FRIGIDAIRE

PROFESSIONAL_®



Slide-In Range

FPGS3085PF



Signature Features



PowerPlus® FullRange Burner From simmer to boil fast



True Convection

Single convection fan circulates hot air throughout the oven for faster and more even multi-rack baking



PowerPlus® Preheat

Preheat in less than six minutes.1



PowerPlus® Boil

Get meals on the table faster with our PowerPlus® Boil - water boils faster than the traditional setting.

30" Gas

Product Dimensions

Height (Max.) 36-5/8" Width 30" Depth 28-5/16"

More Easy-To-Use Features

Smudge-Proof™ Stainless Steel

Reduces fingerprints and smudges so it's easy to clean.

PowerPlus® Clean

Heavy-duty self cleaning with 25% more cleaning power.

One-Touch Keep Warm Setting

Just one touch of a button keeps food warm until everything — and everyone is ready.

Built with American Pride

Appliances that are high-performing, more accessible, and more innovative than ever - designed, built, and engineered in the U.S.A.

"My Favorite" SettingEasily program your most used setting with the touch of a button.

Auto Shut-Off

As an extra safety measure, the oven will automatically shut off after 6 hours.

Delay Start

Set your oven to begin cooking on your schedule. It can be programmed from one to 24 hours.

A.D.A Compliant

When properly installed, meets the appliance standards in the Americans with Disabilities Act and the Architectural Barriers Act Accessibility Guidelines as published by the United States Access Board on June 23, 2004, as amended August 5, 2005.

Sabbath Mode (Star-K* Certified)

Available in:

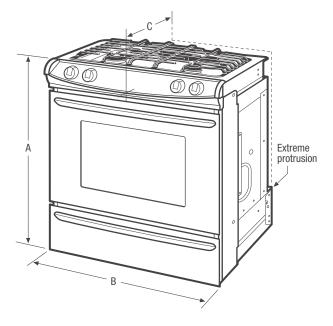


Burners	BTU
Right Front	500 to 17,000
Right Rear	5,000
Left Front	9,500
Left Rear	15,000

