



Service Manual

Gas Slide-In Range



 **Electrolux**

Table of Contents

SAFE SERVICING PRACTICES	1
PRODUCT FEATURES	2-3
WIRING DIAGRAM	4-5
SECTION A - INSTALLATION INSTRUCTIONS	6
FOR YOUR SAFETY	6
CLEARANCE AND DIMENSIONS	6-7
IMPORTANT NOTES TO THE INSTALLER	8
IMPORTANT NOTE TO THE CONSUMER	8
IMPORTANT SAFETY INSTRUCTIONS	8
CABINET CONSTRUCTION	9
GAS SUPPLY	9
CONNECT THE RANGE TO THE GAS SUPPLY	10
LP/PROPANE GAS CONVERSION	11
ELECTRICAL REQUIREMENTS	11
RANGE INSTALLATION	12
LEVELING THE RANGE	13
CHECKING OPERATION	13-15
BEFORE YOU CALL FOR SERVICE	15
ANTI-TIP BRACKETS INSTALLATION INSTRUCTIONS	16
SECTION B - ELECTRONIC OVEN CONTROL	18
CONTROL PAD FUNCTIONS	18-19
SETTING THE CLOCK AT POWER UP	20
CONTROL PANEL DISPLAY MODES	20
TEMPERATURE VISUAL DISPLAY	20
OVEN LIGHT	21
CONTROL LOCK	21
SETTING THE KITCHEN TIMER	21
BAKING	22
COOK TIME	23
END TIME	23
BROILING	24
CONVECTION BAKING	25
CONVECTION CONVERT	26
RAPID PREHEAT	26
CONVECTION ROASTING	27
CONVECTION BROILING	28
KEEP WARM	29

Table of Contents



SLOW COOK	30
DEHYDRATING	31
DEFROSTING	31
BREAD PROOFING	32
PERFECT TURKEY	33
TEMPERATURE PROBE	34
MULTI STAGE	35-36
USER PREFERENCES	37-39
MY FAVORITES	40
SABBATH FEATURE	41-42
SELF-CLEAN	43-44

SECTION C - SERVICE DATA 46

ELECTRONIC OVEN CONTROL	46
ELECTRONIC OVEN DISPLAY BOARD	46
ELECTRONIC OVEN RELAY BOARD	47
POWER SUPPLY BOARD	47
CONVECTION FAN AND OVEN LIGHTS CONTROL BOARD	48
CONVECTION MODE	48
CONVECTION FAN MOTOR	49
OVEN CALIBRATION	49
FIRST RISE	49
ELECTRONIC OVEN CONTROL FAULT CODES	50
RTD SCALE & ELECTRICAL RATING	51
MEAT PROBE RESISTANCE CHART	51
OVEN DOOR REMOVAL AND REPLACEMENT	51
EXPLODED VIEW OF CONVECTION SYSTEM	52
FAN BLADE	52
MOUNTING PLATE OVEN	52
COOLING FAN MOTOR	52
TRUE HIDDEN BAKE ELEMENT REMOVAL	53
DOOR LOCK MECHANISM	53
OVEN LIGHTS	54
BLOCK DIAGRAM AND SYSTEM INTERCONNECTIONS	55

IV Table of Contents

SECTION D - REPLACEMENT OF PARTS	56
1. HOW TO ACCESS THE COOKTOP AREA	56-59
2. HOW TO ACCESS THE INDIVIDUAL GAS LINES, TOP SURFACE BURNER VALVES AND MANIFOLDS	59-61
3. POWER SUPPLY AND ELECTRONIC OVEN CONTROL (EOC)	61-63
4. DOOR LOCK ASSEMBLY	63-64
5. SPARK MODULE	64-65
6. IGNITER SWITCH HARNESS	65
7. OVEN & LADDER RACKS AND HALOGEN LIGHT AND COVER	66-67
8. HALOGEN LIGHT SOCKET, HINGE RECEPTACLE, OVEN RACK SENSOR AND AUTOMATED DOOR LIGHT SWITCH (PLUNGER)	67-69
9. MEAT PROBE	69-70
10. OVEN TEMPERATURE SENSOR	70
11. CONVECTION ELEMENT, CONVECTION MOTOR AND COOLING FAN	70-73
12. BAKE BURNER AND IGNITER	73-74
13. BROIL BURNER AND IGNITER	74
14. GAS PRESSURE REGULATOR	75
15. SAFETY VALVE	75
16. BACK VIEW OF THE UNIT	76
17. WARMER DRAWER	76-77
18. WARMER DRAWER GLIDES, THERMOSTAT AND ELEMENT	77-78
19. DRAWER ASSEMBLY	78-80
20. MAIN OVEN DOOR ASSEMBLY	80-82

SAFE SERVICING PRACTICES 1

To avoid personal injury and/or property damage, it is important that **Safe Servicing Practices** be observed. The following are some limited examples of safe practices:

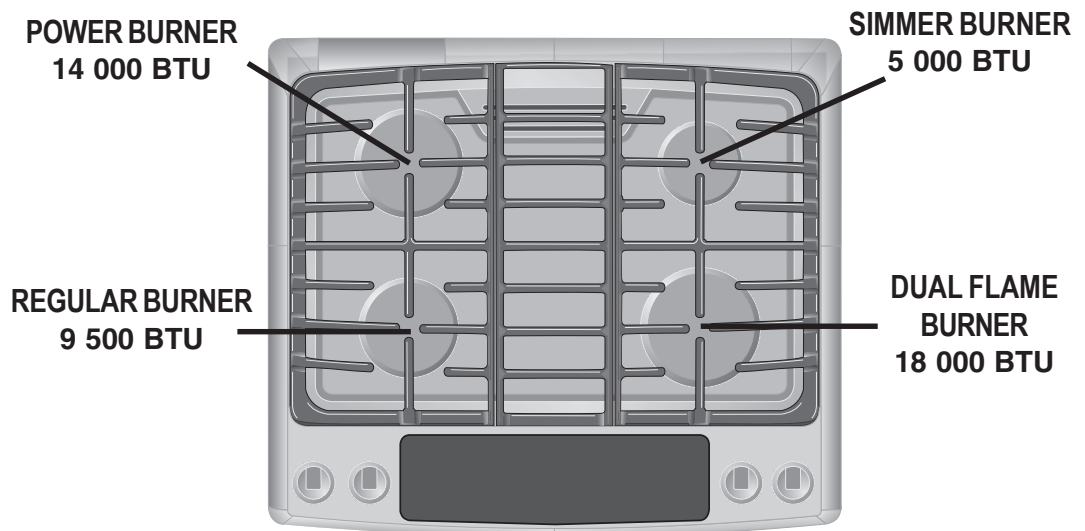
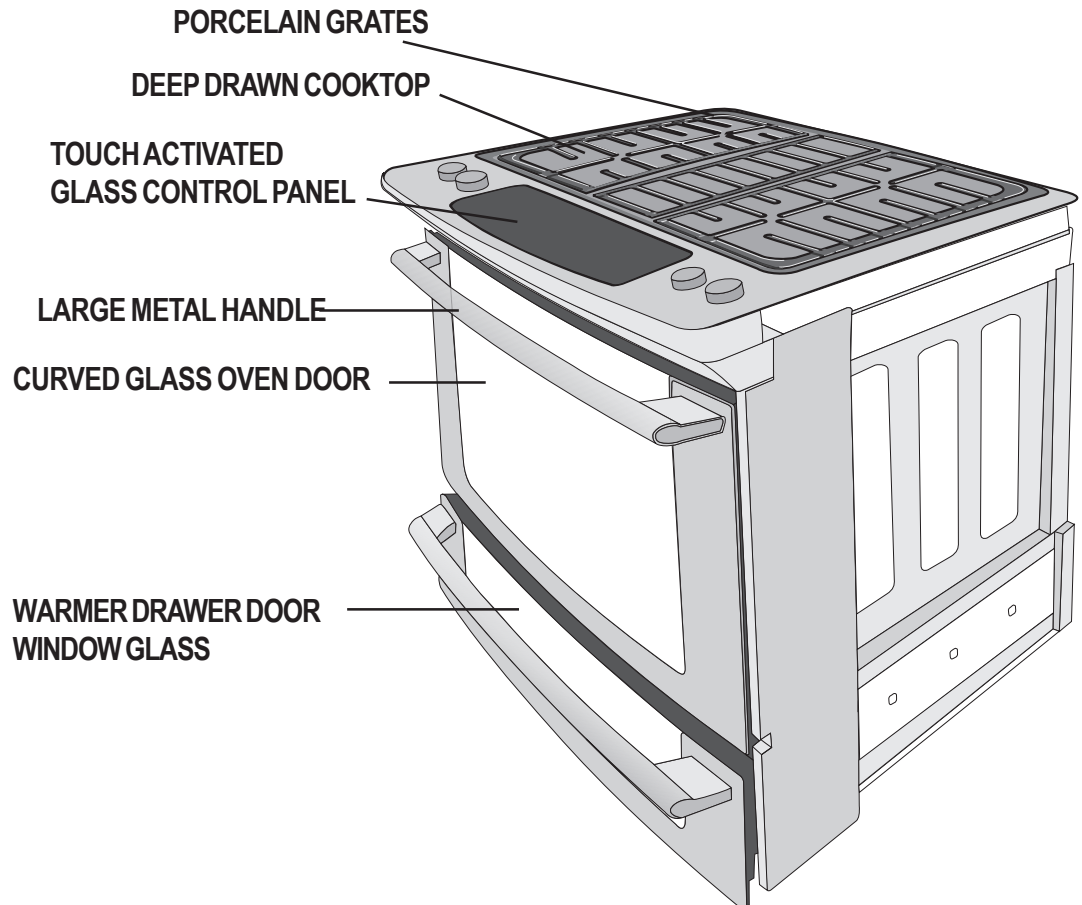
1. **DO NOT** attempt a product repair if you doubt your ability to complete it in a safe and satisfactory manner.
2. Before servicing or moving an appliance:
 - Remove power cord from electrical outlet, trip circuit breaker to the **OFF** position, or remove fuse.
 - Turn off gas supply
 - Turn off water supply
3. Never interfere with the proper operation of any safety device.
4. **Use The Correct Replacement Parts Cataloged For This Appliance. Substitutions May Defeat Compliance With Safety Standards Set For Home Appliances.**
5. **GROUNDING:** The standard color code for safety ground wires is **GREEN**, or **GREEN** with **YELLOW STRIPES**. **DO NOT** use ground leads as current carrying conductors. It is **EXTREMELY** important that the service technician reestablish all safety grounds prior to completion of service. Failure to do so will create a hazard.
6. Prior to returning the product to service, ensure that:
 - All electrical connections are correct and secure.
 - All electrical leads are properly dressed and secured away from sharp edges, high-temperature components, and moving parts
 - All non-insulated electrical terminals, connectors, heaters, etc. are adequately spaced away from all metal parts and panels
 - All safety grounds (both internal and external) are correctly and securely connected
 - All panels are properly and securely reassembled



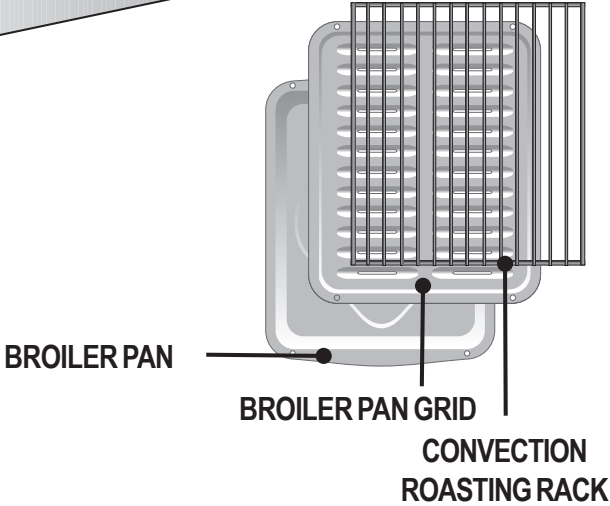
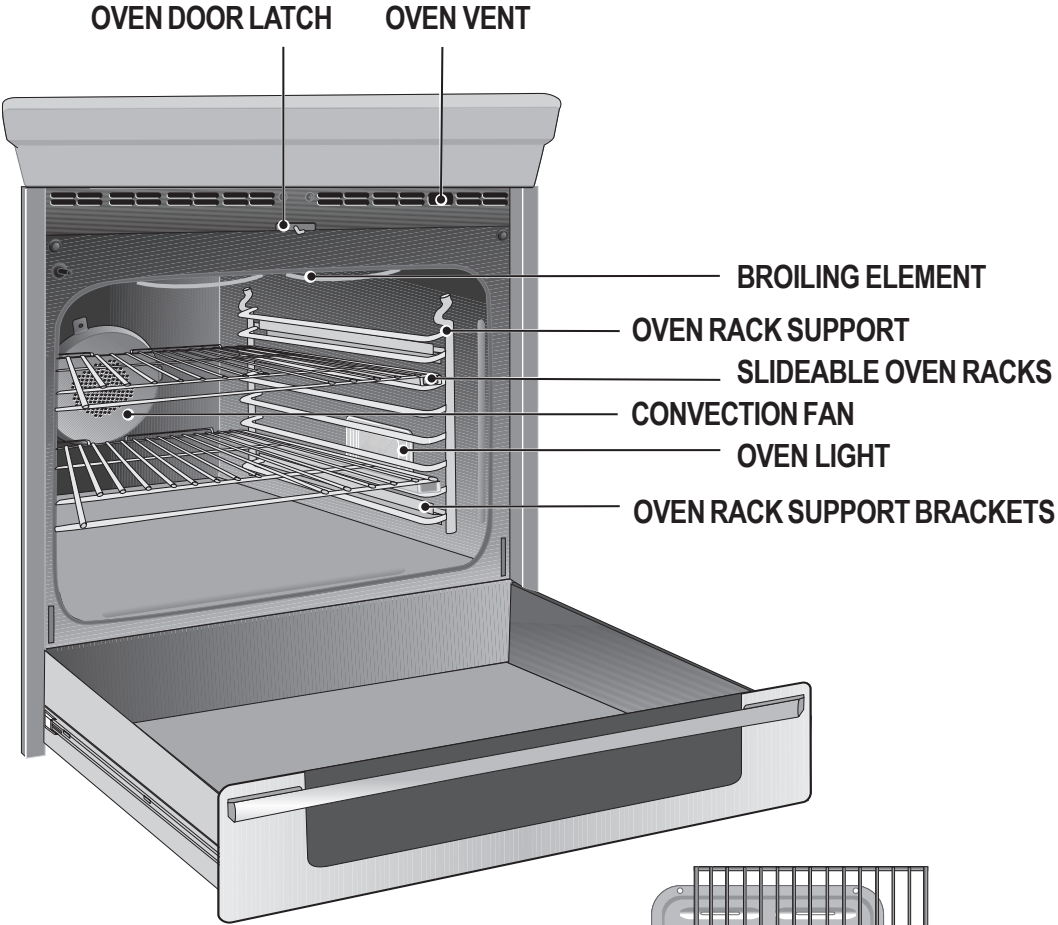
WARNING

This service manual is intended for use by persons having electrical and mechanical training and a level of knowledge of these subjects generally considered acceptable in the appliance repair trade. Electrolux Home Products cannot be responsible, nor assume any liability, for injury or damage of any kind arising from the use of this manual.

2 Product Features

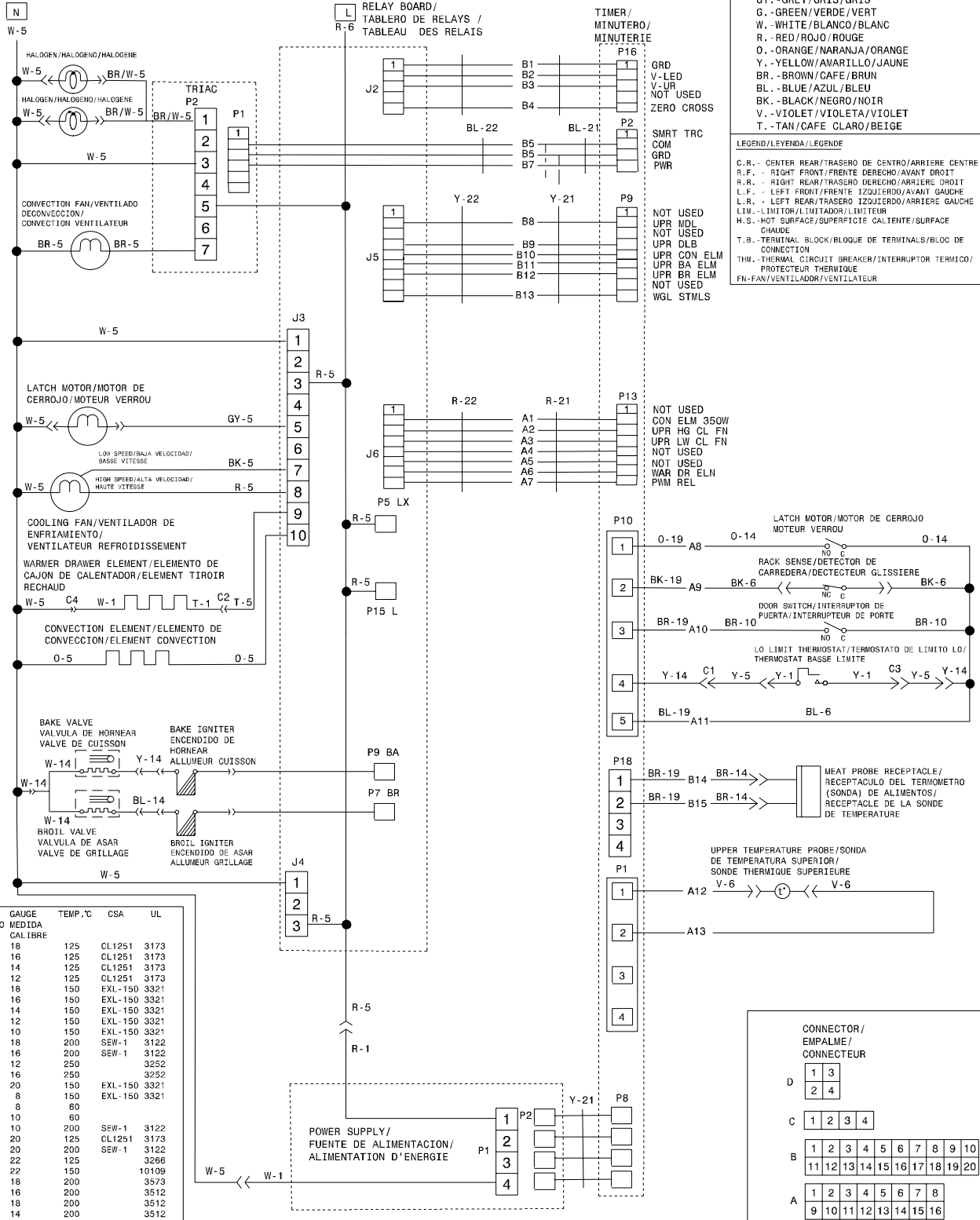


Product Features **3**



4 Wiring Diagram

OVEN CIRCUIT // CIRCUITO DE HORNO // CIRCUIT DU FOUR

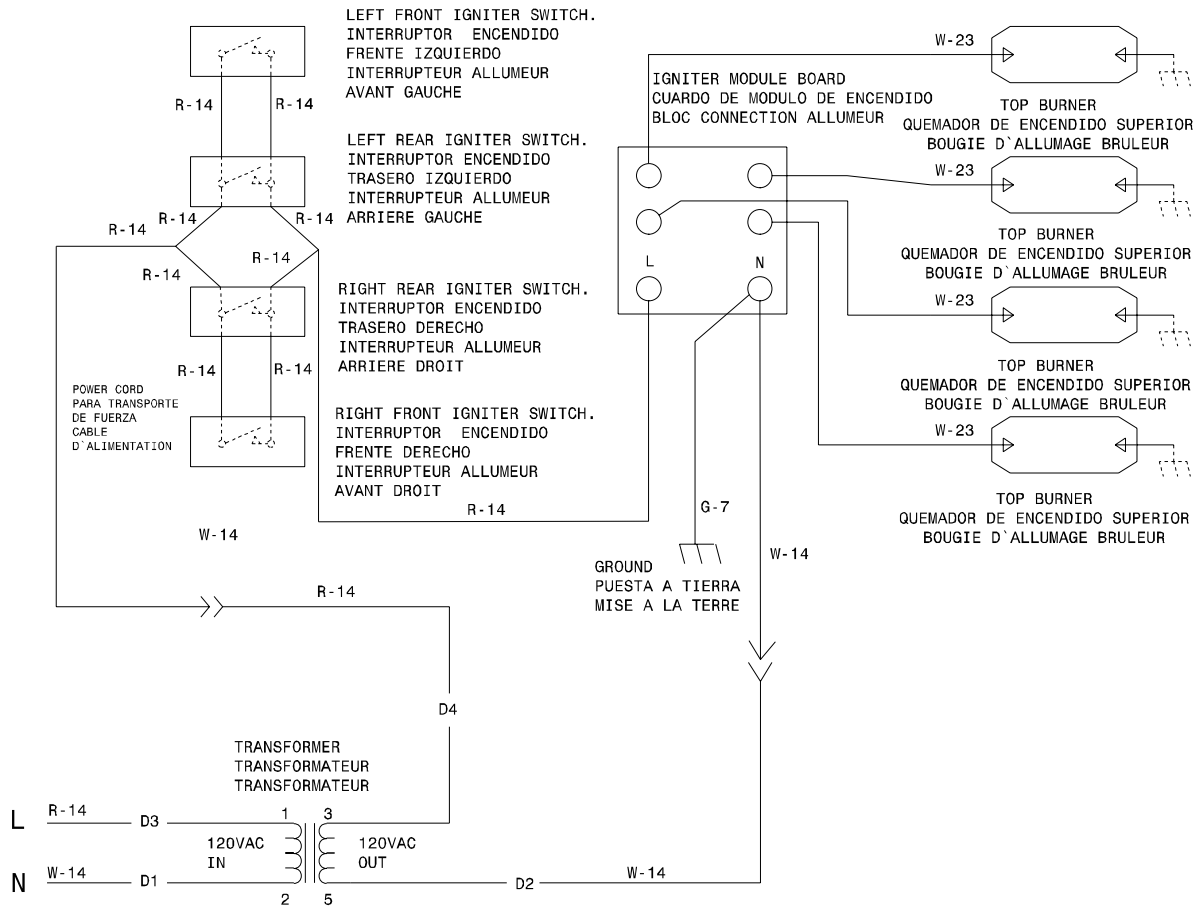


CAUTION: DISCONNECT POWER BEFORE SERVICING UNIT.
ATENCIÓN: CORTAR LA CORRIENTE ANTES DE REALIZAR EL MANTENIMIENTO DEL ELECTRODOMESTICO.
ATTENTION: COUPEZ L'ALIMENTATION AVANT D'EFFECTUER LA REPARATION.

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PAGE: 1 / 2

Wiring Diagram 5

COOKTOP CIRCUIT // CIRCUITO DE PLANCHA DE COCINAR // CIRCUIT TABLE CUISSON



CAUTION: DISCONNECT POWER BEFORE SERVICING UNIT.
 ATENCIÓN: CORTAR LA CORRIENTE ANTES DE REALIZAR EL MANTENIMIENTO DEL ELECTRODOMESTICO.
 ATTENTION: COUPEZ L'ALIMENTATION AVANT D'EFFECTUER LA REPARATION.

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 PAGE: 2 / 2

6 Section A - Installation Instructions

INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER.
 IMPORTANT: SAVE FOR LOCAL ELECTRICAL INSPECTOR'S USE.
 READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.



