

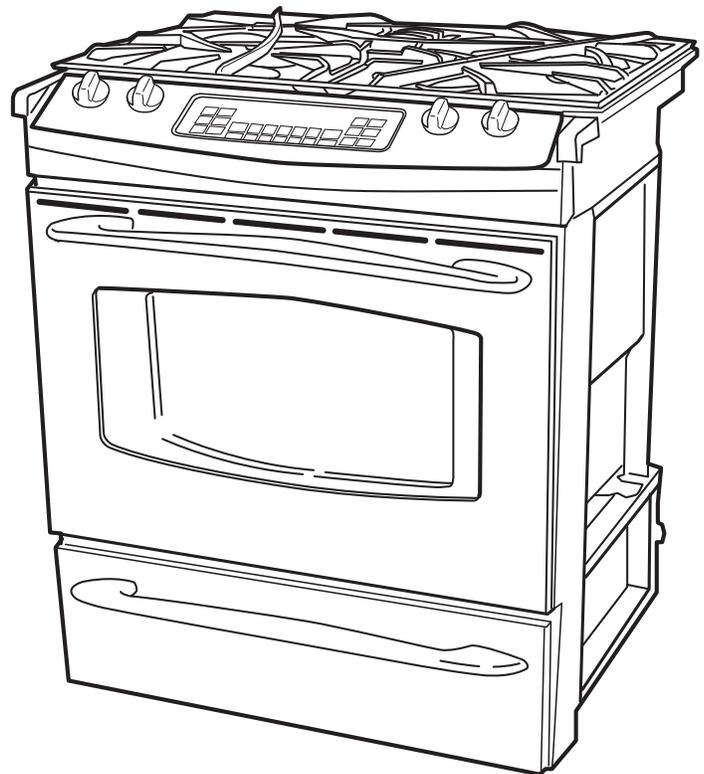
GE Consumer & Industrial

Technical Service Guide

December 2007

GE Gas Slide-In Ranges

PGS908
PGS968
PGS975



31-9156



GE Appliances
General Electric Company
Louisville, Kentucky 40225



IMPORTANT SAFETY NOTICE

The information in this service guide is intended for use by individuals possessing adequate backgrounds of electrical, electronic, and mechanical experience. Any attempt to repair a major appliance may result in personal injury and property damage. The manufacturer or seller cannot be responsible for the interpretation of this information, nor can it assume any liability in connection with its use.

WARNING

If the information in this manual is not followed exactly, fire or explosion may result causing property damage, personal injury or death. If you smell gas:

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in the building.
- Immediately call the gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach the gas supplier, call the fire department.

WARNING

To avoid personal injury, disconnect power before servicing this product. If electrical power is required for diagnosis or test purposes, disconnect the power immediately after performing the necessary checks.

RECONNECT ALL GROUNDING DEVICES

If grounding wires, screws, straps, clips, nuts, or washers used to complete a path to ground are removed for service, they must be returned to their original position and properly fastened.

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Technical Service Guide
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Introduction

*The new GE Gas Slide-in Ranges have the following features:

- The new gas range has an electronic tactile touch-control panel for the oven. This easy-to-operate touch-control panel is user friendly and simple to understand.
- The range includes many helpful features including a self-cleaning oven, control lock-out, and an electronically operated lock-out control that stops gas flow to the cooktop.
- The convection baking and roasting feature provides even cooking and superior baking every time.
- New servicing features include front accessibility to most components.
- All models are available in natural gas and are supplied with an LP regulator conversion feature and LP orifice spuds for the surface burners.



* Features may vary by model.

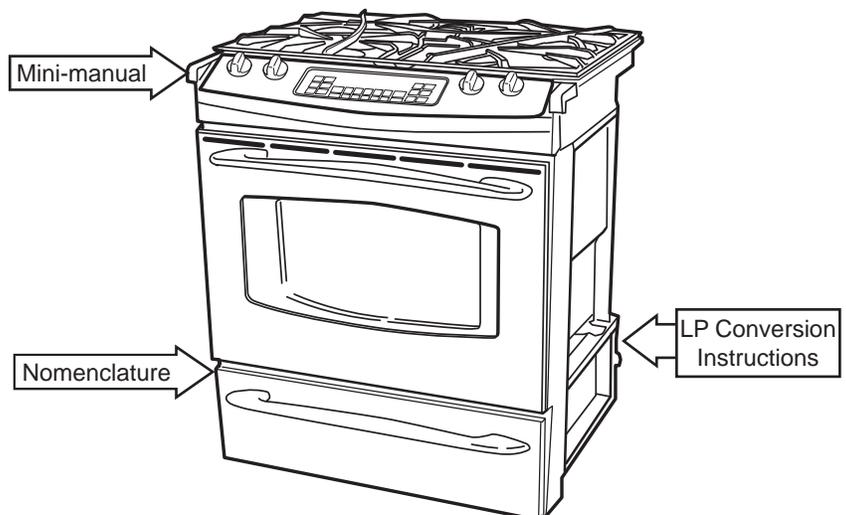
Nomenclature

The nomenclature plate of this range is located on the oven frame above the warming drawer.

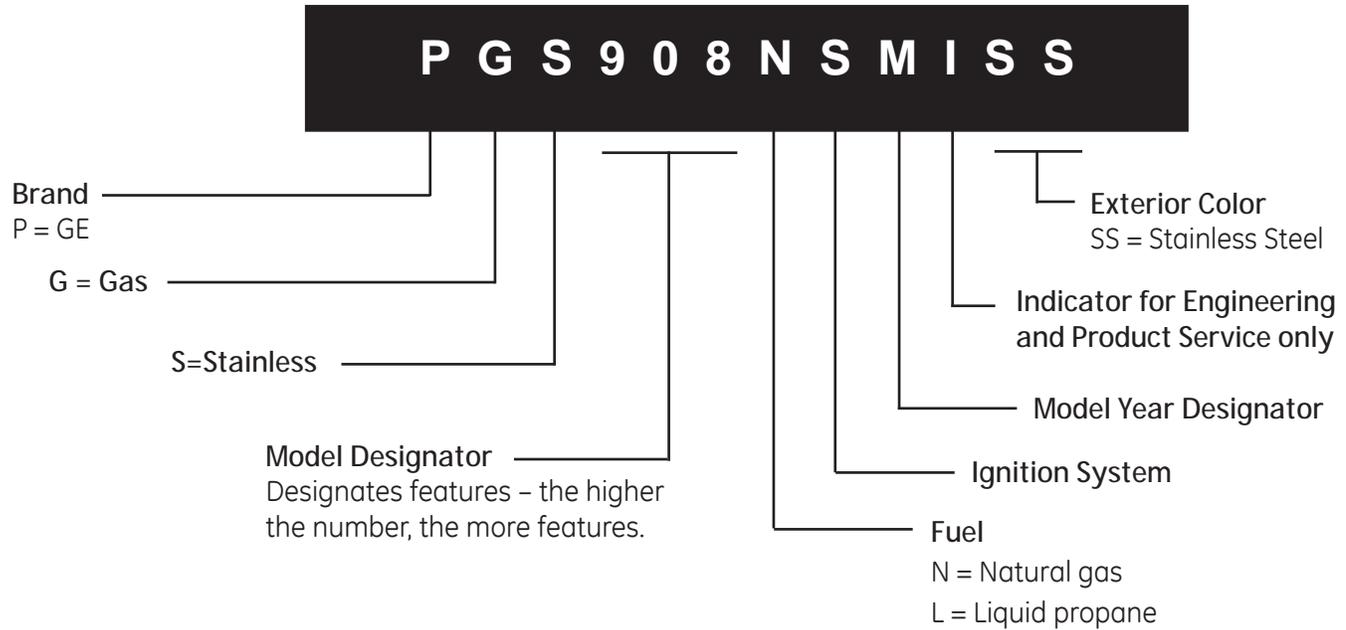
In addition to the model and serial numbers, this plate shows the ratings of the burners, and the type of fuel and pressure the cooktop was adjusted for when it left the factory.

The mini-manual is located behind the control panel.

An LP (Propane) gas conversion instructions sheet is attached to the back side of the range.



Model Number



Serial Number

The first two characters of the serial number identify the month and year of manufacture.

Example: **AM**123456S = January, 2007

A - JAN	2007 - M
D - FEB	2006 - L
F - MAR	2005 - H
G - APR	2004 - G
H - MAY	2003 - F
L - JUN	2002 - D
M - JUL	2001 - A
R - AUG	2000 - Z
S - SEP	1999 - V
T - OCT	1998 - T
V - NOV	1997 - S
Z - DEC	1996 - R

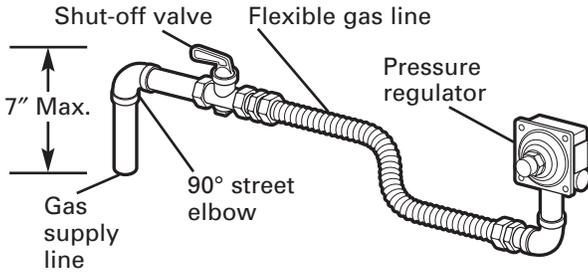
The letter designating the year repeats every 12 years.

Example:

T - 1974
T - 1986
T - 1998

Gas Supply Shutoff Valve

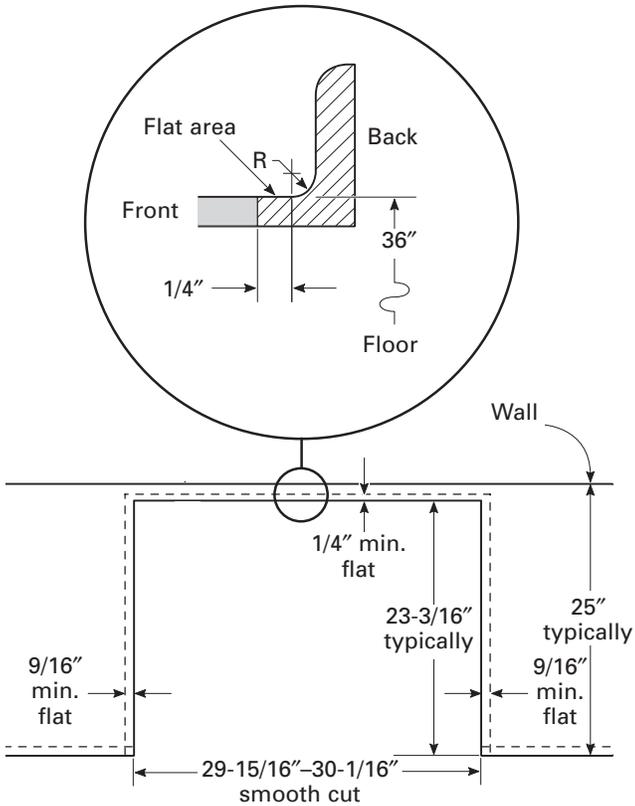
The cooktop itself is not equipped with a gas shut-off valve. If installed correctly, a shutoff valve will be in the main gas supply line "upstream" of the appliance pressure regulator.



Standard Installation

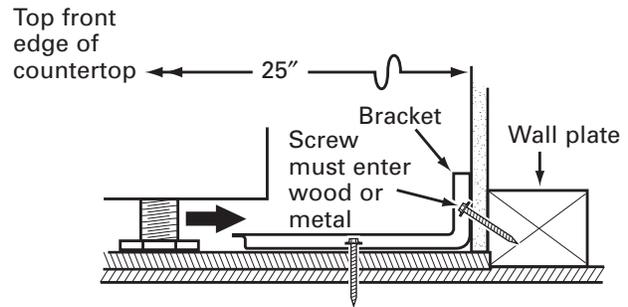
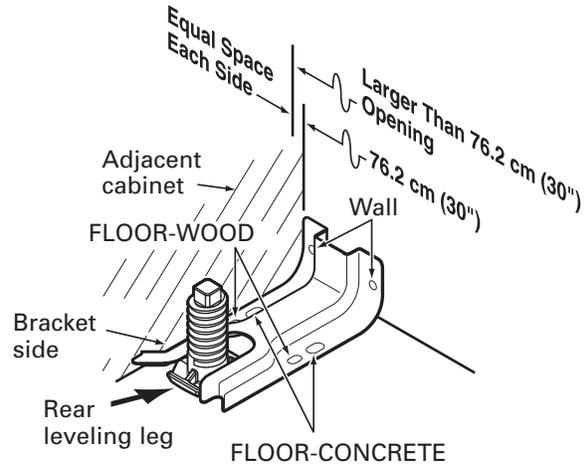
If the construction of your cabinet cannot provide a 1/4-in. flat area at the back of the countertop opening, consider changing the countertop to accommodate this dimension.

Note: A 1-1/2 in. minimum clearance must be maintained between the rear edge of the cooktop and the rear wall above the cooktop.



Anti-Tip Device

WARNING: All ranges can tip causing injury. Install anti-tip device packed with range. The anti-tip device should be attached to the wall.



Note: Check for proper operation by carefully tipping the range forward.

Control Features

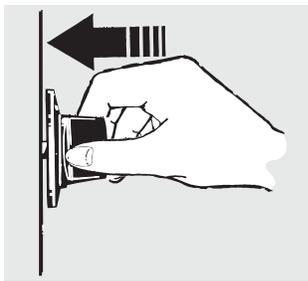
Throughout this manual, features and appearance may vary from your model.

Before Lighting a Gas Burner

- Make sure all grates on the range are in place before using any burner.
- If your range has the Range Lock-Out feature, make sure it is disabled before attempting to light the surface burners.

After Lighting a Gas Burner

- Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.



Push the control knob in and turn it to the **LITE** position.

How to Light a Gas Surface Burner

Push the control knob in and turn it to the **LITE** position.

You will hear a **clicking** noise—the sound of the electric spark igniting the burner.

After the flame lights, turn the knob to adjust the flame size. If the knob stays at **LITE**, it will continue to click.

When one burner is turned to **LITE**, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

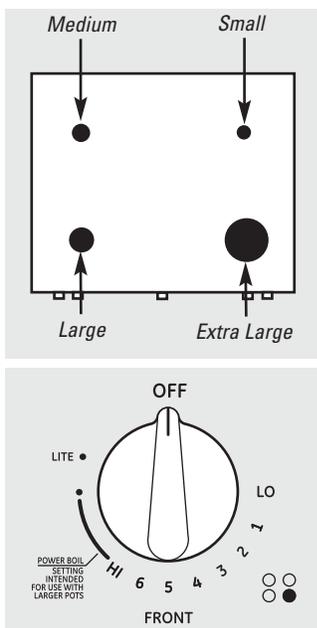
Sealed Gas Burners

Your gas range cooktop has four sealed gas burners. They offer convenience, cleanability and flexibility to be used in a wide range of cooking applications.

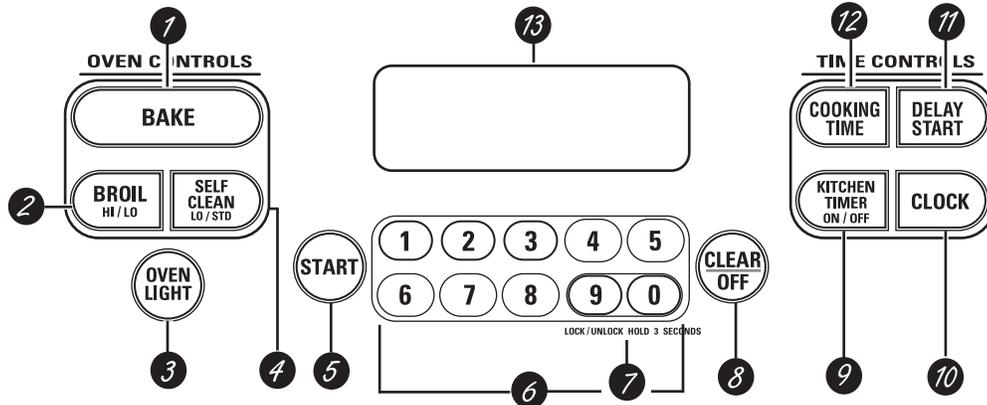
The smallest burner in the right rear position is the simmer burner. This burner can be turned to **LO** for a very low simmer setting. It provides precise cooking performance for delicate foods such as sauces or foods that require low heat for a long cooking time.

The medium (left rear) and the large (left front) burners are the primary burners for most cooking. These general-purpose burners can be turned from **HI** to **LO** to suit a wide range of cooking needs.

The extra large burner (right front) is the maximum output burner. Like the other three burners, it can be turned from **HI** to **LO** for a wide range of cooking applications; however, this burner is designed to quickly bring large amounts of liquid to a boil. It has a special **POWER BOIL™** setting designed to be used with cookware 10 inches or larger in diameter.



Extra-large burner only



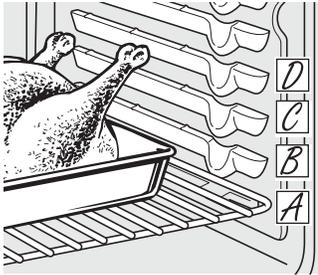
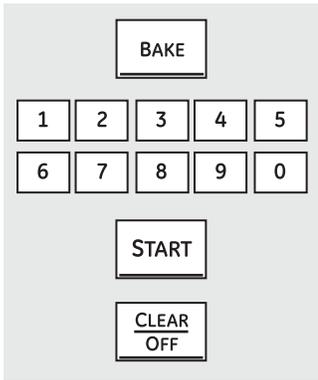
Oven Control, Clock and Timer Features and Settings

- 1** **BAKE Pad**
Touch to select the bake function.
- 2** **BROIL HI/LO Pad**
Touch to select the broil function.
- 3** **OVEN LIGHT Pad**
Touch to turn the oven light on or off.
- 4** **SELF CLEAN LO/STD Pad**
Touch to select self-cleaning function. See the *Using the self-cleaning oven* section.
- 5** **START Pad**
Must be touched to start any cooking or cleaning function.
- 6** **Number Pads**
Use to set any function requiring numbers such as the time of day on the clock, the timer, the oven temperature, the internal food temperature, the start time and length of operation for timed baking and self-cleaning.
- 7** **CONTROL LOCK-OUT**
The control lock-out is **9** and **0**. Touch and hold the **9** and **0** pads at the same time for 3 seconds.
- 8** **CLEAR/OFF Pad**
Touch to cancel **ALL** oven operations except the clock, timer and control lock-out.
- 9** **KITCHEN TIMER ON/OFF Pad**
Touch to select the timer feature.
- 10** **CLOCK Pad**
Touch before setting the clock.
- 11** **DELAY START Pad**
Use along with **COOKING TIME** or **SELF CLEAN LO/STD** pads to set the oven to start and stop automatically at a time you set.
- 12** **COOKING TIME Pad**
Touch and then touch the number pads to set the amount of time you want your food to cook. The oven will shut off when the cooking time has run out.
- 13** **Display**
Shows the time of day, oven temperature, whether the oven is in the bake, broil or self-cleaning mode and the times set for the timer or automatic oven operations.

If "F- and a number or letter" flash in the display and the oven control signals, this indicates a function error code. Touch the CLEAR/OFF pad. Allow the oven to cool for one hour. Put the oven back into operation. If the function error code repeats, disconnect the power to the oven and call for service.

If your oven was set for a timed oven operation and a power outage occurred, the clock and all programmed functions must be reset.

The time of day will flash in the display when there has been a power outage.



How to Set the Oven for Baking or Roasting

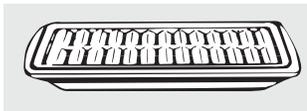
- 1 Touch the **BAKE** pad.
- 2 Touch the number pads to set the desired temperature.
- 3 Touch the **START** pad.
- 4 Check food for doneness at minimum time on recipe. Cook longer if necessary.
- 5 Touch the **CLEAR/OFF** pad when cooking is complete.

NOTE: A cooling fan will automatically turn on and off to cool internal parts. This is normal, and the fan may continue to run even after the oven is turned off.

Type of Food	Rack Position
Frozen pies (on cookie sheet)	C or D
Angel food cake	A
Bundt or pound cakes	B or C
Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies	C or D
Casseroles	C or D
Turkey	A

If baking four cake layers at the same time, place two layers on rack B and two layers on rack D. Stagger pans on the rack so one is not directly above the other.

Models PGS908 & PGS975



Always use the broiler pan and grid that came with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.

How to Set the Oven for Broiling

IMPORTANT: To avoid possible burns, place the racks in the desired position before you turn the oven on.

- 1 Place the meat or fish on the broiler grid in the broiler pan.
- 2 Follow suggested rack positions in the *Broiling Guide*.
- 3 The oven door **must** be closed during broiling.
- 4 Touch the **BROIL HI/LO** pad once for **HI Broil**.

To change to **LO Broil**, touch the **BROIL HI/LO** pad again.

Use **LO Broil** to cook foods such as poultry or thick cuts of meat thoroughly without over-browning them.

- 5 Touch the **START** pad.
- 6 When broiling is finished, touch the **CLEAR/OFF** pad.

Serve the food immediately, and leave the pan outside the oven to cool during the meal for easiest cleaning.

NOTE: Broil will not work if the temperature probe is plugged in.



CLOCK

Make sure the clock is set to the correct time of day.

To Set the Clock

The clock must be set to the correct time of day for the automatic oven timing functions to work properly. The time of day cannot be changed during a timed baking or self-cleaning cycle.

- 1 Touch the **CLOCK** pad.
- 2 Touch the number pads.
- 3 Touch the **START** pad.



KITCHEN
TIMER
On / Off

The timer is a minute timer only.

The timer does not control oven operations. The maximum setting on the timer is 9 hours and 59 minutes.

To Set the Timer

- 1 Touch the **KITCHEN TIMER ON/OFF** pad.
- 2 Touch the number pads until the amount of time you want shows in the display. For example, to set 2 hours and 45 minutes, touch **2**, **4** and **5** in that order. If you make a mistake touch the **KITCHEN TIMER ON/OFF** pad and begin again.
- 3 Touch the **START** pad.

After touching the **START** pad, **SET** disappears; this tells you the time is counting down, although the display does not change until one minute has passed. Seconds will not be shown in the display until the last minute is counting down.

- 4 When the timer reaches **:00**, the control will beep 3 times followed by one beep every 6 seconds until the **KITCHEN TIMER ON/OFF** pad is touched.

The 6-second tone can be canceled by following the steps in the Special features of your oven control section under Tones at the End of a Timed Cycle.

To Reset the Timer

If the display is still showing the time remaining, you may change it by touching the **KITCHEN TIMER ON/OFF** pad, then touch the number pads until the time you want appears in the display.

If the remaining time is not in the display (clock, delay start or cooking time are in the display), recall the remaining time by touching the **KITCHEN TIMER ON/OFF** pad and then touching the number pads to enter the new time you want.

To Cancel the Timer

Touch the **KITCHEN TIMER ON/OFF** pad twice.



RANGE
LOCK-OUT
LOCK / UNLOCK
HOLD 3 SECONDS

Range Lock-Out (on some models)

Your control will allow you to lock out the surface burners, oven burners and control panel so they cannot be activated.

To lock/unlock the controls:

- 1 Turn all surface burners off.
- 2 Touch and hold the **RANGE LOCK-OUT** pad for 3 seconds until the display shows **LOC ON**.
- 3 To unlock the control, touch and hold the **RANGE LOCK-OUT** pad for 3 seconds until the display shows **LOC OFF**.

When this feature is on and the touch pads are touched, the control will beep and the display will show **LOC ON**.

■ The control lock-out mode affects all controls. No controls will work when this feature is activated.

■ The adjustment will be retained in memory after a power failure.



LOCK/UNLOCK HOLD 3 SECONDS

Control Lock-Out (on some models)

Your control will allow you to lock out the touch pads so they cannot be activated when pressed.

To lock/unlock the controls:

- 1 Touch the **9** and **0** pads at the same time for 3 seconds, until the display shows **LOC ON**.
- 2 To unlock the control, touch the **9** and **0** pads at the same time for 3 seconds, until the display shows **LOC OFF**.

When this feature is on and the touch pads are touched, the control will beep and the display will show **LOC ON**.

- The control lock-out mode affects all touch pads. No touch pads will work when this feature is activated.
- The adjustment will be retained in memory after a power failure.

How to Set the Oven For Roasting When Using the Probe



PROBE



BAKE



START

CLEAR
OFF

- 1 Insert the probe into the food.
- 2 Plug the probe into the outlet in the oven. Make sure it's pushed all the way in. Close the oven door. Make sure the probe cable is not touching the broil element.
- 3 Touch the **PROBE** pad.
- 4 Touch the number pads to set the desired internal food or meat temperature. The maximum internal temperature for the food that you can set is 200°F (93°C).
- 5 Touch the **BAKE** pad.
- 6 Touch the number pads to set the desired oven temperature.
- 7 Touch the **START** pad.

The display will flash if the probe is inserted into the outlet and you have not set a probe temperature and touched the **START** pad.

After the internal temperature of the food reaches 100°F (38°C), the changing internal temperature will be shown in the display.

