

## About Cooktop Burners

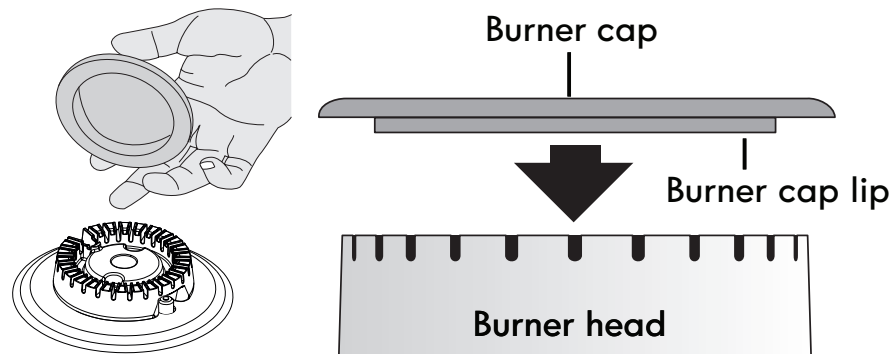
Check burner cap placement before operating surface burners

### CAUTION

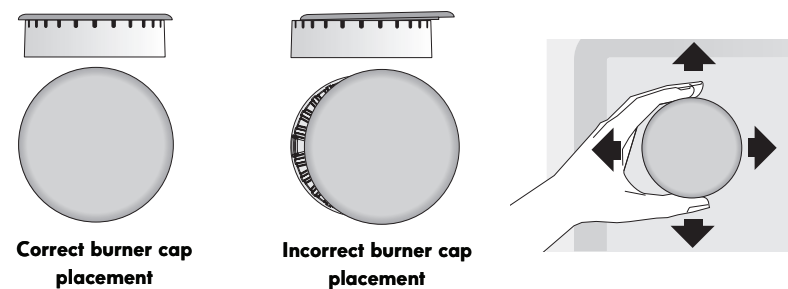
To prevent flare-ups and avoid creating harmful by-products, use the cooktop with all the burner caps properly installed. This will ensure proper ignition and gas flame size.

#### For All Burners

- Place a burner cap on each burner head, matching the cap size to the head size. The cap for each burner has an inner locating ring which centers the cap correctly on the burner head. Be sure that all the burner caps and burner heads are correctly placed BEFORE using your appliance.
- Always keep surface burner caps in place whenever using a surface burner.
- When placing the burner caps, be sure that all burner caps are seated firmly and rest level on top of burner heads.
- For proper flow of gas and ignition of burners do not allow spills, food, cleaning agents or any other material to enter the gas orifice port opening.
- Burner heads are fixed. Do not try to remove them.



On round style burners, the burner cap lip (above) should fit snug into the center of burner head and rest level. Refer to the below image for correct and incorrect burner cap placement.



Once in place, you may check the fit by gently sliding the burner cap from side to side to be sure it is centered and firmly seated. When the burner cap lip makes contact inside the center of the burner head you will be able to hear the burner cap click. The burner cap should NOT move off the center of the burner head when sliding from side to side. To operate the surface burner:

- Place cooking utensil on burner.
- Push in and turn the Surface Control knob to (LITE). For dual flame burner, make sure to keep the knob setting between the two icons until the outer ring burner is lit. All electronic igniters will click at the same time. However, only the burner you are turning on will ignite.
- Visually check that the burner has lit.
- Turn the control knob to the desired flame size. Control knobs don't have to be set at a particular mark. Use the guides and adjust the flame as needed.

