FRIGIDAIRE GALLERY.

Freestanding Range

FGGF304DPF



Signature Features



Double Oven Range

A second oven provides the ultimate flexibility — you can cook two different dishes at different temperatures, and all at the same



True Convection

Single convection fan and heating element circulates hot air throughout the oven for faster and more even multi-rack baking. (Main Oven only)



Quick Preheat

Preheat in just a few minutes.1



Quick Clean

Quickly clean your oven in 2 hours with our quick self-clean cycle.

30" Gas

Product Dimensions

49" Height (Max.) Width 29-7/8" Depth (Including Handle) 28"

More Easy-To-Use Features

Continuous Grates

Continuous Grates make it easy to move heavy pots and pans across burners without lifting.

Smudge-Proof™ Stainless Steel Reduces fingerprints and cleans easily.

One-Touch Self Clean

Your oven cleans itself — so you don't have to. Self clean options available in 2, 3 and 4-hour cycles.

Quick Boil

Get meals on the table faster with quick boil — water boils faster than the traditional setting.

Express-Select® Controls

Easily go from warm to boil.

Even Baking Technology

Our Even Baking Technology ensures even baking every time.

Built with American Pride

Designed, enginereed and assembled in the U.S.A. Appliances that are highperforming, more accessible, and more innovative than ever.

Sabbath Mode (Star-K® Certified)

Available in:

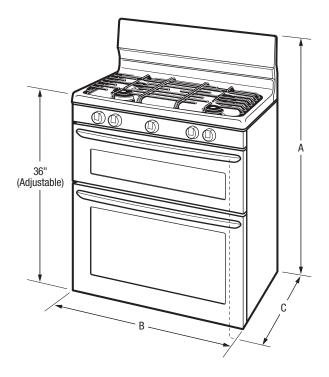


Burners	BTU
Right Front	17,000
Right Rear	5,000
Left Front	9,500
Left Rear	14,000
Center Oval	9,500

¹Based on single rack cooking performance, not set temperature, using Quick Preheat.

FRIGIDAIRE GALLERY.

Features	
Oven Control/Timing System	Express-Select* Controls
Surface Type	Deep Sump
Sealed Gas Burners	Yes
Grates	Continuous Cast Iron w/Black Matte Finish
Window	Large
Exterior Door Finish	Smudge-Proof™ Stainless Steel
Handle Design	Stainless Steel
Exterior Finish (Side Panels)	Black
Convection System	True Convection (Lower)
Oven Cleaning System	Self Clean
Upper Oven	Fits-More™ Upper Oven
Oven Controls	
Bake/Broil	Voc /Variable
	Yes/Variable (400 - 550 °F)
Effortless™ Convection Conversion	Yes (Lower)
Convection Bake/Broil/Roast	Yes/Yes/Yes (Lower)
Quick Bake Convection	V ₂ -
Quick Preheat	Yes
My Favorite	Ves (Leury)
Effortless™ Temperature Probe	Yes (Lower)
Pizza Button	Yes (Upper)
Keep Warm	Yes
Add-a-Minute	\\\
Delay Start	Yes
Self Clean	2, 3, 4 Hours
Quick Clean Option	Yes (2 Hours)
Delay Clean	2, 3, 4 Hours
Kitchen Timer/Timed Cook Option	Yes/Yes
Auto Oven Shut-Off	6 Hours
Oven Lock-Out	Yes (Both Ovens)
Upper Oven Control	Electronic
Cooktop Features	
Right Front Burner (BTU)	17,000
Right Rear Burner (BTU)	5,000
Left Front Burner (BTU)	9,500
Left Rear Burner (BTU)	14,000
Center Oval Burner (BTU)	9,500
Oven Features	
Lower/Upper Capacity (Cu.Ft.)	3.6/2.3
Lower/Upper Oven Light	1/1
Rack Configuration	1 Handle, 1 Offset (Lower)/ 1 Handle (Upper)
Baking System	Even Baking Technology
Broiling System	Vari-Broil™
Lower Bake/Broil Burners (BTU)	12,500 / No
Upper Bake/Broil Burners (BTU)	11,500/10,000
Upper Oven Racks	1
Optional Accessories	
LP Gas Conversion Kit	Included
Certifications	
Sabbath Mode (Star-K® Cert.)	Yes
Specifications	
Lower Oven Interior (H x W x D)	13-3/16" x 24-1/8" x 19-1/2"
Upper Oven Interior (H x W x D)	8-3/8" x 24-1/8" x 19-7/16"
Power/Gas Supply Conn. Location	Left/Right Bottom Rear
LP Gas Conversion Kit	Included
Voltage Rating	120V/60Hz/15A
Amps @ 120 Volts	15
Shipping Weight (Approx.)	280 Lbs.



