

Combination Oven use & care

Introduction.....	2	Care & Cleaning	12
Important Safety Information	3	Troubleshooting.....	13
Features	5	Warranty.....	14
Controls & Operation.....	6		

2

INTRODUCTION

Welcome to our family

This manual is your resource for the use and care of your product. Please read it before using your appliance. Keep it handy for quick reference. If something doesn't seem right, the troubleshooting section will help you with common issues.

Visit Owner Support on www.frigidaire.com for access to FAQs, how-to videos and articles, accessories and cleaning products.

We are here for you! Visit our website, chat with an agent, or call us if you need help. If you do need service, we can get that started for you.

For Peace of Mind Protection, register your product. Locate your registration card and/or label on your product with the photo register icon.


Keep your product info here so it's easy to find.


Model Number: _____

Serial Number: _____


Purchase Date: _____

Definitions

 This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

 **DANGER**

DANGER indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

 **WARNING**

WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

Conforms to UL Std.1026

Certified to CSA Std. CSA C22.2
No.60335-1&60335-2-9:20



Product Information


Power: 120 V 60Hz 1700

ATTENTION


Please read all instructions related to your product and keep this manual for your future reference. Follow all the warnings and instructions described in this manual to better use your product and get better results.

ENVIRONMENT

Frigidaire is committed to offering products that have less impact on the environment, thus contributing to the sustainable development. Electronic equipment, cells and batteries must be disposed of separately from ordinary waste. If your equipment has cells or batteries, when they are replaced or discarded, they must be sent to an Frigidaire Authorized Service so that they have a suitable destination. Environmentally sound preparation of packaging and products at the end of life is everyone's responsibility.

 **CAUTION**

CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

 **IMPORTANT**

IMPORTANT indicates installation, operation or maintenance information which is important but not hazard-related.

IMPORTANT SAFEGUARDS

SAFETY PRECAUTIONS

Read all instructions before using the electric appliance. The following basic precautions should always be followed.

- Children shall not play with the appliance. Cleaning and user maintenance shall not be performed by children without supervision. Close supervision is necessary when the Combo Oven is being used by or near children.
- Please keep the Combo Oven and the power cord out of the reach of children.
- After unpacking the product, keep the packaging material out of reach of children.
- This appliance is intended for normal household use only. Not for commercial use.
- Check that the supply voltage is the same as the product label before connecting it.
- Unplug the Combo Oven and allow it to cool before cleaning.
- Do not use the appliance if the plug, the main cord or the appliance itself is damaged. Always make sure that the plug is inserted properly into a wall outlet.
- Regularly inspect the appliance and power cord. If the power cord is damaged or broken, it must be replaced by a service agent or similarly qualified persons to avoid safety hazards.
- Always return the appliance to an authorized service center for examination or repair. Do not attempt to repair the appliance yourself.
- Keep the power cord away from hot surfaces or sharp objects to avoid damage. Do not use an extension cord. Do not use an outlet under the counter.
- Do not excessively pinch, bend, twist or place heavy objects on the power cord to prevent from exposing or breaking its shielding. Do not use the electrical cord to pull or drag the product.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the unit off, then remove plug from wall outlet.
- The accessible surfaces may become hot during use. Do not touch hot surfaces. Use handles. Keep hair and clothing away from heated parts of the product.
- Do not cover the air inlet and the air outlet openings while the appliance is operating.
- Never unplug the product from the outlet by pulling on the electrical cable, use the plug.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven. Do not use outdoors.
- Never put anything flammable, explosive or corrosive in the basket or trays. Never place paper, cardboard, non-heat-resistant plastic or similar combustible materials into your Combo Oven. Never put baking or parchment paper into the Combo Oven without food on top. Air circulation can cause paper to lift and touch heating coils.
- Do not pour oil into the cooking basket or trays.
- Be extremely cautious when moving your Combo Oven (or removing the basket) if it contains hot oil or other hot liquids.
- Never start cooking without the basket or trays in place.
- Do not fill the basket above the MAX line in order to prevent food contacting the heating element.

