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User Manuals, Guides and Specifications for your Frigidaire Gallery Series Air Conditioner, Cooktop, Dishwasher, Dryer, Grill, Microwave Oven, Oven, Ranges, Refrigerator, Washer. Database contains 19 Frigidaire Gallery Series Manuals (available for free online viewing or downloading in PDF): Use & care manual, Use and care manual, Owner's manual, Installation instructions manual . Depth With Door 90° Open Oven Capacity Microwave Capacity Number of Rack Positions Cooking Controls Air Fry: Yes Air Sous Vide: Yes Bake: Yes Bake Time: Yes Bread Proof: Yes Broil: Yes Cancel: Yes Child Lock: Yes Clear Off: Yes Clock: Yes Convection Bake: Yes Convection Roast: Yes Cook Time: Yes Dehydrate: Yes Delay Clean: Yes Delay Start: Yes Fast Preheat: Yes Keep Warm: Yes Kitchen Timer: Yes Light: Yes My Favorite: Yes No Preheat: Yes Off: Yes Oven Light: Yes Perfect Turkey: Yes Preheat: Yes Probe: Yes Self Clean: Yes Set Clock: Yes Slow Cook: Yes Start: Yes Steam Bake: Yes Steam Clean: Yes Steam Roast: Yes Stop: Yes Temperature Display: Yes Timed Bake: Yes Timer On / Off: Yes User Preferences: Yes Cooking Controls Function Change between Continuous Bake Setting or 12-Hour Energy Saving Feature: Yes Delayed Bake: Yes Program Fahrenheit or Celsius: Yes Silent Control Panel: Yes Timed Cooking: Yes Oven Bake Element: 2600 Watts Bake Element Pass: 4 Bake Element Type: Hidden Broil Element: 4000 Watts Broil Element Pass: 6 Broil System: Yes Cleaning System: Yes Convection: Yes Convection Element: 3800 Watts Convection Type: Total Number of Convection Fans: 1 Number of Rack Positions: 6 Oven Interior Color: Midnight Black Oven Light Quantity: 2 Oven Light Type: Halogen Oven Light Watts: 40 Watts Rack Position Type: Embossed Rack Type 1: Flat Rack Type 1 Quantity: 2 Rack Type 2: Glide Rack Type 2 Quantity: 1 Microwave Cooking Microwave Cooking Power: 1000 Watts Bacon: Yes Beverage: Yes Defrost: Yes Melt / Soften: Yes Popcorn: Yes Reheat: Yes Rice: Yes Top Grill Mode: Yes Veggies: Yes Convection Cooking Convection Cooking - Bake: Yes Convection Element: 1650 Watts Controls Control Lock: Yes Sabbath Mode: Yes Microwave Control Features + 30 Seconds: Yes - One Touch Display Display Interface Color: White Display Light Color: White Display Type: Capacitive Touch Exterior Door Swing: Drop-Down Door Exterior Finish: Smudge-Proof® Stainless Steel Internal Specifications Rack: Yes Turntable Diameter: 14" Turntable Material: Glass Dimensions and Volume Height: 41 9/16" Width: 30" Depth: 25 3/16" Depth With Door 90° Open: 48 3/16" Depth With Handle: 27 3/5" Cutout Depth: 23 1/2" Oven Interior Height: 18 1/8" Oven Interior Width: 25 3/16" Oven Interior Depth: 19 7/8" Microwave Interior Height: 9 5/16" Microwave Interior Width: 18 7/8" Microwave Interior Depth: 16 1/8" Minimum Cutout Height: 40 5/8" Minimum Cutout Width: 28 1/2" Maximum Cutout Height: 41 1/2" Maximum Cutout Width: 29" Microwave Capacity: 1.7 Cu. Ft. Oven Capacity: 5.3 Cu. Ft. Electrical Specifications Amps @ 240 Volts: 40 Amps Connected Load @ 240V: 7.6 kW Minimum Circuit Required: 40 Amps Voltage Rating: 240 V General Specifications Frigidaire Fit Promise: Yes Product Weight: 275 lbs Prop 65 Label: Yes Warranty - Labor: 1 Year Warranty - Parts: 1 Year AB-1200: Information available at frigidaire.com/en/ab1200 WARNING Cancer and Reproductive Harm - www.P65Warnings.ca.gov Installation Power Supply Connection Location: Top Left Safety Certifications and Approvals CSA Listed: Yes RoHS: Yes Star-K Certification: Yes UL Listed: Yes Accessories Optional Air Fry Tray Part Number: FRIGPEREATF Optional Trim Kit Part Number: WOMC3TRIMSS, WOMC3TRIMDSS Description It is impossible to imagine a modern kitchen without a Frigidaire FGMV17WNVF Gallery Series microwave oven. The 36-page owner's manual in English will help you deal with the numerous functions and operation modes of the 30" 1.7 cu. ft. stainless steel over-the-range microwave oven with Effortless Clean interior surface. Warranty . . . . . 