**FGIF3036T D/F**

**SIGNATURE FEATURES**

**Amazingly Fast**
Get amazingly fast heat with induction that transfers heat directly to the cookware and not the surface of the cooktop, which means you can boil water 50% faster than an electric cooktop.

**Quick Bake Convection**
Roast meats faster with Quick Bake Convection that uses a fan to continuously circulate heat around food for more even baking and browning.

**Even Heat**
Whip up delicious meals with induction that delivers incredibly even heat across the surface of the pan so you get golden results every time.

**Easy To Clean**
Don’t stress over spills with induction’s easy-to-clean surface that generates heat only to your pan, not your cooktop, meaning spills can’t burn onto the surface.

**PRODUCT DIMENSIONS**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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</tr>
</thead>
<tbody>
<tr>
<td>Height (Max.)</td>
<td>47&quot;</td>
</tr>
<tr>
<td>Width</td>
<td>29-7/8&quot;</td>
</tr>
<tr>
<td>Depth (Incl. Handle)</td>
<td>29-1/4&quot;</td>
</tr>
</tbody>
</table>

**MORE EASY-TO-USE FEATURES**

**Auto Sizing™ Pan Detection**
Make fluffy pancakes with ease using Auto Sizing™ Pan Detection that automatically senses the size of your pan to only send heat to whatever small, medium, or large pan you are using.

**True Temperature Melt & Hold**
Get perfectly melted goodness with True Temperature Melt & Hold that delivers low, precise heat for melting delicate ingredients or sauces without scorching or burning for up to one hour.

**Smudge-Proof™ Stainless Steel**
Resists fingerprints and cleans easily with a stylish, enduring look.

**Temperature Precision**
Sear steaks, crisp sandwiches, melt chocolate, or simmer sauces with the precise temperature control of induction.

**Controlled Cooking**
Effortlessly create your favorite recipes with Induction’s immediate temperature response that adjusts from a powerful boil to a low simmer.

**Quick Clean**
Quickly clean your oven in 2 hours with the self-clean cycle.

**Safe Surface**
The Safe Surface — Induction only heats pans and the food in them: the area around the pans stays cool to the touch.

**Energy Efficiency**
Since induction only heats your cookware and not your kitchen, less energy is lost throughout the cooking process.

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**ELEMENTS SIZE WATTS**

<table>
<thead>
<tr>
<th>ELEMENTS</th>
<th>SIZE</th>
<th>WATTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Right Front</td>
<td>Induction 9&quot;</td>
<td>3,600</td>
</tr>
<tr>
<td>Right Rear</td>
<td>Induction 6&quot;</td>
<td>2,500</td>
</tr>
<tr>
<td>Left Front</td>
<td>Induction 7&quot;</td>
<td>2,800</td>
</tr>
<tr>
<td>Left Rear</td>
<td>Induction 7&quot;</td>
<td>2,800</td>
</tr>
</tbody>
</table>

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15" induction right front burner compared to 3000W Electric Element. 6 qt./7" diameter pot, 1 qt. tepid water.
### FEATURES

<table>
<thead>
<tr>
<th>Feature</th>
<th>Description</th>
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<tr>
<td>Oven Control/Timing System</td>
<td>Express-Select® Controls</td>
</tr>
<tr>
<td>Surface Type</td>
<td>Black Ceramic Glass</td>
</tr>
<tr>
<td>Window</td>
<td>Extra-Large</td>
</tr>
<tr>
<td>Exterior Door Finish</td>
<td>Smudge-Proof™ Stainless Steel</td>
</tr>
<tr>
<td>Handle Design</td>
<td>Smudge-Proof™ Stainless Steel</td>
</tr>
<tr>
<td>Exterior Door Finish</td>
<td>Smudge-Proof™ Stainless Steel</td>
</tr>
<tr>
<td>Convection System</td>
<td>Quick Bake</td>
</tr>
<tr>
<td>Oven Cleaning System</td>
<td>Self Clean</td>
</tr>
<tr>
<td>Drawer Functionality</td>
<td>Storage</td>
</tr>
</tbody>
</table>

### OVEN CONTROLS

- Bake/Broil: Yes/Variable (400 - 550 °F)
- Effortless™ Convection Conversion
- Convection Bake/Broil/Roast
- Quick Bake Convection: Yes
- Quick Preheat
- Effortless™ Temperature Probe
- Keep Warm
- Add-a-Minute
- Delay Start
- Self Clean: 2, 3 Hours
- Quick Clean Option: Yes
- Delay Clean: Yes
- Kitchen Timer/Timered Cook Option
- Auto Oven Shut-Off
- Oven Lock-Out: Yes
- Lower Drawer Control

### COOKTOP FEATURES

- Right Front Element (Watts): Induction 9” - 3,600
- Right Rear Element (Watts): Induction 6” - 2,500
- Left Front Element (Watts): Induction 7” - 2,800
- Left Rear Element (Watts): Induction 7” - 2,800
- Hot Surface Indicator Light: Yes
- Element “On” Indicator Light: Yes

### OVEN FEATURES

- Capacity (Cu. Ft.): 5.4
- Oven Light: 1
- Hidden Bake Element: Yes
- Rack Configuration: 2 Standard
- Baking System: Even Baking Technology
- Broiling System: Vari-Broil™ High/Low
- Bake Element/Broil Element (Watts): 3,500/3,900
- Drawer Racks: Storage

### SPECIFICATIONS

- Oven Interior (H x W x D): 21” x 24-3/8” x 19-1/8”
- Power Cord Connection Location: Middle Bottom Rear
- Voltage Rating: 240V/208V/60Hz
- Connected Load (kW Rating) @ 240/208 Volts: 13.5/10.5
- Amps @ 240 Volts: 40 Amps
- Minimum Circuit Required (Amps): 40
- Shipping Weight (Approx.): 215 Lbs.

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**Note:** For planning purposes only. Always consult local and national electric, gas and plumbing codes. Refer to the Product Installation Guide for detailed installation instructions on the web at frigidaire.com.

Specifications subject to change. Accessories information available on the web at frigidaire.com.
INSTALLATION SPECIFICATIONS

- Product Shipping Weight (approx.) - 215 Lbs.
- Single phase 3- or 4-wire cable, 120/240 or 120/208 Volt, 60 Hertz, fused on both sides of line with ground.
- Connected Load (kW Rating) @ 240/208 Volts = 13.5/10.5 kW
- Recommended Circuit Breaker - 40 Amps
- Always consult local and national electric codes.
- Make sure wall coverings around range can withstand heat generated by range.
- Floor beneath range MUST be solid and level.
- Overhead cabinetry should not exceed a 13” maximum depth.
- Absolute minimum horizontal distance between overhead cabinets installed to either side of appliance must be no less than maximum width of appliance.
- Range can be installed flush to wall with 0” minimum rear clearance.

- Minimum 1” clearance required from edge of rangetop to nearest combustible wall on either side of range above 36” height.
- Minimum 1” clearance required from edge of rangetop to nearest combustible wall on either side of range above 36” height.
- Allow 30” minimum clearance between top of cooking surface and bottom of unprotected wood or metal overhead cabinet; or 24” minimum clearance when bottom of wood or metal overhead cabinet is protected by not less than 1/4” flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015” stainless steel, 0.024” aluminum or 0.020” copper. 0” clearance is minimum for rear of range. Follow all dimension requirements provided above to prevent property damage, potential fire hazard, and incorrect countertop and cabinet cuts.

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