4

IMPORTANT SAFETY INFORMATION

IMPORTANT SAFEGUARDS

- Do not touch the basket directly with your hands during or after use to avoid burns. Always use the handle to remove the basket and the handling hook to remove the skewer.
- Do not insert pins, wires or other objects into any of the openings of the Combo Oven to avoid an electrical shock or injury.
- To protect against electric shock, do not immerse the Combo Oven cord, plug, or housing in water or other liquids.
- Do not move or shake the Combo Oven during use.
- Do not insert any foreign objects into the door safety switch. The safety switch shuts the unit down when the door is opened.
- Immediately unplug the unit if the unit emits black smoke. Wait for smoke to clear before removing the cooking basket.
- Do not leave your Combo Oven unattended while in use.
- Do not store items on top of the Combo Oven when it is turned on.
- Do not use the Combo Oven for any purpose other than its intended use.
- When cooking, DO NOT place the appliance against a wall or against other appliances. Leave at least 5"/13 cm of free space on the back, sides, and above the appliance. DO NOT operate the appliance on or near combustible materials. DO NOT block any ventilation openings as hot steam is released through them. DO NOT place anything on top of the appliance.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Respect the minimum distances around the product: 5"/13 cm sides; 5"/13 cm rear.



CAUTION

- Objects in the direct path of the hot air vent may suffer damage such as deformation or staining.
- The appliance is not intended for use as a barbecue. The use of coal inside the oven presents a high risk of fire.



WARNING

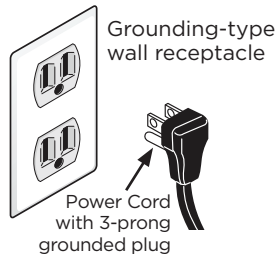
CALIFORNIA RESIDENTS ONLY:

For cancer and reproductive harm information visit:
www.P65Warnings.ca.gov



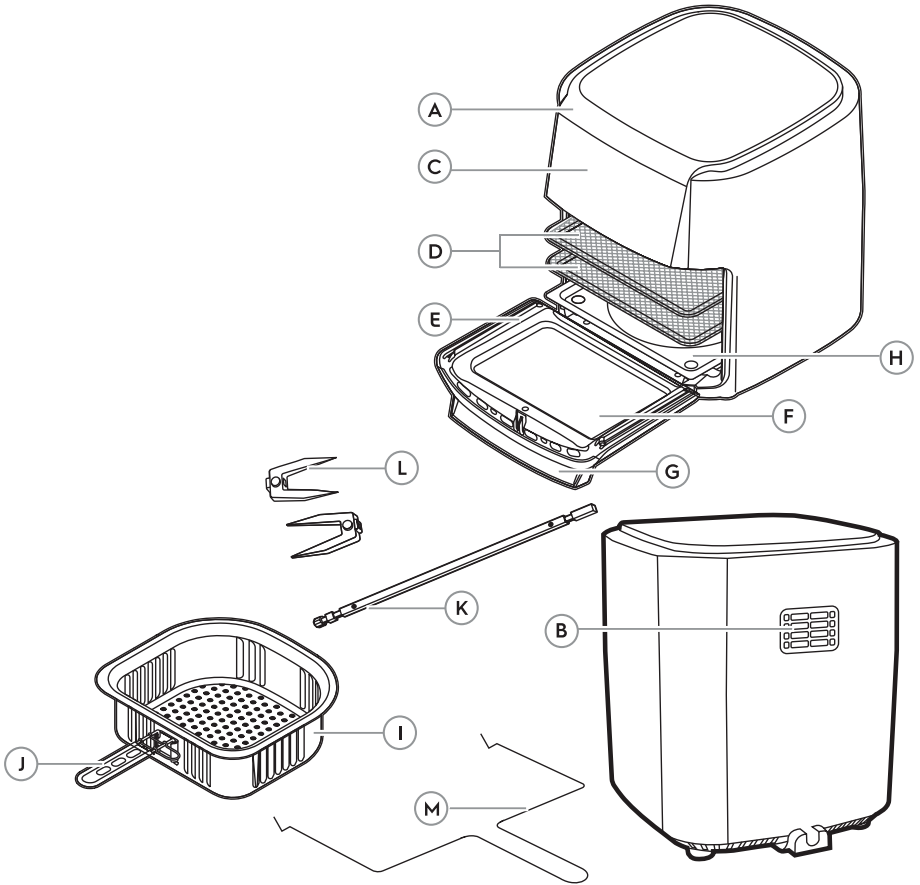
WARNING

FIRE/ELECTRICAL SHOCK HAZARD



DO NOT, under any circumstances, cut, remove, or bypass the grounding prong.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS FOR
FUTURE REFERENCE.



