Signature Features

**Wave-Touch™ Control Panel Technology**
Envision a control panel that allows you to plan how and when your meal will be cooked. One simple touch activates the control panel, providing you with access to all operating functions. After you’ve programmed the settings, the inactive lights fade away—along with your worries.

**Smooth-Glide™ Oven Racks**
Imagine oven racks that glide with unparalleled ease and extend fully for effortless access to your meal. Designed with a centered easy-grip handle and a patented ball bearing rack system for smooth-gliding performance with the touch of a finger.

**Custom Temp Drawer™**
Features 9 preset selections including White/Sparkling Wine, Fish/Shellfish, Snacks and Chilled Beer, plus three customizable “My Favorites,” giving you an array of choices to store or serve whatever you want at the ideal temperature.

**Cool-Touch™ Oven Door**
Introducing the coolest oven door in the industry, literally. The cool-to-the-touch all glass door design has an expansive glass front panel that allows you to clearly see what you are cooking. And because it is all glass, when it comes time for cleanup, spills and splatters wipe up with ease.

**Perfect Ice™**
Enjoy filtered, restaurant-quality ice in a new thoughtfully designed shape.

**Theater Lighting**
Transition lighting gradually illuminates the interior with soft but ample light as you open the door.

**PureAdvantage® Filtration Systems**
Our filtration system keeps clean, filtered air circulated throughout to prevent odor transfer and keeps fresh, clean water and ice at your fingertips.
The difference between creating a house they’ll want to come home to and one they’ll never want to leave.

The Electrolux ICON® series of appliances can help turn a house into a home, a kitchen into a living room. That’s because each appliance has been designed for optimal performance and aesthetic detail: racks move with the touch of a finger, cooking surfaces are unobtrusive and clean easily, touch panels disappear, and refrigerators and dishwashers work quietly. Available in a bold Professional Series and a graceful Designer Series, Electrolux ICON® appliances can help you create kitchens people will never want to leave.

For more than 80 years Electrolux appliances have graced the kitchens of fine European homes and restaurants. For more information, or to view the Electrolux ICON® series on the web, visit electroluxicon.com.
Dual-Fuel Freestanding Ranges

36” Dual-Fuel Freestanding Range
professional series
E48DF76EPS

36” Dual-Fuel Freestanding Range
professional series
E36DF76GPS

30” Dual-Fuel Freestanding Range
professional series
E30DF74GPS

Full-Gas Freestanding Ranges

36” Full-Gas Freestanding Range
professional series
E36GF76HPS

30” Full-Gas Freestanding Range
professional series
E30GF74HPS

Signature Features

Freestanding Ranges

Smooth-Glide™ Oven Racks
Fully extending oven racks with a centered easy-grip handle make access to oven contents safe and easy. Patented ball bearing rack system allows racks to glide effortlessly.

Min-2-Max™ Burners
Burner configuration includes two versatile Min-2-Max™ sealed burners delivering anywhere from 18,000 to 450 BTUs. Thanks to the double ring configuration, you can simmer sauces or bring water to a boil. You decide the level of heat output by a simple turn of the knob.

Sealed Rangetop
One look says it all. This superior gas-through ceramic glass surface is durable, smooth and easy to clean. The glass ceramic surface easily buffs to a glossy shine. Imagine the beauty this sleek, glistening rangetop will bring to your kitchen.

Third Element European Convection System
By adding a third cooking element and a convection fan, heat is distributed evenly throughout the oven. Cooking every meal to perfection has never been easier.

