Electrolux

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 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

SETTINGS for COOKTOP ZONES

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
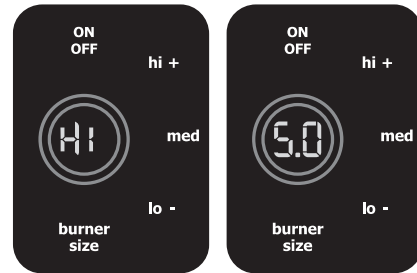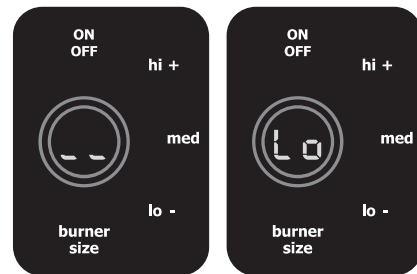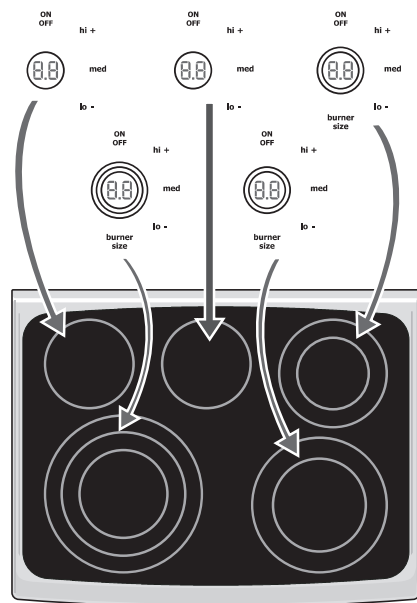
WARMER ZONE DISPLAY
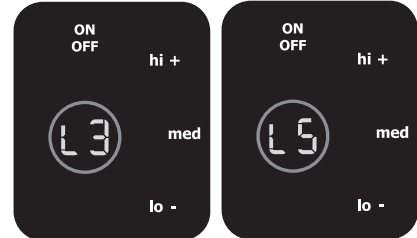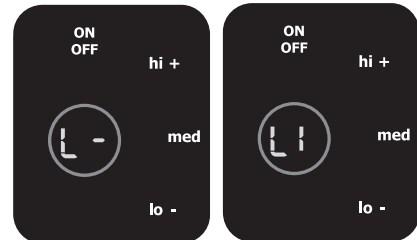
LUXURY-GLIDE™ RACKS

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.

Use thumbs to press in on both left and right spring-loaded release levers - *Fig. 1-*. 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. 1)*; pull rack using both hands straight out until reaching the stop position -*Fig 2-*. At the stop, lift up front of rack slightly and continue to pull rack away from oven -*Fig 3-*. Be sure to hold on both upper and lower rack portions when removing from or handling rack outside of the oven - these rack portions move independently and are difficult to handle unless held together.

upper rack portion

lower rack portion
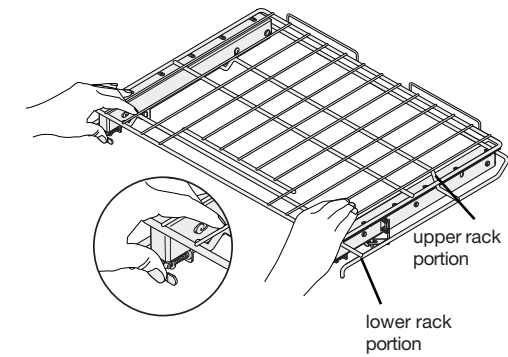
Fig. 1
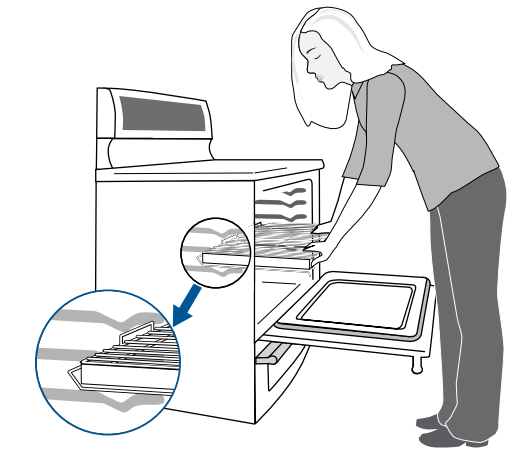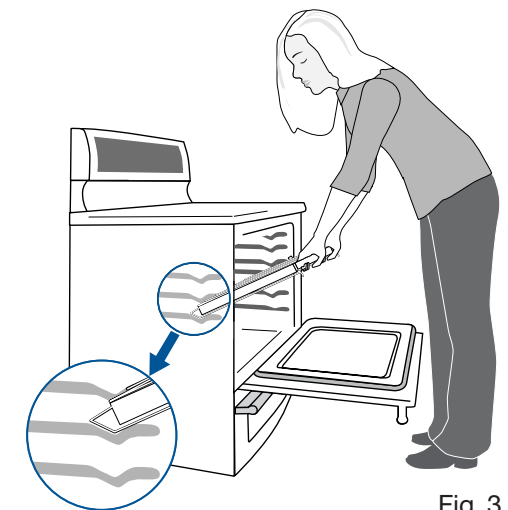
REPLACING GLIDE RACKS

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.

