

Use & Care Manual EN 2
Full Gas Range

Guide d'utilisation et d'entretien FR 45
Cuisinière à gaz

Manual de uso y cuidado SP 88
Estufa de gas

Electrolux

ElectroluxAppliances.com
ElectroluxAppliances.ca

2 WELCOME TO ELECTROLUX!

THANK YOU FOR CHOOSING OUR APPLIANCE!

For Customer Care support and webshop visit or download an extended version of this manual, visit: www.ElectroluxAppliances.com

WELCOME TO ELECTROLUX!.....2

IMPORTANT SAFETY INSTRUCTIONS.....3

FEATURES.....9

BEFORE USING THE APPLIANCE.....12

USING THE COOKTOP.....13

This manual is your resource for the use and care of your product. Please read it before using your appliance.

Keep it handy for quick reference. If something doesn't seem right, the troubleshooting section will help you with common issues.

FAQs, helpful tips and videos, cleaning products, and kitchen and home accessories are available at www.ElectroluxAppliances.com.

We are here for you! Visit our website, chat with an agent, or call us if you need help. We may be able to help you avoid a service visit. If you need service, we can get that started for you.

Let's make it official! Be sure to register your product.

Keep your product info here so it's easy to find.

Model Number:

Serial Number:

Purchase Date:

Read all instructions before using this appliance.

This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a WARNING or CAUTION statement based on the risk type.

Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised with installing, maintaining, or operating your appliance.

WARNING

If the instructions contained in this manual are not followed precisely, a fire or explosion may result causing property damage, personal injury or loss of life.

FOR YOUR SAFETY:

- **Do not store or use gasoline or other flammable vapors or liquids near this or any other appliance.**

WHAT TO DO IF YOU SMELL GAS:

- **Do not try to light any appliance.**
- **Do not touch electrical switches; do not use any phone in the building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, servicer or the gas supplier.**

DEFINITIONS

This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Follow all the safety messages that follow this symbol to avoid possible injury or death.

WARNING

Indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

CAUTION

Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

IMPORTANT

Indicates installation, operation, maintenance, or valuable information that is not hazard related.

NOTE

Indicates a short, informal reference – something written down to assist the memory or for future reference.

IMPORTANT INSTRUCTIONS FOR UNPACKING AND INSTALLATION

IMPORTANT

Read and follow the instructions and precautions below for unpacking, installing, and servicing your appliance.

Remove all tape and packaging before using the appliance. Dispose of the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material. Do not remove the wiring label and other information attached to the appliance. Do not remove model/serial number plate.

Cold temperatures can damage the electronic control. If this appliance has not been used for

a long time, make sure that it has been stored at temperatures above 32°F (0°C) for at least 3 hours before turning on power to the appliance.

Never modify or alter the construction of the appliance by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the appliance. Be sure to have an appropriate foam-type fire extinguisher available, clearly visible and easily accessible located near the appliance.

All materials used in construction of cabinets, enclosures, and supports surrounding the product must have a temperature rating above 200°F (94°C).

GROUNDING INSTRUCTIONS

WARNING

- Avoid fire hazard or electrical shock.
- Failure to follow this warning may cause fire, serious injury, or death.
- Do not use an adapter plug, an extension cord, or remove the grounding prong from the power plug. Failure to follow this warning may cause fire, serious injury, or death.

Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician. In the United States, install in accordance with the National Fuel Gas Code ANSI Z223.1/NPFA No. 54, latest edition and National Electrical Code NFPA No. 70 latest edition, and local electrical code requirements. In Canada, install in accordance with CAN/CGA B149.1 and CAN/CGA B149.2 and CSA Standard C22.1, Canadian Electrical code, Part 1-latest editions and local electrical code requirements. Install only as per the installation instructions provided in the documentation received with this appliance.

For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be securely connected to an electrical outlet or junction box that is the correct voltage, is correctly polarized and properly grounded, and protected by a circuit breaker in accordance with local codes.

It is the personal responsibility of the consumer to have the appropriate outlet or junction box with the correct, properly grounded wall receptacle installed by a qualified electrician. It is the responsibility and obligation of the consumer to contact a qualified installer to ensure that the electrical installation is suitable and in conformance with all local codes and ordinances.

See the installation instructions provided with this appliance for complete installation and grounding instructions.

IMPORTANT INSTRUCTIONS FOR USING THE APPLIANCE

WARNING

Storage In or On the Appliance.

- Flammable materials should not be stored in the oven, near surface burners or elements, or in the storage or warmer drawer (if provided). This includes paper, plastic, and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.

Do not leave children alone.

- Children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance, including the storage drawer, lower broiler drawer, warmer drawer, or lower double oven.

⚠ WARNING

- Do not store items of interest to children in the cabinets above the appliance or on the backguards of ranges. Children climbing on or near the appliance to reach items could be seriously injured.
- Do not allow children to climb or play around the appliance. The weight of a child on an open oven door may cause the appliance to tip, resulting in serious burns or other injury. An open drawer when hot may cause burns.
- Never cover any slots, holes or passages in the oven bottom or cover and entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may lead to carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- Never use your appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.
- In case of fire or a gas leak, turn off the main gas shutoff valve.

User Servicing: Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician to reduce the risk of personal injury and damage to the appliance.

Never modify or alter the construction of the appliance by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.

⚠ WARNING

- **Stepping, leaning or sitting on the door or drawer of this appliance can result in serious injuries and may also cause damage to the appliance.** Do not allow children to climb or play around the appliance. The weight of a child on an open door may cause the appliance to tip, resulting in serious burns or other injury. An open drawer, when hot, may cause burns.
- **Do not use the oven or warmer drawer (if provided) for storage.**
- **NEVER use this appliance as a space or room heater.** Doing so may result in carbon monoxide poisoning and cause the appliance to overheat.

DO NOT TOUCH SURFACE BURNERS, AREAS NEAR THESE BURNERS, OVEN HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN OR THE WARMER DRAWER (if provided). Both surface burners and oven heating elements may be hot even though surface burner flames are not visible or oven elements are dark in color. Areas near surface burners may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials come into contact with these areas until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, the oven vent openings and surfaces near these openings and the oven door and window.

Wear Proper Apparel - Loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials come into contact with hot surfaces.

IMPORTANT SAFETY INSTRUCTIONS

Do Not Use Water or Flour on Grease Fires - Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.

Only use dry potholders - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let the potholders touch hot heating surface units or interior oven elements. Do not use towels or other bulky cloths instead of a potholder.

Do Not Heat Unopened Food Containers - Build-up of pressure may cause the container to burst and result in injury.

Remove the oven door from any unused appliance if it is to be stored or discarded.

⚠ CAUTION

- **Do not attempt to operate the oven during a power failure. If the power fails, always turn the off the oven.** If the oven is not turned off and the power resumes, the oven may begin to operate again. Food left unattended could catch fire or spoil.
- Electronic controllers can be damaged by cold temperatures. When using the appliance for the first time, or when the appliance has not been used for a long time, make sure that the unit has been in temperatures above 32°F/0°C for at least 3 hours before turning on the power to the appliance.

IMPORTANT INSTRUCTIONS FOR USING YOUR GAS COOKTOP

⚠ WARNING

- **Use proper flame size** - Adjust the flame size so it does not extend beyond the edge of the cookware. If the utensil is smaller than the burner, some of the flame will be exposed and may result in the ignition of clothing. Correct pan size will also improve efficiency.
- Do not use stove top grills on the burner grates of sealed gas burners. If you use a stove top grill on a sealed gas burner, it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards

Know which knob controls each surface burner. Place a pan of food on the burner before turning it on, and turn the burner off before removing the pan.

Always turn the knob to the full LITE position when igniting top burners. Visually check that burner has lit. Then adjust the flame so it does not extend beyond the edge of the utensil.

Use The Proper Pan Size -This appliance is equipped with one or more surface burners of different sizes. Select utensils having flat bottoms large enough to cover the surface burner. If the utensil is smaller than the burner, some of the flame will be exposed and may result in the ignition of clothing. Correct pan size will also improve efficiency.

Utensil Handles Should Be Turned Inward and Should Not Extend Over Adjacent Surface Burners - To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil. The handle of the utensil should be posi-

tioned so that it is turned inward and does not extend over adjacent surface burners.

Never Leave Surface Burners Unattended - Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.

Protective liners - Do not use aluminum foil to line the bottom of the oven or any other part of the appliance. Only use aluminum foil recommended for baking if used as a cover placed on the food. Any other use of protective liners or aluminum foil may result in a risk of electric shock, fire or a short circuit.

Glazed Cooking Utensils - Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.

Air curtain or other overhead ventilating hoods, which operate by blowing air downwards onto a range, shall not be used in conjunction with gas ranges other than when the hood and range have been designed, tested and listed by an independent test laboratory for use in combination with each other.

Do not use a Searing Grill on the cooktop. The searing grill is not designed for use on the cooktop. Doing so may result in a fire.

Do Not Use Decorative Surface burner Covers. If a burner is turned on accidentally, the decorative cover will become hot and possibly melt. Touching the hot covers may cause burns. The cooktop or burners may also become damaged because the covers may cause overheating. Air will be prevented from reaching the burner and cause combustion problems.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

Take Care When Opening the Door or Drawer. Stand to the side of the appliance when opening the door of a hot oven. Let hot air or steam escape before you remove food or place it in the oven/warmer drawer.

Keep Oven Vent Ducts Unobstructed. The oven is vented at the front above the oven door or through the rear of the cooktop. Touching the surfaces in this area when the oven is in operation may cause severe burns. Do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.

Positioning the Oven/Warmer Drawer (if provided) Racks. Always place the oven racks in the required position while oven/drawer (if provided) is cool. Remove all utensils from the rack before removing it. Take great care if the rack has to be moved while the oven is hot. Use potholders and grasp the rack with both hands when repositioning it. Do not let potholders touch the hot oven element or the inside of the oven/warmer drawer (if provided).

Do not use a broiler pan without its insert. The broiler pan and grid allow dripping fat to drain and be kept away from the high heat of the broiler.

Do not cover the broiler or warmer drawer (if provided) grid with aluminum foil. Exposed fat and grease could ignite.

Do not touch a hot light bulb with a damp cloth. Doing so could cause the bulb to break. Disconnect the appliance or turn off the power to the appliance before removing and replacing light bulb.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR APPLIANCE

CAUTION

Make sure all controls are turned off and that the appliance is cool before manually cleaning any part of the appliance. Cleaning a hot appliance can cause burns.

Clean the appliance regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire.

Always follow the manufacturer's recommended directions when using kitchen cleaners and aerosols. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.

Clean ventilating hoods frequently, grease should not be allowed to accumulate on hood or filter. Follow the manufacturer's instructions for cleaning ventilating hoods.

IMPORTANT INSTRUCTIONS FOR SERVICE AND MAINTENANCE

Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician. This reduces the risk of personal injury and damage to the appliance.

Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the appliance at the circuit breaker or fuse box in case of an emergency.

Remove the oven door from any unused oven if it is to be stored or discarded.

Do not touch a hot oven light bulb with a damp cloth. Doing so could cause the bulb to break. Handle halogen lights (if provided) with paper towels or soft gloves.

Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb.

WARNING

California Residents: for cancer and reproductive harm information, visit www.P65Warnings.ca.gov.

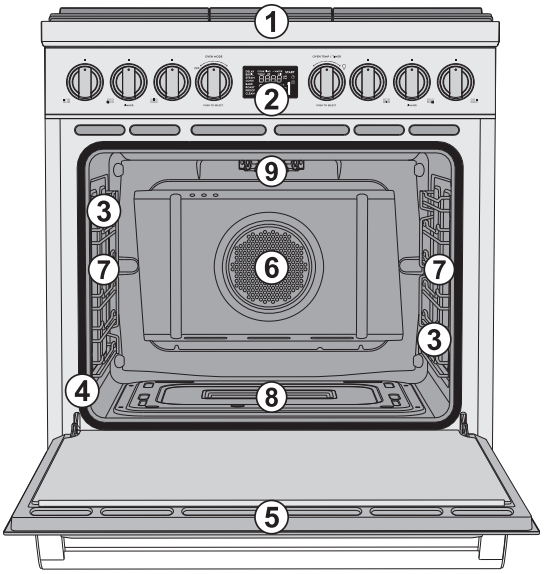
Important: This appliance has been tested and found to comply with the limits for a class B digital device, pursuant to Part 18 of the FCC rules (United States) and ICES-001 (Canada). These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit uses and can radiate radio frequency energy that may interfere with radio communications if not installed and used in accordance with the instructions manual. However, there is no guarantee that interference will not occur in a particular installation. If this unit does cause interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antennae.
- Increase distance between unit and receiver.
- Connect the unit into an outlet or a circuit different from the one to which the receiver is connected

electrolux.ca/en/Owner-Support/right-to-repair/

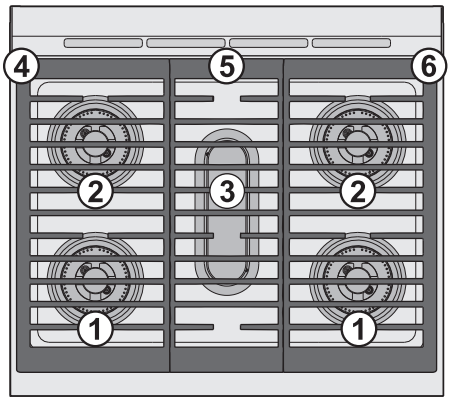
Though Electrolux makes every effort to make replacement parts, repair services and information necessary to maintain or repair our products available to consumers, parts, service and information are not guaranteed, pursuant to section 39 of the Consumer Protection Act, CQLR, c. P-40.1 and sections 79.18 to 79.20 of the Regulation respecting the application of the Consumer Protection Act, CQLR, c P-40.1, r. 3.