Freestanding Ranges

<table>
<thead>
<tr>
<th>Series</th>
<th>Nominal Width</th>
<th>Overall Dimensions</th>
<th>Cutout Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>E48DF76EPS</td>
<td>48”</td>
<td>38-1/2” – 41-5/8”</td>
<td>35-3/4” – 36”</td>
</tr>
<tr>
<td></td>
<td></td>
<td>41-3/4” – 42-5/8”</td>
<td>(36” stand.)</td>
</tr>
<tr>
<td>E36DF76GPS</td>
<td>36”</td>
<td>35-7/8” – 39-1/8”</td>
<td>35-3/4” – 36”</td>
</tr>
<tr>
<td></td>
<td></td>
<td>39-7/8” – 42-5/8”</td>
<td>(36” stand.)</td>
</tr>
<tr>
<td>E30DF74GPS</td>
<td>30”</td>
<td>29-7/8” – 33-5/16”</td>
<td>35-3/4” – 36”</td>
</tr>
<tr>
<td></td>
<td></td>
<td>33-5/16” – 36-1/16”</td>
<td>(36” stand.)</td>
</tr>
</tbody>
</table>

*Natural Gas Only.

Note: For planning purposes only. Refer to Product Installation Guide on the web at electroluxicon.com for detailed instructions. Specifications subject to change.
Electric Wall Ovens

Wave-Touch™ Control Panel Technology
A simple touch, anywhere on the panel, lights oven controls and provides access to all oven functions. This allows easy programming while keeping activated functions lighted for easy monitoring.

Smooth-Glide™ Oven Racks
Fully extending oven racks with a centered easy-grip handle make access to oven contents safe and easy. Patented ball bearing rack system allows racks to glide effortlessly.

Multi-Option Cooking with Temperature Probe
Seven cooking modes with eight functions for essential versatility. The temperature probe monitors the cooking progress and automatically indicates when the meat is precisely cooked.

CustomConvect™ Convection System
A third cooking element using a variable-speed technology fan, when combined with temperature setting options, provides premium performance with more cooking choices.

Signature Features
Electric Wall Ovens

Warmer Drawers

30" Warmer Drawer
professional series
E30WD75GPS

designer series
E30WD75GSS

For more information on Electrolux ICON® premium appliances, visit us at electroluxicon.com

Warmer Drawers Series

E30WD75GPS professional series
E30WD75GSS designer series

Cutout Dimensions

<table>
<thead>
<tr>
<th>Series</th>
<th>Nominal Width</th>
<th>Nominal Height</th>
<th>Nominal Width</th>
<th>Nominal Height</th>
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<tr>
<td>professional</td>
<td>30&quot; Double</td>
<td>29-1/2&quot;</td>
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<tr>
<td>designer</td>
<td>30&quot; Double</td>
<td>29-1/2&quot;</td>
<td>28-1/2&quot;</td>
<td>24&quot;</td>
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<tr>
<td>professional</td>
<td>30&quot; Single</td>
<td>29-1/2&quot;</td>
<td>28-1/2&quot;</td>
<td>24&quot;</td>
</tr>
<tr>
<td>designer</td>
<td>30&quot; Single</td>
<td>29-1/2&quot;</td>
<td>28-1/2&quot;</td>
<td>24&quot;</td>
</tr>
</tbody>
</table>

*Custom panel and handle not included with panel-ready model.
Gas Slide-In Cooktops

**Signature Features**

**Slide-In Cooktops**

**Min-2-Max™ Burners**
Burner configuration includes two versatile Min-2-Max™ sealed burners delivering anywhere from 18,000 to 450 BTUs. Thanks to the double ring configuration, you can simmer sauces or bring water to a boil. You decide the level of heat output by a simple turn of the knob.

**Continuous Grates**
Continuous grates spread weight over a broad area, providing an ultrastable cook surface.

**Sealed Cooktop**
Spill-Basin
Cleanup is convenient with a black porcelain-coated area beneath the burners to catch spills.

**Expandable, Flexible Six Element Configuration**
Concentric rings and bridge elements are clearly marked on the surface. Combinations allow the user to cook with a variety of pan shapes and sizes at up to 4400 watts.

