

# GAS BUILT-IN RANGE

EW30GS80RS

Featuring Wave-Touch® Electronic Controls



## SIGNATURE FEATURES



### PERFECT TASTE™ CONVECTION

For consistently delicious taste and texture, home chefs rely on our convection heat, which circulates air evenly for better baking.



### PERFECT TASTE™ TEMP PROBE

The Perfect Taste™ Temp Probe lets you cook each dish to perfection. It does more than measure temperature — it alerts you when food has reached the desired temperature and automatically adjusts to the Keep Warm setting so you never overcook your food and deliver perfect results every time.



### MIN-2-MAX® GAS BURNER

Designed with a dual-flame sealed burner, this cooktop provides exceptional power and precision for the widest range of flavor possibilities.



### MULTI-STAGE COOKING

Create great taste with ease. With Multi-Stage Cooking, an Electrolux oven is a built-in sous chef, helping you conquer delicious by adjusting between seven professionally inspired cooking modes, including Bake, Broil, Convection Bake, Convection Roast, Convection Broil, Keep Warm and Slow Cook.

## PRODUCT DIMENSIONS

Height	36-5/8"
Width	30"
Depth	28-5/16"

## MORE EASY-TO-USE FEATURES

### PERFECT TURKEY® BUTTON

Ensures moist, delicious poultry. Imagine stress-free holiday cooking as the Perfect Taste™ Temp Probe helps you deliver a perfectly cooked turkey.

### SELF-CLEAN PORCELAIN RACKS

Bake, roast, broil, savor - the cleaning's on us. Our porcelain racks are safe to stay inside of the oven during the self-clean cycle, virtually eliminating the mess and inconvenience of removing and cleaning racks by hand.

### A LUXURY-GLIDE® OVEN RACK

With a ball bearing system, the oven rack is so smooth it extends effortlessly so you can more easily manage the transfer of all dishes, even heavy ones.

### CONTINUOUS GAS GRATES

Designed for cooking multiple dishes at a time, these grates allow easy movement of even the heaviest pots and pans from burner to burner — without lifting. Plus, they create a streamlined look.

### DEEP-WELL DESIGN

Keeps spills contained for easy cleanup.

### LARGE CAPACITY

Coordinate an entire meal — our ovens feature 4.5 cu. ft. of cooking space with three adjustable baking racks.

### PLATINUM STAR® LIMITED WARRANTY

Our exclusive limited warranty that includes 3-year coverage on parts and one year on labor.<sup>1</sup>

### ADA COMPLIANT

When properly installed, this model is A.D.A.-qualified based on the United States Access Board's A.D.A./A.B.A. Accessibility Guidelines and the Department of Justice's 2010 A.D.A. Standards for Accessible Design.

Available in:



Stainless  
(S)

### BURNER

### BTU

Min-2-Max® Dual-Flame Burner	750-18,000
Sealed Power Burner	16,000
Sealed Precision Burner	9,500
Sealed Precision Burner	5,000
Center Burner	9,500

<sup>1</sup>Eligibility based on product registration with Electrolux North America within 60 days of purchase. Products must have been purchased on or after July 1, 2013. Coverage includes material parts for 3 years and labor for 1 year.

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## 30" GAS BUILT-IN RANGE

### CONTROL PANEL FEATURES

Wave-Touch® Electronic Oven Control	Yes
Professional-Grade Burner Controls	Yes
Keypad Entry of Time & Temperature	Yes
Electronic Clock & Timer	Yes
Temperature Display	Yes
Automatic Oven (Delay, Cook & Off)	Yes

### COOKTOP FEATURES

Min-2-Max Dual-Flame Sealed Burner® – 750-18,000 BTU	1
Sealed Power Burner – 16,000 BTU	1
Sealed Precision Burner – 9,500 BTU	1
Sealed Precision Burner – 5,000 BTU	1
Sealed Center Burner – 9,500 BTU	1
Linear Flow Burner Valves	Yes
Seamless Cooktop	Yes
Continuous Grates with Deep-Well Top	3
Electronic Pilotless Ignition	Yes

### OVEN FEATURES

Capacity	4.5 Cu. Ft.
Hidden Bake Burner	Yes
Bake Burner – 18,000 BTU	Yes
Broil Burner – 11,500 BTU	Yes
Convection Burner – 350 Watts	Yes
Cobalt Blue Interior	Yes
Self-Clean Options with Door Lock	Yes
Perfect Taste™ Convection	Yes
Cooking Modes – Bake, Broil, Convection Bake, Convection Roast, Keep Warm, Slow Cook	7
Baking Options – Perfect Turkey®, Defrost, Dehydrate, Bread Proof, My Favorites, Multi-Stage Cooking, Temperature Probe, Rapid Preheat, Delay Bake, Convection Convert	10
Luxury-Design® Lighting with Dual 25W Halogen Bulbs	Yes
Luxury-Glide® Racks	1
Conventional Racks	2
Convection Roasting Rack	Yes

