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You can read the recommendations in the user guide, the technical guide or the installation guide for FRIGIDAIRE FPEW2785KF. You'll find the answers to all your questions on the FRIGIDAIRE FPEW2785KF in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual FRIGIDAIRE FPEW2785KF
User guide FRIGIDAIRE FPEW2785KF
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Instructions for use FRIGIDAIRE FPEW2785KF
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FRIGIDAIRE

All about the

Use & Care

of your Wall Oven



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Manual abstract:

@@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 © 2009 Electrolux Canada Corp. All rights reserved Printed in United States Dual fan model shown only. note Please attach sales receipt here for future reference.

Please record your model and serial numbers below for future reference. Model Number: Serial Number: Purchase Date: versión en español Si desea obtener una copia en español de este Manual del Usuario, sírvase escribir a la dirección que se incluye a continuación. Solicite la P/N 318203624E. Spanish Use & Care Manual Electrolux Home Products P. O.

Box 212378 Augusta, GA 30917 2 imPortant saFetY instructions read all instructions before using this appliance. Save these instructions for future reference. Warning · All appliance can tip. · 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. · 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 such as removal of panels, wire covers or any other permanent part of the appliance. · Storage on Appliance. Flammable materials should not be stored 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 appliance. Flammable materials may explode and result in fire or property damage. · Remove the oven door from any unused appliance if it is to be stored or discarded. 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. · 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 Electrical Code No. 70 - latest edition in the united states, or csa c22.1, Part 1 in canada, and local code requirements. Install only per installation instructions provided in the literature package for this appliance. 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. Warning stepping, leaning, sitting or pulling down on the door of this appliance can result in serious injuries and may also cause damage to the appliance. Do not allow children to climb or play around the appliance. · Storage in or on Appliance--Flammable materials should not be stored in an 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, in or near the appliance. 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. Warning Do not use the oven for storage. 3 imPortant saFetY instructions 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. · 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. · DO NOT TOUCH INTERIOR OVEN ELEMENTS OR interior surFaces oF tHe oven until tHeY Have cooled. The oven heating elements may be hot even though the elements are dark in color. Areas near the elements 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 oven vent openings, 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. imPortant saFetY instructions For using Your oven · Use Care When Opening an Oven Door--Stand to the side of the appliance when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven. · Keep Oven Vent Ducts Unobstructed.

The wall oven is vented at the center trim under the control panel. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items near the oven vent. These items could melt or ignite. · Placement of Oven Racks.

Always place oven racks in desired location while oven 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 element 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.



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However if desired, the oven set temperature may be adjusted at any time during the cooking process. You may also choose to add a BAKE time 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. 11 setting oven controls **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. **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 Energy Saving features 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. **chAnging BetWeen 12 or 24 Hour time 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. **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 "Fahrnht" 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 "Fahrnht" or "celsius". 3. Press start to accept the change or press cancel to reject the change. 12 setting oven controls 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 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" and 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 oPn" 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. **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. to change control from normal sound operation to silent control operation 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.



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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. models) setting add 1 minute Feature (some 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. 13 setting oven controls setting PowerPlus™ or QUICK PreHeat The PreHeat pad controls the 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. TM SETTING BAKE The BAKE pad controls normal baking. If a rapid preheating is preferred, refer to the PowerPlus™ or QUICK 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 3 elements and the convection fan are used in cycle to quickly 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 2 and 4. · 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. 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. 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 While in preheat mode, the convection fan will be activated during the first rise of temperature to allow the oven to reach its target temperature faster. The Bake, Broil and Convection elements will also cycle for a better heat distribution. note During the first rise of temperature, the convection fan will be activated to allow the oven to reach its target temperature faster. The Bake, Broil and Convection elements will also cycle for a better heat distribution. 14 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. Some food may cook faster and more evenly with Convection Bake. Convection baking uses the three elements 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 170°F to 550°F with a default temperature of 350°F. Convection Baking Tips: Dual fan model shown only.