---

**Gas Cooktops**

**36" Gas Deep-Sump Cooktop**
E36GC70FSS

**30" Gas Deep-Sump Cooktop**
E30GC70FSS

**36" Gas Slide-In Cooktop**
E36GC75GSS

**30" Gas Slide-In Cooktop**
E30GC74GPS

**36" Electric Slide-In Cooktop**
E36EC75HSS

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**For more information on Electrolux ICON® premium appliances, visit us at electroluxicon.com**

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**When properly installed, meets the appliance standards in the Americans with Disabilities Act and the Architectural Barriers Act Accessibility Guidelines as published by the United States Access Board on June 23, 2004, as amended August 5, 2005.**

**Note:** For planning purposes only. Refer to Product Installation Guide on the web at electroluxicon.com for detailed instructions. Specifications subject to change.
Induction Cooktops

- **Power Assist™**: Enables rapid heat acceleration with an immediate 25% increase in power. So, you’ll bring large pots to a boil faster than ever before while minimizing energy consumption.

- **Cook Surface Sensors**: The Infinite™ Cooking System creates heat only after sensing a pan* on the cooking surface. The cooking surface diameters respond to both the presence and precise size of a pan. The heat is transferred directly to the pan so the cooktop surface remains cool enough to clean up.

- **Sleek Design**: These cooktops connect with your countertop in virtual seamlessness for a sleek, consistent, flush-mount look.

- **Custom-Set™ Touch-Controls**: The smooth cooktop surface is undisturbed with knobs for a look that is sleek and flush with your countertop.

### Signature Features Cooktops

#### Electric Cooktops

- **E36EC65ESS**: 36” Electric Cooktop
- **E30EC65ESS**: 30” Electric Cooktop
- **E36EC70FSS**: 36” Electric Cooktop
- **E30EC70FSS**: 30” Electric Cooktop

#### Induction Cooktops

- **E36IC80ISS**: 36” Induction Cooktop
- **E30IC80ISS**: 30” Induction Cooktop
- **E36IC75FSS**: 36” Induction Cooktop
- **E30IC75FSS**: 30” Induction Cooktop

### Key Specifications

<table>
<thead>
<tr>
<th>Cooktops</th>
<th>Nominal Width</th>
<th>Type</th>
<th>ADA Compliant†</th>
<th>Overall Dimensions</th>
<th>Cutout Dimensions</th>
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<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Height</td>
<td>Height (min., beneath countertop surface)</td>
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<tr>
<td>E36GC70FSS</td>
<td>36”</td>
<td>Gas</td>
<td>Yes</td>
<td>4-1/4”</td>
<td>33-7/8”</td>
</tr>
<tr>
<td>E30GC70FSS</td>
<td>30”</td>
<td>Gas</td>
<td>Yes</td>
<td>4-1/4”</td>
<td>33-7/8”</td>
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<tr>
<td>E36IC80ISS</td>
<td>36”</td>
<td>Induction</td>
<td>Yes</td>
<td>4-3/8”</td>
<td>36-3/4”</td>
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<tr>
<td>E30IC80ISS</td>
<td>30”</td>
<td>Induction</td>
<td>Yes</td>
<td>4-3/8”</td>
<td>36-3/4”</td>
</tr>
<tr>
<td>E30C75FSS</td>
<td>30”</td>
<td>Induction</td>
<td>Yes</td>
<td>4-3/8”</td>
<td>36-3/4”</td>
</tr>
<tr>
<td>E36C75FSS</td>
<td>36”</td>
<td>Induction</td>
<td>Yes</td>
<td>4-3/8”</td>
<td>36-3/4”</td>
</tr>
<tr>
<td>E30EC65ESS</td>
<td>30”</td>
<td>Electric</td>
<td>Yes</td>
<td>4”</td>
<td>30-3/4”</td>
</tr>
<tr>
<td>E36EC65ESS</td>
<td>36”</td>
<td>Electric</td>
<td>Yes</td>
<td>4”</td>
<td>36-3/4”</td>
</tr>
<tr>
<td>E36EC70FSS</td>
<td>36”</td>
<td>Electric</td>
<td>Yes</td>
<td>5”</td>
<td>36-3/4”</td>
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<tr>
<td>E30EC70FSS</td>
<td>30”</td>
<td>Electric</td>
<td>Yes</td>
<td>5”</td>
<td>30-3/4”</td>
</tr>
</tbody>
</table>

**Note:** For planning purposes only. Refer to Product Installation Guide on the web at electroluxicon.com for detailed instructions. Specifications subject to change.


electroluxicon.com
## Microwave Ovens

**Wave-Touch™ Control Panel Technology**
A simple touch, anywhere on the panel, lights oven controls and provides access to all oven functions. This allows easy programming while keeping activated functions lighted for easy monitoring.

