

A close-up view of a Frigidaire Stone-Baked Pizza Oven. The oven is black with a digital control panel at the top. The panel displays 'Oven Ready' and 'Insert Pizza' with 'CANCEL' and 'NEXT' buttons. To the left of the panel are two large silver knobs, and to the right are three smaller ones. The oven door is open, revealing a pizza being cooked on a stone surface. A pizza peel with a wooden handle is positioned to the right, ready to remove the pizza. The interior of the oven is illuminated, showing the pizza and the stone surface.

Introducing Frigidaire's **Stone-Baked Pizza Oven**

The only range that reaches temperatures of **750°F**, the high-heat need to create authentic restaurant-quality pizzas, in **2 minutes**.

Did you know?

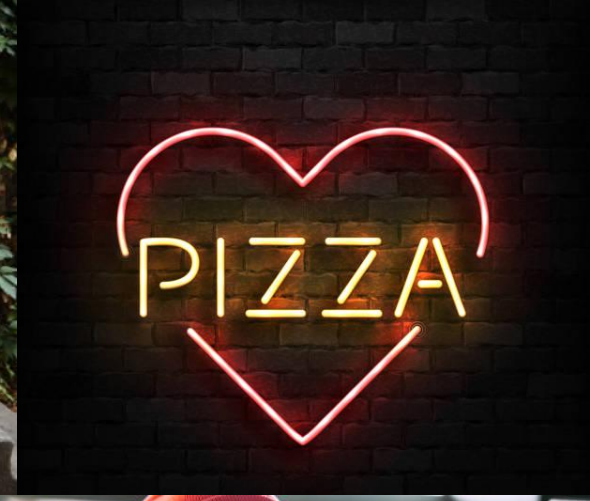
In Canada alone:

- 400 million pizzas are consumed per year
- Canadians eat more than 16 lbs. of pizza per person annually
- Canadians are eating it on average 65 times per year

We love pizza.











Source: Pizza Consumption Statistics : Market Data Report 2024 (worldmetrics.org)

Classified as Internal



Consumers who want restaurant-quality results, often purchase a specialty pizza oven, which can vary in cost and performance.



 <p>Monogram ZEP30FRSS 3... \$9,000.00 Build.com</p>	 <p>Kratos 29M-037 Stainless Steel Pizza/Snack Oven... \$224.99 Central Restaurant...</p>	 <p>Pick up today</p> <p>Breville Smart Oven Pizzaiolo Pizza Oven, Stainless-... \$799.95 Williams-Sonoma</p>	 <p>PRICE DROP</p> <p>Cuisinart Indoor Pizza Oven – Bake 12" Pizzas in... \$199.99 Amazon.com</p>	 <p>Outdoor 16-inch Portable Table Top Pizza Oven For... \$439.00 Stoke</p>	 <p>Pi Prime Pizza Oven Silver Solo Stove \$349.99 Solo Stove</p>	 <p>Fontana Forni Forno Toscana Margherita Countertop... \$2,499.00 Fontana Forni USA</p>	 <p>Ooni Karu 16 Multi- Fuel Portable Outdoor Pizza... \$649.00 BBQGuys</p>	 <p>Avantco DPO-18- DD Double Deck Countertop... \$939.00 WebstaurantStore...</p>	 <p>Ooni Koda 2 Max Gas Powered Pizza Oven \$999.00 Ooni USA</p>
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The pizza oven market is heating up!



- The in-home pizza oven market in Canada has exploded:
by 2030, it's expected to further grow by 6.8% and reach \$162 million in annual sales

While growing in popularity, these pizza ovens aren't for everyone, especially when it comes to the initial cost, upkeep and required accessories.



High Cost:

The initial investment can be steep, making it less accessible.



Complex Installation:

Setup can be complicated, often requiring custom stands or specific locations.



Fuel Requirements:

Managing and sourcing the right fuel (wood, gas, etc.)



Long Heating Times:

Some ovens, especially wood-fired, at up to 1.5 hours.



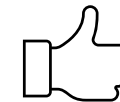
Maintenance and Cleaning:

Can be labor-intensive and messy.



Size and Portability:

Many models are bulky and difficult to move/store.



Cooking Consistency:

Achieving even cooking results can be challenging.