Refer to your serial plate for applicable agency certification

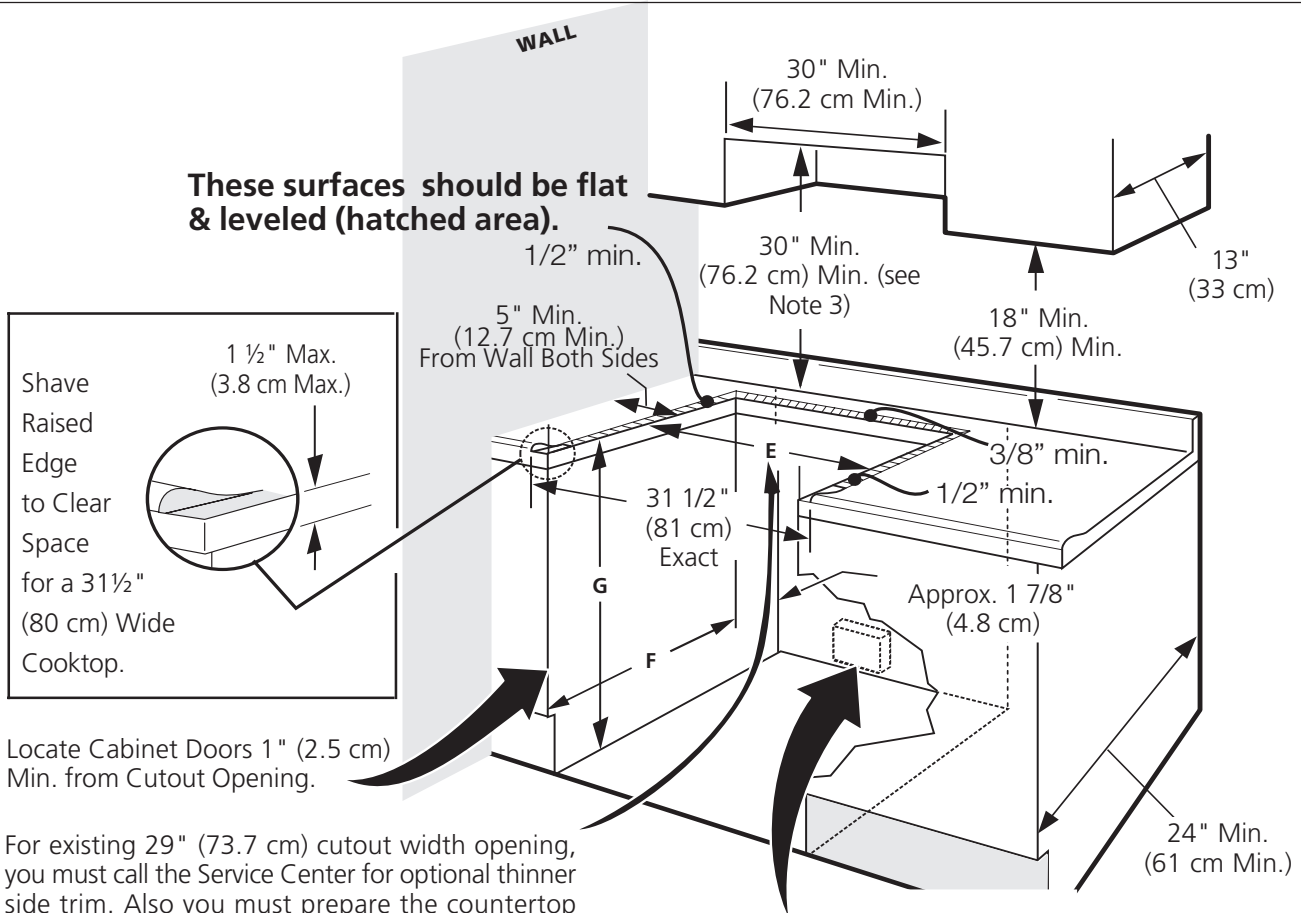
⚠️ WARNING If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

FOR YOUR SAFETY:

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS:**
 - Do not try to light any appliance.
 - Do not touch any electrical switch; do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

Appliances Installed in the state of Massachusetts:

This Appliance can only be installed in the state of Massachusetts by a Massachusetts licensed plumber or gasfitter. This appliance must be installed with a three (3) foot / 36 in. long flexible gas connector. A "T" handle type manual gas valve must be installed in the gas supply line to this appliance.



Locate Cabinet Doors 1" (2.5 cm) Min. from Cutout Opening.

For existing 29" (73.7 cm) cutout width opening, you must call the Service Center for optional thinner side trim. Also you must prepare the countertop edge as shown in the "Countertop Preparation" section (see page 4).

Grounded Junction Box or Wall Outlet Should Be Located 8" to 17" (20.3 cm to 43.2 cm) From Right Cabinet and 2" to 4" (5.1 cm to 10.2 cm) From Floor.

A. HEIGHT	B. WIDTH	C. COOKTOP WIDTH	D. DEPTH TO FRONT OF RANGE	E. CUTOUT WIDTH *** (Countertop and Cabinet)	F. CUTOUT DEPTH	G. HEIGHT OF COUNTERTOP
35 5/8" (90.5 cm) - 36 5/8" (93cm)	30" (76,2 cm)	31 1/2" (80 cm)	28 5/16" (71,9 cm)	30±1/16" (76,2±0,15 cm)	21 3/4" (55,2 cm) Min. 22 1/8" (56,2 cm) Max 24" (61 cm) Min. with backguard	36 5/8" (93 cm) Max. 35 5/8" (90.5 cm) Min.

Section A - Installation Instructions 7

NOTE:

1. Do not pinch the power supply cord or the flexible gas conduit between the range and the wall.
2. Do not seal the range to the side cabinets.
3. 24" (61 cm) minimum clearance between the cooktop and the bottom of the cabinet when the bottom of wood or metal cabinet is protected by not less than ¼" (0.64 cm) flame retardant millboard covered with not less than No. 28 MSG sheet metal, 0.015" (0.4 mm) stainless steel, 0.024" (0.6 mm) aluminum, or 0.020" (0.5 mm) copper.
30" (76.2 cm) minimum clearance when (see note 5) the cabinet is unprotected.
4. For cutouts below 22 7/8" (58.1 cm), appliance will slightly show out of the cabinet.
5. Allow at least 19 ¼" (48.9 cm) clearance for door depth when it is open.

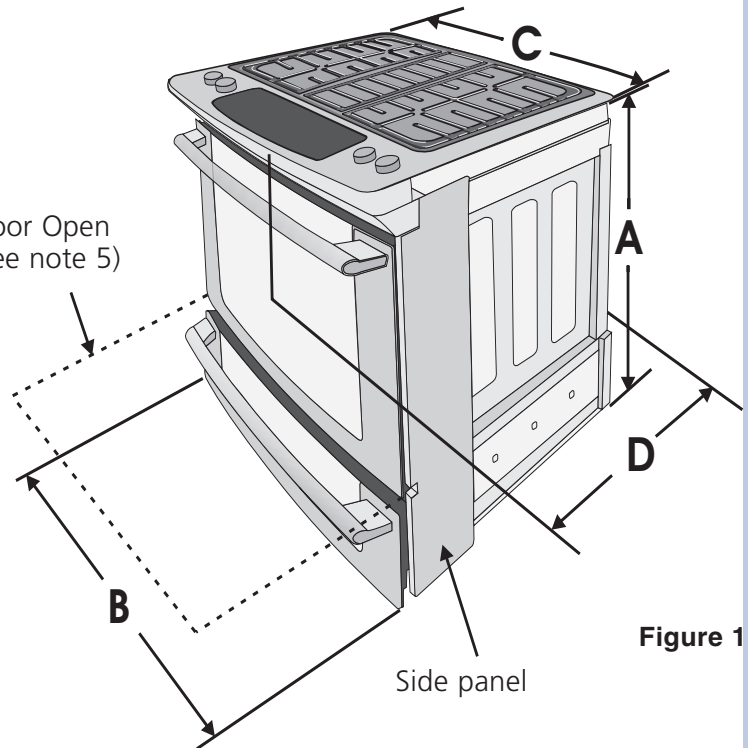
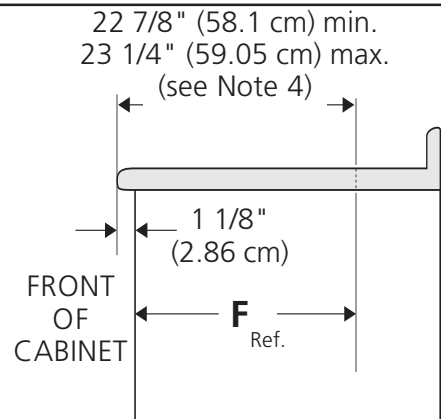
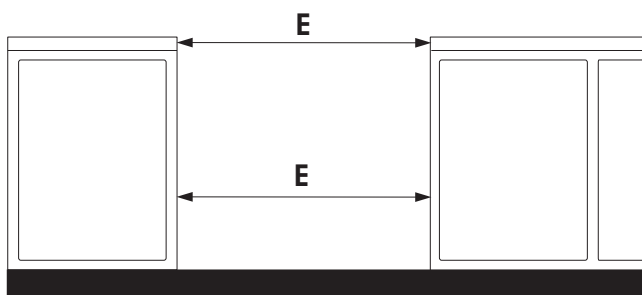


Figure 1

***IMPORTANT:** To avoid cooktop breakage for cutout width (E dimension) of more than 30¹/₁₆" (76.4 cm), make sure the appliance is centered in the counter opening while pushing into it. Raise leveling legs at maximum position, insert the appliance in the counter and then level. Make sure the unit is supported by the leveling legs not by the cooktop itself.

IMPORTANT: Cabinet and countertop width should match the cutout width.



A. HEIGHT	B. WIDTH	C. COOKTOP WIDTH	D. DEPTH TO FRONT OF RANGE	E. CUTOUT WIDTH *** (Countertop and Cabinet)	F. CUTOUT DEPTH	G. HEIGHT OF COUNTERTOP
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8 Section A - Installation Instructions

Important Notes to the Installer

1. Read all instructions contained in these installation instructions before installing range.
2. Remove all packing material from the oven compartments before connecting the gas and electrical supply to the range.
3. Observe all governing codes and ordinances.
4. Be sure to leave these instructions with the consumer.
5. Note: For operation at 2000 ft. elevations above sea level, appliance rating shall be reduced by 4 percent for each additional 1000 ft.

Important Note to the Consumer

Keep these instructions with your Use & Care Guide for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Installation of this range must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1/NFPA .54-latest edition.

This range has been design certified by CSA International. As with any appliance using gas and generating heat, there are certain safety precautions you should follow. You will find them in the Use and Care Guide, read it carefully.

- **Be sure your range is installed and grounded properly by a qualified installer or service technician.**
- **This range must be electrically grounded in accordance with local codes or, in their absence, with the National Electrical Code ANSI/NFPA No. 70—latest edition.** See Grounding Instructions.
- **Before installing the range in an area covered with linoleum or any other synthetic floor covering,**

make sure the floor covering can withstand heat at least 90°F above room temperature without shrinking, warping or discoloring. Do not install the range over carpeting unless you place an insulating pad or sheet of ¼" (10,16 cm) thick plywood between the range and carpeting.

- **Make sure the wall coverings around the range can withstand the heat generated by the range.**
- **Do not obstruct the flow of combustion air at the oven vent nor around the base or beneath the lower front panel of the range.** Avoid touching the vent openings or nearby surfaces as they may become hot while the oven is in operation. This range requires fresh air for proper burner combustion.



⚠ WARNING Never leave children alone or unattended in the area where an appliance is in use. As children grow, teach them the proper, safe use of all appliances. Never leave the oven door open when the range is unattended.

⚠ WARNING Stepping, leaning or sitting on the doors or drawers of this range can result in serious injuries and can also cause damage to the range.

- **Do not store items of interest to children in the cabinets above the range.** Children could be seriously burned climbing on the range to reach items.
- **To eliminate the need to reach over the surface burners, cabinet storage space above the burners should be avoided.**
- **Adjust surface burner flame size so it does not extend beyond the edge of the cooking utensil.** Excessive flame is hazardous.
- **Do not use the oven as a storage space.** This creates a potentially hazardous situation.
- **Never use your range for warming or heating the room.** Prolonged use of the range without adequate ventilation can be dangerous.
- **Do not store or use gasoline or other flammable vapors and liquids near this or any other appliance.** Explosions or fires could result.
- In the event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head and slowly turn the Surface Control knob to LITE. Use caution when lighting surface burners manually.
- **Reset all controls to the "off" position after using a programmable timing operation.**

FOR MODELS WITH SELF-CLEAN FEATURE:

- **Remove oven racks, broiler pan, food and other utensils before self-cleaning the oven.** Wipe up excess spillage. Follow the precleaning instructions in the Use and Care Guide.
- **Unlike the standard gas range, THIS COOKTOP IS NOT REMOVABLE.** Do not attempt to remove the cooktop.

	⚠ WARNING	⚠ WARNING To reduce the risk of tipping of the range, the range must be secured by properly installed anti-tip bracket provided with the range. To check if the bracket is installed properly, grasp the top rear edge of the range and carefully tilt it forward to make sure the range is anchored.
	<ul style="list-style-type: none">• All ranges can tip.• Injury to persons could result.• Install anti-tip device packed with range.	
		

1. Cabinet Construction

⚠ CAUTION To eliminate the risk of cabinet burns and fire, do not have cabinet storage space above the range. If there is cabinet storage space above range, reduce risk by installing a range hood that projects horizontally a minimum of 5" (12.7 cm) beyond the bottom of the cabinet.

Countertop Preparation

- The cooktop sides of the range fit over the cutout edge of your countertop.
- If you have a **square finish (flat) countertop**, no countertop preparation is required. Cooktop sides lay directly on edge of countertop.
- Formed front-edged countertops** must have molded edge shaved flat $\frac{3}{4}$ " (1.9 cm) from each front corner of opening (Figure 2).
- Tile countertops** may need trim cut back $\frac{3}{4}$ " (1.9 cm) from each front corner and/or rounded edge flattened (Figure 2).

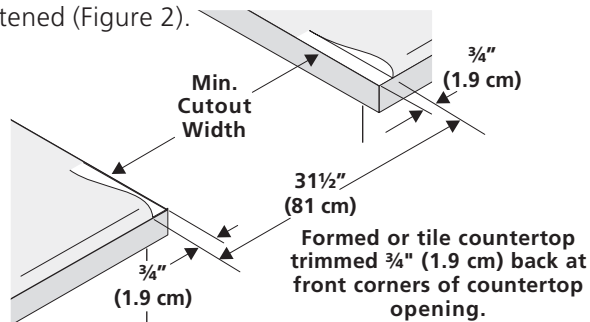


Figure 2

- If the existing cutout width is greater than **30-1/16" (76,4 cm)**, reduce the $\frac{3}{4}$ " (1.9 cm) dimension.
- Countertop must be level.** Place a level on the countertop, first side to side, then front to back. If the countertop is not level, the range will not be level. The oven must be level for satisfactory baking results. Cooktop sides of range fit over edges of countertop opening.

- For existing cutout width of **29" (73.7 cm)** (Figure 3):

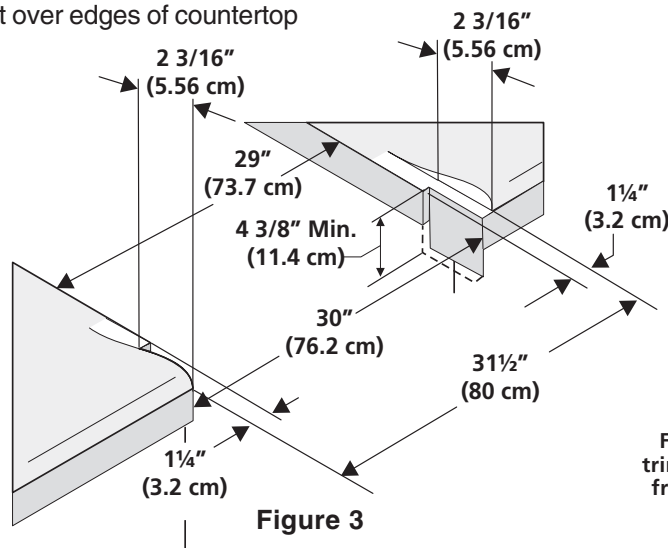
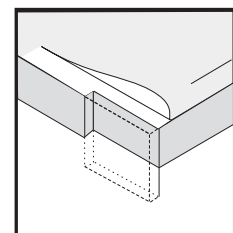


Figure 3

You must also clear **2 3/16" (5.56 cm)** of material from front of countertop.



Formed or tile countertop trimmed **1 1/4" (3.2 cm)** back at front corners of countertop opening.

2. Provide an adequate Gas Supply

When shipped from the factory, this unit is designed to operate on 4" (10,16 cm) water column (1.0 kPa) Natural gas manifold pressure. A convertible pressure regulator is connected to the range manifold and **MUST** be connected in series with the gas supply line. If LP/Propane conversion kit has been used, follow instructions provided with the kit for converting the pressure regulator to LP/Propane use.

Care must be taken during installation of range not to obstruct the flow of combustion and ventilation air.

For proper operation, the maximum inlet pressure to the regulator should be no more than 14" (35,56 cm) of water column pressure (3.5 kPa). The inlet pressure to the regulator must be at least 1" (.25 kPa) greater than the regulator manifold pressure setting. Examples: If regulator is set for natural gas 4" (10,16 cm) manifold pressure, inlet pressure must be at least 5" (12.60 cm); if regulator has been converted for LP/Propane gas 10" (25,4 cm) manifold pressure, inlet pressure must be at least 11" (27,9 cm).

Leak testing of the appliance shall be conducted according to the instructions in step 4.

The gas supply line should be $\frac{1}{2}$ " or $\frac{3}{4}$ " I.D. (Interior Diameter)

3. Seal the openings

Seal any openings in the wall behind the range and in the floor under the range after gas supply line is installed.

10 Section A - Installation Instructions

4. Connect the range to the gas supply

Important: Remove all packing material and literature from range before connecting gas and electrical supply.

To prevent leaks, put pipe joint sealant on all external pipe threads.

Your regulator is in location shown below.

CAUTION Do not allow regulator to rotate on pipe when tightening fittings.

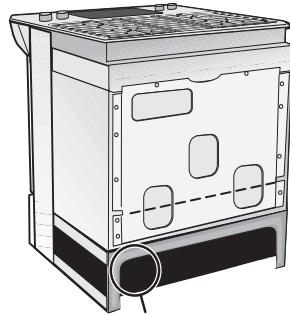


Figure 4

PRESSURE REGULATOR LOCATION

Connection to Pressure Regulator

The regulator is already installed on the appliance.

WARNING Do not make the connection too tight. The regulator is die cast. Overtightening may crack the regulator resulting in a gas leak and possible fire or explosion.

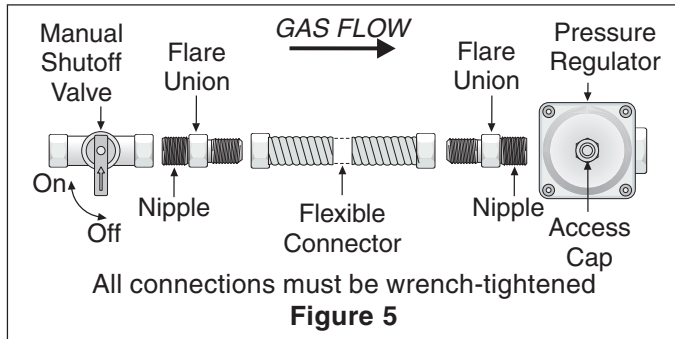


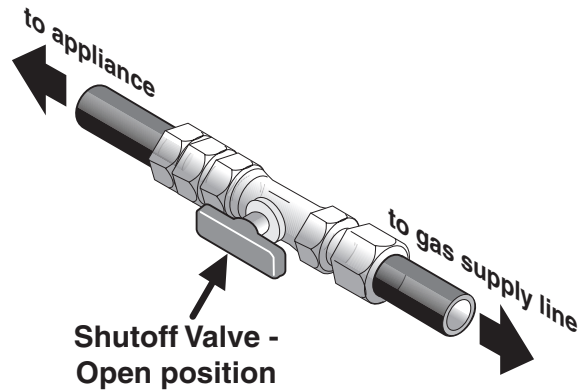
Figure 5

Assemble the flexible connector from the gas supply pipe to the pressure regulator in the following order:

1. manual shutoff valve (not included)
2. 1/2" nipple (not included)
3. 1/2" flare union adapter (not included)
4. flexible connector (not included)
5. 1/2" flare union adapter (not included)
6. 1/2" nipple (not included)
7. pressure regulator (included)

Use pipe-joint compound made for use with Natural and LP/Propane gas to seal all gas connections. If flexible connectors are used, be certain connectors are not kinked.

The supply line must be equipped with an approved manual shutoff valve. This valve should be located in the same room as the range and should be in a location that



Shutoff Valve - Open position

Figure 6

allows ease of opening and closing. Do not block access to the shutoff valve. The valve is for turning on or shutting off gas to the appliance.

Once regulator is in place, open the shutoff valve in the gas supply line. Wait a few minutes for gas to move through the gas line.

Check for leaks. After connecting the range to the gas supply, check the system for leaks with a manometer. If a manometer is not available, turn on the gas supply and use a liquid leak detector (or soap and water) at all joints and connections to check for leaks.

WARNING Do not use a flame to check for leaks from gas connections. Checking for leaks with a flame may result in a fire or explosion.

Tighten all connections as necessary to prevent gas leakage in the range or supply line.

Isolate the range from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5 kPa or 14" water column).

5. LP/Propane Gas Conversion

This appliance can be used with Natural gas or LP/Propane gas. It is shipped from the factory for use with natural gas.

If you wish to convert your range for use with LP/Propane gas, use the supplied fixed orifices located in a bag containing the literature marked "FOR LP/PROPANE GAS CONVERSION." Follow the instructions packaged with the orifices for surface, oven and broil burners conversion.

The conversion must be performed by a qualified service technician in accordance with the manufacturer's instructions and all local codes and requirements. Failure to follow these instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

⚠ WARNING Failure to make the appropriate conversion can result in serious personal injury and property damage.

6. Electrical Requirements

120 volt, 60 Hertz, properly grounded dedicated circuit protected by a 15 amp circuit breaker or time delay fuse.

Note: Not recommended to be installed with a Ground Fault Interrupt (GFI).

Do not use an extension cord with this range.

Grounding Instructions

IMPORTANT Please read carefully.

For personal safety, this appliance must be properly grounded.

The power cord of this appliance is equipped with a 3-prong (grounding) plug which mates with a standard 3-prong grounding wall receptacle (see Figure 7) to minimize the possibility of electric shock hazard from the appliance.

The wall receptacle and circuit should be checked by a qualified electrician to make sure the receptacle is properly grounded.

Where a standard 2-prong wall receptacle is installed, it is the personal responsibility and obligation of the consumer to have it replaced by a properly grounded 3-prong wall receptacle.

Do not, under any circumstances, cut or remove the third (ground) prong from the power cord.

⚠ WARNING Disconnect electrical supply cord from wall receptacle before servicing cooktop.

Preferred Method

Grounding type wall receptacle

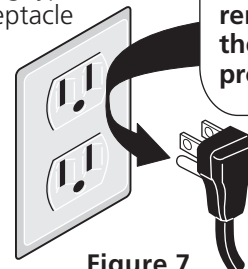


Figure 7

Do not, under any circumstances, cut, remove, or bypass the grounding prong.

Power supply cord with 3-prong grounding plug.

7. Moving the Appliance for Servicing and Cleaning

Turn off the range line fuse or circuit breakers at the main power source, and turn off the manual gas shut-off valve. Make sure the range is cold. Remove the service drawer (warmer drawer on some models) and open the oven door. Lift the range at the front and slide it out of the cut-out opening without creating undue strain on the flexible gas conduit. Make sure not to pinch the flexible gas conduit at the back of the range when replacing the unit into the cut-out opening. Replace the drawer, close the door and switch on the electrical power and gas to the flame size. Turn

12 Section A - Installation Instructions

8. Range Installation

Important Note: Door removal is not a requirement for installation of the range, but is an added convenience. Refer to the Use and Care Guide for oven door removal instructions.



Standard Installation

1 The range cooktop overlaps the countertop at the sides and the range rests on the floor. The cooktop is 31 1/2" (80 cm) wide.

2 Install base cabinets 30" (76.2 cm) apart. Make sure they are plumb and level before attaching cooktop. Shave raised countertop edge to clear 31 1/2" (80 cm) wide range top rim.

3 Install cabinet doors 32" (81.3 cm) min. apart so as not to interfere with range door opening.

4 Cutout countertop exactly as shown on page 1.

5 Make sure the four leveling legs (front and rear) are setup higher than the height of the cabinet (shown on page 2).

CAUTION Install the anti-tip bracket at this point before placing the range at its final position. Follow the installation instructions on page 11 or on the anti-tip bracket template supplied with the range.