### ADDITIONAL FEATURES

Extra-Large Glass Window	Yes
Warmer Drawer	Yes
Adjustable Leveling Legs	4
Sabbath Mode (Star-K® Certified)	Yes
A.D.A. Compliant*	Yes

### ACCESSORIES

Porcelain Broiler Pan and Insert	Included
LP Gas Conversion Kit	Included
2" Rear Filler Kit – PN# 903113-9010	Optional
Side Panel Kit – PN# A01529901	Optional

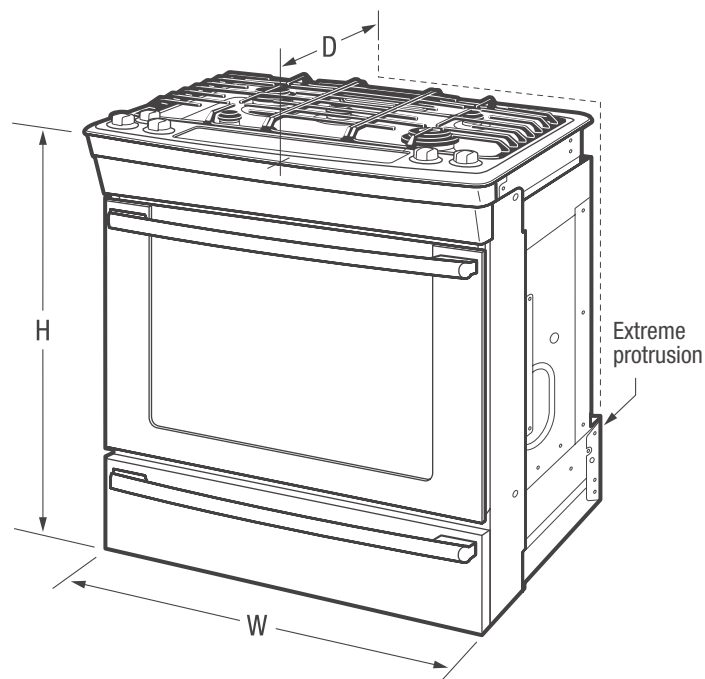
### SPECIFICATIONS

Color –	
Stainless Steel	S
Gas/Power Supply Connection Location	Right Bottom Rear
Voltage Rating	120V / 60Hz / 15A
Amps @ 120 Volts	10 Amps
Shipping Weight (Approx.)	285 Lbs.

\*When properly installed, this model is A.D.A.-qualified based on the United States Access Board's A.D.A./A.B.A. Accessibility Guidelines and the Department of Justice's 2010 A.D.A. Standards for Accessible Design.

NOTE: Always consult local and national electric and gas codes. Refer to Product Installation Guide for detailed installation instructions on the web at [electroluxappliances.com](http://electroluxappliances.com).

Specifications subject to change.



### PRODUCT DIMENSIONS

Height (Adjustable)	36-5/8"
Width	30"
Depth (to Center of Arc)	28-5/16"
(with 90° Door Open)	47-9/16"

### OVEN CAVITY DIMENSIONS

Height	17-1/2"
Width	24-1/8"
Depth	18-3/4"

## Electrolux Major Appliances, N.A.

USA 10200 David Taylor Drive Charlotte, NC 28262 1-877-4electrolux (1-877-435-3287) [electroluxappliances.com](http://electroluxappliances.com)  
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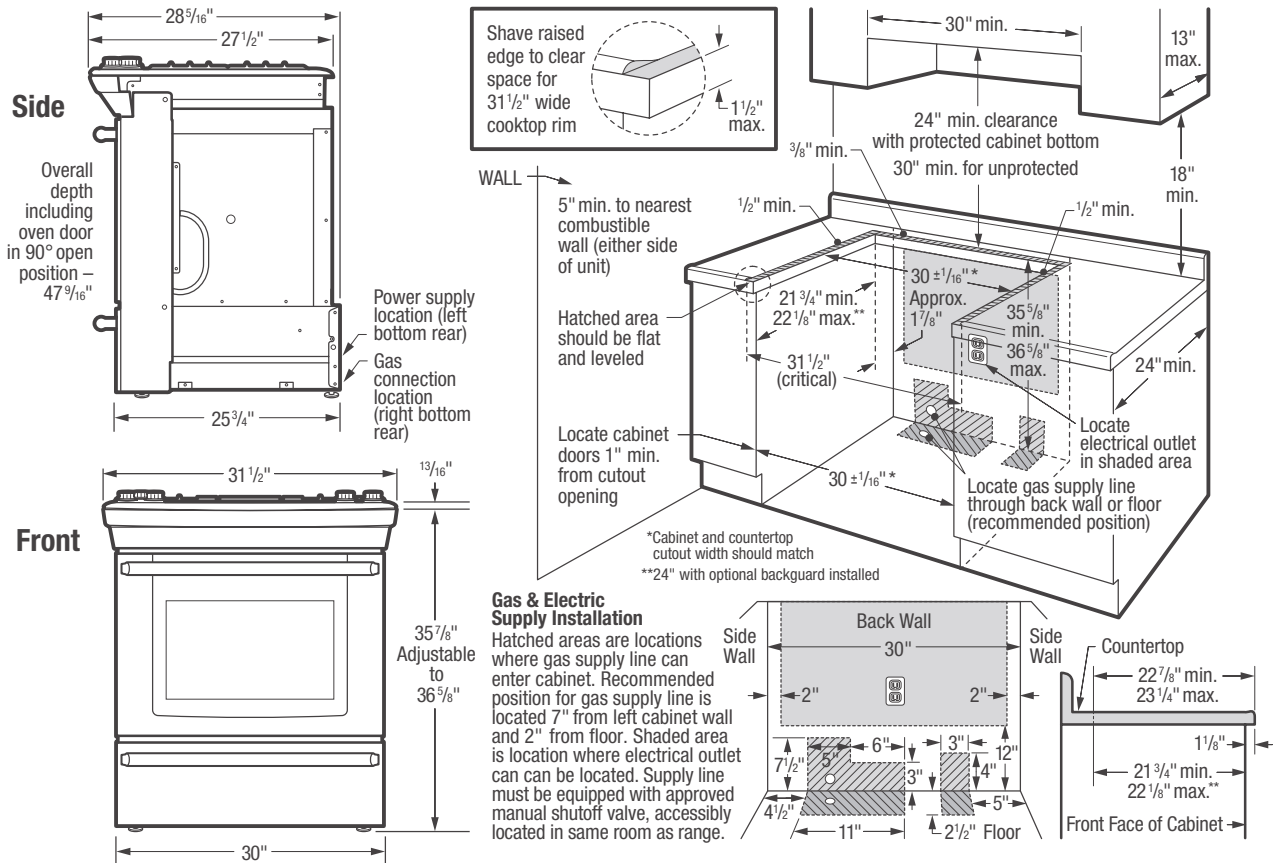
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High standards of quality at Electrolux Home Products, Inc. mean we are constantly working to improve our products. We reserve the right to change specifications or discontinue models without notice.