4th Rack position 3rd Rack position 2nd Rack position 1st Rack position · Always preheat your oven before using the Convection · During preheat, the 3 elements and the convection fan · Bake mode. 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 multiple racks, place the oven racks in positions 2 and 4 or 1, 3 (offset rack) and 4. 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. Oven Rack Positions Figure 2 To set the oven for Convection Bake and temperature to 375°F 1. Arrange interior oven racks. 2. Press convection.

"convection" 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. "convection" and "BAKE" will keep flashing and "375°" will appear in the display. 4. Press start. The actual oven temperature and the fan icon will be displayed. A beep will sound once the oven temperature reaches 375°F and the display will show "375°", "convection", "BAKE" and the fan icon. 5.

Place food in the oven. · note Pressing cancel will stop the feature at any time. Benefits of Convection Bake: -- Multiple rack baking.



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-- Some foods cook faster, saving time and energy. -- No special pans or bakeware needed.

· note The convection fan will start AS SOON AS 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. The Bake, Broil and Convection elements will also cycle for a better heat distribution. Dual fan model shown only.

Air circulation during Convection Bake Figure 1 15 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, park 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 element, the hidden convection element, the broil 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 170°F to 550°F with a default temperature of 350°F. Convection Roasting Tips: · 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 splatters. The roasting rack will hold the meat. · Place an oven rack on rack position 1 (offset rack). · 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 convection; "350" will be displayed; "convection" and "BAKE" will flash. 3. Press convection again; "350" will be displayed; "convection" 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, "convection", "roast" and the fan icon will be displayed. The Bake, Broil and Convection elements will also cycle for a better heat distribution. note To use this feature with the BAKE TIME 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 convection. "convection" and "BAKE" will flash and "350" will appear in the display.

3. Press 4 0 0. "convection" 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 and the fan icon will be displayed. A beep will sound once the oven temperature reaches 375°F and the display will show "375", "convection", "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 The Bake, Broil and Convection elements will cycle for a better heat distribution. 16 setting oven controls setting convection Broil (some models) Use this mode for thicker cuts of meat, fish and poultry.

The Convection Broiling gently browns the exterior and seals in the juices. Convection broiling uses the broil element and a fan to circulate the oven's heat evenly and continuously within the oven. The oven can be programmed for Convection Broiling at any temperature between 300°F to 550°F with a default temperature of 550°F. Convection Broiling Tips: · For optimum browning, preheat the broil element for 5 minutes. @@Season and serve.

@@ · Always use a broiler pan and its grid when broiling (available by mail order). It allows the dripping grease to be kept away from the high heat of the broil element. · do not use the broil pan without the insert (available by mail order). DO NOT cover the broil pan insert with foil. The exposed grease could catch fire. @@ · Convection broiling is generally faster than conventional broiling. Check for doneness at the minimum recommended time. To set a Convection Broil Temperature of 500°F: 1. Arrange oven racks. 2.

Press convection; "350" will be displayed; "convection" and "BAKE" will flash. 3. Press convection again; "350" will be displayed; "convection" and "roast" will flash. 4. Press convection again; "550" will be displayed; "convection" and "Broil" will flash. 5. Enter the desired roasting temperature using the number pads 5 0 0. 6. Press start; "550", "convection", "Broil" and the fan icon will be displayed. 7.

After 5 minutes of preheat, place food in the oven. note Pressing cancel will stop the feature at any time. Accessories available via the enclosed brochure: Broiler insert searing grill Warning Should an oven fire occur, leave the oven door closed and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher. do not put water or flour on the fire.

Flour may be explosive and water can cause a grease fire to spread and cause personal injury. Broiler Pan Broiler Pan & insert Figure 1 Figure 2 caution Always use this cooking mode with the oven door closed or the convection fan will not turn on. Electric Oven Convection Broiling Table Recommendations Food Item Steak 1" thick Pork Chops 3/4" thick Chicken - Bone In Chicken - Boneless Fish Shrimp Hamburger 1" thick Rack Position 3rd or 4th 3rd or 4th 3rd or 4th 3rd 3rd or 4th 3rd 3rd or 4th 3rd or 4th Temperature Setting 550° F 550° F 550° F 450° F 450° F 500° F 550° F 550° F 550° F Cook Time 1st side 6:00 7:00 8:00 20:00 8:00 13:00 5:00 9:00 10:00 2nd side 4:00 5:00 6:00 10:00 6:00 7:00 8:00 Doneness Rare Medium Well Well Well Well Well Medium Well 17 setting oven controls SETTING BAKE TIME Bake Time allows the oven to be set to cook for a specific length of time and shut off automatically.



