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Frigidaire GCFD3661AF

Frigidaire Gallery 36 in. 6-Burner Slide-in Dual Fuel Range User Manual

Model: GCFD3661AF

Item Model Number: 327900178

1. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using your new Frigidaire Gallery Dual Fuel Range. Keep this manual for future reference. Proper installation, operation, and maintenance are crucial for safe and efficient use.

General Safety Precautions

- Always ensure proper ventilation when operating the range.
- Do not store flammable materials in or near the appliance.
- Never use the appliance for space heating.
- Keep children and pets away from the appliance during operation.
- Always use dry potholders to prevent steam burns.
- Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

Proposition 65 Warning

This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

2. PRODUCT OVERVIEW

The Frigidaire Gallery 36-inch Dual Fuel Range combines a gas cooktop with an electric oven, offering versatile cooking options including Total Convection and Air Fry capabilities.



Figure 2.1: Front view of the Frigidaire Gallery 36-inch Dual Fuel Range, showcasing the six gas burners, front control panel, and large oven door.



Figure 2.2: Interior view of the oven cavity, showing multiple rack positions and the included Air Fry basket for optimized air circulation.

What's in the Box

- Frigidaire Gallery 36 in. 6-Burner Slide-in Dual Fuel Range
- Oven Racks
- Air Fry Basket
- Temperature Probe
- User Manual (this document)

3. INSTALLATION

Proper installation is critical for the safe and efficient operation of your range. It is highly recommended that installation be performed by a qualified installer or service technician.

Unpacking

- Remove all packaging materials, tape, and protective film from the range.
- Ensure all accessories are present before discarding packaging.
- Inspect the range for any shipping damage. Report any damage immediately to your dealer.

Location Requirements

- The range must be installed in a location that complies with local codes and ordinances.
- Ensure the floor is level and capable of supporting the weight of the range.
- Maintain proper clearances from adjacent combustible surfaces as specified in the installation instructions provided with the appliance.

Gas and Electrical Connections

This dual fuel range requires both a gas supply line and an electrical outlet. All connections must comply with local codes and be performed by a qualified professional.

- **Gas Connection:** Ensure the gas supply line is properly sized and connected to the range's gas inlet. Check for leaks using a non-corrosive leak detection fluid.
- **Electrical Connection:** The range requires a dedicated, properly grounded electrical circuit. Refer to the electrical specifications in Section 6 for voltage and amperage requirements.

4. OPERATING INSTRUCTIONS

Familiarize yourself with the controls and features of your Frigidaire Gallery Dual Fuel Range to achieve optimal cooking results.

Control Panel and Knobs

The range features intuitive controls for both the cooktop and oven functions. The backlit LED knobs provide clear indication of burner status.