General description



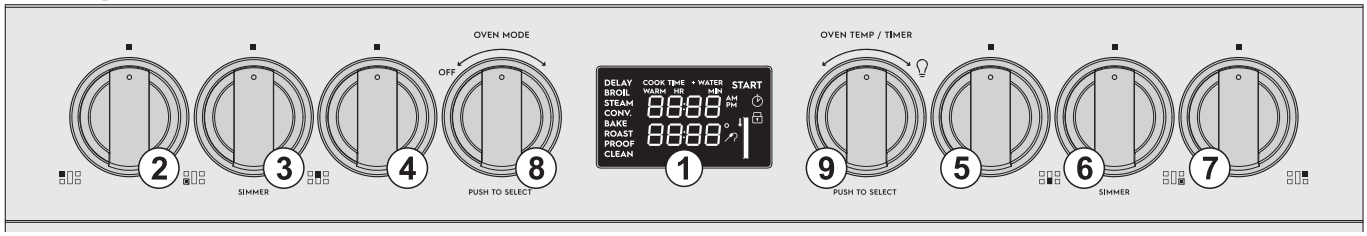
1. **Cooktop**
2. **Control panel**
3. **Inside lights**
4. **Seal**
5. **Oven door**
6. **Fan**
7. **Rack/tray support frame shelf**
8. **Oven burner**
9. **Broil burner**

Cooktop



1. **18000 BTU burners (brass coated Circular Dual Flame burner)**
2. **12000 BTU burners (black coated Circular Single Flame burner)**
3. **11000 BTU Bridge burner**
4. **Left grate**
5. **Central grate**
6. **Right grate**

Control panel



1. **Oven display**

Cooktop knobs:

2. **Cooktop burner knob (rear left)**
3. **Cooktop burner knob (front left)**
4. **Cooktop burner knob (rear central)**
5. **Cooktop burner knob (front central)**
6. **Cooktop burner knob (rear right)**
7. **Cooktop burner knob (front right)**

The following markings appears on each cooktop knob:

OFF burner OFF position

burner electric ignition

Markings for Burners n.1 knobs:

burner outer ring flame setting.

burner inner ring flame setting.

SIMMER Simmering function

Markings for Burners n.2 and n.3 knobs:

Max to min flame setting.

10 FEATURES

Oven knobs:

8. Oven mode knob

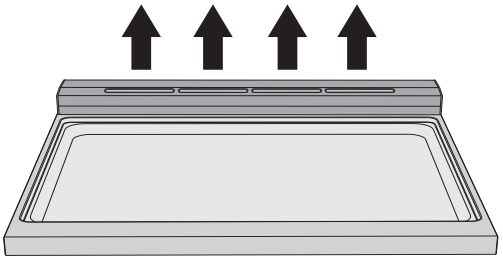
OVEN MODE

9. Oven temperature knob

OVEN TEMP / TIMER

Cooling fan

The fan cools the oven and comes into operation during cooking. The fan causes a steady outflow of air that exits from the rear of the appliance, which may continue for a brief period of time even after the appliance has been turned off.

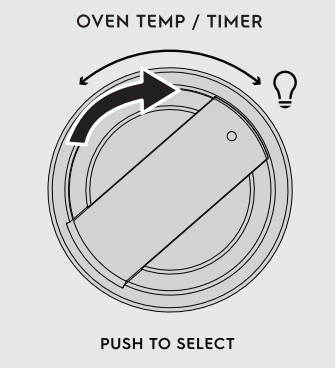


CAUTION

Do not obstruct ventilation openings and heat dispersal slots.

Inside lights

The inside lights can be toggled ON and OFF by turning the oven temperature knob to he bulb icon:

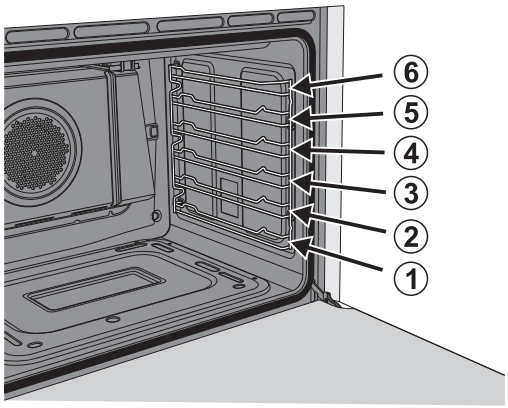


NOTE

- When the oven display is in standby mode or during cooking, the lights are normally off and can be toggled on in any moment.

Oven shelf positions

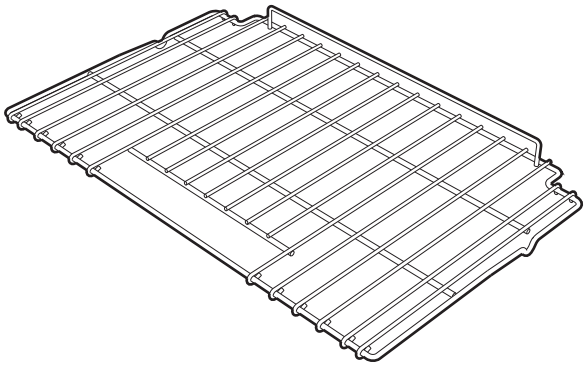
The appliance is fitted with shelf supports to position trays and racks at different heights. The insertion heights are indicated from the bottom upwards.



Cooking Functions table					
Function	**Min T°**	**Max T°**	**Meat Probe**	**Cook time**	**Delay**
Bake	170°F 75°C	500°F 260°C	Yes	Yes	Yes
Convection bake	170°F 75°C	500°F 260°C	Yes	Yes	Yes
Broil	400°F 200°C	430°F 220°C	No	Yes	No
Convection roast	170°F 75°C	500°F 260°C	Yes	Yes (without meat probe)	Yes (without meat probe)
Proof	-	-	No	Yes	No
Warm	160°F 70°C	200°F 90°C	No	No	No

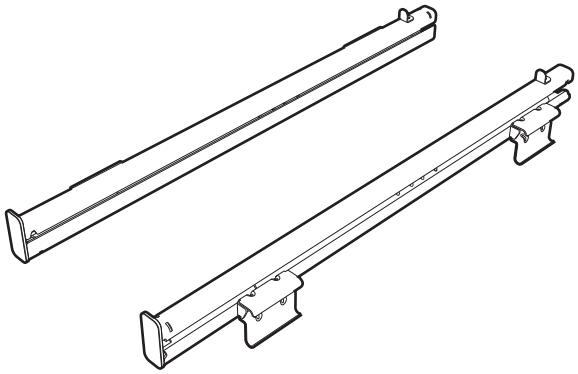
Available accessories

Regular rack



Useful for supporting containers with food during cooking.

Telescopic guide set



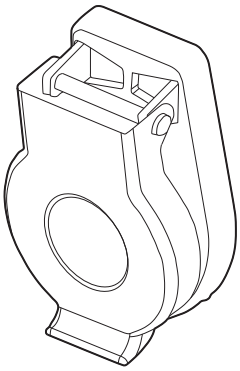
Useful for easily removing the racks from the oven cavity.

Temperature probe



With the temperature probe, you can cook according to the temperature measured at the center of the food.

Protective cover



Used to cover and protect the temperature probe socket when the temperature probe is not in use.

NOTE

- Some models are not provided with all accessories.
- The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.
- Supplied and optional can be requested from Authorized Assistance Centers. Use only original accessories supplied by the manufacturer.

Special accessories (not included)

Griddle

The griddle is intended for direct food cooking. Do not use pans or other cookware on the griddle. Doing so could damage the finish.

Low backguard

The low backguard is intended to be mounted over the included backguard as an extended duct for the heat dispersal openings located on the wall-wards side of the range cooktop. This a purely aesthetic accessory.

Side fillers

These are aesthetic panels intended to cover the lateral spaces below the rear protruding part of the cooktop.

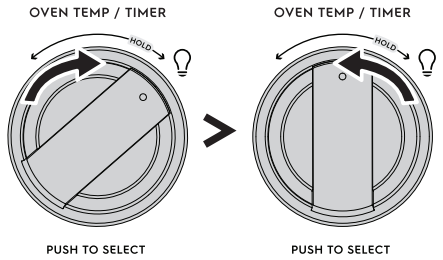
12 BEFORE USING THE APPLIANCE

First power on

Preliminary setup

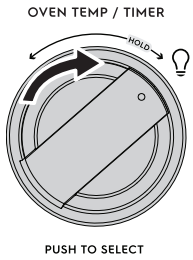
When setting the clock or a timer, depending on how you turn the knob, you can set a different increase / decrease speed for the settable minutes.

- **Turn and release:** minutes increase / decrease one by one.



Example: 00:00 > 00:01 > 00:02 > 00:03 > etc.

- **Hold turn:** minutes increase / decrease one by one for the first 3 minutes, then the timer switches directly to the nearest multiple of 15, increasing or decreasing in 15 minute steps.



Example: 00:00 > 00:01 > 00:02 > 00:03 > 00:15 > 00:30 > 00:45 > 01:00 > 01:15 > etc.

When setting the minutes you will only see the **MIN** icon. Once 60 minutes have been exceeded the icon **HR** will also appear.

Blackout management

After a blackout, there can be two scenarios depending on how long the appliance has been without power.

1. A few seconds to a few minutes: the appliance restores the settings and features set before the power loss event.
2. A few minutes to hours: The appliance does not save the previous settings and will have to be reprogrammed.

First power on

When the range is first plugged in, or when the power supply has been interrupted "**12:00 PM**" will flash on the timer display.



It will stop flashing once the current time is set up as below.

Setting the display clock

1. Press the oven temperature knob to enable the time selection.
2. The hours can be set by turning the temperature knob towards the right or left. Press the knob to confirm the selection.





3. Repeat the same process for setting the minutes. Press the knob to confirm the selection.





Once the time has been set, the display switches to standby mode where only the current time is shown.

To adjust the display clock after the initial set up, in the stand-by mode, just hold turn the temperature knob left or right for at least 3 seconds, until you see the hour digits flashing.

The instructions to adjust the clock in detail are the same as for setting the clock in the case of the first power on (see "Setting the display clock") starting from point no. 2.

Cooking with the gas cooktop

WARNING

The burning of gas cooking fuel can create small amounts of carbon monoxide, benzene, formaldehyde and soot. To minimize exposure to these substances, the burners should be adjusted by a certified installer or authorized servicer to ensure proper combustion. Ensure proper ventilation with an open window or use a ventilation fan or hood when cooking with gas. Always operate the unit according to the instructions in this manual.

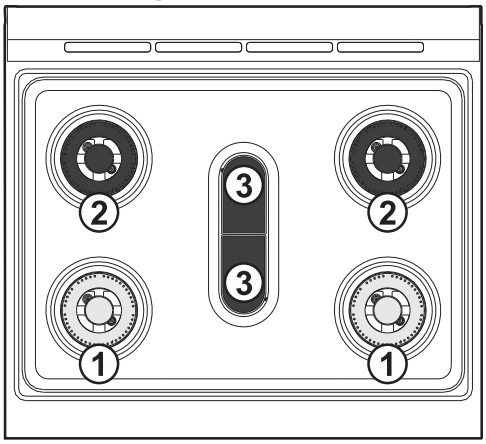
Preliminary information

- Remove all packaging materials and literature from the cooktop surface.
- Wipe with a clean, damp sponge and dry.
- There may be a slight odor during the first few uses. This is normal and will disappear.
- Optimum cooking results depend on the proper cookware being selected and used.
- The cooktop uses electronic igniters to light the burners. There is no pilot light. Each burner has its own igniter. All igniters are activated when a control knob is pushed.
- You can light and adjust the flame size of each burner by pressing and then turning the relative cooktop knobs.
- Read all the safety precautions and Use and Care Manual information before using the appliance.

CAUTION

- Do not force the knobs to turn if you have not pressed them before.
- To avoid possible injury or damage to the appliance, ensure that the grates are installed exactly as indicated in the installation instructions and not backwards or upside down.

Correct burners placement



The cooktop is equipped with three different types of burners and they must to be positioned in their correct housings:

1. **Circular brass coated burners** - to be placed in the front left and front right zones.
2. **Circular black coated burners** - to be placed in the rear left and rear right zones.
3. **Bridge burner** - to be placed in the central zones.