7 To provide an optimum installation, the top surface of the countertop must be level and flat (lie on the same plane) around the 3 sides that are adjacent to range cooktop. Proper adjustments to make the top flat should be made or gaps between the countertop and the range cooktop may occur.

CAUTION To reduce the risk of damaging your appliance, do not handle or manipulate it by the ceramic glass. Manipulate with care.

9 Position range in front of the cabinet opening.

10 Make sure that the glass which overhangs the countertop clears the countertop. If necessary, raise the unit by lowering the leveling legs.

11 **Level the range** (see section 9). The floor where the range is to be installed must be level. Follow the instructions under "Leveling the Range".

12 Slide the range into the cutout opening.

IMPORTANT If Accessories Needed :

Installation For 29" Existing Cutout Wide Opening

1. You must replace the actual side trims by new and smaller side trims. These new side trims can be ordered through a Service Center.
2. Follow instructions supplied with your new side trims to replace the actual side trims with the new ones.
3. Check if the countertop and cabinet opening are prepared for 29" cutout wide opening in "**Countertop Preparation**" section (see page 4).
4. Install range as in the "**Installation without side panels**" section.

Installation With Backguard

The cutout depth of (21 3/4" (55.2 cm) Min., 22 1/8" (56.2 cm) Max.) needs to be increased to 24" (61 cm) when installing a backguard.

Installation With End Panel

A End Panel kit can be ordered through a Service Center.

Installation With Side Panels

A Side Panels kit can be ordered through a Service Center.

Install cabinet doors 32" (81.3 cm) min. apart so as not to interfere with range door opening.

9. Leveling the Range

Models Equipped with Leveling Device
Level the range after installation in the cutout opening.

1. Open the range drawer. The leveling screws control the height of the rear leg.
2. Adjust the appliance legs as follows until the underside of the cooktop surface is sitting level on the countertop (Figure 8).
 - a. To adjust the front legs, use a wrench on the leg base and turn clockwise to lower or counterclockwise to raise.
 - b. To adjust the rear legs, use a ratchet or a nutdriver and turn the leveling screws counterclockwise to lower or clockwise to raise.
3. Check if the range is level by installing an oven rack in the center of the oven and placing a level on the rack (Figure 9).
4. Take 2 readings with the level placed diagonally in one direction and then the other. Level the range, if necessary, by adjusting the leveling legs.
5. If the range cannot be level, contact a carpenter to correct sagging or sloping floor.

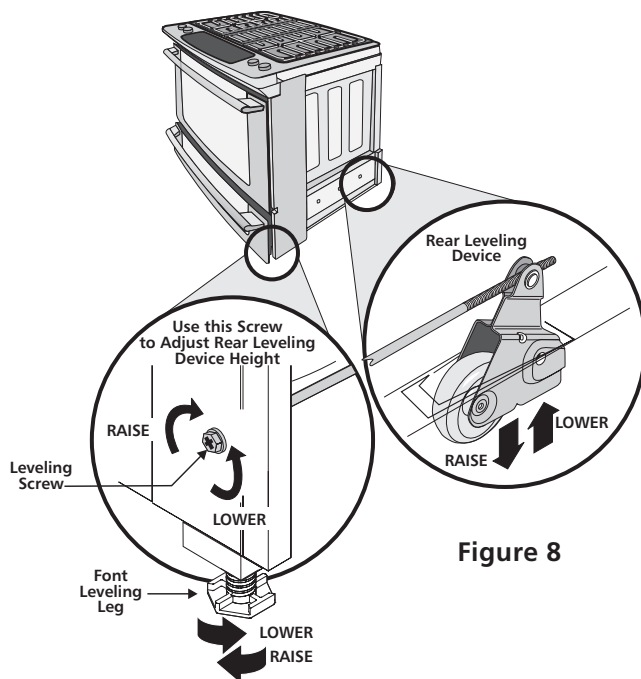


Figure 8

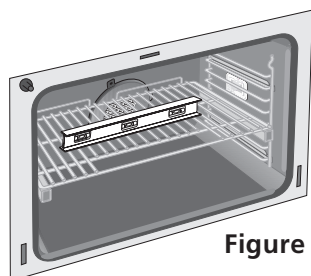


Figure 9

10. Check Operation

Refer to the Use and Care Guide packaged with the range for operating instructions and for care and cleaning of your range.

Do not touch the elements or burners. They may be hot enough to cause burns.

Remove all packaging from the oven before testing.

1. Install Burner Caps and Triple burner head

This cooktop is equipped with sealed burners.

- A. Unpack the burner grates.
- B. **Regular Burners:** Burner heads and burner caps are already on the surface. Remove all tapes from burner caps and verify if they are correctly placed on the burner heads (see Figure 10).
- C. **Triple Burner (if equipped):** Remove all tapes

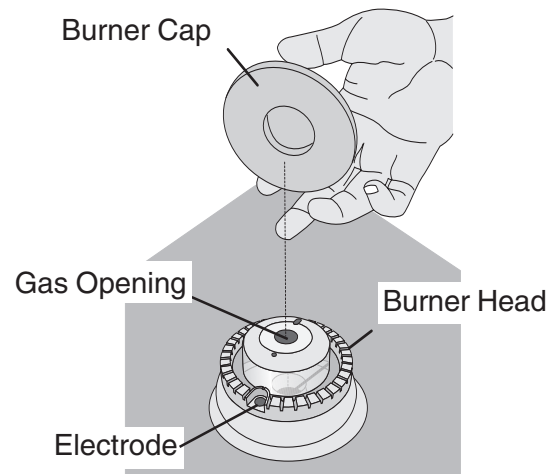


Figure 10

from burner cap. Remove the burner cap and head. Remove and discard the packaging material. Replace head and cap on the triple burner. **Be careful not to damage the electrode while placing the head over the orifice.** Make sure electrode fits correctly into slot in burner head (see Figure 11).

- D. Be sure that all the burner caps and the triple burner head are correctly placed BEFORE using your cooktop.

NOTE: There are no burner adjustments necessary on this cooktop.

2. Turn on Electrical Power and Open Main Shutoff Gas Valve

14 Section A - Installation Instructions

3. Check the Igniters

Operation of electric igniters should be checked after range and supply line connectors have been carefully checked for leaks and range has been connected to electric power. To check for proper lighting:

1. Push in and turn a surface burner knob to the LITE position. You will hear the igniter sparking.
2. The surface burner should light when gas is available to the top burner. Each burner should light within four (4) seconds in normal operation after air has been purged from supply lines. Visually check that burner has lit.
3. Once the burner lights, the control knob should be rotated out of the LITE position.

There are separate ignition devices for each burner. Try each knob separately until all burner valves have been checked.

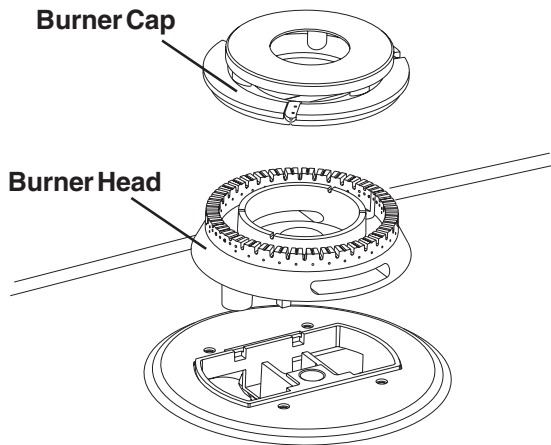


Figure 11

4. Adjust the "low" setting for regular surface burner valves (Figure 12)

CAUTION Be careful when performing this operation.

- a. Push in and turn control to LITE until burner ignites.
- b. **Quickly** turn knob to LOWEST POSITION.
- c. If burner goes out, reset control to OFF.
- d. Remove the surface burner control knob.
- e. Insert a thin-bladed screwdriver into the hollow valve stem and engage the slotted screw inside. Flame size can be increased or decreased with the turn of the screw. Turn counterclockwise to increase flame size. Turn clockwise to decrease flame size. Adjust flame until you can quickly turn knob from LITE to LOWEST POSITION without extinguishing the flame. Flame should be as small as possible without going out.

Note: Air mixture adjustment is not required on surface burners.

5. Adjust the "LOW" Setting of the Dual Burner Surface Valve (Figure 12)

Note: On the dual valve the low setting of each portion should be adjusted individually.

- a. Push in and turn control to LITE until the rear portion of the bridge burner ignites only.
- b. **Quickly** turn knob to LOWEST POSITION.
- c. If burner goes out, reset control to OFF.
- d. Remove the surface burner control knob.
- e. The rear or outer portion of the burner flame size can be increased or decreased with the turn of the screw **A**. Use screw **B** to adjust the flame size of the center portion of the burner. Turn counterclockwise the screw to increase flame size. Turn clockwise the screw to decrease flame size. Adjust flame until you can quickly turn knob from LITE to LOWEST POSITION without extinguishing the flame. Flame should be as small as possible without going out.

Note: Air mixture adjustment is not required on surface burners.

Counterclockwise
Increase Flame

Clockwise
Decrease Flame

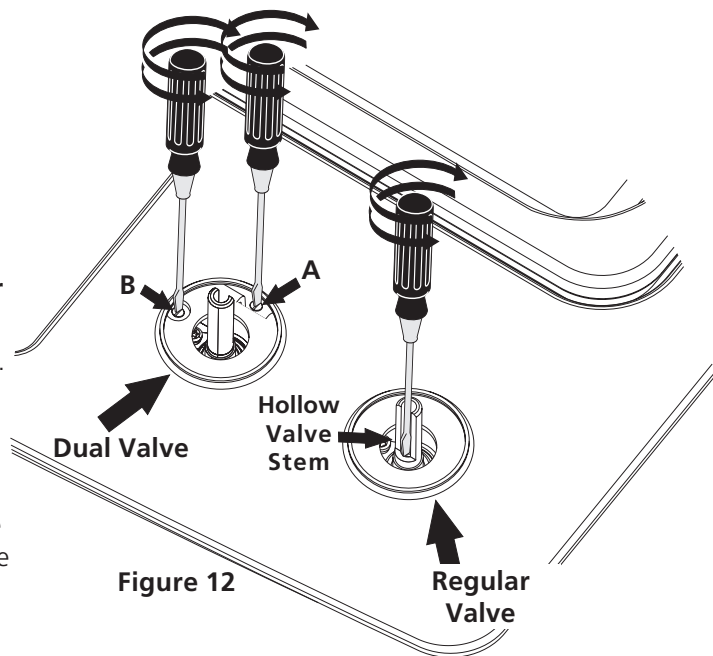
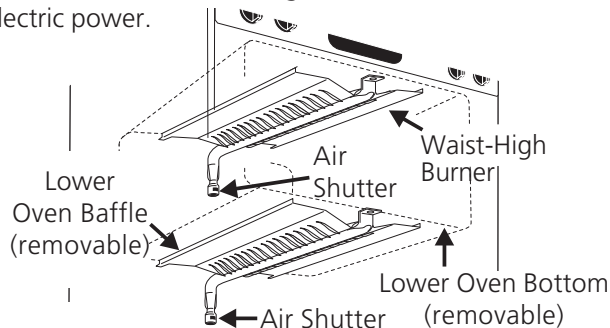


Figure 12

6. Operation of Oven Burners and Oven Adjustments

10.6.1 Electric Ignition Burners

Operation of electric igniters should be checked after range and supply line connectors have been carefully checked for leaks, and range has been connected to electric power.



The oven burner is equipped with an electric control system as well as an electric oven burner igniter. If your model is equipped with a waist-high broil burner igniter, it will also have an electric burner igniter. These control systems require no adjustment. When the oven is set to operate, current will flow to the igniter. It will "glow" similar to a light bulb. When the igniter has reached a temperature sufficient to ignite gas, the electrically controlled oven valve will open and flame will appear at the oven burner. There is a time lapse from 30 to 60 seconds after thermostat is turned ON before the flame appears at the oven burner. When the oven reaches the display setting, the glowing igniter will go off. The burner flame will go "out" in 20 to 30 seconds after igniter goes "OFF". To maintain any given oven temperature, this cycle will continue as long as the display is set to operate.

After removing all packing materials and literature from the oven:

- Set the oven to BAKE at 300°F. See Use & Care Guide for operating instructions.
- Within 60 seconds the oven burner should ignite. Check for proper flame, and allow the burner to cycle once. Reset controls to off.
- If your model is equipped with a high-waist broiler, set oven to broil. See Use & Care Guide for operating instructions.
- Within 60 seconds the broil burner should ignite. Check for proper flame. Reset controls to off.

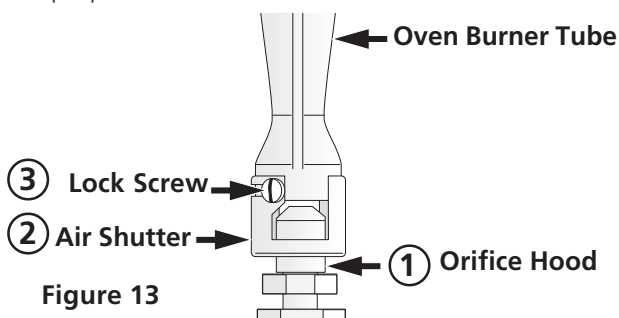


Figure 13

10.6.2 Air Shutter-Oven Burner

The approximate oven burner flame length is 1 inch (distinct inner cone of blue flame).

To determine if the oven burner flame is proper, remove the oven bottom and burner baffle and set the oven to bake at 300°F.

To remove the oven bottom, remove oven hold down screws at rear of oven bottom. Pull up at rear, disengage front of oven bottom from oven front frame, and pull the oven bottom out of the oven. Remove burner baffle so that burner flame can be observed.

If the flame is yellow, increase air shutter opening size (see "2" in Figure 13). If the entire flame is blue, reduce the air shutter opening size.

To adjust frame loosen lock screw (see "3" in Figure 13), reposition air shutter, and tighten lock screw. Replace oven bottom.

10.6.3 Air Shutter-Broil Burner

The approximate flame length of the burner is 1 inch (distinct inner cone of blue flame). To determine if the broil burner flame is proper, set the oven to broil. If flame is yellow, increase air shutter opening size (see "2" in Figure 13). If the entire flame is blue, reduce the air shutter opening size. To adjust, loosen lock screw (see "3" in Figure 13), reposition air shutter, and tighten lock screw.

When All Hookups are Complete

Make sure all controls are left in the OFF position.

Make sure the flow of combustion and ventilation air to the range is unobstructed.

Model and Serial Number Location

The serial plate is located on the oven front frame behind the oven door (some models) or on the drawer side frame (some models).

When ordering parts for or making inquiries about your range, always be sure to include the model and serial numbers and a lot number or letter from the serial plate on your range.

Your serial plate also tells you the rating of the burners, the type of fuel and the pressure the range was adjusted for when it left the factory.

Before You Call for Service

Read the Before You Call Checklist and operating instructions in your Use and Care Guide. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

Refer to your Use & Care Guide for service phone numbers.

16 Section A - Installation Instructions

11. Anti-Tip Brackets Installation Instructions

⚠ WARNING To reduce the risk of tipping of the range, the range must be secured to the floor by properly installed anti-tip bracket and screws packed with the range. These parts are located in the oven. Failure to install the anti-tip bracket will allow the range to tip over if excessive weight is placed on an open door or if a child climbs upon it. Serious injury might result from spilled hot liquids or from the range itself.

Follow the instructions below to install the anti-tip brackets.

If range is ever moved to a different location, the anti-tip brackets must also be moved and installed with the range.

Tools Required:

Adjustable Wrench
Ratchet
Drill & 1/8" (0,32 cm) bit
5/16" (0,8 cm) Nutdriver
Level

The anti-tip bracket attaches to the floor at the back of the range to prevent range from tipping. When fastening bracket to the floor, be sure that screws do not penetrate electrical wiring or plumbing. The screws provided will work in either wood or concrete.

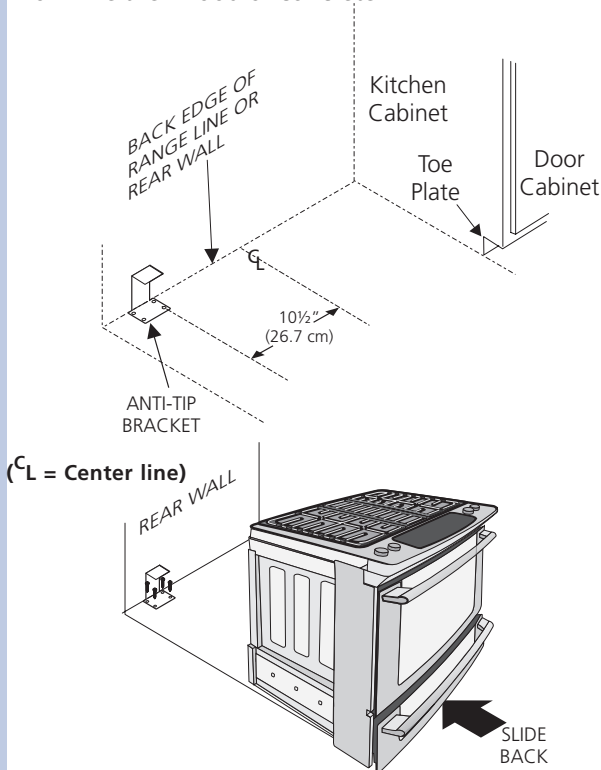


Figure 14

1. Draw a center line (CL) on the floor where the range should be installed. Also draw a line on the floor at the range back position if there is no wall.
2. Unfold paper template and place it flat on the floor with the right rear corner positioned exactly on the intersection of the center and back lines you just drew before. (Use the diagram below to locate brackets if template is not available. (Figure 14))
3. Mark on the floor the location of the 4 mounting holes shown on the template. For easier installation, 3/16" (0,48 cm) diameter pilot holes 1/2" (1,27 cm) deep can be drilled into the floor.
4. Remove template and place bracket on floor. Line up holes in bracket with marks on floor and attach with 4 screws provided. Bracket must be secured to solid floor (Figure 15). If attaching to concrete floor, first drill 3/16" (0,48 cm) dia. pilot holes using masonry drill bit.
5. Be sure the 4 levelling legs are at the highest position they can be.
6. Slide range into place making sure structure of the range is trapped by the anti-tip bracket (Figure 15). Lower the range by adjusting the 4 levelling legs until the underside of the cooktop is sitting level on the countertop. Refer to "Levelling the Range" section.
7. After installation, verify that the anti-tip bracket is engaged by grasping the top rear edge of the range and carefully attempt to tilt it forward to make sure range is properly anchored.

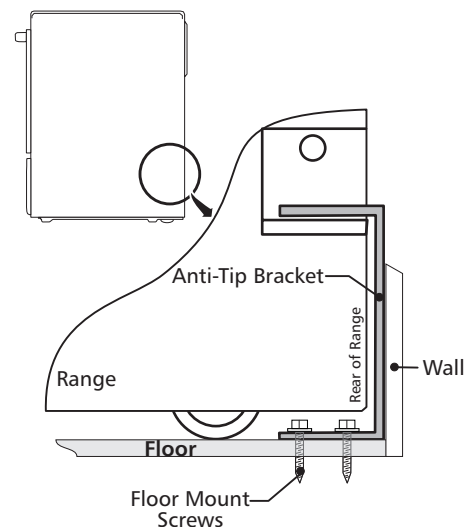


Figure 15

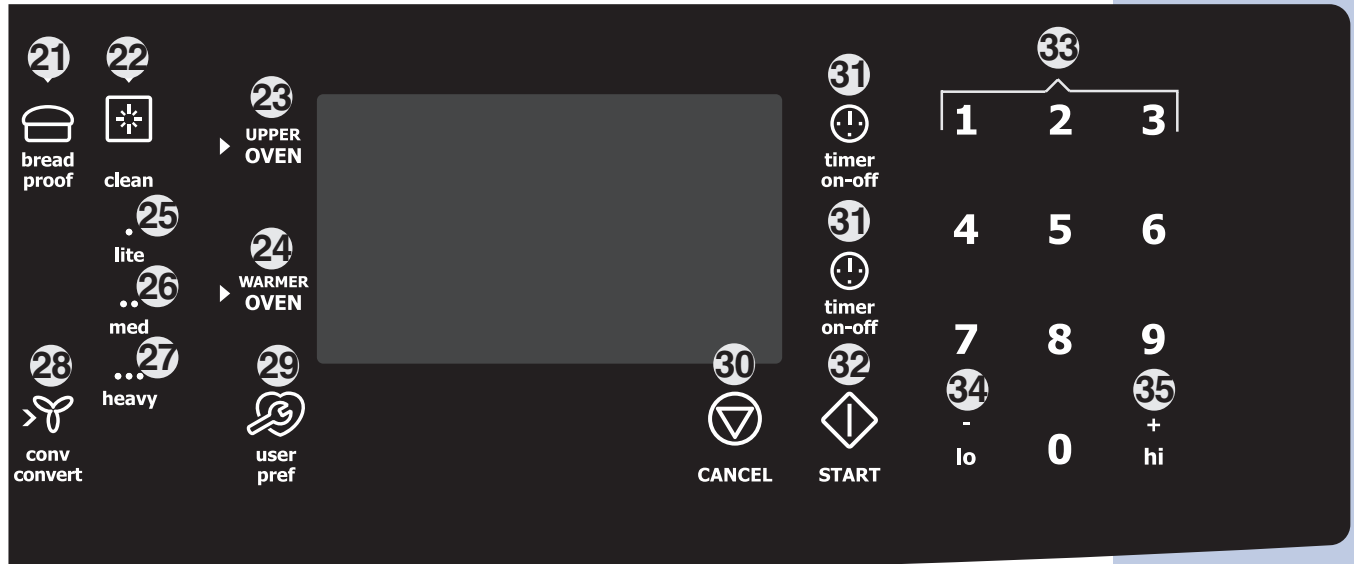
18 Section B - Electronic Controls

OVEN CONTROL PAD FUNCTIONS



- 1 Light Pad-** Used to turn the oven light on and off.
- 2 Bake Pad-** Used to enter the normal baking mode temperature.
- 3 Broil Pad-** Used to select the variable broil mode.
- 4 Convection Bake Pad-** Used to select the convection baking mode.
- 5 Convection Roast Pad-** Used to select the convection roasting mode.
- 6 Keep Warm Pad-** Used to select the keep warm mode.
- 7 Slow Cook Pad-** Used to select the slow cook mode.
- 8 Control Lock Pad-** Used to disable all oven function.
- 9 Perfect Turkey Pad-** Used to select the perfect turkey cooking mode.
- 10 Defrost Pad-** Used to select the defrost mode.
- 11 Dehydrate Pad-** Used to select the dehydrate mode.
- 12 My Favorite 1 Pad-** Used to save or recall the saved favorite 1 cooking mode.
- 13 My Favorite 2 Pad-** Used to save or recall the saved favorite 2 cooking mode.
- 14 My Favorite 3 Pad-** Used to save or recall the saved favorite 3 cooking mode.
- 15 Multi Stage Pad-** Used to enter up to three subsequent modes.
- 16 Cook Options Pad-** Used to light up the cooking options pads.
- 17 Cook Time Pad-** Used to set a cooking duration time.
- 18 End Time Pad-** Used to select the time at which the cooking will end.
- 19 Probe Pad-** Used to activate the meat probe mode.
- 20 Rapid Preheat Pad-** Used to preheat the oven to the desired temperature..

OVEN CONTROL PAD FUNCTIONS (CONTINUED)





- 21 **Bread Proof Pad**- Used to select the bread proof mode.
- 22 **Clean Pad**- Used to select the self-cleaning mode.
- 23 **Upper Oven Pad**- Used to activate the upper oven for cooking operation.
- 24 **Warmer Oven Pad**- Used to activate the warmer oven for warming operation.
- 25 **Lite Pad**- Used to start a 2 hours self-clean cycle.
- 26 **Med Pad**- Used to start a 3 hours self-clean cycle.
- 27 **Heavy Pad**- Used to start a 4 hours self-clean cycle.
- 28 **Conv. Convert Pad**- Used to convert a standard temperature to a convection temperature.
- 29 **User Preference Pad**- Used to bring the user preference menu in the display.
- 30 **Cancel Pad**- Used to cancel any function previously entered except the time of day and minute timer. Push **Cancel pad** to stop cooking.
- 31 **Timer Pads**- Used to set or cancel the minute timer.
- 32 **Start Pad**- Used to start all oven functions.
- 33 **0 Thru 9 Number Pads**- Used to enter temperature and times.
- 34 **- lo Pad**- Used to lower the temperature and times.
- 35 **+ hi Pad**- Used to raise the temperature and times.