Fig. 2

Fig. 3
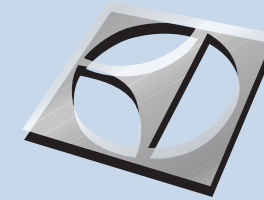
Quick Reference
30" Free-Standing Electric Range

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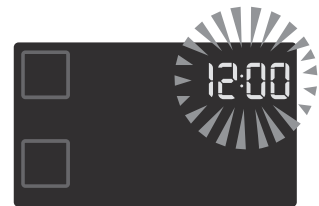
If an invalid time of day is entered, the control will triple beep. Re-enter a valid time of day and press **START**. If **CANCEL** is pressed your clock will start with a time of 12:00.

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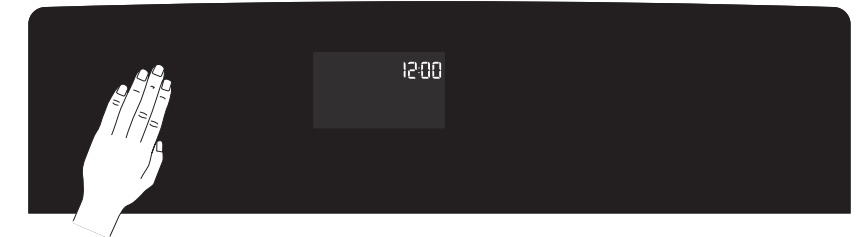
AWAKE MODE
To wake the control touch within the display panel in the general area shown. After 2 minutes without activity, go back into sleep mode. To start cooking you must select either the upper oven, lower oven or a cooktop element. User preferences will be available during this mode as well as timers,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

OVEN OPERATING TEMPERATURES

Feature	Default	Maximum	Minimum
Bake-upper	350°F/176°C	550°F/288°C	170°F/76°C
Bake-lower	350F°/176°C	450°F/232°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
Defrost	80°F/26°C	NA	NA
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
Probe	170°F/76°C	210°F/98°C	180°F/82°C

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	Oven	Cooktop
--	Cooktop lock		x
CIn	Self clean	x	
CLO	Setting the clock	x	
dEF	Defrost	x	
E11*	Fault coe error		x
End	End of cycle	x	
F10*	Fault code error	x	
HE	Hot element		x
Hi	Hi setting	x	x
Hot	Hot oven	x	
Lo	Lo setting	x	x
Loc	Control lock	x	
Sab	Sabbath mode	x	
Sb	Sabbath mode	x	x
Sd	Demo mode	x	
CF	Check food	x	

BAKE

Step	Press
1 Press UPPER OVEN or LOWER OVEN	UPPER OVEN / LOWER 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	

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

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 LOWER OVEN	UPPER OVEN / LOWER OVEN
2 Press KEEP WARM*	
3 Press START	

SLOW COOK

Step	Press
1 Press UPPER OVEN or LOWER OVEN	UPPER OVEN / LOWER OVEN
2 Press SLOW COOK	
3 Press -lo to choose the low option. Press +hi to choose the high option.	lo / + / hi
4 Press START	

PERFECT TURKEY™

Step	Press
1 Insert the probe into the food and place food on rack in oven.	
2 Plug the probe into the probe receptacle inside the oven.	
3 Press UPPER OVEN	UPPER OVEN
4 Press PERFECT TURKEY*	
5 Press START	

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

COOKING FEATURES

DEFROST

Step	Press
1 Press UPPER OVEN	UPPER OVEN
2 Press DEFROST	
3 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	

MY FAVORITE (to save)

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

MULTI STAGE

Step	Press
1 Press UPPER OVEN	UPPER OVEN
2 Press MULTI STAGE	1 2 3
Stage 1	
3 Choose 1st cooking feature	
4 Enter temperature	
5 Press START	
6 Enter cooking time	
7 Press START	
Stage 2	
8 Choose 2nd cooking feature	
9 Enter temperature	
10 Press START	
11 Enter cooking time	
12 Press START	
Stage 3	
13 Choose 3rd cooking feature	
14 Enter temperature	
15 Press START	
16 Enter cooking time	
17 Press START twice	

SELF CLEAN

Step	Press
1 Press UPPER OVEN	UPPER OVEN
2 Press CLEAN	
3 Choose LITE, MED or HEAVY	lite med heavy
4 Press START	

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

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
- Probe
- Rapid prehat
- Convection convert

COOK TIME

Step	Press
1 Choose UPPER OVEN or LOWER OVEN	UPPER OVEN / LOWER OVEN
2 Choose cooking feature	
3 Press START	
4 Press COOK OPTIONS	
5 Press COOK TIME	
6 Enter amount of cooking time	
7 Press START	

COOK TIME WITH END TIME

Step	Press
1 Choose UPPER OVEN or LOWER OVEN	UPPER OVEN / LOWER OVEN
2 Choose cooking feature	
3 Press COOK OPTIONS	
4 Press COOK TIME	
5 Enter amount of cooking time	
6 Press END TIME	
7 Enter time of day you wish to stop cooking (00:00 format)	
8 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.

PROBE

Step	Press
1 Insert the probe into food and place in the oven.	
2 Plug the probe into the probe receptacle inside the oven.	
3 Choose UPPER OVEN	UPPER OVEN
4 Choose cooking feature	
5 Press COOK OPTIONS	
6 Press PROBE	
7 Press START	

RAPID PREHEAT

Step	Press
1 Choose UPPER OVEN	UPPER OVEN
2 Choose cooking feature	
3 Press COOK OPTIONS	
4 Press RAPID PREHEAT	>>
5 Press START	

CONVECTION CONVERT

Step	Press
1 Choose UPPER OVEN	UPPER OVEN
2 Choose cooking feature	
3 Press COOK OPTIONS	
4 Press CONV CONVERT	
5 Press START	