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Frigidaire PCFG3670AF

Frigidaire Professional 36 in. 6 Burner Slide-in Gas Range User Manual

Model: PCFG3670AF

Important Safety Information

Read all instructions carefully before using your new range. This manual contains important safety symbols and instructions. Pay special attention to the safety alert symbols **DANGER**, **WARNING**, and **CAUTION**.

- **WARNING:** To reduce the risk of fire, electric shock, or injury to persons, read the IMPORTANT SAFETY INSTRUCTIONS before operating this appliance.
- **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.
- **WARNING:** Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.
- **WARNING:** This appliance contains or produces a chemical known to the State of California to cause cancer or birth defects or other reproductive harm.

Always ensure proper ventilation when operating the gas range. Keep flammable materials away from the appliance.

Product Overview

The Frigidaire Professional 36-inch Gas Range is designed for professional-level cooking performance in your home. It features six powerful gas burners and a spacious oven with True Convection technology for even baking and roasting.



Front view of the Frigidaire Professional 36-inch 6 Burner Slide-in Gas Range, showcasing the stainless steel finish, control knobs, digital display, and large oven door.



Top-down view of the cooking surface, highlighting the six gas burners and continuous cast-iron grates for easy movement of cookware.

Setup and Installation

Proper installation is crucial for the safe and efficient operation of your gas range. It is recommended that installation be performed by a qualified installer.

Unpacking

Carefully remove all packaging materials, tape, and protective films from the range. Keep packaging materials away from children.

Location Requirements

Ensure the installation area meets local codes and ordinances. The range requires proper gas supply and electrical connections. Refer to the installation guide for detailed clearance requirements.



Side profile of the range, illustrating its depth and design for slide-in installation.

Gas and Electrical Connections

This appliance must be properly grounded. Connect the range to a dedicated, properly fused electrical circuit. Ensure the gas supply line is correctly sized and installed according to local codes. A gas shut-off valve must be accessible.

Operating Instructions

Using the Surface Burners

1. Place cookware on the grate over the desired burner.
2. Push in and turn the burner knob counter-clockwise to the "LITE" position.
3. Once the burner ignites, continue to hold the knob in for a few seconds to allow the flame sensor to activate.
4. Release the knob and adjust the flame size to your desired setting.
5. To turn off, turn the knob clockwise to the "OFF" position.

Using the Oven

The oven features True Convection for even heat distribution.

1. Press the "BAKE" or "CONVECTION BAKE" pad.
2. Use the temperature up/down arrows to set the desired temperature.
3. Press "START". The oven will begin preheating.
4. Once preheated, place food inside.
5. To turn off, press the "OFF" pad.



The oven interior with racks, demonstrating the spacious capacity and visibility through the oven door.

Maintenance and Cleaning

Cleaning the Cooktop

- Allow grates and burner caps to cool completely before cleaning.
- Remove grates and wash with warm, soapy water.
- Wipe the stainless steel cooktop surface with a damp cloth and mild detergent. Avoid abrasive cleaners.

Cleaning the Oven

- For light soil, use a damp cloth and mild soap.

- For heavier soil, the oven may have a self-clean cycle. Refer to the full manual for instructions on using the self-clean feature.
- Do not use oven cleaners on the oven door gasket.

Troubleshooting

Problem	Possible Cause	Solution
Burner not igniting	Gas supply off; Igniter dirty; Power outage	Check gas valve; Clean igniter; Check circuit breaker
Oven not heating	Power supply issue; Incorrect setting; Faulty igniter	Check power; Verify settings; Contact service
Uneven baking	Improper rack position; Overcrowded oven; Oven not level	Adjust rack; Do not overcrowd; Level the range

Specifications

Product Dimensions: 25.88 x 35.94 x 35.56 inches

Item Model Number: 330530655

ASIN: B0CNL9G8F

Weight: 245 Pounds

Manufacturer: Frigidaire

First Available: October 14, 2022

For further assistance or detailed installation instructions, please refer to the complete product manual or visit the official Frigidaire support website.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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