68 807574505 Rev A (February 2022) Frigidaire.com USA 1-800-374-4432 Frigidaire.ca Canada 1-800-265-8352... ‡ Read all the safety instructions in the front of your Use & Care Manual . Thank you for bringing Frigidaire into your home! We see your purchase as the beginning of a long ‡ Remove all packaging materials from your ap- relationship together . Important Safety Instructions Read all instructions before using this note appliance . This manual contains important safety Indicates a short, informal reference – symbols and instructions . Please pay something written down to assist the attention to these symbols and follow all memory or for future reference . Page 4 Important Safety Instructions precautions to avoid possible Important Instructions for eXpoSure to eXcessive microwave unpacking and Installing the microwave oven For your safety, the information in this manual must be followed to minimize the Read and follow the below instructions risk of fire or explosion or to prevent prop- and precautions for unpacking, installing, and servicing your appliance . Page 5 Important Safety Instructions electrical installation is adequate and is Grounding Instructions in conformance with all local codes and Warning instructions . See the installation instructions packaged • Avoid fire hazard or electrical shock . with this appliance for complete Failure to follow this warning may cause serious injury, fire, or death . Page 6 Important Safety Instructions caution • Stepping, leaning, or sitting on the • Wear proper apparel - Loose-fitting door or drawers of this appliance or hanging garments should never be can result in serious injuries and also worn while using the appliance . Do cause damage to the appliance . Page 7 Important Safety Instructions Important Instructions for using Important Instructions for using your microwave oven Protective liners— Do not use aluminum Warning foil, aftermarket oven liners, or any other materials or devices to line oven When using electrical appliances, basic bottom, oven racks, or any other part safety precautions should be followed to of the appliance . Page 8 Important Safety Instructions Do not use this product near water - for Liquids such as water, coffee, or tea are example: near a kitchen sink, in a wet able to be overheated beyond the boiling basement, near a swimming pool, or simi- point without appearing to be boiling . Page 9 Important Safety Instructions Important Instructions for Important Instructions for Self-Cleaning your appliance cleaning ovenS caution caution Before manually cleaning any part of the Before using self clean, remove the appliance, be sure all controls are turned broiler pan, any food, utensils, and off and the appliance is cool . Page 10 Important Safety Instructions Federal Communications Commission Warning Radio Frequency Interference Statement (USA only) California Residents: for cancer and re- This equipment generates and used ISM productive harm information, visit frequency energy and if not installed and www .P65Warnings .ca .gov used properly, that is in strict accordance with the manufacturer's instructions, Important Instructions for... cooking recommendations Special features Use the special features of your Electrolux oven to get the best baking and roasting results . Goal feature • Steaks perfectly cooked to your preference Air Sous Vide • Juicy pork and poultry The precisely-controlled heat and airflow give • ... Page 12 cooking recommendations Bakeware The material of bakeware affects how evenly and quickly it transfers heat from the pan to the food . material attributes recommendation Shiny metal bakeware Shiny, aluminum, and non-coated Recommended cooking temperatures bakeware is the best for even and times are based on shiny metal heating . Page 13 cooking recommendations Conditions in your kitchen can affect the performance of your appliance when cooking food . condition attributes recommendation Aging cookware As pans age and become If food is too dark or overcooked, use discolored, cooking times may the minimum cook time in the recipe or need to be reduced slightly . Page 14 cooking recommendations material recommendation Broiling / roasting Broiling pan For best results when broiling, use a broil pan with an insert designed to drain the fat from the food, help avoid spatter, and reduce smoking . The broiler pan will catch grease spills, and the insert helps prevent grease splatters . Important Always use pot holders or oven mitts when using Your Frigidaire wall oven has many features that the oven . When cooking, the oven interior, oven allow you to customize the way your oven works . exterior, oven racks, and cooktop