

# Gas Built-In Ranges

EW30GS65G S, EW30GS65G W, EW30GS65G B

Featuring Wave-Touch™ Electronic Controls



### Min-2-Max™ Burner

Designed with a dual-flame sealed burner, this cooktop offers the widest range of BTU performance in the industry for the utmost versatility – from a roaring 18,000-BTU boil to a gentle 450-BTU simmer.



### Sure-2-Fit™ Convection Oven with Hidden Bake Burner

Adjustable Luxury-Glide™ oven racks are so smooth and extend effortlessly. Luxury-Design™ Lighting ramp-up designer halogen lighting is as beautiful as it is functional. Exclusive Luxury-Hold™ oven door stays put at whatever angle you place it.



### Baking Options

Features 6 cooking modes and 10 cooking options including our exclusive Perfect Turkey™ button for large holiday meals. Perfect Convection™ Third Element European Convection System features a variable 2-speed fan for more even cooking.



### Warmer Drawer

Keeps food or plates warm and ready to serve. It's the perfect solution when dinner is delayed, or when multi-course meals are on the menu.

## 30" GAS BUILT-IN RANGES

Sabbath Mode (Star-K® Certified)	Yes
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### Control Panel Features

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

### Cooktop Features

Min-2-Max™ Dual-Flame Sealed Burner – 18,000 - 450 BTU	1
Sealed Power Burner – 14,000 BTU	1
Sealed Precision Burner – 9,500 BTU	1
Sealed Precision Burner – 5,000 BTU - 850 BTU	1
Linear Flow Burner Valves	Yes
Seamless Cooktop	Yes
Continuous Grates with Deep-Well Top	3
Electric Pilotless Ignition	Yes

### Oven Features

Capacity	4.2 Cu. Ft.
Hidden Bake Burner	Yes
Bake Burner – 18,000 BTU	Yes
Broil Burner – 11,500 BTU	Yes
Convection Burner – 350 Watts	Yes
Cobalt Blue Interior	Yes
Self-Clean Options with Door Lock	3
Perfect Convection™ with Variable 2-Speed Fan	Yes
Cooking Modes – Bake, Broil, Convection Bake, Convection Roast, Keep Warm, Slow Cook	6
Cooking Options – Perfect Turkey™, Defrost, Dehydrate, Bread Proof, My Favorites, Multi-Stage Cooking, Temperature Probe, Rapid Preheat, Delay Bake, Convection Convert	10
Luxury-Design™ Lighting with Dual 40W Halogen Bulbs	Yes
Luxury-Glide™ Racks	2
Conventional Racks	1
Convection Roasting Rack	Yes

### Additional Features

Luxury-Hold™ Oven Door	Yes
Extra-Large Glass Window	Yes
Warmer Drawer	Yes
Adjustable Leveling Legs	Yes

### Accessories

Porcelain Broiler Pan and Insert	Included
Grill/Griddle	Included
Wok Ring – 318254307	Optional
Simmer Plate – 318254206	Optional
LP Conversion Kit	Included
Rear Filler Kit, Side Panel Kit, Backguard Kit, Side Trim Kit – See Back for Part Numbers	Optional

