

FRIGIDAIRE GALLERY

Freestanding Range

FGDF4085TS

40" Dual Fuel



Signature Features



True Convection

A third heating element and single convection fan circulate hot air throughout the oven for faster and more even multi-rack baking.



Dual-Fuel Technology

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



SpaceWise® Bridge Element

Evenly heat griddles, large pots or pans by bridging together two elements into one large cooking surface.



Effortless™ Temperature Probe with Auto Keep Warm

The Effortless™ Temperature Probe allows you to set the desired finished temperature and alerts you when that temperature has been reached. The oven then holds the desired temperature of the meat by switching to a keep warm function for better cooking results.

Product Dimensions

Height (Max.)	49"
Width	40"
Depth (Including Handle)	28-1/2"

More Easy-To-Use Features

One-Touch Keep Warm Setting

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

Continuous Grates

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

Built with American Pride

Designed, engineered and assembled in the U.S.A.

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.

Delay Start

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

Sabbath Mode (Star-K® Certified)

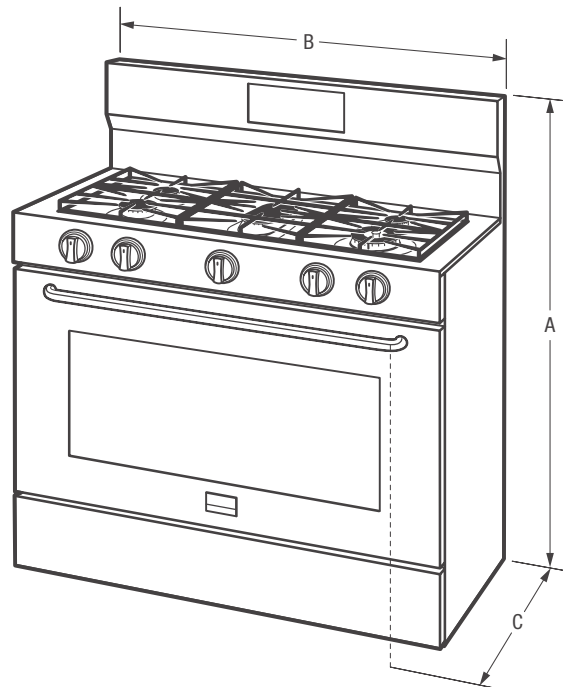
Available in:



Stainless
(S)

Burners	BTU
Right Front	18,000
Right Rear	5,000
Left Front	15,000
Left Rear	9,500
Center Oval	10,000

Features	
Oven Control/Timing System	Express-Select® Controls
Surface Type	Gas Through Glass with Stainless Steel Frame
Sealed Gas Burners	Yes
Grates	Continuous Cast Iron with Black Matte Finish
Window	Large
Exterior Door Finish	Stainless Steel
Handle Design	Stainless Steel
Exterior Finish (Side Panels)	Black
Convection System	True Convection
Oven Cleaning System	Self Clean
Drawer Functionality	
Oven Controls	
Bake/Broil	Yes/Variable (400-550°F)
Effortless™ Convection Conversion	Yes
Convection Bake/Broil/Roast	Yes/No/Yes
Quick Preheat	Yes
Effortless™ Temperature Probe	Yes
Keep Warm	Yes
Add-a-Minute	Yes
Delay Start	Yes
Self Clean	2, 3, 4 Hours
Quick Clean	Yes
Delay Clean	Yes
Kitchen Timer/Timed Cook Option	Yes/Yes
Auto Oven Shut-Off	6 Hours
Oven Lock-Out	Yes
Cooktop Features	
Right Front Burner (BTU)	18,000
Right Rear Burner (BTU)	5,000
Left Front Burner (BTU)	15,000
Left Rear Burner (BTU)	9,500
Center Oval (BTU)	10,000
Oven Features	
Capacity (Cu.Ft.)	6.4
Oven Light	2 Halogen
Hidden Bake Element	Yes
Rack Configuration	3 Heavy Duty
Baking System	Even Baking Technology
Broiling System	Vari-Broil™
Bake/Broil Elements (Watts)	3,000/4,000
Certifications	
Sabbath Mode (Star-K® Cert.)	Yes
Specifications	
Oven Interior (H x W x D)	18-5/8" x 30-1/8" x 19-1/2"
Power Supply Connection Location	Middle Bottom Rear
Gas Supply Connection Location	Right Bottom Rear
LP Gas Conversion Kit	Included
Voltage Rating	240V/208V/60Hz
Amps @ 240/208 Volts	17/14.9
Minimum Circuit Required (Amps)	30
Shipping Weight (Approx.)	370 Lbs.