will become Take time to read this section for important very hot which can cause burns . Page 16 Before Setting oven controlS energy Saving mode using menu options to customize your The oven control has a factory preset built-in 12- cooking experience Hour Energy Saving feature that will turn off the When you first install your appliance, the screen even if the oven is left on for more than 12 hours . Page 18 Before Setting oven controlS Volume • microwave options > Adjust Microwave Time and Power defaults . Volume allows the oven control to operate with Set change microwave time and power defaults strong tones, quiet tones, or no tones . Use the slid- by typing the new numbers . Page 19 Before Setting oven controlS Sabbath mode factory reset Scroll to Sabbath mode. Scroll to factory reset and touch 2 . Read and follow all instructions to set and 2. follow screen prompts when finished cancel . See "Setting the Sabbath Note: Your appliance was set with predetermined feature for the (default) oven control settings . Page 20 Before Setting oven controlS food probe Lock Screen Food probe options can be found in the Settings As a safety measure the oven doors and controls menu and the Oven Modes menu . Select Food can be locked . Follow screen directions to lock and Probe from the Settings menu to select whether unlock . Setting oven controlS on / off LIGHT When on/off is pressed, the display opens to the Press the Light key to turn the oven light on or off . Quick Start screen, table 1: minimum and maximum control settings feature mode min temp/ max temp/ time... Page 22 Setting oven controlS Quick Start modes When on/off is pressed the display opens to the • Bake (page 23) Quick Start screen, • Convection Bake (page 25) From the Lock Start screen, you can immediately • Air Fry (page 26) start the Bake function by pressing Start . Page 23 Setting oven controlS Setting Bake to set Bake Bake uses heat that rises from the oven bottom for Press on/off key . best baking results . A reminder tone will sound indicating when the set bake temperature is reached and to place the food in the oven . Page 24 Setting oven controlS Setting cook time Use Cook Time to set the amount of time need- ed for most oven functions . The oven will turn on immediately (or after a specified delay) and stop automatically after the set cook time ends . In most cases you will see a cooking tip suggesting to set Cook Time after the oven is preheated . Page 25 Setting oven controlS to set convection bake with a default oven set convection Bake temperature of 325°F (163°C): Convection Bake uses a fan to circulate the oven's Select oven mode and scroll to convection heat uniformly around the oven . This improved Bake . Page 26 If you don't have an air fry tray, you can purchase 4 . Press Start . When preheat tone sounds place one from frigidaire .com . the tray on rack position 3 and to prevent smoke, place a baking sheet on rack position 1 below the Air Fry Tray . Page 27 Setting oven controlS no preheat to set the no preheat temperature for 350°F: Arrange the interior oven racks . No Preheat is available for single rack baking with packaged and convenience foods and can be used 2 . Press on/off key . with regular recipes also . Page 28 Setting oven controlS air Sous Vide food Safety Air Sous Vide is ideal for cooking meats to achieve Because sous vide cooks at relatively low tempera- tenderness without overcooking . tures, safe food handling is especially important . : How Sous Vide Works • ... Page 29 Setting oven controlS Vacuum Sealing to cook air Sous Vide Sous vide cooking in your oven involves Touch oven modes and scroll to Slow cook, sealer and vacuum pouches . The pouch needs to then choose air Sous Vide from the sub-menu . be sealed so no air or liquid can leak out . Page 30 Setting oven controlS table 3: Sous Vide table food doneness temperature cooking time minimum target maximum Beef Steak Rare 130° F / 54°-55° C 2 hours 3 hours 4 hours Steak Medium Rare 135° F / 57°-58° C 2 hours 3 hours 4 hours Steak . Page 31 Setting oven controlS Bread proof dehydrate Bread proofing creates the best conditions for For best results when dehydrating food use the Air yeast to multiply and cause your dough to rise . Fry tray which allows air to circulate all around the Touch oven modes and scroll to Slow cook, food for faster