

DUAL-FUEL BUILT-IN RANGE

EW30DS80RS

Featuring Wave-Touch® Electronic Controls



PRODUCT DIMENSIONS

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

MORE EASY-TO-USE FEATURES

MULTI-STAGE COOKING

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

PERFECT TURKEY® BUTTON

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

SELF-CLEAN PORCELAIN RACKS

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

PERFECT PAIR OVENS®

A versatile main oven and a second complementary oven combine for total cooking capability. Use both simultaneously to cook two different items at two different temperatures.

CONTINUOUS GAS GRATES

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

PLATINUM STAR® LIMITED WARRANTY

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

ADA COMPLIANT

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

Available in:



Stainless
(S)

SIGNATURE FEATURES



PERFECT TASTE™ DUAL CONVECTION

For consistently delicious taste and texture, our dual-fan convection circulates air more evenly throughout the oven for an even cook. Two variable speeds work in tandem with three heating elements (bake, broil, and convection) to give you delicious results every time.



DUAL-FUEL PERFORMANCE

Increases flavor potential with the features of a gas cooktop and an electric oven in one stunning product.



MIN-2-MAX® GAS BURNER

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



PERFECT TASTE™ TEMP PROBE

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

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

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

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30" DUAL-FUEL BUILT-IN RANGE

CONTROL PANEL FEATURES

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

COOKTOP FEATURES

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

OVEN FEATURES

Capacity	4.6 Cu. Ft.
Hidden Bake Element	Yes
Eight-Pass Bake Element – 2,500 Watts	Yes
Six-Pass Broil Element – 3,400 Watts	Yes
Convection Element – 2,500 Watts	Yes
Cobalt Blue Interior	Yes
Self-Clean Options with Door Lock	Yes
Perfect Convection® with Variable 2-Speed Fan	Yes
Cooking Modes – Bake, Broil, Convection Bake, Convection Roast, Convection Broil, Keep Warm, Slow Cook	7
Baking Options – Perfect Turkey®, Defrost, Dehydrate, Bread Proof, My Favorites, Multi-Stage Cooking, Temperature Probe, Rapid Preheat, Delay Bake, Convection Convert	10
Luxury-Design® Lighting with Dual 25W Halogen Bulbs	Yes
Luxury-Glide® Racks	1
Conventional Racks	2
Convection Roasting Rack	Yes

ADDITIONAL FEATURES

Extra-Large Glass Window	Yes
Perfect Pair Lower Oven®	Yes
Adjustable Leveling Legs	4
Sabbath Mode (Star-K® Certified)	Yes
A.D.A. Compliant*	Yes

ACCESSORIES

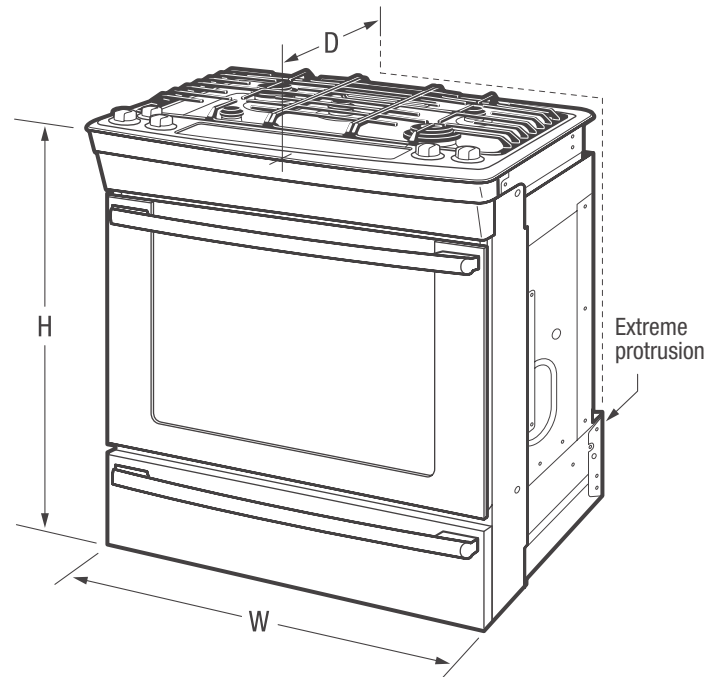
Porcelain Broiler Pan and Insert	Included
LP Conversion Kit	Included
2" Rear Filler Kit – PN# 903113-9010	Optional
Side Panel Kit – PN# A01529901	Optional

SPECIFICATIONS

Color –	
Stainless Steel	S
Power Supply Connection Location	Right Bottom Rear
Connected Load (kW Rating) @240/208 Volts	5.5/4.1
Amps @ 240 / 208 Volts	22.9/19.7
Minimum Circuit Required (Amps)	30A
Shipping Weight (Approx.)	278 Lbs.

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

NOTE: Always consult local and national electric and gas codes. Refer to Product Installation Guide for detailed installation instructions on the web at electroluxappliances.com. Specifications subject to change.



PRODUCT DIMENSIONS

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

OVEN CAVITY DIMENSIONS

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

Electrolux Major Appliances, N.A.

