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Frigidaire wall oven parts manual

A wall oven is usually designed to fit within a limited number of cabinet dimensions. For this reason it's important to measure the cabinet opening and compare it to the oven dimensions included with the documentation. In some cases, it may be necessary to enlarge the opening [source: Frigidaire].Caution: If you're not familiar with electrical work, or local laws require a licensed electrician to perform the rewiring tasks, you'll need to hire a qualified electrician [source: Ron Hazelton's House Calls].Here's how to install a wall oven:Turn off the circuit breaker that supplies electricity to the oven. To play it safe, put some tape over the circuit breaker to prevent it from being accidentally switched on.Remove the doors of the old ovenRemove the anchoring screws and carefully slide or lift the oven out of its cabinet. You may need help with this.Cut the electrical wires going to the old oven.Look for an electric junction box in the back of the cabinet. In some homes the box is inside the wall. In that case, you'll have to cut through the dry wall to expose it.Measure the dimensions of the cabinet opening and compare it to the required dimensions indicated in the new oven's documentation. If the required opening is wider than the cabinet opening, divide the difference by two and then mark and cut half that amount from each side of the opening.Place the new oven near the cabinet so that the attached armored cable can reach the electrical junction box.Attach a right-angle clamp to the cable.Twist each house wire and corresponding oven-cable wire together. Secure the wires with a wire nut.Fold the joined wires neatly inside the junction box, replace the cover and attach the right-angle cable bracket to the cover. If you previously cut through the wall to access the box, seal the opening completely.Lift and slide the new oven into the cabinet (get someone to help you with this) and secure it with the screws.Attach the oven doors and any supplied trimming.Turn on the circuit breaker [source: Ron Hazelton's House Calls]. Now is the time to deal with the built-up grime and burnt-on grease in your oven. You are home more often, so you have the extra time it takes to clean it properly. And since you're cooking every meal at home, you can benefit more from the energy savings of not burning extra grease.If you have a self-cleaning oven, most of the work is already done for you. The self-cleaning cycle will lock your oven door and heat it up to the highest possible temperature for several hours, burning everything inside. Let it cool afterward, and wipe all the burnt bits with a damp cloth.If you don't have a self-cleaning oven, you can get the same effect by placing a cup or bowl of ammonia in the oven, closing the door, and letting it sit for 4-5 hours. The ammonia fumes will release a lot of the gunk cooked onto the oven walls and ceiling. Then use rubber gloves to dilute the ammonia in water and use the resulting solution to wipe down the oven's interior.As for the oven door, we have a few inventive tricks to try out there too, all of which you can find in the video above. Photo: homedepot.comWall ovens are a unique type of oven that is built into cabinets. They are typically installed at eye level, which makes it convenient to transfer hot foods without needing to bend down. Wall ovens offer a sleek design and seamless look to the kitchen. They are usually electric, but some models are powered by gas. They can be purchased as single, double, or microwave/oven combos.Unlike standard ranges, wall ovens require separate cooktops, which can make this a more expensive option for your kitchen, so be sure to invest in a good-quality wall oven if you are in the market for one. Here are some of the best wall ovens for the kitchen.Photo: homedepot.comTypes of Wall OvensWall ovens are available as single, double, or microwave/oven combos. Each type has its own features, benefits, and aesthetic. Here are the main differences between the types of wall ovens.SingleSingle wall ovens are similar to standard range ovens, although they lack a cooktop. They are a good option if you are looking for an oven with a seamless design that integrates into your cabinet space. This type of wall oven is practical for everyday cooking.DoubleDouble wall ovens include two separate ovens stacked on top of each other. This is convenient for cooking more than one dish at a time at separate cooking temperatures. Double wall ovens typically cost more than single wall ovens but also offer more capacity.Microwave/Oven ComboMicrowave/oven combos are another versatile option. They are designed similarly to double wall ovens, except a microwave takes the place of one of the ovens. The microwave is typically smaller than the oven but powerful enough to accommodate your cooking needs.Wall ovens come in a few styles with different features, functionality, and settings. Here are some of the most important features to consider when shopping for a wall oven.Electric vs. GasWall ovens are more commonly powered by electricity, but some manufacturers offer gas options. Electric wall ovens plug into a standard outlet and are known to heat more evenly. Gas wall ovens operate through a gas line, which may cause some people to worry about potential gas leaks. However, they heat up and cool down more quickly than electric ovens and typically cost less.Size and CapacityIt's important to measure your space before purchasing a wall oven to ensure it will fit. Wall ovens come in three sizes: 24, 27, and 30 inches wide, although 30 inches is the standard width. Oven capacity measures the space inside of an oven. This measurement varies between models but typically ranges between 3 and 6 cubic feet. If you normally cook for just one or two, an oven with a smaller capacity will likely meet your needs. If you frequently cook for larger groups or need the space to accommodate large food items like roasts, a larger-capacity oven might be a better option.ConvectionTraditional convection ovens contain a fan that circulates hot air inside the oven to cook food quickly and evenly. True convection ovens contain an extra heating element around the fan that allows for better temperature control and cooking results. Convection cooking is more common in electric ovens, but some gas ovens also have a convection setting.Controls and SettingsMost wall ovens have electronic controls, which offer accurate temperature settings and simple cleanup due to the flat design. They typically also include LED sensors that indicate when the oven is on. Wall ovens come with different settings, including things like delayed start, warming modes, and variable broil. Some wall ovens even come with a sabbath mode, which overrides the automatic shut-off function to accommodate certain restrictions during religious observances.Self