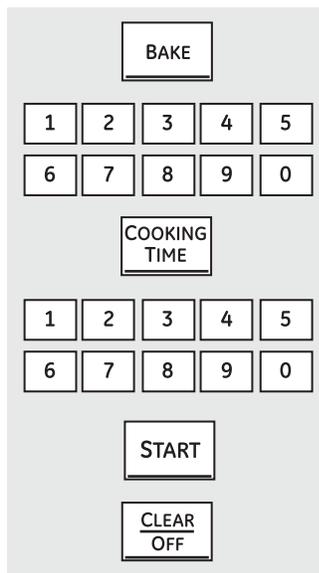
- 8 When the internal temperature of the food reaches the number you have set, the probe and the oven turn off and the oven control signals. To stop the signal, touch the **CLEAR/OFF** pad. Use hot pads to remove the probe from the food. Do not use tongs to pull on it—they might damage it.

To change the oven temperature during the Roast cycle, touch the **BAKE** pad and then the number pads to set the new temperature.

- If the probe is removed from the food before the final temperature is reached, a tone will sound and the display will flash until the probe is removed from the oven.
- You can use the timer even though you cannot use timed oven operations while using the probe.

Using the timed baking and roasting features. (on some models)

NOTE: Foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.



How to Set an Immediate Start and Automatic Stop

The oven will turn on immediately and cook for a selected length of time. At the end of the cooking time the oven will turn off automatically.

- 1 Touch the **BAKE** pad.
- 2 Using the number pads, enter the desired temperature.

- 3 Touch the **COOKING TIME** pad.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

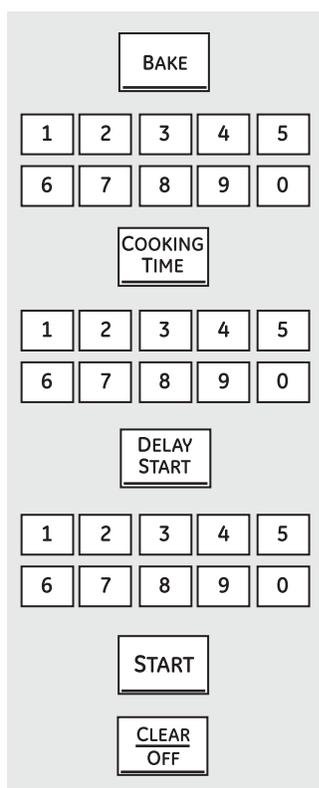
- 4 Using the number pads, enter the desired baking time. The oven temperature and the cooking time that you entered will be displayed.

- 5 Touch the **START** pad.

The display will show the changing temperature (starting at 100°F [38°C]) and the cooking time. The display starts changing once the temperature reaches 100°F (38°C).

The oven will continue to cook for the programmed amount of time, then shut off automatically, unless the **WARM** feature was set. See the *How to Set the Oven for Warming* section.

- 6 Touch the **CLEAR/OFF** pad to clear the display.



How to Set a Delayed Start and Automatic Stop

You can set the oven control to delay-start the oven, cook for a specific length of time and then turn off automatically.

Make sure the clock shows the correct time of day.

- 1 Touch the **BAKE** pad.
- 2 Using the number pads, enter the desired temperature.

- 3 Touch the **COOKING TIME** pad.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

- 4 Using the number pads, enter the desired baking time.

- 5 Touch the **DELAY START** pad.

- 6 Using the number pads, enter the time of day you want the oven to turn on and start cooking.

- 7 Touch the **START** pad.

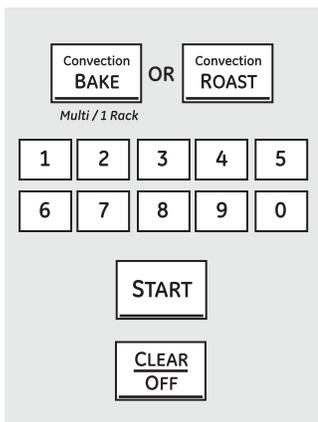
NOTE: An attention tone will sound if you are using timed baking and do not touch the **START** pad after entering the baking temperature.

If you would like to check the times you have set, touch the **DELAY START** pad to check the start time you have set or touch the **COOKING TIME** pad to check the length of cooking time you have set.

When the oven turns on at the time of day you have set, the display will show the changing temperature (starting at 100°F [38°C]) and the cooking time. The display starts changing once the temperature reaches 100°F (38°C).

The oven will continue to cook for the programmed amount of time, then shut off automatically, unless the **WARM** feature was set. See the *How to Set the Oven for Warming* section.

- 8 Touch the **CLEAR/OFF** pad to clear the display.



How to Set the Oven for Convection Baking or Roasting

- 1 Touch the **CONVECTION BAKE MULTI/1 RACK** or **CONVECTION ROAST** pad.
- 2 Touch the number pads to set the desired oven temperature.
- 3 Touch the **START** pad.

To change the oven temperature, touch the **CONVECTION BAKE MULTI/1 RACK** or **CONVECTION ROAST** pad and then the number pads to set the new temperature.

When the oven starts to heat, the changing temperature, starting at 100°F (38°C), will be displayed. When oven reaches the temperature you set, 3 beeps will sound.

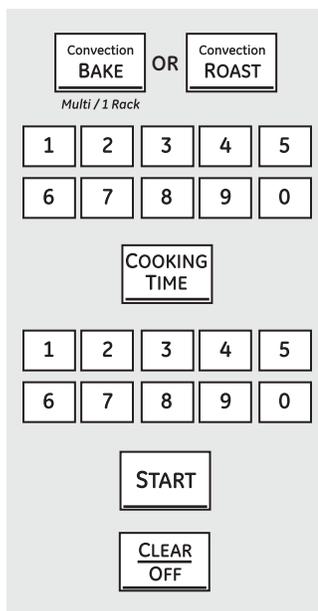
- 4 Touch **CLEAR/OFF** pad when finished.
 - You will hear a fan while cooking with convection. The fan will stop when the door is opened, but the heat will not turn off.
 - You may hear the oven clicking during baking. This is normal.

NOTE: When convection baking, the oven temperature will be 25°F (14°C) lower than the set temperature. See *Auto Recipe™ Conversion in the Special Features section for more information.* When convection roasting, oven temperature will not auto convert.

Using the timed features for convection cooking. (on some models)

You will hear a fan while cooking with these features. The fan will stop when the door is opened, but the heat will not turn off.

NOTE: Foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.



How to Set an Immediate Start and Automatic Stop

The oven will turn on immediately and cook for a selected length of time. At the end of the cooking time, the oven will turn off automatically.

Make sure the clock shows the correct time of day.

- 1 Touch the **CONVECTION BAKE MULTI/1 RACK** or **CONVECTION ROAST** pad.
- 2 Touch the number pads to set the desired oven temperature.
- 3 Touch the **COOKING TIME** pad.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

- 4 Touch the number pads to set the desired length of cooking time. The minimum cooking time you can set is 1 minute. The oven temperature that you set and the cooking time that you entered will be in the display.

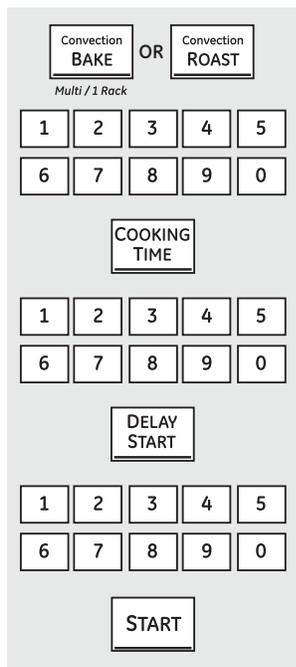
- 5 Touch the **START** pad.

The display will show the changing temperature (starting at 100°F [38°C]) and the cooking time. The display starts changing once the temperature reaches 100°F (38°C).

The oven will continue to cook for the programmed amount of time, then shut off automatically, unless the **WARM** feature was set. See the *How to Set the Oven for Warming* section.

- 6 Touch the **CLEAR/OFF** pad to clear the display if necessary. Remove the food from the oven. Remember, even though the oven turns off automatically, food left in the oven will continue cooking after the oven turns off.

NOTE: When convection baking, the oven temperature will be 25°F (14°C) lower than the set temperature. See *Auto Recipe™ Conversion in the Special Features section for more information.* When convection roasting, oven temperature will not auto convert.



How to Set a Delayed Start and Automatic Stop

You can set the oven control to delay-start the oven, cook for a specific length of time and then turn off automatically.

Make sure the clock shows the correct time of day.

- 1 Touch the **CONVECTION BAKE MULTI/1 RACK** or **CONVECTION ROAST** pad.
- 2 Touch the number pads to set the desired oven temperature.
- 3 Touch the **COOKING TIME** pad.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

- 4 Touch the number pads to set the desired cooking time.
- 5 Touch the **DELAY START** pad.
- 6 Touch the number pads to set the time of day you want the oven to turn on and start cooking.

If you would like to check the times you have set, touch the **DELAY START** pad to check the start time you have set, or touch the **COOKING TIME** pad to check the length of cooking time you have set.

NOTE: When convection baking, the oven temperature will be 25°F (14°C) lower than the set temperature. See Auto Recipe™ Conversion in the Special Features section for more information. When convection roasting, oven temperature will not auto convert.

- 7 Touch the **START** pad.

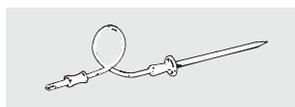
NOTE: An attention tone will sound if you are using timed baking or roasting and do not touch the **START** pad after entering the baking or roasting temperature.

When the oven turns on at the time of day you have set, the display will show the changing temperature (starting at 100°F [38°C]) and the cooking time. The display starts changing once the temperature reaches 100°F (38°C).

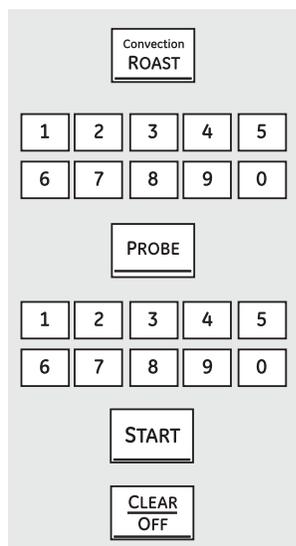
The oven will continue to cook for the programmed amount of time, then shut off automatically, unless the **WARM** feature was set. See the *How to Set the Oven for Warming* section.

- 8 Touch the **CLEAR/OFF** pad to clear the display if necessary. Remove the food from the oven. Remember, even though the oven shuts off automatically, food left in the oven will continue cooking after the oven turns off.

Using the convection oven. (on some models)



For best results when roasting large turkeys and roasts, we recommend using the probe included in the convection oven.



How to Set the Oven for Convection Roasting when Using the Probe

The display will flash **PROBE** and the oven control will signal if the probe is inserted into the outlet, and you have not set a probe temperature and pressed the **START** pad.

- 1 Place the oven rack in the position that centers the food between the top and bottom of the oven. Insert the probe into the meat.
- 2 Plug the probe into the outlet in the oven. Make sure it is pushed all the way in. Close the oven door.
- 3 Touch the **CONVECTION ROAST** pad.
- 4 Touch the number pads to set the desired oven temperature.
- 5 Touch the **PROBE** pad.
- 6 Touch the number pads to set the desired internal meat temperature.
- 7 Touch the **START** pad.

When the oven starts to heat, the word **LO** will be in the display.

After the internal temperature of the meat reaches 100°F (38°C), the changing internal temperature will be shown in the display.

To change the oven temperature during the Convection Roast cycle, touch the **CONVECTION ROAST** pad and then touch the number pads to set the new desired temperature.

- 8 When the internal temperature of the meat reaches the number you have set, the probe and the oven turn off and the oven control signals. To stop the signal, touch the **CLEAR/OFF** pad. Use hot pads to remove the probe from the food. Do not use tongs to pull on it—they might damage it.

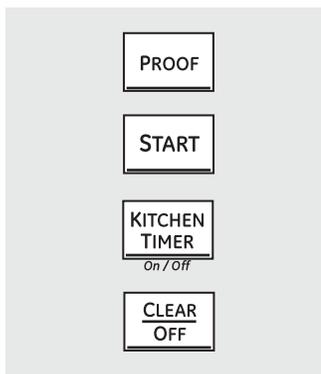
CAUTION: To prevent possible burns, do not unplug the probe from the oven outlet until the oven has cooled. Do not store the probe in the oven.

NOTE:

- If the probe is removed from the food before the final temperature is reached, a tone will sound and the display will flash until the probe is removed from the oven.
- You will hear a fan while cooking with this feature. The fan will stop when the door is opened, but the heat will not turn off.
- You can use the kitchen timer even though you cannot use timed oven operations.

Using the proofing and warming features. (on some models)

The proofing feature maintains a warm environment useful for rising yeast-leavened products.



How to Set the Oven For Proofing

1 Place the covered dough in a dish in the oven on rack B or C.

NOTE: For best results, cover the dough with a cloth or with greased plastic wrap (the plastic may need to be anchored underneath the container so the oven fan will not blow it off).

2 Touch the **PROOF** pad and then the **START** pad.

The display will read **PrF** (proof).

The oven interior light turns on and remains on during proofing.

The proofing feature automatically provides the optimum temperature for the proofing process, and therefore does not have a temperature adjustment.

3 Set the **KITCHEN TIMER ON/OFF** for the minimum proof time.

4 When proofing is finished, touch the **CLEAR/OFF** pad.

■ To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily.

■ Check bread products early to avoid over-proofing.

NOTE:

■ Do not use the proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to hold foods at safe temperatures. Use the **WARM** feature to keep food warm.

■ Proofing will not operate when oven is above 125°F (52°C). "HOT" will show in the display.



How to Set the Oven For Warming

The **WARM** feature keeps cooked foods hot.

This feature is not designed to reheat cold food.

To use the **WARM** feature, touch the **WARM** pad and then the **START** pad.

To use the **WARM** feature after Timed Baking or Roasting, follow these steps:

1 Touch the mode of cooking that you want to use (**BAKE**, **CONVECTION BAKE MULTI/1 RACK** or **CONVECTION ROAST**).

2 Touch the number pads to set the oven temperature.

3 Touch the **COOKING TIME** pad.

4 Touch the number pads to set the desired length of cooking time.

5 Touch the **WARM** pad.

6 Touch the **START** pad.

To Crisp Stale Items

■ Place food in low-sided dishes or pans.

■ For best results, place the food items in a single layer. Do not stack.

■ Leave them uncovered.

■ Check crispness after 20–30 minutes. Add time as needed.

IMPORTANT NOTES:

■ Food should be kept hot in its cooking container or transferred to a heat-safe serving dish.

■ For moist foods, cover them with an oven-safe lid or aluminum foil.

■ Fried or crisp foods do not need to be covered, but can become too dry if warmed for too long.

■ Repeated opening of the door allows the hot air to escape and the food to cool.

■ Allow extra time for the temperature inside the oven to stabilize after adding items.

■ With large loads it may be necessary to cover some of the cooked food items.

■ Remove serving spoons, etc., before placing containers in the oven.

■ Do not use plastic containers, lids or plastic wrap.

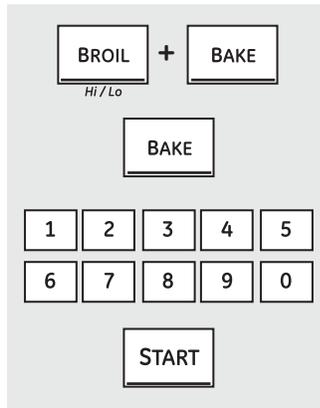
CAUTION: Plastic containers, lids or plastic wrap will melt if placed in the oven. Melted plastic may not be removable and is not covered under your warranty.

Adjust the oven thermostat—Do it yourself!

You may find that your new oven cooks differently than the one it replaced. Use your new oven for a few weeks to become more familiar with it. If you still think your new oven is too hot or too cold, you can adjust the thermostat yourself.

Do not use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 20–40 degrees F (11–22 degrees C).

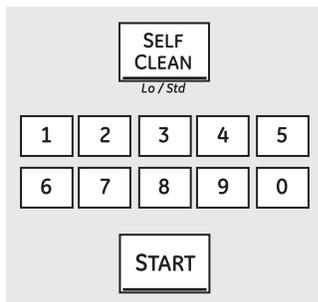
NOTE: This adjustment will only affect baking, convection baking (on some models) and convection roasting (on some models) temperatures; it will not affect broiling or self-cleaning temperatures. The adjustment will be retained in memory after a power failure.



To Adjust the Thermostat

- 1 Touch the **BROIL HI/LO** and **BAKE** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Touch the **BAKE** pad. A two-digit number shows in the display.
Touch **BAKE** again to alternate between increasing and decreasing the oven temperature.
- 3 The oven temperature can be adjusted up to (+) 35°F (19°C) hotter or (-) 35°F (19°C) cooler. Touch the number pads the same way you read them. For example, to change the oven temperature 15°F (8°C), touch **1** and **5**.
- 4 When you have made the adjustment, touch the **START** pad to go back to the time of day display. Use your oven as you would normally.

Using the self-cleaning oven.



How to Set the Oven for Cleaning

- 1 Turn all of the surface burners off.
- 2 Touch the **SELF CLEAN LO/STD** pad once for a 4-hour (3-hour on some models) clean time or twice for a 3-hour (4-hour on some models) clean time.
A 3-hour self-clean time is recommended for use when cleaning small, contained spills. A self-clean time of 4 hours or longer is recommended for a dirtier oven.
- 3 If a time other than 4 hours or 3 hours is needed, use the number pads and enter the desired clean time.

You can change the clean time to any time between 3 hours (2½ hours on some models) and 5 hours, depending on how dirty your oven is.

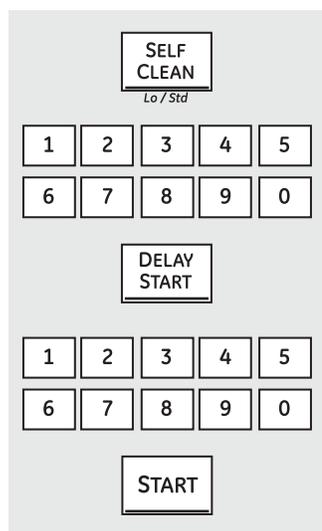
- 4 Touch the **START** pad.

The door locks automatically. The display will show the clean time remaining. It will not be possible to open the oven door until the temperature drops below the lock temperature and the **LOCKED** light goes off.

When the **LOCKED** light goes off, you will be able to open the door.

- 5 On models with Range Lock-Out, touch and hold the **RANGE LOCK-OUT** pad for 3 seconds to turn it off.
- The word **LOCKED** will flash and the oven control will signal if you set the clean cycle and forget to close the oven door.
 - To stop a clean cycle, touch the **CLEAR/OFF** pad. When the **LOCKED** light goes off indicating the oven has cooled below the locking temperature, you will be able to open the door.

The oven door must be closed and all controls must be set correctly for the cycle to work properly.



How to Delay the Start of Cleaning

NOTE: The surface burners must be turned off prior to the self-clean start time.

- 1 Touch the **SELF CLEAN LO/STD** pad once for a 4-hour (3-hour on some models) clean time or twice for a 3-hour (4-hour on some models) clean time.

A 3-hour self-clean time is recommended for use when cleaning small, contained spills. A self-clean time of 4 hours or longer is recommended for a dirtier oven.

- 2 If a time other than 4 hours or 3 hours is needed, use the number pads and enter the desired clean time.

You can change the clean time to any time between 3 hours (2½ hours on some models) and 5 hours, depending on how dirty your oven is.

- 3 Touch the **DELAY START** pad.
- 4 Using the number pads, enter the time of day you want the clean cycle to start.
- 5 Touch the **START** pad.

The door locks automatically. The display will show the start time. It will not be possible to open the oven door until the temperature drops below the lock temperature and the **LOCKED** light goes off.

When the **LOCKED** light goes off, you will be able to open the door.

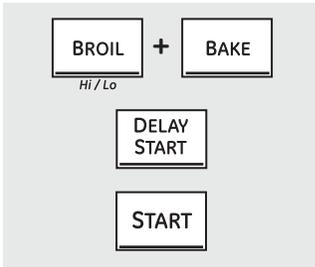
- 6 On models with Range Lock-Out, touch and hold the **RANGE LOCK-OUT** pad for 3 seconds to turn it off.

Special features of your oven control.

Your new touch pad control has additional features that you may choose to use. The following are the features and how you may activate them.

The special feature modes can only be activated while the display is showing the time of day. They remain in the control's memory until the steps are repeated.

When the display shows your choice, touch the **START** pad. The special features will remain in memory after a power failure, except for the Sabbath feature, which will have to be reset.



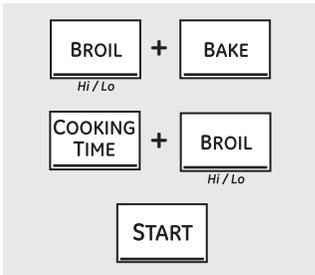
12-Hour Shutdown

With this feature, should you forget and leave the oven on, the control will automatically turn off the oven after 12 hours during baking functions or after 3 hours during a broil function.

If you wish to turn **OFF** this feature, follow the steps below.

- 1 Touch the **BROIL HI/LO** and **BAKE** pads at the same time for 3 seconds until the display shows **SF**.

- 2 Touch the **DELAY START** pad until **no shdn** (no shut-off) appears in the display.
- 3 Touch the **START** pad to activate the no shut-off and leave the control set in this special features mode.

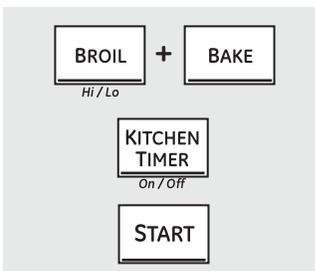


Fahrenheit or Celsius Temperature Selection

Your oven control is set to use the Fahrenheit temperature selections, but you may change this to use the Celsius selections.

- 1 Touch the **BROIL HI/LO** and **BAKE** pads at the same time for 3 seconds until the display shows **SF**.

- 2 Touch the **COOKING TIME** and **BROIL HI/LO** pads at the same time. The display will show **F** (Fahrenheit).
- 3 Touch the **COOKING TIME** and **BROIL HI/LO** pads again at the same time. The display will show **C** (Celsius).
- 4 Touch the **START** pad.



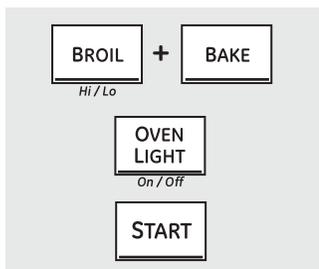
Tones at the End of a Timed Cycle

At the end of a timed cycle, 3 short beeps will sound followed by one beep every 6 seconds until the **CLEAR/OFF** pad is touched. This continual 6-second beep may be canceled.

To cancel the 6-second beep:

- 1 Touch the **BROIL HI/LO** and **BAKE** pads at the same time for 3 seconds until the display shows **SF**.

- 2 Touch the **KITCHEN TIMER ON/OFF** pad. The display shows **CON BEEP** (continuous beep). Touch the **KITCHEN TIMER ON/OFF** pad again. The display shows **BEEP**. (This cancels the one beep every 6 seconds.)
- 3 Touch the **START** pad.



Tone Volume

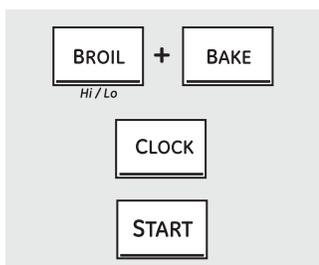
This feature allows you to adjust the tone volumes to a more acceptable volume. There are three possible volume levels.

- 1 Touch the **BROIL HI/LO** and **BAKE** pads at the same time for 3 seconds, until the display shows **SF**.
- 2 Touch the **OVEN LIGHT ON/OFF** pad. The display will show **2 BEEP**. This is the high volume level.
Touch the **OVEN LIGHT ON/OFF** pad again. The display will show **3 BEEP**. This is the loudest volume level.

Touch the **OVEN LIGHT ON/OFF** pad again. The display will show **1 BEEP**. This is the quietest volume level.

For each time the level is changed, a tone will sound to provide an indication of the volume level.

- 3 Choose the desired sound level (**1 BEEP, 2 BEEP, 3 BEEP**).
- 4 Touch the **START** pad to activate the level shown.



12-Hour, 24-Hour or Clock Blackout

Your control is set to use a 12-hour clock.

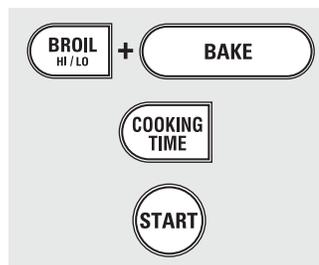
If you would prefer to have a 24-hour military time clock or black out the clock display, follow the steps below.

- 1 Touch the **BROIL HI/LO** and **BAKE** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Touch the **CLOCK** pad once. The display will show **12 hr**. If this is the choice you want, touch the **START** pad.

Touch the **CLOCK** pad again to change to the 24 hour military time clock. The display will show **24 hr**. If this is the choice you want, touch the **START** pad.

Touch the **CLOCK** pad again to black out the clock display. The display will show **OFF**. If this is the choice you want, touch the **START** pad.

