

QUICK START GUIDE



GETTING Started

WITH YOUR INDUCTION RANGE

For additional information on using and maintaining your range, refer to your Use and Care Guide or visit Owner Support on Frigidaire.com.

FRIGIDAIRE

REGISTER YOUR RANGE

Register your appliance at Frigidaire.com to easily access your warranty and other product information online, receive updates and helpful tips, and take advantage of exclusive deals.

FIND THE RIGHT COOKWARE

Only magnetic pots and pans work with induction. Check to see if your cookware is compatible: Place a magnet on the bottom of your pot or pan — if it clings firmly, the cookware will work with your range. Solid, heavy, high-quality cookware works best.



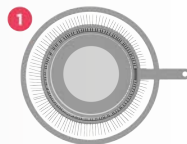
► **TIP:** Head over to Frigidaire.com to shop our induction-ready pots and pans.

LEARN TO SPEAK INDUCTION

DISPLAY MESSAGE	MEANING
L	Lowest power level
2-9	Incremental power levels
H	Highest power level
P	Power Boost mode ► TIP: Power Boost mode lasts for 10 minutes and can only be activated right after you turn on a cooking zone.

GET COOKING

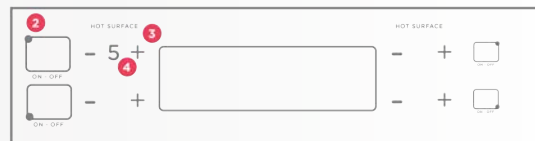
1 Place your cookware so it is level and centered over the cooking zone. Select a pot or pan that's larger than the zone's inner ring, but smaller than the outer ring.



2 Press and hold the cooking zone's On-Off button until you hear a beep.

3 Press the +/- buttons until the display shows your desired power level.

4 If the cooking zone cannot detect the cookware, the power level in the display will flash. Your cookware may be improperly placed, the incorrect size, or incompatible with induction.



► **TIP:** Soft humming and clicking sounds are perfectly normal with induction, especially at higher settings.

CUT DOWN ON CLEANUP

Your cooktop heats pans directly, so the surface stays cooler and you can start cleaning just minutes after you're done cooking. Plus, a cooler cooktop means no burnt-on residue.

► **TIP:** Before using your cooktop for the first time, apply a ceramic cooktop cleaning cream to the surface to protect from scratches and make it even easier to clean in the future.

COOKING BY THE NUMBERS

Cooking with induction power levels is a bit different than cooking with Hi-Med-Lo settings, but we've got you covered. Here's a quick induction cheat sheet to help you choose the right power levels for some breakfast, lunch and dinner basics.*



MELT CHOCOLATE

Power Level: L



SIMMER SPAGHETTI SAUCE

Power Level: 3-4



COOK PANCAKES

Power Level: 5-6



PAN-SEAR CHICKEN

Power Level: 7-8



SEARED STEAK

Power Level: 9-H



BOIL WATER

Power Level: P

GET BAKING

- 1 Press Bake and use the up and down arrows to select a cooking temperature. The preheat light will illuminate and the oven will start heating.
 - 2 Your oven will chime when it reaches the set temperature. Place your dish in the oven and close the door.
 - 3 Press Bake Time and use the up and down arrows to select a cooking time. The timer will immediately start counting down.
 - 4 When the set bake time runs out, the oven will chime and automatically shut off. Immediately remove your dish from the oven.
- **TIP:** You can schedule your oven to start baking at a later time with the Delay Start feature. After selecting a cooking temperature and setting the timer, simply press Start Time and use the up and down arrows to choose the time of day you want to start baking.

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* Results may vary.

SET THE CLOCK

Be sure to set the display clock to the correct time before using the oven timer or Delay Start feature.

- 1 Press Set Clock once (do not hold the button down).
- 2 Press and hold the up or down arrow until the correct time of day appears in the display.