SETTING CLOCK AT POWER UP

When the unit is first plugged in, or when the power supply to the range has been interrupted, the timer in the display will flash with "12:00". The clock cannot be set when the oven is on. If an invalid time of day is entered, the control will triple beep to prompt you to re-enter a valid time of day.

To set the clock (example for 1:30):

1. Press **1** **3** **0** pads to set the time of day to 1:30. The pads **hi**⁺ or **lo**⁻ can also be pressed to raise or lower the actual time displayed.
2. Press **START**  to accept the changes or **CANCEL**  to start with a time of 12:00.

CONTROL PANEL DISPLAY MODES

Sleep Mode:

Your control will remain in a sleep mode when not in use. Only the clock will display during this mode. You will need to wake the control to begin any function.



Wake Mode:

To wake the control, touch within the display panel. After 2 minutes without activity the control will beep and go back into sleep mode.

To start a cooking feature you must select either the upper oven or the lower oven. User preferences will be available during this mode as well as timers, oven light and the control lock.

TEMPERATURE VISUAL DISPLAY

Your oven is equipped with a temperature visual display for each oven. When a cooking mode is set, the actual temperature will be shown in the display and will rise as the unit preheat. When the unit has reached its target temperature, a chime will sound to remind you to place the food in the oven. This feature will be active with some cooking modes; bake, convection bake, convection roast and perfect turkey. The cooking modes which does not feature the temperature visual display will be noted in their descriptions.

NOTE: The lowest temperature that can be displayed is 100°F.

OVEN LIGHT

Your appliance includes “theater” style oven lighting feature that gradually lights both the upper and lower oven interiors to full brightness. The upper oven is equipped with 2 halogen lights. The oven lights will turn on automatically when the oven door is opened. The oven light may be turned on when the door is closed by using the oven light pad located on the control panel. The oven light key will toggle the lights in the oven at the same time at full intensity.

To toggle the Oven Lights ON and OFF:

1. Press **OVEN LIGHT** .



CONTROL LOCK

The Control Lock feature automatically locks the upper oven door and the control panel. The Control Lock is only allowed when the oven is turned OFF (not active). **DOOR LOCK** will flash in the display for 20 seconds or until the door has finished locking. Once the door has been locked, **Loc** message will appear in the upper display. Do not attempt to open the oven door while **DOOR LOCK** is flashing.

To toggle the Control Lock ON and OFF:





1. Keep **CONTROL LOCK**  pressed for 3 seconds.



SETTING THE KITCHEN TIMER

This unit is equipped with 2 Kitchen Timers which serves as extra timers in the kitchen that will beep when the set time has run out. It does not start or stop cooking. The Timer feature can be used during any of the other oven control functions and cooking modes.

To set the Timer (example for 5 minutes):

1. Press **TIMER** . "00:00" will appear in the display.
2. Press **5** pad to set the timer to 5 minutes. The pads $^{+}$ _{hi} or $^{-}$ _{lo} can also be pressed to raise or lower the actual time displayed.
3. Press again **TIMER**  to accept and start the countdown.
4. When the set time has run out, "00:00" will be displayed and the **TIMER**  pad will flash. The clock will sound a chime that will be repeated at regular intervals until the **TIMER**  pad is pressed.



To cancel the Timer before the set time has run out:

Press **TIMER** . The display will return to the time of day.

22 Section B - Electronic Controls

BAKING

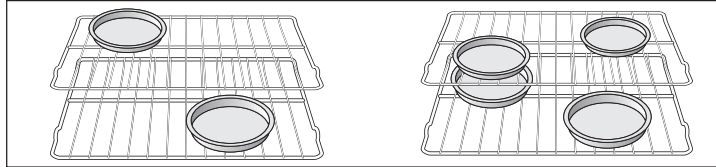


This mode is best used for your standard recipes. The hidden bake element is used to heat the air and maintain temperature. The temperature probe can be used in this cooking mode. The oven can be programmed to bake at any temperature from 170°F to 550°F with a default temperature of 350°F.




Baking Tips:

- Always preheat your oven before using the bake mode.
- During preheat, the 3 elements and the convection fan are used in cycle to quickly heat the oven.
- Use only one rack and center the pans as much as possible.
- If using two racks, place the oven racks in positions 2 and 6.
- Allow 2" to 4" (5,1 to 10,2cm) around the utensil(s) for proper air circulation.
- Be sure the pans do not touch each other, the door, sides or back of the oven.


If using multiple pans or racks, stagger as shown.



To set a Bake Temperature of 350°F:

1. Arrange interior oven racks.
2. Select oven by pressing **UPPER OVEN** UPPER OVEN.
3. Press **BAKE** .
4. Press **START** . The oven display shows **PRE-HEATING**.
5. Place food in the oven when the chime signals and temperature display shows that the oven has reached the set target temperature and the **PRE-HEATING** message disappears.
6. The Temperature Probe, Cook Time, Timer, End Time and Rapid Preheat features can be set to control your cooking time (read their sections for directions).
7. Remove food. Always use oven mitts when removing hot pans from the oven.
8. Press **CANCEL**  to stop or cancel the Bake feature at any time.

To change to a Bake Temperature of 425°F:

1. Select the active oven by pressing **UPPER OVEN** UPPER OVEN.
2. Press the **HI** ⁺_{hi} or **LO** ⁻_{lo} pads to get to the desired temperature.
3. Press **START** .







Baking Problems

Refer to the Baking Problems Table in the Solutions to Common Problems section of this manual.

COOK TIME

Cook Time allows the oven to be set to cook for a set length of time and shut off automatically. The time remaining will always be shown in the timer section of the display. The oven will shut off and will beep when the countdown is finished. This feature can be used with Bake, Convection Bake, Convection Roast, Slow Cook, Keep Warm, Defrost, Bread Proof, Dehydrate and Perfect Turkey cooking modes. It can also be part of a Multi-Stage sequence.








To set a timed cooking (example is a 450°F Bake for 30 minutes):

1. Select oven by pressing **UPPER OVEN** .
2. Press **BAKE** . The temperature numbers will blink in the display.
3. Enter temperature needed; **4** **5** **0**.
4. Press **COOK OPTIONS**  to bring up the cook options items.
5. Press **COOK TIME** .
6. Enter time needed; **3** **0**.
7. Press **START** . The oven will start heating. The cook time will start counting down for the set time.
8. Press **CANCEL**  to stop the audible alarm or to cancel the cook time at anytime.

END TIME

End Time allows the oven to be set to shut off automatically at a set time of day. The oven control will calculate the remaining time by itself. The time remaining will always be shown in the timer section of the display. The oven will shut off and will beep when the countdown is finished. This feature can be used with Bake, Convection Bake, Convection Roast, Slow Cook, Keep Warm, Defrost, Dehydrate, Clean and Bread Proof cooking modes. This oven can be programmed with Cook Time and End Time to start and stop by itself at the right time.

To set a delayed timed cooking (example is a 450°F Bake for 30 minutes which will end at 6:00PM):

1. Select oven by pressing **UPPER OVEN** .
2. Press **BAKE** . The temperature numbers will blink in the display.
3. Enter temperature needed; **4** **5** **0**.
4. Press **COOK OPTIONS**  to bring up the cook options items.
5. Press **COOK TIME** .
6. Enter time needed; **3** **0**.
7. Press **END TIME** .
8. Enter time of day needed; **6** **0** **0**.
9. Press **START** . The time remaining will be shown in the display.
10. Press **CANCEL**  to stop the audible alarm or to cancel the end time at anytime.



CAUTION Use caution with the **COOK TIME** or **END TIME** features. Use the automatic timer when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed. Eating spoiled food can result in sickness from food poisoning.

BROILING






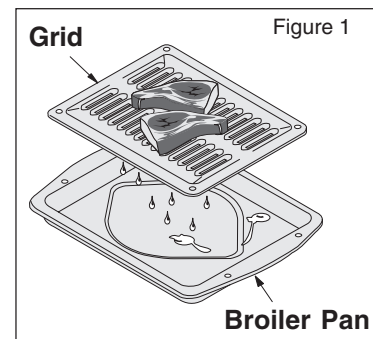
This mode is best for meats, fish and poultry up to 1" thick. Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven. The high heat cooks quickly and gives a rich, brown outer appearance. The temperature probe cannot be used with this mode. The oven can be programmed to broil at any temperature from 300°F to 550°F with a default temperature of 550°F.

Broiling Tips:

- For optimum browning, preheat the broil element for 2 minutes.
- Broil one side until the food is browned; turn and cook on the second side. Season and serve.
- Always pull the rack out to the "stop" position before turning or removing food.
- Always use the broiler pan and its grid when broiling. It allows the dripping grease to be kept away from the high heat of the broil element (see Figure 1).
- For best broiling results, broil with the oven door slightly open.
- **DO NOT** use the broil pan without the insert. **DO NOT cover the broil pan insert with foil.** The exposed grease could catch fire. **DO NOT** use the roasting rack when broiling.

To set a Broil Temperature of 550°F:

1. Arrange interior oven racks.
2. Select oven by pressing **UPPER OVEN** UPPER OVEN.
3. Press **BROIL** .
4. Press **START** .
5. Place food in the oven after 2 minutes.
6. Turn food when the top side is browned and cook on the second side.
7. Remove food. Always use oven mitts when removing hot pans from the oven.
8. Press **CANCEL**  to stop or cancel the Broil feature at any time.



Broiling Times

Electric Wall Oven Broiling Table Recommendations					
Food Item	Rack Position	Temp Setting	Cook Time		Doneness
			1st side	2nd side	
Steak 1" thick	7	550° F	6:00	4:00	Rare
	7	550° F	7:00	5:00	Medium
Pork Chops 3/4" thick	7	550° F	8:00	6:00	Well
Chicken - Bone In	5	450° F	20:00	10:00	Well
Chicken - Boneless	7	450° F	8:00	6:00	Well
Fish	7	500° F	13:00	0:00	Well
Shrimp	5	550° F	5:00	0:00	Well
Hamburger 1" thick	7	550° F	9:00	7:00	Medium
	5	550° F	10:00	8:00	Well

⚠ WARNING Should an oven fire occur, close the oven door and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.

CONVECTION BAKING




This mode of cooking enables you to obtain the best culinary results when baking with multiple pans and racks. Multiple rack baking may slightly increase cook time for some foods but the overall result is time saved. Most foods cooked in a standard oven will cook faster and more evenly with Convection Bake. Convection baking uses the three elements and a fan to circulate the oven's heat evenly and continuously within the oven. The temperature probe can be used in this cooking mode. The oven can be programmed for Convection baking at any temperature between 170°F to 550°F with a default temperature of 350°F.



Convection Baking Tips:

- Always preheat your oven before using the Convection Bake mode.
- If your recipe cooking temperature has already been converted for convection baking there is no need to reduce your oven temperature. If your recipe has not had the temperature converted for convection baking you can easily reduce using the Convection Convert feature. Please see Convection Convert section on next page for further instruction on temperature conversion.
- Use tested recipes with times adjusted for convection baking when using this mode. With single rack convection baking the some foods may have as much as a 25% reduction in cook time, check food at minimum time. Time reductions will vary depending on the amount and type of food to be cooked.
- When using Convection Bake with a single rack, place oven rack in position 3 or 4. If cooking on multiple racks, place the oven racks in positions 2 and 6 or 1, 4 and 7.
- Most bakeries (except cakes) should be baked on pans with no sides or very low sides to allow heated air to circulate around the food.
- Food baked on pans with a dark finish will cook faster.





To set a Convection Bake Temperature of 350°F:

1. Arrange interior oven racks.
2. Select oven by pressing **UPPER OVEN** UPPER OVEN.
3. Press **CONVECTION BAKE** .
4. Press **START** . The oven display shows **PRE-HEATING**.
5. Place food in the oven when the chime signals and temperature display shows that the oven has reached the set target temperature and the **PRE-HEATING** message disappear.
6. The Temperature Probe, Cook Time, Timer, End Time and Rapid Preheat features can be set to control your cooking time (read their sections for directions).
7. Remove food. Always use oven mitts when removing hot pans from the oven.
8. Press **CANCEL**  to stop or cancel the Convection Bake feature at any time.






26 Section B - Electronic Controls

CONVECTION CONVERT



The Convection Convert pad is used to automatically convert a standard baking recipe for convection baking. When set properly, this feature is designed to display the actual converted (reduced) temperature in the display. Convection Convert may ONLY be used with a Convection Bake cooking mode. It can be used with the features End Time and Cook Time (see their sections for directions). If convection conversion is used with the cook time and end time features, “CF” (check food) will be displayed when 75% of the bake time complete. At this time the oven control will sound 3 long beeps at regular intervals until baking had finished. When the bake time has completely finished the control will beep at regular interval until the **CANCEL**  pad is pressed. **NOTE:** To use this feature with the **COOK TIME**  option, the **COOK TIME**  pad must be pressed before the **CONVECTION CONVERT**  pad.

Changing from a normal bake temperature to a convection bake temperature:

1. Select oven by pressing **UPPER OVEN** .
2. Press **CONVECTION BAKE** .
3. Press **COOK OPTIONS** . The cook options items will light up.
4. Press **CONVECTION CONVERT** . The temperature displayed will be 25°F lower than what it used to be.
5. Press **START**  to begin the convection baking (see Convection Baking section for more informations).






RAPID PREHEAT



The Preheat feature will bring the oven up to temperature faster than a regular preheat and then indicate when to place the food in the oven. Preheating is not necessary when roasting or cooking casseroles. The oven can be programmed to preheat at any temperature between 170°F to 550°F with some of the cooking modes; Bake, Convection Bake and Convection Roast.

IMPORTANT: The rapid preheat feature is for single rack ONLY. The heat distribution with multiple rack will be uneven.

To set a rapid preheat (example is for a 350°F Bake):

1. Select oven by pressing **UPPER OVEN** .
2. Press **BAKE** .
3. Press **COOK OPTIONS** . The cook options items will light up.
4. Press **RAPID PREHEAT** .
5. Press **START**  to begin the baking with the rapid preheat feature enabled.
6. Place food in the oven when the chime signals and PRE-HEATING message disappears indicating that the oven has reached the set target temperature.

CONVECTION ROASTING




This mode is best for cooking tender cuts of beef, lamb, park and poultry. Use this mode when cooking speed is desired. The Convection Roasting gently browns the exterior and seals in the juices. Convection roasting uses the hidden bake element, the hidden convection element, the broil element and a fan to circulate the oven's heat evenly and continuously within the oven. The temperature probe can be used in this cooking mode. The oven can be programmed for Convection Roasting at any temperature between 170°F to 550°F with a default temperature of 350°F.

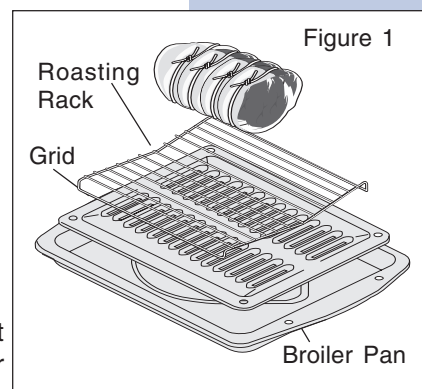


Convection Roasting Tips:

- Use the broiler pan and grid, and the roasting rack (Figure 1). The broiler pan will catch grease spills and the grid will help prevent spatters. The roasting rack will hold the meat.
- Place an oven rack on rack position 2 (next-bottom).
- Make sure the roasting rack is securely seated on the grid in the broiler pan. The roasting rack fits on the grid allowing the heated air to circulate under the food for even cooking and helps to increase browning on the underside.
- There is no need to reduce the convection temperature or to use the Convection Convert feature with this cooking mode.
- **DO NOT** use the broiler pan without the grid or cover the grid with aluminum foil.
- Always pull the rack out to the stop position before removing food.
- Position food (fat side up) on the roasting rack.

To set a Convection Roast Temperature of 350°F:

1. Arrange interior oven racks.
2. Select oven by pressing **UPPER OVEN** UPPER OVEN.
3. Press **CONVECTION ROAST** .
4. Press **START** .
5. The Temperature Probe, Cook Time, Timer, End Time and Rapid Preheat features can be set to control your cooking time (read their sections for directions).
6. Remove food. Always use oven mitts when removing hot pans from the oven.
7. Press **CANCEL**  to stop or cancel the Convection Roast feature at any time.



Convection Roasting Chart					
Meat		Weight	Oven Temp	Internal Temp	Min per lb.
Beef	Standing rib roast	4 to 6 lbs.	350° F	*	25-30
	Rib eye roast	4 to 6 lbs.	350° F	*	25-30
	Tenderloin roast	2 to 3 lbs.	400° F	*	15-25
Poultry	Turkey, whole**	12 to 16 lbs.	325° F	180° F	8-10
	Turkey, whole**	16 to 20 lbs.	325° F	180° F	10-15
	Turkey, whole**	20 to 24 lbs.	325° F	180° F	12-16
	Chicken	3 to 4 lbs.	350-375° F	180° F	12-16
Pork	Ham roast, fresh	4 to 6 lbs.	325° F	160° F	30-40
	Shoulder blade roast	4 to 6 lbs.	325° F	160° F	20-30
	Loin	3 to 4 lbs.	325° F	160° F	20-25
	Pre-cooked ham	5 to 7 lbs.	325° F	160° F	30-40

* For beef: med rare 145°F, med 160°F, well done 170°F

** Stuffed turkey requires additional roasting time. Shield legs and breast with foil to prevent overbrowning and drying of the skin.

CONVECTION BROILING

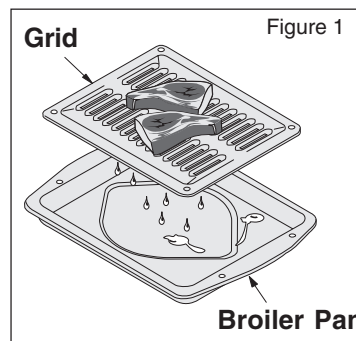


Use this mode for thicker cuts of meat, fish and poultry. The Convection Broiling gently browns the exterior and seals in the juices. Convection broiling uses the broil element and a fan to circulate the oven's heat evenly and continuously within the oven. The temperature probe cannot be used in this cooking mode. The oven can be programmed for Convection Broiling at any temperature between 300°F to 550°F with a default temperature of 550°F.




Convection Broiling Tips:

- For optimum browning, preheat the broil element for 2 minutes.
- Broil one side until the food is browned; turn and cook on the second side. Season and serve.
- Always pull the rack out to the "stop" position before turning or removing food.
- Always use the broiler pan and its grid when broiling. It allows the dripping grease to be kept away from the high heat of the broil element (see Figure 1).
- **DO NOT** use the broil pan without the insert. **DO NOT cover the broil pan insert with foil.** The exposed grease could catch fire. **DO NOT** use the roasting rack when broiling.
- Convection broiling is generally faster than conventional broiling. Check for doneness at the minimum recommended time.

IMPORTANT: Always use this cooking mode with the oven door closed or the fan will not turn on.



To set a Convection Broil Temperature of 550°F:

1. Arrange interior oven racks.
2. Select oven by pressing **UPPER OVEN** UPPER OVEN.
3. Press **CONVECTION BROIL** .
4. Press **START** .
5. Place food in the oven after 2 minutes.
6. Turn food when the top side is browned and cook on the second side.
7. Remove food. Always use oven mitts when removing hot pans from the oven.
8. Press **CANCEL**  to stop or cancel the Convection Broil feature at any time.

WARNING Should an oven fire occur, leave the oven door closed and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.

KEEP WARM




This mode is best for keeping oven baked foods warm for serving after cooking has finished. The Keep Warm feature uses the hidden bake element to maintain the temperature within the oven. The Keep Warm feature may be used with Multi-Stage (refer to its section for directions) if you wish to have the Keep Warm feature turn ON automatically when cooking has finished. The oven can be programmed for Keep Warm at any temperature between 150°F to 190°F with a default temperature of 170°F.



Keep Warm Tips:

- Always start with hot food.
- Do not use the Keep Warm feature to heat cold food.
- Food in heat-safe glass and glass ceramic containers may need higher temperature settings compared to food in regular containers.
- Avoid repeated openings of the oven, it will allow hot air to escape and the food to cool.
- Aluminum foil may be used to cover food to increase moisture content.

To set a Warm Keep Temperature of 170°F:

1. Arrange interior oven racks.
2. Select oven by pressing **UPPER OVEN** UPPER OVEN or **WARMER OVEN** WARMER OVEN.
3. Press **KEEP WARM** .
4. Press **START** .
5. The Multi-Stage, Cook Time, Timer and End Time features can be set to control your warming time (read their sections for directions).
6. Remove food. Always use oven mitts when removing hot pans from the oven.
7. Press **CANCEL**  to stop or cancel the Keep Warm feature at any time.

SLOW COOK






This mode may be used to cook foods more slowly, at lower oven temperatures and provide cooking results much the same way as a Slow Cooker or Crock-Pot. The Slow Cook feature is ideal for roasting beef, pork & poultry. Slow Cooking meats may result in the exterior of meats becoming dark but not burnt. This is normal. The Slow Cook mode uses the hidden bake element to maintain a low temperature in the oven. The temperature probe cannot be used in this cooking mode. There are 2 settings available, high (HI) or low (LO). The maximum cook time for the Slow Cook feature is 12 hours unless the oven control has been changed to the Continuous Bake mode.

Slow Cook Tips:

- Completely thaw all frozen foods before cooking with the Slow Cook feature.
- When using a single rack, position it in the center of the oven.
- Position multiple racks to accommodate size of cooking utensils when cooking multiple food items.
- Do not open the oven door often or leave the door open when checking foods. If the oven heat escapes often, the Slow Cook time may need to be extended.
- Cover the foods to keep them moist or use a loose or vented type cover to allow foods to turn crisp or brown.
- Cook times will vary; depending on the weight, fat content, bone & the shape of the meat.
- Use the recipe's recommended food temperature and a food thermometer to determine when the food is done.
- Preheating the oven will not be necessary when using the Slow Cook feature.
- Add any cream or cheese sauces during the last hour of cooking.

To set a Slow Cook:

1. Arrange interior oven racks and place food in the oven.
2. Select oven by pressing **UPPER OVEN** UPPER OVEN.
3. Press **SLOW COOK** .
4. Press $\overset{+}{\text{hi}}$ for high (**HI**) setting or $\overset{-}{\text{lo}}$ low (**Lo**) setting.
5. Press **START** .
6. The Cook Time, Timer and End Time features can be set to control your Slow Cook time (read their sections for directions).
7. Remove food. Always use oven mitts when removing hot pans from the oven.
8. Press **CANCEL**  to stop or cancel the Slow Cook feature at any time.

DEHYDRATING




This mode dries foods with heat from the bake and the convection element. The heat is circulated throughout the oven by the convection fan. Dehydrating is used to dry and/or preserve foods such as fruits, meats, vegetables and herbs. This mode holds an optimum low temperature while circulating the heated air to slowly remove moisture. The oven can be programmed for Dehydrating at any temperature between 100°F to 225°F with a default temperature of 120°F.



Dehydrating Tips:

- Do not preheat the oven.
- Multiple racks can be used simultaneously.
- Drying times vary depending on the moisture and sugar content of the food, the size of the pieces, the amount being dried and the humidity in the air.
- Check food at the minimum drying time.
- Treat fruits with antioxidants to avoid discoloration.
- Consult a food preservation book or a library for additional information.

To set a Dehydrate Temperature of 120°F:

1. Arrange interior oven racks and place food.
2. Select oven by pressing **UPPER OVEN** UPPER OVEN.
3. Press **DEHYDRATE** .
4. Press **START**  to begin dehydrating.
5. Remove food. Always use oven mitts when removing hot pans from the oven.
6. Press **CANCEL**  to stop or cancel the Dehydrate feature at any time.

DEFROSTING




This mode uses a fan controlled defrosting to quickly warm your food at the room's temperature. Suitable for delicate items such as cream cakes, this light defrost circulates room temperature air around the food slowly, defrosting it hygienically in less time!



Defrosting Tips:

- Place an oven rack on next-bottom rack position.