preservation . Page 32 Setting oven controlS convection roast Slow cook Convection roast combines a cook cycle with the Use Slow Cook for foods that will cook or braise at convection fan and elements to rapidly roast meats low temperature for a long period of time . and poultry . Page 33 Setting oven controlS convection roasting tips • Preheating for convection roast is not necessary for most meats and poultry . • Arrange oven racks so meat and poultry are on the lowest rack of the oven . • Since convection roast cooks faster, may be able to reduce cook times as much as 25% from the rec- ommended time of your recipe (check the food at this time) . Page 34 Setting oven controlS Setting Broil to set broil with the default broil oven tempera- ture of 550°F (288°C): Use the broil function to cook foods that require Arrange the oven racks when cool . For opti- direct exposure to radiant heat for optimum mum browning results, preheat oven to 2 min- browning results . Page 35 Setting oven controlS Important notes: • Always arrange oven racks when the oven is cool . • For best results when broiling, use a broil pan with broil pan insert designed to drain the fat from the food and help avoid spatter and reduce smoking . • ... Page 36 Setting oven controlS multi-racks to use multi-rack: Arrange the oven racks when cool . Multi-Rack is for baking on up to two racks while following recommended time and temperature . The 2 . Select oven mode and scroll to multi racks, oven will make adjustments for best results . Page 37 Setting oven controlS cooking with Steam Steam Bake note: More moisture will be present than during Steam creates the best conditions for baking bread on a single rack . Baked goods will have improved conventional baking or roasting . Moisture could browning and texture and is recommended for condense on the handle or in the door, and de- baking moist and flavorful breads and pastries such... Page 38 Setting oven controlS Steam roast Keep Warm Steam creates the best conditions for roasting prop- Keep Warm should only be used with foods that teins . Meats will be crisp outside and juicy inside . are already at serving temperatures . Keep warm will keep cooked foods warm and ready for serving Steam Roast is recommended for meat or poultry . Page 39 Setting oven controlS Setting delay Start Delay Start allows a delayed starting time only for Bake, Convection Bake, No Preheat, Convection Roast, Steam Roast, Steam Clean, and Self Clean . Prior to setting a delay start, be sure the time of day is set correctly . Page 40 Setting oven controlS • Remove any excessive spills . Any spills on the Self clean oven bottom should be wiped up and removed A self cleaning oven cleans itself with high tem- before starting a self clean cycle . To clean use peratures (well above normal cooking tempera- hot, soapy water and a cloth . Page 41 Setting oven controlS to set a self clean cycle: When the oven is set to run a self-clean cycle, Be sure the oven is empty and all oven racks the motor door lock will begin locking the oven are removed . Remove all items from the oven . door . Page 42 Setting oven controlS Setting delay Start Self clean If it becomes necessary to stop self clean when active: to start a delay self clean with default clean time Press off . • of 3 hours . • If self clean has heated the oven to a high Press on/off key and touch oven modes . Page 43 Setting oven controlS Steam clean 8 . Take care opening the door when the steam The Steam Clean feature offers a chemical free and clean is finished . Stand to the side of the oven time saving method to assist in the routine clean- out of the way of escaping vapor . Page 44 Setting oven controlS cooking with food probe proper placement of probe in food . Use the probe feature for best results when cook: Insert the probe so that the probe tip rests inside ing foods such as roasts, hams, or poultry . the center of the thickest part of meat or food . Page 45 Setting oven controlS using the food probe for turkey table 7: uSda recommended minimum internal Select oven modes and scroll to food probe . cooking temperatures food type Internal temp. 2 . The display will remind you to insert the probe into the turkey and place in oven on rack posi- Ground meat and meat mixtures tion 1 . Page 46 Setting oven controlS Setting the Sabbath feature for the Warning Jewish Sabbath and Holidays (some models) Food poisoning hazard . Do not let food sit for more than one hour before or after cooking . For further assistance, guidelines Doing so can result in food poisoning or sickness . for proper usage, and a complete Foods that can easily spoil such as milk, eggs, list of models with the Sabbath fea... Page 47 Setting oven controlS Setting SaBBaTh mode: Sabbath Mode is set using the menu options. Touch the menu options bars . 