time of day. setting add 1 minute Feature (some models) The add 1 minute pad is used to set the Add 1 Minute feature.

When the add 1 minute pad is pressed, 1 minute is added to the Minute Timer feature if this feature is already active. If the Minute Timer feature is not active and the add 1 minute pad is pressed, the Minute Timer feature will become active and will begin counting down from 1 minute. 17 setting oven controls setting Quick or PowerPlus Preheat The Preheat pad controls the Quick or PowerPlus Preheat feature. The Preheat feature will bring the oven up to temperature and then indicate when to place the food in the oven. Use this feature when recipes call for preheating. Preheating is not necessary when roasting or cooking casseroles. The oven can be programmed to preheat at any temperature between 170°F to 550°F. Some food with short cooking duration may need more cooking time. To set the Preheat temperature for 375°F 1. Arrange the interior oven racks.

2. Press Preheat. "350" will appear in the display. If a preheat of 350°F is needed, press start. 3. Press 3 7 5. 4. Press start. "Pre" will be displayed while the oven is preheating. 5.

Press cancel when baking is complete or to cancel the preheat feature. TM SETTING BAKE The BAKE pad controls normal baking. If a rapid preheating is preferred, refer to the PowerPlus Preheat feature for instructions. The oven can be programmed to bake at any temperature from 170°F to 550°F.

Baking Tips: · Preheat your oven before using the bake mode.

· During preheat, the bake burner only is used to heat the oven. · Use only one rack and center the pans as much as possible on rack 2 or 3. · If using two racks, place the oven racks in positions 1 and 3. · Allow 2" to 4" (5,1 to 10,2cm) around the utensil(s) for proper air circulation. · Be sure the pans do not touch each other, the door, sides or back of the oven.

To set the Bake Temperature to 375°F 1. Arrange interior oven racks. 2. Press BAKE, "350" will appear in the display. If a bake of 350°F is needed, press start. 3. Press 3 7 5. 4. Press start. The actual temperature will be displayed.

A beep will sound once the oven temperature reaches 375°F and the display will show "375°". 5. Place food in the oven. note After the oven has reached the desired temperature (this example, 375°F) the control will beep and the "Pre" light will turn off, the BAKE feature will activate and oven target temperature will be displayed. If you missed hearing the beep, you can tell that the oven has reached preheat temperature if you see the oven temperature showing in the oven display. Once the oven has preheated, place food in the oven. The preheat temperature can only be changed while the "Pre" message is displayed. To change Preheat temperature while oven is preheating (ex: changing from 375°F to 425°F) If it is necessary to change the preheat temperature while the oven is preheating to the original temperature: 1. While preheating, press Preheat. "375" will appear in the display.

2. Enter the new preheat temperature. Press 4 2 5. 3. Press start.

"Pre" will be shown in the display. Note: A beep will sound once the oven temperature reaches 425°F and the display will show "425°". 4. When baking is complete press cancel. note Pressing cancel will stop the feature at any time.

To change the Bake Temperature (example: changing from 375°F to 425°F) 1. After the oven has already been set to bake at 375°F and the oven temperature needs to be changed to 425°F, press BAKE and "375" will appear in the display. 2. Press 4 2 5. 3. Press start. note After 6 minutes, the convection fan will be activated during the first rise of temperature to allow the oven to reach its target temperature faster. 18 setting oven controls SETTING CONVECTION BAKE This mode of cooking enables you to obtain the best culinary results when baking with multiple pans and racks. Multiple rack baking may slightly increase cook time for some foods but the overall result is time saved.



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Some food may cook faster and more evenly with Convection Bake.

Convection baking uses the bake burner, the convection element and a fan to circulate the oven's heat evenly and continuously within the oven. The oven can be programmed for Convection baking at any temperature between 300°F to 550°F with a default temperature of 350°F. ConvectionBakingTips: Oven Rack Positions Figure 2 To set the oven for Convection Bake and temperature to 375°F 1. Arrange interior oven racks. 2. Press convect. "convect" and "BAKE" will flash and "350" will appear in the display. If a Convection Bake of 350°F is needed, press start. 3. Press 3 7 5.