**Auto Sensor Cooking**
Moisture and humidity are detected, which adjusts the cooking time and power level for various foods and quantities.

**Convection Cooking**
Hot air is circulated throughout the oven cavity to brown and crisp foods evenly. Oven can be programmed for ten convection cooking temperatures from 100° to 450°F.

**Automatic Cooking Options**
Pre-programmed settings that make it easy to cook with both convection heat and microwave automatically.

**High-Speed Cooking Option**
Forcing heated air at ultrahigh speeds over the surface of meats, High-Speed Cooking rapidly sears in moisture and flavor and produces a beautifully browned, delicately crisp exterior. When combined with the microwave function, cooking time is reduced by 50%.

### Built-In Microwaves

<table>
<thead>
<tr>
<th>Model</th>
<th>Series</th>
<th>Nominal Width</th>
<th>Overall Dimensions</th>
<th>Cutout Dimensions</th>
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</thead>
<tbody>
<tr>
<td>E30MO75HPS</td>
<td>professional</td>
<td>30&quot;</td>
<td>Height: 22.5&quot;</td>
<td>Height: 21-1/8&quot;</td>
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<tr>
<td>E30MO75HSS</td>
<td>designer</td>
<td>30&quot;</td>
<td>Width: 30&quot;</td>
<td>Width: 28-1/2&quot;</td>
</tr>
<tr>
<td>E30MO65GSS</td>
<td>designer</td>
<td>30&quot;</td>
<td>Depth: 15&quot;</td>
<td>Depth: 22-1/4&quot;</td>
</tr>
</tbody>
</table>

### High-Speed Ovens

<table>
<thead>
<tr>
<th>Model</th>
<th>Series</th>
<th>Nominal Width</th>
<th>Overall Dimensions</th>
<th>Cutout Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>E30SO75FPS</td>
<td>professional</td>
<td>30&quot;</td>
<td>Height: 22.75&quot;</td>
<td>Height: 21-1/8&quot;</td>
</tr>
<tr>
<td>E30SO75ESS</td>
<td>designer</td>
<td>30&quot;</td>
<td>Width: 30&quot;</td>
<td>Width: 28-1/2&quot;</td>
</tr>
<tr>
<td>E30MH65GPS</td>
<td>professional</td>
<td>30&quot;</td>
<td>Depth: 15&quot;</td>
<td>Depth: 22-1/4&quot;</td>
</tr>
<tr>
<td>E30MH65GSS</td>
<td>designer</td>
<td>30&quot;</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*30" Trim Kit (E30MO65TMK) is supplied and includes Stainless Steel Faceplate, Exhaust Duct Assembly and Bottom Duct Assembly – shipped in separate box.

**Note:** For planning purposes only. Refer to Product Installation Guide on the web at electroluxicon.com for detailed instructions. Specifications subject to change.
**Chimney Vent Hoods**

**40" Island Hood**
- E40PV100FS

**36" Wall-Mount Hood**
- E36WV100FS

**36" Glass Canopy Wall-Mount Hood**
- RH36WCT6GS

**Glass Canopy Island Hood**
- RH42PC60GS (42"
- RH36PC60GS (36")

**Glass Canopy Wall-Mount Hood**
- RH36WO60GS (36"
- RH30WO60GS (30")

**Ventilation**

- **Nominal Width**: 30" 36"
- **Type**: Wall Mount Wall Mount
- **Air Delivery (CFM)**: 1000 600 600 600 600
- **Overall Dimensions**: Height (min. w/one cover) Width Depth
  - 28-1/8" 36-7/8" 24" 25-3/16" 26" 24-1/8" 24-1/8" 27-9/16" 27-9/16" 27-9/16"
- **Cutout Dimensions**: Height Width Depth
  - 19-11/16" 45" 19-11/16" 35-7/8" 35-7/8" 35-7/8" 35-7/8" 35-7/8" 35-7/8" 35-7/8"