NOTE: If the clock is in the black-out mode, you will not be able to use the Delay Start function.



Cook and Hold (on some models)

Your control has a cook and hold feature that keeps cooked foods warm for up to 3 hours after Timed Baking or Roasting is finished.

NOTE: This feature can only be programmed to work with Timed Baking or Roasting. (See the Using the timed baking or roasting features section.) After Timed Baking or Roasting has automatically stopped, the programmed cook and hold will automatically start.

To activate this feature for use after Timed Baking or Roasting, follow the steps below.

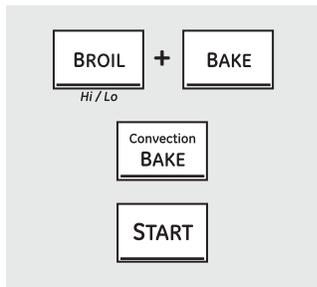
- 1 Touch the **BROIL HI/LO** and **BAKE** pads at the same time for 3 seconds until the display shows **SF**.

- 2 Touch the **COOKING TIME** pad. The display will show **Hid OFF**.

Touch the **COOKING TIME** pad again to activate the feature. The display will show **Hid ON**.

- 3 Touch the **START** pad to activate the cook and hold feature and leave the control set in this special features mode.

NOTE: The control will beep every 6 seconds if the Cook and Hold feature is set to remind you that food is in the oven. Touch the **CLEAR/OFF** pad and remove food when desired. This reminder will not work if the tones at the end of a timed cycle were cancelled. See the Tones at the End of a Timed Cycle in this Special Features section.



Using Auto Recipe™ Conversion (on some models)

When using convection bake, the Auto Recipe™ Conversion feature will automatically convert entered regular baking temperatures to convection baking temperatures.

The display will show the actual converted (reduced) temperature. For example, if you enter a regular recipe temperature of 350°F (177°C) and touch the **START** pad, the display will show **CON** and the converted temperature of 325°F (163°C).

NOTE: This feature only converts cooking temperatures, not cooking times. When convection roasting, the oven temperature will not auto convert.

To turn off this feature:

- 1 Touch the **BROIL HI/LO** and **BAKE** pads at the same time for 3 seconds until the display shows **SF**.
- 2 Touch the **CONVECTION BAKE MULTI/1 RACK** pad. The display will show **CON ON**. Touch the **CONVECTION BAKE MULTI/1 RACK** pad again. The display will show **CON OFF**.
- 3 Touch the **START** pad.

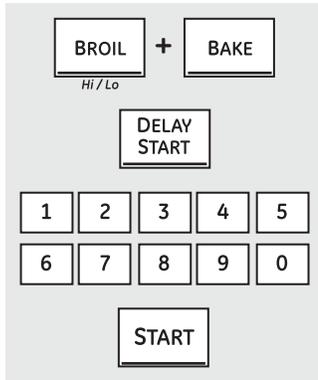
To turn on this feature, repeat steps 1–3 above but touch the **START** pad when **CON ON** is in the display.

Using the Sabbath Feature.

(Designed for use on the Jewish Sabbath and Holidays.)

The Sabbath feature can be used for baking/roasting only. It cannot be used for convection, broiling, self-cleaning or Delay Start cooking.

NOTE: The oven light comes on automatically when the door is opened and goes off when the door is closed. The bulb may be removed. See the Oven Light Replacement section. On models with a light switch on the control panel, the oven light may be turned on and left on.



When the display shows $\supset \subset$ the oven is set in Sabbath. When the display shows $\supset \subset$ the oven is baking/roasting.

How to Set for Regular Baking/Roasting

Make sure the clock shows the correct time of day and the oven is off.

- 1 Touch and hold **both** the **BROIL HI/LO** and **BAKE** pads, **at the same time**, until the display shows **SF**.

NOTE: If bake or broil appears in the display, the **BROIL HI/LO** and **BAKE** pads were not touched at the same time. Touch the **CLEAR/OFF** pad and begin again.

- 2 Tap the **DELAY START** pad until **Sab bAtH** appears in the display.
- 3 Touch the **START** pad and $\supset \subset$ will appear in the display.
- 4 Touch the **BAKE** pad. No signal will be given.

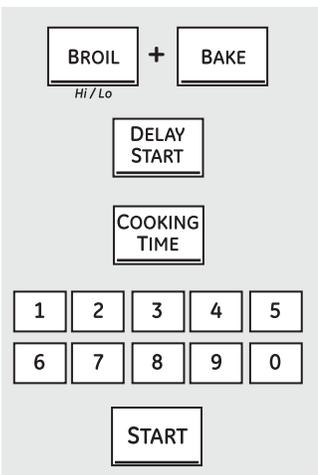
- 5 Using the number pads, enter the desired temperature between 170°F (77°C) and 550°F (288°C). No signal or temperature will be given.

- 6 Touch the **START** pad.

- 7 After a random delay period of approximately 30 seconds to 1 minute, $\supset \subset$ will appear in the display indicating that the oven is baking/roasting. If $\supset \subset$ doesn't appear in the display, start again at Step 4.

To adjust the oven temperature, touch the **BAKE** pad, enter the new temperature using the number pads and touch the **START** pad.

NOTE: The **CLEAR/OFF** and **COOKING TIME** pads will function during the Sabbath feature.



When the display shows $\supset \subset$ the oven is set in Sabbath. When the display shows $\supset \subset$ the oven is baking/roasting.

How to Set for Timed Baking/Roasting – Immediate Start and Automatic Stop

Make sure the clock shows the correct time of day and the oven is off.

- 1 Touch and hold **both** the **BROIL HI/LO** and **BAKE** pads, **at the same time**, until the display shows **SF**.

NOTE: If bake or broil appears in the display, the **BROIL HI/LO** and **BAKE** pads were not touched at the same time. Touch the **CLEAR/OFF** pad and begin again.

- 2 Tap the **DELAY START** pad until **Sab bAtH** appears in the display.
- 3 Touch the **START** pad and $\supset \subset$ will appear in the display.
- 4 Touch the **COOKING TIME** pad.
- 5 Touch the number pads to set the desired length of cooking time between 1 minute and 9 hours and 99 minutes. The cooking time that you entered will be displayed.

- 6 Touch the **START** pad.

- 7 Touch the **BAKE** pad. No signal will be given.

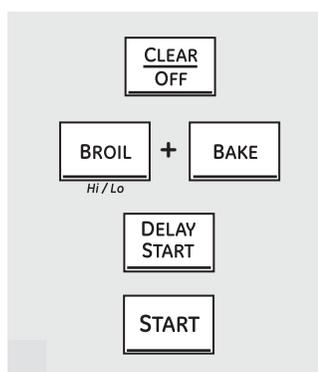
- 8 Using the number pads, enter the desired temperature. No signal or temperature will be given.

- 9 Touch the **START** pad.

- 10 After a random delay period of approximately 30 seconds to 1 minute, $\supset \subset$ will appear in the display indicating that the oven is baking/roasting. If $\supset \subset$ doesn't appear in the display, start again at Step 7.

To adjust the oven temperature, touch the **BAKE** pad, enter the new temperature using the number pads and touch the **START** pad.

When cooking is finished, the display will change from $\supset \subset$ to \supset and **0:00** will appear, indicating that the oven has turned **OFF** but is still set in Sabbath. Remove the cooked food.



How to Exit the Sabbath Feature

- 1 Touch the **CLEAR/OFF** pad.
- 2 If the oven is cooking, wait for a random delay period of approximately 30 seconds to 1 minute, until only \supset is in the display.
- 3 Touch and hold **both** the **BROIL HI/LO** and **BAKE** pads, **at the same time**, until the display shows **SF**.
- 4 Tap the **DELAY START** pad until **12 shdn** or **no shdn** appears in the display.

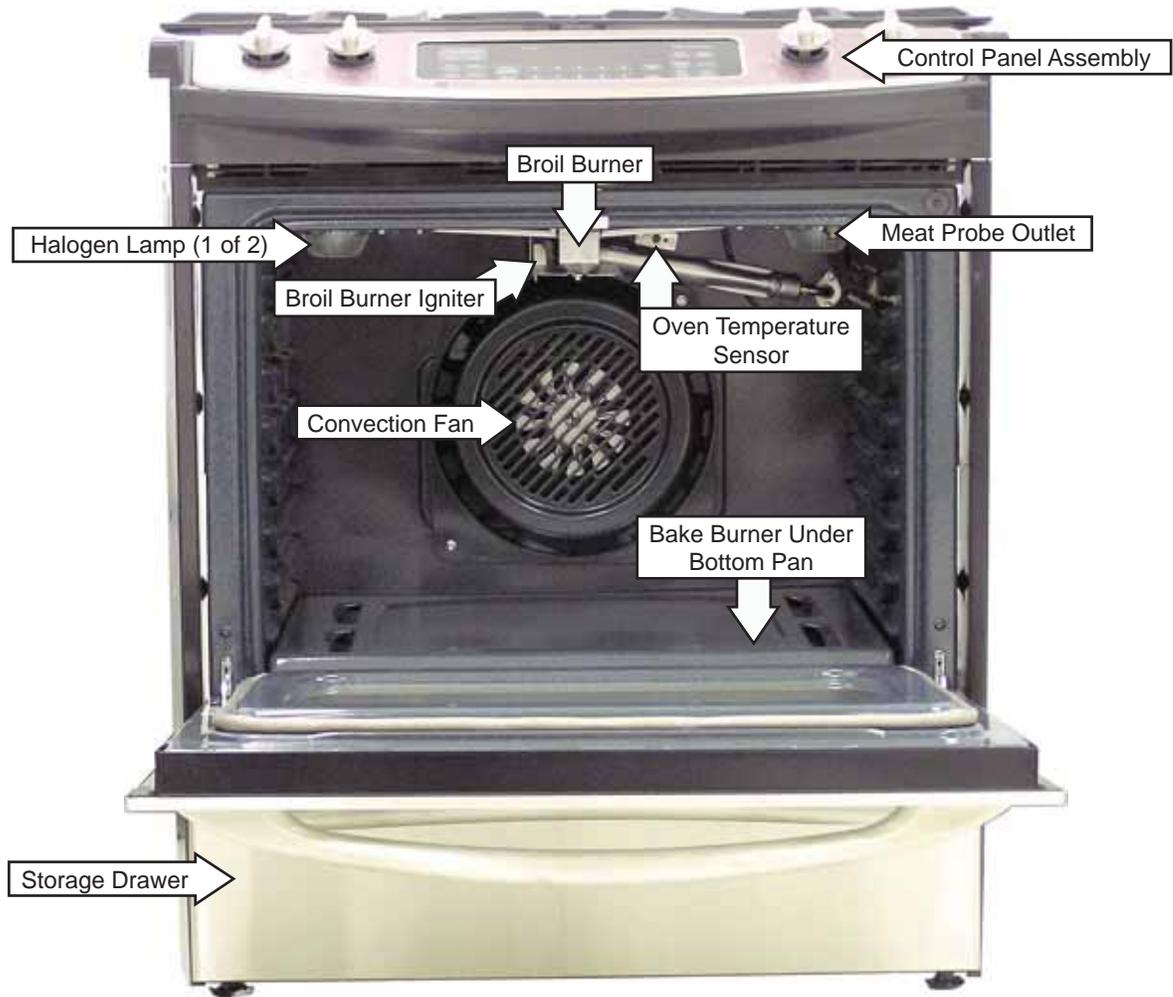
- 5 Choose **12 shdn**, indicating that the oven will automatically turn off after 12 hours or **no shdn**, indicating that the oven will not automatically turn off after 12 hours.

- 6 Touch the **START** pad when the option that you want is in the display (**12 shdn** or **no shdn**).

NOTE: If a power outage occurred while the oven was in Sabbath, the oven will automatically turn off and stay off even when the power returns. The oven control must be reset.

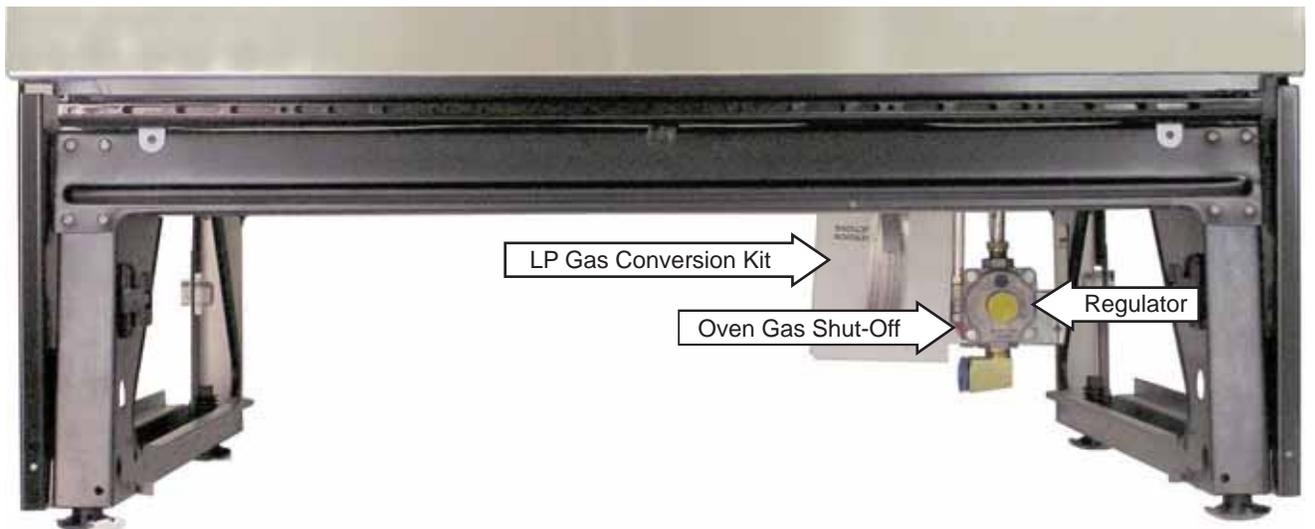
Component Locator Views

Front View (PGS975 Shown)

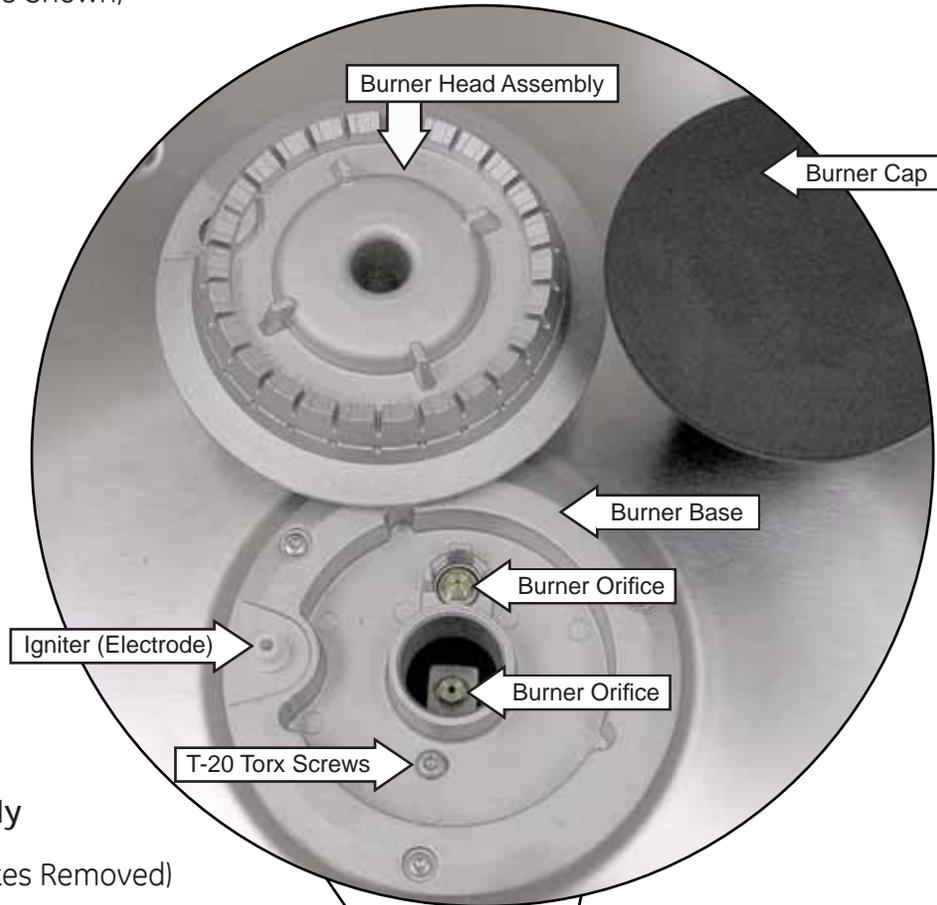


Storage Drawer Compartment

(Shown with Storage Drawer Removed)



Burner Assembly (PGS975 Shown)

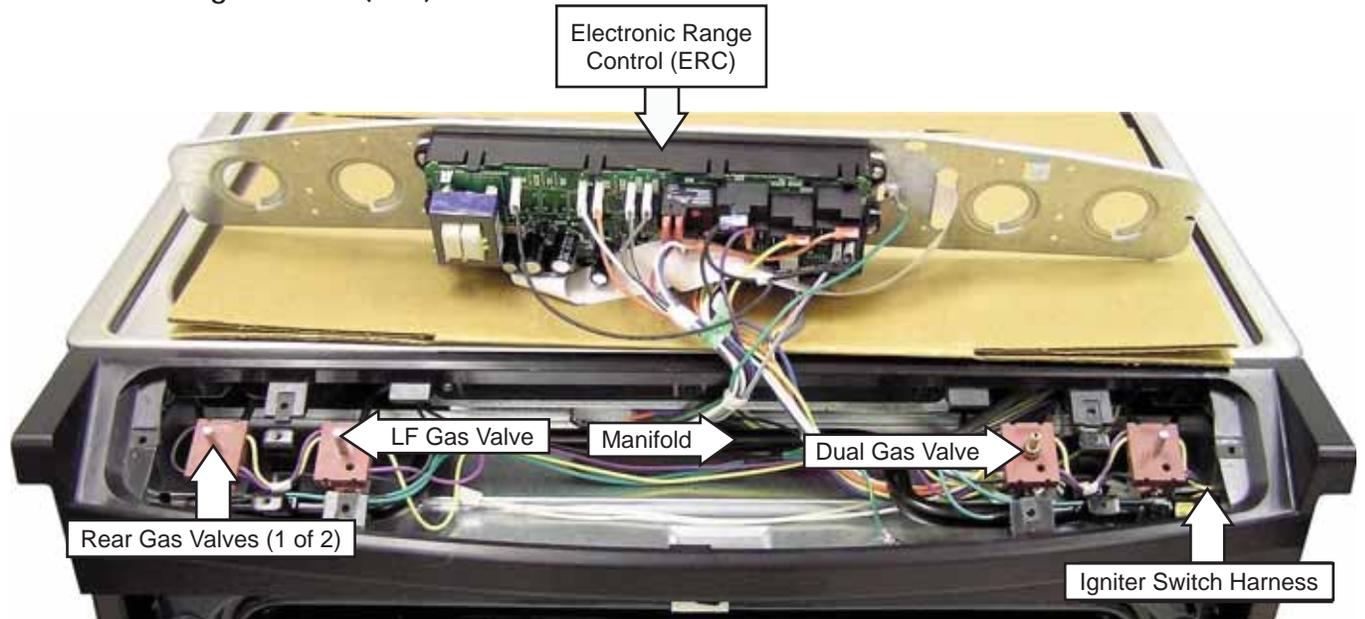


Maintop Burner Assembly

(PGS975 Shown with Grates Removed)

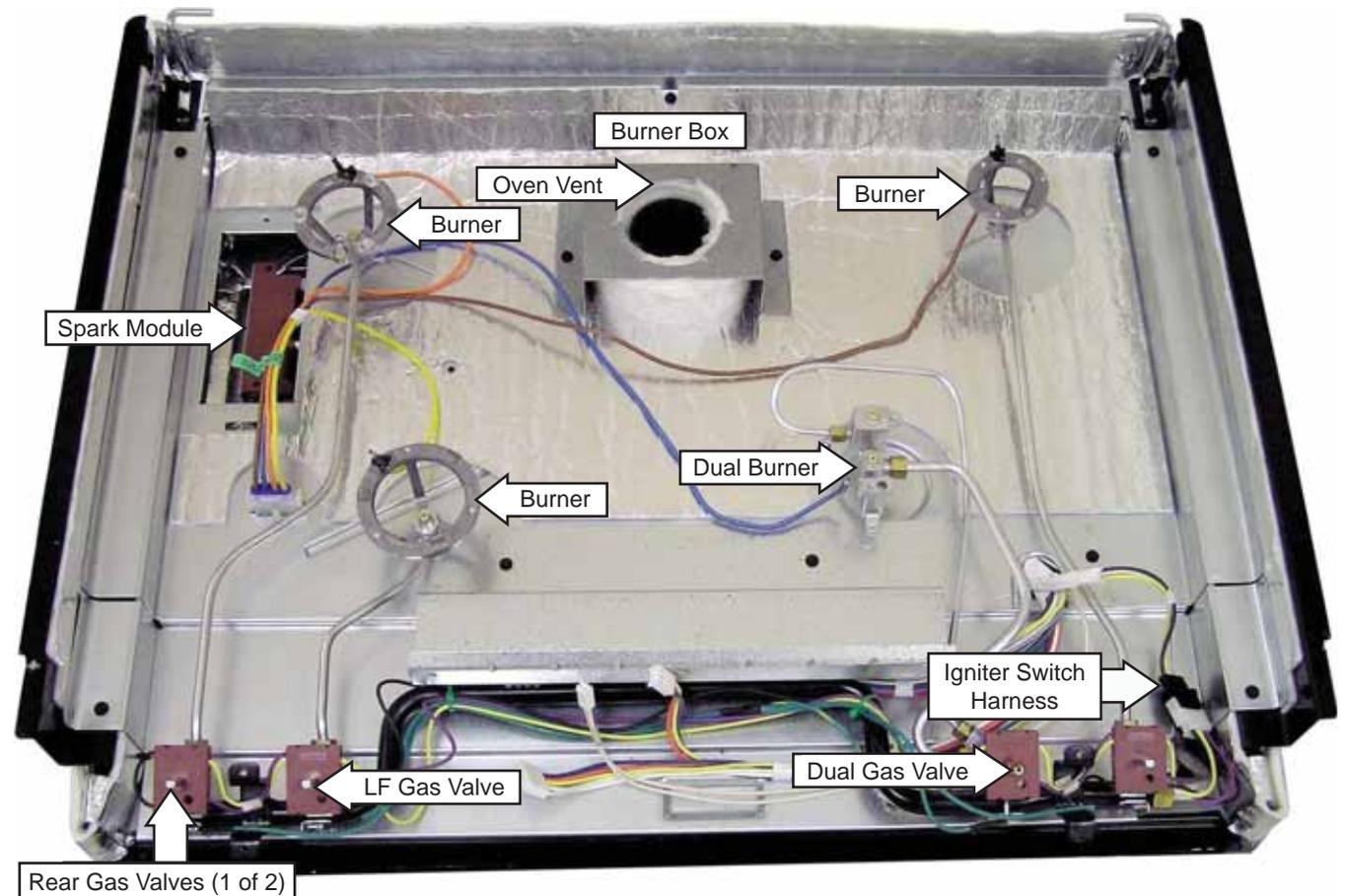


Electronic Range Control (ERC)



Maintop Burner Compartment

(Shown with Heat Shield and Spark Module Cover Removed)

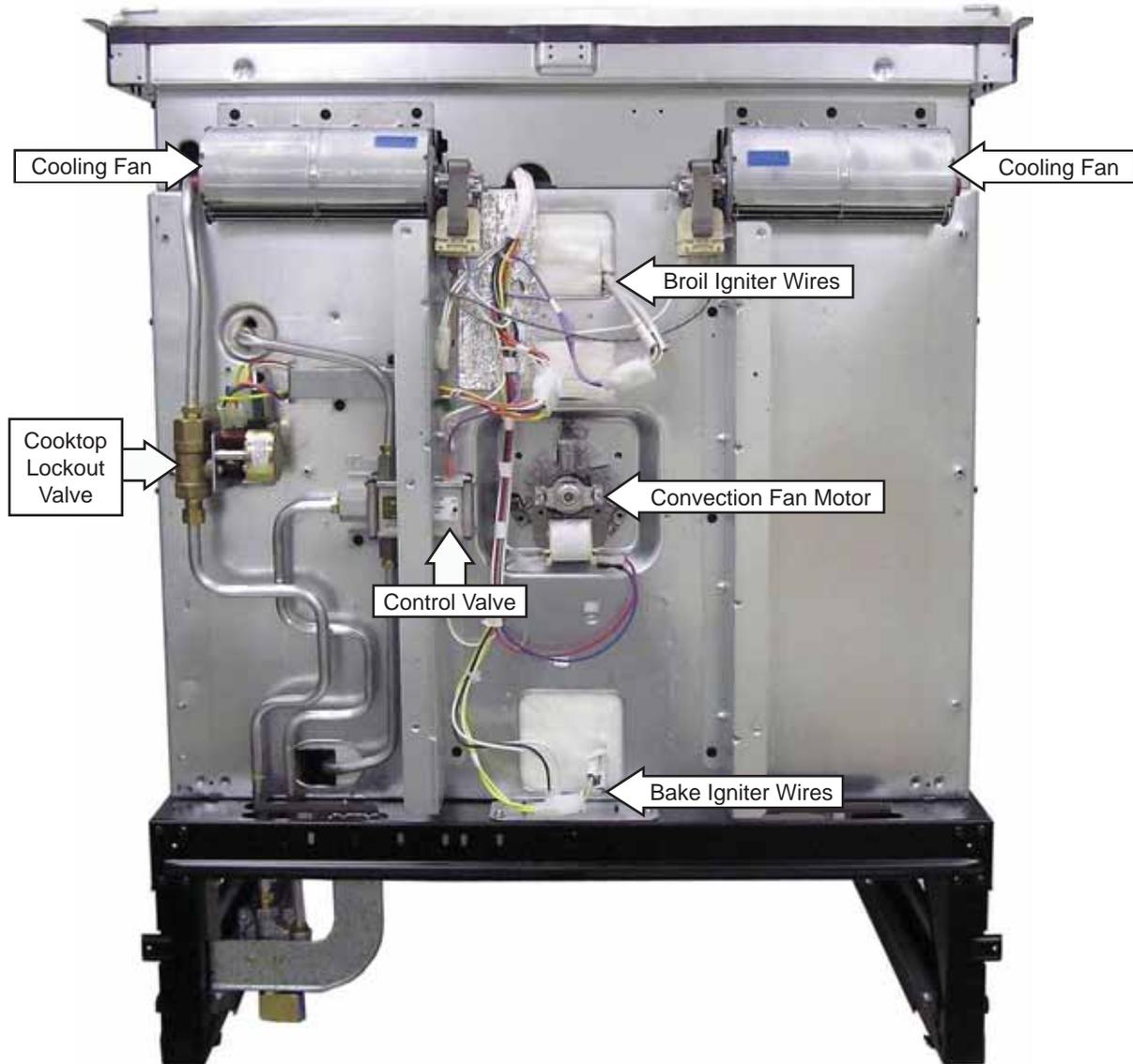


NOTE: The door lock assembly and thermal switches are located under the burner box.