A. Main Unit	H. Drip Tray
B. Rear Air Outlet	I. Basket
C. Control Panel	J. Basket Handle
D. Wire Racks	K. Skewer
E. Removable Door	L. Skewer Forks
F. Window Display	M. Skewer Handling Hook
G. Door Handle	

6

CONTROLS & OPERATION

Before First Use

1. Remove all packaging materials and promotional labels from the inside and outside of the appliance.
2. Place the appliance on a stable, level and heat-resistant surface, leaving enough space to open the door.
3. Clean the appliance and accessories (see CARE & CLEANING).
4. Heat the appliance for 10 min using the Air Fry function.

NOTE

During the first heating operation you may notice a small amount of smoke and/or an odor of oil.

Control Panel



1 Temperature Adjustment:

To change between Fahrenheit and Celsius press the Plus (+) Time (1) and Plus (+) Temperature (7) buttons together for up to 5 seconds.

Press the + or - temperature buttons to set the preparation temperature. For a quick adjustment, Hold down the button.

2 **AIR FRY:** With Air Fry mode selected, you can choose one of the 7 preset recipes or manually adjust the preparation.

3 **BAKE:** With bake mode selected, cook your favorite foods such as cookies, cakes, cinnamon rolls and more.

4 **REHEAT:** Quickly warm up your favorite foods.

NOTE

The operating temperature varies between 140 °F and 400 °F (Dehydrate function operates between 60 °F and 160°F)

5 DEHYDRATE: Dehydrate fruits and vegetables at low temperatures for healthy snacks.

6 ROTISSERIE: With the skewer inserted into the appliance, use this function to rotate your meats for even cooking.



NOTE

The preset temperature and time in the cooking modes can also be manually adjusted according to your preference.

7 Time Adjustment
Tap the + or - time buttons to set the cooking time. For a quick adjustment, hold down the button.



NOTE

The operating time varies between 1 minute and 99 minutes (except for the “dehydrate” function: which is between 5 minutes and 300 minutes).

8 Light
Press the Light button to turn the light on or off.

9 Preheat Indicator Light
The indicator light will turn on informing you that the appliance is preheating. The preheating lasts for a maximum of 5 minutes.

10 Preparation Mode Button
Press the Preparation Modes menu to select one of the 5 preparation modes.

11 On/Off
This button has three functions: Tap the button to activate the control panel.
If the appliance is not in use, touch the button for the panel to enter rest mode. The panel will show a countdown of 20 seconds for the appliance to cool down.

12 Start/Pause
Tap the button to start preparing your food or to pause the process during cooking. When paused, it is possible to adjust the temperature/time of the cycle if necessary.



NOTE

If the Air Fryer is paused at any time for more than 10 minutes, the appliance will return to the home screen.

13 Turn Food Indicator Light
This indication will appear halfway through the cooking time for some of the preset recipes and for manual adjustment.

8

CONTROLS & OPERATION








Preset Recipes

Select one of the 7 predefined preparation recipes:

NOTE

It is necessary to turn certain foods at halfway though the cooking time for uniform texture. Use gloves or tongs to handle to ensure your safety and avoid accidents.

The cooking process pauses if the door is opened. Operation resumes once the door is closed.

Food		Temp. (°F)	Prep. Time (minutes)	Portion (g)	Turn Food at the halfway point?
	French Fries	400	20	600	Yes
	Cake	340	45	550 6-8 inches	No
	Meat	360	30	900	Yes
	Chicken	400	40	1000	Yes
	Rolls	360	10	50 8 pieces	No
	Fish	360	15	200	No
	Vegetables	360	30	800	Yes

IMPORTANT

The temperature and preparation times listed in the table are guidelines and vary depending on the recipes and the amount of ingredients, shape and texture of the foods. You can adjust the cooking temperature and time as desired.

Using your Air Fryer

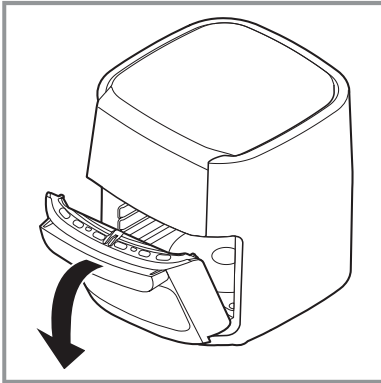
1. Place the appliance on a stable, level and heat-resistant surface leaving enough room to open the door.



