

GALLERY.



Freestanding Ranges

FGGF301DN F/W/B



Signature Features



Quick Clean

Quickly clean your oven in 2 hours with our quick self-clean cycle.



One-Touch Keep Warm Setting

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



Double Oven Range

A second oven provides the ultimate flexibility — you can cook two different dishes at different temperatures, and all at the same time.



Continuous Grates

Continuous Grates make it easy to move heavy pots and pans between burners without lifting.

30" Gas

Product Dimensions

Height (Max.)	49"
Width	30"
Depth (Including Handle)	28-7/8"

More Easy-To-Use Features

Even Baking Technology

Our Even Baking Technology ensures even baking every time.

Add-a-Minute

Easily add a minute to the oven timer in the middle of a cycle without resetting.

Sabbath Mode (Star-K* Certified)

Available in:



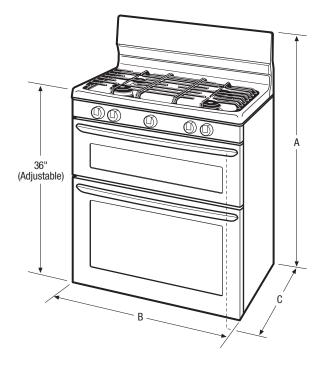
Burners	BTU
Right Front	17,000
Right Rear	5,000
Left Front	9,500
Left Rear	9,500

¹Select model only.

FGGF301DN F/W/B 30" Gas

Surface Type Sealed Gas Burners Grates Grates Continuous Cast Iron Willack Matte Finish Window Large Exterior Door Finish Steel (F), Color-Coord, (W) Handle Design Stainless Steel (F), Color-Coord (W) Exterior Finish (Side Panels) Black (F), Color-Coord, (W) Convection System Oven Cleaning System Upper Oven Oven Controls Bake / Broil Bake / Broil Bake / Broil / Roast Quick Bake Convection Conversion Convection Bake / Broil / Roast Quick Bake Convection Quick Preheat Effortless™ Temperature Probe My Favorite Chicken Nugget Button Pizza Button Keep Warm Add-a-Minute Pelay Start Self Clean Quick Clean Option Delay Clean Kitchen Timer / Timed Cook Option Auto Oven Shutoff Oven Lock-Out Cooktop Features Right Front Burner (BTU) Left Front Burner (BTU) Souo Left Rear Burner (BTU) Spoo Left Rear Burner (BTU) Spoo Center Extra Zone Burner (BTU) Dipper/Lower Ack Configuration Baking System Vari-Broil™ Upper Jower Ack Configuration Baking System Vari-Broil™ Upper Bake / Broil Burners (BTU) 1,500/No Optional Accessories LP Gas Conversion Kit PN# 318565419 Certifications Specifications Upper / Cook VR Rear Voltage Rating Conn. Load (kW Rating) @ 120 Volts¹ 1,5 Anns @ 120 Volts In Smudge-Proof Stainless Steel (F), Color-Coord (W) Continuous Cast Iron Wallack Gene Continuous Cast Iron Wallack Gene Continuous Cast Iron Wallack Gene Supply Conn. Location Ref Bottom / Right Bottom Rear Voltage Rating Conn. Load (kW Rating) @ 120 Volts¹ 1,5 Anns @ 120 Volts In Supple Continuous Cast Iron Ref Bottom / Right Bottom Rear Voltage Rating Conn. Load (kW Rating) @ 120 Volts¹ 1,5 Continuous Cast Iron Supple Continuous Cast Iron Ves Supple Conn. Location Ref Bottom / Right Bottom Rear Voltage Rating Conn. Load (kW Rating) @ 120 Volts¹ 1,5 Continuous Cast Iron Lack Configuration Ref Bottom / Right Bottom Rear Voltage Rating Conn. Load (kW Rating) @ 120 Volts¹ 1,5 Continuous Cast Iron Ref Bottom / Right Bottom Rear Voltage Rating Conn. Load (kW Rating) @ 120 Volts¹ 1,5 Continuous Cast Iron Ref Bottom Ref Bottom Ref Bo	Features	
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Lower Oven Interior (H x W x D) 12-3/4" x 24-1/8" x 19-1/2 Power/Gas Supply Conn. Location Left Bottom/ Right Bottom Rear Voltage Rating 120V/60Hz/15A Conn. Load (kW Rating) @ 120 Volts 1.8 Amps @ 120 Volts 15	·	8-7/8" y 24-7/9" y 10-7/9
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Conn. Load (kW Rating) @ 120 Volts¹ 1.8 Amps @ 120 Volts 15	Voltage Rating	
Amps @ 120 Volts 15	Conn. Load (kW Rating) @ 120 Volts ¹	
		15
	Shipping Weight (Approx.)	260 Lbs.

