#### **OVEN OPERATING TEMPERATURES**

| Feature       | Default       | Maximum       | Minimum      |
|---------------|---------------|---------------|--------------|
| Bake-upper    | 350°F/176°C   | 550°F/288°C   | 170°F/76°C   |
| Bread proof   | HI 100°F/38°C | HI 100°F/38°C | LO 85°F/30°C |
| Broil         | 550°F/288°C   | 550°F/288°C   | 300°F/148°C  |
| Conv bake     | 350°F/176°C   | 550°F/288°C   | 170°F/76°C   |
| Conv broil    | 550°F/288°C   | 550°F/288°C   | 300°F/148°C  |
| Conv roast    | 350°F/176°C   | 550°F/288°C   | 170°F/76°C   |
| Dehydrate     | 120°F/48°C    | 225°F/108°C   | 100°F/38°C   |
| Keep warm     | 170°F/76°C    | 190°F/88°C    | 150°F/66°C   |
| Rapid preheat | 350F/176C     | 550F/288C     | 170F/76C     |

Step

Cln

End

Hot

Lo

Sd

**OVEN LIGHT** 

Press **OVEN LIGHT** to

turn on lights manually

The oven lights will automatically turn

on when the upper oven door is opened.

**ABBREVIATIONS** 

Х

Х

Code Explanation

Self clean

Defrost

CLO Setting the clock x

End of cycle

F10\* Fault code error x

Hi setting

Hot oven

Lo setting

Control lock

Sabbath mode

Demo mode

Check food

Sabbath mode x

\* F10 is an example of fault codes that

you may see. These codes will help

your servicer repair your appliance.

Press

Fi

#### CONTROL LOCK

Choose CONTROL LOCK



Press

and hold for 3 seconds

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.

#### **TIMERS**

| Step           | Press                      |
|----------------|----------------------------|
| The two timers | s serve as extra reminders |

in the kitchen.

To set the timer:

- Choose desired timer.
- Enter desired time and press START.

To cancel, press the timer key.

This guide is not intended to replace your user's manual. Refer to the Use & Care Guide for complete instructions.

## SETTINGS for the WARMING ZONE

| Food item          | Heat leve       |
|--------------------|-----------------|
| Hot beverages      | Med. Hi or H    |
| Fried foods        | Med. Hi or H    |
| Vegetables         | Mediun          |
| Soups (cream)      | Mediun          |
| Stews              | Mediun          |
| Sauces             | Mediun          |
| Meats              | Mediun          |
| Gravies            | Med. or Med Lo  |
| Eggs               | Med. or Med. Lo |
| Dinner plates with | food Med. Le    |
| Casseroles         | Med. Lo         |
| Breads/pasteries   | Med             |
|                    |                 |

#### **SETTINGS for COOKTOP ZONES**

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

See Figs. 1 & 2 for setting suggestions.

#### **LUXURY-GLIDE™ RACKS**

**COOKTOP CONTINUED** 

#### **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.

Use thumbs to press both left and right spring-loaded release levers -Fig. 3. Place the remainder of both hands over the upper front of the glide rack. While pressing in on both levers, pull the rack straight out slightly and release thumb levers. Using both hands grasp both the upper and lower portions of the glide rack -Fig. 3; pull rack straight out until reaching the stop position -Fig 4. At the stop, lift up front of rack slightly and continue to pull rack away from oven -Fig 5. Be sure to hold on both upper and lower rack portions when removing or handling rack outside of the oven - these rack portions move independently and are difficult to handle unless held together.

#### **REPLACING GLIDE RACKS**

Grasp both upper and lower portions of glide rack. Lift and place the rack 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.

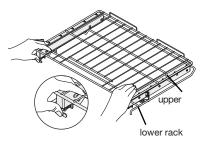
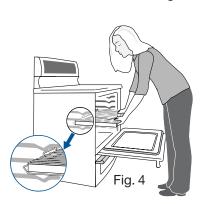
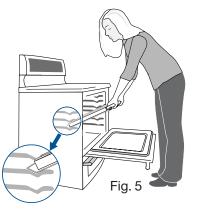


Fig. 3







# **Quick Reference**

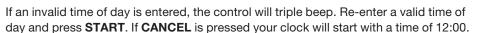
### 30" Free-Standing Electric Range

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.



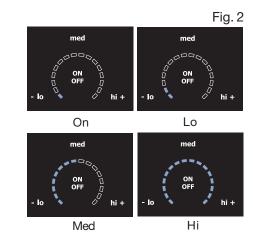
#### **COOKTOP**

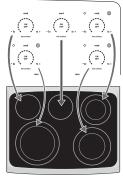
#### **SETTING COOKTOP ELEMENTS**

- Touch the ON OFF key to activate the desired heating zone.
- If the heating zone has more than one size available, press the desired element ring size symbol.
- Press the desired power level key once (hi+, med or lo-) for quick automatic settings or for more precise level settings use the hi+ or lo-keys. Each press of the hi+ or lo-will increase or decrease the power one level at a time. Any of these power level changes or diameter changes may be made any time during the heating process.