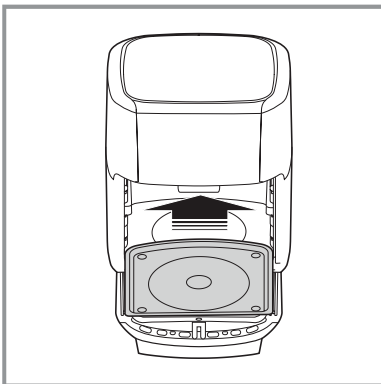
IMPORTANT

Do not obstruct the air outlets of the product.

2. Plug in the appliance.
3. Pull on the handle to open Door.



4. Insert the Drip Tray into the bottom of the appliance so that grease and debris do not fall into the appliance.



5. Your appliance has 3 accessories for the preparation of various foods (See FEATURES).

6. Place food in the chosen accessory and close the door of your appliance.
7. Press the On/Off button once to turn on the appliance.
8. Select a preset recipe, staging mode, or manually adjust the temperature and time as desired.
9. Press the Start/Pause button to begin food preparation.



NOTE

The control panel buttons beep to confirm selection.

The appliance automatically preheats when the start/pause button is pressed. The preheat light stays on for up to 5min. The time countdown begins once the cooking temperature is reached.

10. At the end of the programmed time, the panel will flash the time, and start a countdown of 20s for the device to cool down and at the same time will emit an audible warning.
11. Pull the handle to open the door.
12. Use a heat resistant utensil to remove food and deposit it in a container.



WARNING

Keep your face, arms and hands away from steam released when opening the door.

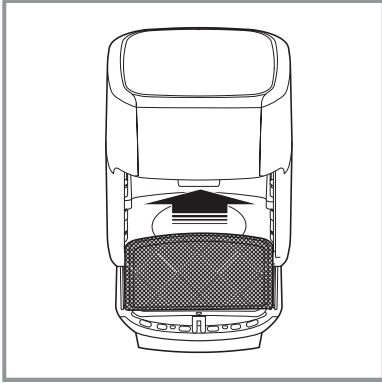
13. Unplug the appliance when finished or, return to step 8 if you wish to prepare more food.

10

CONTROLS & OPERATION

Wire Racks

1. Position the food on the Wire Rack(s), then and slide them into the rails on the sides of the appliance.



2. Use the wire racks when dehydrating fruits/vegetables.

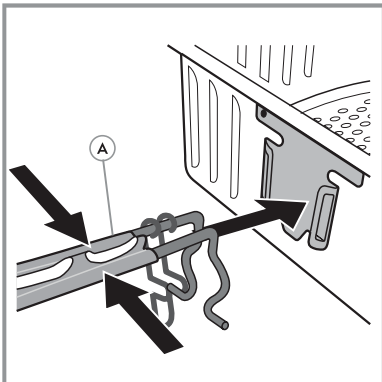
NOTE

If both wire racks are used at the same time it is recommended to switch the rack positions halfway through the cooking time for more even cooking.

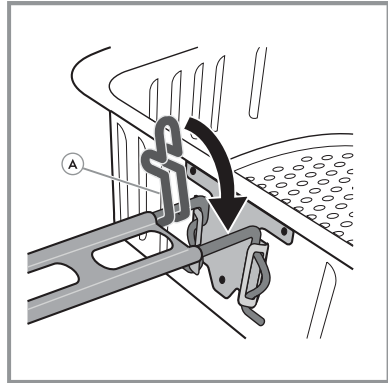
Basket

The basket handle must be attached when inserting or removing food.

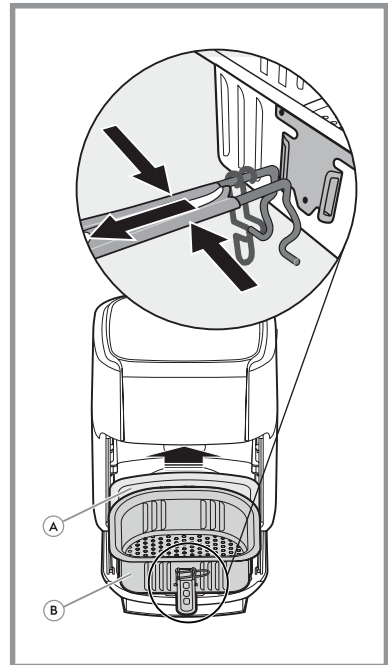
1. Press the sides of the handle (A) and fit the handle into the slots on the basket.