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Rear View

(PGS975 Shown with Back Cover and Cooktop Lockout Cover Removed)



Range Components

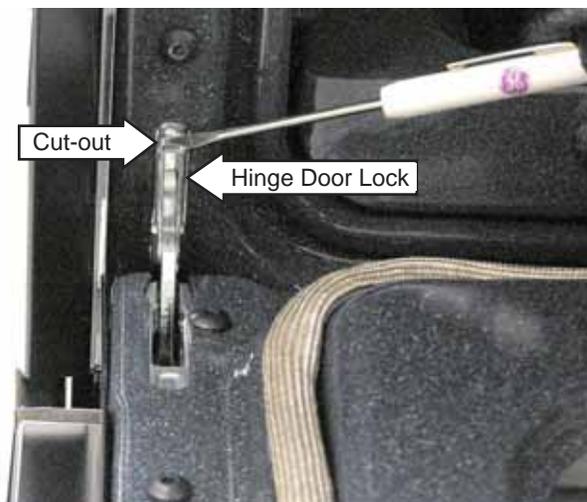
WARNING: Sharp edges may be exposed when servicing. Use caution to avoid injury. Wear Kevlar gloves or equivalent protection.

Oven Door Removal

Caution: The door is very heavy. Use the correct lifting procedure. Do not lift the door by the handle.

To remove the oven door:

1. Open the door fully.
2. Insert a flat-blade screwdriver into the cut-out in each of the hinge door locks. Push the hinge locks from the locked position down toward the door frame, to the unlocked position.



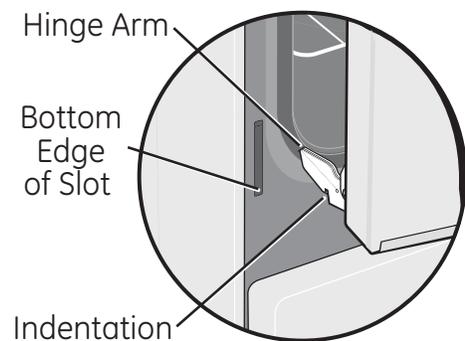
3. Firmly grasp both sides of the door at the top.
4. Close door halfway between broil stop and door closed position (door removal position), then lift it up and out.



5. Place the door assembly on a protective surface.

To replace the oven door:

1. Firmly grasp both sides of the door at the top. With the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot.



2. Fully open the door.
3. Push the hinge locks up against the front frame of the oven cavity, to the locked position.
4. Close the oven door.

Oven Door Assembly

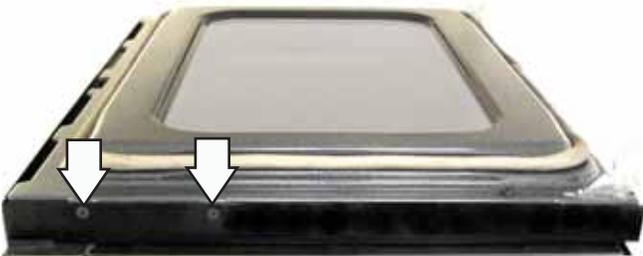
The oven door can be separated into 2 assemblies. The outer assembly consists of the outer panel, reinforcement plate, and a replaceable door handle. The inner assembly is made up of the inner panel, inner glass assembly, retainers, heat barrier, door gasket, and replaceable door hinge assemblies.

To remove the outer door assembly:

1. Remove the door. (See *Oven Door Removal*.)
2. Place the door assembly, gasket side up, on a protective surface.
3. Remove the four T-15 Torx screws from the bottom of the outer door assembly.



4. Remove the four T-15 Torx screws (2 on each side) from the outer door assembly.



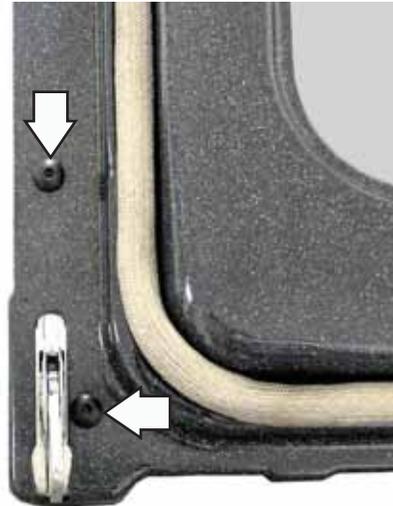
Note: The inner door assembly is heavier than the outer door assembly.

5. Separate the inner door assembly from the outer door assembly.
6. Remove the four ¼-in. hex-head screws that hold the door handle and the reinforcement plate to the outer door assembly.

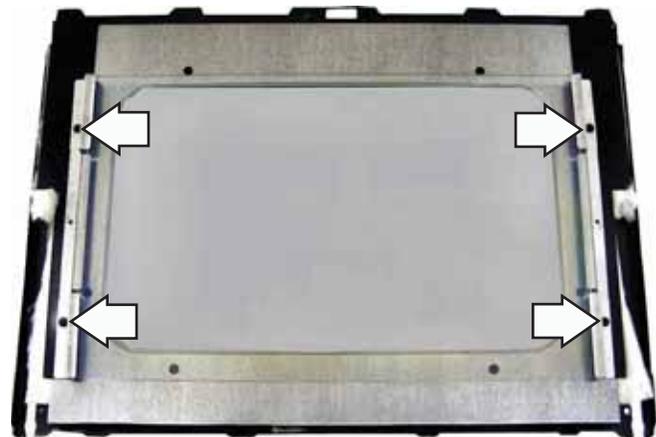


To replace the inner door assembly:

1. Remove the outer door assembly. (See *To remove the outer door assembly*.)
2. Remove the four T-20 Torx screws (2 on each side) that attach each door hinge to the inner door. Carefully turn the door over and remove both door hinges.



3. Remove the four ¼-in. hex-head screws that attach the glass and side brackets (glass closest to the outer door glass) to the inner door.

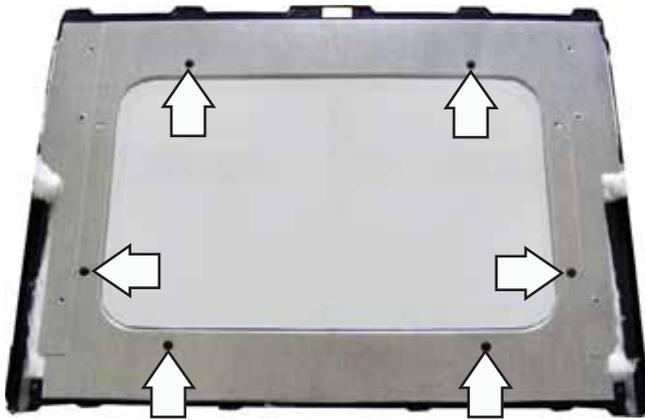


(Continued next page)

- Remove the two 1/4-in. hex-head screws (1 on each side) that attach each retainer to the heat barrier.



- Remove the six 1/4-in. hex-head screws that hold the heat barrier to the inner door. Remove the heat barrier.



- Remove the insulation and the inner glass assembly from the inner door.



Assembly Notes

When assembling, make sure the hinges are parallel to each other and perpendicular to the door liner. If not, the hinge may bind on the receiving channel of the door. If the new hinge is not in the cocked and locked position after installing, place the bottom of the door against a firm, protected surface and push the hinge arm down to the cocked position. Pull the hinge lock back against the door liner surface to lock the hinge in this position.

Air enters the door assembly through large slots in the bottom and flows upward between the inner and outer assemblies, exhausting through slots in the top of the door. **DO NOT INSULATE THIS AIR CHANNEL.**

Arrows on the side of the inner glass assembly indicate the direction in which the inner oven door glass is installed. The arrows should be pointing toward the oven cavity.



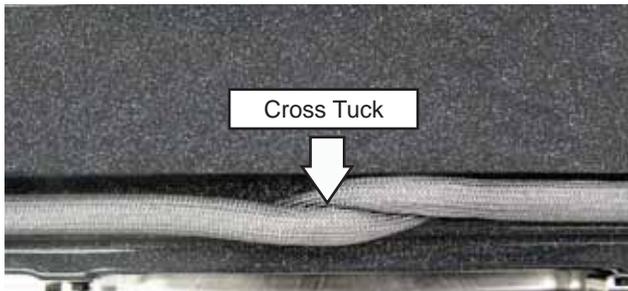
Door Gaskets

The gasket forms a complete seal around the front edge of the oven liner and the inner door panel. The door gasket is attached to the inner door panel by spring clips. When removing the gasket, pull the ends of the gasket out of the slots at the bottom of the door. Place a finger under the gasket beside each clip and pull straight up.



When installing the door gasket, it is helpful to fold the gasket in half and locate the center clip. Insert the clip at the top of the door and work your way around the door.

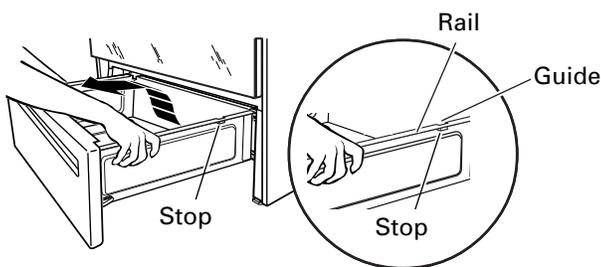
Make sure the gasket is cross tucked in the bottom slots of the inner door panel. Use a small screwdriver to tuck the loose ends of the gasket into the slots. The overlap is required to ensure a proper door seal.



Storage Drawer Removal

To remove and replace the storage drawer:

Pull the drawer out until it stops. Lift the front of the drawer until the stops clear the guides. Pull forward and remove the drawer.



To replace the storage drawer, place the drawer rail in the guides and push the drawer in until it stops. Lift the front of the drawer and push in until the stops clear the guides. Lower the front of the drawer and push in until it closes.

Range Removal

WARNING: Shut off gas to the range before range removal.

Caution: Take the necessary precautions to protect the floor from damage caused by moving the range.

To remove the range:

Note: It may be helpful to remove the door to lighten the range for removal. (See *Oven Door Removal*.)

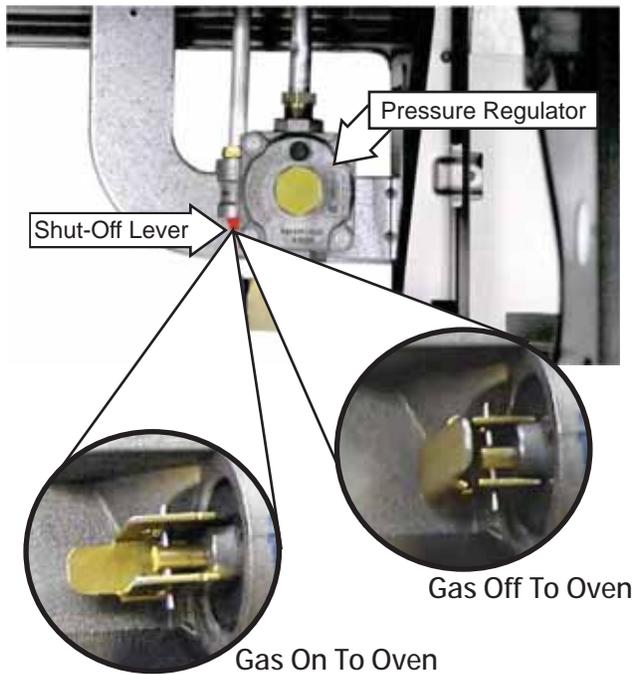
1. Remove the storage drawer.
2. Carefully pull the range out until the rear leveling leg has cleared the anti-tip bracket.
3. Unplug the range.
4. Disconnect the gas supply connector.
5. Using an adjustable wrench, screw the back leveling legs out to raise the rear of the range above the counter.
6. Lift the front of the range up while carefully pulling the range from the installation.
7. Continue to pull the range out while lifting up until the back of the range is accessible.

Note: Make sure the anti-tip bracket is installed correctly before pushing the range back into place.

Gas Shut-off Valve

Note: The gas shut-off valve shuts off the gas to the oven only and has no effect on the top burners.

The gas shut-off valve is located on the side of the pressure regulator, which is mounted on a bracket behind the storage drawer. Access to the shut-off valve lever is obtained by removing the storage drawer and reaching through the opening.



Oven Light Bulbs

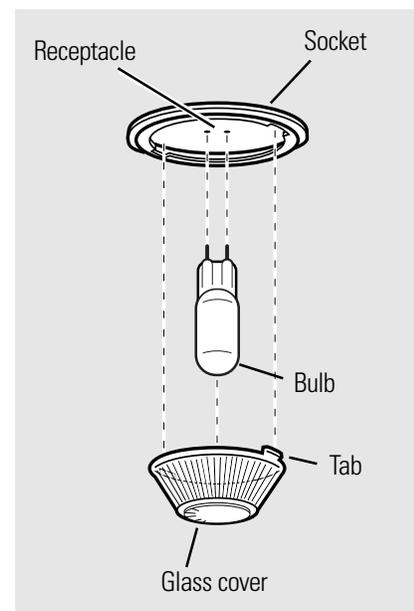
Oven Light Bulbs

Caution: Before replacing your oven light bulb, disconnect the electrical power to the range at the main fuse or circuit breaker panel.

Note: The glass cover should be removed only when cold. Wearing latex gloves may offer a better grip.

To remove a light bulb:

Turn the glass cover counterclockwise 1/4 turn until the tabs of the glass cover clear the grooves of the socket.



Using gloves or a dry cloth, remove the bulb by pulling it straight out.



To replace a light bulb, use a new 130-volt halogen bulb, not to exceed 50 watts.

Note:

- Higher wattage bulbs will damage your oven.
 - Using gloves or a dry cloth, remove the bulb from its packaging. Do not touch the bulb with bare fingers. Oil from bare fingers may cause hot spots on the glass surface and lead to premature failure of the bulb. If you do touch the glass, clean it with alcohol prior to installation.
1. Push the bulb straight into the receptacle all the way.
 2. Place the tabs of the glass cover into the grooves of the socket. Turn the glass cover clockwise 1/4 turn.

Note: For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool.

3. Reconnect electrical power to the oven.

Rear Cover Removal

To access the rear cover it is necessary to remove the range from its installation. (See *Range Removal*.) The cover is attached to the range with six 1/4-in. hex-head screws located along the outer edge and six 1/4-in. hex-head screws located on the back.



Lockout Valve

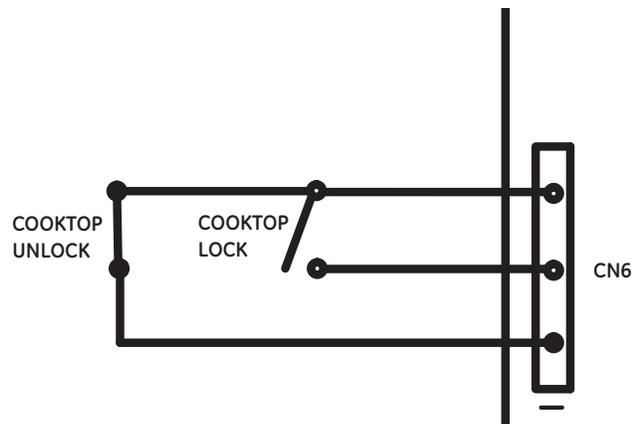
The range lockout feature (on some models), will allow the user to lock out the surface burners, oven burners, and control panel so they cannot be activated. (See *Control Features*.) The purpose of the lockout valve is to shut-off the gas supply to the surface burners when this feature is selected.

Note: The cooktop is locked out when the oven is in self-clean mode. (See *Control Features*.)

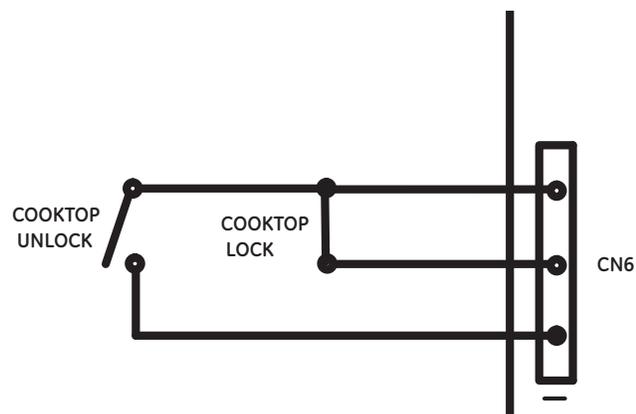
The lockout valve assembly consists of a valve lock motor, cam and switch assembly, lock valve, and mounting plate.

The lock motor is energized when the control is set for RANGE LOCK-OUT. The control RY4 relay will close and complete the circuit that supplies the voltage to the valve lock motor.

SWITCH CIRCUIT- LOCKOUT VALVE OPEN



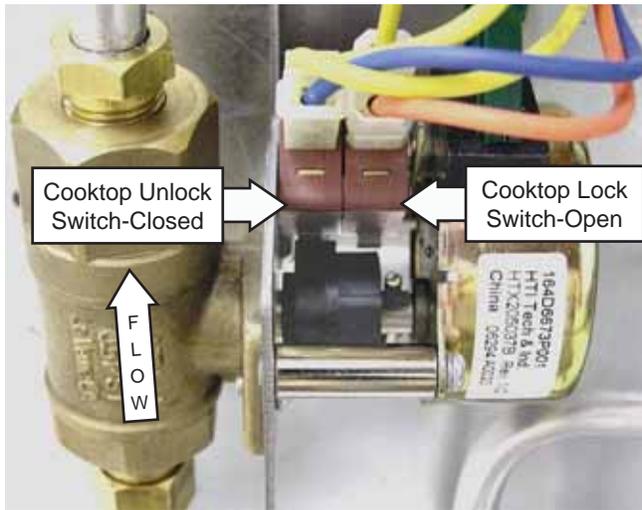
SWITCH CIRCUIT- LOCKOUT VALVE CLOSED



Note: When the door is either being locked or unlocked, both lock switches will be in the open position.

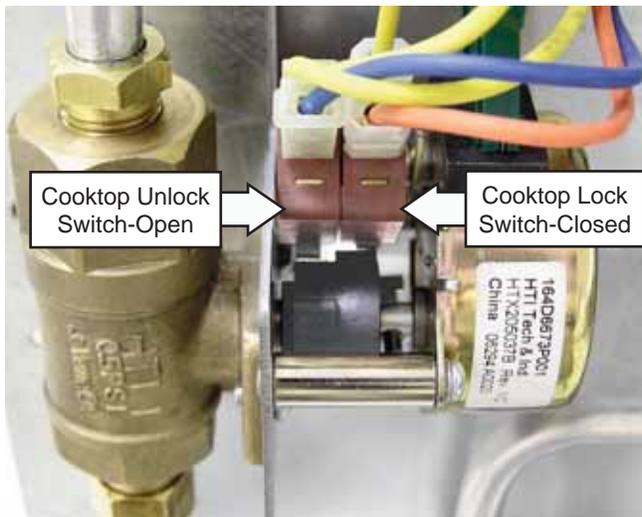
(Continued next page)

SWITCH POSITION- LOCKOUT VALVE OPEN



The lock valve is a ball-type that rotates one quarter turn per command. The ball placed in the passageway (through which gas flows), has a hole through it that enables the valve to open and close. When the ball is positioned so that the hole runs the same direction as the passageway, the gas flows through the hole, and the valve is open. However, when the ball is positioned so that the hole is perpendicular to the passageway, the gas cannot pass through, and the valve is closed. The ball is controlled by the cam located outside the valve.

SWITCH POSITION- LOCKOUT VALVE CLOSED



BALL POSITION- LOCKOUT VALVE OPEN



INLET VIEW

OUTLET VIEW

BALL POSITION- LOCKOUT VALVE CLOSED



INLET VIEW

OUTLET VIEW

NOTE: Control display will show "LOC ON" if the RANGE LOCK-OUT pad is touched and the cooktop lock switch is in the closed position.

Control display will show "LOC OFF" if the RANGE LOCK-OUT pad is touched and the cooktop unlock switch is in the closed position.

- The word "LOC" will flash on and off in the display while the lock motor is in motion. When the cooktop is locked, the words "LOC ON" remain illuminated in the display.

- CAM - The cam on the motor performs two functions:

1. Positions the lock valve in the open or closed position.
2. Operates the lock switches, which tell the control if the lock valve is unlocked or locked.

The lock motor has an approximate resistance value of 2.1K Ω .

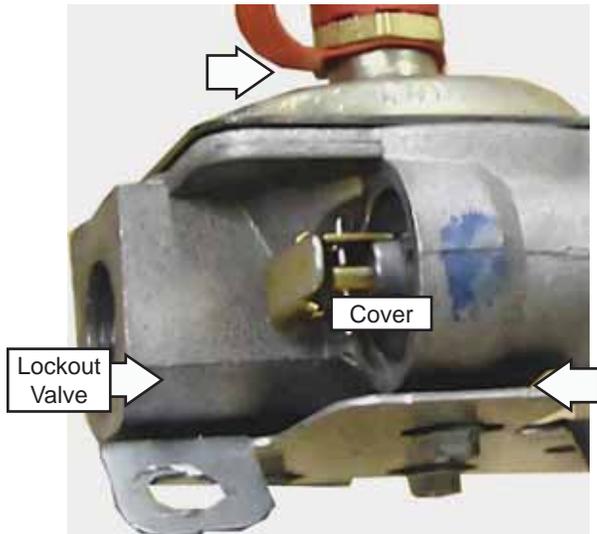
The resistance of the lock motor can be checked on the ERC. Place the control panel in the service position. (See *Touch Panel and ERC*.)

Test between N and COOK for the approximate resistance value.

(Continued next page)

To remove the lockout valve:

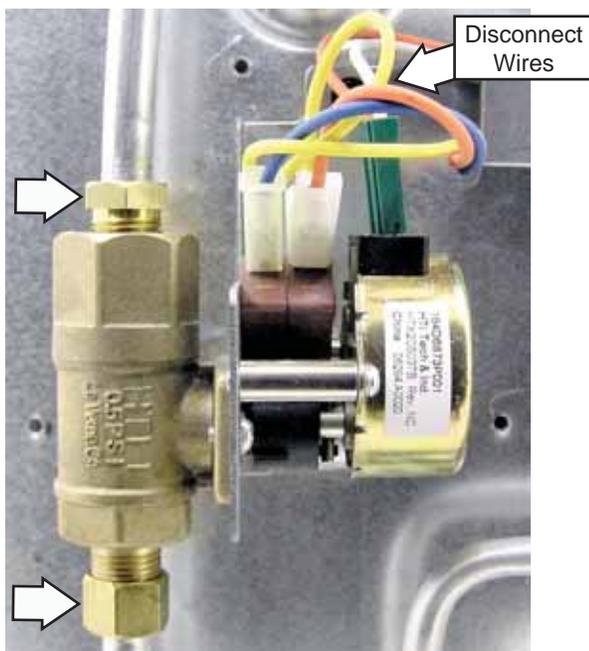
1. Remove the oven door. (See *Oven Door Removal*.)
2. Remove the range from the installation. (See *Range Removal*.)
3. Remove the rear cover. (See *Rear Cover Removal*.)
4. Remove the two 1/4-in. hex-head screws and the lockout valve cover.