NOTE: For planning purposes only. Always consult local and national electric and gas codes.

Refer to Product Installation Guide for detailed installation instructions on the web at frigidaire.com.

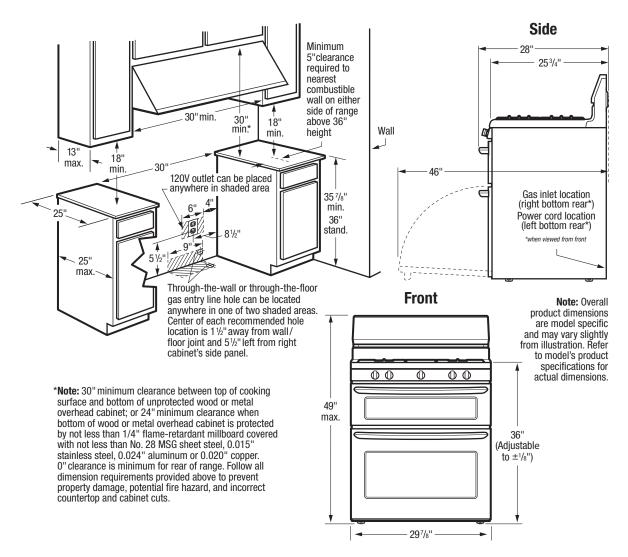


Product Dimensions	
A-Height	49"
B-Width	29-7/8"
C-Depth	28"
Depth with Door Open 90°	46"

Cabinet Cutout Dimensions	
Height (stand.)	36"
Width	30"
Depth (max.)	25"

Accessories information available on the web at **frigidaire.com**





Freestanding Range Specifications

- Product Shipping Weight (approx.) 280 Lbs.
- Voltage Rating -120V/60 Hz/15 Amp
- Amps@120 Volts = 15 Amps
- Always consult local and national electric and gas codes.
- Make sure wall coverings around range can withstand heat generated by range.
- Linoleum or any other synthetic floor covering located beneath range, must be capable of withstanding minimum heat of 90° F above room temperature without shrinking, warping or discoloring. Insulating pad or 1/4"-thick plywood required between range and a carpeted floor.
- Do not obstruct flow of combustion air at oven vent nor around base or beneath lower front panel of range. Range requires fresh air for proper burner combustion.
- Do not install range beneath any downward-blowing, overhead vent hood or air curtain.
- Range ships with 1/2" NPT factory regulator.
- LP Gas Conversion Kit supplied.
- Overhead cabinetry should not exceed a 13" maximum depth.

- 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.
- 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 5" clearance required from edge of rangetop to nearest combustible wall on either side of range above 36" height.
- To reduce risk of fire when using overhead cabinetry, install vent hood that projects horizontally a recommended minimum of 5" beyond bottom of cabinets.
- Follow all dimension requirements provided to prevent property damage, potential fire hazard, and incorrect countertop and cabinet cuts.

Note: For planning purposes only. Refer to Product Installation Guide on the web at frigidaire.com for detailed instructions.

