

COOKTOP

ELEMENT SIZE INDICATORS

Some cooktop zone positions have up to 3 element sizes. You may use the single inner heating ring only or add 1 or 2 more rings with each press of the BURNER SIZE.

Number of circles = number of heating rings available.

- 1 circle = single element
- 2 circles = double element (some positions)
- 3 circles = triple element (left front position) (some positions)

SETTING the COOKTOP

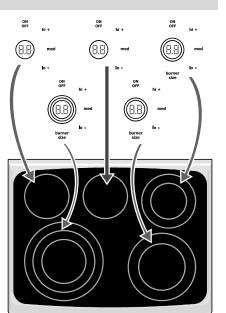
- If needed, wake the control panel.
- Touch the ON OFF key for desired heating zone.
- If heating zone has more than 1 ring size available, press and continue to press the BURNER SIZE for desired element size.
- Press the desired power level key (hi+, med, or lo-) or for more precise level settings use the hi+ or lo- keys to make specific level changes.

SETTINGS for COOKTOP ZONES

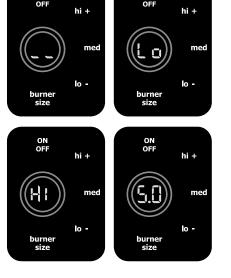
HI (8-Hi)	Start foods, bring wa to boil, pan broiling
MED HI (5-8)	Continue rapid boil fr
MED (3-5)	Maintain slow boil, thicken sauces, steam vegetables
MED LO (2-3)	Keep foods cooking, poach, stew
LO (Lo-2)	Keep warm, melt, simmer

SETTINGS for WARMER ZONE

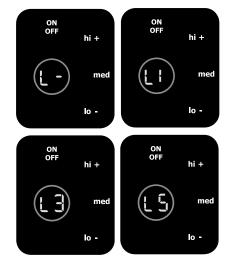
3LTTINGS IOI WANIV	ILN ZONL
Food item	Heat level
Hot beverages	L4 or L5
Fried foods	L4 or L5
Vegetables	L3
Soups (cream)	L3
Stews	L3
Sauces	L3
Meats	L3
Gravies	L2 or L1
Eggs	L2 or L1
Dinner plates with food	L1
Casseroles	L1
Breads/pasteries	L1



COOKTOP ZONE DISPLAYS



WARMER ZONE DISPLAY



LUXURY-GLIDE™ RACKS

REMOVING GLIDE RACKS

! CAUTION

Always use potholders or oven mitts when removing food or adjusting the oven racks. Wait until the oven has completely cooled if possible. Oven racks may be **HOT** and may cause burns.

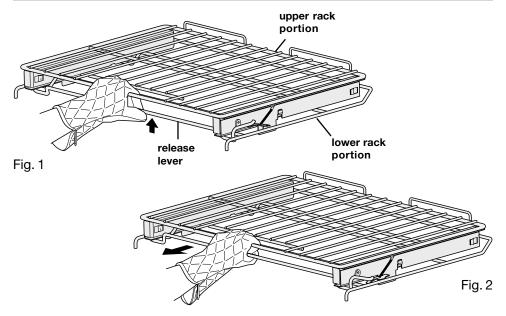


Fig. 3

To remove using one hand, reach through handle opening on top of glide rack and lift up on the release lever located across the lower front of the rack as illustrated -See *Fig. 1-.*

While holding up on the release lever, pull the glide rack out of the oven until you reach the oven rack stop position -Fig. 2-. Using both hands, grasp the upper and lower portions of the glide rack. Lift up the front of the rack slightly and continue to pull the rack away from the oven -Fig. 3-.

Be sure to grasp both upper and lower rack portions together when removing or handling the glide rack - the rack portions move independently and are difficult to handle unless held together.

REPLACING GLIDE RACKS

To replace grasp both upper and lower portions of glide rack, lift and place the rack resting evenly between the oven cavity walls. Tilt the front of the rack upward slightly and slide the rack completely into position. Some force may be necessary to make sure the oven rack has snapped completely back into place.



Quick Reference

30" Free-Standing Electric Range

Thank you for choosing Electrolux, the new premium brand in home appliances. We have provided you with this guide so that you may begin using your appliance right away.