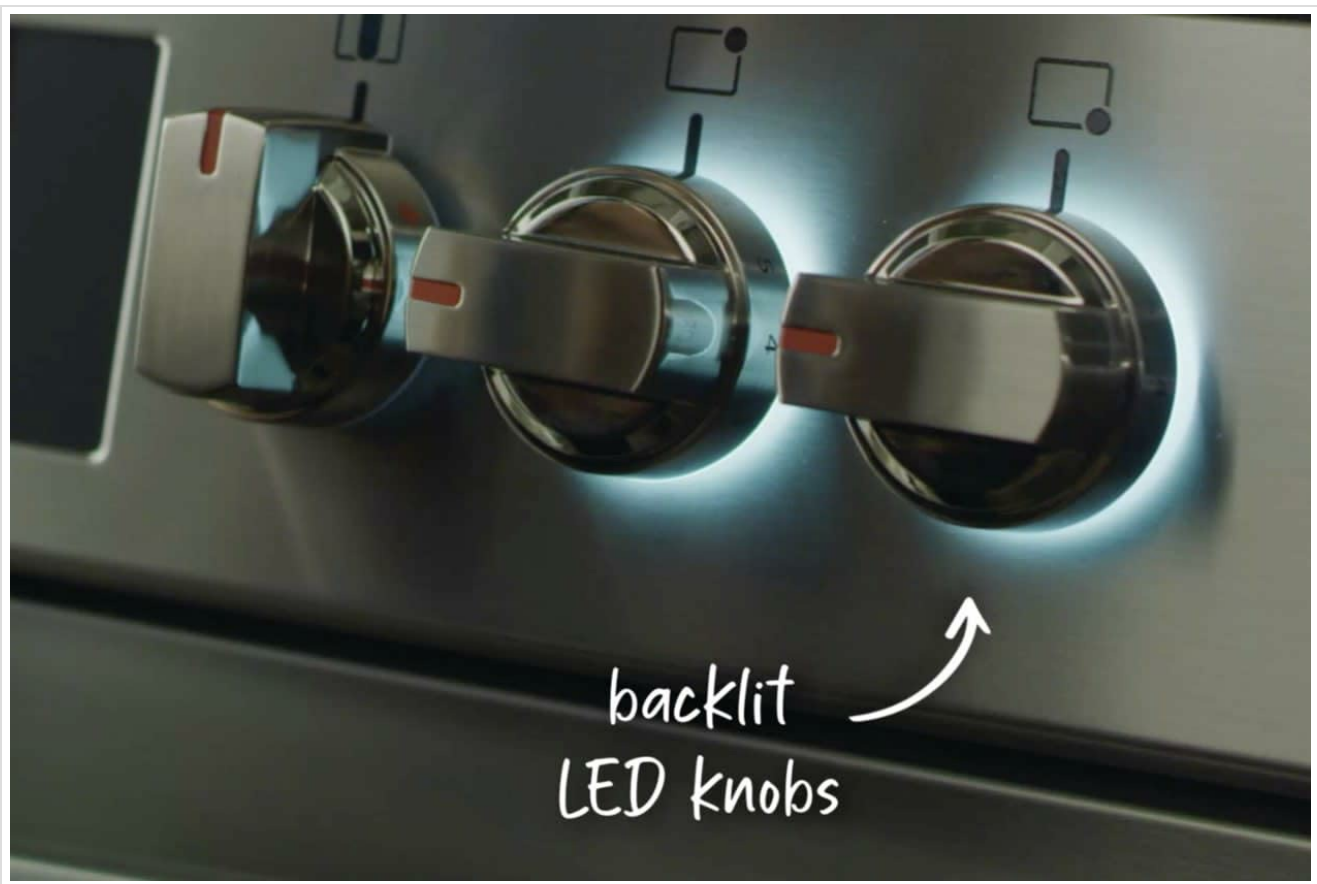


Figure 4.1: Backlit LED knobs illuminate when a burner is in use, providing a visual safety indicator.

Cooktop Operation

Your range is equipped with six sealed gas burners, offering a range of heat outputs for various cooking needs.

- **Ignition:** Push in and turn the desired burner knob counter-clockwise to the LITE position. Hold until the burner ignites, then adjust to the desired flame size.
- **Flame Size:** Adjust the flame size to match the bottom of your cookware. A flame that extends beyond the cookware wastes energy and can be a safety hazard.
- **Grates:** The continuous grates allow for easy movement of pots and pans across the cooktop surface.

Oven Operation

The electric oven offers multiple cooking modes for precise and versatile baking, roasting, and air frying.

Total Convection

Total Convection uses a powerful fan and a third heating element to circulate hot air throughout the oven cavity, ensuring even cooking and faster results. Ideal for baking multiple racks of cookies or roasting large cuts of meat.

Air Fry

The Air Fry mode allows you to achieve crispy, golden results with little to no oil. Use the included Air Fry basket for optimal air circulation around food.

Steam Bake

Steam Bake introduces steam into the oven during the baking process, resulting in lighter, fluffier baked goods with a crispier crust. This feature is particularly beneficial for breads and pastries.



Figure 4.2: Visual comparison demonstrating the enhanced rise and texture achieved with the Steam Bake function compared to conventional baking.