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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.

To program the oven to begin baking immediately and to shut off automatically (example: BAKE at 350°F for 30 minutes): 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 BAKE TIME. "-- --" 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 The BAKE, CONVECTION BAKE, BAKE TIME 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. To program the oven for a delayed BAKE start time (example: baking at 375°F, starting at 5:30): 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. The time remaining can be shown in the timer section of the display by pressing BAKE TIME at any moment of the cooking. Press cancel when baking has finished or at any time to cancel the Timed Bake feature. @.7. @@ Oven starts to bake at the previously selected temperature. @@@@When the timed bake 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 high heat cooks quickly and gives a rich, brown outer appearance. The Broil pad controls the Broil feature.

@@@@@@@@@@@@@@Season and serve. @@. Always use the broiler pan and its cover when broiling. @@@@. do not use the broil pan without the insert.

do not cover the broil pan insert with foil. The exposed grease could catch fire. @@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 and 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 in the broil stop position (see Figure 1). 3. Preheat for 2 minutes before broiling. 4. Press Broil.

"550" will appear in the display. 5. Press 5 0 0. @@.6. Press start. The oven will begin to broil. "500°" will appear in the display. 7. @@Season and serve. note: Always pull the rack out to the stop Broil Stop Position position before turning Figure 1 or removing food.

8. To stop broiling press cancel. note To assure your electronic controls safety when broiling with the oven door in broil position, an high speed cooling fan will blow air through the trims above the door(s). Warning Broiler Pan Broiler Pan & insert Figure 2 Rack Position 3rd or 4th 3rd or 4th 3rd or 4th 3rd 3rd or 4th 3rd 3rd 3rd or 4th 3rd or 4th Figure 3 Temperature Setting 550° 550° 550° 450° 450° 500° 550° 550° 550° F F F F F F F F F F Should an oven fire occur, leave the oven door closed and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher.

do not put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury. Cook Time 1st side 6:00 7:00 8:00 20:00 8:00 13:00 5:00 9:00 10:00 2nd side 4:00 5:00 6:00 10:00 6:00 7:00 8:00 Electric Oven Broiling Table Recommendations Food Item Steak

1" thick Pork Chops 3/4" thick Chicken - Bone In Chicken - Boneless Fish Shrimp Hamburger 1" thick Doneness Rare Medium Well Well Well Well Well Medium Well 19 setting oven controls SETTING CHICKEN NUGGETS The CHICKEN NUGGETS pad has been designed to give optimum cooking performance when cooking your favorite chicken nuggets. The Chicken Nuggets pad is preset for a Convection Bake at (400°F) with a Bake Time of 18 minutes, ending with a Keep Warm setting. If needed, a different target temperature or Bake Time than the presets can be entered.

chicken nuggets tips: · For most type of chicken nuggets, preheating is not required and the preset baking time of the feature will give you optimum results. · 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 temperature than 400°F is needed, enter the temperature now, using the keypad digits.

If a different Bake Time than 18 minutes is required, press BAKE TIME and enter the desired time (or 0 for an untimed baking). 3. Press start. The fan icon will appear in the display. 4. To turn OFF the Chicken Nuggets feature at any time press cancel. setting PiZZa (some models) The PiZZa pad has been designed to give optimum cooking performance when cooking your favorite pizza. The Pizza pad let you choose a preset between a frozen pizza (425°F) and a fresh pizza (400°F). If needed, a different target temperature than the presets can be entered. Some fresh pizza request using a broil feature for a few minutes, but this is not part of the Pizza pad presets.

Pizza tips: · Follow the instructions on the box for preheating and · baking times. For optimum cooking results, only bake one pizza at once on rack position 2. Check the pizza at 75% of the maximum cook time listed on the package. to set Pizza for a frozen pizza: 1. Arrange interior oven racks.