Installing the burners

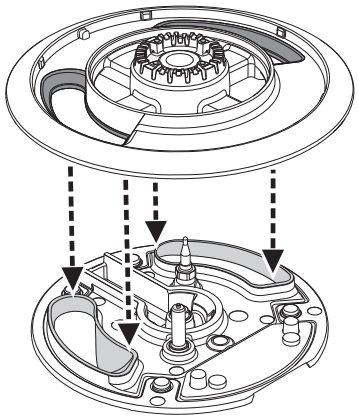
WARNING

- To prevent flare-ups and avoid creation of harmful by-products, do not use the cooktop without all the burner caps properly installed to insure proper ignition and the correct flame size.
- **It is very important** to be sure that all surface burner caps and cooktop grates are properly installed and in the correct positions **BEFORE** using the cooktop burners.

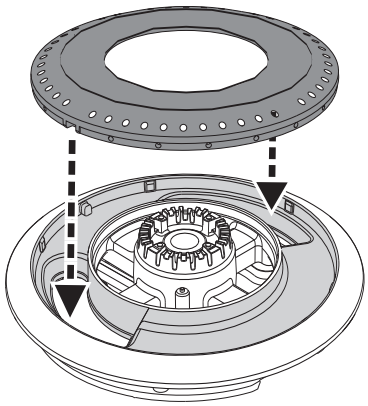
To install the circular burner components:

1. The shape of the burner skirt openings must match the shape of the openings in the burner

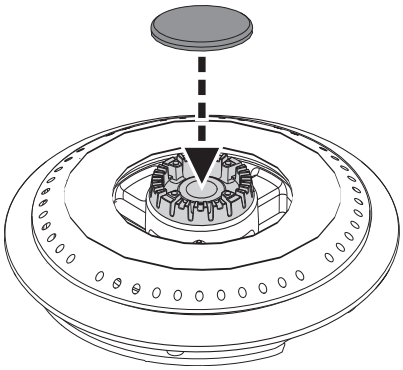
base.



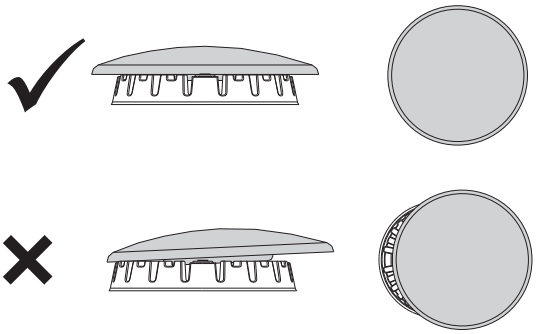
2. The flame-spreader crown must be centered on the burner skirt.



3. The burner cover must be leveled and centered with respect to the burner skirt.

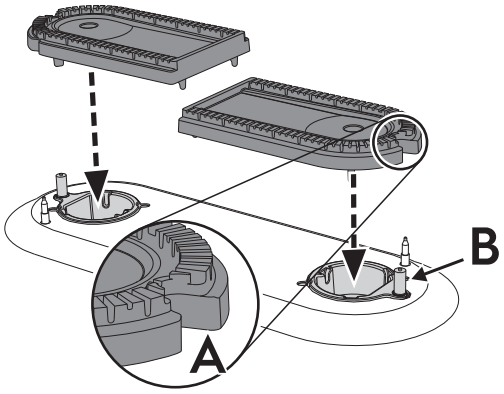


4. Visually check the burner covers correct positioning.



Installing the Bridge Burner components:

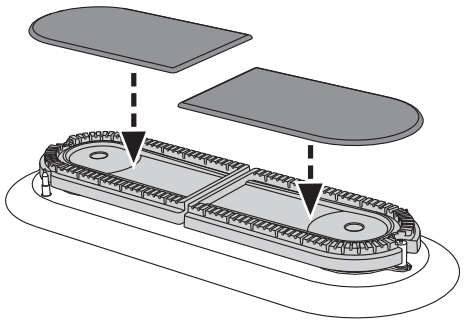
1. Take care to align the flame-spreader crown recesses (**A**) to the igniters (**B**).



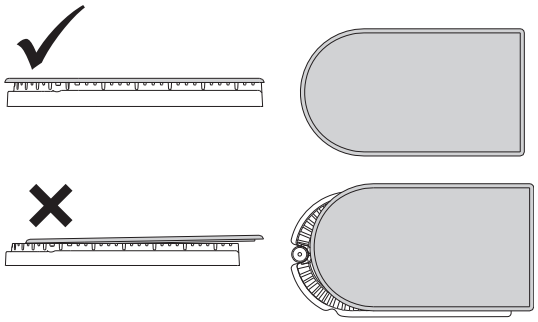
NOTE

- The Bridge Burner flame-spreader crowns and its covers are identical and can be inter-changed for each other.

2. Place the burner covers onto the flame-spreader crowns.



3. Visually check the burner covers correct positioning.

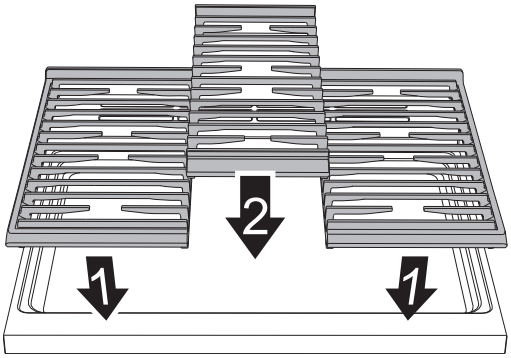


IMPORTANT

- Each burner component must be positioned horizontally and must correctly interlock with each other.
- Check that they are fitted correctly by moving each component gently. If the components do not fit correctly or are inclined, adjust the position of each component until it remains fixed in position.

Cooktop grates placement

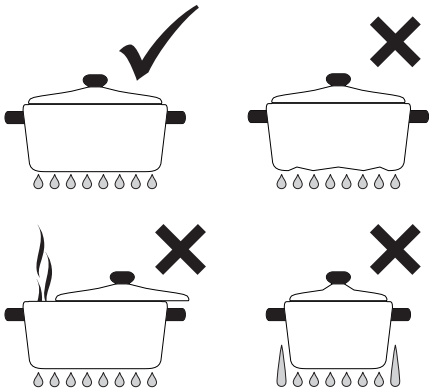
First position the right and left side grates (**1**) and then the central one (**2**).



Position the grates so that the raised side always faces towards the backguard.

16 USING THE COOKTOP

Cooking utensils



Ideally, cookware should have a flat bottom, straight sides, a tight-fitting lid and medium-to-heavy thickness. Rough cookware finishes may scratch the cooktop surface. Aluminum and copper may be used in cookware as a core material or for the base. However, when used as a base, it can leave permanent marks on the rangetop or grates. Cookware properties are a factor in how quickly and evenly heat is distributed, which affects cooking results. A non-stick finish has the same characteristics as its base material. For example, a non-stick finish on aluminum cookware will take on the properties of aluminum. Always use a utensil for its intended purpose. Follow the manufacturer's instructions. Some utensils were not designed to be used in the oven or on the cooktop. Refer to the following chart as a guide to the physical properties of cookware.

Aluminum

- Heats quickly and evenly.
- Suitable for all types of cooking.
- Medium or heavy thickness is best for most cooking tasks.

Cast iron

- Heats slowly and evenly.
- Good for browning and frying.
- Maintains heat for slow cooking.

Ceramic or glass-ceramic

- Follow the manufacturer's instructions.
- Heats slowly but unevenly.
- Best results with low to medium heat settings.

Copper

- Heats very quickly and evenly.

Earthenware

- Follow the manufacturer's instructions.
- Use low heat settings.

Porcelain enameled steel or cast iron

- See stainless steel or cast iron.

Stainless steel

- Heats quickly but unevenly.
- Stainless steel cookware with an aluminum or copper core or bottom provides even heating.

Operating the cooktop burners

WARNING

Fire Hazard

- Do not allow the burner flames to extend beyond the edge of the pan.
- Turn off all knobs when the range is not in use.

CAUTION

Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the cooktop when it is in use. These items could melt or ignite. Potholders, towels or wood spoons could catch fire if placed too close to the flame.

All the appliance's control and monitoring devices are located together on the front panel. The burner controlled by each knob is shown by a marking on the bottom left of the knob (see "Control panel"). The appliance is equipped with an electronic ignition device that generates small sparks at regular intervals , necessary for the combustion of the gas.

Simply press the knob and turn it counter-clockwise until the burner lights. If the burner does not light in the first 15 seconds, turn the knob to OFF and wait 5 minutes before trying again. After lighting, keep the knob pressed in for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: in this case, the thermocouple has not heated up sufficiently. Wait a few moments before repeating the operation and keep the knob pressed in longer.

IMPORTANT

If it is turned off by accident, a safety device will trip, shutting off the gas supply, even if the gas tap is open. Return the knob to OFF and wait at least 5 minutes before lighting it again.

To operate the cooktop burners

1. Place your cookware on the burner.
2. PUSH-IN and TURN the cooktop knob to the (SPARK) position to ignite the burner. You should hear a clicking sound as the burner ignites
3. Once the burner is lit, continue to PUSH-IN and HOLD the knob in the (SPARK) position for 3-5 seconds.
4. Turn the burner knob to desired operating position; HIGH, MEDIUM or LOW flame setting.

Note: If the burner goes out in point 3, wait a few moments and try again. Do not cook with the knob in the (SPARK) position.

Simmering function

This function is extremely useful for melting food like butter, chocolate or similar and for simmering small quantities of food.

1. Switch on one Circular Dual Flame burner inner ring.
2. Set the flame to the minimum.
3. Leave the outer ring off.

NOTE

If the outer ring switches on at full power, set half power at least for the inner ring.

Setting the flame size

The cooktop has three types of burners:

1. Circular Dual Flame burners:

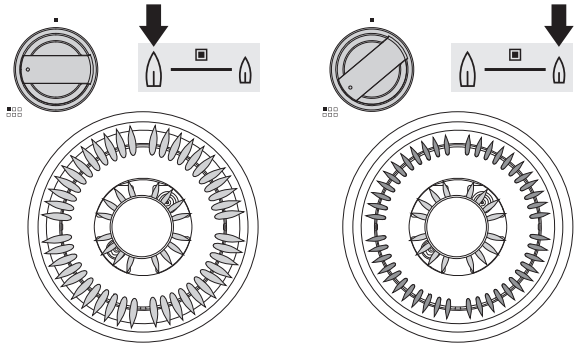
These burners can be adjusted to the HIGH or LOW flame setting for both the outer and inner rings. Note: the inner ring will be lit when you light the outer ring on either high or low flame settings. It is not possible to light the outer ring without lighting the inner one.

2. Circular Single Flame burners and bridge Burner:

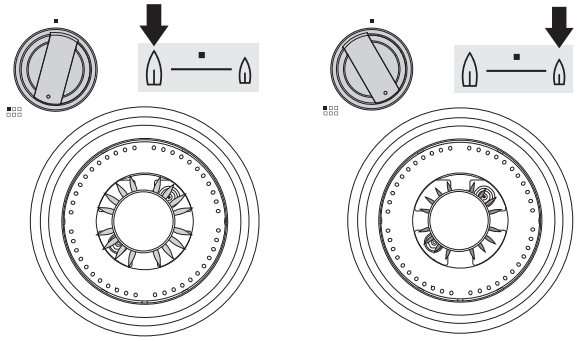
These burners can be adjusted to HIGH, MEDIUM or LOW settings.

Circular Dual Flame burners

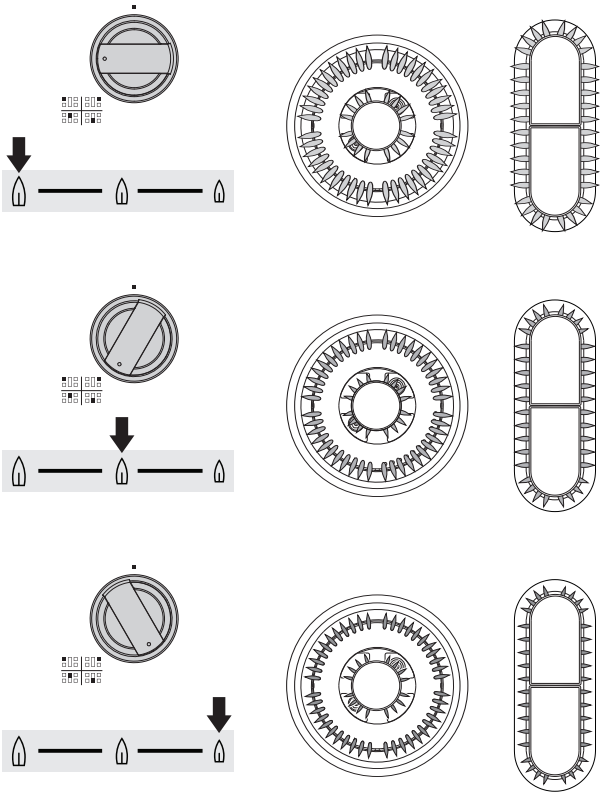
Outer ring



Inner ring



Circular Single Flame burners and Bridge Burner



Oven preparation

CAUTION

Remove all accessories, materials and literature from the inside of the oven before performing this operation.

