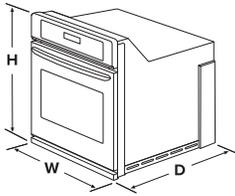


wall ovens

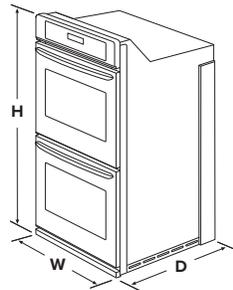
With wall ovens, there are a lot of options. This checklist can help you make the right choice. Fill it out and bring it to your nearest Frigidaire dealer.



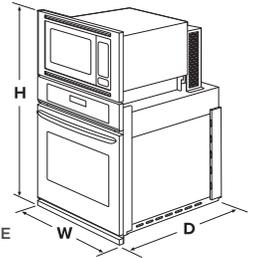
SINGLE



DOUBLE



WALL OVEN / MICROWAVE COMBINATION



REPLACING

What is your current wall oven?

Brand _____

Model Number _____

Find it on the interior frame of the wall oven.

Oven Type

- Single
- Double Wall Oven
- Wall Oven/Microwave Combination

FRIGIDAIRE FIT TOOL

With the above information for your current wall oven, use this convenient online tool to find the Frigidaire model that best matches the dimensions of your wall oven space. www.frigidaire.com/frigidairefit



FRIGIDAIRE FIT PROMISE

If for any reason your wall oven doesn't fit, you'll receive \$300 to have a professional make any necessary adjustments.

Limitations & Disclaimers

The Frigidaire Fit Promise applies only to cabinet modification related to replacement installations. It does not apply to the major appliance.

Frigidaire® is not liable for any damage done to your home or property caused by you or any third party during installation of the major appliance or cabinet modification.

REMODELING

Make Your Measurements

Frigidaire® wall ovens are available in widths of 24", 27" or 30".

Heights vary. To ensure your purchase fits, the installation space should be about three inches wider than the oven.

If you're replacing an existing wall oven, you'll want to measure it and the current space, including any available cabinet space. Keep in mind that the installation space might need to be enlarged.

Wall ovens come with a 1" trim kit that not only help your oven fit better but also enhances the overall look. Also, 3" trim kits can be purchased online (in different colors).

Wall Oven Measurements

Before measuring your cabinet cutout, be sure to turn off the power to the wall oven. Also, when removing the oven to measure, be careful. Ovens can be extremely heavy, weighing over 200 lbs. Be sure to have someone help you and don't pull the oven out more than a couple of inches.

_____ ft. _____ in. **Width**
Measure widest point from right to left.

_____ ft. _____ in. **Height**
Measure from lowest to highest point.

_____ ft. _____ in. **Depth**
Measure from back wall to the front edge of available space or surrounding cabinets.

Space Measurements

_____ ft. _____ in. **Width**
Measure widest point from right to left.

_____ ft. _____ in. **Height**
Measure from lowest to highest point.

_____ ft. _____ in. **Depth**
Measure from back wall to the front edge of available space.



WALL OVEN OPTIONS

What type of wall oven are you looking for?

- Single**
Traditional size that fits the smallest space: two can be paired and placed side-by-side.
- Double Wall Oven**
Twice the space and fully loaded with cutting-edge features.
- Wall Oven/Microwave Combination**
State-of-the-art appliance that fits the same space as a double wall oven.

COLOR CHOICE

Choose the color you're shopping for below:

- Stainless Steel**
- Black**
- White**

FUEL TYPE

Gas
If you have an electric wall oven that runs on 220 volt—and a gas or a liquid propane connection—you should be able to replace it with a gas wall oven.



Electric
If you are shopping for an electric oven, a 230/240 volt connection is required.



WALL OVEN FEATURES

Conveniences to make your life easier

- Smudge-Proof™ Stainless Steel**
Protective coating resists fingerprints so it's easy to clean.

**Smudge-Proof™
Stainless Steel**

- Quick Preheat**
Preheat in less than 6 minutes.¹



- Convection Technology**
A convection oven has fans to circulate air around food for faster and more even multi-rack baking and roasting. Traditional ovens, which do not have fans, rely primarily on radiation from the oven walls, and to a lesser extent on natural convection caused by temperature differences within the oven, to transfer heat to food.



- Temperature Probe**
Allows you to cook dishes, especially meats, to perfect serving temperature.



- Self-Clean**
The oven cleans itself, so you don't have to. It uses high temperature (approximately 900 degrees Fahrenheit) to burn off leftovers from baking, without the use of chemical agents.