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

FRIGIDAIRE PROFESSIONAL

Features	
Oven Control/Timing System	Pro-Select*
	Black Porcelain
Surface Type Sealed Gas Burners	Yes
Grates	Continuous Cast Iron
Window	w/Black Matte Finish Extra-Large with
	Pro-Tint Finish
Exterior Door Finish	Smudge-Proof™ Stainless Steel
Handle Design	Stainless Steel
Exterior Finish (Side Panels)	Black
Convection System	True Convection
Oven Cleaning System	Self-Clean
Drawer Functionality	Warmer
Oven Controls	
Bake/Broil	Yes/Variable (400 - 550 °F
Effortless™ Convection Conversion	Yes
Convection Bake/Broil/Roast	Yes/No/Yes
PowerPlus® Preheat	Yes
My Favorite	Yes
Slow Cook	Yes
Effortless™ Temperature Probe	Yes
Chicken Nugget Button	
Pizza Button	
Keep Warm	Yes
Add-a-Minute	
Delay Start	Yes
Self-Clean / Clean Options	Yes/ 2, 3, 4 Hours
Steam Clean	
Delay Clean	2, 3, 4 Hours
Kitchen Timer/Timed Cook Option	Yes/Yes
Auto Oven Shut-Off	6 Hours
Lower Drawer Control	Warmer, Low-Med-High
Cooktop Features	
Right Front Burner (BTU)	500 to 17,000
Right Rear Burner (BTU)	5,000
Left Front Burner (BTU)	9,500
Left Rear Burner (BTU)	15,000
Oven Features	
Capacity (Cu.Ft.)	4.5
Oven Light	2
Rack Configuration	111 5 1 10 11
	1 Heavy Duty, 1 SpaceWise Half Rack, 1 Effortless™
Baking System	
Baking System Broiling System	Half Rack, 1 Effortless™
	Half Rack, 1 Effortless™ Even Baking Technology
Broiling System	Half Rack, 1 Effortless™ Even Baking Technology Vari-Broil™
Broiling System Bake Burner/Broil Burner (BTU)	Half Rack, 1 Effortless™ Even Baking Technology Vari-Broil™ 18,000/11,500
Broiling System Bake Burner/Broil Burner (BTU) Drawer Rack	Half Rack, 1 Effortless™ Even Baking Technology Vari-Broil™ 18,000/11,500
Broiling System Bake Burner/Broil Burner (BTU) Drawer Rack Certifications	Half Rack, 1 Effortless™ Even Baking Technology Vari-Broil™ 18,000/11,500 1 SpaceWise* Half Rack
Broiling System Bake Burner/Broil Burner (BTU) Drawer Rack Certifications A.D.A. Compliant ¹	Half Rack, 1 Effortless™ Even Baking Technology Vari-Broil™ 18,000/11,500 1 SpaceWise* Half Rack Yes
Broiling System Bake Burner/Broil Burner (BTU) Drawer Rack Certifications A.D.A. Compliant ¹ Sabbath Mode (Star-K* Certified)	Half Rack, 1 Effortless™ Even Baking Technology Vari-Broil™ 18,000/11,500 1 SpaceWise* Half Rack Yes
Broiling System Bake Burner/Broil Burner (BTU) Drawer Rack Certifications A.D.A. Compliant¹ Sabbath Mode (Star-K* Certified) Specifications	Half Rack, 1 Effortless™ Even Baking Technology Vari-Broil™ 18,000/11,500 1 SpaceWise* Half Rack Yes Yes
Broiling System Bake Burner/Broil Burner (BTU) Drawer Rack Certifications A.D.A. Compliant¹ Sabbath Mode (Star-K* Certified) Specifications Oven Interior (H x W x D)	Half Rack, 1 Effortless™ Even Baking Technology Vari-Broil™ 18,000/11,500 1 SpaceWise* Half Rack Yes Yes 17-1/2" x 24-1/8" x 18-3/4"
Broiling System Bake Burner/Broil Burner (BTU) Drawer Rack Certifications A.D.A. Compliant¹ Sabbath Mode (Star-K* Certified) Specifications Oven Interior (H x W x D) Power Supply Connection Location	Half Rack, 1 Effortless™ Even Baking Technology Vari-Broil™ 18,000/11,500 1 SpaceWise* Half Rack Yes Yes 17-1/2" x 24-1/8" x 18-3/4" Left Bottom Rear
Broiling System Bake Burner/Broil Burner (BTU) Drawer Rack Certifications A.D.A. Compliant¹ Sabbath Mode (Star-K* Certified) Specifications Oven Interior (H x W x D) Power Supply Connection Location Gas Supply Connection Location	Half Rack, 1 Effortless™ Even Baking Technology Vari-Broil™ 18,000/11,500 1 SpaceWise* Half Rack Yes Yes 17-1/2" x 24-1/8" x 18-3/4" Left Bottom Rear Right Bottom Rear
Broiling System Bake Burner/Broil Burner (BTU) Drawer Rack Certifications A.D.A. Compliant¹ Sabbath Mode (Star-K* Certified) Specifications Oven Interior (H x W x D) Power Supply Connection Location Gas Supply Connection Location LP Gas Conversion Kit	Half Rack, 1 Effortless™ Even Baking Technology Vari-Broil™ 18,000/11,500 1 SpaceWise* Half Rack Yes Yes 17-1/2" x 24-1/8" x 18-3/4" Left Bottom Rear Right Bottom Rear Included
Broiling System Bake Burner/Broil Burner (BTU) Drawer Rack Certifications A.D.A. Compliant¹ Sabbath Mode (Star-K* Certified) Specifications Oven Interior (H x W x D) Power Supply Connection Location Gas Supply Connection Location LP Gas Conversion Kit Voltage Rating	Half Rack, 1 Effortless™ Even Baking Technology Vari-Broil™ 18,000/11,500 1 SpaceWise* Half Rack Yes Yes 17-1/2" x 24-1/8" x 18-3/4" Left Bottom Rear Right Bottom Rear Included 120V/60 Hz/15A
Broiling System Bake Burner/Broil Burner (BTU) Drawer Rack Certifications A.D.A. Compliant¹ Sabbath Mode (Star-K* Certified) Specifications Oven Interior (H x W x D) Power Supply Connection Location Gas Supply Connection Location LP Gas Conversion Kit Voltage Rating Conn. Load (kW Rating) @ 120 Volts²	Half Rack, 1 Effortless™ Even Baking Technology Vari-Broil™ 18,000/11,500 1 SpaceWise* Half Rack Yes Yes 17-1/2" x 24-1/8" x 18-3/4" Left Bottom Rear Right Bottom Rear Included 120V/60Hz/15A .84