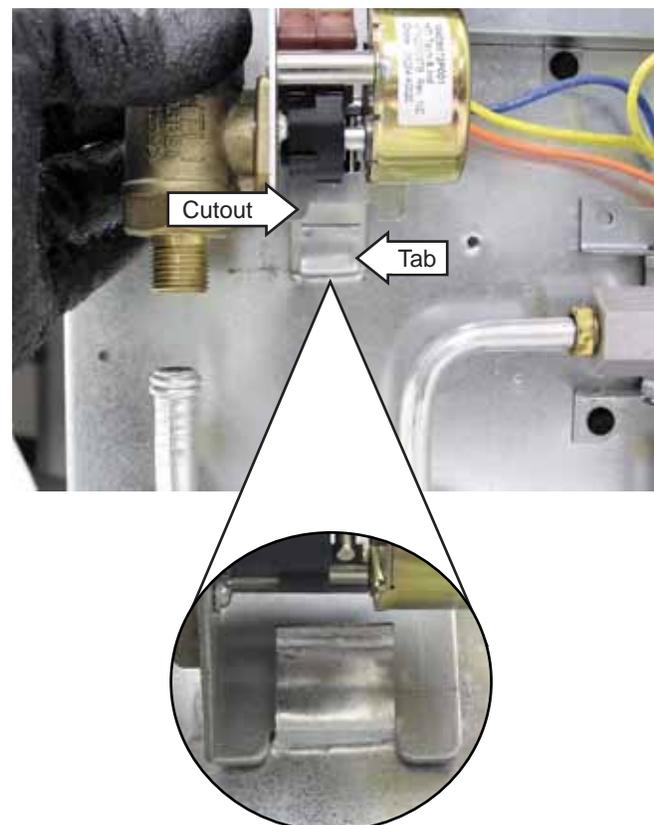
7. Carefully remove the tubes from the valve.
8. Remove the 1/4-in. hex-head screw that attaches the valve to the range.



5. Disconnect the wires from the lockout valve.
6. Using an 11/16-in. wrench, disconnect the inlet and outlet tube hex-head nuts from the valve.



Note: When installing the lockout valve, be sure that the cutout in the bottom of the valve is engaged behind the tab on the back of the range.



Cooling Fans

The PGS908 and PGS975 use 2 cooling fans for cooling the oven components. The PGS968 uses a single fan. The cooling fans are located on the rear of the range. Air is pulled in by the fan blades and circulated in the component compartment located under the burner box. The air is exhausted through louvers below the control panel and out the slots above the door.

Cooling Timing Parameters PGS908

The cooling fans will not turn on immediately when a cooking function is set. THEY WILL TURN ON AFTER 12 MINUTES. The cooling fan comes on when the oven is on. If the temperature is over 300°F (149°C) and the oven is turned off, the fans will remain on until the temperature drops below 300°F (149°C).

Cooling Timing Parameters PGS968

The cooling fan comes on when the oven is on. If the temperature is set over 300°F (149°C) and the oven is turned off, the fan will remain on until the temperature drops below 300°F (149°C) or 85 minutes has elapsed.

Cooling Timing Parameters PGS975

The cooling fans will not turn on immediately when a cooking function is set. THEY WILL TURN ON AFTER 12 MINUTES. If the temperature is set over 300°F (149°C) and the oven is turned off, the fans will remain on until the temperature drops below 300°F (149°C) or 85 minutes has elapsed.

The resistance of the cooling fan(s) can be checked on the ERC. Place the control panel in the service position. (See *Touch Panel and ERC*.)

PGS908 - To check both fans, test between N and J4 pin 1.

PGS968 and PGS975 - To check the fan(s), test between N and LIGHT FOD.

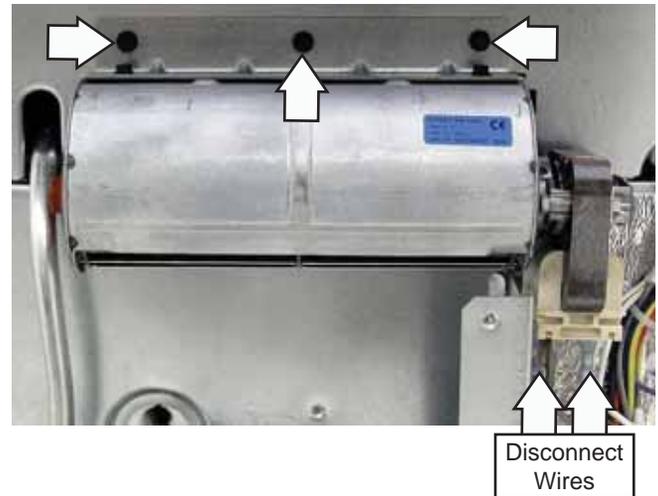
Each cooling fan has an approximate resistance value of 24 Ω .

PGS908 and PGS975 - The approximate parallel resistance value of the 2 fans is 13.4 Ω . A value of approximately 24 Ω indicates an open fan motor or wiring.

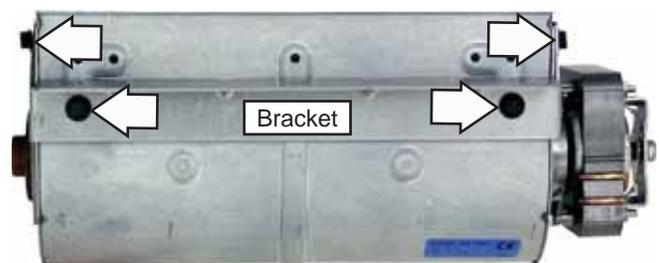
PGS968 - The approximate resistance value of the

To remove the cooling fan(s):

1. Remove the oven door. (See *Oven Door Removal*.)
2. Remove the range from the installation. (See *Range Removal*.)
3. Remove the rear cover. (See *Rear Cover Removal*.)
4. Disconnect wires to the cooling fan.
5. Remove the three 1/4-in. hex-head screws and the cooling fan.



6. Remove the four 1/4-in. hex-head screws and the bracket attached to the cooling fan.

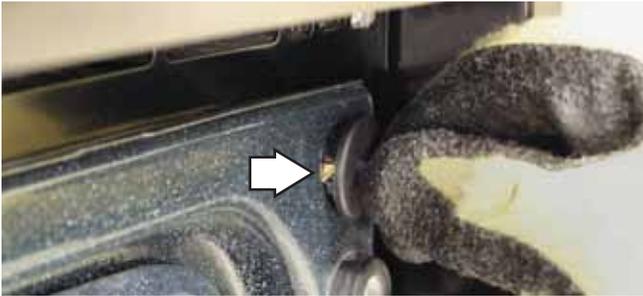


Door Switch

The oven utilizes a door switch located on the right side of the door frame that is accessible from the front. The door switch monitors the position of the oven door and provides this information to the oven's control board.

To remove the door switch:

1. Disconnect power to the range.
2. Pull the switch forward to locate the ends of two spring clips (one on each side).

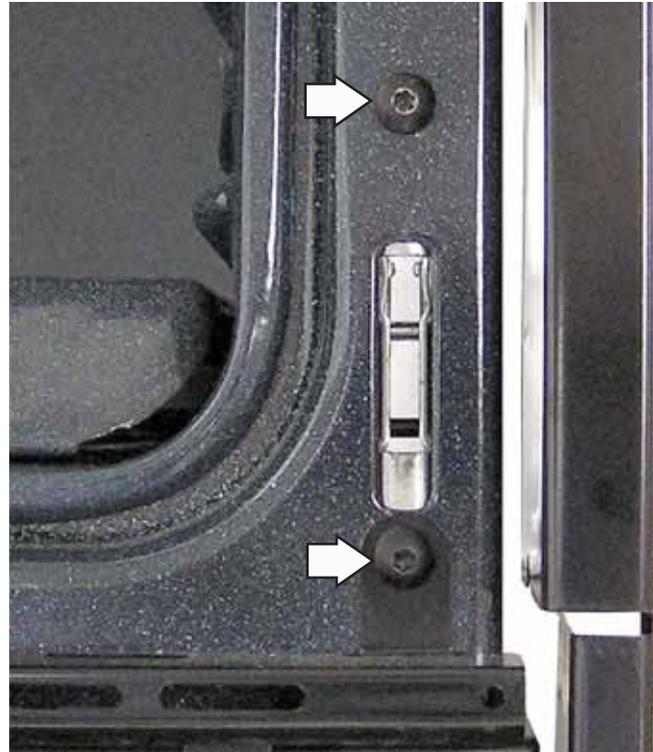


3. Insert a small flat-blade screwdriver on one of two spring clips and depress the spring clip while pulling the switch from the door frame.
4. Insert the small flat-blade screwdriver on the other spring clip, depress the spring clip, and continue pulling the switch from the door frame.
5. Disconnect the door switch wire harness.



Hinge Receiver

The oven door hinge receiver is attached to the frame with two T-15 Torx screws. To replace it requires removing the range from the installation. (See *Range Removal*.)



Oven Components

Oven Burner Ignition System

The oven bake and broil burners are ignited by a glow-bar ignition system. The igniter is a *Norton* style rectangular glow-bar. The bake and broil ignition circuits consist of the electronic control, an igniter, and an oven safety valve. The three components are wired in series for each cooking function.

The most important points to know about the ignition system are:

- THE IGNITER RESISTANCE DECREASES AS THE IGNITER SURFACE TEMPERATURE INCREASES.
- THE SAFETY VALVE OPERATES BY CURRENT, NOT VOLTAGE.

From a cold start, the igniter needs 30 to 60 seconds, with a minimum of 116 volts applied, to reduce its electrical resistance enough to provide a minimum of 2.9 amps of current flow in the series circuit. This is the required current flow needed for the safety valve to open and supply gas to the burner.

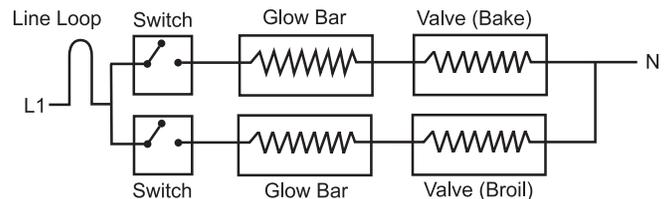
The glow-bar should provide a steady current flow of 3.3 to 3.6 amps (3.03 / 3.3 VAC) in the circuit. At that point, the igniter temperature is 1800°F to 2500°F (982°C to 1371°C). The igniter will remain energized at all times during burner operation. If the igniter glows red but does not draw at least 2.9 amps, the fault is usually with the igniter, not the valve.

Always check the gas shut-off valve on the pressure regulator for a *Not On* condition.

Glow-bar Igniter

WARNING: This range uses rectangular *Norton* glow-bar igniters. They are NOT INTERCHANGEABLE with cylindrical *Carborundum* glow-bar igniters. The two types of glow-bar igniters operate at different amperage and use different gas valves.

Check the glow-bar circuit with a clamp-on ammeter. If igniter glows red but circuit does not draw at least 2.9 amps, the fault is likely with the igniter, not the valve.



Note: If igniter glows, but ignition does not occur, be sure the gas shut-off valve on the pressure regulator is in the open position.

Slow ignition can be caused by one or more of the following conditions:

1. Blockage of primary air intake: Hole beneath the bake orifice hood must be open and free of insulation.
2. Blockage of secondary air intake holes: Examine oven burner box (galvanized box surrounding oven burner) and inspect the single row of secondary holes beneath the bake burner for signs of blockage. Also, be sure items in the storage drawer so not push against the ceiling of the drawer area. If pushed hard enough, the ceiling will flex upward, closing off the secondary air holes.
3. Improper alignment of orifice hood and burner: Orifice must be pointing straight into burner venturi.
4. Improper air/gas adjustment.
5. Blockage of burner crossover slots: Crossover slots must be open and free of burrs.
6. Improper installation: Failure to seal all openings in the wall behind and floor below the range may permit substantial drafts, which can affect ignition.
7. The gas control valve should draw approximately 3.3 to 3.6 amps when operating. Check by measuring the amperage in L1 to the oven control. This can be done by removing the control panel glass and clock/insert assembly.

Broil Burner and Glo-bar Igniter

The broil burner glow-bar igniter has an approximate resistance value of 175 Ω at room temperature.

The resistance of the broil burner glow-bar igniter can be checked on the ERC. Place the control panel in the service position. (See *Touch Panel and ERC*.)

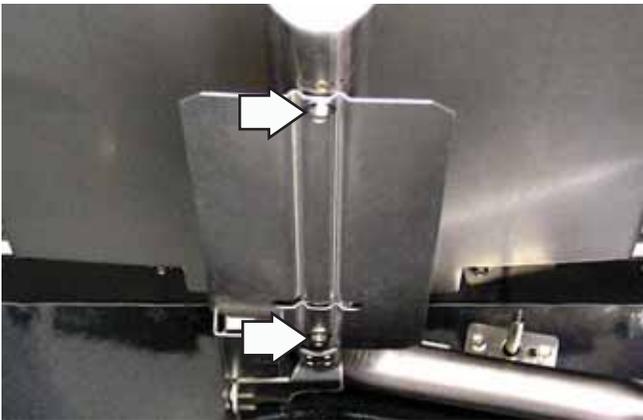
PGS908 - Test between the BR and N.

PGS968 and PGS975 - Test between the violet wire on relay RY11 and N.

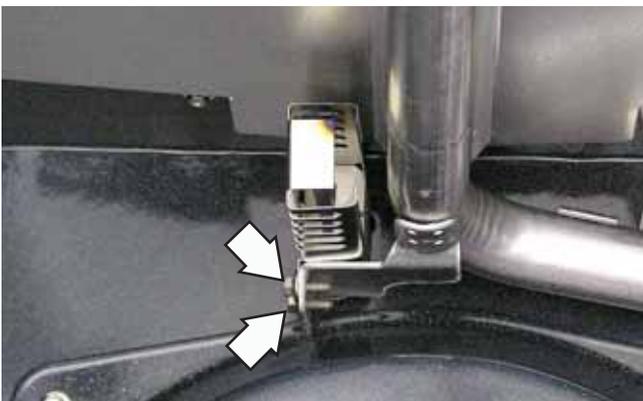
An open measurement indicates an open igniter, broil circuit in the control valve, or open wiring.

To remove the broil burner and glo-bar igniter:

1. Remove the oven door. (See *Oven Door Removal*.)
2. Remove the two 1/4-in. hex-head screws that hold the shield to the bottom of the broil burner.



3. Remove the two 1/4-in. hex-head screws that attach the glo-bar igniter to the side of the broil burner.

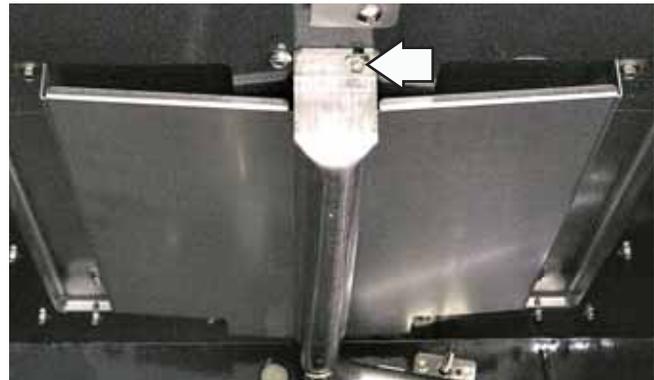


4. Gently pull the igniter wiring and harness through the oven wall, and disconnect the harness.



Note: Ensure displaced insulation around the wiring entry hole is returned to its original position.

5. Remove the 1/4-in. hex-head screw that holds the burner in place and remove the burner.



Note: When installing the broil burner, be sure the orifice hood is inserted into the burner inlet opening.

Bake Burner and Glo-bar Igniter

The bake burner glow-bar igniter has an approximate resistance value of 105 Ω at room temperature.

The resistance of the bake burner glow-bar igniter can be checked on the ERC. Place the control panel in the service position. (See *Touch Panel and ERC*.)

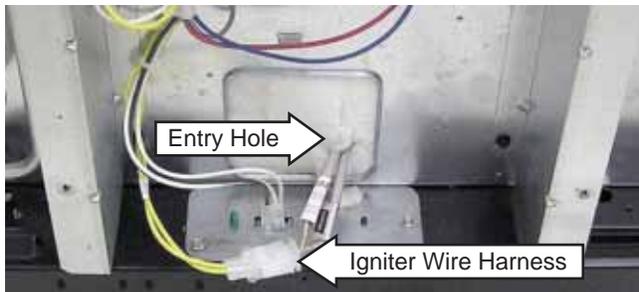
PGS908 - Test between the BA and N.

PGS968 and PGS975 - Test between the yellow wire on relay RY12 and N.

An open measurement indicates an open igniter, bake circuit in the control valve, or open wiring.

To remove the bake burner and glo-bar igniter:

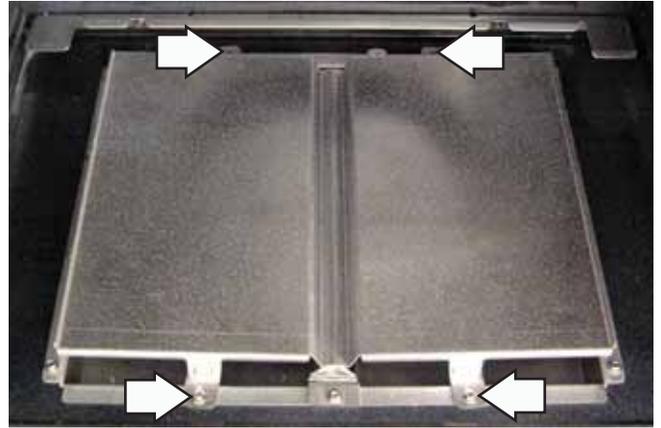
1. Remove the oven door. (See *Oven Door Removal*.)
2. Remove the range from the installation.
3. Remove the rear cover. (See *Rear Cover Removal*.)
4. Disconnect the bake igniter wire harness. Note the location of the igniter wiring entry hole.



5. Grasp the oven floor slots on each side and pull the floor out.



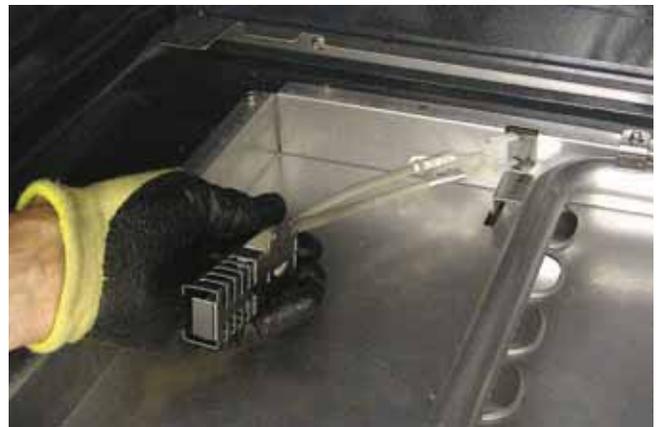
6. Remove the four 1/4-in. hex-head screws that attach the burner baffle to the bake burner box.



7. Remove the two 1/4-in. hex-head screws that attach the glo-bar igniter to the side of the bake burner.

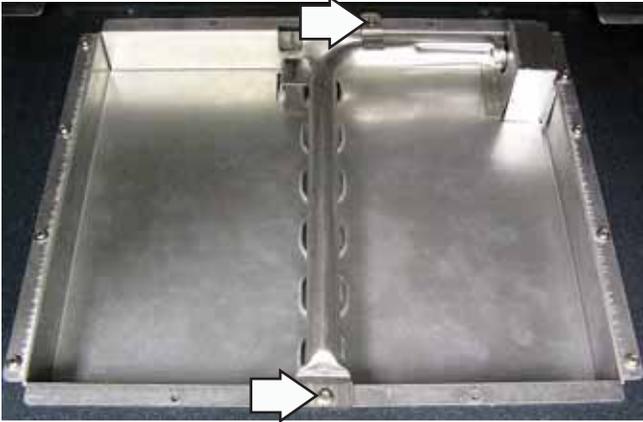


8. Gently pull the igniter wiring and harness through the bake burner box.



Note: Ensure displaced insulation around the wiring entry hole is returned to its original position.

- Remove the two 1/4-in. hex-head screws that hold the burner in place and remove the burner.



Note: When installing the broil burner, be sure the orifice hood is inserted into the burner inlet opening.

Bake and Broil Burner Flame Adjustments

WARNING: Adjustments require disassembly of the burner section. To prevent handling hot parts, the oven should be cool.

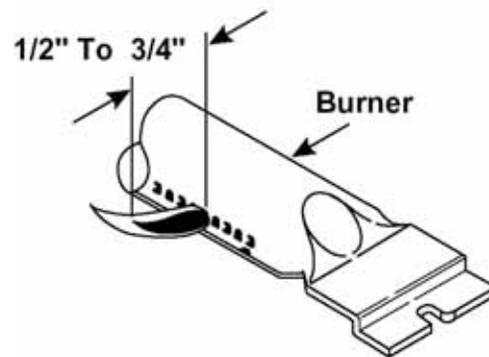
Note: A small amount of odor is normal and will be present when the range is first turned on. If there is a strong odor, the bake and broil burner assemblies should be inspected.

Bake and Broil Burner Test

- Remove oven door. (See *Oven Door*.)
- Remove the oven bottom and flame spreader (burner baffle). (See *Bake Burner and Glow-bar Igniter*.)
- Reinstall the oven door.
- Close the oven door, set the control for **BAKE**, and observe the bake burner flame.

- Observe the flames for a period of at least 2 minutes. The flame should not lift or blow off the burner during any period of operation. It should be blue with approximately a 1/2-in. to 3/4-in. (13-mm to 19-mm) inner cone.

Inner Cone of Flame



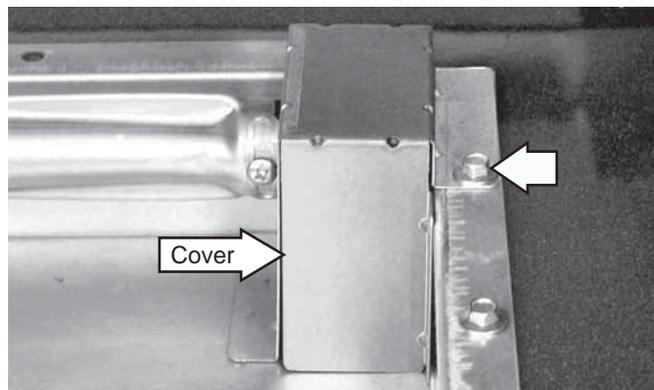
- Set the control for **BROIL** and repeat step 5.

Note: The door should remain closed during this test.

To correct any flame problems, perform the following procedures:

Bake Burner

- Remove the oven door. (See *Oven Door*.)
- Remove the screw that holds the orifice cover in place. Remove the fitting cover.

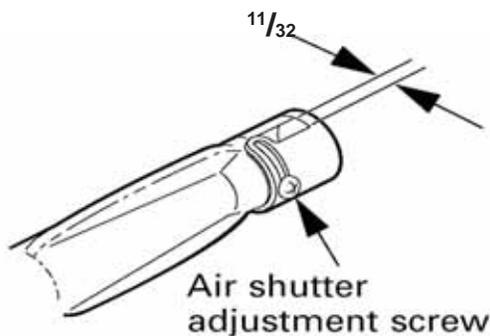


- Closely examine the angle of the orifice. The orifice must point straight into the burner.

Note: The angle can be corrected by using a small adjustment wrench clamped loosely over the orifice to bend the orifice and its mounting assembly as needed.

(Continued next page)

4. Inspect the primary air opening. The opening must be clear and free of insulation all the way down to the metal shield below (0.314-in. [8.0 mm] opening).
5. Use a screwdriver to loosen the air shutter screw.
6. Using a drill bit as a gauge, adjust the air shutter to $11/32$ in. (8.7 mm).
 - a. If the flames were yellow during the test, open the air shutter an additional $1/32$ in. (0.79 mm.)
 - b. If the flames blow away or fluttered from the burner during the test, close the air shutter an additional $1/32$ in. (0.79 mm).



7. Retighten the air shutter screw and replace the orifice fitting cover.

Note: The cover must be as airtight as possible. Bend the cover to close off gaps between the sides and the top of the cover.

8. Install and close the oven door. Before installing the baffle and bottom pan, set the control for **BAKE** and observe the bake burner flame for any flame problems.

Note: Examine the burner baffle for signs of warpage. If warped, baffle will have to be replaced.

9. Install the burner baffle and bottom pan. With the customer present, test oven from a cold start to be sure any odor problems have been corrected.