**Note**: For planning purposes only. Refer to Product Installation Guide on the web at electroluxicon.com for detailed instructions. Specifications subject to change.

**Signature Features**

**Ventilation**

**Wave-Touch™ Control**
A simple touch, anywhere on the panel, lights controls and provides access to all functions. This allows easy programming while keeping activated functions lighted for easy monitoring.

**Infinite-Speed Blower Control**
The ultraquiet blower allows you to dial in the precise airflow needed.

**Halogen Lighting with Dimmer Control**
Overhead halogen bulbs evenly illuminate the cooking surface and provide abundant light to enhance the cooking experience.

**Intelligent Heat Sensor**
The ventilation system that is designed to work in concert with your cooktop or range. As the cooking surface temperature increases, the blower fan automatically starts.

**Dishwasher Safe Filters**
Saturated filters can be rinsed and cycled through the dishwasher. The stainless steel filter provides strength and durability not found in foam filters.

**Canopy Vent Hoods**

**18" Wall-Mount Canopy Hood**
- E488WV120S (48"
- E368WV60ES (36"

**9" Wall-Mount Canopy Hood**
- E36WV60EPS (36"
- E30WV60EPS (30"

**Downdraft Vents**

**Downdraft Vents**
- E36DD75ESS (36"
- E30DD75ESS (30"

**Downdraft Vents**
- E488WV120S (48"
- E36WV60ES (36"
- E36WV60EPS (36"
- E30WV60EPS (30"
- E36DD75ESS (36"
- E30DD75ESS (30"

**Note**: For planning purposes only. Refer to Product Installation Guide on the web at electroluxicon.com for detailed instructions. Specifications subject to change.
Refrigerators

Signature Features

Custom Temp Drawer™
Features 9 preset selections including White / Sparkling Wine, Fish / Shellfish, Snacks and Chilled Beer, plus three customizable “My Favorites,” giving you a variety of choices to store or serve whatever you want at the ideal temperature.

Custom-Design™ Organization System
Our tri-level freezer organization system features three Smooth-Glide™ baskets with removable dividers and top removable baskets, so you can keep food organized and easily at hand.

 Twice the Ice
You get filtered, restaurant-quality ice featuring a new drink-friendly shape, twice the ice as any refrigerator ice maker — up to 9 pounds in 24 hours.

Theatre Lighting
Transition lighting that is so thoughtfully designed that it gradually illuminates the interior of the refrigerator with soft but ample light.

PureAdvantage® Filtration Systems
Our filtration system keeps clean, filtered air circulated throughout to prevent odor transfer and keeps fresh, clean water and ice at your fingertips.

Smooth-Glide™ Full-Extension System
Crispers, deli drawer and freezer basket slide in and out with ease, extending completely for convenient access to stored food.

Counter-Depth Refrigerator
professional series
E23BC78IPS

designer series
E23BC78ISS

Counter-Depth Refrigerator*
professional series
E23CS78HPS

designer series
E23CS78HSS

Counter-Depth Refrigerator*
professional series
E23CS78HPS

designer series
E23CS78HSS

*Shown with optional Louvered Trim Kit (4480)

42” Built-In Refrigerator
professional series
E42BS75EPS

42” Built-In Panel-Ready Refrigerator
panel ready
E42BS75ETT

Optional Coordinated Trim Kits
Order to create built-in integrated look for counter-depth refrigerator models E23CS78HPS and E23CS78HSS.

Collar Kit (ECK23CDS)
Includes side and top trim pieces.