Weather Dependency:

Being exposed to the elements, affects performance.

Our Stone-Baked Pizza Oven allows your oven to safely reach temperatures of 750°F.

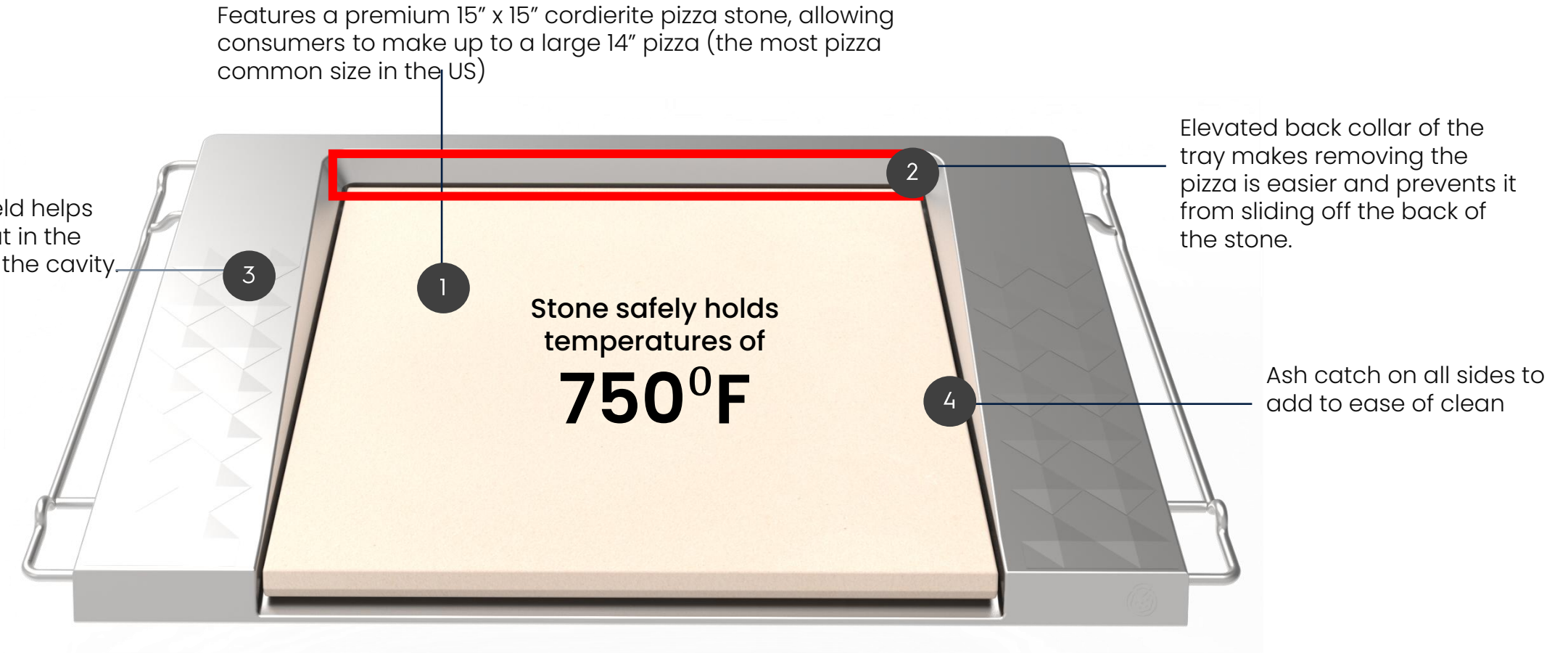
High heat stays in the upper portion of oven cavity, creating the perfect brick-oven atmosphere, right in your oven.



While the lower portion of the cavity remains at lower temperature.



Our ability to create that brick oven atmosphere is accomplished with new oven components, like our proprietary Pizza Shield and Stone.



