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

CONTROL LOCK

Step	Press
① Choose **CONTROL LOCK** 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 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.

OVEN LIGHT

Step	Press
① Press **OVEN LIGHT** to turn on lights manually	🔒

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

ABBREVIATIONS

Code	Explanation	
Cln	Self clean	x
CLO	Setting the clock	x
dEF	Defrost	x
End	End of cycle	x
F10*	Fault code error	x
Hi	Hi setting	x
Hot	Hot oven	x
Lo	Lo setting	x
Loc	Control lock	x
Sab	Sabbath mode	x
Sb	Sabbath mode	x
Sd	Demo mode	x
CF	Check food	x
* F10 is an example of fault codes that you may see. These codes will help your servicer repair your appliance.		

COOKTOP CONTINUED

SETTINGS for the WARMING ZONE

Food item	Heat level
Hot beverages	Med. Hi or Hi
Fried foods	Med. Hi or Hi
Vegetables	Medium
Soups (cream)	Medium
Stews	Medium
Sauces	Medium
Meats	Medium
Gravies	Med. or Med Lo
Eggs	Med. or Med. Lo
Dinner plates with food	Med. Lo
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, thicken sauces, steam 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

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.
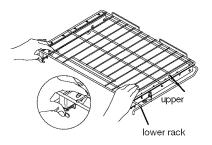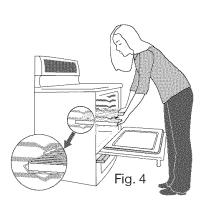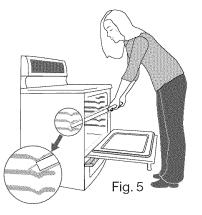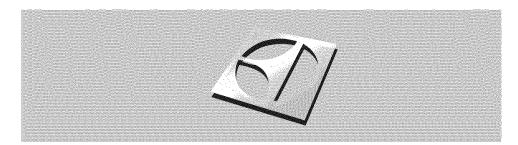

Fig. 3

Fig. 4

Fig. 5

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.

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.
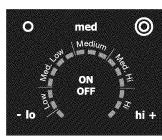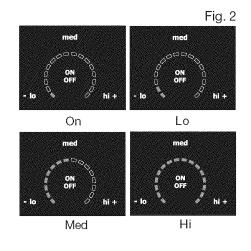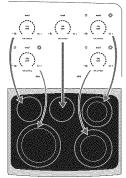

On

Lo

Med

Hi

Fig. 2

Fig. 1

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COOKING FEATURES

BAKE

Step	Press
① Press UPPER OVEN	UPPER OVEN
② Press BAKE*	☐
③ Press START	◇

BROIL

Step	Press
① Place the boiler insert on the broiler pan, then place food on the insert. Remember to follow all warnings and cautions.	
② Place prepared food directly under broil element. Leave oven door open slightly (about 4 inches).	
③ Press UPPER OVEN	UPPER OVEN
④ Press BROIL*	☐
⑤ Press START	◇

CONV BAKE

Step	Press
① Press UPPER OVEN	UPPER OVEN
② Press CONV BAKE*	☐
③ Press START	◇

CONV BROIL

Step	Press
① Place boiler insert on broiler pan, then place the food on insert. Remember to follow all warnings and cautions.	
② Place prepared food directly under broil element. Close oven door.	
③ Press UPPER OVEN	UPPER OVEN
④ Press CONV BROIL*	☐
⑤ Press START	◇

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

CONV ROAST

Step	Press
① Press UPPER OVEN	UPPER OVEN
② Press CONV ROAST*	☐
③ Press START	◇

KEEP WARM

Step	Press
① Press UPPER OVEN or WARMER OVEN	UPPER OVEN / WARMER OVEN
② Press KEEP WARM*	☐
③ Press START	◇

SLOW COOK

Step	Press
① Press UPPER OVEN	UPPER OVEN
② Press SLOW COOK	☐
③ Press -lo for low option. Press +hi for high option.	lo or hi
④ Press START	◇

DEHYDRATE

Step	Press
① Press UPPER OVEN	UPPER OVEN
② Press DEHYDRATE*	☐
③ Press START	◇

BREAD PROOF

Step	Press
① Press UPPER OVEN	UPPER OVEN
② Press BREAD PROOF *Use the + hi or - lo keys to change default temperature*	☐
③ Press START	◇

COOKING FEATURES

MY FAVORITE (to save)

Step	Press
① Press UPPER OVEN	UPPER OVEN
② Choose cooking feature & any other options.	
③ Press START	◇
④ Press & hold MY FAVORITE for 3 seconds.	①
⑤ Press CANCEL	⊘

SELF CLEAN

Step	Press
① Press UPPER OVEN	UPPER OVEN
② Choose LITE, MED or HEAVY	⁑ or ⁑⁑ or ⁑⁑⁑
③ Press START	◇

COOKING OPTIONS

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

Step	Press
① Choose UPPER OVEN or WARMER OVEN	UPPER OVEN / WARMER OVEN
② Choose cooking feature	
③ Press START	◇
④ Press COOK TIME	☐
⑤ Enter amount of cooking time	
⑥ Press START	◇

COOK TIME WITH END TIME

Step	Press
① Choose UPPER OVEN or WARMER OVEN	UPPER OVEN / WARMER OVEN
② Choose cooking feature	
③ Press COOK TIME	☐
④ Enter amount of cooking time	
⑤ Press END TIME	☐
⑥ Enter time of day you wish to stop cooking (00:00 format)	
⑦ Press START	

RAPID PREHEAT

Step	Press
① Choose UPPER OVEN	UPPER OVEN
② Choose cooking feature	
③ Press RAPID PREHEAT	»
④ Press START	◇

CONVECTION CONVERT

Step	Press
① Choose UPPER OVEN	UPPER OVEN
② Choose cooking feature	
③ Press CONV CONVERT	☐
④ Press START	◇

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.

Electrolux