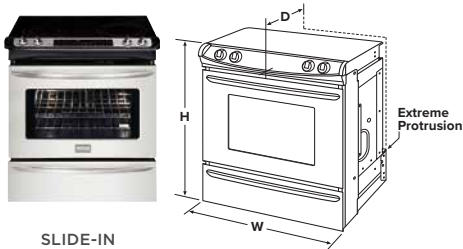
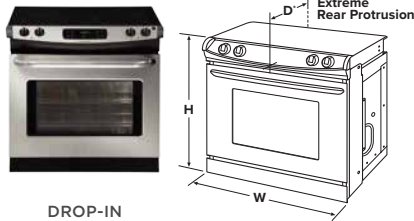


ranges

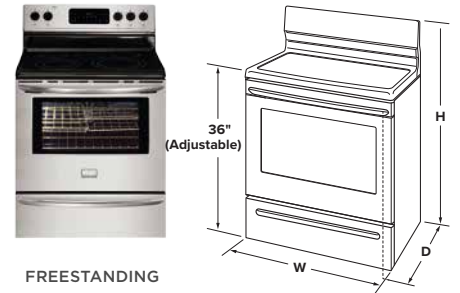
With ranges, there are a lot of options. This checklist can help you make the right choice. Fill it out and bring it to your nearest Frigidaire dealer.



SLIDE-IN



DROP-IN



FREESTANDING

REPLACING

What is your current range?

Brand _____

Model Number _____

Location varies, but try the lower right side of the storage drawer.

Range Type

- Slide-In**
Must be surrounded by cabinets. Can slide against a wall or be placed in an island.
- Drop-In**
Similar to slide-in ranges, but are installed on top of a cabinet base and do not have a bottom drawer.
- Freestanding**
Must be placed against a wall, with or without surrounding cabinets.

RANGE OPTIONS

What type of range configuration are you looking for?

- Single Oven**
Range has one large oven and often features a lower storage drawer for pots and pans.
- Double Oven**
Range has two ovens, so you can cook more at once and at two different temperatures. Two options are available:
 - One Larger Oven and a Smaller Oven**
Offers a large bottom oven, with a smaller, convenient top oven
 - Symmetry™ Double Oven**
Features two large equally-sized ovens. Each is big enough to cook a 28-lb turkey.
- Single Oven with Warmer Drawer**
Range has one large oven and a convenient lower warmer drawer.

REMODELING

Make Your Measurements

Frigidaire® ranges are available in widths of 30", 36" or 40". If you're replacing an existing range, you'll want to measure it and the current space, including any available cabinet space. Keep in mind that the installation space might need to be enlarged. Overhead cabinetry should not exceed 13" in depth.

Range Measurements

Before measuring your cabinet cutout, be sure to turn off the power to the range. Also, when removing the range to measure, be careful. Ranges can be extremely heavy, weighing over 300 lbs. Be sure to have someone help you.

_____ ft. _____ in. **Width**
Measure widest point from right to left.

_____ ft. _____ in. **Height**
Measure from lowest to highest point.

_____ ft. _____ in. **Depth**
Measure from back wall to the front edge of available space or surrounding cabinets.

Space Measurements

_____ ft. _____ in. **Width**
Measure widest point from right to left.

_____ ft. _____ in. **Height**
Measure from lowest to highest point.

_____ ft. _____ in. **Depth**
Measure from back wall to the front edge of available space.



COLOR CHOICE

Choose the color you're shopping for below:

- Stainless Steel**
- Black**
- White**
- Silver Mist**
- Bisque**

FUEL TYPE

Gas

Normally 120 volt with 15 to 20 ampere.

- 120 V**
15 A
- 120 V**
20 A

Electric

A 208/240 volt connection is required.

- 208 V**
- 240 V**

Induction

Combines an electric oven with a cooktop featuring both electric elements and induction elements. Induction technology performs faster than gas or electric cooktops bringing water to a boil in less than 2 minutes. Plus, it reduces cleanup time, because it heats the pan, not the cooktop—so spills can't burn on. A 208/240 volt connection is required.

- 208 V**
- 240 V**

Dual Fuel

Combines electric ovens with a gas cooktop, providing versatility when cooking. A 208/240 volt connection is required.

- 208 V**
- 240 V**

RANGE FEATURES

Conveniences to make your life easier

- Smudge-Proof™ Stainless Steel** **Smudge-Proof™**
Stainless Steel
Protective coating resists fingerprints so it's easy to clean.
- Quick Preheat**
Setting option that brings the oven up to temperature faster. Most models offer 6-minute Quick Preheat,¹ while Symmetry™ Double Oven Ranges preheat in less than 4 minutes.¹
- Convection Technology**
A convection oven has fans to circulate air around food for faster and more even multi-rack baking and roasting. When it comes to convection technology, there are a number of choices:
 - True Convection**
Single convection fan circulates hot air throughout the oven for faster and more even multi-rack baking.
 - Effortless™ Convection**
Takes the guesswork out of convection cooking. The oven automatically adjusts standard baking temperatures to convection temperatures for consistent results.
- Number of Burners**
Models come with 4 to 6 burners, depending on your cooking needs. Mark below which burner option you're looking for:
 - 4 Burners**
 - 5 Burners**
 - 6 Burners**
- Self-Clean**
The oven cleans itself, so you don't have to. There are multiple self-clean options available:
 - Quick Clean**
Option that cleans the oven in less than 2 hours.
 - Steam Clean**
A light oven cleaning that's chemical-free, odor-free, and fast.