To set a Defrost:

1. Arrange interior oven racks and place food in the oven.
2. Select oven by pressing **UPPER OVEN** UPPER OVEN.
3. Press **DEFROST** .
4. Press **START**  to start the defrosting. A "dEF" message is displayed when active.
5. The Cook Time, End Time and Timer features can be set to control your Defrost time (read their sections for directions).
6. Remove food.
7. Press **CANCEL**  to stop or cancel the Defrost feature at any time.

CAUTION It is not recommended to use food that can spoil due to bacteria growth. Defrost only items which are recommended for countertop thawing.

BREAD PROOFING






Proofing bread prepares the dough for baking by activating the yeast. This feature is ideal for proofing, or rising bread dough. The oven can be programmed for Bread Proofing at any temperature between 85°F to 100°F with a default temperature of 100°F.


Bread Proofing Tips:

- No need to preheat for this feature.
- Proof bread until dough has doubled in bulk.
- For best results, place a shallow pan with 1 to 3 cups of boiling hot water on the lowest rack position to keep the air moist inside the oven cavity.
- Allow at least 1" between edge of pan and walls of the oven.
- Limit frequent door openings to prevent losing heat and lengthening proofing time.

To set a Bread Proof temperature of 100°F:

1. Arrange interior oven racks and place bread dough in the oven.
2. Select oven by pressing **UPPER OVEN** UPPER OVEN.
3. Press **BREAD PROOF** .
4. Press **START**  to begin the bread proofing.
5. The Cook Time, Timer and End Time features can be set to control your Bread Proof time (read their sections for directions).
6. Remove food.
7. Press **CANCEL**  to stop or cancel the Bread Proof feature at any time.

To change a Bread Proof temperature while the function is active:

1. Select oven by pressing **UPPER OVEN** UPPER OVEN.
2. Press the **HI** _{hi}⁺ or **LO** _{lo}⁻ pads to get to the desired temperature.
3. Press **START**  to continue the bread proofing with the new setting.

PERFECT TURKEY


This mode uses the temperature probe to control precisely the cooking of a perfect turkey. The convection system gently browns the turkey's exterior and seals in the juices. The temperature probe is **required** with this cooking mode (read its section on next page for more details). The oven can be programmed for Perfect Turkey at any temperature between 170°F to 550°F with a default temperature of 325°F. The probe default temperature for the perfect turkey feature is 180°F.






Perfect Turkey Tips:

- Thaw the turkey in the refrigerator at least 24 hours per 5 lbs before cooking the bird.
- Do not preheat your oven before using the Perfect Turkey mode.
- Use the broiler pan and grid, and the roasting rack. The broiler pan will catch grease spills and the grid will help prevent spatters. The roasting rack will hold the turkey.
- Place an oven rack on rack position 2 (next-bottom).
- Make sure the roasting rack is securely seated on the grid in the broiler pan. The roasting rack fits on the grid allowing the heated air to circulate under the food for even cooking and helps to increase browning on the underside.

To set a Perfect Turkey:

1. Arrange interior oven racks and place food in the oven.
2. Insert the meat probe into the bird and connect it in the oven (read the probe section on next page for more details).
3. Select oven by pressing **UPPER OVEN** UPPER OVEN.
4. Press **PERFECT TURKEY** . A temperature can be entered if another value than the default is needed.

Optional: Press **PROBE**  if you wish to change the probe target temperature (see PROBE section).

5. Press **START** .
6. Remove food from the oven when the probe chime signals that the bird internal temperature has reached its target temperature.
7. Press **CANCEL**  to stop or cancel the Perfect Turkey feature at any time.

Perfect Turkey Chart

	Weight	Oven Temp	Internal Temp	Min per lb.
Poultry Turkey, whole*	12 to 16 lbs.	325° F	180° F	8-10
Turkey, whole*	16 to 20 lbs.	325° F	180° F	10-15
Turkey, whole*	20 to 24 lbs.	325° F	180° F	12-16
Chicken	3 to 4 lbs.	350-375° F	180° F	12-16

* Stuffed turkey requires additional roasting time. Shield legs and breast with foil to prevent overbrowning and drying of the skin.

34 Section B - Electronic Controls

TEMPERATURE PROBE



For many foods, especially roasts and poultry, testing the internal temperature is the best method to insure properly cooked food. The Temperature Probe gets the exact temperature you desire without having to guess. This feature can be used with Bake, Convection Bake, Convection Roast and Perfect Turkey cooking modes. The oven can be programmed for Probe at any temperature between 130°F to 210°F with a default temperature of 170°F.

IMPORTANT:

1. Use only the probe supplied with your appliance; any other may result in damage to the probe or the appliance.
2. Handle the Temperature Probe carefully when inserting and removing it from the food and outlet.
3. Do not use tongs to pull the cable when inserting or removing the Probe. It could damage the Probe.
4. Defrost your food completely before inserting the Probe to avoid breaking it.
5. Never leave or store the Temperature Probe inside the oven when not in use.
6. To prevent the possibility of burns, carefully unplug the Temperature Probe using hot pads.

Proper Temperature Probe Placement:

1. Always insert the probe so that the tip rests in the center of the thickest part of the meat. Do not allow probe to touch bone, fat, gristle or pan.
2. For bone-in ham or lamb, insert the Probe into the center of the lowest large muscle or joint. For dishes such as meat loaf or casseroles, insert the Probe into the center of the food. When cooking fish, insert the Probe from just above the gill into the meatiest area, parallel to the backbone.
3. For whole poultry (chicken, turkey, etc.), insert the probe into the thickest part of the inner thigh from below and parallel to the leg (see figure 1).

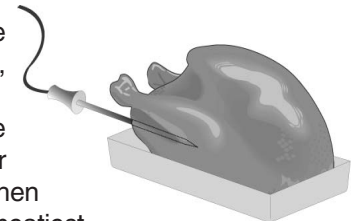









Figure 1

Setting the Oven when using the Temperature Probe:

1. Insert the Temperature Probe into the food (see Proper Temperature Probe Placement above).
2. Plug the Temperature Probe into its outlet in the oven. (**The outlet is located on the top left hand side of the cavity wall, near front of the oven**). Always insert the probe into a cool oven. Make sure it is pushed all the way into the outlet. Close the oven door.
3. Select oven by pressing **UPPER OVEN** .
4. Select a cooking mode. A target temperature must be set to trigger the buzzer when the food reaches the set temperature. Press **COOK OPTIONS**  to bring up the cook options items and press **PROBE**  pad to enter the temperature. Adjust temperature to the desired setting using the numeric pads or just press **START**  to use the default target temperature of 170°F. The pads $^{+}_{hi}$ or $^{-}_{lo}$ can also be pressed to raise or lower the temperature. The target temperature setting will be accepted after the **START**  pad is pressed.
5. At any time during the cooking, the **PROBE**  pad can be pressed once to display the actual meat temperature or pressed twice to display the target temperature. When on the target temperature display, a new temperature can be entered. After 5-8 seconds, the display will go back to showing the oven temperature.
6. When the food reach the target temperature, the oven will go into a **KEEP WARM** mode until you press **CANCEL** .














The probe can be damaged by very high temperature. To protect the probe against this damage, the oven control will not allow you to start a self-clean, broil or convection broil while the probe is connected.

MULTI STAGE

1
2
3

This feature enables you to perform sequential cooking at the touch of a button. Its purpose is to program a queue of up to three cooking modes with individual cooking time and temperatures in a sequence. This feature can be used with most cooking modes; Baking, Broiling, Convection Baking, Convection Roasting, Convection Broiling, Keep Warm and Bread Proof. A Cook Time can be programmed with your cooking mode and then queued. No Auto-Suggest default temperature is provided with this feature. Any stage programmed with Broil or Convection Broil cannot last longer than 10 minutes. A proper cook time and a set temperature are required for every stage programming. At least two stages must be programmed before a Multi-Stage cooking operation starts.

To set a Multi Stage sequence (Timed Convection Bake, Timed Broil, Keep Warm):

1. Arrange interior oven racks and place food.
 2. Select oven by pressing **UPPER OVEN** .
 3. Press **MULTI STAGE** .
-
- Stage 1*
4. Press **CONVECTION BAKE** . "000" will flash in the display prompting to enter a temperature.
 5. Enter a temperature using the numeric pads **0** to **9**.
 6. Press **START** . "00:00" will start flashing in the display prompting to enter a cook time.
 7. Enter a cook time using the numeric pads **0** to **9**.
 8. Press **START** . The Multi-Stage indicator will now display the 2nd stage.
-
- Stage 2*
9. Press **BROIL** . "000" will start flashing in the display prompting to enter a temperature.
 10. Enter a temperature using the numeric pads **0** to **9**.
 11. Press **START** . "00:00" will start flashing in the display prompting to enter a cook time.
 12. Enter a cook time using the numeric pads **0** to **9**.
 13. Press **START** . The Multi-Stage indicator will now display the 3rd stage. If a third stage is not needed, press **START**  a second time. This will start the cooking sequence.
-
- Stage 3*
14. Press **KEEP WARM** . "000" will start flashing in the display prompting to enter a temperature.
 15. Enter a temperature using the numeric pads **0** to **9**.
 16. Press **START** . "00:00" will start flashing in the display prompting to enter a cook time.
 17. Enter a cook time using the numeric pads **0** to **9**.
 18. Press **START**  **twice**. The cooking sequence will begin.
-
- Canceling*
19. At the end of the sequence, the display will show "End" and a chime will sound.
 20. Remove food.
 21. Press **CANCEL**  to stop or cancel the Multi-Stage sequence at any time.

36 Section B - Electronic Controls




MULTI STAGE (CONTINUED)


1²
3

To review and edit a Multi Stage sequence:

Once the first and second stages have been programmed, the control displays a Review Screen. During this mode, the temperature display is cleared, the stage numbers are lit and the numeric pads corresponding to the programmed stages are lit.

To review a programmed stage cooking mode, press the corresponding numeric pad. The temperature and cook time pads will light up and the control will display the programmed values.

To edit a programmed stage cooking mode being reviewed, press **CANCEL** . This will bring you back to the programming steps explained in the previous page. The third stage cannot be edited but can be deleted by pressing **CANCEL**  on the review screen. To return to the review screen from the programming screen, at any time press **MULTI STAGE** .

To begin the cooking sequence from the review screen, simply press **START** .





USER PREFERENCES



The user preferences menu includes all user defined options. This feature enables you to control the various options of the electronic controls. This menu features the Time of Day, Celsius or Fahrenheit display mode, Continuous Bake or 12 Hour Energy Saving modes, Clock display or No-Clock display, 12 Hours Time of Day or 24 Hours Time of Day, Audio Control and Adjusting the oven temperature. The User Preferences menu is only available when the oven is not being used (not cooking).



To browse through the User Preferences menu:

1. Press **USER PREF**  to bring up the User Preferences menu.
2. Press **USER PREF**  again to browse through the menu pages.
3. Press $\overset{+}{hi}$ or $\overset{-}{lo}$ to toggle between the available options.
4. Press **START**  while the chosen option is on display to change.
5. Press **CANCEL**  when finished to get back to the standard oven display.

User Preferences menu items:



- **CLO 12:00**; Setting the clock.
- **CLO on**; Clock on/off.
- **CLO 12hr**; 12/24 hour time of day display.
- **UPO**; Adjusting oven temperature.
- **F-C F**; Fahrenheit / Celcius display.
- **AUd**; Audio on/off and volume.
- **E S on**; 12 hour Energy Saving on/off.
- **rSt** ; Reset to default factory settings.

SETTING THE CLOCK - TIME OF DAY

The clock may be set for 12 or 24 hour time of day operation (see advanced settings section). The clock has been preset at the factory for the 12 hour operation. When the range is first plugged in, or when the power supply to the range has been interrupted, the display will show "**CLO 12:00**". The clock must be set before the oven can be used.

When power to the unit has been interrupted, to set the Clock, skip step 1 in the example below and follow steps 2 and 3.

To set the clock (example for 1:30):

1. Press **USER PREF**  until you get to the **CLO 12:00** menu page.
2. Press **1** **3** **0** pads to set the time of day to 1:30. The pads $\overset{+}{hi}$ or $\overset{-}{lo}$ can also be pressed to raise or lower the actual time displayed.
3. Press **START**  to accept the changes and go back to user preferences menu display.



USER PREFERENCES (CONTINUED)



SETTING CLOCK DISPLAY — ON OR OFF

The oven control can be programmed to display the time of day or not. The oven has been preset at the factory to display the time of day.



Changing clock display between ON and OFF:

1. Press **USER PREF**  until you get to the **CLO on** menu page.
2. Press $\overset{-}{\text{lo}}$ or $\overset{+}{\text{hi}}$ to toggle between displaying or hiding the clock.
3. Press **START**  to accept the changes and go back to user preferences menu display.

SETTING TIME OF DAY DISPLAY — 12 OR 24 HOURS

The oven control can be programmed to display time of day in 12 hours or 24 hours mode. The oven has been preset at the factory to display in 12 hours mode.



Changing between 12 or 24 hour time of day display:

1. Press **USER PREF**  until you get to the **CLO 12hr** menu page.
2. Press $\overset{-}{\text{lo}}$ or $\overset{+}{\text{hi}}$ to toggle the display of the clock in 12 or 24 hours.
3. Press **START**  to accept the changes and go back to user preferences menu display.
4. Remember to set your clock after changing the time of day display mode.

ADJUSTING OVEN TEMPERATURE

The temperature in the oven has been pre-set at the factory. When first using the oven, be sure to follow recipe times and temperatures. If you think the oven is too hot or too cool, the temperature in the oven can be adjusted. Before adjusting, test a recipe by using a temperature setting that is higher or lower than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed.

To adjust the oven temperature:

1. Press **USER PREFERENCES**  until you get to the **UPO** menu page.
2. Enter the temperature by pressing the $\overset{+}{\text{hi}}$ or $\overset{-}{\text{lo}}$ pads. The temperature can only be adjusted by $\pm 35^{\circ}\text{F}$.
3. Press **START**  to accept the changes and go back to user preferences menu display.



USER PREFERENCES (CONTINUED)



SETTING TEMPERATURE DISPLAY — FAHRENHEIT OR CELSIUS

The oven control can be programmed to display temperatures in Fahrenheit or Celsius. The oven has been preset at the factory to display in Fahrenheit.



To change display from Fahrenheit to Celsius or Celsius to Fahrenheit:

1. Press **USER PREF**  until you get to the **F-C F** menu page.
2. Press $\overset{+}{hi}$ or $\overset{-}{lo}$ to toggle between the °C and °F display options.
3. Press **START**  to accept the changes and go back to user preferences menu display.

AUDIO CONTROL

The Audio Control feature allows the oven control to be operated without sounds or beeps whenever necessary. If desired the control can be programmed for silent operation and later returned to operating with all the default sounds and beeps. The volume of the beeps can also be adjusted.



To change the audio mode or audio volume:

1. Press **USER PREF**  until you get to the **AUd** menu page.
2. Press $\overset{+}{hi}$ or $\overset{-}{lo}$ to toggle between the available volume settings. **AUd5** for the highest volume setting to **AUd 1** for the lowest volume. **AUd OFF** to disable the beeps.
3. Press **START**  to accept the changes and go back to user preferences menu display.

SETTING CONTINUOUS BAKE OR 12 HOUR ENERGY SAVING

The oven control has a factory preset built-in 12 Hour Energy Saving feature that will shut off the oven if the oven control is left on for more than 11 hours and 59 minutes. The oven can be programmed to override this feature for Continuous Baking.



Changing between 12 hour energy saving and continuous bake:

1. Press **USER PREF**  until you get to the **E S** menu page.
2. Press $\overset{+}{hi}$ or $\overset{-}{lo}$ to toggle the energy saving setting on and off.
3. Press **START**  to accept the changes and go back to user preferences menu display.

RESETTING TO DEFAULT FACTORY SETTINGS

The oven control can be set to return to its original factory settings. This includes: Setting the Clock ON/OFF to ON, Setting the clock display mode to 12h, Display mode to Fahrenheit, Setting the oven temperature adjustment to zero, Setting audio level to 5 and Enabling the 12h energy saving mode. Resetting the control also erase the My Favorite recipes.

To reset the oven control to its original settings:

1. Press **USER PREF**  until you get to the **rSt no** menu page.
2. Press $\overset{+}{hi}$ or $\overset{-}{lo}$ to select **YES**.
3. Press **START**  to reset to default factory settings.









MY FAVORITES



The Favorites settings allows you to save your most frequently used or most complex cooking sequences. This feature will save the cooking mode, the target temperature and the cooktime (if any). The oven can recall up to six cooking sequences from its internal memory, three for each oven, which are easily accessible from a one touch button. These functions can be used with all cooking modes and features.




To save a Favorite (example is a 450°F Bake for 30 minutes):

- Saving a Favorite can only be done for an oven which is currently in operation.

1. Select oven by pressing **UPPER OVEN** .
2. Press **BAKE** . The default temperature will appear in the display.
3. Enter temperature needed; **4 5 0**.
4. Press **COOK OPTIONS**  to bring up the cook options items.
5. Press **COOK TIME** . The time numbers will blink in the display.
6. Enter time needed; **3 0**.
7. Press **START** .
8. Press and hold for 3 seconds any **MY FAVORITE**  pad. Notice that the red indicator above the key will light up.

To recall a Favorite:

- Recalling a Favorite can only be done for an oven which is not currently in operation.

1. Select oven by pressing **UPPER OVEN** .
2. Press any **MY FAVORITE**  pad which is currently lighted up.
3. Press **START** .

To overwrite a Favorite:


1. To overwrite a My Favorite simply start a new cooking sequence and save it into the same My Favorite location (1, 2 or 3) for the selected oven as shown in example above. The new My Favorite settings will overwrite the old ones.


To delete a Favorite:




1. Select oven by pressing **UPPER OVEN** .
2. Press the currently lighted up **MY FAVORITE**  pad you wish to delete for **3 seconds**.

SABBATH FEATURE






(FOR USE ON THE JEWISH SABBATH & HOLIDAYS)

The HI_{hi}^{+} and LO_{lo}^{-} pads are used to set the Sabbath feature. The Sabbath feature may only be used with the **BAKE**  pad. The oven temperature may be set higher or lower after setting the Sabbath feature (the oven temperature adjustment feature should be used only during Jewish Holidays), however the display will not visibly show or provide any audible tones indicating whether the change occurred correctly. Once the oven is properly set using Bake with the Sabbath feature active, the oven will remain continuously ON until cancelled. This will override the factory preset 12-Hour Energy Saving feature.

If the oven light will be needed during the Sabbath, press **OVEN LIGHT**  before activating the Sabbath feature. Once the oven light is turned ON and the Sabbath feature is active, the oven light will remain ON until the Sabbath feature is turned OFF. If the oven light needs to be OFF, be sure to turn the oven light OFF before activating the Sabbath feature.

IMPORTANT NOTES: It is not advised to attempt to activate any other program feature other than **BAKE** while the Sabbath feature is active. ONLY the following key pads will function after setting the Sabbath feature; **0** to **9**, **BAKE** , **START** , **CANCEL** , HI_{hi}^{+} and LO_{lo}^{-} . **ALL OTHER KEYPADS** will not function once the Sabbath feature is properly activated.



To Program the Upper Oven to Begin Baking Immediately & Activate the Sabbath feature (example: baking at 350°F)


1. Place the food in the oven.
2. Select oven by pressing **UPPER OVEN** .
3. Press **BAKE** .
4. If you desire to set the oven control for a **COOK TIME**  do so at this time. If not, skip this step and continue to step 5. Refer to their section for complete instructions. Remember the oven will shut down after using **COOK TIME**  and therefore may only be used once during the Sabbath/Jewish Holidays.
5. Press **START** .
6. The oven will turn ON and begin heating immediately.
7. Press and hold both the HI_{hi}^{+} and LO_{lo}^{-} pads for at least 3 seconds. **SAb** will appear in the oven display. Once SAb appears in the display the oven control will no longer beep or display any further changes and the oven is properly set for the Sabbath feature.



SABBATH FEATURE (CONTINUED)



Note: You may change the oven temperature once baking has started. Press **UPPER OVEN** **BAKE** , the numeric key pads for the temperature you want (example for 425°F press **4**, **2**, **5**) and then press **START**  **TWICE** (for Jewish Holidays only). Remember that **the oven control will no longer beep or display any further changes** once the oven is set for the Sabbath feature.

8. The oven may be turned OFF at any time by pressing **CANCEL**  pad (this will turn the oven OFF only). To turn OFF the Sabbath feature press and hold both the **HI_{hi}⁺** and **LO_{lo}⁻** pads for at least 3 seconds. **SAb** will disappear from the display.


Should you experience a power failure or interruption, the oven will shut off. When power is returned the oven will not turn back on automatically. **SF** (Sabbath Failure) will be displayed in the oven control display. The oven will remember that it is set for the Sabbath and the food may be safely removed from the oven while still in the Sabbath feature, however the oven cannot be turned back on until after the Sabbath. After the Sabbath observance turn OFF the Sabbath feature. Press and hold both the **HI_{hi}⁺** and **LO_{lo}⁻** pads for at least 3 seconds. **SAb** will disappear from the display and the oven may be used with all normal functions. For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web at <http://www.star-k.org>.

USING THE SELF-CLEAN FEATURE

Adhere to the Following Cleaning Precautions:

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning any exterior parts of the oven manually.

During the self-cleaning cycle, the outside of the oven can become very hot to the touch. DO NOT leave small children unattended near the appliance.

Before cleaning any part of the oven, be sure the oven is turned off or else push **CANCEL**  pad. Wait until the oven is cool.

DO NOT use commercial oven cleaners or oven protective coatings in or around any part of the self-cleaning oven. **DO NOT** clean the oven door gasket. The gasket on the oven door is essential for a good seal. Care should be taken not to rub, damage or move the gasket. **DO NOT** use any cleaning materials on the gasket. Doing so could damage it. **DO NOT** use aluminum foil to line the oven bottom. This may affect cooking or foil could melt and damage the oven surface.

Preparing the Oven for Self-Cleaning:

1. Remove any excess spillovers in the oven cavity before starting the self-cleaning cycle. To clean, use hot soapy water and a cloth. Large spillovers can cause smoke or a fire when subjected to high temperatures. **DO NOT** allow food spills with a high sugar or acid content (such as tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may leave a dull spot even after cleaning.
2. Clean any soil from the oven frame and the door liner (see illustration). These areas heat sufficiently during a self-clean to burn soil on. Clean with hot soapy water.
3. Remove the broiler pan and insert, all utensils and any foil. These items can not withstand high cleaning temperatures.
4. Oven racks and oven rack supports must be removed. If they are not removed the self-cleaning cycle can not start and **Remove Racks** will appear in the display indicating that you must remove the racks and racks supports. When the cycle has finished and the door can be opened replace the oven rack supports and oven racks.








CAUTION The health of some birds is extremely sensitive to the fumes given off during the self-clean cycle of any wall oven. Move birds to another well ventilated room.

STARTING SELF-CLEAN CYCLE









A self-cleaning oven cleans itself with high temperatures (well above cooking temperatures) which eliminate soil completely or reduce it to a fine powdered ash you can whisk away with damp cloth. If you are planning to use the oven directly after a self-clean cycle remember to allow time for the oven to cool down and the oven door to unlock. This normally takes about one hour.

To set the controls for a Self-Cleaning cycle:



1. Remove the oven racks and the racks supports.
2. Be sure the clock is set with the correct time of day and the oven door is closed.
3. Select oven by pressing **UPPER OVEN** .
4. Press **CLEAN** .
5. Press **LITE** ● for a 2 hour self-clean, or press **MEDIUM** ●● for 3 hours, or press **HEAVY** ●●● for 4 hours.
6. Press **START** . The "DOOR"  " icon will flash.
7. As soon as the control is set, the motor driven oven door lock will begin to close automatically. Once the door has been locked the "DOOR"  " indicator light will stop flashing and remain on.

Note: Allow about 15 seconds for the oven door lock to close.

To set the controls for a delayed Self-Cleaning cycle:



1. Follow the instructions above.
2. Press **COOK OPTIONS**  to bring up the cook options items.
3. Press **END TIME** .
4. Enter time of day needed for the end of the cycle (example for "6:00";   .
5. Press **START** .

When the Self-Clean Cycle is Completed:

1. The time of day and "DOOR"  " will remain ON.
2. The display will show an "Hot" message while the oven is still too hot to open door.
3. Once the oven has cooled down for 1 HOUR, and the "DOOR"  " icon is no longer displayed, the oven door can then be opened.