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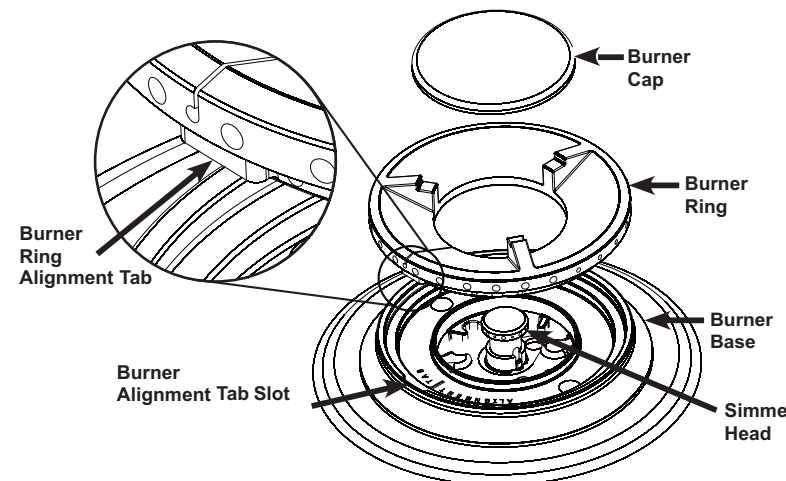
### CAUTION

Surface burners may appear to have cooled after they have been turned off. The surface burner may still be hot and burns may occur if the surface burner is touched before it has cooled sufficiently.

#### For the G5 Burner

**IMPORTANT!** For proper ignition, the burner ring alignment tab must align with burner base alignment tab slot.

Place the burner head over the gas orifice. Be careful not to damage the electrode while placing the burner head over the orifice. Make sure electrode fits correctly into slot in burner head. When the burner ring is properly seated, it will click into place. When the burner cap is properly set in place, it should not move out of the recessed area of the burner head.

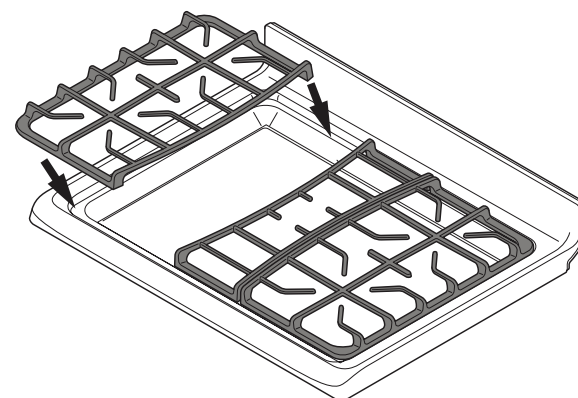


#### Installing burner grates before operating surface burners

### CAUTION

Do not use surface burners without burner caps and grates properly installed. Missing pieces or improper installation may lead to spills, burns, or damage to your range and cookware.

Make sure the burner grates are properly placed on the cooktop before using the surface burners. The grates are designed to rest inside the recess on the cooktop.



To install burner grates, place grates flat-side down and align into the cooktop recess.

Grates should rest flush against each other and against the sides of the recess.



## Quick Reference

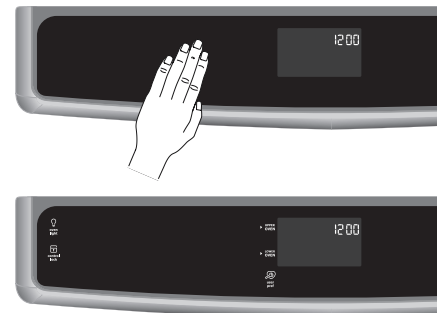
### Dual Fuel Slide-In Electric Range with Gas Cooktop

Thank you for choosing Electrolux, the premium brand in home appliances. We have provided this guide so you can begin using your range right away. These quick start instructions are not intended to replace your Use and Care Guide. Read the Use and Care Guide completely for proper use of this appliance.

#### Wave-Touch™ Display Modes

The control is in sleep mode when not in use. Only the clock time will display in this mode. To go to the Awake mode:

Touch within the display panel. If the control panel is not touched again within 2 minutes, the control will return to sleep mode. To cook, you must select an oven. User preferences are available during the awake mode as well as timers, oven light, and the control lock.



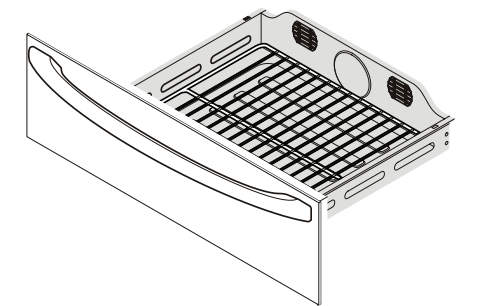
#### Your Appliance's Lower Oven

You appliance's cooktop comes with a variety of burners, and the upper--main--oven will run all of the oven's functions and options.