2. Press PiZZa pad. "Fro" will appear in the display. If a different temperature than 425°F is needed, enter the temperature now, using the keypad digits. 3. Press start. The fan icon and the actual oven temperature will appear in the display.



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4. Place the pizza in the oven when the beep is heard. 5. If needed, enter a BAKE TIME (see its section for further details). 6. To turn OFF the Pizza feature at any time press cancel. to set Pizza for a fresh pizza: 1. Arrange interior oven racks.

2. Press PiZZa pad twice. "Frh" will appear in the display. If a different temperature than 400°F is needed, enter the temperature now, using the keypad digits. 3. Press start. The fan icon and the actual oven temperature will appear in the display. 4. Place the pizza in the oven when the beep is heard. 5. If needed, enter a BAKE TIME (see its section for further details). 6. To turn OFF the Pizza feature at any time press cancel. 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. 20 setting oven controls SETTING KEEP WARM This mode is best for keeping oven baked foods warm for serving after cooking has finished. 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. After 3 hours the Keep Warm feature will shut the oven OFF.

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 DELAYED BAKE TIME. Keep Warm Tips: setting mY Favorite (some models) 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. To save a Favorite (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 BAKE TIME. 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. To recall a Favorite: 1. Press mY Favorite pad. 2. Press start.

· Always start with hot food. · Do not use the Keep Warm feature to heat cold food. · Food in heat-safe glass and glass ceramic containers · may need higher temperature settings compared to food in regular containers. Avoid repeated openings of the oven, it will allow hot air to escape and the food to cool. Aluminum foil may be used to cover food to increase moisture content.

To set Keep Warm: 1. Arrange interior oven racks and place food in oven. 2. Press KEEP WARM. "Hld" will appear in the display. Note: If no pad is touched within 25 seconds the request to turn ON Keep Warm feature will be cancelled. 3. Press start. The oven icon will appear in the display. 4.

To turn OFF the KEEP WARM at any time press cancel. To set Keep Warm to turn ON automatically: 1. Arrange interior oven racks and place food in oven. Set the oven properly for Bake time or delayed Bake time. (See their respective sections for more details). 2. Press KEEP WARM. Note: If no pad is touched within 25 seconds, the request to turn ON Keep Warm feature will be cleared. 3. Press start.

"Hld" will disappear and the temperature will be displayed. The Keep Warm mode is set to turn ON automatically after Timed Bake has finished. 4. To turn the Keep Warm feature OFF at any time press cancel. note Recalling a Favorite can only be done when the oven is not currently in operation.

To overwrite a Favorite: 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. To delete a Favorite: 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.

note Pressing cancel will stop the feature at any time. 21 setting oven controls the Jewish Sabbath & Holidays) The BAKE TIME and delaY start pads are used to set the Sabbath feature. The Sabbath feature may only be used with the BAKE pad. 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 visibly show or provide any audible tones indicating whether the change occurred correctly. Once the oven is properly set using Bake with the Sabbath feature active, the oven will remain continuously ON until cancelled. 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. The maximum delayed start Bake time is 11 hours & 59 minutes.

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 keypads 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).



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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.com>.

22 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 1 or 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" 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. 0° 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. 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. 23 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. 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: · 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. · 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 24 SELF-CLEANING 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.



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*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 remain on in the display. 4. Press delaY start. Enter the desired start time using the number pads 4 3 0. 5. Press start. "delaY", "door" and icon 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. note Allow about 15 seconds for the oven door lock to close. 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. 25 care & cleaning cleaning various Parts of Your range Before cleaning any part of the range, be sure all controls are turned OFF and the range is COOL. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANING WILL REDUCE THE NUMBER OF MAJOR CLEANING LATER.

surFace tYPe - aluminum & vinyl · Painted and plastic control knobs · Painted body parts · Painted decorative trims recommendation Use hot, soapy water and a cloth. Dry with a clean cloth. Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Follow by rinsing the area with clean water; dry and polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth first. do not spray liquids directly on the control pad and display area. Do not use large amounts of water on the control panel - excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels - they will damage the finish. 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.

Your range finish is may be made with 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 cavity. 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 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 use oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door.



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