

Gas Built-In Ranges

EI30GS55J S, EI30GS55L W, EI30GS55L B



Luxury-Glide® Oven Rack

With a ball bearing system, oven rack is so smooth it extends effortlessly.



Four Sealed Burners

Powerful 16,000-BTU sealed burner with three additional sealed burners including a precise 5,000 to 500-BTU simmer burner.



Perfect Convection3®

Our convection technology features a third convection element for consistently even results, up to 30% faster cooking times and even more baking options.



Luxury-Design® Lighting

Our ramp-up designer halogen lighting is as beautiful as it is functional.

30" GAS BUILT-IN RANGES

Control Panel Features

| | |
|------------------------------------|-----|
| IQ-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

| | |
|---|-----|
| Sealed Power Burner – 16,000 BTU | 1 |
| Sealed Power Burner – 14,000 BTU | 1 |
| Sealed Precision Burner – 9,500 BTU | 1 |
| Sealed Precision Burner – 5,000 - 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 | 4.2 Cu. Ft. |
| 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 Convection3® with Variable 2-Speed Fan | Yes |
| Cooking Modes – Bake, Broil, Convection Bake, Convection Roast, Keep Warm, Slow Cook | 6 |
| Baking Options – Dehydrate, Bread Proof, My Favorites, Rapid Preheat, Delay Bake, Convection Convert | 6 |
| Luxury-Design® Lighting with Dual 40W Halogen Bulbs | Yes |
| Luxury-Glide® Racks | 1 |
| Conventional Racks | 2 |
| Convection Roasting Rack | Yes |
| Additional Features | |
| Luxury-Hold™ Oven Door | Yes |
| Extra-Large Glass Window | Yes |
| Warmer Drawer | Yes |
| Adjustable Leveling Legs | Yes |
| Sabbath Mode (Star-K® Certified) | Yes |
| A.D.A. Compliant* | Yes |

Accessories

| | |
|---|--------------|
| Porcelain Broiler Pan and Insert | Included |
| Grill/Griddle – PN# 316534001 | Mail-In Card |
| Wok Ring – PN# 318254307 | Optional |
| Simmer Plate – PN# 318254206 | Optional |
| LP Gas Conversion Kit | Included |
| 2" Rear Filler Kit, Side Panel Kit, Backguard Kit, Side Trim Kit – See Back for Part Numbers | Optional |

Specifications

| | |
|--|------------------------|
| Color – | |
| Stainless Steel | S |
| White | W |
| Black | B |
| Oven Cavity Dimensions – | |
| Height | 16-1/2" |
| Width | 24-1/8" |
| Depth | 18-1/32" |
| Product Dimensions – | |
| Height (Adjustable) | 35-3/4" – 36-5/8" |
| Width | 30" |
| Depth (to Center of Arc) (with 90° Door Open) | 28-5/16" 45-1/2" |
| Gas/Power Supply Connection Location | Right/Left Bottom Rear |
| Voltage Rating | 120V/60Hz/15A |
| Connected Load (kW Rating) @ 120 Volts‡ | 1.2 |
| Shipping Weight (Approx.) | 270 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.

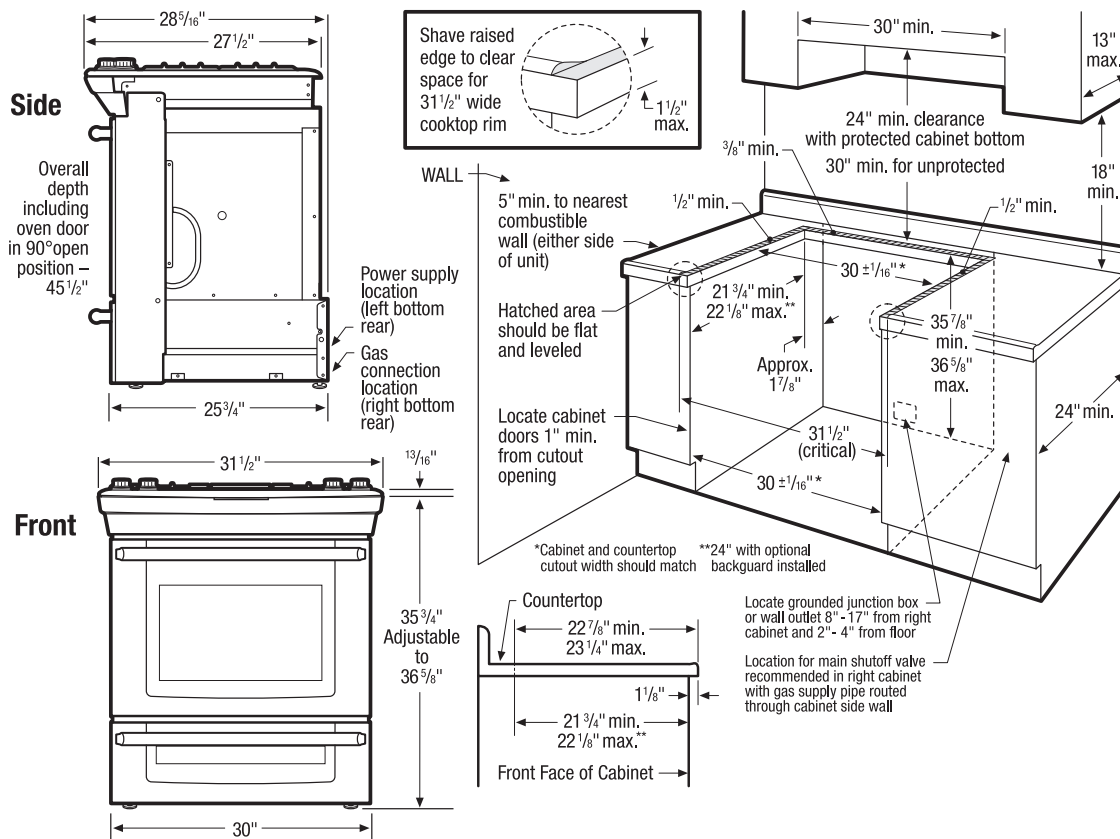
‡For use on adequately wired 120V, dedicated circuit having 2-wire service with a separate ground wire. Appliance must be grounded for safe operation.

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

Specifications subject to change.

Gas Built-In Ranges

EI30GS55J S, EI30GS55L W, EI30GS55L B



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 @ 120V = 10 Amps
- Always consult local and national electric and gas codes.
- Make sure all 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.
- Range ships with 3/4" factory regulator.
- LP Gas 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 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

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



Electrolux Major Appliances, N.A.

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