"convect" and "BAKE" will keep flashing and "375°" will appear in the display. 4. Press start. The actual oven temperature will be displayed and after 6 minutes the fan icon will appear in the display. A beep will sound once the oven temperature reaches 375°F and the display will show "375°", "convect", "BAKE" and the fan icon.

5. Place food in the oven. 4th Rack position 3rd Rack position 2nd Rack position 1st Rack position · Always preheat your oven before using the Convection · During preheat, the bake burner, convection element · Bake mode. and the convection fan are used in cycle to quickly heat the oven. If your recipe cooking temperature has already been converted for convection baking there is no need to reduce your oven temperature.

If your recipe has not had the temperature converted for convection baking you can easily reduce using the Convection Convert feature. Please see Convection Convert section on next page for further instruction on temperature conversion. Use tested recipes with times adjusted for convection baking when using this mode. Time reductions will vary depending on the amount and type of food to be cooked. When using Convection Bake with a single rack, place oven rack in position 2 or 3. If cooking on two racks, place the oven racks in positions 1 and 3. If cooking on three racks, place the oven racks in positions 1, 3 (offset rack) and 4 if the offset rack is available or place on positions 2, 3 and 4 if not available. Most bakeries (except cakes) should be baked on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster. · · note Pressing cancel will stop the feature at any time.

Benefits of Convection Bake: -- Multiple rack baking. -- Some foods may cook faster, saving time and energy. -- No special pans or bakeware needed. · · note The convection fan will start 6 minutes after the oven is set for Convection Bake. The display will show an icon of rotating fan within a square. This rotating fan icon indicates when the Convection Fan is operating. Air circulation during Convection Bake Figure 1 19 setting oven controls setting convection convert The Convection Convert pad is used to automatically convert a standard baking recipe for convection baking. When set properly, this feature is designed to display the actual converted (reduced) temperature in the display. Convection Convert may ONLY be used with a Convection Bake cooking mode. It can be used with the features Delay Start and Bake Time (see their sections for directions).

If convection conversion is used with the Bake Time and Delay Start features, "cF" (check food) will be displayed when 75% of the bake time complete. At this time the oven control will sound 3 long beeps at regular intervals until baking had finished. When the bake time has completely finished the control will display "end" and beep at regular interval until the cancel pad is pressed. setting convection roast This mode is best for cooking tender cuts of beef, lamb, pork and poultry. Use this mode when cooking speed is desired.

The Convection Roasting gently browns the exterior and seals in the juices. Convection roasting uses the hidden bake burner, the hidden convection element and a fan to circulate the oven's heat evenly and continuously within the oven. The oven can be programmed for Convection Roasting at any temperature between 300°F to 550°F with a default temperature of 350°F. ConvectionRoastingTips: · Use a broiler pan and grid, and a roasting rack (available by mail order). The broiler pan will catch grease spills and the grid will help prevent spatters.

The roasting rack will hold the meat. · Place an oven rack on rack position 1 (offset rack if available). · No preheat is needed in convection roast. · Make sure the roasting rack is securely seated on the grid in the broiler pan. The roasting rack fits on the grid allowing the heated air to circulate under the food for even cooking and helps to increase browning on the underside (available by mail order only). · There is no need to reduce the convection temperature or to use the Convection Convert feature with this cooking mode. · do not use the broiler pan without the grid or cover the grid with aluminum foil (available by mail order). · Always pull the rack out to the stop position before removing food. · Position food (fat side up) on the roasting rack.

To set a Convection Roast Temperature of 375°F: 1.

Arrange oven racks and place food in the oven. 2. Press convect; "350" will be displayed; "convect" and "BAKE" will flash. 3. Press convect again; "350" will be displayed; "convect" and "roast" will flash. 4. Enter the desired roasting temperature using the number pads 3 7 5. 5. Press start; The actual oven temperature will be displayed along "convect" and "roast". After 6 minutes, the fan icon will appear in the display.

note To use this feature with the BAKETIME option, the BAKE time pad must be pressed before the convection convert pad.

To set the oven for Convection Bake with a standard baking recipe temperature of 400°F: 1. Arrange interior oven racks. 2. Press convect.

"convect" and "BAKE" will flash and "350" will appear in the display. 3. Press 4 0 0. "convect" and "BAKE" will keep flashing and "400°" will appear in the display. 4.