Prepare your range for first time use by setting Bake function at 350°F (175°C) for about 30 minutes. (see "Timed cooking"). This allows the inside of the oven to remove eventual manufacturing residues. Some smoke and noises during this time is normal.

Using the accessories

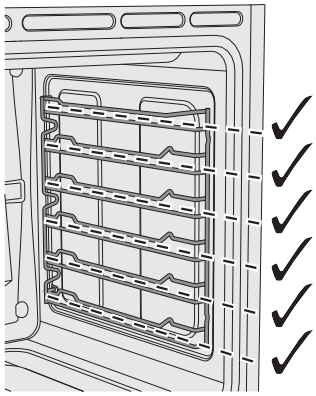
CAUTION

- Always use potholders or oven mitts when removing food or adjusting the oven racks and guides. Wait until the oven has cooled down completely, if possible. Oven accessories may be HOT and may cause burns.
- If the rack has to be moved while the oven is still hot, do not let oven mitts come into contact with heating elements.
- Be careful when removing oven racks from the lowest rack position to avoid contact with the hot oven door.
- To avoid possible injury or damage to the appliance, ensure that racks are installed correctly and not backwards or upside down.
- To avoid damage to the enameled and chromed surfaces, be very careful when inserting and removing the telescopic guides.

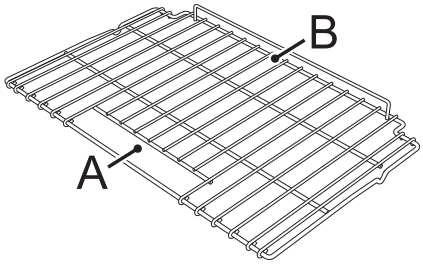
Regular rack

CAUTION

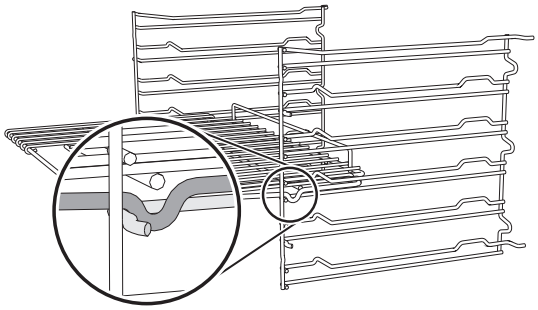
- Be careful to insert the rack in the correct spaces indicated by the dashed lines:



- Part **A** of the rack must face towards the outside of the oven and part **B** must face upwards.



The rack is fitted with mechanical safety locks that prevent it from being removed by accident:



To insert the rack:

1. Grip the rack firmly on both sides.
2. Keep the front of rack slightly tilted upwards and rest the rear part in one of the spaces indicated.
3. Gently slide in the rack until it comes to a complete stop.

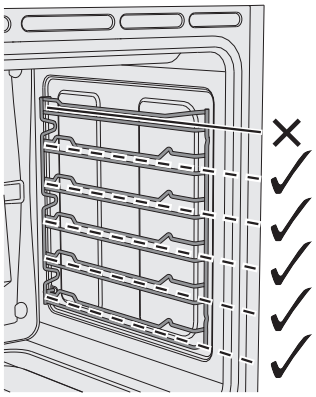
To remove the rack:

1. Slide out the rack until it stops due to the mechanical safety locks.
2. Slightly lift it upwards and pull it all the way out.

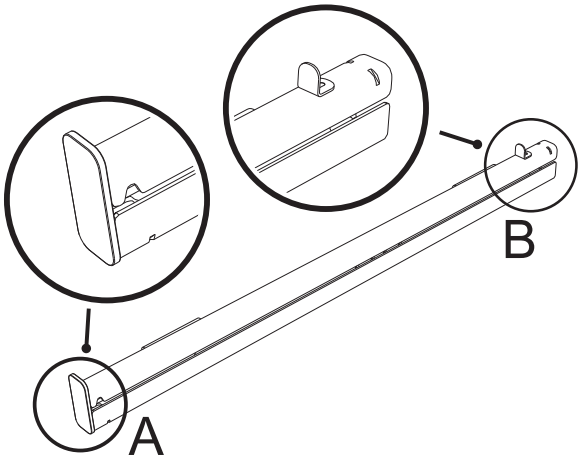
Telescopic guides

CAUTION

- Be careful to hook the telescopic guides in the correct spaces indicated by the dashed lines. To avoid damaging the appliance the top shelf position is not designed for the guides to be inserted.

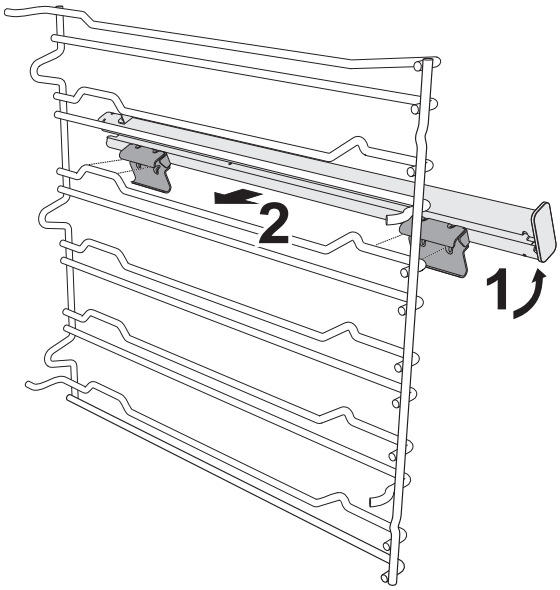


- Part **A** of the guides must face towards the outside of the oven and part **B** must face inwards.

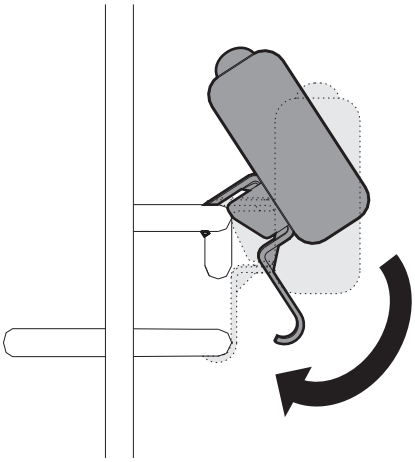


To install the telescopic guides:

1. Slightly tilt the guides towards the inside wall of the oven (**1**) and rest its hooks on the raised parts of the oven shelf supports (**2**).



2. Turn the guides in order to lock the lower part of the hook onto the lower part of the shelf support.



CAUTION

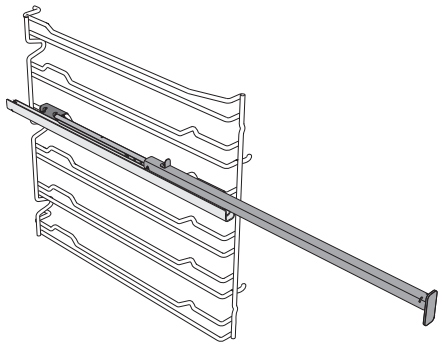
Ensure that the telescopic guides have been installed correctly and securely.

IMPORTANT

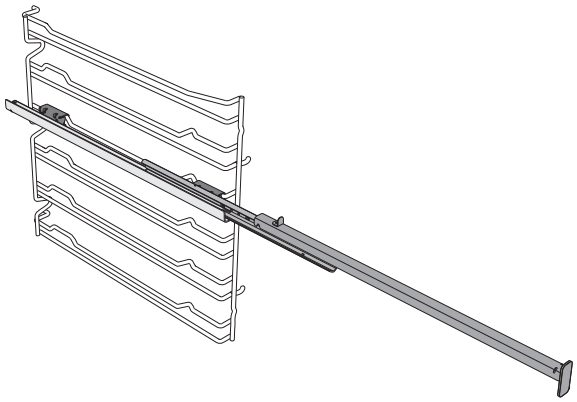
To avoid damaging the guides, pull them out and push them in gently.

The telescopic guides allow a two stage extraction:

- Partial extraction:

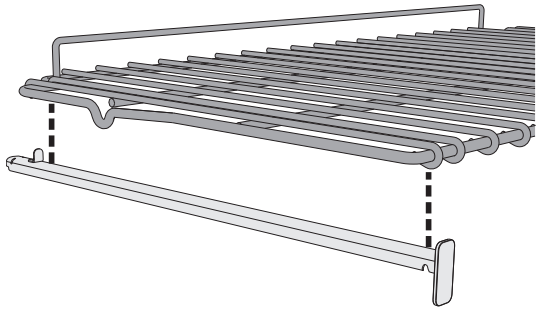


- Total extraction:



When using the guides, extract the guides completely and gently place the rack on them.

Take care to position the rack on the guides as shown in the figure below.



To remove the telescopic guides, follow the installation instructions in reverse.

CAUTION

Wear protective gloves when removing the guides.

Temperature probe

WARNING

- Do not leave the temperature probe unattended.
- Do not allow children to play with the probe.
- Take care not to hurt yourself on the sharp parts of the probe.

CAUTION

- Do not touch the rod or the tip of the probe after having used it.
- Wear oven mitts when handling the temperature probe.
- Take care not to scratch or damage enameled or chrome-plated surfaces with the tip or the plug of the temperature probe.
- Do not insert the probe into openings and slots on the appliance.
- Only use the temperature probe provided or recommended by the manufacturer.
- When the probe is not in use, make sure that the protective cover is properly closed.

IMPORTANT

- Do not pull the cable to remove the probe from the socket or from the food.
- Make sure that the probe or its cable do not get caught in the door.
- No part of the probe should be allowed to come into contact with the walls of the oven cavity, the heating elements, the rack or the guides when they are still hot.
- When not in use, the probe should not be kept inside the appliance.
- Make sure the plug of the probe is fully inserted into the socket.
- Do not use the probe to place food into or to remove it from the oven cavity.

With the temperature probe, roasts, pork loin and various cuts and sizes of meat can be cooked to perfection.

The probe, in fact, allows foods to be cooked to perfection because it accurately monitors the core temperature of the food.

The core temperature of the food is measured by a sensor located in the tip of the probe.

For cooking with the temperature probe see "Meat probe cooking".

Cooking with the oven

With this range, you can bake many kinds of food in several ways.

Four different cooking functions are available: different heating elements, combinations of them and internal fans will be activated, according to the type of dish you intend to cook.

NOTE

At the bottom of the oven cavity there are holes that allow you to check the ignition of the oven burner.

List of cooking functions



Bake

With the heat coming from the top and bottom at the same time, this option is particularly suitable for certain types of food. This function is suitable for cooking one dish at a time. Perfect for all types of roasts, bread and cakes, and anyway, particularly suitable for fatty meats such as turkey and duck.



Convection bake

The combination of the fan and all the heating elements allows different foods to be cooked on several levels extremely quickly and efficiently, without odors and flavors mingling. Perfect for large volumes of food that need intense cooking.



Broil

The heat coming from the top element gives perfect grilling results, especially for thin and medium thickness meat and gives the food an even browning at the end of cooking. Perfect for sausages, spare ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.



Convection roast

The combination of the fan and the ring heating element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they need the same temperatures and same type of cooking. Hot air circulation ensures instant and even distribution of heat. It is possible, for example, to cook fish, vegetables and biscuits simultaneously (on different levels) without odors and flavors mingling.

NOTE

Each cooking function has its own auto-suggest (default) temperatures.

- Bake: 350°F / 175°C.
- Convection bake: 325°F / 165°C.
- Broil: 430°F / 220 °C.
- Convection roast: 350°F / 175°C.
- Warm: 170°F / 75°C.

Manual cooking

Preliminary information

- The word "**START**" flashes in the upper right corner of the display to indicate that is possible to start the selected function.
- Once a function is started or when setting the temperature and timing functions the word "**START**" disappears.
- When you select a function you can set the temperature, the minute minder (see "Cooking timer"), the cooking time (see "Timed cooking") and the delay time (see "Delayed cooking") exactly in this order.
- You can start the cooking even with the door opened to let you check that the oven and/or broil burners have ignited.
- Once the cooking is started, the oven burners won't be turned off when you open the door.

IMPORTANT

It is not possible to set the temperature and all the timing for all functions.

- When setting the temperature and the timing functions, the relative symbol/word starts flashing:

1. Temperature: O.
2. Stand alone timer / cooking timer: .
3. Timed cooking: COOK TIME.
4. Delayed cooking: DELAY.

- Move through the temperature setting and the timing functions by pressing the oven temperature knob. Change the relative values by turning the oven temp. knob left or right.
- The temperature and the timing functions can be set or reset during cooking.
- To cancel the timing functions, simply set the relative values in minutes / hours to zero.
- While setting a function or when a function is in progress, it always possible to go in standby mode by turning the oven mode knob to the left and then releasing it. Doing so will cancel the cooking settings or stop the cooking function.