Louvered Trim Kit (4480)
Includes louvered top grille, side and top trim pieces.

42” Built-In Refrigerators

Series
E42BS75EPS
professional
E42BS75ETT
panel ready
Overall Dimensions
Height (in.
83-1/2"
83-1/2"
Width (in.
41-1/2"
41-1/2"
Depth (in.
24"24"

Note: For planning purposes only. Refer to Product Installation Guide on the web at electroluxicon.com for detailed instructions. Specifications subject to change.
All Freezer / All Refrigerator

Built-In Side-by-Side Configuration

All Freezer shown with optional coordinated Single Louvered Trim Kit (SRRRSRKIT) and All Refrigerator shown with optional coordinated Single Louvered Trim Kit (SRRRSRKIT).

Signature Features

All Freezer / All Refrigerator

Theatre Lighting
Transition lighting that is so thoughtfully designed that it gradually illuminates the interior of the refrigerator and freezer with soft but ample light.

Smooth-Glide™ Full-Extension System
Crispers with adjustable dividers and deli drawer, slide in and out with ease, extending completely for convenient access to stored food.

Built-In Dishwashers

Signature Features

Built-In Dishwashers

UltraQuiet Plus™ Sound Insulation Package
The dishwasher is wrapped in dense insulation that envelopes the sides, top and toe kick, then enclosed in a steel shroud which reduces sound to a whisper.

Versatile Racking System
Designed for maximum capacity and flexibility, the tall-tub design features a versatile racking system including adjustable tines and stemware holders. There is also an adjustable/removable top rack for the utmost flexibility when washing large items.

Built-In Dishwasher

EDW7505HPS

Built-In Dishwasher

EDW7505HSS

All Freezer / All Refrigerator

E32AF75FPS

E32AR75FPS

UltraQuiet Plus™ Professional Series

UltraQuiet Plus™ Designer Series

All Refrigerator

E32AF75FPS

E32AR75FPS

Signature Series

Signature Blue Illumination

Electrolux ICON®

Built-In Coffee Maker

Signature Feature

Built-In Coffee Maker

Electrolux ICON®

Blue Illumination

Signature blue display lighting illuminates the function buttons and brewing compartment with the touch of a switch.

Optional Coordinated Trim Kits

Single Louvered Trim Kits (SFRRSSRKIT and SRRRSRKIT)
For single All-Freezer and All-Refrigerator installation. Includes louver top grille and vented, louvered toe kick, 4” riser with leveling system and side/top trim pieces.

Double Louvered Trim Kit (DUORSRKIT)
For All-Freezer / All-Refrigerator side-by-side installation. Includes full-width, louvered top grille and vented, louvered toe kick, two 4” risers with leveling systems and side/top trim pieces.

Listed below are the dimensions for the Electrolux ICON® appliance models.

For planning purposes only. Refer to Product Installation Guide on the web at electroluxicon.com for detailed instructions. Specifications subject to change.

Note:

Electroluxicon.com
## Under-Couter Products

<table>
<thead>
<tr>
<th>Model</th>
<th>Series</th>
<th>Features</th>
</tr>
</thead>
<tbody>
<tr>
<td>E24WC75HPS</td>
<td>professional series</td>
<td><strong>Signature Features</strong></td>
</tr>
<tr>
<td>E24WC75HSS</td>
<td>designer series</td>
<td>Under-Couter Products</td>
</tr>
<tr>
<td>E15IM60GPS</td>
<td>professional series</td>
<td>Integrated Electronic Controls</td>
</tr>
<tr>
<td>E15IM60GSS</td>
<td>designer series</td>
<td>- Wine Coolers</td>
</tr>
<tr>
<td>E15TC75HPS</td>
<td>professional series</td>
<td>- Refrigerator Drawers</td>
</tr>
<tr>
<td>E15TC75HSS</td>
<td>designer series</td>
<td>- Ice Maker</td>
</tr>
<tr>
<td>E24RD75HPS</td>
<td>professional series</td>
<td>- Trash Compactor</td>
</tr>
<tr>
<td>E24RD75HSS</td>
<td>designer series</td>
<td></td>
</tr>
</tbody>
</table>

### Signature Features

**Under-Couter Products**

- **Integrated Electronic Controls**
  - (Wine Coolers)
  - Reversible side-swing door with integrated electronic controls located conveniently on the top of the door ensure this unit will fit anywhere.