The Stone-Baked Pizza experience begins with the unboxing of the included accessories



A. Pizza Carton (holds all components)

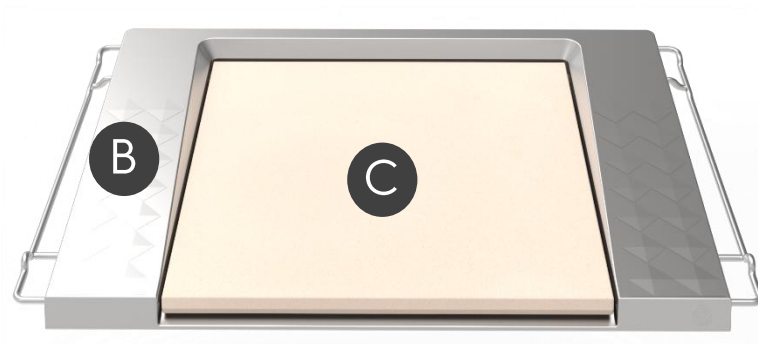


A

B. Pizza Shield

C. 15" x 15" Pizza Stone

D. Wooden Peel

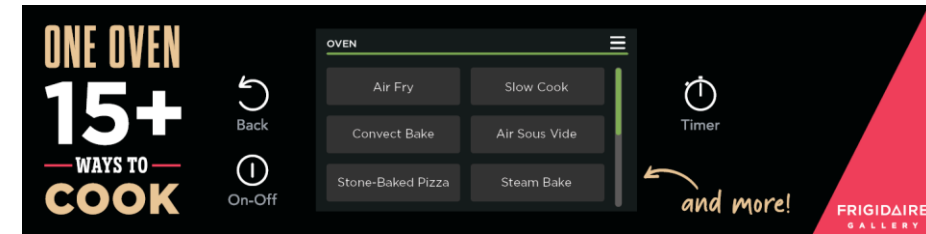


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Stone-Baked Pizza – POP Experience

QR Code will launch a “How it Works” video





Makes Fresh,
14" Large Pizzas



Two Minute
Cooking Time*



Includes Peel,
Stone, and Shield

*The only residential freestanding ranges and built-in wall ovens available with a cooking mode designed to achieve temperatures 750°F or higher.
*Only when using Stone-Baked Pizza Mode. Cook time requires preheat/reheat and may vary based ingredients.



Watch how
it works!



FRIGIDAIRE
GALLERY

GCFE307CBF/GCFI307CBF/GCFG3070BF



GCFE307CBF

GCFG3070BF

GCFI307CBF

Packed with features consumers LOVE:

- **Stone-Baked Pizza System + Peel**
- **Total Convection System (15+ Ways to Cook)**
 - ✓ Air Fry
 - ✓ Air Sous Vide
 - ✓ No Preheat
 - ✓ Steam Bake/Roast
 - ✓ Bread Proof
 - ✓ Dehydrate
 - ✓ Convection Bake/Roast
 - ✓ Slow Cook
 - ✓ And more...
- Five Burner Cooktops
- **XL Oven Capacity**
 - ✓ Radiant/Induction: 6.2 Cu. Ft.
 - ✓ Gas: 6.0 Cu. Ft.
- Self Clean Cycle
- Steam Clean Cycle
- Smudge-Proof Stainless Steel
- Bridge Element (Induction)
- Integrated Griddle (Gas)
- Integrated Temperature Probe

SKU	MSRP	MAP	PMAP	Promo Through Aug
GCFE307CBF	\$3,199	\$2,599	\$2,299	\$2,299
GCFI307CBF	\$3,899	\$3,299	\$2,799	\$2,699
GCFG3070BF	\$3,299	\$2,699	\$2,499	\$2,399

2025 EMA 30" FC Induction Range Line Logic



FRIGIDAIRE

MAP \$1,999



- ✓ 5.3 Cu. Ft.
- ✓ Fan Convection
- ✓ 4 Burners
- ✓ Self Clean

FRIGIDAIRE

\$1,999



FCFI308CBS

- ✓ 5.3 Cu. Ft.
- ✓ Fan Convection
- ✓ Air Fry
- ✓ 4 Burners
- ✓ Steam Clean

FRIGIDAIRE
GALLERY

\$2,999



GCFI306CBF

- ✓ 6.2 Cu. Ft.
- ✓ Total Conv. 15+ ways to cook
- ✓ Air Fry
- ✓ 5 Burners
- ✓ Steam Clean & Self Clean
- ✓ Temperature Probe
- ✓ Smudge Proof