Slow Cook

The Slow Cook function allows you to cook at low temperatures (as low as 100°F) for extended periods, perfect for tenderizing meats and developing rich flavors.

Slow Cook

Cook at temperatures as low as 100° F.



Figure 4.3: The Slow Cook feature enables cooking at low temperatures for extended periods, ideal for dishes like pulled pork.

Temperature Probe

The integrated temperature probe ensures precise cooking by monitoring the internal temperature of your food. Simply insert the probe into the thickest part of the food and set your desired temperature. The oven will automatically switch to a keep-warm setting once the target temperature is reached.



Figure 4.4: The temperature probe eliminates guesswork, ensuring food is cooked to the perfect internal temperature.

5. CARE AND MAINTENANCE

Regular cleaning and maintenance will help preserve the appearance and performance of your Frigidaire Gallery Dual Fuel Range.

Cleaning the Cooktop

- Allow the cooktop to cool completely before cleaning.
- Remove grates and burner caps. Wash with warm, soapy water.
- Wipe spills on the stainless steel surface with a soft cloth and mild detergent. For stubborn stains, use a stainless steel cleaner.
- Ensure burner ports are clear of debris.

Cleaning the Oven

- The oven features a self-clean cycle. Refer to the control panel instructions for initiating and monitoring the

self-clean process.

- For light cleaning, wipe the interior with a damp cloth and mild soap.
- Remove oven racks before self-cleaning. Clean racks separately with warm, soapy water.

General Care

- Clean the exterior stainless steel surfaces regularly with a soft cloth and a stainless steel cleaner to maintain its luster.
- Avoid using abrasive cleaners, scouring pads, or harsh chemicals that can scratch or damage surfaces.
- Periodically check the oven door gasket for wear and tear. A damaged gasket can affect oven performance.

6. TROUBLESHOOTING

Before calling for service, review the following common issues and their solutions.

Problem	Possible Cause	Solution
Burner does not ignite	Gas supply off; Igniter clogged; Power outage	Check gas valve; Clean igniter ports; Check circuit breaker
Oven not heating	Power outage; Oven control not set correctly; Door not closed properly	Check circuit breaker; Ensure correct mode/temperature is set; Close oven door firmly
Uneven baking	Improper rack position; Overcrowding oven; Dirty oven interior	Use recommended rack positions; Do not overcrowd; Clean oven interior
Oven light not working	Light bulb loose or burned out	Tighten or replace bulb (ensure oven is cool and power is off)
Excessive smoke during self-clean	Excessive food residue in oven	Wipe out large spills before self-cleaning; Ensure good ventilation

7. SPECIFICATIONS

Detailed technical specifications for the Frigidaire Gallery 36 in. 6-Burner Slide-in Dual Fuel Range.

Specification	Value
Brand	Frigidaire
Model Name	GCFD3661A (GCFD3661AF)
Item Model Number	327900178
Material	Stainless Steel
Finish Type	Stainless Steel
Form Factor	Freestanding / Slide-in
Product Dimensions (W x D x H)	35.88 x 25.88 x 35.75 inches

Specification	Value
Item Weight	255 Pounds
Cooktop Type	Gas, 6 Burners
Oven Type	Electric, Dual Fuel
Convection Type	Total Convection
Special Features	Air Fry, Steam Bake, Slow Cook, Temperature Probe, Backlit LED Knobs



Figure 6.1: Product dimensions for installation planning. Width: $35 \frac{7}{8}''$, Depth: $27 \frac{5}{8}''$, Height: $35 \frac{3}{4}''$.

8. WARRANTY INFORMATION

Your Frigidaire Gallery Dual Fuel Range is covered by a limited warranty. Please refer to the warranty card included with your appliance for specific terms, conditions, and duration of coverage. Keep your proof of purchase for warranty claims.

9. CUSTOMER SUPPORT

For technical assistance, troubleshooting beyond this manual, or to schedule service, please contact Frigidaire Customer Support. Have your model and serial number ready when you call.

Visit the official Frigidaire website for the most up-to-date support information, FAQs, and contact details:

www.frigidaire.com/support