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		Cabinet Cutout Dimensions	
A - Height (Max.)	49"	Height (Standard)	35-3/4"
B - Width	40"	Width (Min.)	40-1/4"
C - Depth (Including Handle)	28-1/2"	Depth (Min.)	24"
Depth with Door Open 90°	47-3/4"		

Accessories information available on the web at frigidaire.com

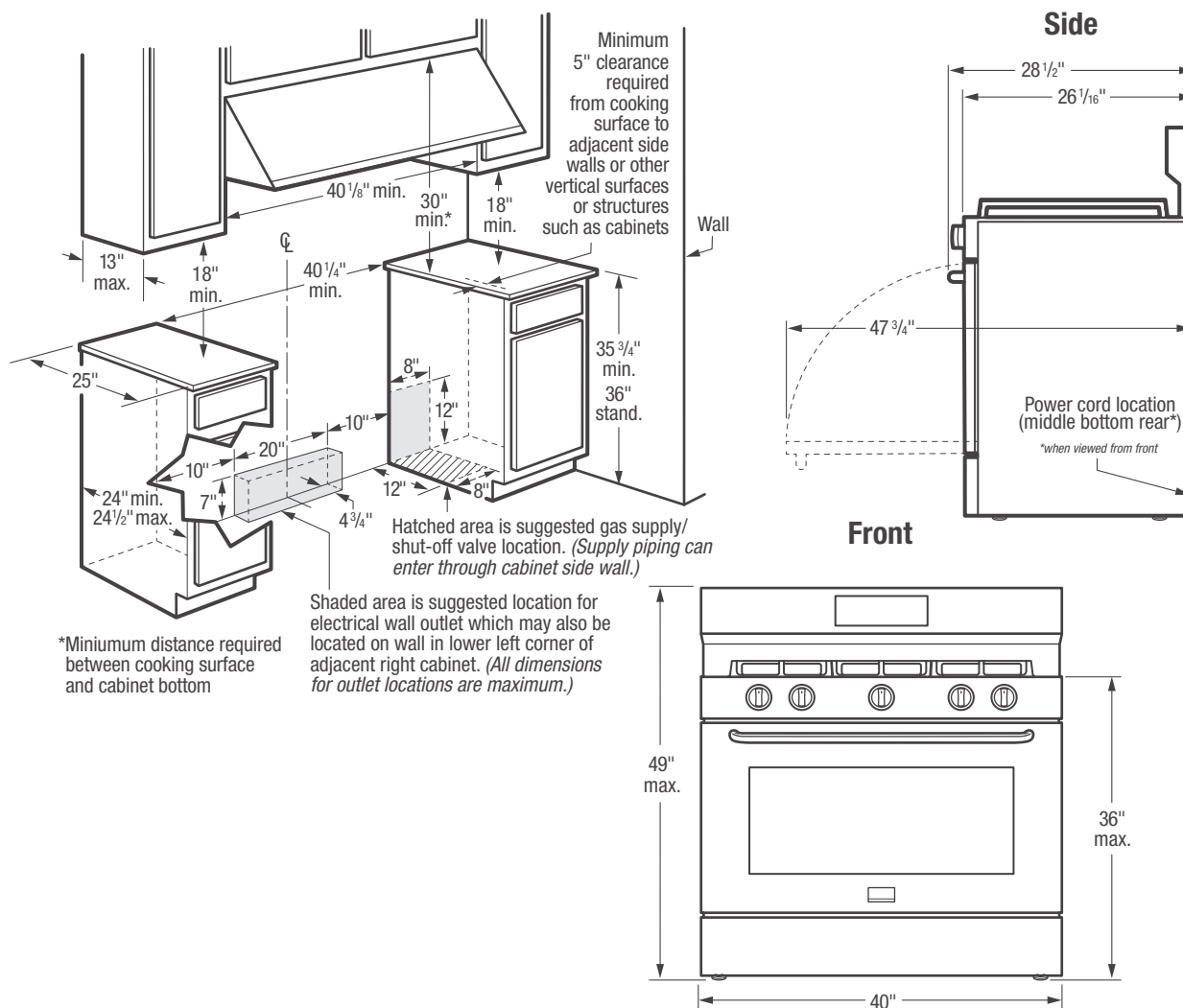
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Specifications
subject to change.



Freestanding Range Specifications

- Product Shipping Weight (approx.) – 370 Lbs.
- Single phase 4-wire cable, 120/240 or 120/208 Volt, 60 Hertz, fused on both sides of line with ground.
- Amps @ 240/208 Volts = 17.0/14.9 Amps
- Recommended Circuit Breaker – 30 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 operation.
- Range ships with 1/2" NPT 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.
- 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 40-1/8".
- To reduce risk of fire when using overhead cabinetry, install range hood that projects horizontally a recommended minimum of 5" beyond bottom of cabinets.
- Minimum 5" clearance required from edge of rangetop to nearest combustible wall on either side of range above 36" height.
- Range can be installed flush to wall with 0" minimum rear clearance.
- Follow all dimension requirements provided to prevent property damage, potential fire hazard, and incorrect countertop and cabinet cuts.

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

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