Press convection convert. As soon as the convection convert pad is pressed, the oven will start heating. The temperature displayed will be 25°F lower than what it used to be. The actual oven temperature will be displayed and after 6 minutes the fan icon will appear in the display. A beep will sound once the oven temperature reaches 375°F and the display will show "375°", "convect", "BAKE" and the fan icon. 5. Place food in the oven. note When using a Bake Time under 20 minutes, the Convection Convert will not beep and display the "cF" message. note Pressing cancel will stop the feature at any time. note 20 The convection fan will start 6 minutes after the oven is set for Convection.



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The display will show an icon of rotating fan within a square. This rotating fan icon indicates when the Convection Fan is operating. setting oven controls  
SETTINGBAKETIME Bake Time allows the oven to be set to cook for a specific length of time and shut off automatically. The oven will shut off and will beep  
when the countdown is finished. This feature can be used with Bake, Convection Bake, Convection Roast, Pizza and Chicken Nuggets cooking modes.

Toprogramtheoventobeginbakingimmediately and to shut off automatically (example: BAKE at 350°Ffor30minutes): 1. Be sure the clock is set for the correct  
time of day. 2. Arrange interior oven rack(s) and place the food in the oven. 3.

Press BAKE, "350" will appear in the display. 4. Press start. The actual oven temperature will appear in the display. 5.

Press BAKETIME. "----" will appear in the display. 6. Enter the desired baking time by pressing 3 0. 7.

Press start. Once the Timed Bake feature has started, the current time of day will appear in the display. setting delaY start

TheBAKE, CONVECTIONBAKE, BAKETIME and delaY start pads control the Delayed Time Bake feature. The automatic timer of the Delayed Time Bake will  
turn the oven on and off at the time you select in advance. note If your clock is set for normal 12 hour display mode the Delayed Timed Bake or Delayed

Timed Convection Bake cycle can never be set to start more than 12 hours in advance. To set for Delayed Timed Bake or Delayed Timed Convection Bake

12-24 hours in advance set the control for the 24 hour time of day display mode. ToprogramtheovenfordelayedBAKEstartime

(example:bakingat375°F,startingat5:30): 1. Be sure that the clock is set with the correct time of day. 2. Arrange interior oven rack and place the food in the  
oven.

3. Press BAKE. "350" will appear in the display. 4. Enter the desired temperature; pressing 3 7 5. 5. Press start. The actual oven temperature will appear in  
the display. 6. Press delaY start.

7. Enter the desired start time; pressing 5 3 0. 8. Press start. When Delayed Time Bake starts, the set oven temperature will appear, "delaY", "BAKE" and the  
current time of day will appear in the display.

note Baking time can be set for any amount of time between 1 minute to 6 hours. @@@@7. @@@Oven starts to bake at the previously selected  
temperature. @@@@Whenthe timedbake finishes: 1. "end" and the time of day will show in display.

The oven will shut off automatically. 2. The control will beep 3 times. @@@@The keep Warm pad turns ON the Keep Warm feature and will  
maintain an oven temperature of 170°F (77°C). The Keep Warm feature will keep oven baked foods warm for serving up to 3 hours after cooking has finished.

After3hourstheKeepWarmfeaturewillshuttheovenOFF. The Keep Warm feature may be used without any other cooking operations or can be set to turn ON  
automatically after a BAKE TIME or DELAYEDBAKETIME. @@@@. Do not use the Keep Warm feature to heat cold food.

@@@@Arrange interior oven racks and place food in oven. 2.

Press keep Warm. "Hld" will appear in the display. @3. Press start. The oven icon will appear in the display. 4. To turn OFF the KEEP WARM at any time  
press cancel. TosetKeepWarmtoturnONautomatically: 1. Arrange interior oven racks and place food in oven. Set the oven properly for BakeTimeorDelayed  
BakeTime.

(See their respective sections for more details). 2. Press keep Warm. @3. Press start.

"Hld" will disappear and the temperature will be displayed. @4. @Arrange interior oven racks. 2. Press PiZZa pad.