SETTING CLOCK AT POWER UP

You will be prompted to enter the time of day in the event of a power failure or when you first provide power to your appliance.

- When your appliance is first powered up, 12:00 will flash in the display.
- Enter the time of day using the numeric key pads and press **START** to set.

If an invalid time of day is entered, the control will triple beep. Re-enter a valid time of day and press **START**. If **CANCEL** is pressed your clock will start with a time of 12:00.



WAVE TOUCH™ DISPLAY MODES

SLEEP MODE

Your Wave Touch™ control will remain in a sleep mode when not in use. Only the clock will display during this mode. You will need to wake the control to begin an oven or cooktop feature.



AWAKE MODE

To wake the control touch within the display panel in the general area shown. After 2 minutes without activity, go back into sleep mode. To start cooking you must select either the upper oven, lower oven or a cooktop element. User preferences will be available during this mode as well as timers, oven light and the control lock.



COOKING FEATURES

BAKE

BROIL

1 Place boiler insert on broiler pan,

and cautions.

3 Press UPPER OVEN

1 Press UPPER OVEN

2 Press CONV BAKE*

Press START

4 Press BROIL*

5 Press START

then place food on broiler insert.

Remember to follow all warnings

Place prepared food directly under

broil element. Leave oven door

open slightly (about 4 inches).

CONV BAKE

CONV BROIL

OVEN OPERATING TEMPERATURES

°C 170°F/76°C
°C 170°F/76°C
°C LO 85°F/30°C
°C 300°F/148°C
°C 170°F/76°C
°C 300°F/148°C
°C 170°F/76°C
NA
°C 100°F/38°C
C 150°F/66°C
C 180°F/82°C

CONTROL LOCK

Ste	p	Pres
0	Choose CONTROL LOCK	
	and hold for 3 seconds	1

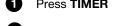
To unlock, press and hold CONTROL LOCK again for 3 seconds.

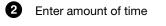
Control lock will lock oven controls, cooktop and upper oven door.

DOOR will flash in the display until the door has finished locking. Once the door has been locked, the door lock indicator will turn on. LOC will then display in the upper cavity only. Do not attempt to open the oven door while DOOR LOCK is flashing.

TIMEDO

IIMEI	45	-
Step	Press	E
The two timers serve as in the kitchen.	s extra reminders	H
To set a timer:		ŀ
A Press TIMER	\bigcirc	ŀ







To cancel, press the timer key

This Quick Reference is not intended to replace your Use & Care Guide. Refer to the Use & Care Guide for more complete instructions.

OVEN LIGHT

Ste	р	Press
n	Press OVEN LIGHT to	

The oven lights will automatically turn on when the upper oven door is opened.

turn on lights manually

ABBREVIATIONS

ADDREVIATIONS			
Code	Explanation	Oven Cooktop	
	Cooktop lock	х	
Cln	Self clean	X	
CLO	Setting the clock	×Χ	
dEF	Defrost	x	
E11*	Fault code error	х	
End	End of cycle	x	
F10*	Fault code error	X	
HE	Hot element	x	
Hi	Hi setting	x x	
Hot	Hot oven	X	
Lo	Low setting	x x	
Loc	Control lock	X	
Sab	Sabbath mode	X	
Sb	Sabbath mode	x x	
Sd	Demo mode	х	
CF	Check food	Х	

* F10 and E11 are examples of fault codes that you may see. These codes will help your servicer repair your

CONV ROAST

ep	Press	Step	Press
Press UPPER OVEN	UPPER OVEN	1 Press UPPER OVEN	UPPER OVEN
or LOWER OVEN	LOWER OVEN	2 Press CONV ROAST*	8
Press BAKE *		3 Press START	\triangle
Press START	\Diamond	_	V

Press

UPPER OVEN

 \Diamond

Press

UPPER OVEN

8

 \Diamond

KEEP WARM

3 Press START

Ste	Step		
0	Press UPPER OVEN or LOWER OVEN	UPPER OVEN LOWER	
2	Press KEEP WARM*	OVEN	

SLOW COOK

Step		Press
0	Press UPPER OVEN or LOWER OVEN	UPPER OVEN LOWER OVEN
2	Press SLOW COOK	$\dot{\Box}$
3	Press -lo to choose the low option. Press +hi to choose the high option	- lo + hi
4	Press START	\Diamond