This slide-in range is equipped with a lower, mini oven, as well. The lower oven is ideal for cooking foods such as pizza, casseroles, baked potatoes and frozen convenience foods. Available cooking functions for this mini oven are bake, keep warm, and slow cook. The available cooking options are cook time, end time, and favorites.

#### My Favorite Note:

The my favorite cooking option is available in both the top oven and in the lower oven. Since bake, keep warm, and slow cook are the only cooking functions available in the lower oven, then any favorites created for the lower oven will be limited to bake, keep warm, and slow cook.



#### Lower Oven Baking Tips

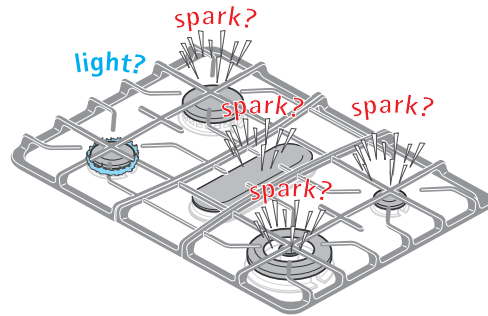
- Limit the number of times the drawer is opened.
- Use pans large enough to hold food and juices created from cooking.
- The lower oven rack must always be in place when cooking or warming.
- Do not use plastic wrap to cover food.
- Do not line the oven drawer with foil or cover the oven rack with foil.

## Getting Started with Your New Range

Listed below are questions frequently asked by our customers. Please read this important information to help you operate and care for your range.

**Q: Why do all the surface gas burners spark when I only turn on one gas burner?**

A: It is normal for all the surface burner electrodes to spark at the same time even if only one gas burner has been turned on. Only the burners turned on will receive gas and lite. Some burners may take up to 4 seconds to lite. This is normal.



**Q: My new oven cooks differently than my old oven. Is something wrong with the settings?**

A: Your new oven has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully. If you feel your oven is too hot or too cool from your baking experience, the oven temperature may be adjusted to your liking. Refer to your appliance Use and Care Guide for complete instructions on how to adjust the temperature control.

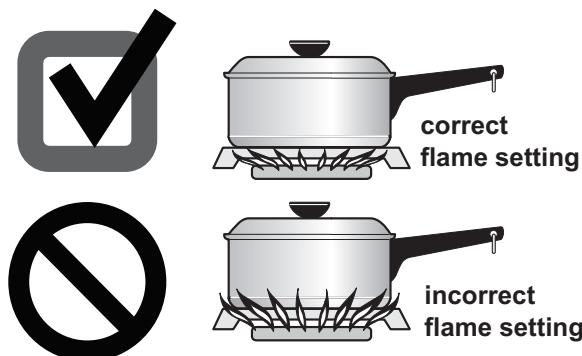
## Setting Proper Burner Flame Size

### CAUTION

Never extend the flame beyond the outer edge of the cooking utensil. A higher flame wastes energy and increases your risk of being burned by the flame.

The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharp. Adjust or clean burner if flame is yellow-orange.

For most cooking, start on the highest setting and then turn to a lower setting to complete the process. For deep fat frying: use a thermometer and adjust the surface knob accordingly. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be under cooked. Do not attempt to deep fat fry too much food at once as the food will neither brown or cook properly.



## COOKING FEATURES

### Oven Operating Temperatures

Feature	Default	Maximum	Minimum
bake	350°F (176°C)	550°F (288°C)	170°F (76°C)
conv bake	350°F (176°C)	550°F (288°C)	170°F (76°C)
conv roast	350°F (176°C)	550°F (288°C)	170°F (76°C)
broil	550°F (288°C)	550°F (288°C)	300°F (148°C)
clean	n/a	4 hours	2 hours

### Bake

#### Steps

- 1 Press **UPPER OVEN** or **LOWER OVEN**.
- 2 Press **bake**.
- 3 Press **START enter**.