2. Release the handle then close the clip to lock the handle in place.



3. Place the Basket on the desired shelf and remove the basket handle.



IMPORTANT

Be sure handles are assembled and fastened properly.

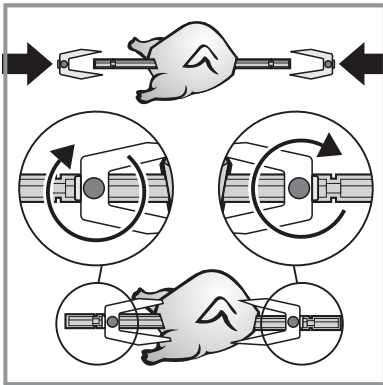
Spinning Skewer

Insert the Skewer into the meat of your choice. Make sure the meat can freely rotate within the cavity. If meats are too large they may not cook correctly, and they may hit the side of the cavity and damage the appliance.

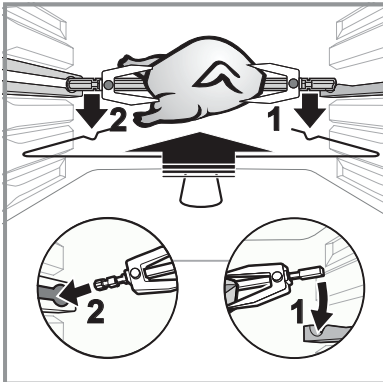
1. Position the forks and attach them with the screws so that the food is securely fastened.

NOTE

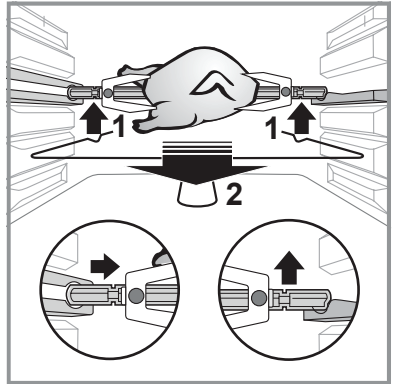
Use the forks to help secure the food.



2. Use the Handling Hook to position the Skewer on the rails and slide it to the docking points. Make sure the Skewer is properly seated in the turning hole on the left side of the appliance.



3. To remove the Skewer, use the Handling Hook by snapping into the skewer and pushing it slightly to the right to disengage it from the fixing brackets. Then slide the Skewer down the rails out of the appliance.



Cleaning

To avoid electric shock, remove the plug from the outlet before performing any cleaning or maintenance. Cleaning should be done with a cold appliance.

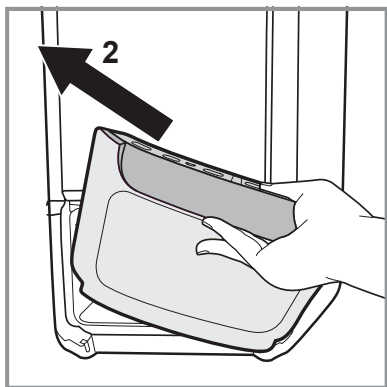
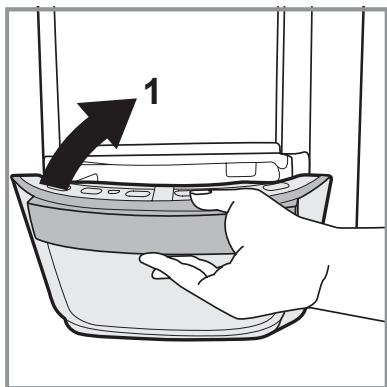
Use only a damp cloth to clean the outside of the appliance and its electrical cable.

1. Open the door at 45° and remove the Removable Door by first pulling the left side up and then pull the door to the left. Clean both sides with warm water and mild detergent.



CAUTION

Do not place the removable door in the dishwasher. Handwash only.



2. Use a soft sponge and mild detergent and rinse thoroughly to clean the accessories.



NOTE

The Drip Tray (H), Basket (I), Basket Handle (J), Skewer (K), Skewer Forks (L), and Skewer Handling Hooks (M) are dishwasher safe. (See Features)

3. Use a dry, soft cloth to clean the outside of the appliance.



CAUTION

Never immerse the appliance, plug or power cord in water or any other liquid. Never clean your appliance with flammable fluids such as alcohol, kerosene, gasoline, thinner, solvents, removers or with chemicals such as detergents with ammonia, acids, vinegars, soda or abrasives such as soaps.