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 (Min./Max.)	35-7/8"/36-5/8"
B-Width	30"
C-Depth	28-5/16"
Depth with Door Open 90 $^\circ$	47-9/16"
C-Depth	28-5/16"

Cutout Dimensions	
Height (Min./Max.)	35-7/8"/36-5/8"
Width (Min./Max.)*	29-15/16"/30-1/16"
Depth (Min./Max.)**	21-3/4"/22-1/8"

^{*}Cutout and countertop cutout width should match.

¹When properly installed, meets the appliance standards in the Americans with Disabilities Act and the Architectural Barriers Act Accessibility Guidelines as published by the United States Access Board on June 23, 2004, as amended August 5, 2005.

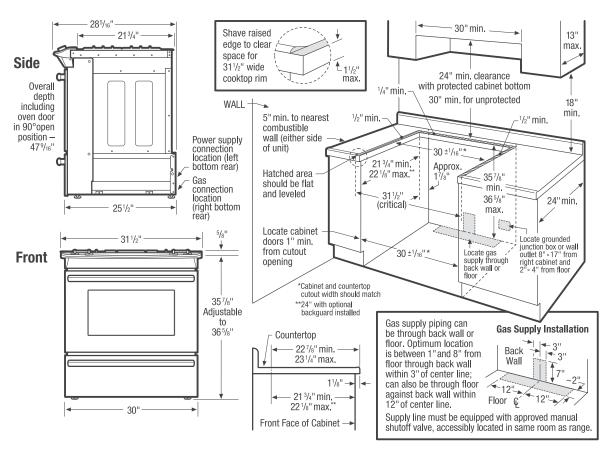
Accessories information available on the web at **frigidaire.com**

FRIGIDAIRE.

^{**24&}quot; with optional backguard installed.

²For use on adequately wired 120V, dedicated circuit having 2-wire service with a separate ground wire. Appliance must be grounded for safe operation.

FPGS3085PF **30" Gas**



Slide-In Range Specifications

- Product Shipping Weight (approx.) 230 Lbs.
- Voltage Rating 120V/60 Hz/15 Amps
- Connected Load (kW Rating) @ 120 Volts = .84 kW (For use on adequately wired 120V, dedicated circuit having 2-wire service with a separate ground wire. Appliance must be grounded for safe operation.)
- Amps @ 120V = 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.
- Range ships with 3/4" factory regulator.
- LP Gas Conversion Kit supplied.
- Gas supply piping can be through back wall or floor. Optimum location is between 1" and 8" from floor through back wall within 3" of center line; can also be through floor against back wall within 12" of center line. Supply line must be equipped with approved manual shutoff valve, accessibly located in same room as range.
- Countertop MUST be level in all directions and adjustable range height at least 1/16" greater than tallest cabinet height, to ensure metal rangetop flange will fit properly on countertop edge.
- When installing optional Backguard Kit, cutout depth of 21-3/4" minimum/22-1/8" maximum needs increased to 24".
- 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.

- Allow 24" minimum clearance between rangetop and bottom of cabinet when bottom of wood or metal 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. Allow 30" minimum clearance when cabinet is unprotected.
- Allow 5" minimum clearance from edge of rangetop to nearest combustible wall on either side of unit.
- To reduce risk of fire when using overhead cabinetry, install range hood that projects horizontally a recommended minimum of 5" beyond bottom of cabinets.