### Conv Roast

#### Steps

- 1 Press **UPPER OVEN**.
- 2 Press **conv roast**.
- 3 Press **START enter**.

### Self Clean

#### Steps

- 1 Ensure the oven is empty and remove all oven racks. Be sure the clock is set with the correct time of day and the oven door is completely closed.
- 2 Press **UPPER OVEN**.
- 3 Press **clean**. Then, press **lite** for a 2-hour clean, press **med** for a 3-hour clean, or press **heavy** for a 4-hour clean.
- 4 Press **START enter**.

### Conv Bake

#### Steps

- 1 Press **UPPER OVEN**.
- 2 Press **conv bake**.
- 3 Press **START enter**.

### Broil

#### Steps

- 1 Place the boiler insert on the broiler pan, then place food on insert. Remember to follow all warnings and cautions.
- 2 Place food directly under broil element. Broil with the oven door closed.
- 3 Press **UPPER OVEN**.
- 4 Press **broil**. Press **START enter**.

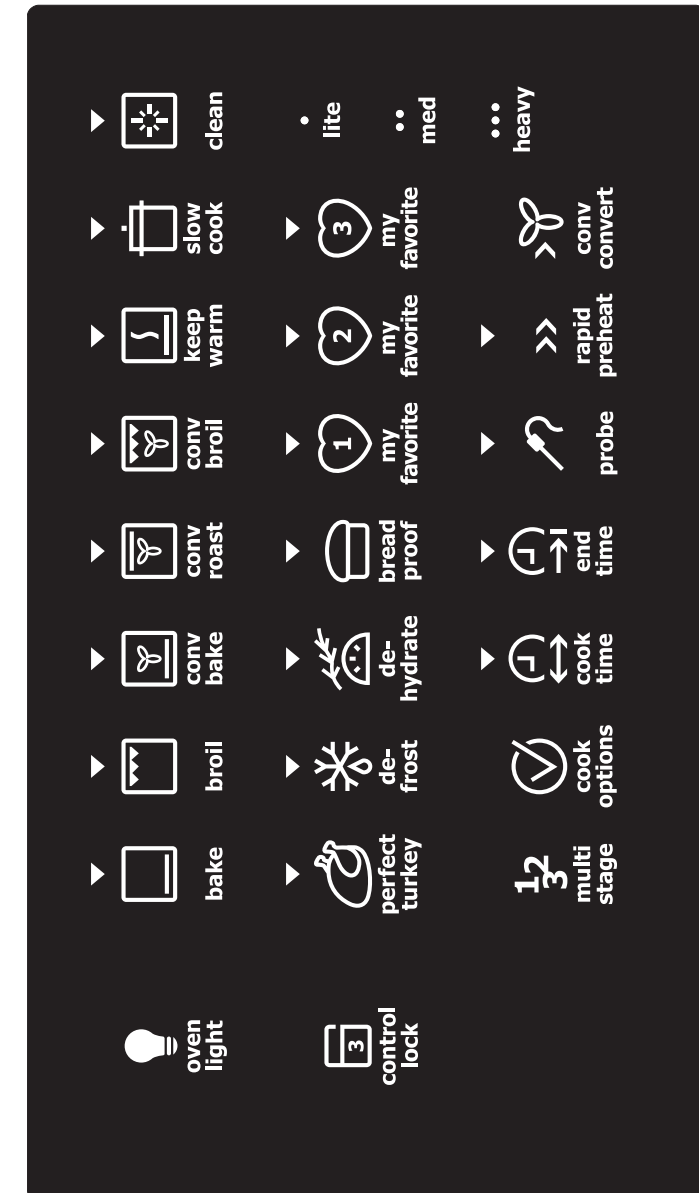
### Keep Warm

#### Steps

- 1 Press **UPPER OVEN** or **LOWER OVEN**.
- 2 Press **keep warm**.
- 3 Press **START enter**.

### IMPORTANT

The first clean cycle **will not be odor-free**. These odors are normal and are a result of the manufacturing process. It is recommended to ventilate the area.



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