DOUBLE WALL OVEN

Featuring IQ-Touch™ Electronic Controls

SIGNATURE FEATURES

PERFECT TASTE® ADVANCED CONVECTION
Enjoy savory meats and tender vegetables at every meal — two convection fans to evenly control heat and air that results in better baking and roasting.

AIR SOUS VIDE
Create extraordinary meals at home with Air Sous Vide that uses precisely controlled low temperature and airflow around vacuum-sealed ingredients to lock in the flavor and aroma of your recipe.

PERFECT TURKEY® BUTTON
Precisely times your convection roast for delicious turkey — crispy on the outside and juicy on the inside. Includes a countdown so you can time your other dishes for the perfect meal.

NO PREHEAT
Savor sooner — start baking immediately with No Preheat that adjusts your oven temperature throughout the baking process so you can start cooking while your oven is still heating up to your desired temperature.¹

MORE EASY-TO-USE FEATURES

PERFECT TASTE® TEMP PROBE
Once your roast has reached the perfect temperature, the controls automatically adjust temperature to the Keep Warm setting to help prevent overcooking.

FRESH STEAM CLEAN
Keep your oven looking its best with the light 20-minute oven cleaning cycle that’s chemical-free and odor-free.

LARGE OVEN CAPACITY
Coordinate an entire meal with our largest oven that features 5.1 cu. ft. of cooking space with three adjustable racks.

LUXURY-GLIDE® OVEN RACKS
With a ball bearing system, the oven racks are so smooth they extend effortlessly.

IQ-TOUCH™ CONTROLS
Modern, sleek controls that display all of the cooking modes at all times.

CONVECTION CONVERSION
Automatically adjusts standard baking temperatures to convection temperatures, for perfect, consistent results.

PERFECT FIT PROMISE
Use our Perfect Fit tool to help find the right oven for you. Then, we guarantee it will fit your existing space or we’ll reimburse your cabinet modification.

PLATINUM STAR® LIMITED WARRANTY
Our exclusive limited warranty that includes 3-year coverage on parts and one year on labor.²

SIGNATURE COBALT BLUE INTERIOR
Provides a sleek, premium look even when your oven is open.

Available in:

Stainless (S)

PRODUCT DIMENSIONS

<table>
<thead>
<tr>
<th>Height (Including 1&quot; Bottom Trim)</th>
<th>50-7/16”</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width</td>
<td>30”</td>
</tr>
<tr>
<td>Depth (to Front Door Corner)</td>
<td>24-3/4”</td>
</tr>
<tr>
<td>(with 90° Door Open)</td>
<td>45-3/4”</td>
</tr>
</tbody>
</table>

¹ No Preheat mode is best used for single-rack baking of frozen or pre-made items and food that needs to cook for longer than 10 minutes.

² Eligibility based on product registration with Electrolux North America within 60 days of purchase.
## 30" Electric Double Wall Oven

### Control Panel Features
- IQ-Touch™ Electronic Oven Controls
- Keypad entry of Time & Temperature
- Electronic Clock & Timer
- Temperature Display
- Toggle Control
- Automatic Oven (Delay, Cook & Off)
- Lockout
- Automatic Oven Shut-off – 12 Hour

### Oven Features
- Oven Cavity (both ovens) 5.1 Cu. Ft.
- Electric Bake Element
- Electric Broil Element – 2000 Watts
- Six-Pass Broil Element – 4000 Watts
- Convection Element – 3400 Watts
- Cobalt Blue Interior
- Self-Clean Options with Door Lock
- Fresh Steam Clean
- Perfect Taste™ Advanced Convection with Variable 2-Speed Fans
- Cooking Modes – Bake, Broil, Sous Vide, Convection Bake, Convection Roast, Perfect Turkey®, Keep Warm
- Baking Options – Temperature Probe, No Preheat, Delay Bake, Convection Convert
- Halogen Oven Lights / Touch Pad On / Off

### Additional Features
- Signature Soft-Arc Handle Design
- Flat Oven Door Design
- Extra-Large Glass Windows
- Sabbath Mode (Star-K® Certified)

### Accessories
- Porcelain Broiler Pan and Insert
- 3" High Bottom Trim: S – PN# 903114-9110
- 10'-Long Armored Power Cable – PN# 903056-9010

### Specifications
- Color – Stainless Steel
- Connected Load (kW Rating) @ 240/208 Volts 9.5 / 7.1
- Amps @ 240/208 Volts 39.6 / 34.1
- Minimum Circuit Required (amps) 40
- 3-1/2'-Long Armored Electrical Cable
- Shipping Weight (Approx.) 305 lbs.

**NOTE:** Always consult local and national electric codes. Refer to Product Installation Guide for detailed installation instructions on the web at electroluxappliances.com. Specifications subject to change.
High standards of quality at Electrolux Home Products, Inc. mean we are constantly working to improve our products. We reserve the right to change specifications or discontinue models without notice.

30" Electric Double Wall Oven Specifications

- Product Weight – 275 Lbs.
- Single phase 3- or 4-wire cable, 120 /240 or 120/208 Volt, 60 Hertz AC only electrical supply with ground required on separate circuit fused on both sides of line.
- Connected Load (kW Rating) @ 240/208 Volts = 9.5/7.1 kW
- Amps @ 240/208 Volts = 39.6/34.1 Amps
- Recommended Circuit Breaker – 40 Amps
- Always consult local and national electric codes.
- Minimum 21" clearance for oven door depth when open.
- Suggested distance from floor is 11-1/2". Minimum required distance is 4-1/2".
- Minimum 24" deep cutout dimension is critical for proper installation, to ensure that oven’s faceplate will fit flush against cabinet front.
- For cutout height greater than 49-3/4", add one 2”-wide wood shim of appropriate height to each side of opening under oven side rails. Optional 3”-high bottom trim available to hide larger cutout height.
- Full oven base of solid plywood or similar material required, capable of supporting 375 Lbs.
- Base must be level and cabinet front must be square.
- Double Wall Ovens are NOT approved to be used in stackable or side-by-side installation.

*Critical dimension – MUST be applied

**For cutout height greater than 49 1/4", add one 2"-wide wood shim of appropriate height to each side of opening under oven side rails. Optional 3"-high bottom trim available to hide larger cutout height.

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

Optional Accessories

- 3"-High Bottom Trim: S – (PN# 903114-9110).
- 10’-Long Armored Power Cable – (PN# 903056-9010).