FRIGIDAIRE

PROFESSIONAL_®



Slide-In Range

FPDS3085K F



Signature Features



Dual-Fuel Technology

Features the power of a gas cooktop and the precision of an electric oven for baking, so you get maximum versatility.



PowerPlus® Boil

Boil water fast.



PowerPlus® Preheat

Preheat in less than six minutes.1



True Convection

Multi-rack baking is faster and more even with True Convection.

30" Dual-Fuel

Product Dimensions

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

More Easy-To-Use Features

PowerPlus® FullRange Burner Go from a 600-BTU simmer to a 17,000-BTU boil quickly.

Pro-Select® Controls

Precise control at your fingertips.

Keep Warm Drawer

Keep food warm until everything - and everyone — is ready.

One-Touch Keep Warm Setting

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

One-Touch Options

Our ovens feature easy-to-use onetouch buttons so you can cook pizza or chicken nuggets – or even add a minute to the timer—with the touch of a button.

Real Stainless Steel

Real stainless steel with a protective coating that reduces fingerprints and smudges so it's easy to clean.

Delay Start

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

A.D.A. Compliant²

Sabbath Mode (Star-K* Certified)

Available in:



Burners	вти
Right Front	600 to 17,000
Right Rear	5,000
Left Front	9,500
Left Rear	15,000

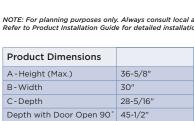
¹Based on single rack cooking performance, not set temperature, using PowerPlus* Preheat.

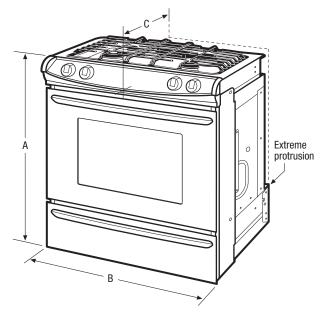
When properly installed, meets the appliance standards in the Americans with Disabilities Act and the Architectural Barriers Act Accessibility Guidelines as published by the United States Access Board on June 23, 2004, as amended August 5, 2005.

Slide-In Range

FPDS3085K F 30" Dual-Fuel

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Certifications	
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	ht Bottom Rear
	luded
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10 240 / 208 VOILS	5/4.2
4inimum Circuit Required (Amps) 20 Shipping Weight (Approx.) 26	3/20.2





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.



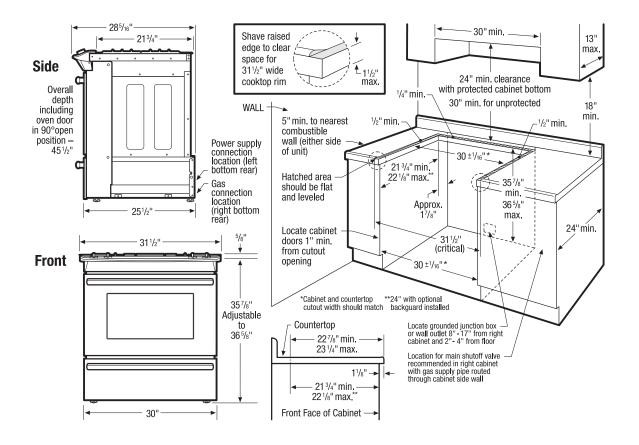
Cutout Dimensions	
Height (Min.)/(Max.)	35-7/8"/36-5/8"
Width (Min.)/(Max.)*	29-15/16"/30-1/16"
Depth (Min.)/(Max.)**	21-3/4"/22-1/8"

*Cutout and countertop cutout width should match. **24" with optional backguard installed.

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.



Slide-In Range Specifications

- Product Shipping Weight (approx.) 260 Lbs.
- Single phase 3- or 4-wire cable, 120/240 or 120/208 Volt, 60 Hertz, fused on both sides of line with ground. (If local code permits, range may be connected by hard-wiring or by means of power supply cord kit.)
- Connected Load (kW Rating) @ 240/208 Volts = 5.6/4.2kW
- Amps @ 240/208 Volts = 23.3/20.2 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 routed through side wall of right cabinet.
 Right side cabinet is ideal location for main shutoff valve.
- 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 MGS 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

For detailed preparation instructions, refer to installation guide on the web.