Stopping or Interrupting a Self-Cleaning Cycle:

If it becomes necessary to stop or interrupt a self-cleaning cycle due to excessive smoke:

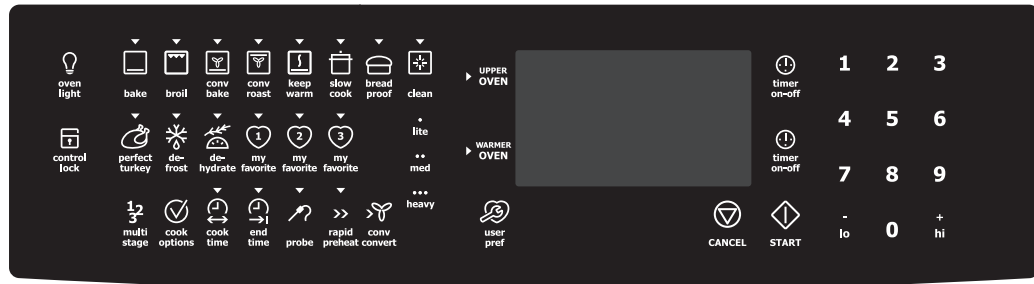
1. Press **CANCEL** .
2. Once the oven has cooled down for approximately 1 HOUR and the "DOOR"  " icon is no longer displayed, the oven door can then be opened.

⚠ WARNING During the self-cleaning cycle, the outside of the wall oven can become very hot to the touch. **DO NOT** leave small children unattended near the appliance; they may be burned if they touch the hot oven door surfaces.

⚠ CAUTION **DO NOT** force the oven door open. This can damage the automatic door locking system. Use care when opening the oven door after the self-cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be VERY HOT.

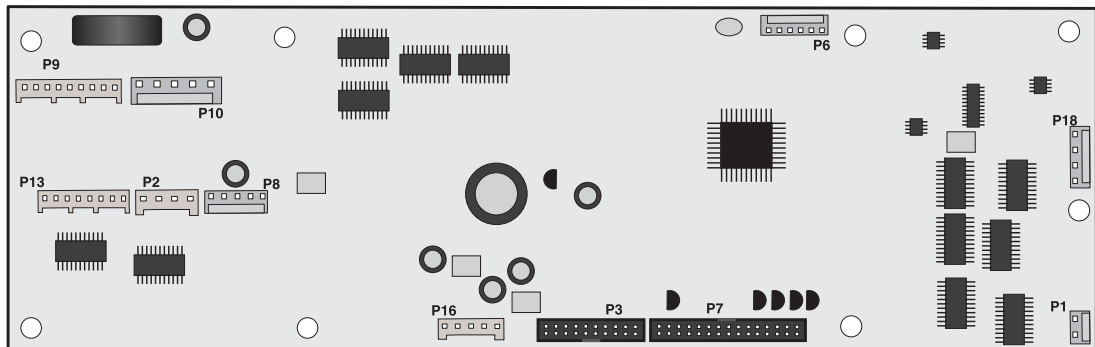
ELECTRONIC OVEN CONTROL

1. This self-cleaning controller offers Bake, Broil, Convection Bake and Convection Roasting, Dehydrating, Defrosting, Temperature Probe, Perfect Turkey, Bread Proof, Keep Warm and Cleaning functions.
2. Convection operates with an element and a fan dedicated to convection.
3. This controller includes a display board, a relay board, and a convection fan and oven light control board.



NOTE: The controllers are not field repairable. Only temperature settings can be changed. See oven calibration.

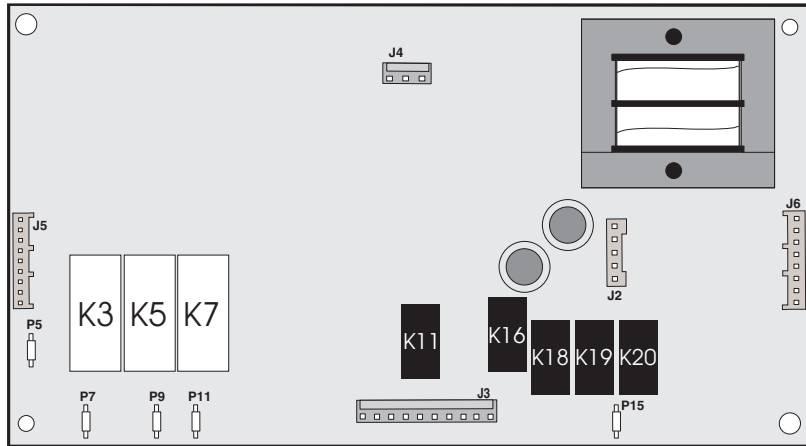
ELECTRONIC OVEN DISPLAY BOARD



Connector Legend:

- P1 - Oven Probe Input
- P2 - Communication with Convection Fan and Oven Light Control Board
- P3 - Keyboard (touch panel)
- P6 - Microprocessor Programming (not used)
- P7 - Touch Panel LEDs
- P8 - Power Supply Input for Display LEDs
- P9 - Relay Control Output (bake and broil burners, DLB, motor door latch)
- P10 - Switches Input (motor door latch switch, door switch, rack switch)
- P13 - Relay Control Output (cooling fans, convection element, warmer drawer element)
- P16 - DC Power Supply Input
- P18 - Meat Probe Input

ELECTRONIC OVEN RELAY BOARD



Relay Board Legend:

- K3. Broil Relay
- K5. Bake Relay
- K7. Convection Element Relay
- K11. Motor Door Latch
- K16. Cooling Fan Relay Low Speed
- K18. Cooling Fan Relay High Speed
- K19. Convection Element Relay
- K20. Warmer Drawer Element Relay

This relay board serves to energize the oven heating elements, door lock motor and cooling fan.

P5 - L1

P7 - Broil

P9 - Bake

P11 - Convection Element

P15 - L1

J2 - DC Power Output To Display Control Board

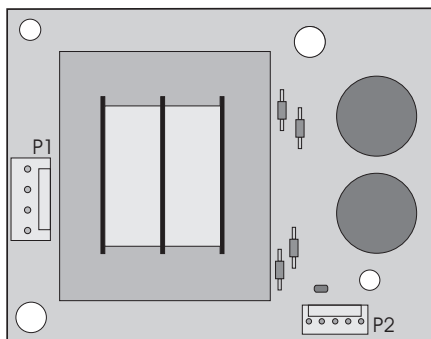
J3 - AC Power Output (motor door latch, cooling fan, convection element, warmer drawer element)

J4 - Power Input (L1, Neutral)

J5 - Relay Control Inputs (bake and broil burners, motor door latch, DLB)

J6 - Relay Control Inputs (cooling fan, conv element, warmer drawer element)

POWER SUPPLY BOARD

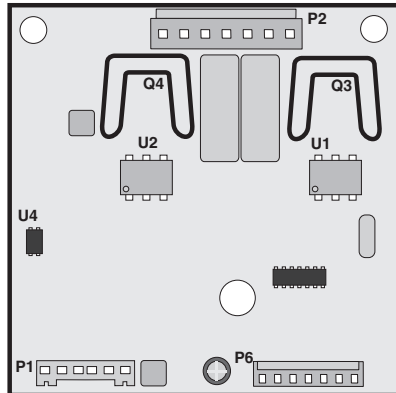


This board provides power to the oven control display.

P1 - AC Power Input (L2 and Neutral)

P2 - DC Power Output

CONVECTION FAN AND OVEN LIGHTS CONTROL BOARD









This board control the power output of the convection fan and oven lights.

- P1 - Communication with display board and power supply input
- P2 - AC power output for convection fan and oven lights, power inputs (L1, neutral)
- P6 - Microprocessor programming (not used)

CONVECTION MODE

The convection oven uses the addition of a fan and an element to heat and to move the air already in the oven. Moving the heated air helps to destratify the heat and cause uniform heat distribution. The air is drawn in through a fan shroud and the element located on the rear wall of the oven. It is then discharged around the outer edges of this shroud. The air circulates around the food and then enters the shroud again. As with conventional electric wall ovens, there is still an oven vent which discharges above the door. In preheat of non-convection cooking modes, the convection fan will be operating until the oven has reached the target temperature.

To set the control in convection mode, follow these steps:

1. Select upper oven by pressing **UPPER OVEN** .
2. Press **CONVECTION BAKE**  or **CONVECTION ROAST**  or **CONVECTION BROIL** .
3. Press **START** . The oven will automatically start and the fan will begin to run.
4. Press **CANCEL**  to stop or cancel the Convection feature at any time.

NOTE: The fan runs continuously while in the convection mode. The fan will stop if the door is opened while convection baking/roasting/broiling. The convection element will stop operating if the door is opened.

The speed of the convection fan will vary depending on which cooking function is used. Convection Roast uses a fast fan speed, while convection bake uses a slower fan speed.

CONVECTION FAN MOTOR

The 120V fan motor is located on the outside of the rear of the oven.

The fan motor runs continuously while in convection mode unless the door is opened.

It is normal to see the fan speed changing depending on the cooking function that is used. This appliance uses the optimum fan speed for each convection function.

It is the Convection Fan and Oven Lights Control Board that modulates the speed of the convection fan. It uses the fan speed information communicated by the display board.

If the fan does not operate, check the following:

- The oven control display will give you an indication on when the convection fan should be on: rotating fan blades in the display means the fan should be ON. No rotating blades mean the convection fan is purposely not used.
- Verify proper operation of the door switch. If the control thinks the door is opened the convection fan will not work. If the oven light turns on when the door is opened and turn off when the door is closed then it's a good indication the door switch is good.
- If you are getting an F23 error code it means the display board is not able to communicate with the Convection Fan and Oven Lights Control Board, thus the convection fan will not operate. Check connections between the display board and the Convection Fan and Oven Lights Control Board. Refer to the fault code section for corrective actions.
- Check connections on the Convection Fan and Oven Lights Control Board. On connector P2: pin 3 should be Neutral, pin 5 should be L1 (120VAC) and pin 7 should go to the convection fan motor. The other terminal of the convection fan motor should be connected to Neutral.
- Fan motor coil resistance should be 15.0 ohm +/- 10%
- When the fan is ON you should see between 20 and 120VAC on the motor, depending on the fan speed.
- If there is no error code, the wiring is good and the fan coil is good then replace the Convection Fan and Oven Lights Control Board.

OVEN CALIBRATION

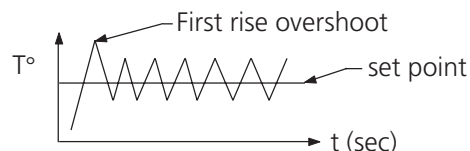
Set the electronic oven control for normal baking at 350°F. Obtain an average oven temperature after a minimum of 5 cycles.

The oven calibration can be modified using the oven control display. Please refer to the Owner's Guide manual.

Note: Changing calibration affects all the cooking modes but not the clean and the broil modes.

FIRST RISE

It is normal to see a temperature overshoot in the first rise of all modes when you monitor the temperature.



ELECTRONIC OVEN CONTROL (FAULT CODES)

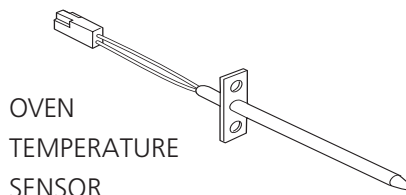
ELECTRONIC OVEN CONTROL (EOC) FAULT CODE DESCRIPTIONS

Note: Generally speaking "F1X" implies a control failure, "F3X" an oven probe problem, and "F9X" a latch motor problem.

Failure Code/Condition/Cause	Suggested Corrective Action
F10 Control has sensed a potential runaway oven condition. Control may have shorted relay, RTD sensor probe may have a gone bad.	<ul style="list-style-type: none"> - Check RTD sensor probe and replace if necessary. If oven is overheating, disconnect power. If oven continues to overheat when power is reapplied, replace relay board and/or display board.
F11 Shorted Key: a key has been detected as pressed for a long period and will be considered a shorted key alarm and will terminate all oven activity.	<ul style="list-style-type: none"> - Press any key to clear the error. - If fault returns, replace the keyboard (touch panel). - If the problem persists, replace the display board.
F13 Control's internal checksum may have become corrupted.	<ul style="list-style-type: none"> - Press any key to clear the error. - Disconnect power, wait 30 seconds and reapply power. If fault returns upon power-up, replace display board.
F14 Misconnected keyboard cable	<ul style="list-style-type: none"> - Verify connection between display board and touch panel (2 ribbon cables). Make sure the cables are well connected at both ends. - If the cables are good, replace the touch panel. - If the problem persists, replace the display board.
F15 Controller self check failed.	<ul style="list-style-type: none"> - Replace the display board.
F23 The controller failed to communicate with the convection fan and oven lights control board.	<ul style="list-style-type: none"> - Verify wiring between P2 on the display board and P2 on the convection fan and oven lights control board. - If wiring is good, replace convection fan and oven lights board. - If the problem persists, replace the display board.
F25 No zero cross signal detected on the convection fan and oven lights control board.	<ul style="list-style-type: none"> - Make sure L1 and Neutral are connected to the convection fan and oven lights control board on connector P2 (P2 pin 3= neutral / P2 pin 5 = L1). - If problem persists, replace the oven convection fan and oven lights control board.
F30 Open RTD sensor probe/ wiring problem. Note: EOC may initially display an "F10", thinking a runaway condition exists.	<ul style="list-style-type: none"> - Check wiring in probe circuit for possible open condition. - Check RTD resistance at room temperature (compare to probe resistance chart). If resistance does not match the chart, replace the RTD sensor probe.
F31 Shorted RTD sensor probe / wiring problem. Note: F30 or F31 is displayed when oven is in active mode or an attempt to enter an active mode is made.	<ul style="list-style-type: none"> - Let the oven cool down and restart the function. - If the problem persists, replace the display board.
F90 Door motor mechanism failure.	<ul style="list-style-type: none"> - Press any key to clear the error. - If it does not eliminate the problem, turn off power for 30 seconds, then turn on power. - Check wiring of Lock Motor, Lock Switch and Door Switch circuits. - Unplug the lock motor from the board and apply power (L1) directly to the Lock Motor. If the motor does not rotate, replace Lock Motor Assembly. - Check Lock Switch for proper operation (do they open and close, check with ohmmeter). The Lock Motor may be powered as in above step to open and close Lock Switch. If the Lock Switch is defective, replace Motor Lock Assembly. - If all above steps fail to correct situation, replace the display board and/or the relay board in the event of a motor that does not rotate. - If all the above steps fail to correct the situation, replace the display board in the event of a motor that rotates endlessly.

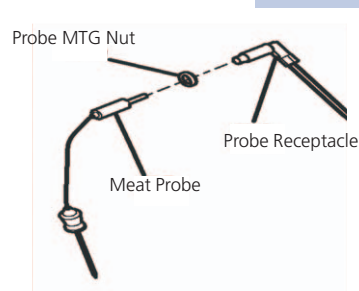
RTD SCALE

RTD SCALE		
Temp. °F	Temp. °C	Resistance (ohms)
32 ± 1.9	0.0 ± 1.1	1000 ± 4.0
75 ± 2.5	23.9 ± 1.4	1091 ± 5.3
250 ± 4.4	121.1 ± 2.4	1453 ± 8.9
350 ± 5.4	176.7 ± 3.0	1654 ± 10.8
450 ± 6.9	232.2 ± 3.8	1852 ± 13.5
550 ± 8.2	287.8 ± 4.6	2047 ± 15.8
650 ± 9.6	343.3 ± 5.3	2237 ± 18.5
900 ± 13.6	482.2 ± 7.6	2697 ± 24.4



MEAT PROBE RESISTANCE

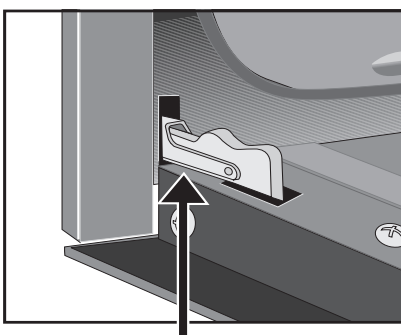
Meat Probe Temperature VS Resistance Table		
Temp. Celsius	Temp. Fahrenheit	Probe Resistance
25°C	77°F	49.478 Kohm +/- 7%
50°C	122°F	17.737 Kohm +/- 4.9%
80°C	176°F	6.107 Kohm +/- 3.3%
100°C	212°F	3.264 Kohm +/- 4.6%



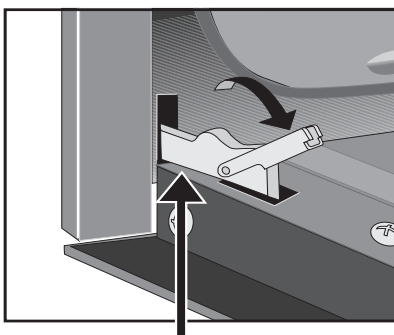
OVEN DOOR REMOVAL AND REPLACEMENT

To Remove and Replace Oven Door

1. Open the door to the fully opened position.
2. Pull up the lock located on each hinge support toward front of range. You may have to apply a little upward pressure on the lock to pull it up.
3. Grasp the door by the sides, pull the bottom of the door up and toward you to disengage the hinge supports. Keep pulling the bottom of the door toward you while rotating the top of the door toward the appliance to completely disengage the hinge levers.
4. Proceed in reverse to re-install the door. Make sure the hinge supports are fully engaged before unlocking



Lock in normal position

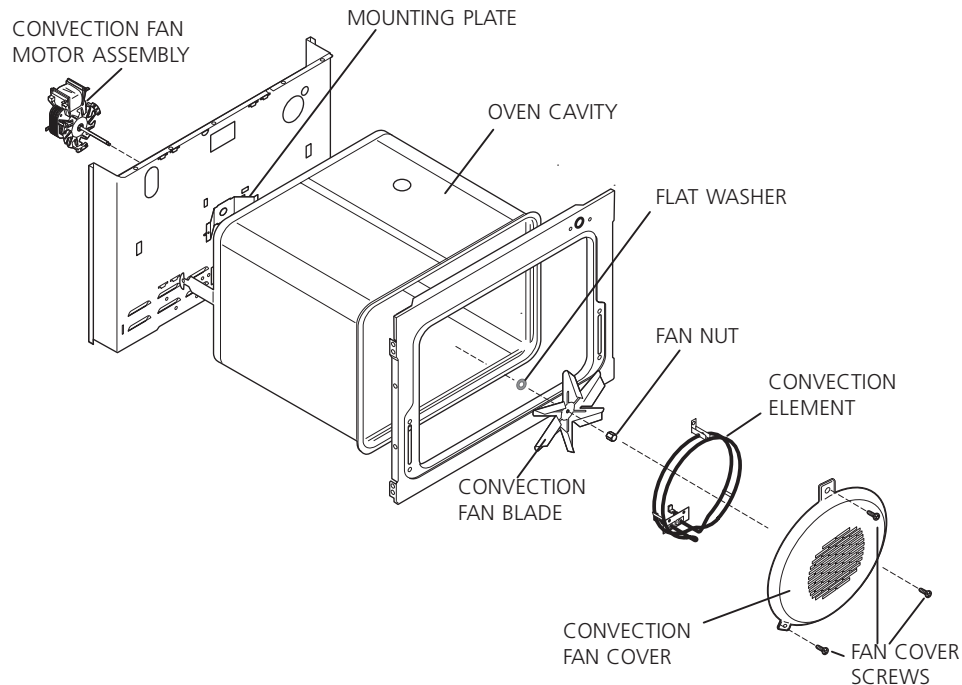


Lock engaged for door removal



HINGE SLOT - Door removed from the appliance

EXPLODED VIEW OF CONVECTION SYSTEM



FAN BLADE

The fan blade is mounted in the rear of the unit and has a "D" shaped mounting hole. Only minimum clearance exists between the oven back, fan blade, and fan shroud. Be careful not to bend blade when removing or installing.

Access to the fan blade is gained by removing the fan shroud, held in place by three screws, from the inside of the oven.

The fan blade is held in place with a hex nut that has left handed threads. When removing this nut, gently hold the fan blade, and turn the nut clockwise. If one of the blades becomes deformed, it may be bent back into shape using a flat surface as a reference.

A flat washer is located on the motor shaft between the snap ring on the shaft and the fan blade.

NOTE: If the fan blade is bent and motor vibrations increase, the noise made by the fan will be greater.

MOUNTING PLATE OVEN

The fan motor on the rear of the unit is mounted to the main back (with three screws). There is a mounting plate held in place between the main back (with 2 screws) and the rear oven wall (with 2 screws). Should it be necessary to replace the oven cavity, you must remove the 2 screws located inside the unit at the rear of the oven cavity.

COOLING FAN MOTOR

The 120 volt fan motor is located on the outside of the rear of the oven. The cooling fan has 2 speed options, which are driven by the oven controller. The high speed mode is used on self-clean when the temperature gets over 575F. The high speed is also used anytime the broil function is used. The cooling fan may remain at high speed after the broil function is cancelled to allow better cooling of the oven. On double wall ovens, the blower in both ovens will start when using one of the ovens in self-clean mode.

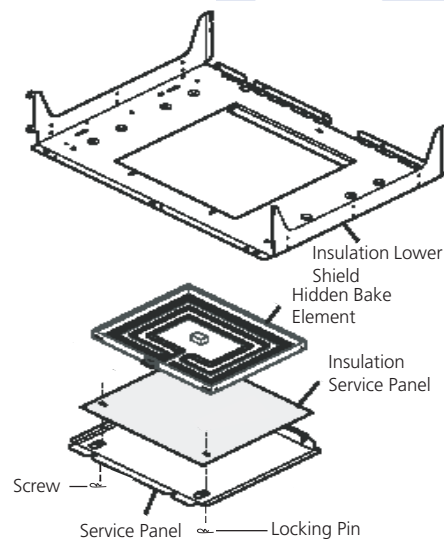
TRUE HIDDEN BAKE ELEMENT REMOVAL

Follow the steps below in order to replace the through hidden bake element on a single wall oven and the lower through hidden bake element of a double wall oven.

1. Remove the lower decorative trim (2 screws).
2. Using a pair of long nose pliers, remove the cutter pins and the screw which are holding the true hidden bake element service panel in place (under the oven liner).
3. Disconnect the two bake element wires.
4. Slide the true hidden bake service panel and element out of its operational emplacement.

The steps below are to follow in order to replace a double wall oven's upper true hidden bake element only.

5. Remove the center trim. You may use a flat screwdriver in order to pull the center trim out.
6. Remove the door lock assembly.
7. Follow the same steps as for the single wall oven (2-4 above).



DOOR LOCK MECHANISM

The appliance is equipped with an electronic oven control and has an auto locking door latch feature. When the self clean cycle is programmed, the door is locked by a motor operated latch system. The interior of oven doesn't need to heat up to 500°F/260°C before the door locks. However, until the temperature inside oven reaches 500°F/260°C, the self-clean program can be canceled and door will unlock immediately. After oven reaches temperatures over 500°F/260°C, the door will not unlock until temperature drops below 500°F/260°C.

If a problem appears and the door stays locked it is possible for the **servicer** to unlock the door without removing the appliance from its place. Follow the steps below:

1. Trip the circuit breaker to **OFF** position.
2. Remove the 2 screws, which are fixing the oven door latch, located between the control panel and the oven door.
3. When the screws are removed it is possible to unlock the latch with a flat screwdriver, or one of the tools supplied with the wall oven which are used to take off the oven from the cabinet. Insert the tool tip through the slot on top of the oven door. During this step it's important to take care to not damage the appliance.
4. As soon as the latch is in the unlock position, you can open the door.

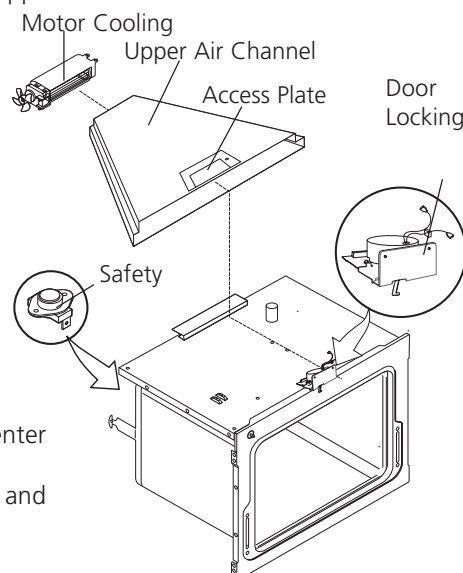
5. Replace the motor latch:

Upper Oven:

1. To have access to the door latch assembly, remove the 3 screws under the control panel which are fixing it.
2. Remove the electronic plate located on the access plate.
3. Remove the access plate located on the upper air channel by removing the screw.
4. Replace the motor latch with a new one and reassemble in opposite order and manner of removal.

