

# Dual-Fuel Built-In Range

## EW30DS65GS

Featuring Wave-Touch® Electronic Controls



### Perfect Turkey® Button<sup>1</sup>

Ensures moist, delicious poultry. Imagine stress-free holiday cooking.



### Luxury-Glide® Oven Racks

With a ball bearing system, oven racks are so smooth they extend effortlessly.



### 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.



### Perfect Pair Ovens®

Our ranges feature a large main oven and a second oven for the utmost cooking capacity. Use both simultaneously to cook two different items at two different temperatures.

## 30" DUAL-FUEL BUILT-IN RANGES

### 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
Electronic Pilotless Ignition	Yes

### Oven Features

Capacity	4.2 Cu. Ft.
Hidden Bake Element	Yes
Eight-Pass Bake Element – 2500 Watts	Yes
Eight-Pass Broil Element – 4000 Watts	Yes
Convection Element – 2500 Watts	Yes
Cobalt Blue Interior	Yes
Self-Clean Options with Door Lock	3
Perfect Convection <sup>3®</sup> 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 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
Perfect Pair Lower Oven®	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
Oven Cavity Dimensions –	
Height	16-1/2"
Width	24-1/8"
Depth	18-1/32"
Product Dimensions –	
Height (Adjustable)	35-5/8" – 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
Connected Load (kW Rating) @ 240/208 Volts	5.5/4.1
Amps @ 240/208 Volts	22.9/19.7
Minimum Circuit Required (Amps)	30
Shipping Weight (Approx.)	278 Lbs.

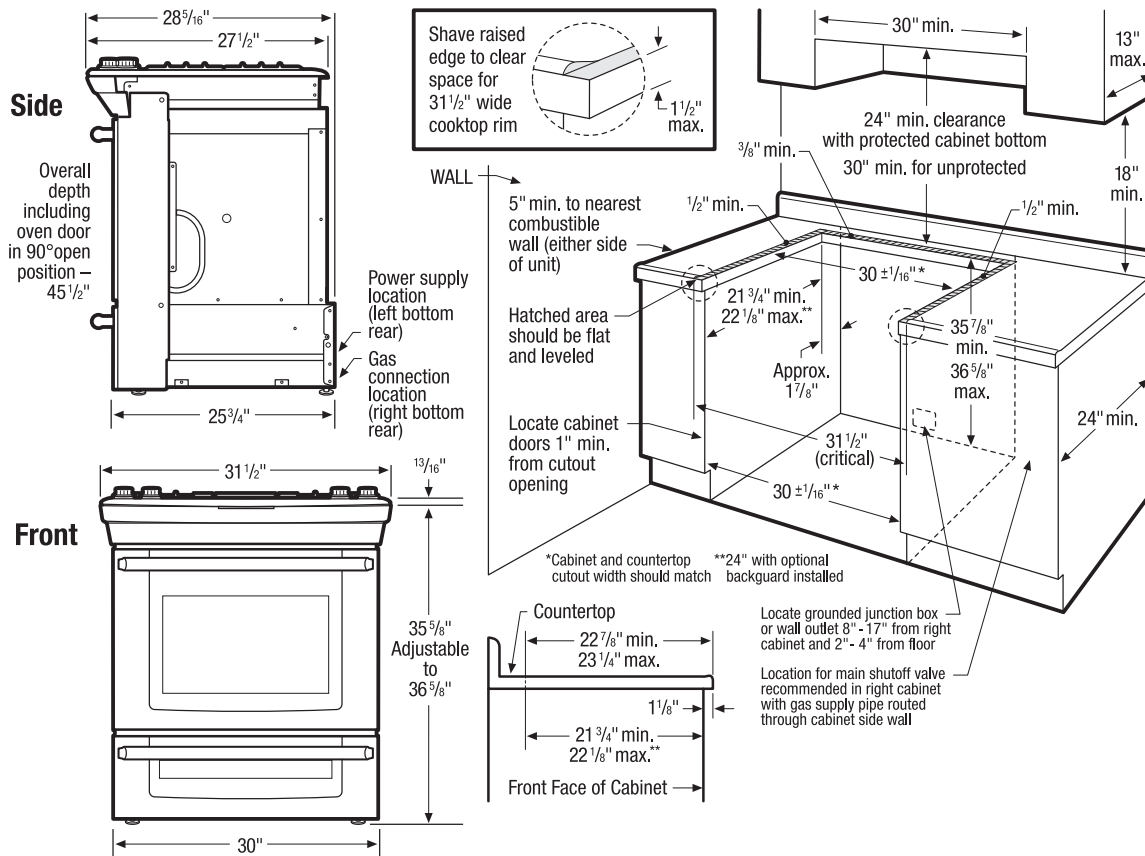
\*When properly installed, this model is A.D.A.-qualified based on the United States Access Board's A.D.A./A.B.A. Accessibility Guidelines and the Department of Justice's 2010 A.D.A. Standards for Accessible Design.

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](http://electroluxappliances.com). Specifications subject to change.

<sup>1</sup>Select models only.

# Dual-Fuel Built-In Range

EW30DS65GS



## 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 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.
- 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](http://electroluxappliances.com) for detailed instructions.

## Optional Accessories

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



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