2 . Scroll to Sabbath mode. 3 . Touch Sabbath mode and follow all instructions on screen . To exit Sabbath Mode, press and hold eXit for three seconds . Before using microwave about your microwave oven microwave oven as feasible or check position and signal of receiving antenna . This Use and Care Manual is valuable: read it care- fully and always save it for reference . about microwave cooking A good microwave cookbook is a valuable asset . Page 49 Before using microwave about foods caution • Do not pop popcorn in your microwave oven • Some products such as whole eggs and unless in a special microwave popcorn accesso- sealed containers—for example, closed jars— ry or unless you use popcorn labeled for use in will explode and should not be heated in this microwave ovens . Page 50 Before using microwave of foods that have little fat or sugar in them: • Oven cooking bags are good for large meats or foods that need tenderizing . DO NOT use metal • wood, straw, wicker twist ties . Remember to slit bag so steam can escape . Page 51 Before using microwave about children and the microwave caution Children below the age of 7 should use the micro- • ALWAYS use pot holders to prevent burns wave oven with a supervising person very near to when handling utensils that are in contact them . Page 52 Before using microwave preparing food for microwave cooking To avoid injury or damage to your appliance and to minimize cleaning, prepare food for microwave cook- ing as shown in Table 8 . table 8: preparing food for microwave food amount procedure Popcorn 1 package... Setting microwave controlS preset modes The microwave has ten preset modes to make cooking easier . Press cook with preset modes . 2 . Press the key for the Preset Mode you want to use . Quick Start When on/off is pressed the display opens to the Quick Start screen . Page 54 Setting microwave controlS rice mode fresh Veggies mode Rice Mode cooks 2 cups of dry white rice with the Fresh Veggies Mode works best for potatoes, yams, appropriate amount of water . and other fresh vegetables . Use a large (4 quarts) covered microwave-safe dish Baked Potato: Cook 8 to 12 ounces of fresh pota- to prevent spillover . Page 55 Setting microwave controlS frozen Veggies mode popcorn mode For best results, use a 1.5 quarts vented or loos- Use microwave popcorn . Refer to popcorn packag- ly-covered microwave-safe dish . ing for size . Press cook with preset modes . Press cook with preset modes . Page 56 Setting microwave controlS defrost mode melt mode Defrost meat or poultry on a microwave-safe Use Melt Mode to melt foods like chocolate . defrosting tray . Halfway through Defrost time, the Press cook with preset modes . microwave will beep to prompt turning the food . 2 . Page 57 Setting microwave controlS reheate mode top Grill mode Use Reheat Mode to reheat foods that were previ- Use Top Grill mode for toasting bread, melting ously cooked . cheese, and other light broiling . For meat, use Rack 2 . For bread, use upper Reheat Casserole: Reheat Casserole amounts be- rack . Page 58 Setting microwave controlS microwave suitable cookware and materials For the microwave, use only suitable cookware and materials . Use the table below as a reference . cookware / material defrost reheat, Liq- convection, top Grill Ovenproof glass and porcelain with no metal components, e. g. . care and Cleaning Remove spills and any heavy soiling as soon as possible . Regular cleaning will reduce the difficulty of major cleaning later . caution Before cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool . Page 60 care and Cleaning Surface or area cleaning recommendation Porcelain-enamelled broiler pan Rinse with clean water and a damp cloth . Scrub gently with a soapy, and insert non-abrasive scouring pad to remove most spots . Rinse with a 50/50 solution of clean water and ammonia . If necessary, cover difficult Porcelain door liner spots with an ammonia-soaked paper towel for 30 to 40 minutes . Page 61 care and Cleaning General cleaning cleaning porcelain enamel oven Refer to the table at the beginning of this chapter The oven interior is porcelain on steel, it is safe to for more information about cleaning specific parts clean using oven cleaners . of the oven . Page 62 care and Cleaning aluminum foil, aluminum utensils, and replacing the oven Light oven Liners caution Warning Be sure the oven is unplugged and all parts are cool before replacing the oven light . Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with The interior oven light is located at the rear of the materials such as aluminum foil . Page 63 care and Cleaning caring for your Glide racks 4 . Extend and return the glide rack several times along the tracks to distribute the lubrication . caution: Handle oven racks only when they are cool . After cooking or after the fresh-clean cycle, racks will be very hot and can cause burns . Page 64 care and Cleaning removing and replacing the oven door Oven door hinge caution locations The door is heavy . For safe, temporary storage, lay the door flat with the inside of the door facing down . Important Special door care instructions - For safe, figure 14: door hinge location temporary storage, lay the door flat with the inside of the door facing down . Before you call oven Baking For best cooking results, preheat the oven before baking cookies, breads, cakes, pies, pastries, etc. There is no need to preheat the oven for roasting meat or baking casseroles . The cooking times and tempera- tures needed to bake a product may vary slightly from your previously owned appliance . Page 66 . We may be able to help you avoid a service visit . If you do need service, we can get that started for you! 1-800-374-4432 (United States) 1-800-265-8352 (Canada) frigidaire.com frigidaire.ca problem cause / Solution Entire appliance does not operate not connected . Page 67 Before you call Self-clean problems problem cause / Solution Self clean does not work . Oven control not set properly . See "Self Clean" on page 40 . Oven racks discolored or Oven racks left in oven cavity during self clean . Remove oven racks from do not slide easily . Warranty Your appliance is covered by a one year limited warranty . For one year from your original date of purchase, Electrolux will pay all costs for repairing or replacing any parts of this appliance that prove to be defective in materials or work- manship when such appliance is installed, used and maintained in accordance with the provided instructions . Page 69 Our home is your home. Visit us if you need help with any of these things: owner support accessories service registration (See your registration card for more information.) Frigidaire.com 1-800-374-4432 Frigidaire.ca 1-800-265-8352... cooking appliances cooking ranges, microwave ovens, cooktops, wall ovens, range hoods, coffee systems, compact kitchens, cooking product accessories When you visit our website, we store cookies on your browser to collect information. The information collected might relate to you, your preferences or your device, and is mostly used to make the site work as you expect it to and to provide a more tailored web experience. However, you can choose not to allow certain types of cookies, which may impact your experience of the site and the services we are able to offer. Click on the different category headings to find out more and change our default settings according to your preference. 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More information Installation Instructions 1 Electrical Grounding Instructions 2 Tools Recommended for Installation 3 Mounting Oven to the Wall 6 Checklist for Installation 7 Construcción de la Pared 9 Instrucciones de Instalación 9 Instrucciones de Conexión a Tierra Eléctrica 10 Ducto de Escape de Campana Extractora 10 Requerimientos Eléctricos 10 Herramientas Recomendadas para la Instalación 11 Herrajes de Instalación 11 Montaje del Horno en la Pared 14 Lista de Verificación para Instalación 15 Instrucciones D'installation 17 Instructions de Mise À la Terre 18 Conduit D'évacuation de la Hotte 18 Installation Electrique 18 Outlets Recommandés Pour L'installation 19 Matériel D'installation 19 Système de Ventilation 20 Pense-Bête Pour L'installation 23