To set a manual cooking cycle

1. Press the oven mode knob. The default screen will show:



2. Turn the oven mode knob to select the cooking function. If you keep turning the knob, you can select the auxiliary functions and the special functions (see "Auxiliary functions" and "Special functions").
3. Turn the oven temperature knob to the left or right to select the temperature.
4. Once the cooking function and temperature have been selected, press the oven mode knob to start cooking (the word "**START**" disappears)

Manual cooking in progress

1. Manual cooking can be stopped at any time by turning the oven mode knob to the left.
2. Turn the oven temperature knob to the right to turn on and off the lights.
3. The temperature can be changed by pressing and then rotating the temperature knob. The timing functions can be selected by pressing the temperature knob again (see "Timing functions"). You can change the temperature and the timing functions by pressing and turning the temperature knob.

NOTE

At the end of any function, a buzzer is triggered and sounds twice every 15 seconds.

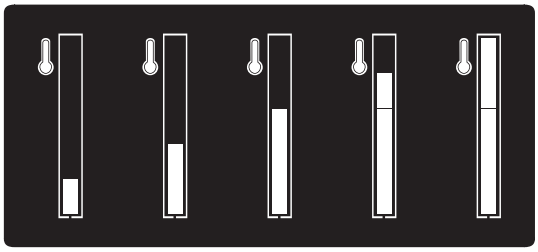
Preheating

NOTE

At the start of each cooking cycle, the oven will preheat in order to reach the selected cooking temperature (except for Convection roast function).

The bake, convection bake and broil functions are always preceded by preheating, during which the oven is heated to the set cooking temperature.

The temperature bar is shown on the right hand side of the display. The icon and the bar segments flash to indicate that the oven temperature is increasing.



When preheating is complete, the temperature bar segments and the icon become steady.

The duration of preheating varies according to the temperature and the cooking function selected.

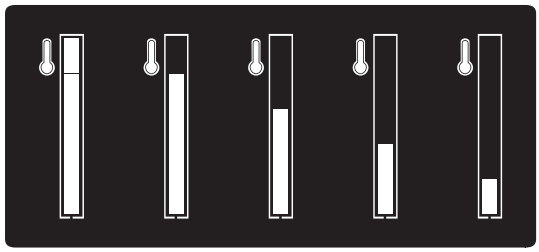
A buzzer sounds to signal the end of preheating. Open the oven door to stop the buzzer.

IMPORTANT

There is no preheating for the convection roast function. When starting to cook using the convection roast function the display immediately shows the full temperature bar.

Oven residual heat

When the display is in standby mode and the oven cavity is still hot, the decreasing temperature bar will be shown at the right side of the screen.



The temperature bar will disappear when the oven cavity temperature decreases to below 140°F (60°C).

Timing functions

Minute minder

The function of this timer is only to warn the user when the set time has expired. It does not stop any function in progress. It can be activated either as a stand alone timer or when setting a function, but its operation is the same.

COOK TIME Timed cooking

This timer stops the function in progress when the time has elapsed. It can only be activated when setting a function.

DELAY Delayed cooking

This timer allows you to start a function after the preset time. It can only be activated when setting a function and when timed cooking has been set.

Minute minder

NOTE

- The minute minder can be set both during cooking and as a stand alone timer.
- A minimum of 1 minute and a maximum of 12 hours can be set.

The minute minder allows you to set a timer and a buzzer will sound at the end of the set time.

Stand alone timer

The stand alone timer can be useful when cooking with the induction cooktop.

With the display in standby mode:

1. Press the temperature knob. The screen will show:



2. Turn the temperature knob left or right to set the time.
3. Press the temperature knob to start the timer.

During the countdown, you can change the previously set time by pushing and rotating the temperature knob. Push the knob again to resume the timer countdown.

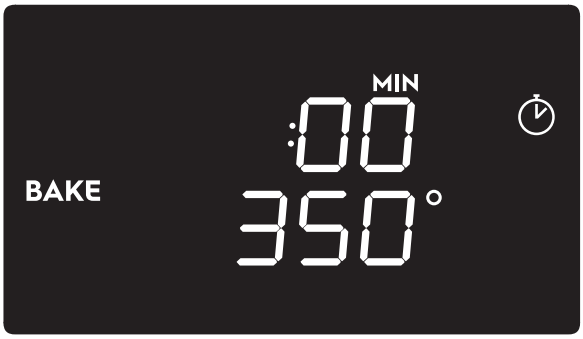
When the timer expires, a buzzer sounds and the clock icon starts to flash.

To stop the buzzer, simply interact with one of the oven knobs or open the door, then the display switches to standby mode.

Cooking timer

This timer mode acts as a stand alone timer during a function in progress.

1. Set a manual cooking cycle (See "Manual cooking") (example is a 350°F Bake).
2. Press the oven temperature knob until the display shows the MIN and icons and the number "**:00**".



3. Set the time by turning the temperature knob.
4. Keep pressing the temperature knob until "**START**" flashes on the display. The countdown starts immediately.
5. Press the oven mode knob to start cooking.

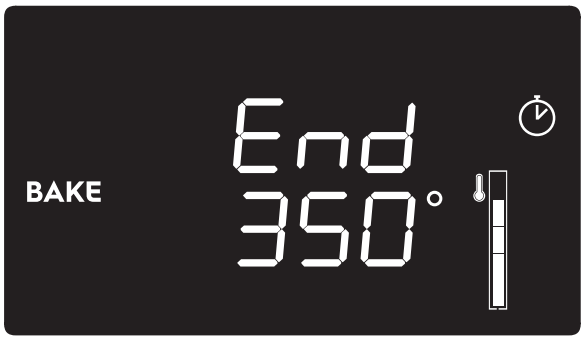
Cooking timer in progress

During cooking you can change or deactivate the cooking timer by pressing the oven temperature knob until the display shows the number of minutes/hours that were previously selected.

1. To reset the timer, keep the temperature knob turned to the left until you reach "**:00**".
2. To change the timer, turn the temperature knob left or right to select another countdown.
3. Keep pressing the temperature knob until the display shows the current time or the new countdown in progress.

End of cooking timer

When the timer expires, a buzzer sounds and the following screen appears on the display with the icon flashing.



To stop the buzzer, simply interact with one of the oven knobs or open the door, then the display switches to the cooking in progress screen.

Timed cooking

IMPORTANT

The timed cooking is allowed for all functions except Warm and Broil.

The timed cooking allows you to stop the cooking process after a preset time.

1. Set a manual cooking cycle (See "Manual cooking") (Example is a 350°F Bake).
2. Press the oven temperature knob until "**COOK TIME**" flashes on the display.

IMPORTANT

On this screen, if you do not interact with the knobs for 5 seconds, the display switches to the cooking settings screen.



3. Turn the temperature knob left or right to set the time.
4. Press the temperature knob until the display shows the cooking settings screen with the cooking time just set and the word "**START**" flashing.
5. Press the oven mode knob to start the timed cooking.

- You can start the cooking even with the door opened to let you check that the oven and/or broil burners have ignited.
- Once the cooking is started, the oven burners won't be turned off when you open the door.

Timed cooking in progress

When the cooking is in progress, by pressing the temperature knob, you can:

1. Change the temperature.
2. Set a minute minder timer.
3. Change or reset the timed cooking countdown. If you reset the countdown, cooking switches to manual mode.

To stop cooking, turn and release the oven mode knob to the left.

End of timed cooking

At the end of cooking, a buzzer sounds and "**End**" will appear on the display together with the current time.



By turning and releasing the oven mode knob to the left or after a few seconds of waiting, the display switches to the standby screen (current time only) with the decreasing temperature bar to indicate that the oven cavity is still hot.

Delayed cooking

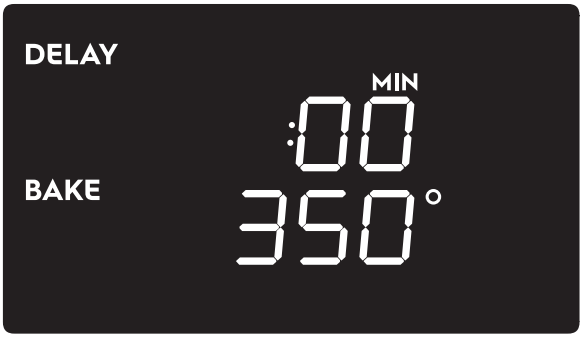
IMPORTANT

- Delayed cooking can only be selected if a timed cooking has been set.
- Delayed cooking is allowed for all functions except Warm, Proof and Broil.
- The minimum settable delay is 1 min.
- For the Warm function, the max. settable delay is 12 hours; for all the other functions it is 1 hour.

The delayed function allows you to start a timed cooking automatically after a preset time.

To set a delayed function:

1. Set a timed cooking function (see "Timed cooking") (Example is 350°F Bake).
2. Once the cooking duration has been set, press the temperature knob until the following screen is displayed with the word "**DELAY**" flashing:



3. Turn the temperature knob left or right to select a delay time.
4. Press the temperature knob to switch to the cooking settings screen.
5. Press the oven mode knob to start the delay countdown. During this phase, the display is less bright.
6. Once delay countdown ends, the brightness of the display returns normal and timed cooking starts.
7. At the end of timed cooking follow the same instructions described previously for timed cooking (see "End of timed cooking").

Auxiliary functions

Three auxiliary functions are available, selectable in the same way as the cooking functions.



Proof

This function allows to create the perfect environment to activate yeast when baking homemade breads or pizza using heat coming only from the upper part of the oven cavity.



Warm

This function allows you to maintain a constant temperature inside the oven. Useful to prevent freshly cooked food from cooling down.

Proof

IMPORTANT

- When you select the Proof function the "**COOK TIME**" appears on the display to indicate that the default duration of this function is 1 hour.
- It is not possible to set a delayed start for this function.
- For best results, a container of water should be placed at the bottom of the oven cavity.

Preliminary operations:

1. Open the oven door.
2. Place the container containing the dough in the oven.
3. Close the oven door.

- You can start the cooking even with the door opened to let you check that the oven and/or broil burners have ignited.
- Once the cooking is started, the oven burners won't be turned off when you open the door.

To set the Proof function:

1. Press the oven mode knob.
2. Turn the oven mode knob until the Proof setting screen appears on the display (the word "**START**" flashes):



3. By pressing the oven temp. knob you can set a minute minder timer or change the default duration of the function (see "Cooking timer" and "Timed cooking").
4. Press the oven mode knob to start the Proof function (the default/user countdown starts and the word "**on**" disappears).

Proof function in progress

By pressing and turning the oven temp. knob, you can modify the minute minder and the duration of the function (see "Cooking timer" and "Timed cooking"). Turn the oven mode knob to the left and then release it to stop the function.

End of Proof function

At the end of the Proof function, a buzzer sounds and "**END**" will appear on the display together with the current time.



Turn and release the oven mode button to stop the buzzer and the function. The display goes into standby mode.

Warm

NOTE

The temperature range for this function is from 160°F (70°C) to 200°F (90°C).

To set the Warm function

1. Press the oven mode knob.
2. Turn the oven mode knob until the Warm setting screen appears on the display (the word "**START**" flashes):



3. Press turn and release the oven temp. knob to change the Function temperature.
4. Press turn and release the same knob again and to set a function timer.
5. Press oven temp. knob again to confirm the timer and to switch to the Warm setting screen.
6. Press the oven mode knob to start the Warm function.

- You can start the cooking even with the door opened to let you check that the oven and/or broil burners have ignited.
- Once the cooking is started, the oven burners won't be turned off when you open the door.

Warm function in progress

You can modify the temperature and duration of the function by pressing and turning the oven temp. knob.

Turn the oven mode knob to the left and then release it to stop the function.

End of Warm function

At the end of the Warm function, a buzzer sounds and "**END**" will appear on the display together with the current time.



Turn and release the oven mode button to stop the buzzer and the function. The display goes into standby mode.

Special functions

Two special functions are available, selectable in the same way as the cooking and auxiliary functions.



Meat probe cooking

Useful function for cooking various types of meat to perfection by measuring the core temperature of the meat. This is not a timed cooking function: the cooking process ends when the probe sensor reaches the set target temperature.

Meat probe cooking

IMPORTANT

- Meat probe cooking is allowed only with Bake, Convection Bake and Convection Roast functions.
- If you use the meat probe with any other cooking function, the icon starts to flash.
- With the meat probe inserted, it is not possible to set a minute minder timer when setting a cooking cycle or during a cooking.
- If you insert the meat probe when a timed Bake, Conv. Bake or Conv. Roast is in progress, the timer will be canceled and the function continues using the default temperature or the set temperature of the meat probe.
- If you insert the meat probe when other timed cooking functions are in progress, the icon starts to flash and the cooking process will go ahead ignoring the meat probe.
- If the meat probe is inserted when the display is in standby mode, the icon starts to flash, but it is still possible to set a stand alone timer.
- You can start the cooking even with the door opened to let you check that the oven and/or broil burners have ignited.
- Once the cooking is started, the oven burners won't be turned off when you open the door.