# GAS BUILT-IN RANGE

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## 30" Gas Built-In Range Specifications

- Product Weight – 260 Lbs.
- Voltage Rating – 120V/60 Hz/15 Amps
- Amps @ 120V = 10 Amps
- Always consult local and national electric and gas codes.
- Make sure wall coverings around range can withstand heat generated by range.
- Linoleum or any other synthetic floor covering located beneath range, must be capable of withstanding minimum heat of 90°F above room temperature without shrinking, warping or discoloring. Insulating pad or 1/4" thick plywood required between range and a carpeted floor.
- Do not obstruct flow of combustion air at oven vent nor around base or beneath lower front panel of range. Range requires fresh air for proper burner combustion.
- Do not install range beneath any downward-blowing, overhead vent hood or air curtain.
- Range ships with 3/4" factory regulator.
- LP Gas conversion kit supplied.
- Gas supply line can enter cabinet through back wall or floor. Recommended position for gas supply line is located 7" from left cabinet wall and 2" from floor. Electrical outlet can be located anywhere on the back wall 2" from either side wall and 12" from floor. Supply line must be equipped with approved manual shutoff valve, accessibly located in same room as range.
- Countertop MUST be level in all directions and adjustable range height at least 1/16" greater than tallest cabinet height, to ensure metal rangetop flange will fit properly on countertop edge.
- When installing optional Backguard Kit, cutout depth of 21-3/4" minimum / 22-1/8" maximum needs increased to 24".
- Overhead cabinetry should not exceed a 13" maximum depth.
- Absolute minimum horizontal distance between overhead cabinets installed to either side of appliance must be no less than maximum width of appliance.

- Allow 24" minimum clearance between rangetop and bottom of cabinet when bottom of wood or metal cabinet is protected by not less than 1/4" flame-retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum or 0.020" copper. Allow 30" minimum clearance when cabinet is unprotected.
- Allow 5" minimum clearance from edge of rangetop to nearest combustible wall on either side of unit.
- To reduce risk of fire when using overhead cabinetry, install range hood that projects horizontally a recommended minimum of 5" beyond bottom of cabinets.
- When installing range into existing cutout depth greater than 22-1/8", optional 2" Rear Filler Kit available.

## Countertop Preparation

- For detailed preparation instructions, refer to installation guide on the web.
- Flat square-finish (flat) countertop requires no preparation since rangetop flange lays directly on countertop edge.
- Formed front-edged countertops require front molded edge to be shaved flat 3/4" from each front corner of opening.
- Tile countertops may need cut back 3/4" from each front corner of opening and / or rounded edge flattened.
- For existing cutout width greater than 30-1/16" reduce the 3/4" overlap dimension or for cutout width of 29", replace actual side trim panels with smaller side trim panels, available with optional Side Trim Kit (refer to detailed kit installation instructions).

**Note:** For planning purposes only. Refer to Product Installation Guide on the web at [electroluxappliances.com](http://electroluxappliances.com) for detailed instructions.

## Optional Accessories

- 2" Rear Filler Kit: Black – (PN# 903113-9010).
- Side Panel Kit: Black – (PN# A01529901).



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