Countertop Preparation

Rangetop's side flanges overlap countertop cutout edges - for detailed preparation instructions, refer to product installation guide on the web.

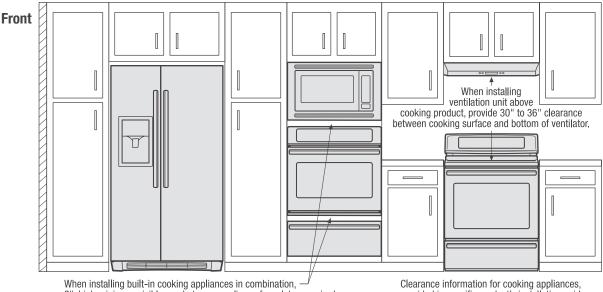
- Flat Square-Finish Countertops require no preparation since rangetop's flange lays directly on countertop edge.
- Formed Front-Edged Countertops require front molded edge to be shaved flat 3/4" from each front corner of opening.
- Tile Countertops may need trim cut back 3/4" from each front corner of opening and/or rounded edge flattened.
- For existing cutout width greater than 30-1/16" reduce the 3/4" overlap dimension; for cutout width of 29", replace actual side trim panels with smaller side trim panels, available with optional Side Trim Kit (refer to detailed kit installation instructions).

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

Optional Accessories

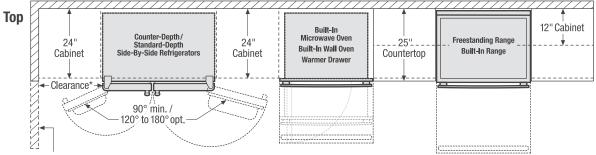
- Rear Filler Kit: Stainless Steel (PN# 901193-901S), Black - (PN# 901193-9010).
- Side Panel Kit: Stainless Steel (PN# 903074-901S), Black - (PN# 903074-9010).
- Backguard Kit: Stainless Steel (PN# 903046-901S), Black - (PN# 903046-9010).
- Side Trim Kit: Stainless Steel (PN# 903075-901S), Black - (PN# 903075-9010).





2"-high minimum visible gap between appliance faceplates required.

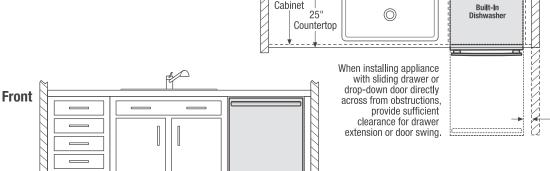
provided in specific product's installation guide.



*When installing side-by-side refrigerator adjacent to wall, cabinet or another appliance that extends beyond front edge of unit, 20" minimum clearance recommended to allow for optimum 120° to 180° door swing, providing complete drawer/crisper access and removal. (Absolute 4-1/2" minimum clearance will ONLY allow for 90° door swing which will provide limited drawer/crisper access with restricted removal.)

When installing appliance with sliding drawer, swinging or drop-down door directly across from obstructions, provide sufficient clearance for drawer extension or door swings.