¹For use on adequately wired 120V, dedicated circuit having 2-wire service with a separate ground wire. Appliance must be grounded for safe operation.



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 (Max.)	49"
B-Width	30"
C-Depth (Including Handle)	28-7/8"
Depth with Door Open 90°	46"

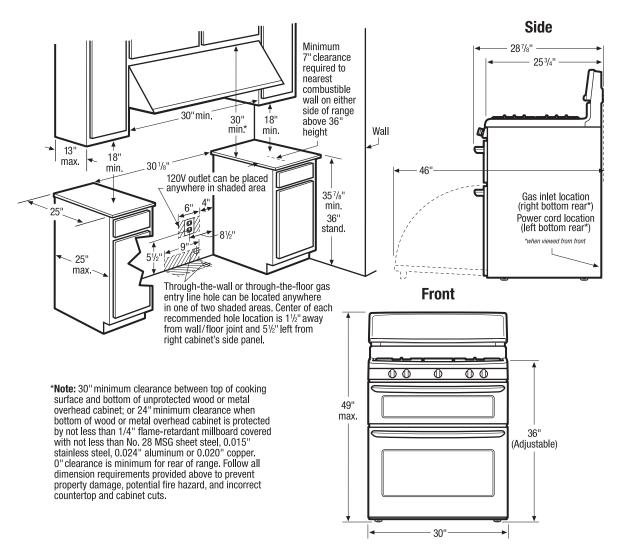
Cutout Dimensions	
Height (Stand.)	36"
Width (Min.)	30-1/8"
Depth (Min.)	24"

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

FRIGIDAIRE.

FGGF301DN F/W/B 30" Gas

GALLERY.



Freestanding Range Specifications

- Product Shipping Weight (approx.) 260 Lbs.
- · Voltage Rating -120V/60Hz/15 Amp
- Connected Load (kW Rating) @120 Volts = 1.8 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@120 Volts = 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.
- Do not install range beneath any downward-blowing, overhead vent hood or air curtain.
- Range ships with 1/2" NPT factory regulator.
- Range is LP Gas convertible. (Optional LP Gas Conversion Kit available.)
- Overhead cabinetry should not exceed a 13" maximum depth.

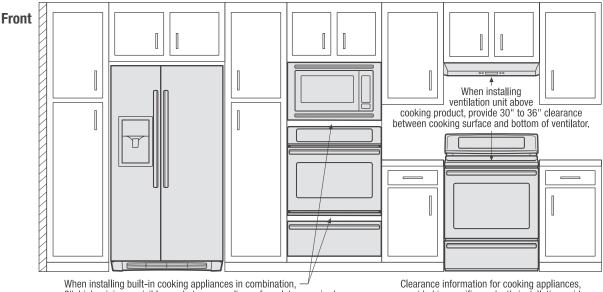
- Allow 30" minimum clearance between top of cooking surface and bottom of unprotected wood or metal overhead cabinet; or 24" minimum clearance when bottom of wood or metal overhead cabinet is protected by not less than 1/4" flame-retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum or 0.020" copper.
- Absolute minimum horizontal distance between overhead cabinets installed to either side of appliance must be no less than maximum width of appliance.
- Range can be installed flush to wall with 0" minimum rear clearance.
- Minimum 7" clearance required from edge of rangetop to nearest combustible wall on either side of range above 36" height.
- To reduce risk of fire when using overhead cabinetry, install vent hood that projects horizontally a recommended minimum of 5" beyond bottom of cabinets.
- Follow all dimension requirements provided to prevent property damage, potential fire hazard, and incorrect countertop and cabinet cuts.