Lower Oven:

1. Pull out the appliance approximately 4" from the cabinet.
2. Remove the 4 screws which are fixing the center trim and remove the center trim by pulling it from both extremities.
3. Replace the motor latch by a new one and reassemble in opposite order and manner of removal.



OVEN LIGHTS

This appliance is equipped with electronics that control the intensity of the oven lights. This is done with the Convection Fan and Oven Lights Control Board that modulates the AC voltage going to the 120V halogen lamps. When the light key is pressed or when the oven door is opened the display board communicates with the Convection Fan and Oven Lights Control Board to specify the required light intensity. The Convection Fan and Oven Lights Control Board also add a "theater-like" effect on the light: the light intensity is gradually ramp-up or ramp-down as the light is turned on or off.

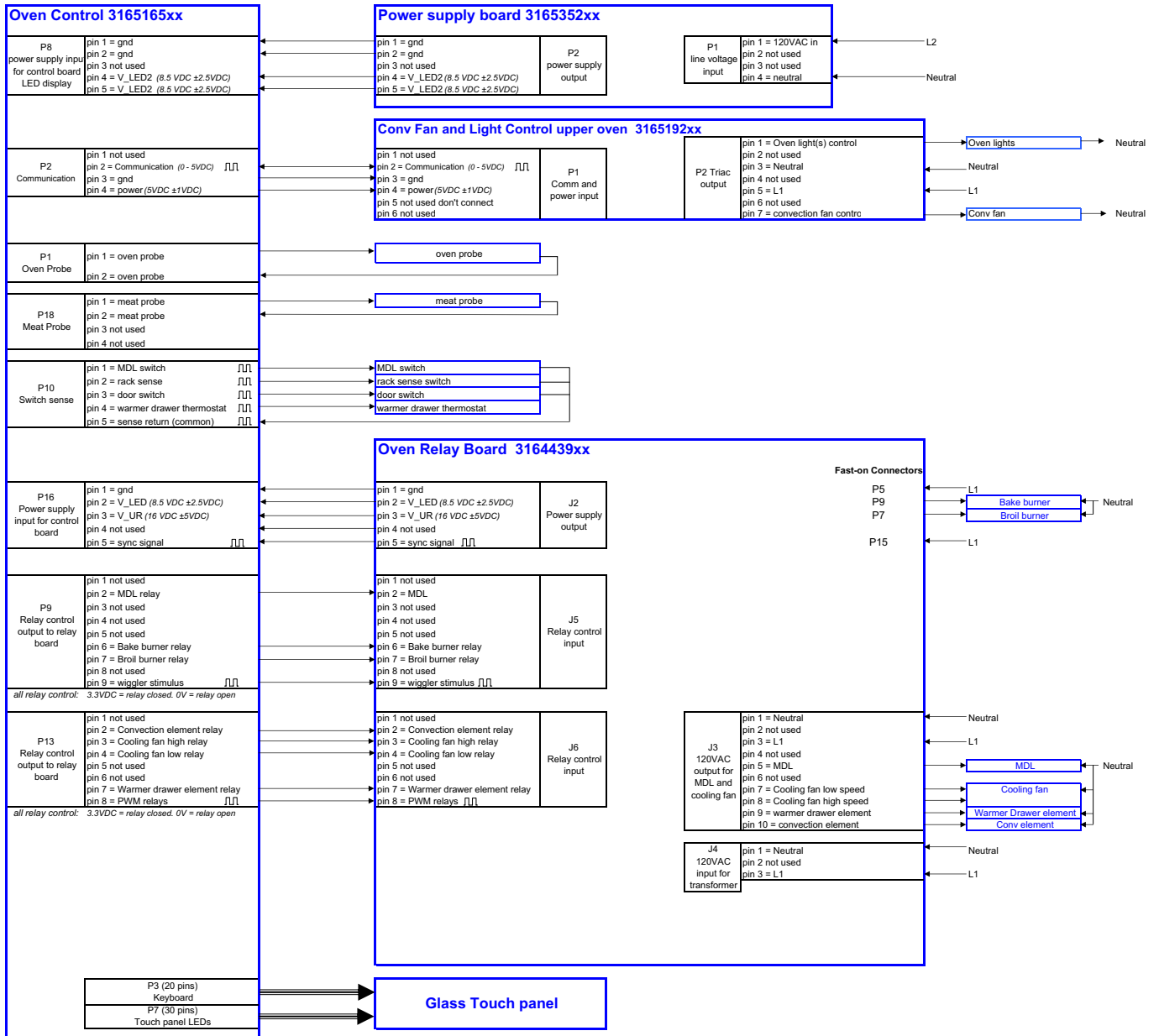
The lights of the upper and lower oven (warmer oven) are connected together and will turn on or off at the same time, they cannot be controlled individually.

If the oven lights do not operate, check the following:

- If you are getting an F23 error code it means the display board is not able to communicate with the Convection Fan and Oven Lights Control Board, thus the oven light will not operate. Check connections between the display board and the Convection Fan and Oven Lights Control Board. Refer to the fault code section for corrective actions.
- If the lights are always ON (even with the door closed), it could be because the control mistakenly thinks the door is opened. Verify door switch and its wiring.
- Check connections on the Convection Fan and Oven Lights Control Board. On connector P2: pin 3 should be Neutral, pin 5 should be L1 (120VAC) and pin 1 should go to the oven lights. The other terminal of the light should be connected to Neutral.
- Verify if light bulbs need to be replaced.
- If there is no error code, the wiring is good and still the oven lights are not working then replace the Convection Fan and Oven Lights Control Board.

BLOCK DIAGRAM AND SYSTEM INTERCONNECTIONS

Block Diagram and System Interconnections Slide-in gas



1. HOW TO ACCESS THE COOKTOP AREA

NOTE: Always turn the house breaker or fuses to the off position, or unplug the unit from the wall outlet and cut off the manual gas valve line before working on the unit.



Note: It is suggested to always remove the oven door prior to working on the unit. This will lighten the unit and prevent damaging the unit and the oven door assembly.

1.1 Fully open the oven door and locate hinge lock lever.



1.2 After locating the hinge lock lever, pull it to the lock position as shown.



1.3 Pull the oven door up at roughly 45° as shown; this will lock the oven door hinges, and pull the oven door out of its hinge receptacles and away from the unit.



1.4 Gently pull the unit out of its cutouts.

1.5 Remove the 2 screws from the decorative side panel.

IMPORTANT: If ever you need to replace the left hand side trim, it is imperative to remove the name plate off the trim and to glue it back on the new trim or store it in a safe place.

1.6 You will need to gently pull the upper portion of the decorative side panel away in order to clear the front console and remove it from the unit.



1.7 Remove the 6 screws from the control panel as shown.



1.8 Gently pull the control panel down and off of the unit.

Same as electric...



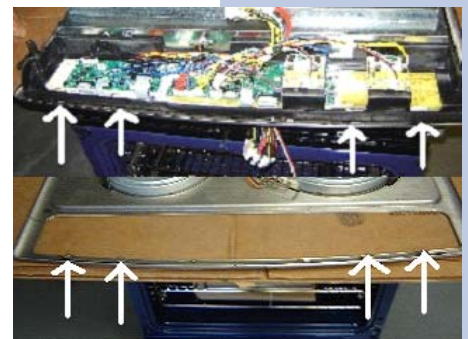
1.9 Remove the 4 knobs.



1.10 Remove the 4 screws which hold the plastic console to the front portion of the cooktop. This way, the front plastic holder will move away with the burner box.

Upside-down view of the 4 screws location with and without electronics...

Same on electric and gas models...



58 Section D - Replacement of parts



1.11 Remove the 3 cooktop surface burner grates.

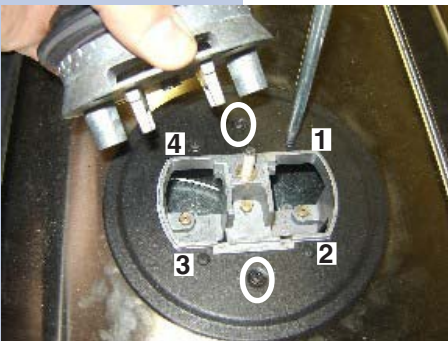


1.12 Remove the burner cap and remove the one screw that holds the burner to the skirt and top.



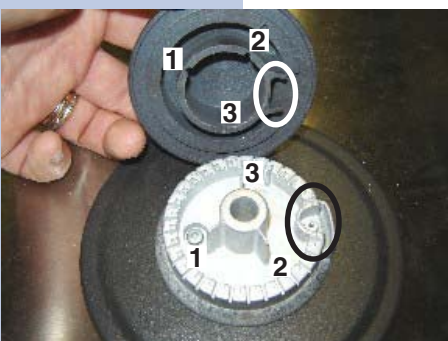
1.13 Remove the burner and unscrew the one screw holding the burner tube and orifice assembly to the burner skirt and top.

NOTE: The 2 circled screws need to be removed only if you are replacing the cooktop.



1.14 On the right front dual burner, just remove the burner and unscrew the 4 numbered screws.

NOTE: The 2 circled screws need to be removed only if replacing the cooktop.

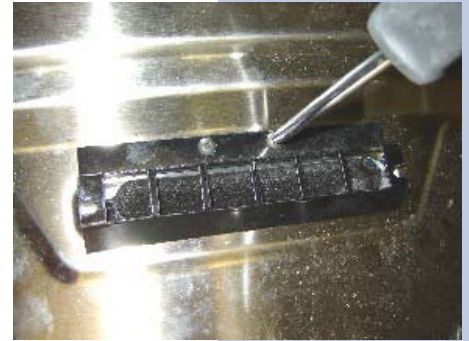


1.15 Upon installing the burner cap on its respective burner, you will need to realign them as shown.

As shown: numbers with numbers and circled area of the igniter with circled area of the burner cap.

1.16 Remove the 2 screws which hold the oven vent cover in place.

1.17 Lift and remove the cooktop in order to access the inner cooktop area.



2. HOW TO ACCESS THE INDIVIDUAL GAS LINES, TOP SURFACE BURNER VALVES AND MANIFOLDS.



NOTE: Always turn the house breaker or fuses to the off position, or unplug the unit from the wall outlet and cut off the manual gas valve line before working on the unit.

2.0 In order to access any of the above components, you will first need to follow steps 1.1 through 1.17

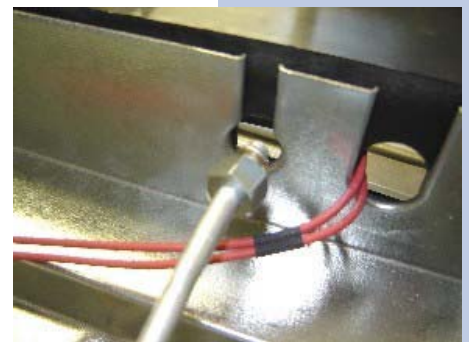
GAS LINE AND ORIFICE ASSEMBLY

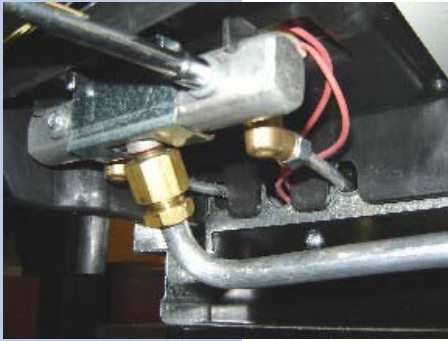
2.1 Locate the corresponding burner gas line assembly and unscrew it from its corresponding top surface gas valve.



2.2 To remove, gently pull the gas line through the burner box in order to replace the burner gas line and orifice assembly.

NOTE: The spark igniter and orifice are part of the burner tube assembly.



GAS VALVE (BURNER)

2.3 Follow step 2.1

2.4 Unscrew the one screw holding the gas valve to the manifold.

NOTE: This screw has a washer between it and the manifold.



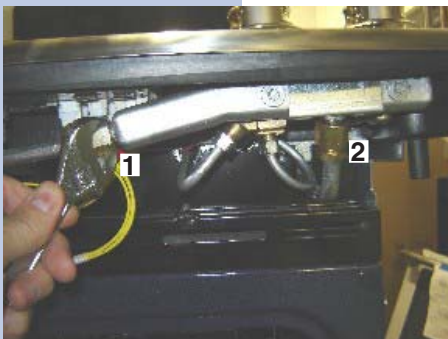
2.5 At this point, you will be able to remove the gas valve from the manifold.

2.6 Pull the igniter switch up and off from the gas valve shaft: make sure that the switch is properly clipped into the new valve stem.

GAS VALVE (DUAL BURNER)

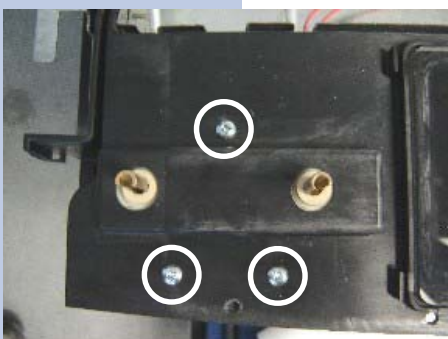
2.7 Unscrew the two gas lines coming out of the dual burner gas valve.

2.8 Follow steps 6.1 through 6.4 in order to lift the plastic console away from the burner box and replace the dual burner gas line and orifice assembly.

MANIFOLD (RIGHT HAND SIDE)

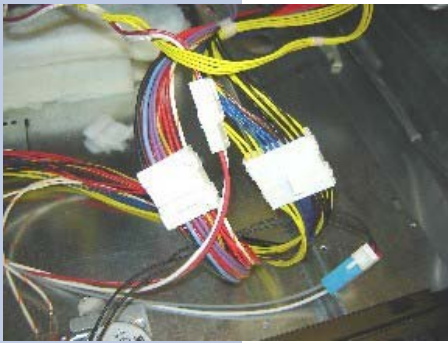
2.9 Follow step 2.4
(unscrew both surface burner valves)

2.10 Unscrew the main gas line coming into the right hand side manifold (2) as well as the connecting (right to left) gas line (1).



2.11 Remove the 3 screws holding the manifold bracket to the plastic console.
(both sides are the same)

62 Section D - Replacement of parts



3.4 Unplug the 3 "idiot proof" quick connections.



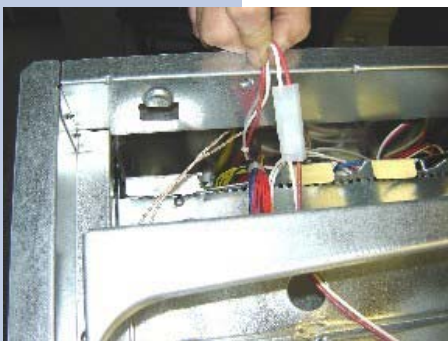
3.5 Unscrew the main gas line coming into the right hand side front manifold.



3.6 Remove the 10 screws from the main back service panel.



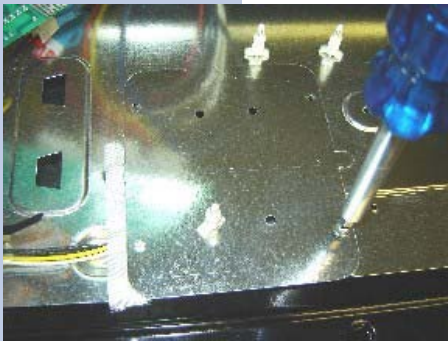
3.7 Remove the 4 screws holding the upper back panel in place. (2 on each side)



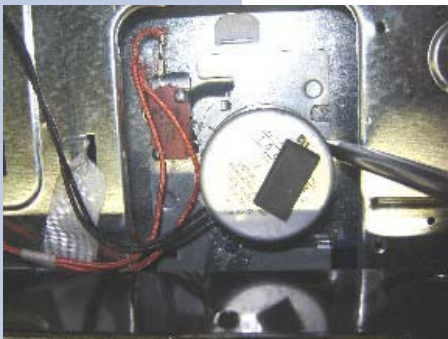
3.8 Pull the burner box out roughly 6", locate the spark module quick connection and unplug it.

NOTE: Facing the unit, these wires are going to be on the left rear side. They are the red and white wires that go into the burner box hole opening.

64 Section D - Replacement of parts



4.5 Remove the 1 screw that holds the service panel in place.



4.6 Remove the 1 shoulder screw that holds the door lock assembly in place.



4.7 Remove the door lock assembly; unplug all wires and quick connector in order to replace the door lock assembly....

5. SPARK MODULE

NOTE: Always turn the house breaker or fuses to the off position, or unplug the unit from the wall outlet and cut off the manual gas valve line before working on the unit.



5.1 Pull the unit out of its cutouts.

5.2 Follow steps 3.6 and 3.7

5.3 Remove the one screw that holds the spark module service panel.

5.4 Pull out the spark module out from under the cooktop.



6. IGNITER SWITCH HARNESS

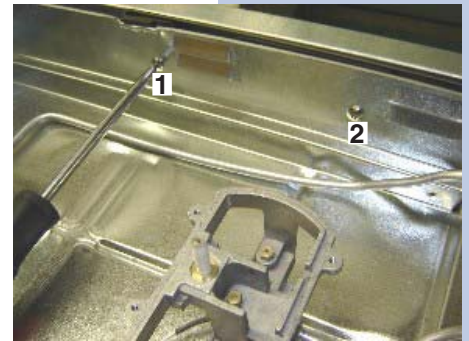


NOTE: Always turn the house breaker or fuses to the off position, or unplug the unit from the wall outlet and cut off the manual gas valve line before working on the unit.

6.1 Follow section 1
(remove the cooktop)

6.2 Follow step 2.11
(remove manifold bracket)

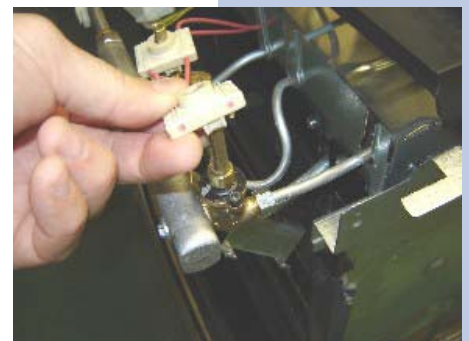
6.3 Remove the 4 screws (2 on each side) holding the plastic console to the burner box.



6.4 Lift the plastic console up and remove it from in between the burner box and the upper body side panel.

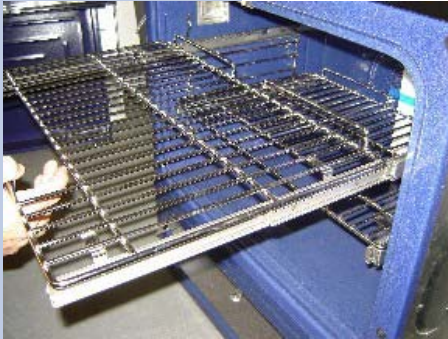


6.5 Pull the igniter switch off from the valve shaft: make sure that the switch is properly clipped into the new valve stem.



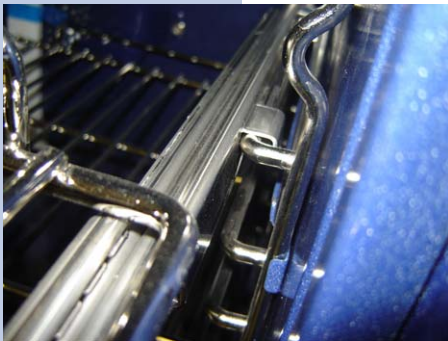
7. OVEN & LADDER RACKS AND HALOGEN LIGHT AND COVER

NOTE: Always turn the house breaker or fuses to the off position, or unplug the unit from the wall outlet and cut off the manual gas valve line before working on the unit.



7.1 Remove the oven door as shown in section 1.1 through 1.3

7.2 Pull the oven rack all the way out.



7.3 Lift the oven rack up from both sides in order to free the glide from the ladder racks.

NOTE: There is another “L” shape bracket at the back of the glide that needs to be lifted upwards...



7.41 To remove the ladder rack from the oven liner, push the ladder racks up in order to free them from their holders.

View of the ladder rack in its holder.



7.42 View of the ladder rack out and ready to be removed from its holder.

IMPORTANT: Oven and ladder racks have to be removed from the oven in self-clean mode.

Section D - Replacement of parts 67

7.5 Gently pull on the light cover in order to have access to the halogen lamp.



7.6 Gently pull on the halogen lamp in order to remove it from its socket.



IMPORTANT

Upon installing a new halogen lamp into its socket, the halogen lamp manufacturer suggests not to touch the lamp with your bare hands.

8. HALOGEN LIGHT SOCKET, HINGE RECEPTACLE, OVEN RACK SENSOR AND AUTOMATED DOOR LIGHT SWITCH (PLUNGER)

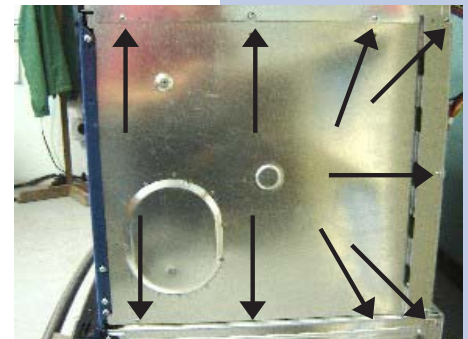


NOTE: Always turn the house breaker or fuses to the off position, or unplug the unit from the wall outlet and cut off the manual gas valve line before working on the unit.

8.1 Remove the oven door and the decorative side panel as shown in section 1.1 through 1.6

8.2 Pull the unit out of its cutouts.

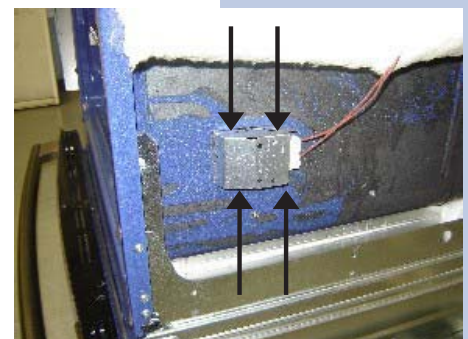
8.3 Remove the 9 screws which hold the left or right hand side panel.



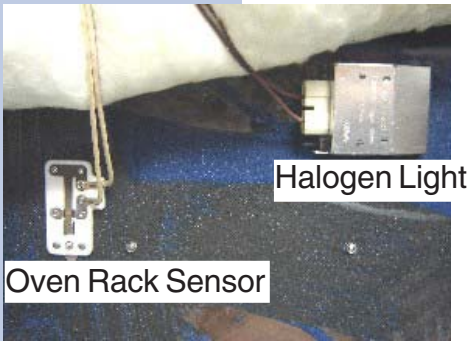
Halogen light socket (right hand side)

8.4 Pull the insulation up and locate the right hand side halogen light socket.

8.5 Press the push-pins in, in order to remove the halogen light socket.



68 Section D - Replacement of parts



Halogen light socket (left hand side)

8.6 Pull the insulation up and locate the left hand side halogen light socket and the oven rack sensor.

8.7 Gently pull the 2 wires off the oven rack sensor.

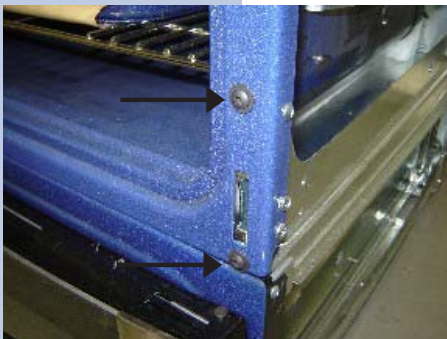


Oven rack sensor

8.8 Remove oven and ladder rack as shown in section 7.1 through 7.42

8.9 Remove the 1 screw that holds the oven rack sensor to the outer side of the oven liner.

NOTE: This screw is located on the rear of the upper ladder rack bracket; inner side of the oven liner.