PERFECT TURKEY™

Ste	q	Press	Sie	P	FIESS
0	Place boiler insert on broil then place food on insert.	, ,	0	Insert probe into food and food on rack in oven.	place
	Remember to follow all wa and cautions.	arnings	2	Plug the probe into probe receptacle inside oven	
2	Place prepared food directoril element. Close oven	•	3	Press UPPER OVEN	UPPER OVEN
3	Press UPPER OVEN	UPPER OVEN	4	Press PERFECT TURKEY	r* Č
4	Press CONV BROIL*	\\\	5	Press START	\Diamond

DEFROST

Ste	Press	
0	Press UPPER OVEN	UPPER OVEN
2	Press DEFROST	*
3	Press START	\Diamond

DEHYDRATE

Ole	1 1633	
0	Press UPPER OVEN	UPPER OVEN
2	Press DEHYDRATE *	

3 Press START

3 Press START

BREAD PROOF

Ste	Press	
0	Press UPPER OVEN	UPPER OVEN
2	Press BREAD PROOF Use the + hi or - lo keys to change default temperature	

MY FAVORITE (to save)

Ste	p	Press
0	Press UPPER OVEN	UPPER OVEN
•	Observation from the	

2 Choose cooking feature & any additional options

3 Press START

5 Press CANCEL

MULTI STAGE

Step	Press
1 Press UPPER OVEN	UPPER OVEN
2 Press MULTI STAGE	1 ₂
Stage 1 —————	

3 Choose 1st cooking feature

,	Litter temperature	
)	Press START	\Diamond

6 Enter cooking time7 Press START

Stage 2 —

8	Choose 2nd cooking feature
9	Enter temperature

0	Press S	TAR	Г		<

Enter cooking timePress START

Stage 3

13 Choose 3rd cooking feature

14 Enter temperature

Press START

6 Enter cooking time

Press START twice

SELF CLEAN

Step	Press	
D	Press UPPER OVEN	UPPER OVEN
2	Press CLEAN	*
3	Choose LITE, • lite	•• ••• med heavy
4	Press START	\Diamond

Cook options may be added to cooking features to make your cooking

experience easier. The following options are available:

Cook time

End timeProbe

Rapid prehat

Convection convert

COOK TIME

Step		Press
0	Choose UPPER OVEN or LOWER OVEN	UPPER OVEN LOWER OVEN
2	Choose cooking feature	
3	Press START	\Diamond
4	Press COOK OPTIONS	\bigcirc

5 Press COOK TIME

Press START

RAPID PREHEAT

5 Press START

6 Press PROBE

Press START

Ste	p	Press
0	Choose UPPER OVEN	UPPER OVEN
2	Choose cooking feature	
3	Press COOK OPTIONS	\bigcirc
4	Press RAPID PREHEAT	>>

PROBE

1 Insert probe into food and place in

2 Plug probe into probe receptacle

inside oven

3 Choose UPPER OVEN

4 Choose cooking feature

5 Press COOK OPTIONS

Press

 \Diamond

COOK TIME WITH END TIME

Enter amount of cooking time

(J

	Oto	۲	1 1000
(0	Choose UPPER OVEN or LOWER OVEN	UPPER OVEN LOWER OVEN
	2	Choose cooking feature	
	3	Press COOK OPTIONS	\otimes
	4	Press COOK TIME	$(\overline{\Gamma})$
(5	Enter amount of cooking tin	ne
	6	Press END TIME	→
(7	Enter time of day you wish tooking (00:00 format)	to stop

8 Press START

CONVECTION CONVERT

	Sieb		FIESS
(0	Choose UPPER OVEN	UPPER OVEN
(2	Choose cooking feature	
(3	Press COOK OPTIONS	\bigcirc
(4	Press CONV CONVERT	> 8
	6	Press START	$\langle \rangle$

USER PREFERENCES

The user preferences key will allow you to customize the way your appliance operates. User pref is only accessible when you are not cooking or using the timers. You will find options such as setting the clock, audio mode and other changes under the user preferences.

*Enter your desired temperature at this point if you choose not to use the default temp.

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^{*}Enter your desired temperature at this point if you choose not to use the default temp.