



Oven Temperature Calibration Instructions:

Classic Wall Oven & Range Temperature Calibration Procedure

Wall Oven Models: CPS/CPD, CPTS/CPTD, ECPS/ECPD, ECS/ECD, PCS/PCD, MCS/MCD Single & Double Ovens, 27, 30 & 36 inches wide.

Range Models: ERSD30/36/48, PGR30, RSE30, RSG30, RSD30, ERD30/36/48/60, ERDE36/48, MRE30, MRES30, EGR30, ERG30/36

Classic Products – All models WITH Bake Keypad:

- Select a Bake Cycle, Increase Temperature to 500°F.
- Quickly press and Hold Bake Keypad until display changes.
- Use Temp Up/Down keypad to select amount of Calibration up to +/-35°F.
- Press Cancel to lock in new setting. Factory setting is "00".

Classic Range Model: ERD48 WITHOUT Bake Keypad:

- Turn Power Off to unit.
- Press and hold Cancel Key for the small oven.
- Turn power back on while holding Cancel Key. Two Orange "00" will display.
- Quickly press Cancel Key again. "00" will appear on the large oven display.
- Use Temp Up/Down keypad on large oven to select amount of Calibration up to +/-35°F.
- Press Cancel to lock in new setting. Factory setting is "00".

Classic Range Model: ERD36 WITHOUT Bake Keypad:

- Turn Power Off to unit.
- Press and hold Cancel Key.
- Turn power back on while holding Cancel Key. Two Orange "00" will display.
- Use Temp Up/Down keypad on large oven to select amount of Calibration up to +/-35°F.
- Press Cancel to lock in new setting. Factory setting is "00".

Discovery Wall Oven Temperature Calibration Procedure

Wall Oven Models: EO130, EO230, EO127, EO227, PO130, PO230, PO127, PO227, MOV130, MOV230, MOV127, MOV227, MOH130, MOH230, MOH127, MOH227

- Press and HOLD "#" keypad, Press and HOLD Cancel/Secure keypad.
- Hold both buttons for 5 seconds.
- Once the display changes, let go of the Cancel/Secure keypad first then the "#" Keypad. Enter your Dacor Servicer Identification Number (or: S1236) and press Enter.
- For Double ovens (single oven skip this step), select the oven that is to be Calibrated (Upper or Lower).
- Press the Service Temp keypad then the OK keypad to acknowledge the Calibration Warning.
- Using the Number Keypad, select the corresponding number next to the Cycle you wish to Calibrate.
- Once the desired Cycle is Highlighted, Press the +5°F or -5°F to select the amount of Calibration.
- Once the desired Calibration is displayed, press the OK keypad to lock in new setting.
- Press the Cancel/Secure keypad to EXIT the Temperature Calibration Mode.

Oven Temperature Calibration Instructions Continued:

ER-Dual Fuel Range Temperature Calibration Procedure

Range Models: ER30D, ER30DSR, ER36D, ER48D

- Press and HOLD Bake Keypad for 10 seconds or until the display changes.
- Using the Number Keypad, enter the new Calibration Offset.
- Use the Self Clean Keypad to select "+" or "-" up to +/-35°F.
- Press Cancel to lock in new setting. Factory setting is "00".

Renaissance & Distinctive Wall Oven & Range Temperature Calibration Procedure

Renaissance Wall Oven Models: EORS130, EORS230, EORD230, EORS127, EORS227, EORD227, MORS130, MORS230, MORD230, MORS127, MORS227, MORD227, RO130, ROV130, RO230, ROV230

Distinctive Wall Oven Models: DO130, DO230

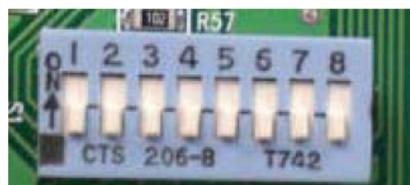
Distinctive Range Models: DR30D, DR30DI

- Press and HOLD the "0" and "#" keypads at the same time. After about 3 seconds, the display will read: PASS.
- Using the Number Keypad, enter pass code: 6-4-2-8 then press the Start Keypad. The display will change and read: SLCE "00".
- Quickly select the cooking mode that needs to be Calibrated. Using the Number Keypad enter the new Calibration Offset.
- Use the "#" Keypad to select "+" or "-" up to +/-35°F.
- Press Cancel to lock in new setting. Factory setting is "00".

ER-All Gas Range Temperature Calibration Procedure

Range Models: ER30G, ER30GI, ER36G, ER36GI

- Disconnect Range from Power Supply.
- Pull unit out from wall and remove rear panel of range to access the Relay Board.
- The relay board will have dip-switches mounted near the center of the board.
- Use the chart below to enter Calibration Offset.
- Reassemble Range and restore power.



Note: 0=Off and 1=On

	switches															
BAKE	1	1	0	1	0	1	0	1	0	1	0	1	0	1	0	1
	2	1	1	0	0	1	1	0	0	0	1	1	0	0	1	1
	3	1	1	1	1	0	0	0	0	0	0	0	1	1	1	1
	4	0	0	0	0	0	0	0	0	1	1	1	1	1	1	1
OFFSETS		35	30	25	20	15	10	5	0	-5	-10	-15	-20	-25	-30	-35
CONVECTION BAKE	5	1	0	1	0	1	0	1	0	1	0	1	0	1	0	1
	6	1	1	0	0	1	1	0	0	0	1	1	0	0	1	1
	7	1	1	1	1	0	0	0	0	0	0	0	1	1	1	1
	8	0	0	0	0	0	0	0	0	1	1	1	1	1	1	1
OFFSETS		35	30	25	20	15	10	5	0	-5	-10	-15	-20	-25	-30	-35