"Fro" will appear in the display. @3. Press start. @4. Place the pizza in the oven when the beep is heard. 5. If needed, enter a BAKETIME (see its  
section for further details). 6. To turn OFF the Pizza feature at any time press cancel. TosetPizzaforafreshpizza: 1.

Arrange interior oven racks. 2. Press PiZZa pad twice. "Frh" will appear in the display. @3. Press start. @4. Place the pizza in the oven when the beep  
is heard. 5. If needed, enter a BAKETIME (see its section for further details).

6. @@@@. For larger chicken tenders, follow the preheating and baking instructions on the box and only use a single rack. For a single rack, use  
rack position 2. For multiple racks, use rack positions 2 and 3. to set chicken nuggets: 1.

Arrange interior oven racks and place food in oven. 2. Press cHicken nuggets pad. "cHi" will appear in the display. @If a different Bake Time than 18  
minutes is required, press BAKETIME and enter the desired time (or 0 for an untimed baking).

3. Press start. The fan icon will appear in the display after 6 minutes. 4. To turn OFF the Chicken Nuggets feature at any time press cancel.

SETTINGMYFAVORITE(somemodels) The My Favorite setting allow you to save your most frequently used or most complex cooking sequence. This feature  
will save the cooking mode, the target temperature and the bake time (if any). The oven can recall a cooking sequences from its internal memory, which is  
easily accessible from a one touch button. This function can be used with Bake, Convection Bake, Convection Roast and Preheat. TosaveaFavorite (example  
is a 450°F Bake for 30 minutes): 1.

Press BAKE. The default temperature will appear in the display. 2. Enter temperature needed; 4 5 0. 3. Press start. 4. Press BAKETIME. 5. Enter time  
needed; 3 0.

6. Press start. 7. Press and hold for 3 seconds mY Favorite pad. The icon will be shown to confirm your setting has been saved.

TorecallaFavorite: 1. Press mY Favorite pad. 2. Press start. note Recalling a Favorite can only be done when the oven is not currently in operation.

TooverwriteaFavorite: 1. To overwrite My Favorite simply start a new cooking sequence and save it as shown in example above. The new My Favorite  
settings will overwrite the old ones. TodeleteaFavorite: 1. Press the mY Favorite pad to delete for 3 seconds while the oven is not in operation and no cooking  
mode has been set. The icon will disappear. note The Chicken Nuggets feature is automatically programmed to activate the Keep Warm feature when the

cooking is finished. "Hld" will be displayed for a maximum of 3 hours. See the Keep Warm feature for more information. 23 setting oven controls  
SETTINGBROIL This mode is best for meats, fish and poultry up to 1" thick.

Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven. The high heat cooks quickly and gives a rich, brown  
outer appearance. The BROILpad controls the Broil feature. An optional Searing Grill, Broiler Pan and Insert are available via the enclosed accessories  
brochure (Figure 1 & 2). The optional broil pan and broil pan insert used together allow dripping grease to drain and be kept away from the high heat of the  
oven broiler. The oven can be programmed to broil at any temperature from 400°F to 550°F with a default temperature of 550°F. BroilingTips: For  
optimum browning, preheat the broil burner for 5 minutes.



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· Broil one side until the food is browned; turn and cook on the second side. Season and serve. · Always pull the rack out to the "stop" position before turning or removing food.

· Always use the broiler pan and its cover when broiling. It allows the dripping grease to be kept away from the high heat of the broil element (see Figure 1).  
@@ · do not use the broil pan without the insert. @@TosetaBroilof500°F: 1. Place the broiler pan insert on the broiler pan.  
Then place the food on the broiler pan insert. do not use the broiler pan without the insert. do not cover the broiler insert with foil. The exposed grease could ignite. 2.

Arrange the interior oven rack. 3. Press BROIL. "550" will appear in the display. 4. Press 5 0 0. @@5. Press start. The oven will begin to broil. "500" will appear in the display.

6. Preheat for 5 minutes before broiling. 7. Place the broiler pan on the rack. Be sure to center the broiler pan directly under the broiler element. make sure the oven door is closed. 8. @@ Season and serve. @@9. To stop broiling press cancel.