### Color/UPC (0-57112-)

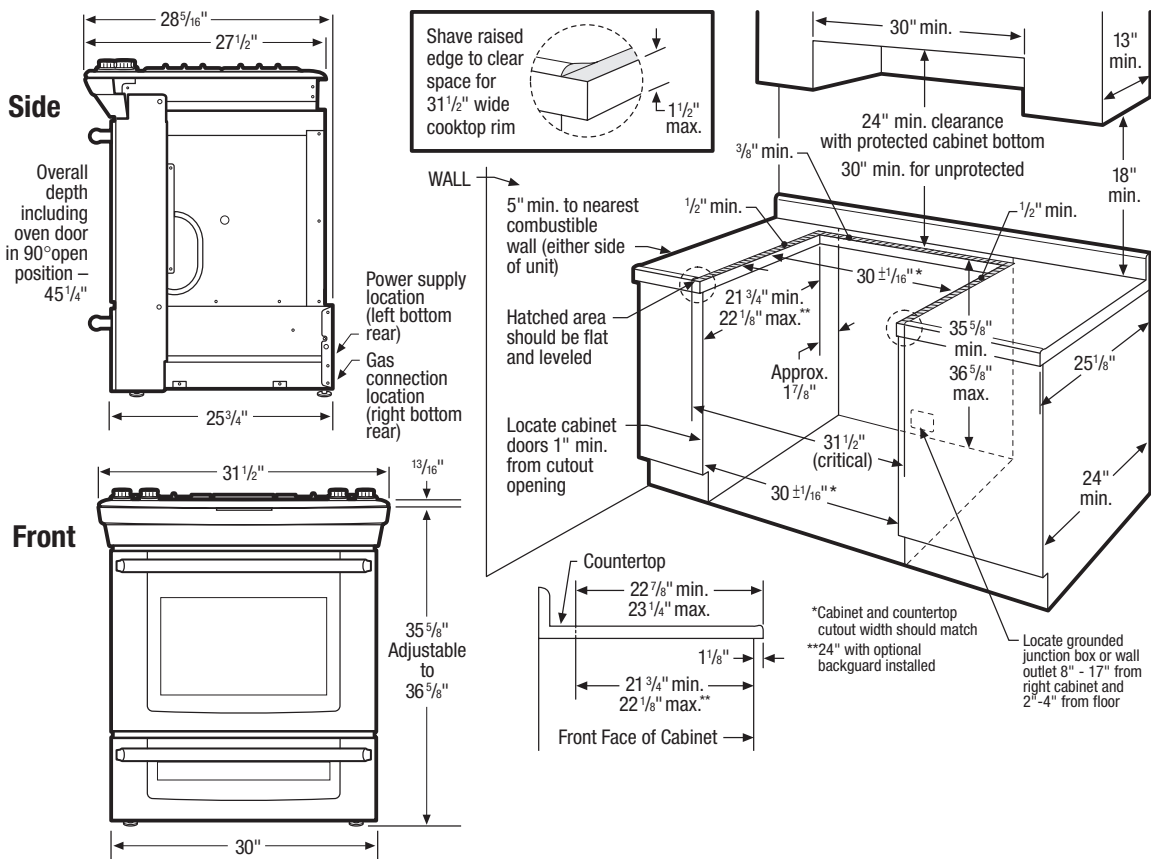
Stainless Steel (S)	09699-5
White (W)	09696-4
Black (B)	09695-7

### Specifications

Oven Cavity Dimensions –	
Height	16-1/2"
Width	24-1/8"
Depth	18-1/32"
Overall Exterior Dimensions –	
Height (Adjustable)	36-7/16" – 37-7/16"
Width	31-1/2"
Depth (to Center of Arc) (with 90° Door Open)	28-5/16" / 45-1/4"
Gas/Power Supply Connection Location	Right/Left Bottom Rear
Voltage Rating	120V/60Hz/15A
Connected Load (kW Rating) @ 120 Volts ‡	1.2
Product Weight	250 Lbs.
Shipping Weight (Approx.)	270 Lbs.

‡For use on adequately wired 120V, dedicated circuit having 2-wire service with a separate ground wire. Appliance must be grounded for safe operation.

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



## 30" Gas Built-In Range Specifications

- Product Weight – 250 Lbs.
- Voltage Rating – 120V / 60Hz / 15 Amps
- Connected Load (kW Rating) @ 120 Volts = 1.2kW (For use on adequately wired 120V, dedicated circuit having 2-wire service with a separate ground wire. Appliance must be grounded for safe operation.)
- Amps @ 240V = 10 Amps
- Always consult local and/or national electric and gas codes.
- Range ships with 3/4" factory regulator.
- Lp conversion kit supplied.
- Gas supply piping can be routed through side wall of right cabinet. Right side cabinet is ideal location for main shutoff valve.
- Countertop MUST be level in all directions and adjustable range height at least 1/16" greater than tallest cabinet height, to ensure metal rangetop flange will fit properly on countertop edge.
- When installing optional Backguard Kit, cutout depth of 21-3/4" minimum / 22-1/8" maximum needs increased to 24".
- Overhead cabinetry should not exceed a 13" maximum depth.
- Absolute minimum horizontal distance between overhead cabinets installed to either side of appliance must be no less than maximum width of appliance.
- Allow 24" minimum clearance between rangetop and bottom of cabinet when bottom of wood or metal cabinet is protected by not less than 1/4" flame-retardant millboard covered with not less than No. 28 MGS sheet steel, 0.015" stainless steel, 0.024" aluminum or 0.020" copper. Allow 30" minimum clearance when cabinet is unprotected.
- Allow 5" minimum clearance from edge of rangetop to nearest combustible wall on either side of unit.

- To reduce risk of fire when using overhead cabinetry, install range hood that projects horizontally a recommended minimum of 5" beyond bottom of cabinets.

## Countertop Preparation

For detailed preparation instructions, refer to installation guide on the web.

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

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

## Optional Accessories

- Wok Ring – (318254307).
- Simmer Plate – (318254206).
- Rear Filler Kit: S – (903113-901S), W – (903113-9011), B – (903113-9010).
- Side Panel Kit: S – (903102-901S), W – (903102-9011), B – (903102-9010).
- Backguard Kit: S – (903111-901S), W – (903111-9011), B – (903111-9010).
- Side Trim Kit: S – (903110-901S), W – (903110-9011), B – (903110-9010).