Broil Burner

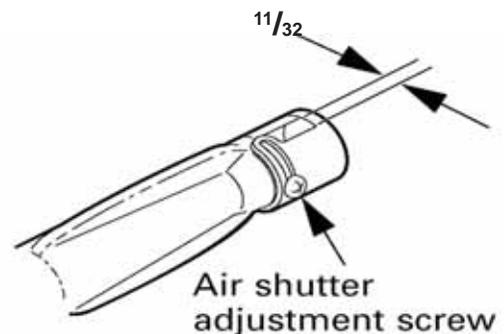
The broil burner is accessible and located in the top center of the oven.

1. Remove the oven door. (See *Oven Door*.)
2. Remove the broil burner. (See *Broil Burner and Glow-bar Igniter*.)

3. Closely examine the angle of the orifice. The hood must point straight into the burner.

Note: The angle can be corrected by using a small adjustment wrench clamped loosely over the orifice to bend the orifice and its mounting assembly as needed.

4. Inspect the primary air opening. The opening must be clear all the way down to the metal shield below the 0.314 in. (8.0 mm) opening.
5. Use a screwdriver to loosen the air shutter screw.
6. Adjust the air shutter to $11/32$ in. (8.7 mm).
 - a. If the flames were yellow during the test, open the air shutter an additional $1/32$ in. (0.79 mm).
 - b. If the flames blow away or fluttered from the burner during the test, close the air shutter an additional $1/32$ in. (0.79 mm).



7. Retighten the air shutter screw.
8. Install the oven door. Set the control for **Broil** and observe the broil burner flame for any flame problems.
9. With the customer present, test the oven from a cold start to be sure any odor problems have been corrected.

LP and Natural Gas Information

LP Gas Installations: If flames lift off the burner and appear unstable, reduce the air shutter openings an additional $1/32$ in. (0.79 mm), cool the oven, and perform the *Bake and Broil Burner Test*. If flames are too large but appear stable, check to be sure the oven was properly converted.

Natural Gas Installations: If flames are too large but appear stable, tighten the orifice hood to reduce the gas flow to the burner.

Convection Fan Assemblies

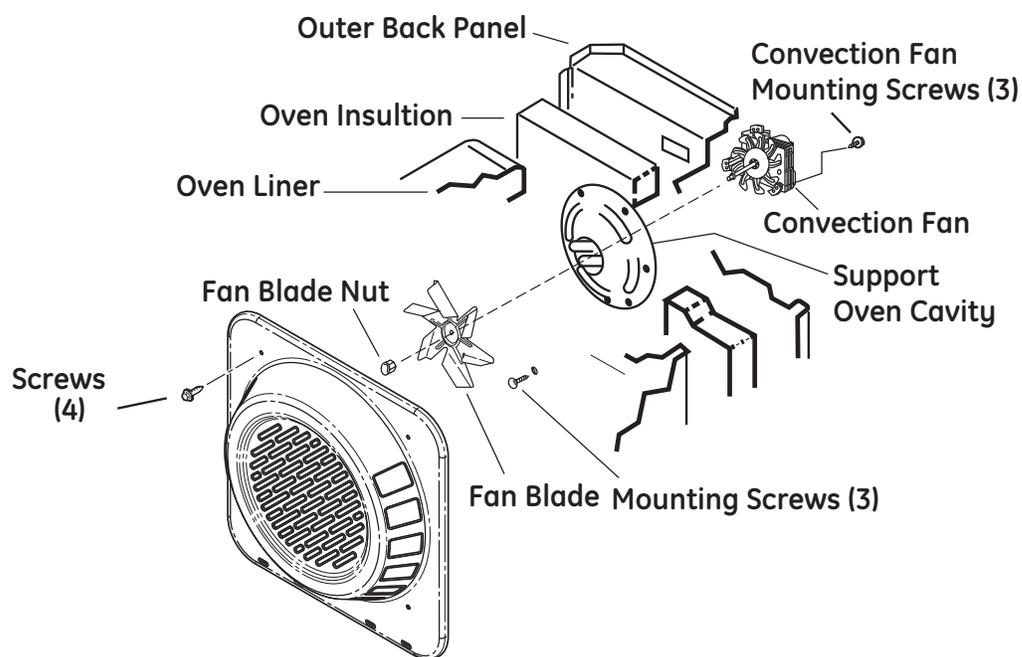
The convection fan assembly consists of the fan cover, fan blade, and motor. It is located on the back wall of the oven.

Refer to the schematic in the back of this manual for circuitry for your specific model.

Note:

- Models PGS968 and PGS975 utilize a 2-speed fan motor.
- Model PGS908 does not have a convection fan.

PGS975 CONVECTION FAN ASSEMBLY



Fan Cycle Information

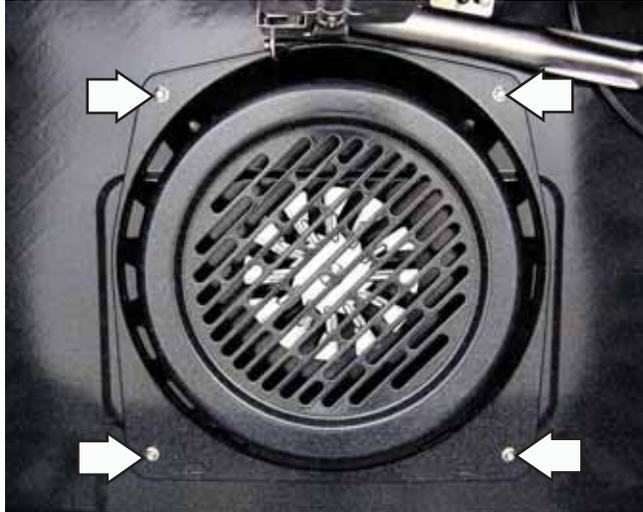
Convection Fan Operation - All times are in seconds

	High Speed	Low Speed	Pause/Off	
Convection Bake	3	7	50	Repeat
Convection Roast	Continuously	0	0	

Convection Fan Cover

To remove the convection fan cover:

1. Remove the oven door. (See *Oven Door Removal*.)
2. Remove the four 1/4-in. hex-head screws that hold the convection fan cover to the back wall of the oven cavity.



Convection Fan Motor

The resistance of the convection fan can be checked on the ERC. Place the control panel in the service position. (See *Touch Panel and ERC*.)

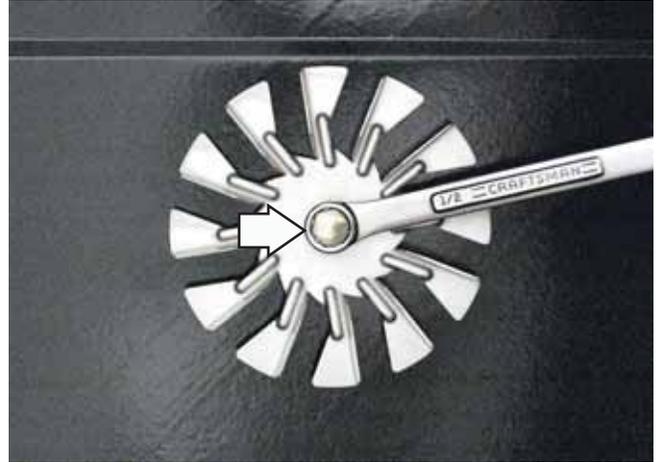
Test the low speed winding between N and the blue wire on RY2 for the approximate resistance value of 19 Ω . Test the high speed winding between N and the red wire on RY2 for the approximate resistance value of 24.5 Ω . Both approximate resistance values are at room temperature.

To remove the convection fan motor:

1. Remove the oven door. (See *Oven Door Removal*.)
2. Remove the range from the installation.
3. Remove the convection fan cover. (See *Convection Fan Cover*.)

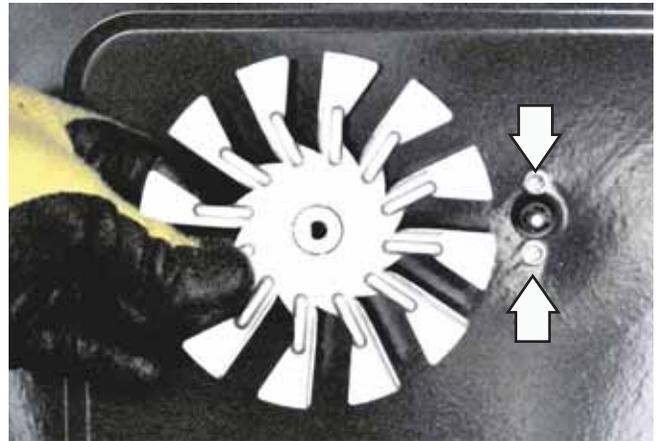
Note: The fan blade is attached to the "D" shaped motor shaft with a left-hand thread 1/2-in. hex-nut.

4. Using a 1/2-in. wrench, remove the nut from the convection fan blade by holding the blade securely and turning the nut clockwise.



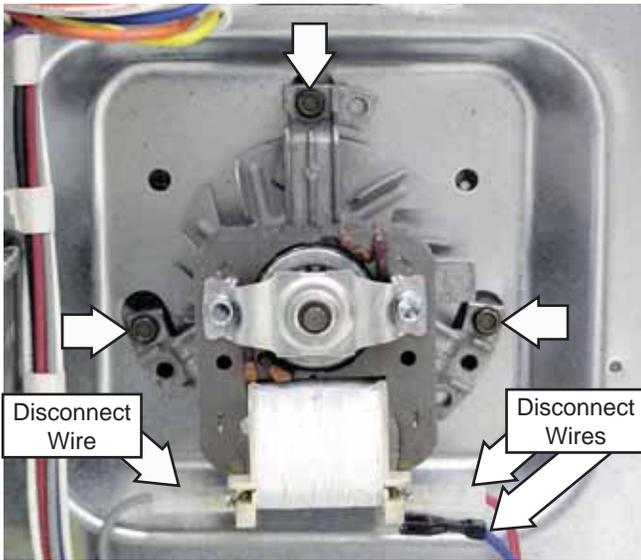
5. Pull the fan blade off the "D" shaped motor shaft.

Note: Do not remove the two 1/4-in. hex-head screws from the back wall of the oven cavity.

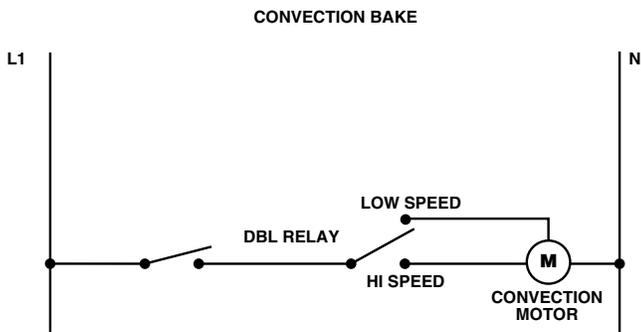


6. Remove the rear cover. (See *Rear Cover Removal*.)

7. Disconnect the 3 wires from the fan motor.
8. Remove the three 1/4-in. hex-head screws that attach the fan motor to the range.



PGS975 Convection Fan Circuit



Convection Fan Notes:

- The convection fan will not come on while there is a call for heat from the oven temperature sensor (gas burner on).
- The fan will only start to operate 10 seconds after the burners turn off.
- The fan will only run in one direction.

If convection fan is not working, make the following checks:

- Check to make sure the fan shaft is not rubbing on the oven liner.
- Check the convection fan motor resistance.

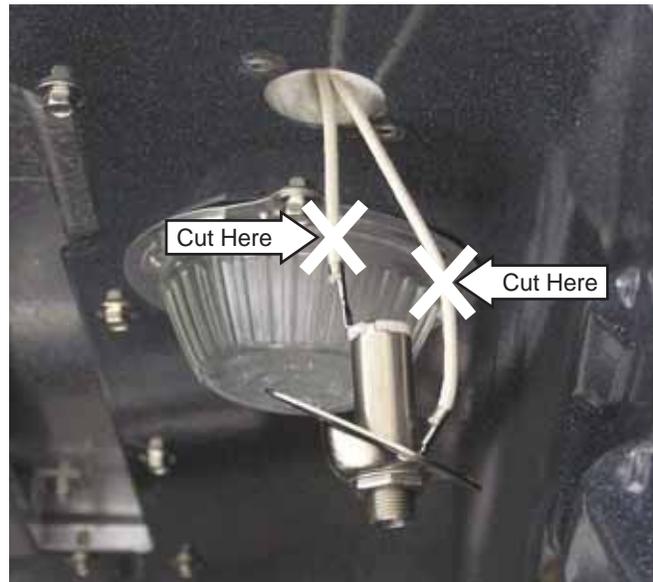
Meat Probe Outlet

The meat probe outlet (some models) is located near the top right corner of the oven cavity. To access the probe outlet, open the oven door and remove the two 1/4-in. hex-head screws that secure the outlet to the oven liner.



The outlet and wiring can then be pulled down from the oven wall approximately 1½ inches.

Note: When replacing the meat probe outlet, cut the probe wires and splice the new probe using approved heat resistant connectors.



Oven Temperature Sensor

The oven temperature sensor has an approximate resistance value of:

- 1100 Ω at room temperature
- 1650 Ω at 350°F (177°C)
- 2650 Ω at clean temperature

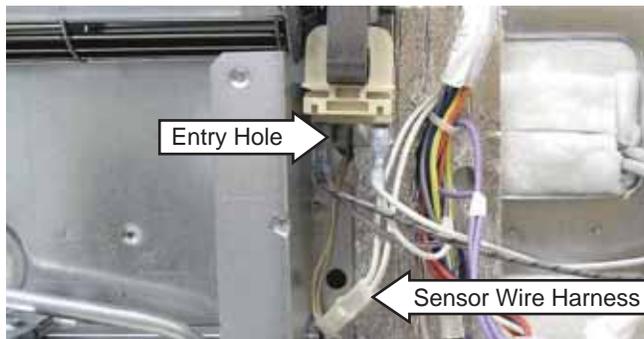
The resistance of the sensor can be checked at the ERC. Place the control panel in the service position. (See *Touch Panel and ERC*.)

PGS908 - Disconnect wire harness from location J1. On the wire harness connector, test between pin location 5 and pin location 7.

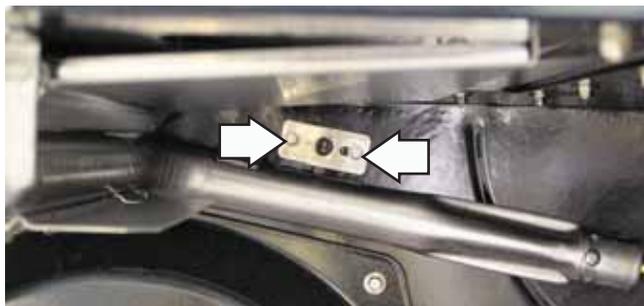
PGS968 and PGS975 - Disconnect wire harness from location CN2. On the wire harness connector, test between pin location 6 and pin location 8

To remove the temperature sensor:

1. Remove the oven door. (See *Oven Door Removal*.)
2. Remove the range from the installation.
3. Remove the rear cover. (See *Rear Cover Removal*.)
4. Disconnect the sensor wire harness. Note the location of the sensor wiring entry hole.



5. Remove the two ¼-in. hex-head screws that hold the sensor to the rear wall of the oven cavity.



6. Gently pull the sensor wire harness into the oven.

Note:

1. When reinstalling the sensor, use a small flat-blade screwdriver to push and guide the sensor wire harness into the oven liner.
2. Ensure displaced insulation around the wiring entry hole is returned to its original position.



Oven Control Valve

The oven control valve bake and broil windings each have an approximate resistance value of 1 Ω . Each winding is wired in series with an igniter.

The continuity of each valve winding can be checked on the ERC. Place the control panel in the service position. (See *Touch Panel and ERC*.)

Bake Winding:

PGS908 - Test between the BA and N.

PGS968 and PGS975 - Test between the yellow wire on relay RY12 and N.

Check for the approximate resistance value of 106 Ω . An open measurement indicates an open valve winding, bake igniter, or open wiring.

Broil Winding:

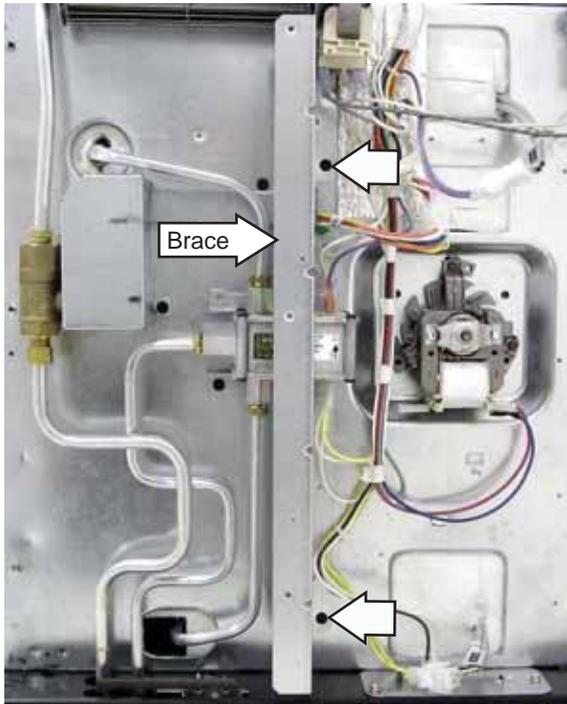
PGS908 - Test between the BR and N.

PGS968 and PGS975 - Test between the violet wire on relay RY11 and N.

Check for the approximate resistance value of 176 Ω . An open measurement indicates an open valve winding, broil igniter, or open wiring.

To remove the oven control valve:

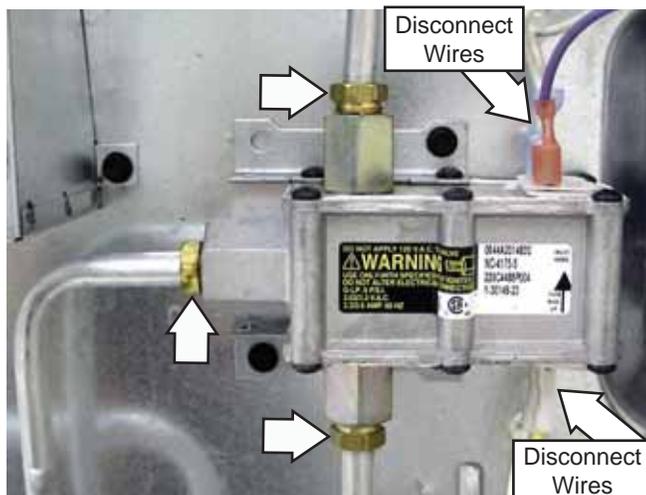
1. Remove the oven door. (See *Oven Door Removal*.)
2. Remove the range from the installation. (See *Range Removal*.)
3. Remove the rear cover. (See *Rear Cover Removal*.)
4. Remove the two 1/4-in. hex-head screws and the brace located in front of the control valve.



8. Remove the two 1/4-in. hex-head screws that attach the valve to the range.



5. Disconnect the wires from the valve.
6. Using an 9/16-in. wrench, disconnect the gas inlet, and the bake and broil outlet tubes from the valve.
7. Carefully remove the tubes from the valve.



Oven Vent

The oven is vented through the cooktop and the oven vent tower. It is normal for steam to come out of this vent and the area around the vent to become hot during oven use. It is important to keep the vent unblocked to ensure proper air circulation.

To remove the oven vent tower it is necessary to remove the grates, oven vent cover, and cap. Using a 1/2-in. socket, the oven vent tower can then be removed.

Caution: The graphite gasket on the oven vent that seals the burner compartment is very fragile. When replacing the oven vent, care must be given to avoid damaging or breaking the gasket. Replace the graphite gasket if it is damaged.



Oven Light Assemblies

The model PGS908 oven is equipped with one halogen light assembly. Two light assemblies are installed on model PGS968 and PGS975. Each light assembly is located on the ceiling of the oven liner. The oven door switch monitors the position of the oven door and provides this information to the control board. The control board operates the light relay located on the control board. The lights come on when the OVEN LIGHT selection on the glass touch panel is activated, the door is opened, or when the oven is in a cooking cycle. The oven lights do not come on during self-cleaning or if the Sabbath Feature is set.

Each light assembly consists of a removable light cover, a light lens with halogen bulb and socket, and wire harness.

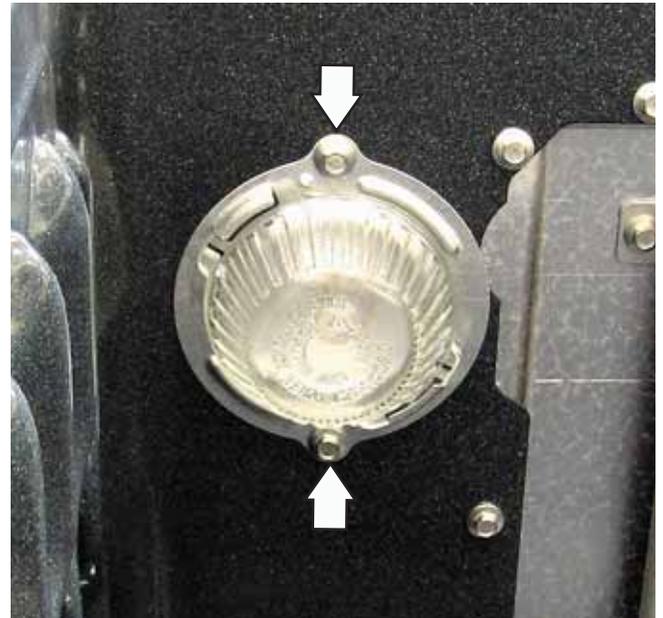
Each oven light bulb has an approximate resistance value of 26.8Ω .

The resistance of the light bulb circuit can be checked on the ERC. Place the control panel in the service position. (See *Touch Panel and ERC*.)

Model PGS908: Open the door and test between L1 and N for the approximate resistance of 26.8Ω .

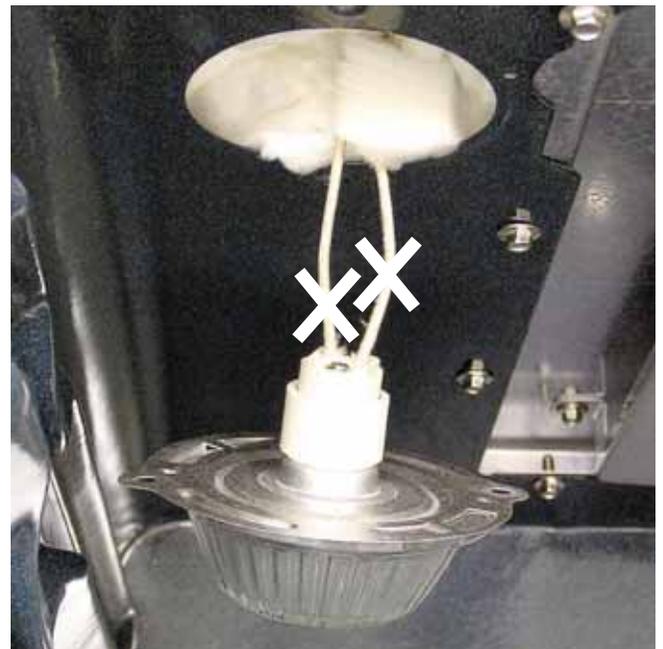
Model PGS968 and PGS975: To check both bulbs, test between OVLT and the non-ribbed (line) side of the power cord for the approximate parallel resistance value of 13.6Ω . A value of approximately 26.8Ω indicates an open bulb or wiring.

To access each oven light assembly, open the oven door and remove the two 1/4-in. hex-head screws that attach the light assembly to the oven liner.



The light assembly and wiring can then be pulled away from the oven liner approximately 2½ inches.

When replacing the light assembly, cut the wires and splice the new light assembly using approved heat resistant connectors.



Control Panel Assembly

WARNING: Components are electrically HOT on control when voltage is connected to range.

The control panel assembly consists of a glass touch panel (keypanel) and an ERC (Electronic Range Control) that is attached to a metal insert panel.

Touch Panel and ERC

The glass touch panel and ERC are separate components but must be tested together.

TOUCH PANEL TEST

Press each pad on the touch panel followed by the start pad. If the touch panel is functioning properly, the following should occur:

- BAKE, BROIL, CONVECTION BAKE (convection models), CONVECTION ROAST (convection models), CLEAN, TIMER, CLOCK, STOP TIME, COOK TIME, PROOF, PROBE and RANGE LOCKOUT Modes – Audible tone plus display showing mode of operation selected.
- CLEAR/OFF – Audible tone and display shows time of day.
- PROBE – Audible tone and response if meat probe is plugged in.
- Numerical Pads – Audible tone. Can only be used after another function has been selected.

To remove the touch panel and ERC:

1. Disconnect power.

Caution: In the following step, to prevent marring the fasteners or damaging the glass touch panel, if using a wrench or pliers, place a towel or cloth over each fastener.