Do not use steam equipment to clean the appliance.

4. It is important to clean your appliance after each use as the buildup of oil, grease or food can cause unpleasant odors, malfunctions and decrease performance.

Storage

1. Turn off the appliance and allow it to cool completely.
2. Ensure that all components and accessories are clean and dry.
3. Store your appliance in a flat, dry, safe place away from children.

TROUBLESHOOTING 13

Use this guide to help with common issues that may interfere with the performance of the product. If this does not help improve the issue, please contact Customer Service.

Problem	Possible Cause	Solution
Appliance does not turn on or heat up	The appliance is not plugged into the outlet	Place the power plug into the socket
	The door is not closed properly	Check that the door is closed
Food preparation takes longer than expected	The basket is over filled with food	Prepare a smaller amount of ingredients
	The set temperature is too low	Increase the temperature using the temperature control keys
	Food was not turned or shaken	Turn or shake the food after half the cooking time has passed
The food is raw on the inside and/or burned on the outside.	The set temperature is too high	Reduce the temperature by using the temperature control keys
	The Wire Racks are not set at a suitable height	Move the wire racks closer to the heating element
	Food was not turned or shaken	Turn or shake the food after half the cooking time has passed
White smoke coming from appliance.	Preparation of fatty foods	The oil released when cooking some foods may splash on the heating element and produce white smoke. This is normal and does not affect the food
	Residue from previous use	Be sure to clean the appliance after each use

Model	FRCO100B
Voltage	120V
Frequency	60Hz
Power	1700W
Capacity	12.6 Qts
Color	Black

14 LIMITED WARRANTY

Your appliance is covered by a one year limited warranty. For one year from your original date of delivery, Electrolux will pay all costs for repairing or replacing any parts of this appliance that prove to be defective in materials or workmanship when such appliance is installed, used and maintained in accordance with the provided instructions.

Exclusions

This warranty does not cover the following:

1. Products with original serial numbers that have been removed, altered or cannot be readily determined.
2. Product that has been transferred from its original owner to another party or removed outside the USA or Canada.
3. Rust on the interior or exterior of the unit.
4. Products purchased "as-is" are not covered by this warranty.
5. Products used in a commercial setting.
6. Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions.
7. Service calls to correct the installation of your appliance or to instruct you how to use your appliance.
8. Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it is shipped from the factory.
9. Service calls to repair or replace appliance light bulbs, air filters, other consumables, or knobs, handles, or other cosmetic parts.
10. Pickup and delivery costs; your appliance is designed to be repaired in the home.
11. Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska.
12. Damages to the finish of appliance or home incurred during transportation or installation, including but not limited to floors, cabinets, walls, etc.
13. Damages caused by: services performed by unauthorized service companies; use of parts other than genuine Electrolux parts or parts obtained from persons other than authorized service companies; or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE REPAIR OR REPLACEMENT AS PROVIDED HEREIN. CLAIMS BASED ON IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW, BUT NOT LESS THAN ONE YEAR. ELECTROLUX SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN LIMITED WARRANTY OR ANY IMPLIED WARRANTY. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES, SO THESE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. THIS WRITTEN WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

If You Need Service

Keep your receipt, delivery slip, or some other appropriate payment record to establish the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. Service under this warranty must be obtained by contacting Electrolux at the addresses or phone numbers below.

This warranty only applies in the USA, Puerto Rico and Canada. In the USA and Puerto Rico, your appliance is warranted by Electrolux Major Appliances North America, a division of Electrolux Home Products, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp. Electrolux authorizes no person to change or add to any obligations under this warranty. Obligations for service and parts under this warranty must be performed by Electrolux or an authorized service company. Product features or specifications as described or illustrated are subject to change without notice.

USA & Puerto Rico
1-800 374 4432
Electrolux Home Products, Inc.
10200 David Taylor Drive
Charlotte, NC 28262

FRIGIDAIRE

Canada
1-800 265 8352
Electrolux Canada Corp.
5855 Terry Fox Way
Mississauga, Ontario,
Canada L5V 3E4

FRIGIDAIRE®

welcome **home.**

Our home is your home. Visit us if you need help with any of these things:



owner support



accessories



service



registration

(See your registration card for more information.)

Frigidaire.com
1-800-374-4432

Frigidaire.ca
1-800-265-8352