@@@do not put water or flour on the fire. @@@@The Sabbath feature may only be used with the BAKE pad. @@@@This will override the factory preset 6-Hour Energy Saving feature. If the oven light will be needed during the Sabbath, press oven light 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. To Program the Oven to Begin Baking Immediately & activate the Sabbath feature (example: baking at 350°F) 1. Be sure that the clock is set with the correct time of day. 2. Place the food in the oven.

3. Press BAKE. "350" appears in the display. 4. Press start. The actual oven temperature appears in the display. 5. If you desire to set the oven control for a Bake Time or Delayed Bake Time do so at this time. If not, skip this step and continue to step 7. Refer to the Bake time / delay start section for complete instructions.

Remember the oven will shut down after using Bake time or delay start and therefore may only be used once during the Sabbath/Jewish Holidays. 6. The oven will turn ON and begin heating. 7. Press and hold both the BAKE TIME and delay start pads for at least 3 seconds. "sab" will appear in the display. Once "sab" appears in the display the oven control will no longer beep or display any further changes and the oven is properly set for the Sabbath feature. 8. The oven may be turned OFF at any time by first pressing cancel pad (this will turn the oven OFF only). To turn OFF the Sabbath feature press and hold both the BAKE time and delay start pads for at least 3 seconds.

"sab" will disappear from the display. SETTING THE SABBATH FEATURE (for use on important It is not advised to attempt to activate any other program feature other than BAKE while the Sabbath feature is active. ONLY the following key pads will function after setting the Sabbath feature; 0 to 9, BAKE, start & cancel. All other keypad pads should not be used once the Sabbath feature is properly activated. note You may change the oven temperature once baking has started by pressing BAKE, the numeric key pads for the temperature you want (example for 425°C press 4 2 5) and then pressing start twice (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. Should you experience a power failure or interruption, the oven will shut off. When power is returned, "sF" (Sabbath Failure) will be displayed and the oven will not turn back on automatically. If your food was nearly fully cooked, you may allow the trapped heat in the oven to finish the cooking process. Otherwise, you should remove the food when the power failure occurs, because you may only start the oven once during the Sabbath/Jewish Holidays.

After the Sabbath observance turn OFF the Sabbath feature and the oven may be used with all normal functions. After the Sabbath observance turn OFF the Sabbath feature. Press and hold both the BAKE TIME and delay pads for at least 3 seconds. "sab" will disappear from the display and the oven may be used with all normal functions. 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>. 25 setting oven controls adjusting oven temperature The temperature in the oven has been pre-set at the factory. When first using the oven, be sure to follow recipe times and temperatures. If you think the oven is cooking too hot or too cool for the temperature you select, you can adjust the actual oven temperature to be more or less than what is displayed.

Before adjusting, test a recipe by using a temperature setting that is higher or lower than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed. oven light The oven is equipped with 2 oven lights. The oven lights will turn on automatically, when the oven door is opened. The oven light may be turned on when the door is closed by using the oven light pad located on the control panel. The oven light key will toggle the lights at full intensity. To toggle the Oven Lights ON and OFF: 1. Press oven light. note The oven temperature adjustments made with this feature will not change the Self-Clean cycle temperature or the Broil temperature. To adjust the oven temperature higher 1.

Press BAKE for 6 seconds. "uPo 0" (offset temperature setting, 0 by default) will appear in the display. 2. To increase the temperature use the number pads to enter the desired change (Example 30°F) 3 0. The temperature may be increased as much as 35°F (19°C).

3. Press start to accept the temperature change and the display will return to the time of day. Press cancel to reject the change if necessary.

To adjust the oven temperature lower 1. Press BAKE for 6 seconds.

"uPo 0" (offset temperature setting, 0 by default) will appear in the display. 2. To decrease the temperature use the number pads to enter the desired change (Example -30°F) 3 0 and then press self clean to toggle the minus sign. The temperature may be decreased as much as 35°F (19°C). 3. Press start to accept the temperature change and the display will return to the time of day. Press cancel to reject the change if necessary. The interior oven lights are 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 lights, see "Changing the oven light" in the care & cleaning section.

note The oven temperature adjustments are permanent and will stay forever in the unit memory unless you manually change it again. Even a power outage will not reset these changes. Follow the same procedure again if you wish to change it to a different setting.



