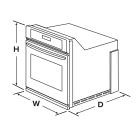
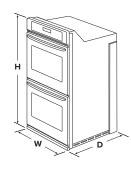
# wall ovens

With wall ovens, 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.

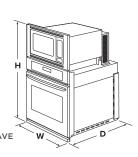












# **REPLACING**

What is your current wall oven?

| Brand   |
|---|
|   |
|   |
|   |
| Model Number                                    |
| Find it on the interior frame of the wall oven. |

| Oven | Type |  |
|------|------|--|

| Single           |
|------------------|
| Double Wall Oven |

| Wall  | Oven/Microwave     | Combination |
|-------|--------------------|-------------|
| AAGII | Overi/iviiciovvave | Combination |

#### FRIGIDAIRE FIT TOOL

With the above information for your current wall oven, use this convenient online tool to find the Frigidaire model that best matches the dimensions of your wall oven space. www.frigidaire.com/frigidairefit



# FRIGIDAIRE FIT PROMISE

If for any reason your wall oven doesn't fit, you'll receive \$300 to have a professional make any necessary adjustments.

#### Limitations & Disclaimers

The Frigidaire Fit Promise applies only to cabinet modification related to replacement installations. It does not apply to the major appliance.

Frigidaire® is not liable for any damage done to your home or property caused by you or any third party during installation of the major appliance or cabinet modification.

#### **REMODELING**

#### Make Your Measurements

Frigidaire® wall ovens are available in widths of 24", 27" or 30". Heights vary. To ensure your purchase fits, the installation space should be about three inches wider than the oven.

If you're replacing an existing wall oven, 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.

Wall ovens come with a 1" trim kit that not only help your oven fit better but also enhances the overall look. Also, 3" trim kits can be purchased online (in different colors).

#### **Wall Oven Measurements**

Before measuring your cabinet cutout, be sure to turn off the power to the wall oven. Also, when removing the oven to measure, be careful.

Ovens can be extremely heavy, weighing over 200 lbs. Be sure to have someone help you and don't pull the oven out more than a couple of inches.

| ft. | in. | Width<br>Measure widest point from right to left.   |
|-----|-----|---|
| ft. | in. | Height<br>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<br>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.

# **FRIGIDAIRE**

# **BUYING GUIDE**



## WALL OVEN OPTIONS

What type of wall oven are you looking for?

| <b>Single</b> Traditional size that fits the smallest space: two can be paired and placed side-by-side. |
|---|
| <b>Double Wall Oven</b> Twice the space and fully loaded with cutting-edge features.                    |
| Wall Oven/Microwave Combination State-of-the-art appliance that fits the same space as a                |

#### **COLOR CHOICE**

double wall oven.

Choose the color you're shopping for below:



Stainless Steel



Black



White

# **FUEL TYPE**

#### Gas

If you have an electric wall oven that runs on 220 volt—and a gas or a liquid propane connection—you should be able to replace it with a gas wall oven.



220 V

#### Electric

If you are shopping for an electric oven, a 230/240 volt connection is required.



230/240 V

## WALL OVEN FEATURES

Conveniences to make your life easier

Smudge-Proof™ Stainless Steel
Protective coating resists fingerprints so it's easy to clean.



Quick Preheat
Preheat in less than 6 minutes.1



# Convection Technology

A convection oven has fans to circulate air around food for faster and more even multi-rack baking and roasting. Traditional ovens, which do not have fans, rely primarily on radiation from the oven walls, and to a lesser extent on natural convection caused by temperature differences within the oven, to transfer heat to food.



# Temperature Probe

 $^{
m J}$  Allows you to cook dishes, especially meats, to perfect serving temperature.



#### Self-Clean

The oven cleans itself, so you don't have to. It uses high temperature (approximately 900 degrees Fahrenheit) to burn off leftovers from baking, without the use of chemical agents.