Hinge receptacle

8.10 Remove the 2 screws which hold the hinge receptacle.



8.11 Locate hinge receptacle from its back side and remove it from the back of the front frame.



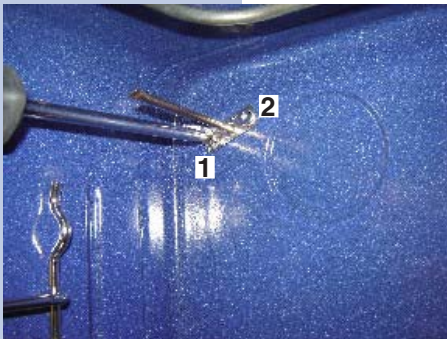
8.12 Push the insulation back into its original emplacement making sure that it's properly tucked in behind the lower panels.



9.3 Unscrew the nut which hold the meat probe receptacle to its mounting panel.

10. OVEN TEMPERATURE SENSOR

NOTE: Always turn the house breaker or fuses to the off position, or unplug the unit from the wall outlet and cut off the manual gas valve line before working on the unit.



10.1 Remove the 2 screws which hold the oven temperature sensor to the oven liner.

NOTE: In order to facilitate the removal of the oven temperature sensor, you may remove the oven racks.

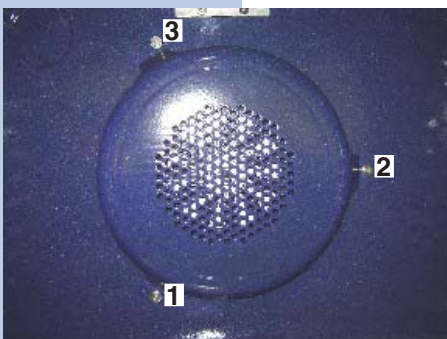


10.2 Gently pull the oven temperature sensor out.

NOTE: There is long enough wire in order to replace the oven temperature sensor without removing the unit from its cutouts.

11. CONVECTION ELEMENT, CONVECTION MOTOR AND COOLING FAN.

NOTE: Always turn the house breaker or fuses to the off position, or unplug the unit from the wall outlet and cut off the manual gas valve line before working on the unit.



Convection element

11.1 Remove the 3 screws that hold the convection fan cover to the back of the oven liner

NOTE: In order to facilitate the removal of the convection fan cover, you may remove the oven racks.

Section D - Replacement of parts 71

11.2 Remove the 3 screws which hold the convection element to the back of the oven liner.



11.3 Pull the convection element out and unplug the two orange wires.

NOTE: There is long enough wire in order to service by the front without having to move the unit out of its cutouts.

IMPORTANT: Gently push the convection element back in place taking care not to pinch the wires between the oven cavity and the convection element.



Convection motor

11.4 Remove the convection fan cover as shown in section 11.1

11.5 Hold the convection fan with one hand and unscrew the nut with a pair of pliers.(clockwise).



11.6 Remove the convection fan.

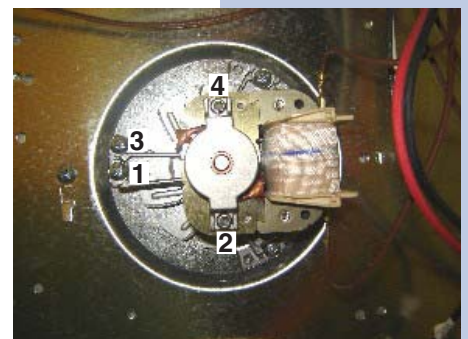
NOTE: Be careful, there is a small washer on the shaft behind the fan.

IMPORTANT: Do not remove the 2 screws on the left and right and side of the convection motor shaft, they hold the oven liner to the back side of the unit.



11.7 Remove the 4 screws from the convection motor and remove from the unit.

IMPORTANT: The #4 screw holds the convection motor mounting plate.



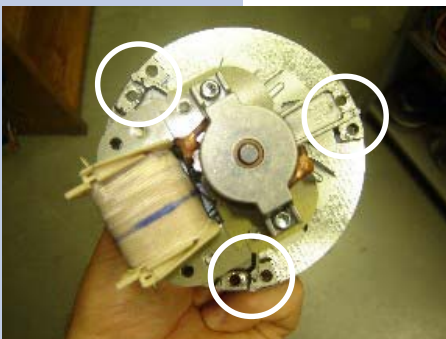
72 Section D - Replacement of parts



11.8 Remove the rubber washer from the convection shaft.



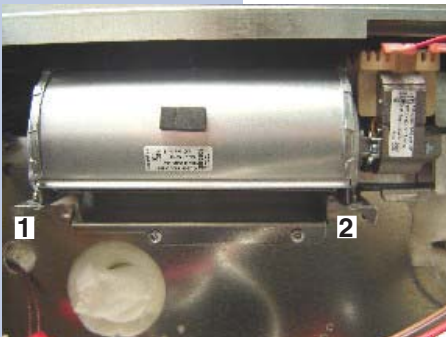
11.9 Properly align the mounting holes from the mounting plate and the convection motor from the front side of the convection motor...



...and from the back side of the convection motor.



11.10 Make sure that the rubber washer is properly installed; laying flat on the convection motor mounting plate.



Cooling fan

11.11 Pull the unit out and remove the back cover. (section 3.6)

11.12 Remove the 2 screws which hold the cooling fan in place.

11.13 Pull the cooling fan away from the unit and remove the 3 wires.



12. BAKE BURNER AND IGNITER

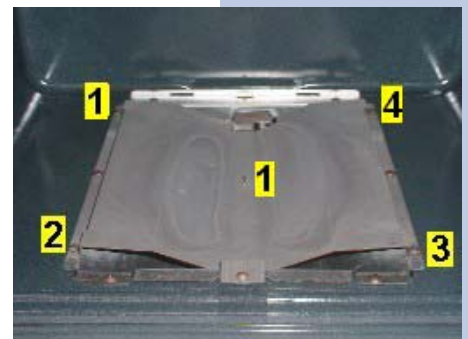


NOTE: Always turn the house breaker or fuses to the off position, or unplug the unit from the wall outlet and cut off the manual gas valve line before working on the unit.

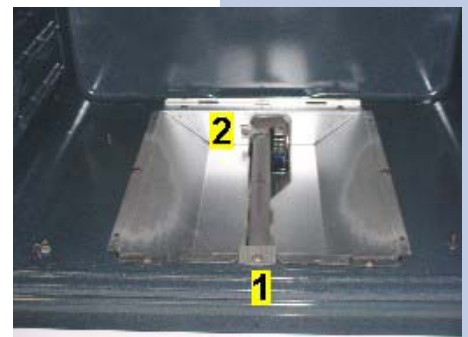
12.1 Remove the hidden bake burner cover by pulling on the coven and then by lifting the cover up and out.



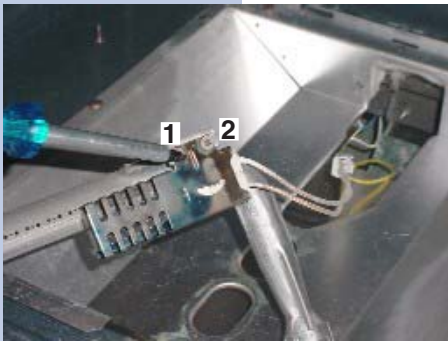
12.2 Remove the 4 screws and the 1 nut which hold the burner cover in place.



12.3 Remove the 2 screws which hold the bake burner in place and pull it out. There is long enough wire to do so.



74 Section D - Replacement of parts



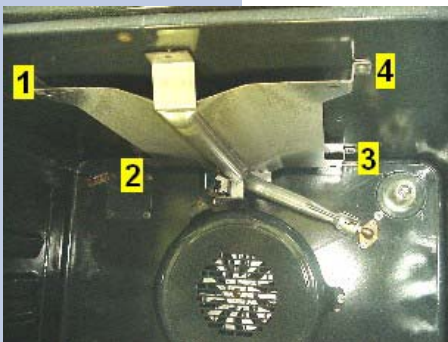
12.4 Remove the 2 screws which hold the bake glow igniter in place and unplug its quick connection.



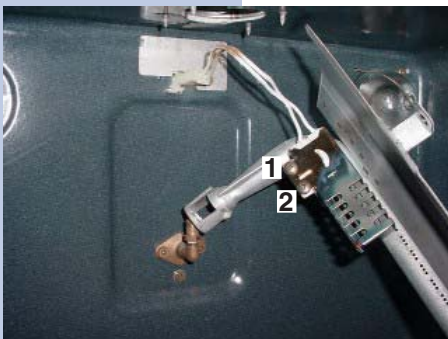
12.5 In order to install the hidden bake cover, just align the 2 cover tabs through the 2 openings on the back of the cover.

13. BROIL BURNER AND IGNITER

NOTE: Always turn the house breaker or fuses to the off position, or unplug the unit from the wall outlet and cut off the manual gas valve line before working on the unit.



13.1 Remove the 4 screws which hold the broil burner assembly in place.



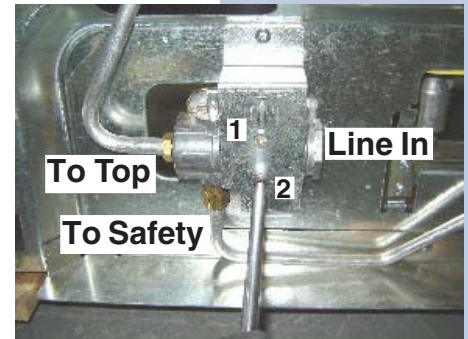
13.2 Remove the 2 screws which hold the broil glow igniter in place and unplug the quick connection.

14. GAS PRESSURE REGULATOR

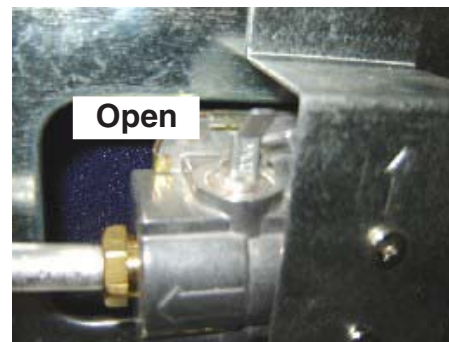
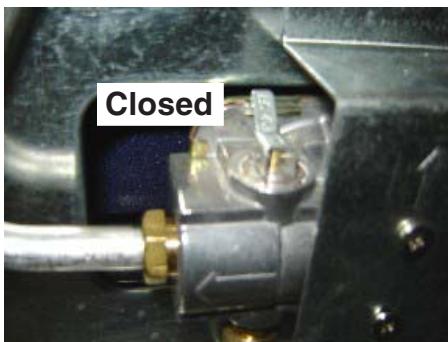
NOTE: Always turn the house breaker or fuses to the off position, or unplug the unit from the wall outlet and cut off the manual gas valve line before working on the unit.

- 14.1** Unscrew the 3 gas lines from the gas pressure regulator;
- Line in,
 - To top burners
 - To safety valve.

- 14.2** Unscrew the 2 screws and replace the gas pressure regulator.



NOTE: Upon replacing the gas pressure regulator, verify if the regulator has the valve at the open position as shown on the below pictures;



15. SAFETY VALVE

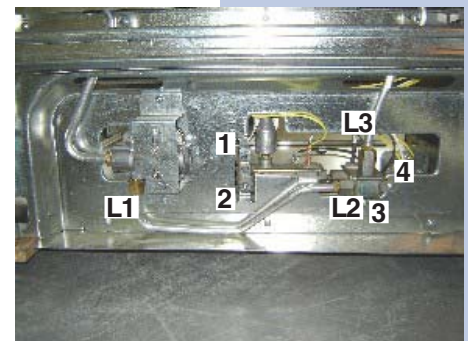
NOTE: Always turn the house breaker or fuses to the off position, or unplug the unit from the wall outlet and cut off the manual gas valve line before working on the unit.

- 15.1** Follow steps 12.1 to 12.5 in order to remove the bake burner.

- 15.2** Pull the unit out from its cut-outs.

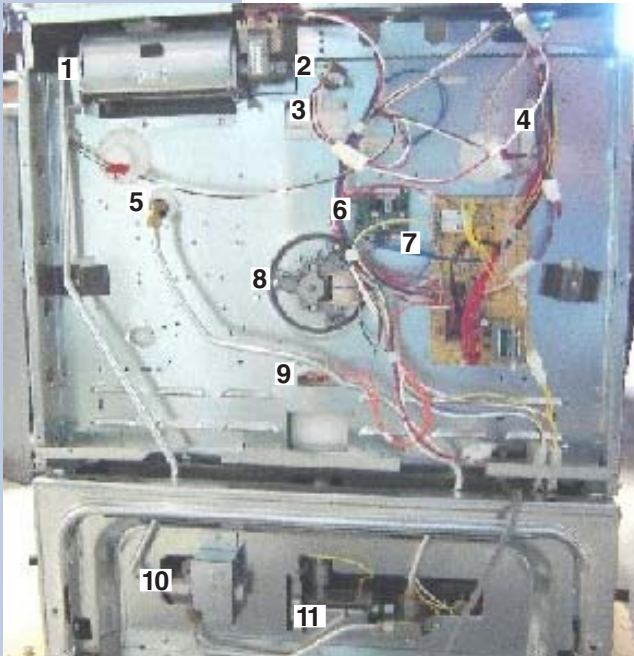
- 15.3** Unscrew the 3 gas lines from the safety valve and pressure regulator. (L1, L2 and L3)

- 15.4** Unscrew the 4 screws which hold the safety valve in place.



16. BACK VIEW OF THE UNIT

NOTE: Always turn the house breaker or fuses to the off position, or unplug the unit from the wall outlet and cut off the manual gas valve line before working on the unit.



- 1 Cooling fan
- 2 Noise reducer
- 3 Broiler wires
- 4 Oven temperature sensor wire
- 5 Broil gas line
- 6 Triac
- 7 Relay board
- 8 Convection motor
- 9 Convection element wires
- 10 Gas pressure regulator
- 11 Safety valve

17. WARMER DRAWER

NOTE: Always turn the house breaker or fuses to the off position, or unplug the unit from the wall outlet and cut off the manual gas valve line before working on the unit.



17.1 In order to remove the storage drawer, pull it out to the maximum position.

17.2 On the left hand side glide, pull the drawer glide locking bracket upwards in order to unlock the left glide.

17.3 Pull on the left hand side drawer in order to pass the unlock position.

17.4 On the right hand side glide, push the drawer glide locking bracket downwards in order to unlock.

17.5 Pull on the right hand side drawer in order to pass the unlock position.

17.6 Pull the drawer out of the glides.

17.7 When installing the drawer back into its glides, the ball bearing system has to be at its closest position to the front of the left and right hand side as shown.

VIEW OF GOOD POSITION

VIEW OF WRONG POSITION



18. WARMER DRAWER GLIDES, THERMOSTAT AND ELEMENT

NOTE: Always turn the house breaker or fuses to the off position, or unplug the unit from the wall outlet and cut off the manual gas valve line before working on the unit.

18.1 Refer to section 15.1 to 15.7 in order to remove and install the warmer drawer.

18.2 Remove the one screw that holds the glide to the inner drawer body.

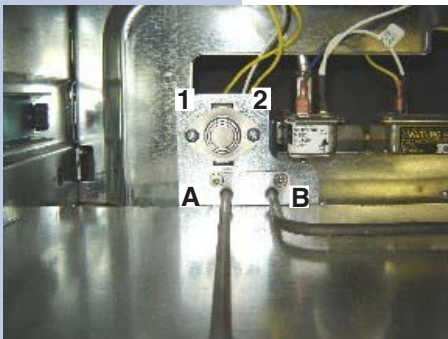


78 Section D - Replacement of parts

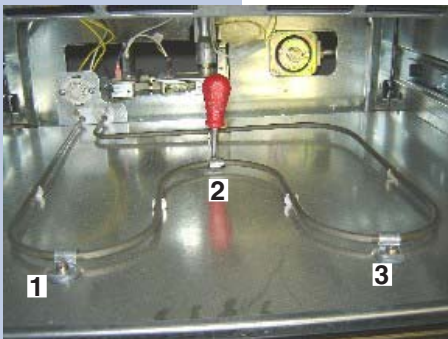


18.3 Pull the glide away from its anchorage point.

NOTE: “L” shape clip from the glide that slides into a square opening of the body.



18.4 Locate and remove the 2 screws which hold either the warmer drawer thermostat (1 & 2) or the warmer drawer element (A & B)



18.5 After having removed the A & B screws, (16.4) using a small screwdriver, remove the 3 screws that hold the warmer drawer element.

NOTE: There is long enough wire in order to replace both the warmer drawer element and thermostat without removing the unit from its cutouts.

19. DRAWER ASSEMBLY

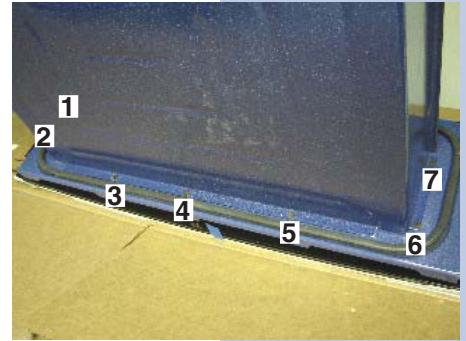
NOTE: Always turn the house breaker or fuses to the off position, or unplug the unit from the wall outlet and cut off the manual gas valve line before working on the unit.



19.1 Pull and remove the warmer drawer out as shown in section 17.1 through 17.7

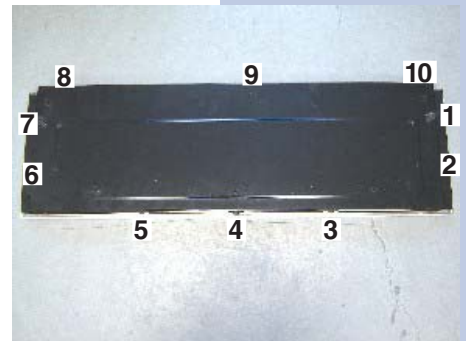
19.2 Pull the center of the glide away from its center notch and push the glide down and out of its holders.

19.3 Remove the 7 screws that hold the drawer to the front panel assembly.



19.4 Remove the 10 inner screws from all around the warmer drawer assembly.

NOTE: There will be 2 screws left, one on the upper trim and one on the lower trim. They are located in the front center of the trim.



19.5 Remove the 2 screws which hold the warmer drawer handle.



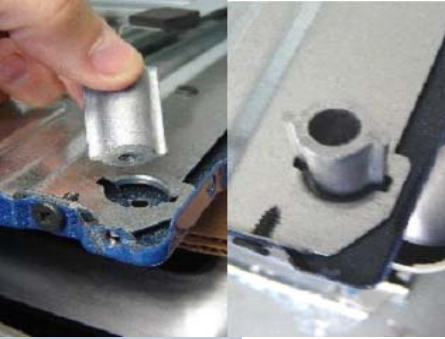
19.6 Pull the warmer drawer panel apart.



19.7 In order to remove the upper and lower trim, each has 4 screws.

Refer to section 19.4,
Screws # 2, 4 and 6 + one screw next to the # 4 screw for the lower trim
Screws # 7, 9 and 1 + one screw next to the # 9 screw for the upper trim.





19.8 Upon installing the warmer drawer back together, notice the way that the oven door handle screw spacer has to be installed.

NOTE: Small hole towards the liner side and large hole towards the handle side.
Same as electric...

20. MAIN OVEN DOOR ASSEMBLY

NOTE: Always turn the house breaker or fuses to the off position, or unplug the unit from the wall outlet and cut off the manual gas valve line before working on the unit.



20.1 Remove the oven door as shown in section 1.1 through 1.3

20.2 Remove the 2 screws that hold the oven door handle.



20.3 Remove the center screw of the lower trim; the one closest from the oven door glass.

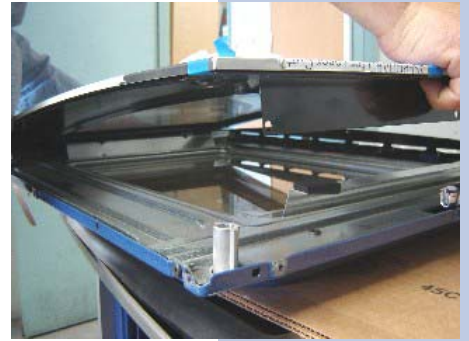


20.4 Remove the 10 screws that hold the front decorative glass assembly; 4 at the top and 3 on each of the left and right hand side.

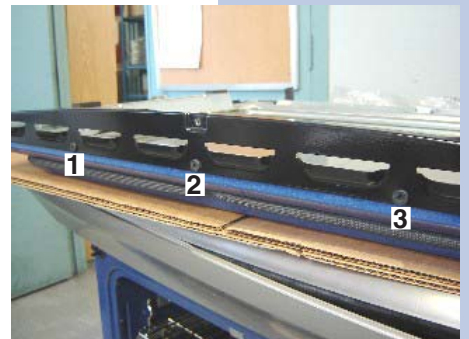
IMPORTANT: Upon installing the decorative glass assembly back on the door, remember that the smallest screw goes on the lower left and right hand side through the side and lower trim as well as into the hinge assembly.

Section D - Replacement of parts **81**

20.5 Pull the decorative glass assembly off of the oven door.



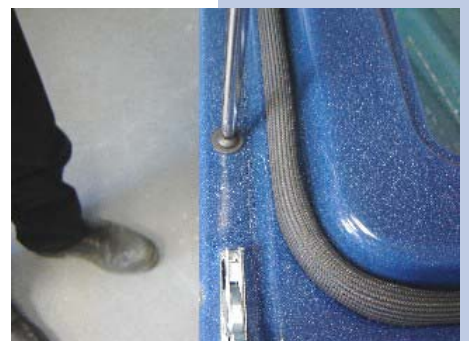
20.6 Remove the 3 screws that hold the lower trim.



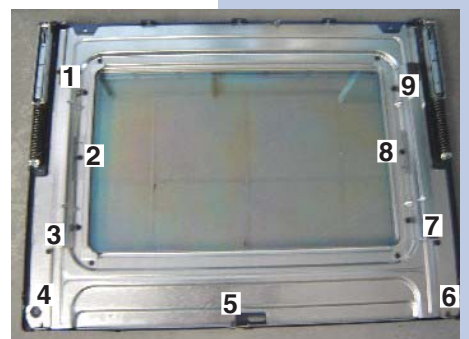
20.7 The side screw being already removed, remove the 1 screw left on the lower hinge.



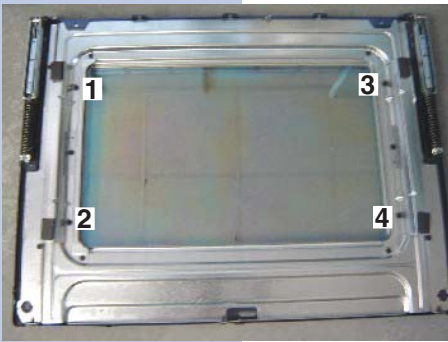
20.8 Turn the oven door upside down and remove the screw that holds the oven door hinge to the inner door liner.



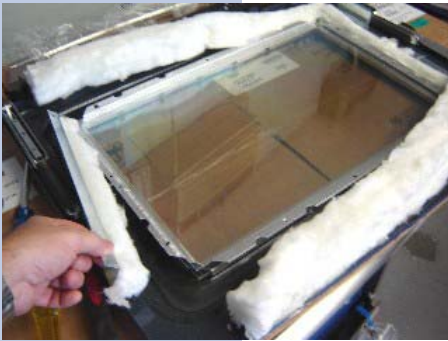
20.9 Remove the 9 screws that hold the inner door baffle.



82 Section D - Replacement of parts



20.10 Once the inner baffle has been removed, remove the 4 screws that hold the inner door glass pack assembly in place.



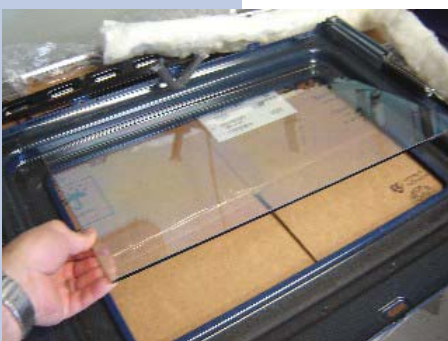
20.11 Remove the glass holders and insulation.



20.12 Remove the 2nd inner glass from the glass pack assembly.



20.13 Remove the inner glass pack frame.



20.14 Remove the first inner door glass.

20.15 In order to remove the oven door gasket, refer to section 17.8

Refer to section 17.9 in order to properly install the oven door handle screw spacer

 **Electrolux**