- **Crystal Clear Ice**
  - (Ice Makers)
  - Continuous flowing water where ice is formed, allows impurities to be separated from the water leaving ice free of odors, minerals and contaminants. Thirty-two, 7/8” cubes of crystal clear ice are produced per freeze cycle, up to sixty pounds per day.

- **Smooth-Glide™ Drawers**
  - (Refrigerator Drawers)
  - Fully extending drawers glide out easily and smoothly, providing simple and convenient access to every item.

- **Deodorizing System**
  - (Trash Compactors)
  - Keeps your kitchen smelling fresh and clean with a disk that protects up to six months and alerts you via the control panel when it’s time to replace.

### Specifications

- **Energy Star®**  
  - Sabbath Mode (Star-K® Certified)
  - A.D.A. Compliant

### Overall Dimensions

<table>
<thead>
<tr>
<th>Model</th>
<th>Nominal Width</th>
<th>Height (adjustable)</th>
<th>Width (to door/drawer front)</th>
<th>Depth (to handle)</th>
<th>Overall Dimensions</th>
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<tbody>
<tr>
<td>E24WC75HPS</td>
<td>24&quot;</td>
<td>34-5/16” – 35”</td>
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<td>22-1/2”</td>
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<tr>
<td>E24WC75HSS</td>
<td>24&quot;</td>
<td>34-5/16” – 35”</td>
<td>23-13/16”</td>
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<td>34-1/8” – 35”</td>
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### Cutout Dimensions

<table>
<thead>
<tr>
<th>Model</th>
<th>Nominal Width</th>
<th>Height (min.)</th>
<th>Width (to door/drawer front)</th>
<th>Depth (to handle)</th>
<th>Overall Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>E24WC75HPS</td>
<td>24”</td>
<td>34-3/8”</td>
<td>23-13/16”</td>
<td>22-1/2”</td>
<td>34-1/8” – 35”</td>
</tr>
<tr>
<td>E24WC75HSS</td>
<td>24”</td>
<td>34-3/8”</td>
<td>23-13/16”</td>
<td>22-1/2”</td>
<td>34-1/8” – 35”</td>
</tr>
<tr>
<td>E15IM60GPS</td>
<td>15”</td>
<td>34-1/4”</td>
<td>23-7/8”</td>
<td>26-1/2”</td>
<td>34-1/4” – 35-3/8”</td>
</tr>
<tr>
<td>E15IM60GSS</td>
<td>15”</td>
<td>34-1/4”</td>
<td>23-7/8”</td>
<td>26-1/2”</td>
<td>34-1/4” – 35-3/8”</td>
</tr>
<tr>
<td>E15TC75HPS</td>
<td>15”</td>
<td>34-1/4”</td>
<td>23-15/16”</td>
<td>27-1/2”</td>
<td>34-1/4” – 35-3/8”</td>
</tr>
<tr>
<td>E15TC75HSS</td>
<td>15”</td>
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<td>23-15/16”</td>
<td>27-1/2”</td>
<td>34-1/4” – 35-3/8”</td>
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<tr>
<td>E24RD75HPS</td>
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</tr>
<tr>
<td>E24RD75HSS</td>
<td>24”</td>
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<td>23-13/16”</td>
<td>28-1/2”</td>
<td>34-1/4” – 35-3/8”</td>
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</tbody>
</table>


**Note:** For planning purposes only. Refer to Product Installation Guide on the web at electroluxicon.com for detailed instructions. Specifications subject to change.

For more information on Electrolux ICON® premium appliances, visit us at electroluxicon.com.