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26 setting oven controls 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. What to Expect during Cleaning While the oven is in operation, the oven heats to temperatures much higher than those used in normal cooking. Sounds of metal expansion and contraction are normal. Odor is also normal as the food soil is being removed. Smoke may appear through the oven vent. If heavy spillovers are not wiped up before cleaning, they may flame and cause more smoke and odor than usual. This is normal and safe and should not cause alarm.

If available, use an exhaust fan during the self-cleaning cycle. Important Adhere to the following cleaning precautions: · **DONOT** use oven cleaners or oven protective coatings in or around any part of the oven interior. · **DONOT** 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.

· **DONOT** use any cleaning materials on the oven door gasket. Doing so could cause damage. · 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 will no longer slide in and out of the oven cavity effortlessly. · Remove any excessive spillovers in the oven cavity 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. 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.

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 line the oven walls, racks, bottom or any other part of the range with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven). 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. note See additional cleaning information for the oven door in the general care & cleaning section. do **HAND CLEAN FRAME** do not **HAND CLEAN OVEN DOOR GASKET** do **HAND CLEAN DOOR** 27 setting oven controls **SETTING SELF-CLEAN CYCLE TIME LENGTH** The self clean pad controls the Self-Cleaning feature. If you are planning to use the oven directly after a self-clean cycle remember to allow time for the oven to cool down and the oven door to unlock. This normally takes about one hour. So a 3 hour self-clean cycle will actually take about 4 hours to complete.

\*It is recommended to use a 2 hour self-clean cycle for light soils, a 3 hour cycle for average soils, and a 4 hour cycle for heavy soils (to assure satisfactory results). To set the controls for a 3 hour Self-Cleaning cycle to start immediately and shut off automatically 1. Be sure the clock is set with the correct time of day and the oven door is closed. 2. Press self clean.

"cln" and "3:00" Hr will show in the display. The control will automatically clean for a 3 hour period (default self-cleaning cycle time). The self clean and delay start pads controls the Delayed Self-Clean operation. The automatic timer will turn the oven on and off at the time you select in advance. To set the control for the Self-Cleaning Cycle to start at a delayed time and shut off automatically (example: 3 hour self-clean cycle to start at 4:30) 1. Be sure the clock is set with the correct time of day and the oven door is closed. 2. Press self clean. "cln" and "3:00" Hr will show in the display. The control will automatically clean for a 3 hour period.

note If a 2 or 4 hour clean time is desired, press self clean multiple times to toggle between 2, 3 or 4 hours. 3. Press start. "door loc" will appear, a beep will sound and the "door" and icon will flash; the letters "cln" will appear in the display as soon the door is locked. 4. Press delay start. Enter the desired start time using the number pads 4 3 0. 5. Press start. "delay", "door" and icon icons will remain on.

6. As soon as the control is set, the motor driven oven door lock will begin to close automatically. Once the door has been locked the "door" and icon indicator light will quit flashing and remain on. 7. The control will start the self-cleaning at the set start time, for the period of time previously selected. At that time, the icon "delay" will go out; "cln" and oven icon will appear in the display. When the Self-Clean Cycle is Completed 1. "Hot" will appear in the display. The time of day, the "door" and icon will remain in the display. 2.

Once the oven has cooled down for approximately 1 HOUR, "door oPn" will appear and the "door" and icon will flash until the door is unlocked, the oven door can then be opened and the timer will revert back to the time of the day. Stopping or Interrupting a Self-Cleaning Cycle If it becomes necessary to stop or interrupt a self-cleaning cycle due to excessive smoke or fire in the oven: 1. Press cancel. 2. The oven door can only be opened after the oven has cooled down for approximately 1 HOUR, "door oPn" will appear and the "door" and icon will flash until the door is unlocked, the oven door can then be opened and the timer will revert back to the time of the day. note If a 2 or 4 hour clean time is desired, press self clean multiple times to toggle between 2, 3 or 4 hours. 3. Press start. "door loc" will appear, a beep will sound and the "door" and icon will flash; the letters "cln" will remain on in the display. 4.

As soon as the control is set, the motor driven oven door lock will begin to close automatically. Once the door has been locked the "door" indicator light and icon will stop flashing and remain on. Also, the oven icon will appear in the display.



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