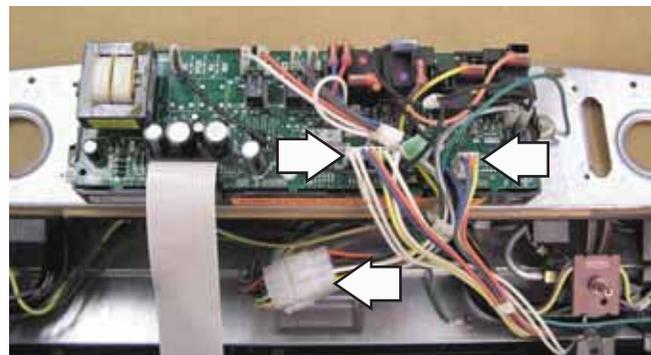
2. Remove the knobs. Unscrew and remove the 4 hexagonal control panel fasteners.



3. Carefully lift the glass touch panel and disconnect the ribbon connector.
4. Remove the eight 1/4-in. hex-head screws then lift the metal insert panel from the control panel frame.



5. Position a protective surface over the top of the range and place the ERC in the service position.
6. Remove the 2 connectors from the ERC and disconnect the 12-pin wire harness.



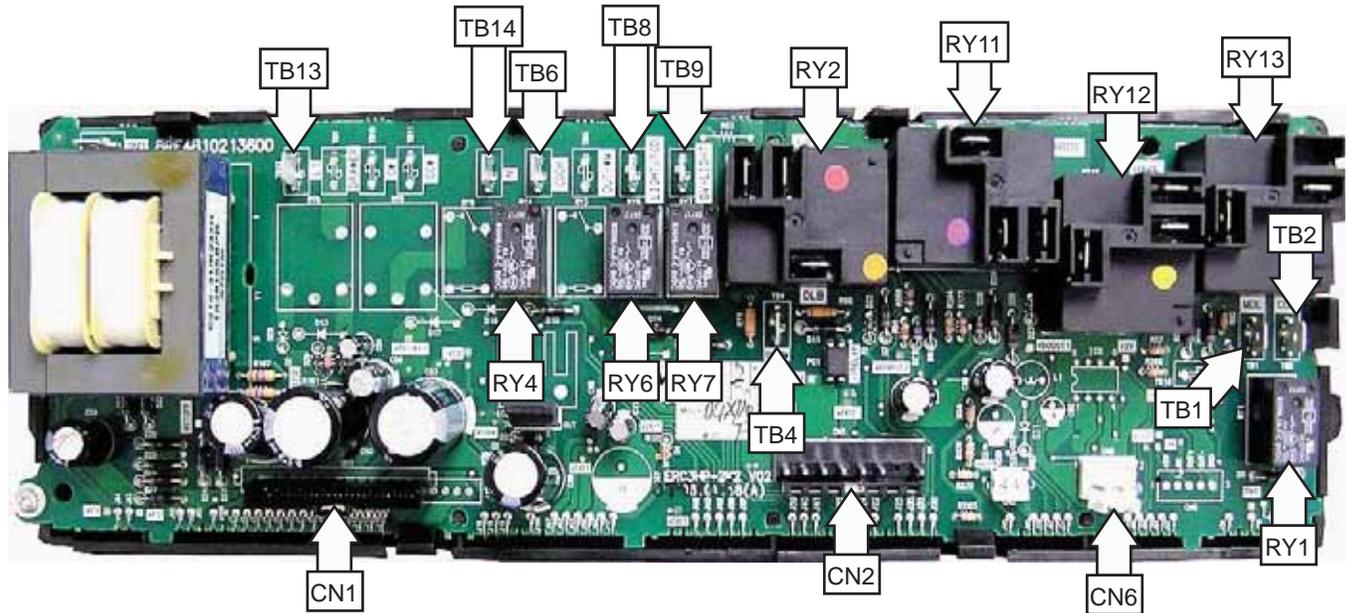
Service Position

To replace the ERC it is necessary to disconnect the ribbon connector, and mark and disconnect the remaining wiring from the ERC. The ERC is attached to the metal insert panel with four 1/4-in. hex-head screws.



Electronic Range Control (ERC) Pin Locator

Model PGS975



CN1 - Ribbon to Glass Touch Panel

CN2 - Sensor, Thermal Limit Switch, Door Lock Switches, Probe

CN6 - Lockout Valve Switches

RY1 - Door Lock Motor

RY2 - Convection Fan High/Low Speed

RY4 - Lockout Valve Motor

RY6 - Cooling Fans

RY7 - Oven Lights

RY11 - Broil

RY12 - Bake

RY13 - Convection Fan Common

TB1 - Common

TB2 - Door Lock Motor

TB4 - Igniter Switch Lockout Error Circuit

TB6 - Lockout Valve Motor Neutral

TB8 - Lockout Valve Motor

TB9 - Oven Lights Neutral

TB13 - Line (L1)

TB14 - Neutral

Range Top Components

The range top components consist of the following: Maintop burner assembly (cooktop, burners, burner caps and heads, igniter and switches, spark module, manifold, and burner valves), thermal switches, and door lock assembly.

Maintop Burner Alignment

For proper operation of the burner, alignment of the orifice holder, orifice and air/gas mixer tube must be correct. The alignment can be checked by placing 7mm or 9/32" nutdriver over the orifice to exaggerate the angle. The nutdriver should stand straight, indicating the alignment and gas injection angle are correct. A slight downward pressure may be necessary to seat the nutdriver over the "Orifice Retainer Ring."

If an angle adjustment is necessary, remove the burner cap, head and bowl to inspect the orifice holder and the brackets that hold them in place. Adjust as necessary. A misaligned burner may result in uneven flames around the burner head.

Surface Burner Adjustments

Standard adjustments to the air shutter and gas metering orifices are not possible on sealed burners.

If burner flames appear to be abnormal, check the following:

- Check gas pressure available to the burners. The required operating pressure is 5" W.C.P. (4" W.C.P. for model PGS968) Natural Gas or 10" W.C.P. LP (Propane) Gas. The pressure reading can be taken at the BROIL, BAKE or TOP burner orifices.
- Check for drafts entering the burner box from behind the range. Strong drafts beneath the maintop can extinguish the burner and/or cause erratic burner flames.
- Check for blockage or partial blockage of the orifice. Inspect the orifice to be sure it has been drilled on center and is free of debris or burrs.

- Check the burner alignment per the "Burner Alignment" section of this manual.

- If the flames blow and lift off the burner and the cause of the problem cannot be found, installing an orifice with smaller diameter openings may solve the problem. In a high altitude installation (above 6000 ft.), the orifices will usually have to be downsized.

Note: Refer to the Illustrated Parts Catalog for specific issues of high altitude modifications when needed.

Available Smaller Orifices:

Model PGS908

Smaller Orifices for Natural Gas			
Burner	Size	Burner	Size
RF	No. 53	LF	No. 53
RR	No. 56	LR	No. 54

Smaller Orifices for LP Gas			
Burner	Size	Burner	Size
RF	No. 60	LF	No. 64
RR	No. 70	LR	No. 66

Model PGS968 and PGS975

Smaller Orifices for Natural Gas			
Burner	Size	Burner	Size
RF	No. 51	LF	No. 53
RR	No. 56	LR	No. 54

Smaller Orifices for LP Gas			
Burner	Size	Burner	Size
RF	No. 60	LF	No. 64
RR	No. 70	LR	No. 66

Low Flame Simmer Adjustment

Note

- On some models, the front right burner cannot be adjusted.
- Low setting adjustments must be made with two other burners in operation on a medium setting. This procedure prevents the low flame from being set too low, resulting in the flame being extinguished when other burners are turned on.

To adjust low simmer flame:

1. Remove the valve control knobs.

Note: On some models (as shown in photo below), the access hole for the right front (dual burner) burner bypass screw is thru the valve stem. Utilize a 1/16-in. flat-blade screwdriver for this adjustment.



2. Find the valve bypass screw through the access hole located to the lower right side of the valve.
3. Insert a small flat-blade screwdriver through the access hole and turn clockwise to fully tighten down the bypass screw. Repeat for each screw.



4. If the flame appears too low or unstable, adjust the valve bypass screw slowly (turn counterclockwise—CCW) until a stable flame exists for each burner. Remember, two other burners must be turned on to medium.

Testing the Flame Stability

Test 1: Turn the knob from “HI” to “LOW” quickly. If the low flame goes out, increase the flame size and test again.

Test 2: For each burner being adjusted, quickly open and close the oven door followed by the storage drawer while observing the flame. If the flame is extinguished by the air currents created by the door or drawer movement, continue adjusting the bypass screw CCW for a larger flame. Repeat door and drawer openings until flame is stable.

Surface Burner Igniters

This range uses two different igniters. The igniters for the 3 single burners are inserted through the main top and attached to the burner brackets. The dual burner uses an igniter that is attached to the burner head. The following describes the procedure to remove the dual burner igniter.

To remove the dual burner igniter:

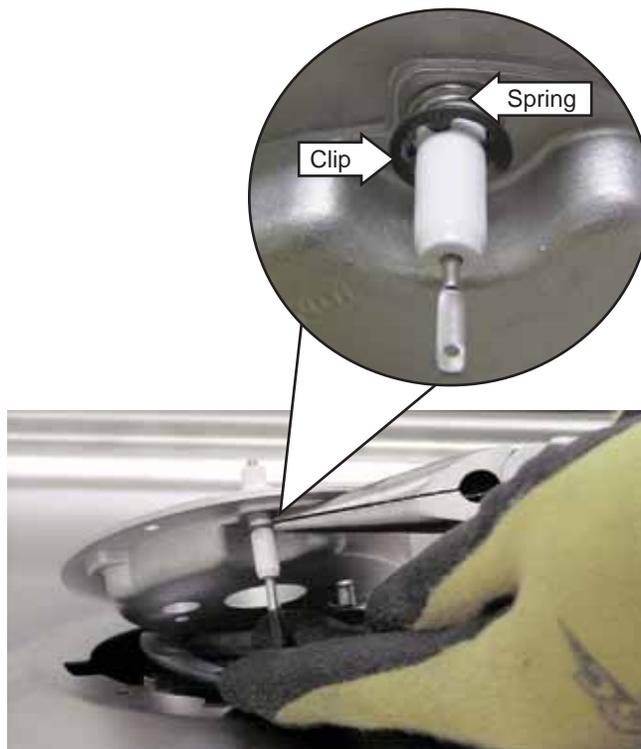
1. Remove the burner cap and head.
2. Using a T-15 Torx driver, back out the Torx screw opposite the igniter 9 turns. **Do not remove.**



3. Remove the outer two T-15 and the inner two T-20 Torx screws, then lift the dual burner base to access the igniter.

Note: Care must be taken to prevent the spring from falling into the burner box.

4. Use a small needle-nose pliers and remove the clip and spring from the igniter.



5. Pull out the igniter from the burner base.



Note: When installing, replace the inner two T-20 Torx center screws first. Partially tighten the T-15 Torx screw opposite the igniter and align the remaining screw holes. Replace the remaining 2 screws.

To remove the single burner igniter:

1. Remove the burner cap and head.
2. Carefully insert a small, flat screwdriver blade between the edge of the igniter and the main top and gently pry igniter up.



3. Grasp and pull igniter straight out from the main top.
4. Unplug the wire from the back of the igniter.

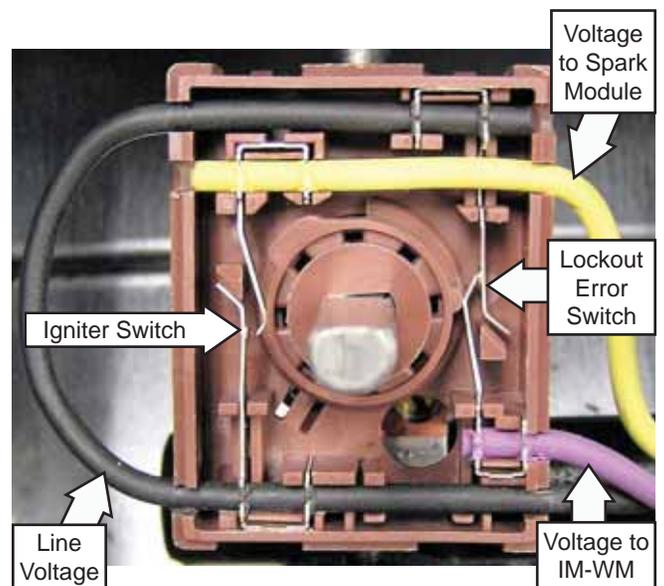
Caution: When removing the wire from the igniter, make sure not to damage the heat shrink insulation on the wire. If damaged, repair insulation with fiberglass tape.

Note: When connecting the igniter, ensure the wire is pressed as far as possible into the igniter base.



Igniter Switch Assembly

Each surface burner utilizes a switch housing that is wired to a single harness. Inside each housing are 2 switches. When the burner valve is advanced from the OFF position to the LITE position, the igniter switch closes. The closed igniter switch sends line voltage to the spark module and all the surface burner igniters are activated. At the same time, the lockout error switch opens and removes previously applied line voltage from the ERC at location IN-WM. When the cooktop is locked out, this removed voltage allows the ERC to display ERR and sound a continuous error tone. Displayed ERR and tone informs the user that it is an error to attempt to operate the cooktop in the lockout mode.



Left Rear Switch Housing shown in off position
(Cover removed for clarity)

Valve Position	Igniter Switch	Lockout Switch
Off	O	X
Lite	X	O
On	O	O

X - Closed

O - Open

Igniter Switch Assembly Test

To test the igniter switch assembly, place the control panel in the service position. (See *Touch Panel and ERC*.)

Disconnect the igniter switch assembly harness. On the switch harness connector check for continuity.

Valve Position	Wire Color	Continuity
Off	Purple to Black	0 Ω
Lite	Purple to Black	Open
On	Purple to Black	Open
Off	Black to Yellow	Open
Lite	Black to Yellow	0 Ω
On	Black to Yellow	Open

The switch housings and harness are replaced as one assembly.

To remove the igniter switch assembly:

1. Remove the control panel. (See *Touch Panel and ERC*.)
2. Remove the 2 plastic wire ties that hold the switch harness to the manifold.
3. Disconnect the igniter switch harness.



4. Lift each igniter switch from the burner valve stem and remove the igniter switch assembly.

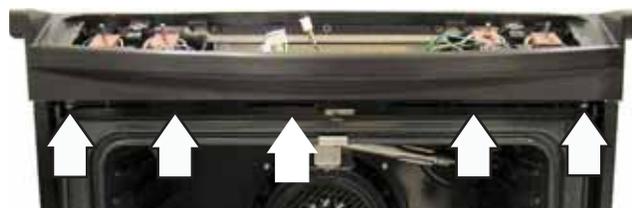
Note: The bottom of each switch is molded to conform to the top of the valve for a locked-in fit. For proper igniter operation, each switch must be locked in to the top of the valve. When installing the igniter switch assembly, align each switch to the valve stem and body then push the switch down firmly.

Burner Valves

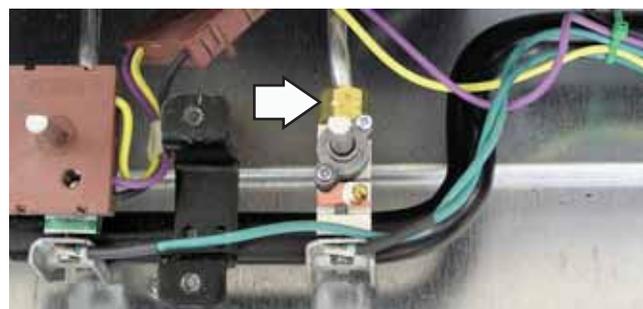
Note: The following describes the procedure to remove a single burner valve. The procedure to remove the dual burner valve is similar.

To remove the single burner valve:

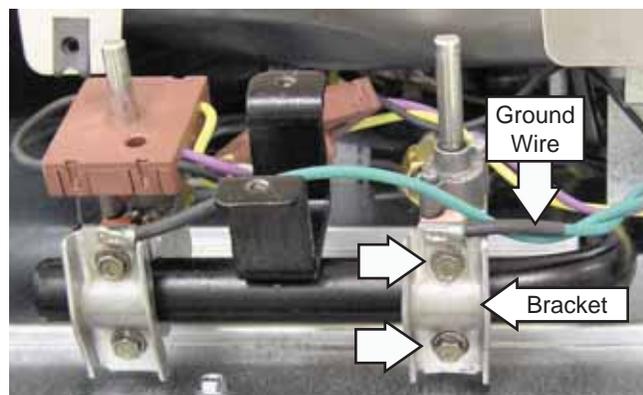
1. Remove the control panel. (See *Touch Panel and ERC*.)
2. Open the oven door.
3. Remove the five 1/4-in. hex-head screws holding the control panel frame to the maintop baffle then remove the control panel frame.



4. Lift the igniter switch from the burner valve stem. (See *Igniter Switch Assembly*.)
5. Remove the 9/16-in. nut and separate the burner tube from the burner valve.



6. Remove the two 1/4-in. hex-head screws, ground wire, and bracket that hold the burner valve to the manifold.



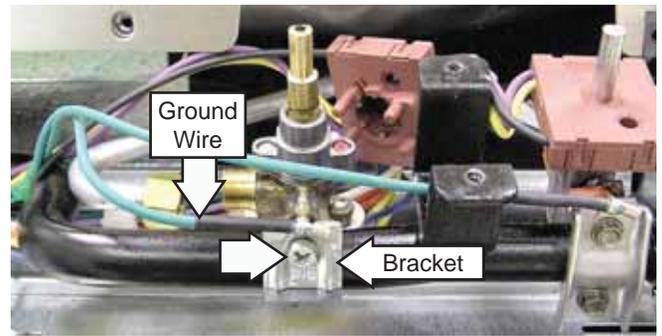
(Continued next page)

Caution

- Ensure the valve seal is in place BEFORE installing the valve.
- Tighten bracket screws evenly.



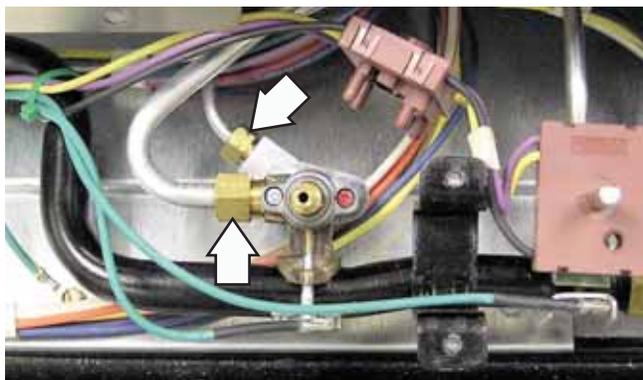
4. Remove the Phillips-head screw, ground wire, and bracket that hold the burner valve to the manifold.



Caution: Ensure the valve seal is in place BEFORE installing the valve.

To remove the dual burner valve:

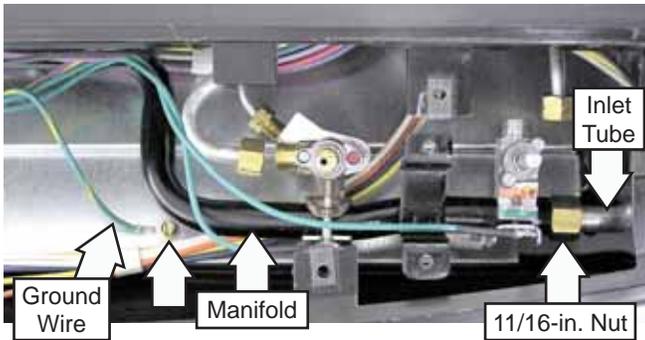
1. Access the burner valve. Follow steps 1 through 3. (See *To remove the single burner valve.*)
2. Remove the 9/16-in. nut and separate the burner tube from the burner valve.
3. Remove the 7/16-in. nut and separate the simmer burner tube from the burner valve.



Manifold

To remove the manifold:

1. Remove the control panel. (See *Touch Panel and ERC*.)
2. Remove the igniter switch assembly. (See *Igniter Switch Assembly*.)
3. Remove the burner tube from each single burner valve, and the burner and simmer tubes from the dual burner valve. (See *Burner Valves*.)
4. Remove the 1/4-in. hex-head screw that attaches the ground wire to the burner box.
5. Remove the 11/16-in. nut that connects the manifold inlet gas tube to the manifold.



Maintop Removal

The maintop can be removed without disconnecting the gas supply to the range and disconnecting the manifold inlet gas tube to the manifold.

WARNING: Sharp edges may be exposed when servicing. Use caution to avoid injury. Wear Kevlar gloves or equivalent protection.

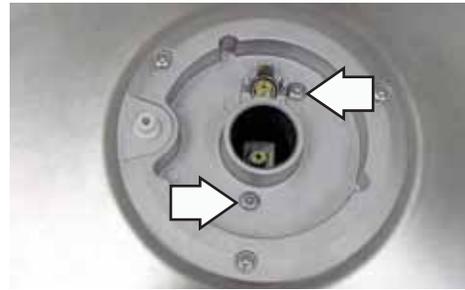
To remove the Maintop:

1. Remove the grates, oven vent cover and cap, and the 4 burner caps and heads.
2. Remove the control panel assembly. (See *Control Panel Assembly*.)
3. Remove the five 1/4-in. hex-head screws from the top inside edge of the control panel frame.



4. Remove each single burner igniter. (See *Surface Burner Igniters*.)

5. Remove the 9 T-15 Torx screws from the single burners and the 2 larger T-20 Torx screws from inside the dual burner.



Caution: The graphite gasket under the oven vent tower that seals the burner compartment is very fragile. When removing the oven vent tower, care must be given to avoid damaging or breaking the gasket. Replace the graphite gasket if it is damaged.

6. Using a 1/2-in. socket, remove the oven vent tower.



7. Lift the front of the maintop then disconnect the dual burner igniter.
8. With the maintop in the raised position, slide it to the left then remove the maintop.
9. Place the assembly top-side-up on a protected surface.

Maintop Burner Assembly Removal

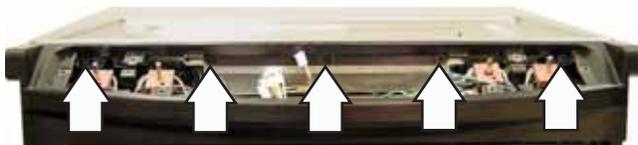
The maintop, burners, igniters, igniter switch assembly, and manifold and valves, can be removed as an assembly. Removing the assembly will require disconnecting the manifold inlet gas tube from the manifold.

WARNING

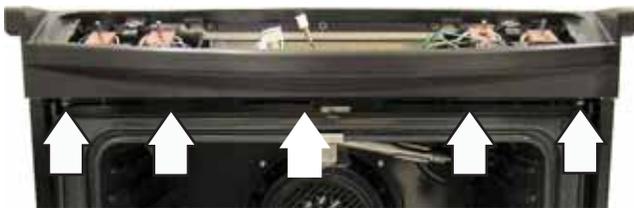
- Disconnect electrical power to the range and turn OFF gas at the main valve before performing any removal procedures.
- Sharp edges may be exposed when servicing. Use caution to avoid injury. Wear Kevlar gloves or equivalent protection.

To remove the Maintop Burner Assembly:

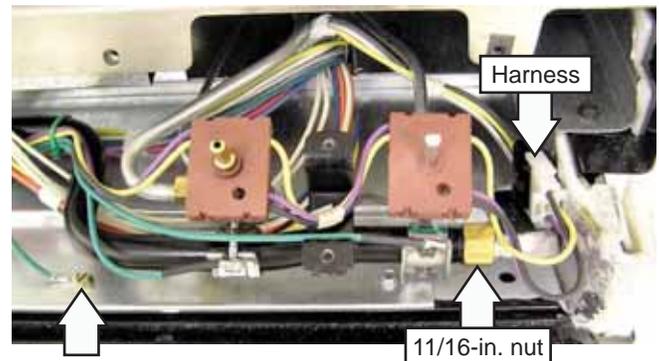
1. Remove the grates, oven vent cover and cap, and the 4 burner caps and heads.
2. Remove the oven vent tower. (See *Maintop Removal*.)
3. Remove the control panel assembly. (See *Control Panel Assembly*.)
4. Remove the five 1/4-in. hex-head screws from the top inside edge of the control panel frame.



5. Remove the five 1/4-in. hex-head screws holding the control panel frame to the maintop baffle, then remove the control panel frame.



6. Remove the 1/4-in. hex-head screw that attaches the ground wire to the burner box and disconnect the igniter wire harness.
7. Remove the 11/16-in. nut that connects the manifold inlet gas tube to the manifold.



8. Raise the front of the maintop burner assembly, slide it to the left. Disconnect the spark module wire harness. (See *Component Locator Views*.)
9. Remove the assembly and place it top-side-down on a protected surface.