FRIGIDAIRE
GALLERY

\$3,299



GCFI307CBF

- ✓ 6.2 Cu. Ft.
- ✓ Stone-Baked Pizza
- ✓ Total Conv. 15+ ways to cook
- ✓ Air Fry
- ✓ 5 Burners
- ✓ Steam Clean & Self Clean
- ✓ Temperature Probe
- ✓ Smudge Proof

FRIGIDAIRE
PROFESSIONAL

\$3,799



PCFI308CAF

- ✓ 6.2 Cu. Ft.
- ✓ Total Conv. 15+ ways to cook
- ✓ Air Fry
- ✓ 5 Burners
- ✓ Steam Clean & Self Clean
- ✓ Temperature Probe
- ✓ Backlit Knobs
- ✓ Smudge Proof
- ✓ Air Fry Tray Included
- ✓ Professional Design

2025 EMA 30" FC Radiant Range Line Logic



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FRIGIDAIRE

FRIGIDAIRE
GALLERY.

FRIGIDAIRE
GALLERY.

FRIGIDAIRE
GALLERY.

FRIGIDAIRE
PROFESSIONAL.

MAP \$1,649

\$1,899

\$2,149

\$2,299

\$2,599

\$2,999



FCFE306CAS

FCFE308CAS

GCFE305CBF

GCFE306CBF

GCFE307CBF

PCFE308CAF

- ✓ 5.3 Cu. Ft.
- ✓ Thermal Oven
- ✓ 5 Burners
- ✓ Steam Clean

- ✓ 5.3 Cu. Ft.
- ✓ Fan Convection
- ✓ 5 Burners
- ✓ Self Clean

- ✓ 5.3 Cu. Ft.
- ✓ Total Convection
- ✓ Air Fry
- ✓ 5 Burners
- ✓ Steam Clean
- ✓ Smudge Proof

- ✓ 6.2 Cu. Ft.
- ✓ Total Convection
- ✓ Air Fry
- ✓ 5 Burners
- ✓ Steam & Self Clean
- ✓ Temperature Probe
- ✓ Smudge Proof
- ✓ Backlit Knobs

- ✓ 6.2 Cu. Ft.
- ✓ Stone-Baked Pizza
- ✓ Total Convection
- ✓ Air Fry
- ✓ 5 Burners
- ✓ Steam & Self Clean
- ✓ Temperature Probe
- ✓ Smudge Proof

- ✓ 6.2 Cu. Ft.
- ✓ Total Convection
- ✓ Air Fry
- ✓ 5 Burners
- ✓ Steam & Self Clean
- ✓ Temperature Probe
- ✓ Backlit Knobs
- ✓ Smudge Proof
- ✓ Air Fry Tray Included
- ✓ Professional Design

2025 EMA 30" FC Gas Range Line Logic



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GALLERY.

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GALLERY.

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GALLERY.

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MAP \$1,749

\$1,999

\$2,249

\$2,399

\$2,699

\$3,249



FCFG3062AS

FCFG3083AS

GCFG3059BF

GCFG3060BF

GCFG3070BF

PCFG3080AF

- ✓ 5.1 Cu. Ft.
- ✓ Thermal Oven
- ✓ 5 Burners
- ✓ Steam Clean

- ✓ 5.1 Cu. Ft.
- ✓ Fan Convection
- ✓ 5 Burners
- ✓ Self Clean

- ✓ 6 Cu. Ft.
- ✓ Total Convection
- ✓ Air Fry
- ✓ 5 Burners
- ✓ Steam Clean
- ✓ Smudge Proof

- ✓ 6 Cu. Ft.
- ✓ Total Convection
- ✓ Air Fry
- ✓ 5 Burners
- ✓ Steam & Self Clean
- ✓ Temperature Probe
- ✓ Smudge Proof
- ✓ Backlit Knobs

- ✓ 6 Cu. Ft.
- ✓ Stone-Baked Pizza
- ✓ Total Convection
- ✓ Air Fry
- ✓ 5 Burners
- ✓ Steam & Self Clean
- ✓ Temperature Probe
- ✓ Smudge Proof

- ✓ 6 Cu. Ft.
- ✓ Total Convection
- ✓ Air Fry
- ✓ 6 Burners
- ✓ Steam & Self Clean
- ✓ Temperature Probe
- ✓ Backlit Knobs
- ✓ Smudge Proof
- ✓ Air Fry Tray Included
- ✓ Professional Design