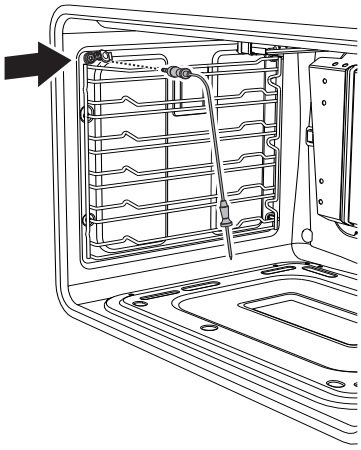
Preliminary operations

1. Open the oven door.
2. Place the food on the rack.
3. Insert the tip of the probe into the food before placing it in the oven.

IMPORTANT

- Always insert the probe so that the tip is in the center of the thickest part of the meat. Do not allow the probe to touch bone, fat, gristle or the pan.
- Make sure that the tip of the probe does not protrude from the food.

4. Insert the plug of the probe into the socket on the left the side of the oven cavity. The icon starts flashing.



5. Place the rack with the food to be cooked in the oven.
6. Close the oven door.

To set a meat probe cooking

IMPORTANT

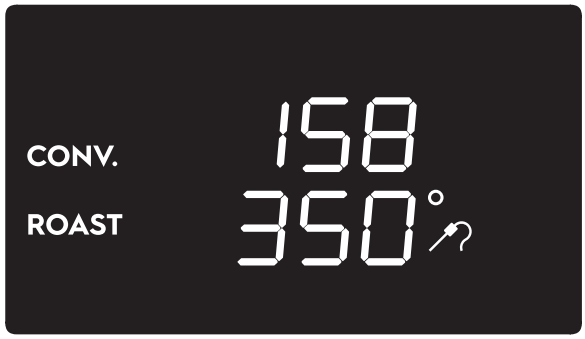
When setting a meat probe cooking cycle there two temperature values have to be selected:

- Oven cavity temperature: Min. 170°F (75°C) - Max. 500 °F (260°C) - Default: 350°F (175°C).
- Meat probe target temperature: Min. 100°F (38°C) - Max. 200°F (90°C) - Default: 160°F (70°C).

1. Press the oven mode knob.
2. Select a function enabled for meat probe cooking. The icon becomes steady and the word "**START**" flashes.



3. Press the oven temp. knob to change the oven cavity temperature. The display will show the default cavity temperature at the bottom with the flashing degree symbol. The word "**START**" disappears.



4. Turn the oven temp. knob to change the cavity temperature.
5. Press the oven temp. knob to confirm the selection and to allow the probe target temperature to be changed (shown at the bottom).



6. Turn the oven temp. knob to change the probe target temperature.
7. Press the oven temp. knob to confirm the selection and switch to the probe cooking settings screen. The word "**START**" begins to flash again.
8. Press the oven mode knob to start the Meat probe cooking process. The word "**START**" disappears.

Meat probe cooking in progress

When meat probe cooking is in progress the display will show the oven cavity temperature at the top, the meat probe target temperature at the bottom and the full temperature bar on the right.



1. Press the oven temp. knob to change the oven cavity and the meat probe target temperature as was done when setting the cooking cycle.
2. Turn the oven mode knob to the left and then release it to stop the cooking cycle.

End of meat probe cooking

The meat probe cooking will end when the probe reaches the set target temperature. A buzzer will sound and the display will show:



Turn and release the oven mode button to stop the buzzer and the function. The display goes into standby mode.

Oven cooking tips

WARNING

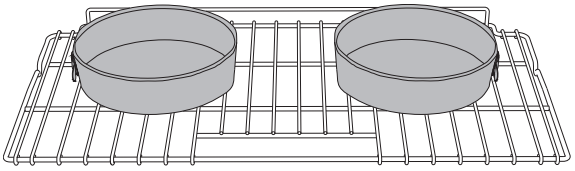
FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins and should be removed promptly once cooking has ended.

Air circulation in the oven

If using 1 rack, place it in center of oven. If using multiple racks, stagger cookware as shown in the following figures.

For optimum air circulation and best baking results, allow at least 2" around the cookware for proper air circulation and be sure pans and cookware are not touching each other, the oven door, the sides or the back of the oven cavity.

The hot air must circulate around the pans and cookware in the oven for even heat to reach around the food.



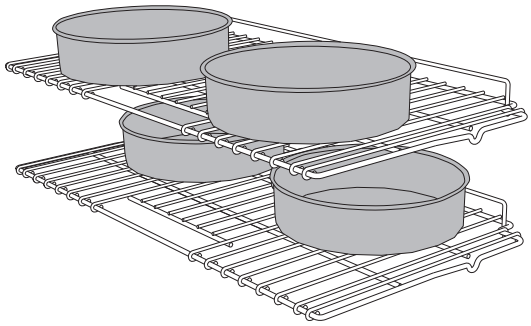
Pan position for one rack baking

NOTE

Always use caution when removing food from the oven.

When baking with two or more racks we recommend arranging the pans on the upper rack closer to the door and the pans on the lower rack closer to the fans (see the figure below).

Make sure that pans don't touch the internal glass pane of the door or the back wall of the oven.



Pan position for four rack baking

Bake function tips

- Use the bake function to cook most food items that require normal cooking temperatures.
- As much as possible, use only one rack on position 2 or 3 and center the pans. If using two racks, place them in positions 1 and 4.
- Dark or dull pans absorb more heat than shiny bakeware resulting in dark or overbrowning of foods. It may be necessary to reduce the oven temperature or cook time to prevent overbrowning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies and muffins.
- Fully preheat the oven before baking items like cookies, cakes, biscuits and breads.
- Do not open oven door often. Opening the door will reduce the temperature in the oven and may increase the cook time.

Convection Bake function tips

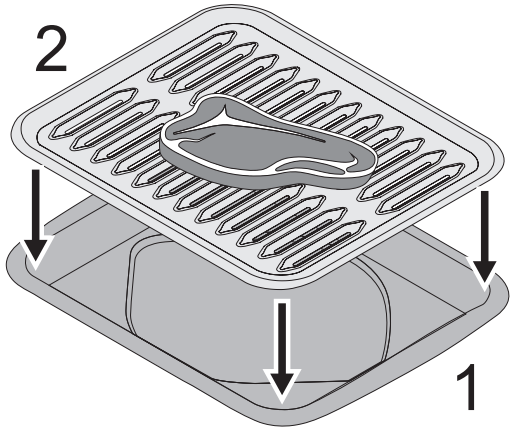
- The Convection Bake function is optimized for multiple rack cooking.
- When baking cookies and biscuits on multiple racks, use positions 1 and 4. When baking cakes on multiple racks, use positions 1 and 3.
- Cookies and biscuits should be baked on pans with no sides or very low side to allow heated air to circulate around the food.
- Food baked on pans with a dark finish will cook faster.
- When placing multiple food items in the oven, allow at least 2" of space between them for proper air circulation.
- Use tested recipes with times adjusted for Convection Baking when using this mode. Check food at the minimum cooking time.

Broil function tips

WARNING

- Should an oven fire occur, close the oven door. If the fire continues, throw baking soda on the fire or use a fire extinguisher. Do not put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.
- Use potholders or oven mitts when working with a hot oven.
- Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.

- Use the Broil function to cook meats that require direct exposure to radiant heat for optimum browning results.
- Always allow the oven to preheat before placing the food in it.
- For proper broiling, use the broil pan (**1**) and its insert (**2**) to place the meat on as shown in the figure below. The broil pan insert contains slots that allow grease from the meat to drain into the broil pan.



NOTE

Broiler pan and insert are not included with the appliance.

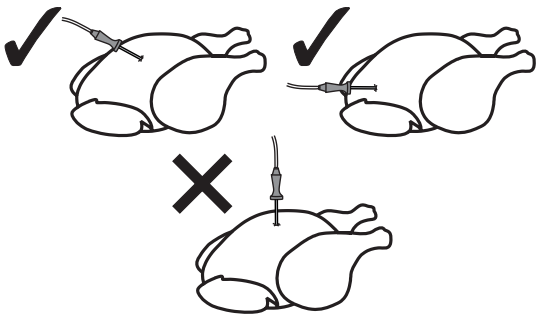
- Broiling is direct heat cooking and will produce some smoke. If the smoke is excessive please refer to the "Oven problems" table.
- Broil one side until the food is browned; turn and cook the second side. Season and serve.
- Always pull the rack out to the "stop" position before turning or removing food (see "Regular rack").

Convection Roast function tips

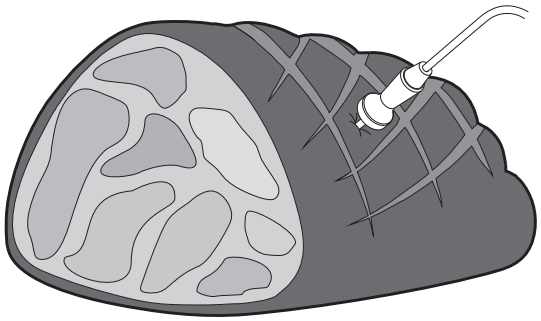
- Convection roast combines a cook cycle with the convection fan and heating element to rapidly roast meats and poultry. Heated air circulates around the meat from all sides, sealing in juices and flavors. Meats cooked with this function are crispy brown on the outside while staying moist on the inside. In addition, there is no need to reduce the oven temperature when using convection roast.
- The Convection Roast function is optimized for multiple oven rack cooking.
- Place an oven rack in position 2 (next up from bottom).
- Please refer to the "Convection Roast function cooking table" for temperature and time instructions when cooking with this function.
- Do not cover foods when dry roasting - this will prevent the meat from browning properly.

Meat probe cooking tips

- For some foods, especially poultry and roasts, testing the internal temperature is the most effective way of insuring that your food has been properly cooked.
- For bone-in ham or lamb, insert the probe into the center of the lowest large muscle or joint. For dishes such as meat loaf or casseroles, insert the probe into the center of the food. When cooking fish, insert the probe just above the gill.
- For whole poultry or turkey, insert the probe into the thickest part of the inner thigh, below the leg.
- In general, place the temperature probe transversely in the thickest part of the food and for least 3/4 of its length.



- For very thick pieces of meat, take care to insert the entire length of the probe to ensure correct temperature detection.



User settings menu

IMPORTANT

- To access the settings menu, you must first have to turn on the oven light and then press and hold the oven temperature knob for a few seconds.
- To exit from the settings menu, press and hold the temperature knob until the display goes into standby mode.

The user settings menu allows you to set the following parameters (displayed in this order):

1. Child lock mode:

The child lock mode allows you to lock the oven controls to prevent the appliance being activated unintentionally.

2. Demo mode:

This mode deactivates all the heating elements of the appliance, keeping the controls active. It is designed to simulate the operation of the appliance and is intended for exhibitors.

3. Temperature units:

This feature allows you to set the unit of measurement of temperature, degrees Celsius (°C) or degrees Fahrenheit (°F).

4. Time format:

This feature gives you the option to display the time in 12h format with AM/PM indication or 24h format.

Child lock mode

IMPORTANT

This setting will only lock the oven knobs.

After accessing the settings menu, the oven display will show:



By turning the temperature knob to right the screen will show



Press the knob to activate the child lock mode. The display will return to the standby screen.

NOTE

When the child lock mode is active, the  icon appears on the right side of the display.

To deactivate the child lock mode, turn the temperature knob to the right. The display will show



and the  icon starts to flash. Now press the temperature knob for a few seconds to deactivate the child lock mode. The display will return to the standby screen.

Demo mode

IMPORTANT

This mode can be activated and deactivated only for the first 5 minutes after the power to the appliance has been turned on.

After accessing the settings menu, keep pressing the temperature knob until the display shows:



By turning the temperature knob to right the screen will show:



Now keep pressing the temperature knob to exit from the settings menu.

The demo mode is now active and the range will operate normally with the difference that “5d” will always be displayed and no heat will be produced.

To deactivate the demo mode you have to disconnect and re-connect the appliance to the power supply and access the settings menu, disabling the parameter described above.

Temperature units

After accessing the settings menu keep pressing the temperature knob until the display shows



Turning the temperature knob to right causes the display to switch between °C and °F.



Press the knob to confirm the selection and exit from the user menu if you wish to do so.

Time format

After accessing the settings menu keep pressing the temperature knob until the display shows



By turning the temperature knob to the right, the display switches between the 12h (with the AM/PM indication) and the 24h time format.



Press the knob to confirm the selection and to exit from the settings menu.