Optional Accessories

• LP Gas Conversion Kit - (PN# 318565419)

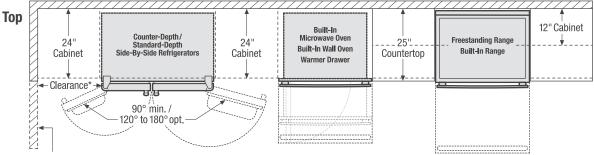
Note: For planning purposes only. Refer to Product Installation Guide on the web at frigidaire.com for detailed instructions.





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

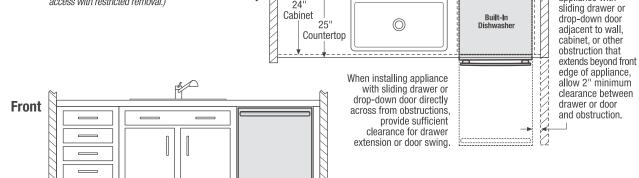
provided in specific product's installation guide.



*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.

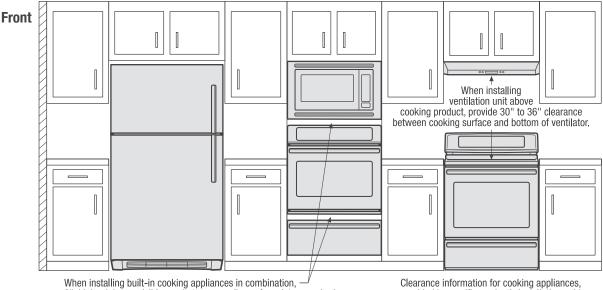
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Top

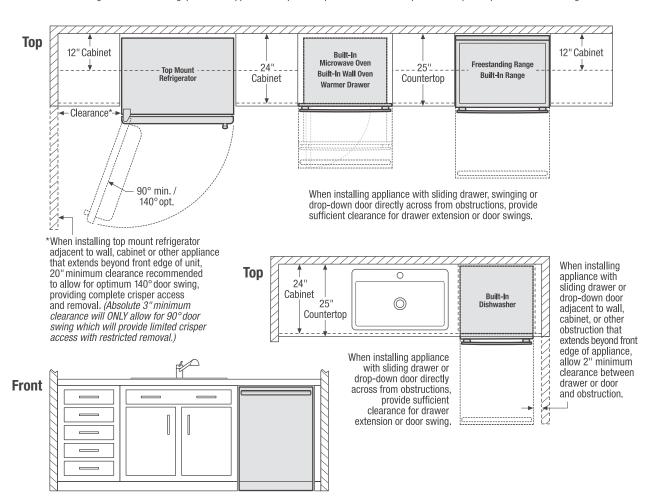
When installing

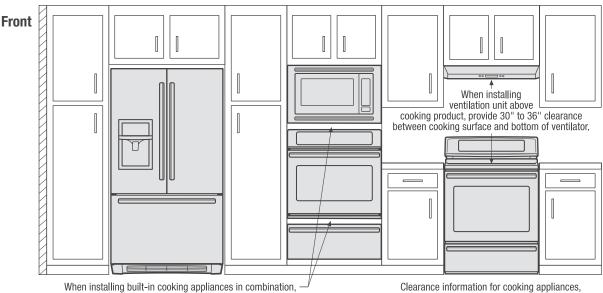
appliance with



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

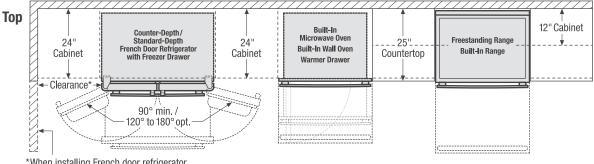
provided in specific product's installation guide.





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

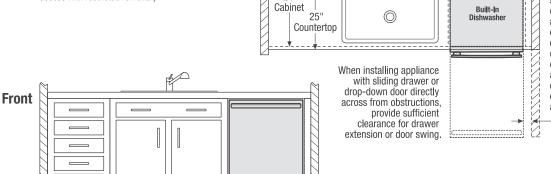
provided in specific product's installation guide.



*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.

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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.