Fig. 1





316506702

Press

OVEN

 $\Diamond$ 

Press

8

 $\Diamond$ 

#### **COOKING FEATURES**

#### **BAKE**

| Step |                     | Press         |
|------|---------------------|---------------|
| 0    | Press UPPER OVEN    | UPPER<br>OVEN |
| 2    | Press <b>BAKE</b> * |               |
| 3    | Press <b>START</b>  | $\bigcirc$    |

#### **BROIL**

| 0 | Place the boiler insert on the      |
|---|-------------------------------------|
|   | broiler pan, then place food on the |
|   | insert. Remember to follow all      |
|   | warnings and cautions.              |

Place prepared food directly under broil element. Leave oven door open slightly (about 4 inches).

Press UPPER OVEN

Press BROIL\*

Press START

Step

Step

#### **CONV BAKE**

LIPPER Press UPPER OVEN OVEN

Press CONV BAKE\*



#### **CONV BROIL**

Press Step

Place boiler insert on broiler pan, then place the food on insert. Remember to follow all warnings and cautions.

Place prepared food directly under broil element. Close oven door.

Press UPPER OVEN

UPPER ¥

Press CONV BROIL\*



#### **CONV ROAST**

| Ste | p                 | Pres        |
|-----|-------------------|-------------|
| 1   | Press UPPER OVEN  | UPPE<br>OVE |
| 2   | Press CONV ROAST* | <u>A</u>    |

# 3 Press START

#### **KEEP WARM**

Step Press UPPER OVEN Press UPPER OVEN WARMER or WARMER OVEN OVEN

Press KEEP WARM\*

Press START

### **SLOW COOK**

5

 $\Diamond$ 

 $\Diamond$ 

Press

 $\Diamond$ 

Step Press UPPER OVEN Press UPPER OVEN Press SLOW COOK

Press -lo for low option. Press +hi for high option. lo or hi

4 Press START

## **DEHYDRATE**

Step UPPER OVEN Press UPPER OVEN Press **DEHYDRATE**\*

3 Press START

### **BREAD PROOF**

Step Press Press **UPPER OVEN** 

Press **BREAD PROOF** Use the + hi or - lo keys to change default temperature

Press START



#### MY FAVORITE (to save)

Step Press Press UPPER OVEN

Choose cooking feature & any other options.

Press START

Press & hold MY FAVORITE for 3 seconds.

5 Press CANCEL

#### **SELF CLEAN**

Step Press UPPER OVEN 1 Press **UPPER OVEN** or or Choose LITE, **MED** or **HEAVY** 3 Press START

#### **COOKING OPTIONS**

(1)

 $\bigcirc$ 

Cook options may be added to cooking features to make your cooking experience easier. The following options are available:

- Cook time
- End time

- Rapid prehat
- Convection convert

### **COOK TIME**

Enter amount of cooking time

**COOK TIME WITH END TIME** 

Choose **UPPER OVEN** 

Choose cooking feature

Enter amount of cooking time

Enter time of day you wish to stop

or WARMER OVEN

Press COOK TIME

Press **END TIME** 

Press START

cooking (00:00 format)

Press START

Step

| Step |                        | Press          | Step                     | Step |  |
|------|------------------------|----------------|--------------------------|------|--|
| 0    | Choose UPPER OVEN      | UPPER<br>OVEN  | 1 Choose UPPER OVEN      | l    |  |
|      | or <b>WARMER OVEN</b>  | WARMER<br>OVEN | 2 Choose cooking feature | е    |  |
| 2    | Choose cooking feature |                | 3 Press RAPID PREHEA     | Т    |  |
| 3    | Press START            | $\Diamond$     |                          |      |  |
| 4    | Press COOK TIME        |                | 4 Press START            |      |  |

Press

WARMER OVEN

### **CONVECTION CONVERT**

**RAPID PREHEAT** 

| U | Choose UPPER OVEN      | OVEN          |
|---|------------------------|---------------|
| 2 | Choose cooking feature |               |
| 3 | Press CONV CONVERT     | <b>&gt;</b> 8 |
| 4 | Press <b>START</b>     | $\Diamond$    |

#### **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.

Press

UPPER OVEN

**>>** 

 $\Diamond$ 

#### Step Press

| Choose <b>UPPER OVEN</b> | OVEN                                      |
|--------------------------|---|
| Choose cooking feature   |   |
| Press CONV CONVERT       | <b>&gt;</b> 8                             |
| Press <b>START</b>       | $\Diamond$                                |
|                          | Choose cooking feature Press CONV CONVERT |



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