Oven cooking tables

Bake function cooking table		
Food	**Rack position**	**Recommended pan**
Cookies	2	Shiny pan with no sides/ very low sides placed on the rack
Biscuits	4	Shiny pan with no sides/ very low sides placed on the rack

Convection Bake function cooking table		
Food	**Rack position**	**Recommended pan**
Cookies	1 - 4	Shiny pan with no sides/ very low sides placed on the rack
Biscuits	3 - 5	Shiny pan with no sides/ very low sides placed on the rack
White cake	2 - 4	8 inch diameter

Broil function cooking table					
Food	**Rack position**	**Oven T°**	**Cooking time 1st side (min)**	**Cooking time 2nd side (min)**	**Doneness**
Ribs	6	430°F - 220°C	9	9	Med-Rare
	6	430°F - 220°C	12	12	Well done
Steak	6	430°F - 220°C	10	6	Rare
	6	430°F - 220°C	12	8	Med-Rare
Chicken Breast-bone in	5	430°F - 220°C	26	15	Well Done
Chicken Breast boneless	6	430°F - 220°C	16	13	Well Done
Fish Steak	5	430°F - 220°C	13	13	Well Done
Shrimp	6	430°F - 220°C	8	-	Well Done
Hamburger (1" thick)	5	430°F - 220°C	10	7	Med-Rare
	5	430°F - 220°C	12	7	Well Done

Convection Roast function cooking table					
Meat type	**Weight (lb)**	**Oven T°**	**Probe T°**	**Time/lb (min/lb)**	**Rack position**
Standing Rib Roast (med-rare)	5 - 7	350°F - 175°C	150°F - 65°C	27	3
Standing Rib Roast (well done)	5 - 7	350°F - 175°C	165°F - 75°C	40	3
Whole Ham, bone-in	10 - 15	325°F - 160°C	-	24	2
Whole Turkey	10 - 15	325°F - 160°C	-	17	2
Whole Turkey	15 - 20	325°F - 160°C	-	15	2
Whole Chicken	4 - 6	380°F - 190°C	185°F - 85°C	27	3
Pork Shoulder/Butt Roast	10 - 15	325°F - 160°C	185°F - 85°C	30	2
Pork Loin	4 - 6	350°F - 175°C	170°F - 75°C	20	2

*** In Convection Roast it is recommended to use the meat probe to reach the desired cooking level. Otherwise, refer to the Time/lb column.**

**** For lower meat weight it is suggested to decrease the Probe T° setting by 5°F. The cooking duration will decrease accordingly.**

36 CARE AND CLEANING

Cleaning recommendation table

Surface type	Cleaning recommendations
Aluminum & chrome surfaces (rear backguard and handle tips)	Use hot, soapy water and a cloth. Dry with a clean cloth.
Plastic & Zamak alloy (control knobs)	For general cleaning, use hot soapy water and a cloth. For more difficult to remove soil and built-up grease, apply a liquid detergent directly onto the soil. Leave for 30 to 60 minutes. Rinse with a damp cloth and dry. Do not use abrasive cleaners on any of these materials; they can scratch. To remove the control knobs, turn them to the OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.
Stainless steel (all external trim pieces and control panel)	Clean stainless with warm soapy water using a clean sponge or cloth. Rinse with clean water and dry with a soft clean cloth. Do not use harsh cleaners. Only use kitchen cleaners that are especially made for cleaning Stainless Steel. Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed.
Porcelain enamel (oven cavity inside walls)	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth; then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners as the porcelain may become damaged when heated. Do not use spray oven cleaners on the cooktop.
Glass (door glasses and display glass)	Use soap & water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. Do not immerse the door in water. Do not spray or allow water or the glass cleaner to enter the door vents. Do not use oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door.
Oven racks & shelves	Oven racks must be removed. Clean using a mild, abrasive cleaner following the manufacturer's instructions. Rinse with clean water and dry.

Oven maintenance

Removing the shelf supports

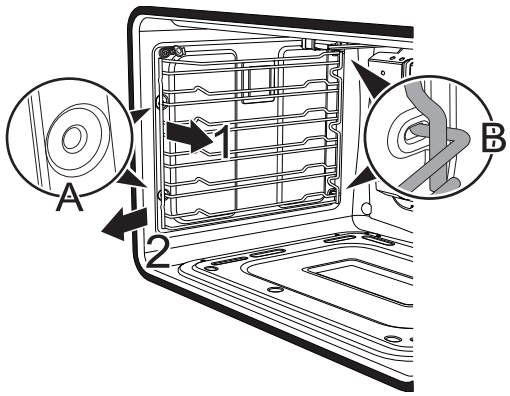
IMPORTANT

This has to be done in order to replace the oven lights and enables you to clean the oven side walls.

- Grasp the shelf supports firmly by both ends to prevent scratching the enamel of the oven cavity when removing them.
- Wear protective gloves.

To remove the shelf supports:

1. Pull the frame towards the inside of the oven to unhook it from its grooves **A**, then slide it out of the seats **B** at the back.



2. When cleaning is complete, repeat the above procedures to put the self supports back in.

Replacing the oven light

WARNING

ELECTRIC SHOCK HAZARD - Make sure the range is unplugged and that all parts are **COOL** before replacing oven light. Wear a leather-faced glove for protection against possible broken glass or burns.

IMPORTANT

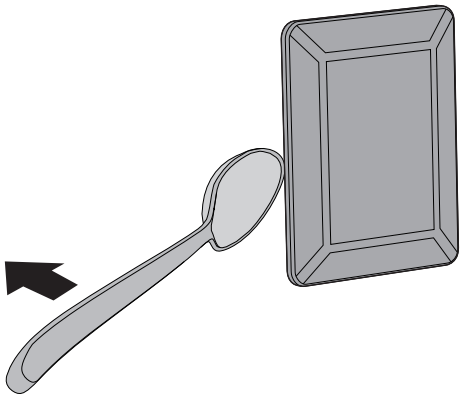
The oven is fitted with two 120V - 40W halogen light bulbs.

The oven lights will automatically turn ON when the oven door is opened. The oven lights may also be manually operated by turning the oven temperature knob to the bulb icon (see "Inside lights").

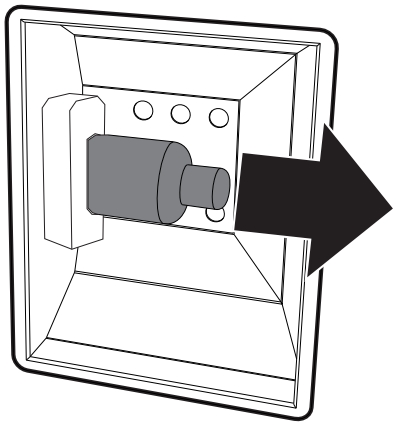
The oven light bulb is covered by a glass shield. The glass shield can be removed to be cleaned manually or for replacing the oven light bulb. THIS GLASS SHIELD MUST BE IN PLACE WHENEVER THE OVEN IS IN USE.

To replace the oven lights:

1. Turn the power off at the main source or unplug the appliance.
2. Remove the bulb cover using a tool that cannot scratch the enamel surfaces (e.g. a spoon).



1. Slide out the light bulb and remove it.

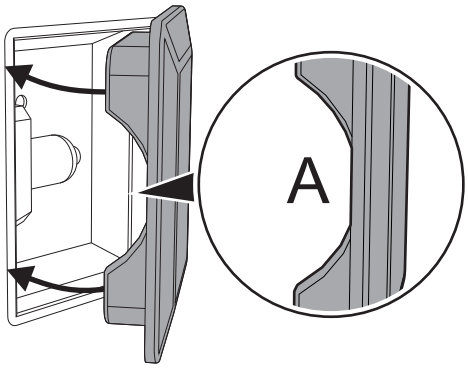


2. Install the new light bulb.

NOTE

Do not allow your fingers to touch the new bulb when installing it. This will shorten the life of the new bulb. Use a paper towel to cover the new bulb when installing it.

3. Close the cover. Ensure that the molded part of the glass (**A**) is facing the door.



Special door care instructions

IMPORTANT

Most oven doors contain glass that can break. Read the following recommendations:

- Do not close the oven door until all the interior oven racks are fully inserted and retracted to the back of the oven.
- Do not hit the glass with pots, pans, or any other object. The oven door glass may break or even break unexpectedly at a later time.
- Scratching, hitting, jarring or stressing the oven door glass may weaken its structure causing an increased risk of breakage at a later time.
- You may use a glass cleaner on the outside of the oven door glass. Do not spray or allow water or the cleaner to enter or drip down into the oven door vents. First spray cleaner onto the cloth and then wipe the oven door clean.
- Do not use strong oven cleaners, powders or harsh abrasive cleaning materials on the outside of the oven door or glass.

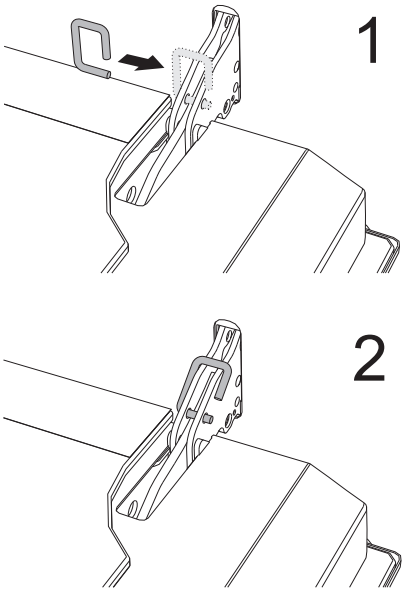
Removing the oven door

CAUTION

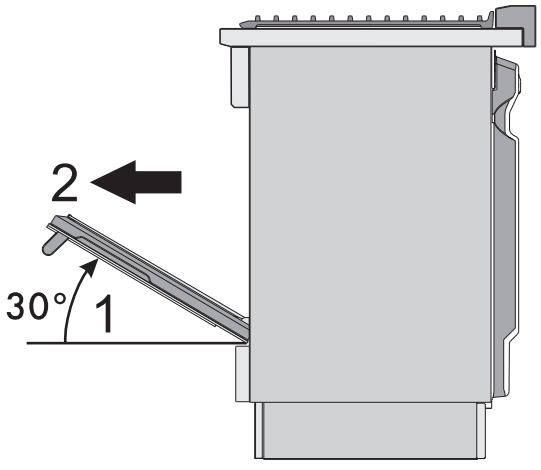
The oven door is heavy. Be careful when removing and lifting the door. Do not lift the oven door by the handle.

To remove the door proceed as follows:

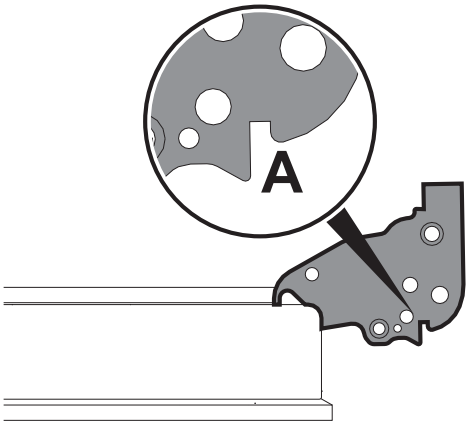
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure:



2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° (**1**) and slide it out (**2**).

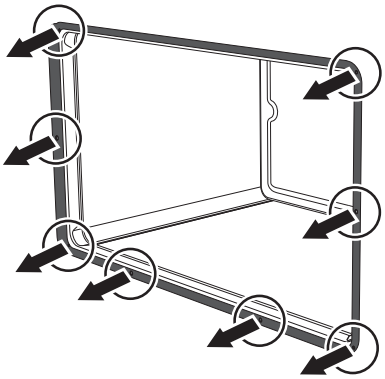


3. To reassemble the door, put the hinges in the relevant slots in the oven, making sure that the grooved sections **A** are resting completely in the slots. Lower the door and once it is in place remove the pins from the holes in the hinges.



Removing the oven seal

To permit thorough cleaning of the oven, the door seal may be removed. There are fasteners on all 4 sides and in the middle to attach it to the edge of the oven. Pull the seal outwards at the indicated points in order to remove it from the appliance.

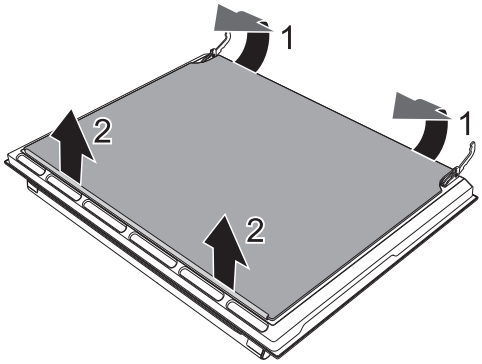


The seal should be soft and elastic. To clean the seal, use a non-abrasive sponge and wash with lukewarm water.