- Flat square-finish (flat) countertop requires no preparation since rangetop 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 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 or 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).

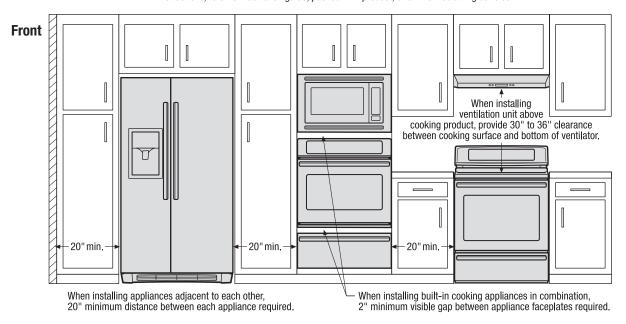
Note: For planning purposes only. Refer to Product Installation Guide on the web at frigidaire.com for detailed instructions.

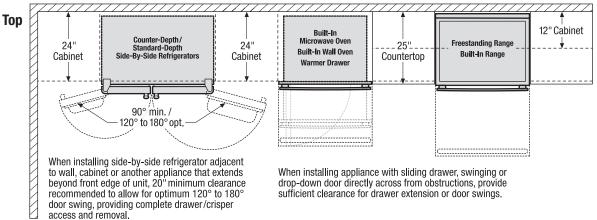
Optional Accessories

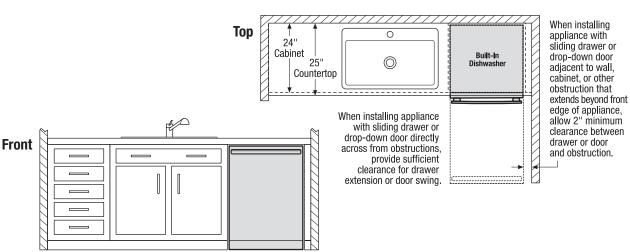
- Rear Filler Kit: Black (PN# 901193-9010).
- Side Panel Kit: Black (PN# 903074-9010).
- Backguard Kit: Black (PN# 903046-9010).
- Side Trim Kit: Black (PN# 903075-9010).



Use these dimensions and clearance instructions for planning purposes only. For detailed installation instructions, refer to installation guide, packed with product, or on the web at frigidaire.com.

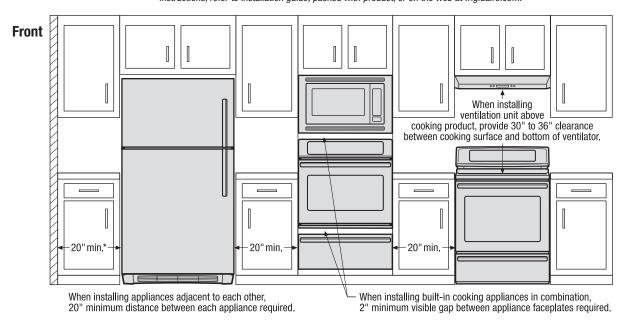


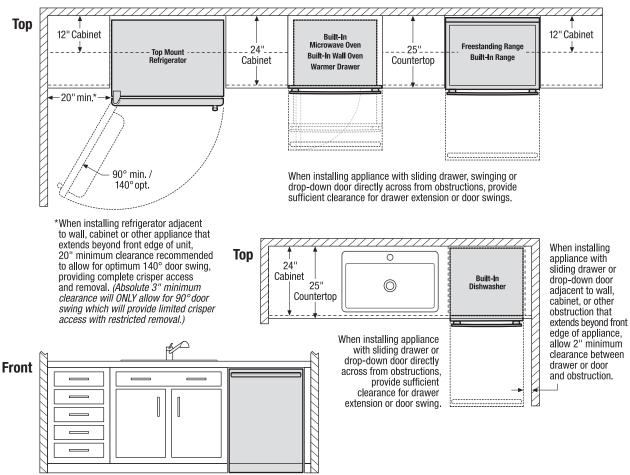






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