USA • 10200 David Taylor Drive • Charlotte, NC 28262 • 1-877-4electrolux (1-877-435-3287) • electroluxappliances.com
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EW30DS80R 04/16

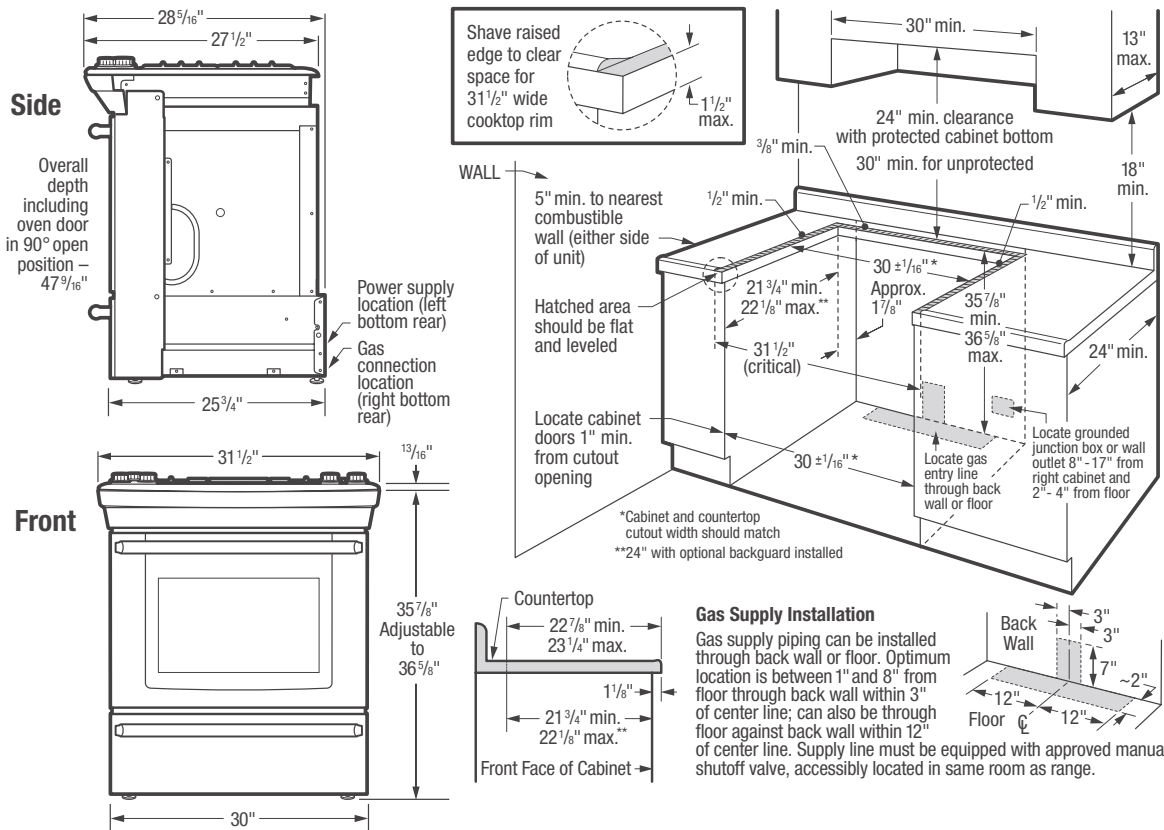
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DUAL-FUEL BUILT-IN RANGE

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30" Dual-Fuel Built-In Range Specifications

- Product Weight – 258 Lbs.
- Single phase 3- or 4-wire cable, 120/240 or 120/208 Volt, 60 Hertz, fused on both sides of line with ground. (If local code permits, range may be connected by hard-wiring or by means of power supply cord kit.)
- Connected Load (kW Rating) @ 240/208 Volts = 5.5/4.1 kW
- Amps @ 240/208 Volts = 22.9/19.7 Amps
- Recommended Circuit Breaker – 30 Amps
- Always consult local and national electric and gas codes.
- Make sure wall coverings around range can withstand heat generated by range.
- Linoleum or any other synthetic floor covering located beneath range, must be capable of withstanding minimum heat of 90°F above room temperature without shrinking, warping or discoloring. Insulating pad or 1/4" thick plywood required between range and a carpeted floor.
- Do not obstruct flow of combustion air at oven vent nor around base or beneath lower front panel of range. Range requires fresh air for proper burner combustion.
- Do not install range beneath any downward-blowing, overhead vent hood or air curtain.
- Range ships with 3/4" factory regulator.
- LP Gas conversion kit supplied.
- Gas supply piping can be through back wall or floor. Optimum location is between 1" and 8" from floor through back wall within 3" of center line; can also be through floor against back wall within 12" of center line. Supply line must be equipped with approved manual shutoff valve, accessibly located in same room as range.
- Countertop MUST be level in all directions and adjustable range height at least 1/16" greater than tallest cabinet height, to ensure metal rangetop flange will fit properly on countertop edge.
- When installing optional Backguard Kit, cutout depth of 21-3/4" minimum / 22-1/8" maximum needs increased to 24".
- Overhead cabinetry should not exceed a 13" maximum depth.

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

Countertop Preparation

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

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

Note: For planning purposes only. Refer to Product Installation Guide on the web at electroluxappliances.com for detailed instructions.

Optional Accessories

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

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