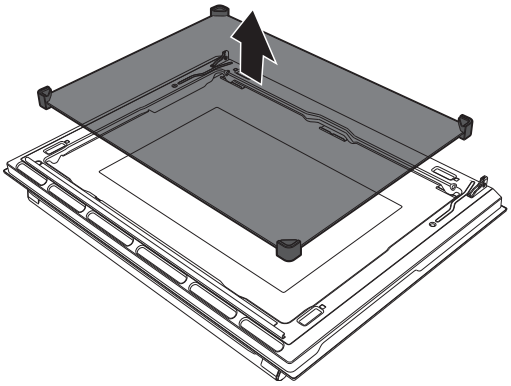
Removing the internal glass panes

For easier cleaning, the internal glass panes of the door can be disassembled:

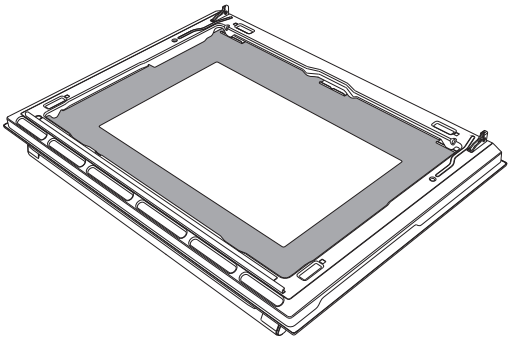
1. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows (**1**).



2. Then pull the front part upwards (**2**). In this way, the 4 pins attached to the glass detach from their housings in the oven door.

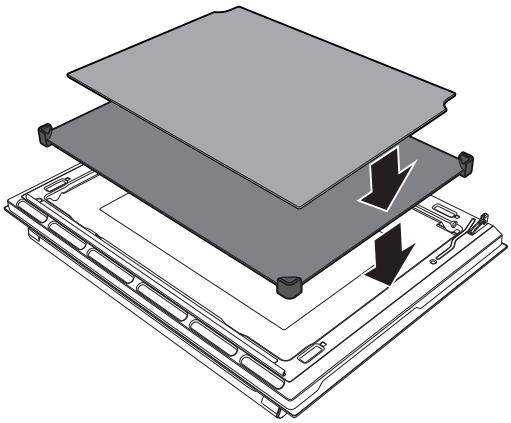


3. Clean the external glass pane and the panes that were previously removed. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



4. Refit the panes in the reverse order in which they were removed. Reposition the internal glass pane. Take care to center and insert the 4 pins into their housings in the oven door by

applying slight pressure.



Cooktop cleaning and maintenance

WARNING

ELECTRIC SHOCK HAZARD - Disconnect the appliance from the power supply before carrying out cleaning.

WARNING

DO NOT use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health and can chemically damage the ceramic-glass surface.

CAUTION

Before cleaning the cooktop, make sure the controls are turned to OFF and that the cooktop is COOL.

Cooktop surface

Use only a soft, dry cloth for the normal cleaning of the surfaces. In case of persistent residues or to restore the original surface finish, moisten a soft cloth with water and pass it over the surface to be cleaned, letting it dry naturally. For more persistent stains such as grease/oil and any food residues (fruit juice, coffee, tomato), remove them immediately with a soft cloth and water. If the stains are not removed, moisten a soft rag with a window cleaner. Gently rub the surface to be treated, covering an area slightly larger than the stain. Do not spray the detergent directly onto the stain. Do not use abrasive, corrosive or acidic detergents, scouring powders, stain removers, creams or specific products for cleaning steel, ovens or dishes. Do not use rough or abrasive cloths and sponges or scouring pads. The use of abrasive products could irreparably damage the surfaces.

Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surfaces. Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfiber cloth. Do not allow residues of sugary foods (such as jam) to set inside the oven. If allowed to set for too long, sugar residue could pit the enamel lining of the oven.

Cooktop grates and burner caps

Remove from the cooktop and clean with lukewarm water and non-abrasive detergent. Take care to remove any encrustations. Dry thoroughly and place them back on the cooktop.

NOTE

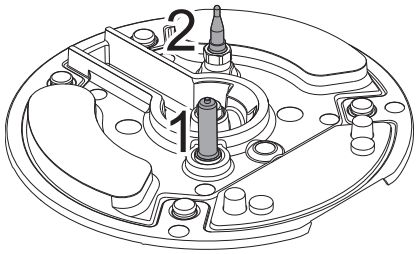
Continuous contact between the grates and the flame can lead to the enamel becoming modified on the parts exposed to heat. This is normal and has no effect on the operation of this component.

Flame-spreader crowns and burner skirts

The flame spreaders and the burner skirts can be removed to make cleaning easier. Wash them in hot water and non-abrasive detergent. Carefully remove any encrustations and wait until they are perfectly dry. Refit the skirts making sure that they are correctly positioned in their housings with their respective flame spreaders.

Igniters and thermocouples

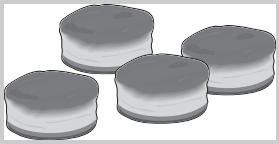
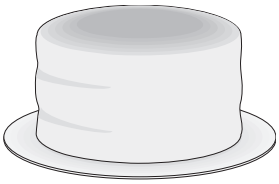
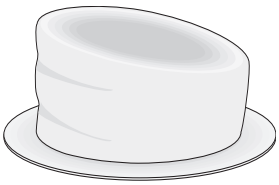
If necessary, clean the igniters (**1**) and thermocouples (**2**) with a damp cloth. Remove any dry residue with a toothpick or needle.



Refer to the “Installing the burners” section when reinstalling the burner components.

Baking problems

For best results, pre-heat the oven when baking cookies, breads, cakes, pies or pastries etc. There is no need to preheat the oven for roasting meats or baking casseroles. The cooking times and temperatures needed to bake a product may vary slightly from your previous appliance.

Problem	Causes	Corrections
Cookies and biscuits burn on the bottom 	• Cookies and biscuits placed in the oven before preheating has finished. • Oven rack overcrowded. • Dark pan absorbs heat too fast.	Allow the oven to preheat to the selected temperature before placing food in it. See the "Air circulation in the oven" section.
Cakes too dark on top or bottom 	• Cakes put into the oven before preheating has finished. • Rack position too high or low. • Oven too hot.	Allow the oven to preheat to the selected temperature before placing food in it. Use proper rack position for baking needs. Set oven temperature 25°F/12°C lower than recommended.
Cakes not done in the center 	• Oven too hot. • Incorrect pan size. • Pan not centered in the oven.	Set oven temperature 25°F/12°C lower than recommended. Use pan size suggested in recipe. See the "Air circulation in the oven" section.
Cakes not level 	• Range not level. • Pan too close to oven wall or rack overcrowded. • Pan warped.	Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the range. Be sure to allow 2" to 4" (5.1cm to 10.2cm) of clearance on all sides of each pan in the oven. Do not use pans that are dented or warped.
Food not done when cooking time is up 	• Oven too cool. • Oven overcrowded. • Oven door opened too frequently.	Set oven temperature 25°F/12°C higher than suggested and bake for the recommended time. Be sure to remove all pans from the oven except the ones to be used for baking. Open oven door only after shortest recommended baking time.

42 BEFORE YOU CALL

Let us help you troubleshoot your concern! This section will help you with common issues. If you need us, visit our website, chat with an agent, or call us. We may be able to help you avoid a service visit. If you do need service, we can get that started for you!

1-887-435-3287 (United States)

ElectroluxAppliances.com

1-800-265-8352 (Canada)

ElectroluxAppliances.ca

Oven problems	
Problem	**Solution**
Display shows an error code ("Err XX")	A fault has been detected. Record the fault code and call technical support.
Installation	Place the rack in the center of the oven. Place a level on the oven rack. Contact installing agent if rack and or cabinet are not level Kitchen cabinet misalignment may make the range appear to be not level. Be sure cabinets are square and level. Contact the cabinetmaker to correct the problem.
Entire range does not operate	Make sure the electrical cord is securely connected inside the electrical junction box. Cord/plug is not installed and/or connected. Cord is not supplied with the range. Contact your dealer, installing agent or authorized servicer. Service wiring not complete. Contact your dealer, installing agent or authorized servicer. Power outage. Check the house lights to be sure. Call your local electric company. Short in cord/plug. Replace cord/plug. Controls are not set properly. See instructions to set the controls. House fuse has blown or circuit breaker has tripped immediately following installation. House fuse may not be fully engaged. Check fuse and screw or engage circuit breaker securely.
Oven lights do not work	Burned-out or loose bulb. Follow the instructions under Oven Light to replace or tighten the bulb.
Poor cooking results	Many factors affect baking results. See "Oven cooking tips" for hints, cause and corrections. Adjust the recipe's recommended power levels or cooking times. Cookware is too lightweight or warped. Use heavier quality cookware so foods being prepared may cook more evenly.
Fan noise when the appliance is off	This range is equipped with a cooling fan that runs during the cooking process to cool internal electronic components. It is normal for this fan to continue to run for an extended period of time, even when the oven is off.
Flames inside oven or smoking from oven vents	Excessive spillovers in oven. For example, this will happen for pie spillovers or large amounts of grease left on the oven bottom. Wipe up excessive spillovers before switching on the oven. If flames or excessive smoke are present see "Broil function tips" in the Setting Oven cooking tips section.

Excessive oven smoke during broiling	Meat too close to the broiler element. Reposition the rack to provide more clearance between the meat and the broiler. Pour a small amount of water into the broiler pan before cooking to prevent meat grease from producing smoke due to intense heating. Do not let the water overflow from the pan. Meat not properly prepared. Remove excess fat from meat. Cut any remaining fatty edges to prevent curling but do not cut into the lean. Grid on broiler pan wrong side-up. Grease does not drain into broiler pan. Broiler pan used without grid or grid covered with aluminum foil. DO NOT use the broiler pan without the grid or cover the grid with aluminum foil. Oven needs to be cleaned. Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food spatters cause excessive smoking.

Cooktop problems	
Problem	**Solution**
Cooktop burners do not light	Cooktop knobs has not been completely turned to the flame symbol. Push and turn the cooktop knobs until the burner ignites and then turn the knob to required flame size. Check that the gas supply valve is open. Burner ports are clogged. Clean burners. See "Cooktop cleaning and maintenance". With the burner off, clean ports with a small-gage wire or needle. Power cord is disconnected from the outlet. Make sure the power cord is securely plugged into the outlet. Electrical power outage. Burners can be lit manually.
Burner flame only lights half way around the burner	Burner ports are clogged. With the burner off, clean ports by using a small-gage wire or needle. Moisture present after cleaning. Lightly fan the flame and allow the burner to operate until flame is full. Dry the burners thoroughly following instructions in the "Cooktop cleaning and maintenance" section.
Burner flame is orange	Dust in the main line. Allow the burner to operate for a few minutes until flame turns blue. In coastal areas, a slightly orange flame is unavoidable due to salt air.
Food not heating evenly	Improper cookware. Select flat-bottomed cookware of a proper size to fit cooking zone. Incorrect control setting. Increase or decrease the setting until the proper amount of heat is obtained.

WARRANTY

Your appliance is covered by a one year limited warranty. For one year from your original date of purchase, Electrolux will pay all costs for repairing or replacing any parts of this appliance that prove to be defective in materials or workmanship when such appliance is installed, used and maintained in accordance with the provided instructions.

Exclusions

This warranty does not cover the following:

Products with original serial numbers that have been removed, altered or cannot be readily determined.

Product that has been transferred from its original owner to another party or removed outside the USA or Canada.

Rust on the interior or exterior of the unit.

Products purchased "as-is" are not covered by this warranty.

Food loss due to any refrigerator or freezer failures.

Products used in a commercial setting.

Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions.

Service calls to correct the installation of your appliance or to instruct you how to use your appliance.

Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it is shipped from the factory.

Service calls to repair or replace appliance light bulbs, air filters, water filters, other consumables, or knobs, handles, or other cosmetic parts.

Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska.

Damages to the finish of appliance or home incurred during installation, including but not limited to floors, cabinets, walls, etc.

Damages caused by: services performed by unauthorized service companies; use of parts other than genuine Electrolux parts or parts obtained from persons other than authorized service companies; or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACE-MENT AS PROVIDED HEREIN. CLAIMS BASED ON IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW, BUT NOT LESS THAN ONE YEAR. ELECTROLUX SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN LIMITED WARRANTY OR ANY IMPLIED WARRANTY. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES, SO THESE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. THIS WRITTEN WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

If You Need Service

Keep your receipt, delivery slip, or some other appropriate payment record to establish the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. Service under this warranty must be obtained by contacting Electrolux at the addresses or phone numbers below.

This warranty only applies in the USA and Canada. In the USA, your appliance is warranted by Electrolux Major Appliances North America, a division of Electrolux Home Products, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp. Electrolux authorizes no person to change or add to any obligations under this warranty. Obligations for service and parts under this warranty must be performed by Electrolux or an authorized service company. Product features or specifications as described or illustrated are subject to change without notice.

USA
1.877.435.3287
Electrolux
10200 David Taylor Drive
Charlotte, NC 28262

Electrolux

Canada
1.800.265.8352
Electrolux Canada Corp.
5855 Terry Fox Way
Mississauga, Ontario, Canada
L5V 3E4

914779939-F-212026

ElectroluxAppliances.com
ElectroluxAppliances.ca