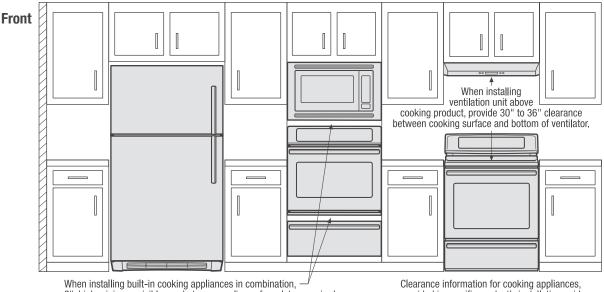
0



Cabinet

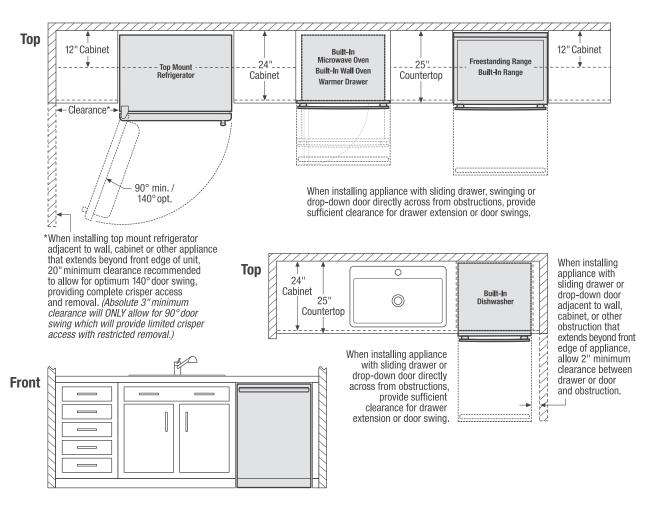
Top

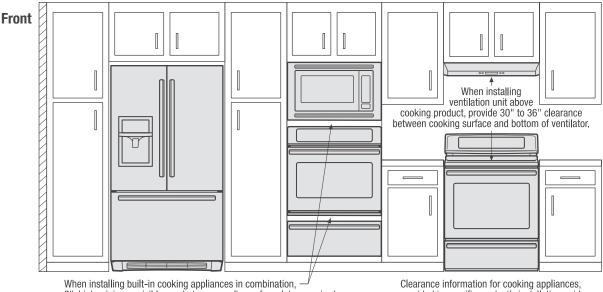
When installing appliance with sliding drawer or drop-down door adjacent to wall. cabinet, or other obstruction that extends beyond front edge of appliance, allow 2" minimum clearance between drawer or door and obstruction.



2"-high minimum visible gap between appliance faceplates required.

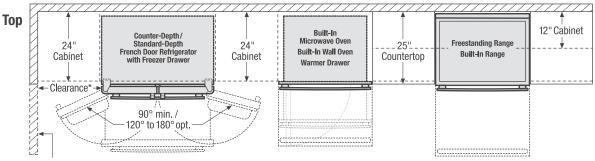
provided in specific product's installation guide.





2"-high minimum visible gap between appliance faceplates required.

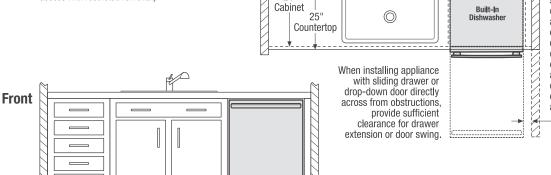
provided in specific product's installation guide.



*When installing French door refrigerator adjacent to wall, cabinet or another appliance that extends beyond front edge of unit, 20" minimum clearance recommended to allow for optimum 120° to 180° door swing, providing complete drawer/crisper access and removal. (Absolute 4-1/2" minimum clearance will ONLY allow for 90° door swing which will provide limited drawer/crisper access with restricted removal.)

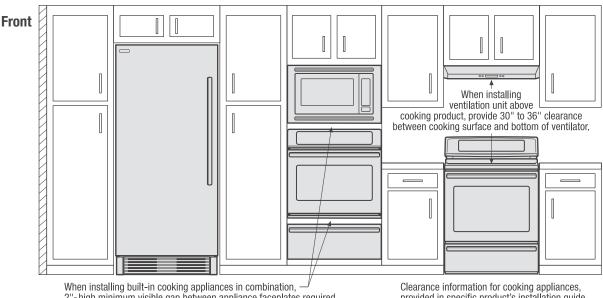
When installing appliance with sliding drawer, swinging or drop-down door directly across from obstructions, provide sufficient clearance for drawer extension or door swings.

0



Top

When installing appliance with sliding drawer or drop-down door adjacent to wall. cabinet, or other obstruction that extends beyond front edge of appliance, allow 2" minimum clearance between drawer or door and obstruction.



2"-high minimum visible gap between appliance faceplates required.

provided in specific product's installation guide.