vs. Manual CleanSelf-cleaning ovens have a feature that heats up the oven to high temperatures and burns off stuck-on food so it is easier to clean. This feature should only be used occasionally to clean up heavy-duty messes because of the super-hot temperatures and potential fumes. Some wall ovens also offer quick self-clean cycles.Steam cleaning is another feature available on some wall ovens that helps clean the inside of the oven without requiring such high heat. Steam cleaning is better for routine cleaning.Smart TechnologySome "smart" wall ovens come with built-in Wi-Fi technology so you can control your oven remotely through a smartphone or voice commands. Smart ovens make it possible to preheat the oven, adjust temperatures, set timers, and monitor cooking progress even when you aren't in your kitchen.Additional FeaturesWall ovens come with a variety of useful features such as built-in warming drawers, accurate preheat functions, and safety control locks. When selecting the best wall oven for your kitchen, consider which features are most important to you.StyleWall ovens come in different designs and colors to match different interior design styles. Stainless steel is a popular choice, but other options include white, black, and slate. Some wall ovens are also available in matte finishes. Other style considerations include the control display, handles, and doors.Our Top PicksWhether you are looking for a basic single wall oven or a "smart" double wall oven, there are several options to choose from. Here are some of the best wall ovens for a variety of cooking styles and budgets. Photo: homedepot.com This sleek microwave/oven combo includes a 5-cubic-foot lower oven and 1.4-cubic-foot upper microwave. Even-heat true convection helps maintain the perfect cooking temperature. The upper microwave combines a 900-watt microwave with a 1,600-watt convection element for quick and efficient cooking. It also comes with a crisper pan so you can use the microwave to brown, crisp, and pan-fry. Convenient features include an internal temperature probe, control lock, and adjustable self-cleaning feature. Photo: lowes.com This budget-friendly single electric wall oven has a 4.6-cubic-foot capacity. Features include even baking technology, delay start, and a keep-warm setting. There's also a special sabbath mode and oven-door safety lock. This wall oven comes with two racks that can be configured in five ways. This self-cleaning oven comes with three self-clean cycles. Photo: lowes.com This microwave/oven combo includes a 5-cubic-foot oven and 1.7-cubic-foot microwave with several useful cooking functions. The lower oven features true European convection for precise cooking results. The microwave includes 175 preprogrammed menu options for easy meal prep. There's also an auto-conversion setting that automatically adjusts the temperature from regular to convection cooking. This self-cleaning stainless-steel wall oven comes with an optional steam-clean function. Photo: homedepot.com This stainless-steel single electric wall oven has a 5-cubic-foot capacity. It can be controlled via a smartphone or voice commands. The touch screen makes it easy to access your favorite cooking settings, and the frozen bake technology allows you to skip preheating. Other features include delay bake, delay start, keep warm, and speed-cook settings. This oven also comes with a self-cleaning function. Photo: bestbuy.com This stainless-steel double electric convection wall oven features two ovens with even-heat convection and a 5-cubic-foot capacity. The delay-start and timed-bake functions offer flexibility, while the self-cleaning cycle makes it easy to tackle dirty messes. Safety features include a control lock and an automatic shut-off function. Photo: homedepot.com Use the GE Appliances Kitchen app to preheat this wall oven and monitor cooking progress through your smartphone or voice commands. This 4.3-cubic-foot capacity electric wall oven has a 10-pass baking element and an eight-pass broil element for full coverage. The scan-to-cook technology automatically adjusts the oven's settings once you scan the bar code on packaged foods. This smart oven comes with a self-cleaning feature and an optional steam-cleaning setting. Photo: homedepot.com This stainless-steel gas wall oven has 3.3 cubic feet of interior space. Features include a vari-broil temperature control with two separate heat levels, touch-screen control panel, and cookware-storage drawer. It also comes with two oven racks that can be arranged five ways for maximum flexibility. This gas wall oven comes with two-, three-, and four-hour self-cleaning cycles. Photo: homedepot.com This stylish and functional double electric wall oven with true European convection comes with French doors, a full-color LCD touch display, and customizable hardware options. Each oven has a capacity of 5 cubic feet, for a total of 10 cubic feet. Equipped with precision cooking technology, this wall oven automatically monitors progress, modifies temperatures, and adjusts cooking times. Other features include a full-coverage broil element, built-in temperature probe, and self-cleaning function with a steam-clean option for smaller messes. You can control this wall oven remotely by using the Cafe Appliances Kitchen app.FAQs About Wall OvensNow that you've learned about the types of wall ovens and explored the top picks, here are some frequently asked questions and answers about wall ovens to help you on your shopping journey.Q. How do I choose a wall oven?When choosing the best wall oven for your kitchen, consider your cooking preferences, available space, and budget.Q. Are wall ovens better than range ovens?There are pros and cons to each type of oven. Wall ovens are more difficult to install and maintain, but they have a streamlined appearance. They are also usually located at eye level, which makes them easier to access. Range ovens come with a built-in cooktop and are usually more affordable.Q. Does a wall oven need to be vented?Wall ovens do not require venting to the outside, but they do contain internal vents that allow excess heat to escape.Q. How much clearance do you need for a wall oven?You should leave 3 inches of space (height, width, and depth) between the oven and adjacent cabinets.Q. How often should I run a self-clean feature on my oven?This varies by model and how often you use your oven. Always check the manufacturer's guide that comes with your oven. Typically, you should only run the self-clean feature about five times per year, or when your oven is extremely dirty and in need of a deep clean. Otherwise, you can use specific cleaning products to manually clean your oven.Q. How long do ovens usually last?Ovens usually last for 13 to 15 years before needing to be replaced. If your oven is still fairly new and isn't working properly, try fixing it first.

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