Spark Module

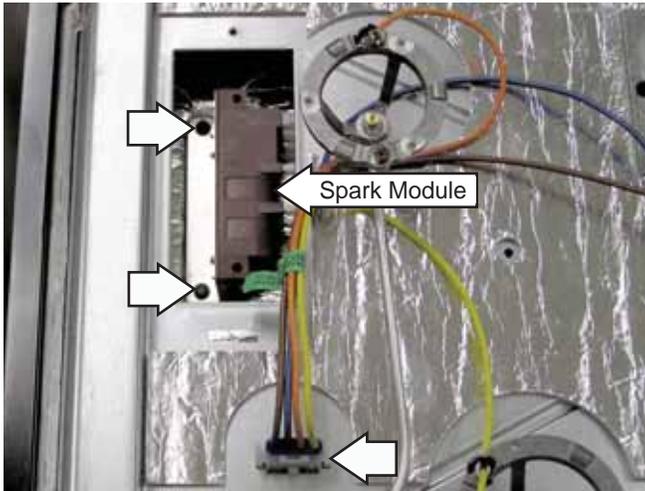
The spark module receives line voltage when a surface burner knob is placed in the LITE position. The line voltage input to the spark module can be checked on the ERC.

To test for line voltage to the spark module:

1. Place the control panel in the service position. (See *Touch Panel and ERC*.)
2. Carefully reinstall the glass touch panel and connect the ribbon connector.
3. Connect power to the range.
4. Lock out the surface burners (See *Control Features*.) or turn off the gas supply.
5. With a burner knob turned to the LITE position, test for line voltage (120 Volts) from the yellow wire at the switch harness to N (neutral) on the ERC.

To remove the spark module:

1. Remove the maintop. (See *Maintop Removal*.)
2. Remove the 1/4-in. hex-head screw and the spark module access cover located near the left rear surface burner.
3. Remove two 1/4-in. hex-head screws and the spark module.



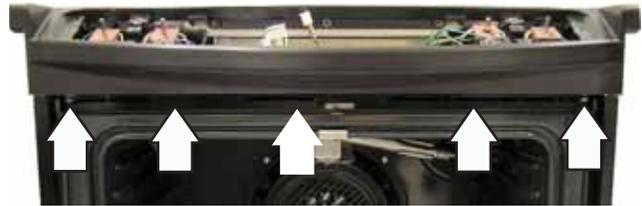
4. Lift the spark module above the opening in the burner box then mark and disconnect the wiring from the module.
5. Remove the two 1/4-in. hex-head screws and the mounting bracket from the spark module.

Burner Box Removal

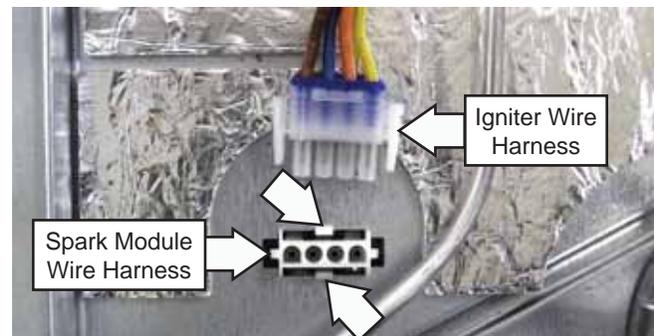
It is necessary to remove the burner box to access the door lock assembly and the thermal switches.

To remove the burner box:

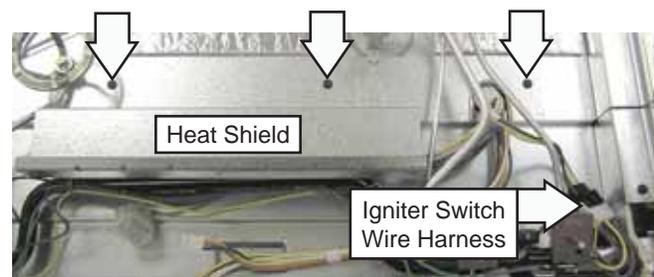
1. Remove the maintop. (See *Maintop Removal*.)
2. Open the oven door.
3. Remove the five 1/4-in. hex-head screws holding the control panel frame to the maintop baffle, then remove the control panel frame.



4. Disconnect the igniter wire harness from the spark module wire harness.
5. Press inward the 2 tabs and push the spark module wire harness below the burner box.

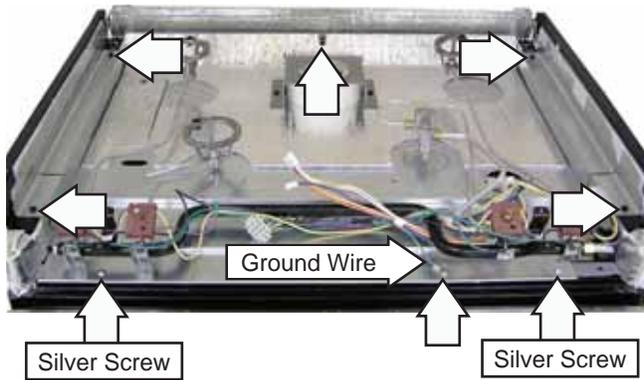


6. Remove the three 1/4-in. hex-head screws and the heat shield.
7. Disconnect the igniter switch wire harness.

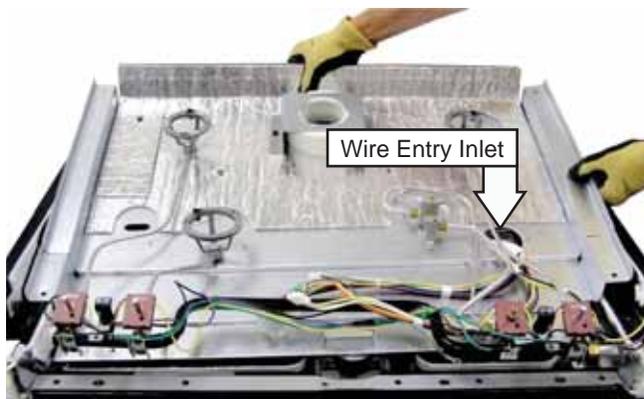


8. Remove the 1/4-in. hex-head screw that attaches the ground wire to the burner box.
9. Remove five 1/4-in. hex-head screws and the 2 silver 1/4-in. hex-head screws that are located near the front corners of the burner box.

Note: When installing the burner box, be sure to use the 2 silver 1/4-in. hex-head screws on the front edge.

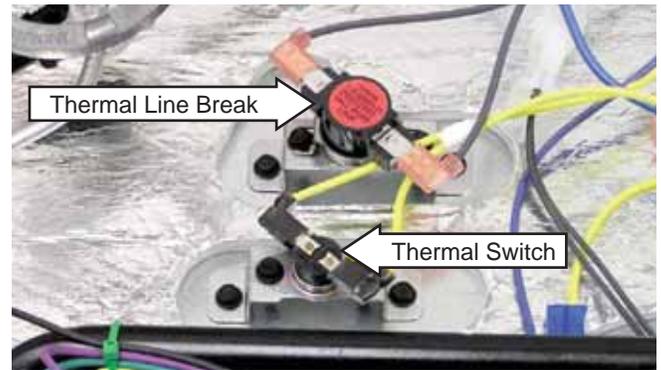


10. Lift the front of the burner box, access and remove the plastic wire retainer attached to the bottom of the burner box.
11. Lift the rear of the burner box to clear the backsplash filler panel. Pull the burner box towards the rear of the range while guiding the wiring harnesses through the wire entry inlet.



Thermal Switches

The thermal switches are located on the floor of the component compartment in front of the fan motors and protect the electronics from damage should a high temperature condition occur. The PGS908 and PGS975 have a thermal switch and a thermal line break switch. Model PGS968 does not utilize a thermal line break switch.



Thermal Switch

The thermal switch is wired in series with the lock motor switches. The thermal switch opens at 275°F (135°C). The switch closes when temperatures cool below approximately 190°F (88°C). If the thermal switch opens during:

- Oven Temperature Below 600°F (315°C). Program is cancelled when thermal switch opens. Lock motor will run and the words LOCK and DOOR will be flashing in the display.
- Oven Temperature Above 600°F (315°C). Any mode of operation control will go to -F2- failure code. When this condition exists, check the fan operation (look for obstructions), inspect oven installation (make sure grill areas are not blocked), oven insulation, and lock circuit.

The thermal switch has a resistance value of 0 Ω below approximately 190°F (88°C).

The resistance of the thermal switch can be checked on the ERC. Place the control panel in the service position. (See *Touch Panel and ERC.*)

PGS908-Test at location J1 pin 3 to pin 2 (door locked) or pin 3 to pin 1 (door unlocked), for 0 Ω.

PGS968 and PGS975-Test at location CN2 pin 5 to pin 4 (door locked) or pin 5 to pin 3 (door unlocked), for 0 Ω.

Thermal Line Break Switch

The thermal line break switch disconnects power to all range components when an over-temperature condition exists in the burner box. The thermal line break switch will open at 250°F and is not resettable. Determine the cause of the over-temperature condition before replacing the open thermal line break switch.

The thermal line break switch has a resistance value of 0 Ω below approximately 250°F (121°C).

The resistance of the thermal line break switch can be checked on the ERC. Place the control panel in the service position. (See *Touch Panel and ERC.*)

PGS908 - Test at location L1 to the non-ribbed (line) side of the power cord for 0 Ω.

PGS975 - Test at location COM to the non-ribbed (line) side of the power cord for 0 Ω.

To remove the thermal switches:

1. Remove the maintop burner assembly (see Maintop Burner Assembly).
2. Note the placement of the wiring to the thermal switch that is being removed. Disconnect the wiring.
3. Remove the 2 hex-head screws that hold the thermal switch in place.
4. Remove the thermal switch.

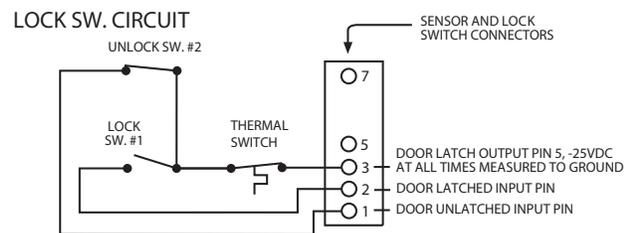
Door Lock Assembly

The door lock assembly consists of a lock motor cam and switch assembly, lock hook, and mounting plate.

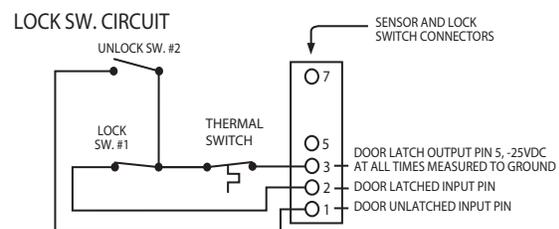
The lock motor is energized when the control is set for CLEAN and CLEAN TIME is selected. The K4 relay contacts will close and complete the circuit that supplies the voltage to the lock motor.

PGS908

UNLOCKED

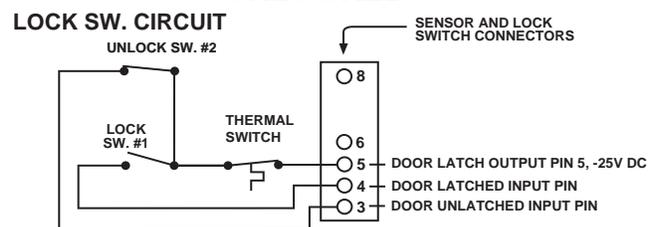


LOCKED

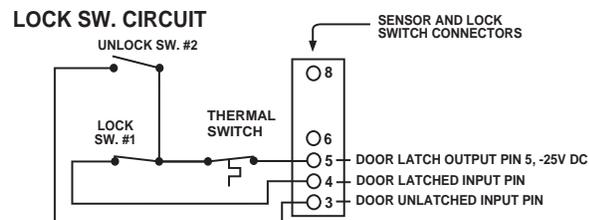


PGS968 and PGS975

UNLOCKED



LOCKED



(Continued next page)

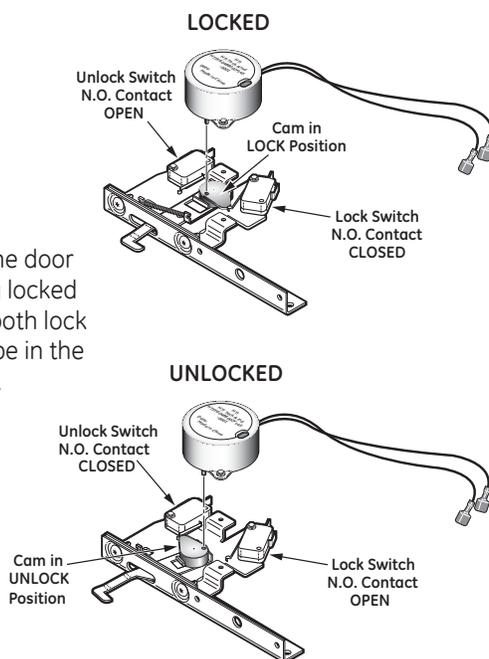
NOTE: Control display will flash “LOCK DOOR” if the door switch is in the “C” to “NC” position (door open).

- The words “LOCK DOOR” will flash on and off in the display while the lock motor is in motion. When the door is locked, the words “LOCKED DOOR” remain illuminated in the display.

- CAM – The cam on the motor performs two functions:

1. Positions the lock hook in the door to prevent opening during clean operation.
2. Operates the lock switches which tell the control if the door is unlocked or locked and ready for clean operation.

Note: When the door is either being locked or unlocked, both lock switches will be in the open position.



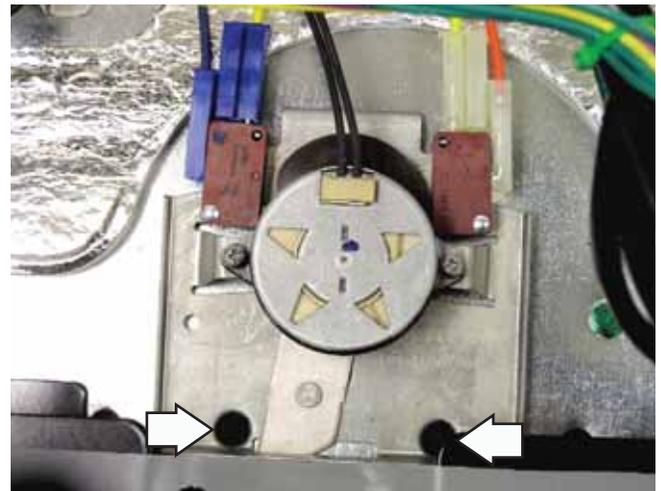
The door lock motor has an approximate resistance value of 2.969K Ω .

The resistance of the door lock motor can be checked on the ERC. Place the control panel in the service position. (See *Touch Panel and ERC*.)

With the door closed, test between MDL and N on the ERC for the approximate resistance value.

Lock Assembly Removal

The lock assembly is held in place by two ¼-in. hex-head screws. It is necessary to remove the burner box to replace the door lock. (See *Burner Box*.)



Caution: It is possible to reconnect the switch wiring incorrectly to the lock assembly. When reconnecting the wiring, make sure it is properly connected to the lock assembly before turning the power back on.

Motorized Door Lock Circuit Information

There are two circuits controlling the locking and unlocking of the door. These are the lock motor circuit and the lock switch circuit.

The lock motor circuit applies voltage (120 VAC) to the lock motor. This circuit is from L1, through the door switch, lock relay, lock motor to neutral. For this circuit to be complete, the lock relay must be energized by the control and the door must be closed. An open oven door results in “LOCK DOOR” flashing in the display after the control has been programmed for clean and “START” has been depressed.

The lock switch circuit “tells” the control if the lock motor is in the unlocked or locked position or somewhere in between. There are two lock switches mounted to and operated by the lock motor.

The lock switch circuit is from the control, through one of the lock switches (switch 2 for unlocked or switch 1 for locked), back to the control. If neither switch is closed, and the oven temperature is below 600°F (315°C), control will energize the lock motor circuit until the correct switch closes to complete the circuit. (If circuit to the correct switch is open, lock motor will run continuously with the oven below 600°F [315°C]).

CLEAN CYCLE AND LOCK SEQUENCE

1. Program the clean cycle:

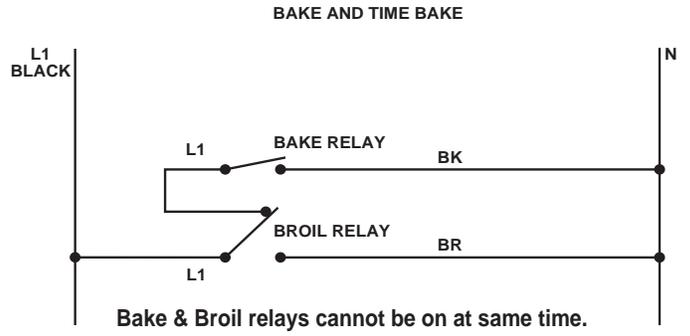
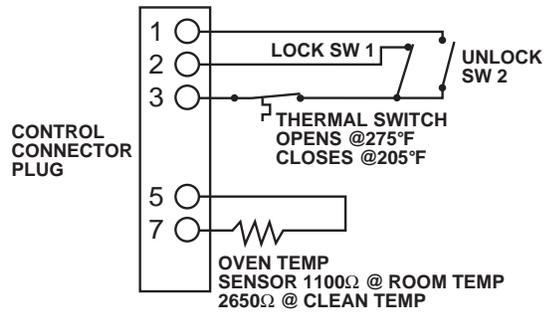
- Press “SELF-CLEAN” pad. 4 hours (4:00) appears on the time display. (Cleaning time can be changed from the 4-hour starting point by pressing the “SELF-CLEAN” pad a second time.)
- After “START” has been pressed, the word “ON” illuminates in red to indicate the cycle has begun.

2. Locking the door:

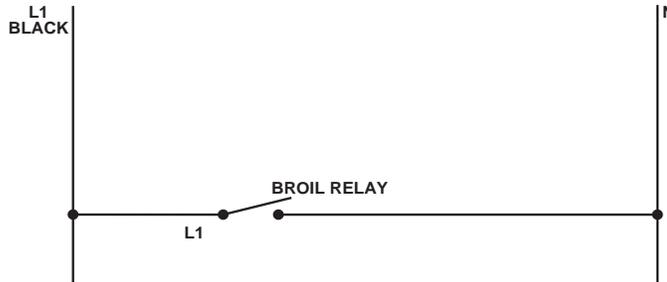
- After programming the clean cycle and pressing START pad, the control energizes the lock relay. Voltage (120 VAC) is applied to the lock motor circuit. Oven door must be closed before lock motor can run. “LOCK DOOR” will flash and control will beep until the door is closed.
- The lock motor begins to revolve and turns a cam mounted to the motor shaft.
- The words “LOCKED DOOR” will flash on and off on the display while the lock motor is in motion.

- As the cam revolves about 1/2 revolution (approximately 12 seconds), it has moved the lock “hook” into a corresponding slot in the oven door which secures the door.
 - The movement of the cam has also closed lock switch 1 which “tells” the control the door is locked. The control then removes power from the lock motor circuit by de-energizing the lock relay.
 - The lock motor stops and lock switch 1 is held closed by the cam through the clean cycle.
 - The words “LOCKED DOOR” stop flashing and remain illuminated in the display.
 - The word “ON” illuminates in the display.
- ##### 3. During the clean cycle:
- The broil relay closes (audible “click”) and the broil burner begins to heat. The broil burner only will operate during the first 30 minutes of the clean cycle followed by the bake burner only during the remaining time.
 - As the clean cycle progresses and the temperature of the oven control area rises, the cooling fans are activated.
 - A normally closed thermal switch is mounted on a bracket in front of the cooling fan. This switch is in the lock switch circuit and will open the lock switch circuit in the event of an over-temperature condition in the control area (caused by a stalled fan, fan switch failure or similar condition). An -F2- (over-temperature) failure code will appear on the control if this switch opens while the oven is above 600°F (315°C). With the oven between 400°F (204°C) to 600°F (315°C), the clean cycle will be cancelled by the opening of the switch and the control will revert back to the time-of-day mode. Below 400°F (204°C), the lock motor will revolve continuously and the words “LOCKED DOOR” will flash on the control until the circuit is reestablished.
 - The oven will cycle to maintain an average clean temperature of 840°F (449°C) on PGS908 models and 830°F (443°C) on PGS968 and PGS975 models.

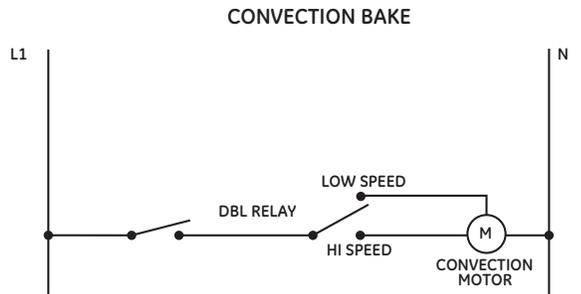
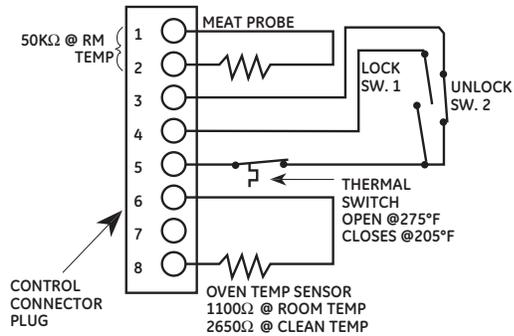
Oven Sensor and Lock Switch Connector (PGS908)



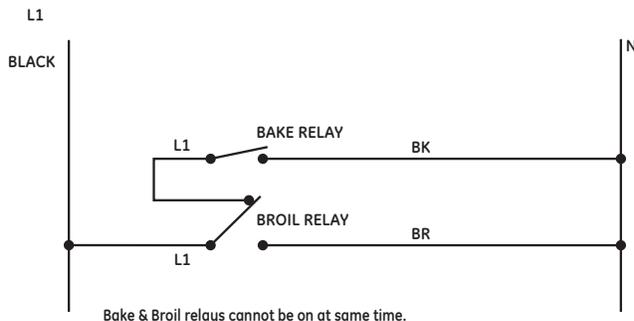
BROIL & CLEAN UNTIL/AFTER 750°F IS REACHED



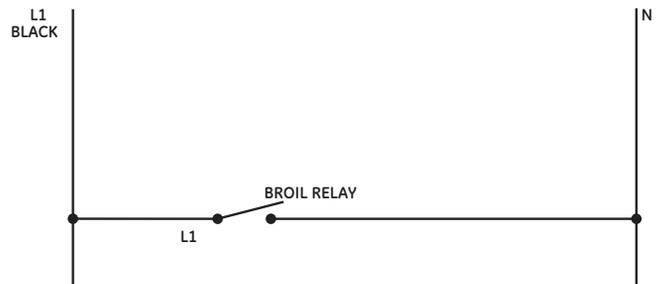
Oven Sensor and Lock Switch Connector (PGS968 and PGS975)



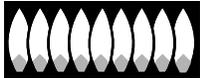
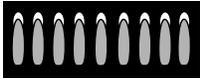
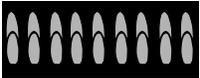
BAKE AND TIME BAKE



BROIL & CLEAN UNTIL/AFTER 750°F IS REACHED



Diagnostics and Service Information

Problem	Possible Causes	What to Do
Burner flames are very large, yellow, or yellow-tipped	<p>Incorrect gas being used.</p> <p>The combustion quality of burner flames needs to be determined visually.</p>	<ul style="list-style-type: none"> • Check for correct gas supply. • Use the illustrations below to determine if the burner flames are normal. If the burner flames look like A, check for dirty burners and orifices. Clean or replace. Normal burner flames should look like B or C, depending on the type of gas you use. With LP gas, some yellow tipping on outer cones is normal. <div style="display: flex; justify-content: space-around; align-items: flex-end;"> <div style="text-align: center;">  <p>A–Yellow flames: Call for service</p> </div> <div style="text-align: center;">  <p>B–Yellow tips on outer cones: Normal for LP gas</p> </div> <div style="text-align: center;">  <p>C–Soft blue flames: Normal for natural gas</p> </div> </div>
	Regulator malfunction.	<ul style="list-style-type: none"> • Check output gas supply.
Burners do not light	Plug on cooktop is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> • Make sure electrical plug is plugged into a live, properly grounded outlet.
	Gas supply is not connected or turned ON .	<ul style="list-style-type: none"> • See the Installation Instructions that came with the cooktop.
	A fuse may be blown or a circuit breaker tripped.	<ul style="list-style-type: none"> • Replace the fuse or reset the circuit breaker.
	Burner parts not replaced correctly.	<ul style="list-style-type: none"> • Make sure pins in the burner head are properly located in the burner base holes.
	Holes or slits in burners clogged.	<ul style="list-style-type: none"> • Clean or replace as necessary. Make sure all components are dry before reassembly.
	Liquid in burner base due to spillage.	<ul style="list-style-type: none"> • Remove burner ring to check. Clean and dry thoroughly before reassembly.
	Orifices plugged or dirty.	<ul style="list-style-type: none"> • Clean or replace as necessary.
	Igniter switch defective.	<ul style="list-style-type: none"> • Replace igniter switches.
	Igniter wire defective.	<ul style="list-style-type: none"> • Connect igniter wire.
	Spark module defective.	<ul style="list-style-type: none"> • Replace spark module.
Burner control knob will not turn	Knob is in the OFF position.	<ul style="list-style-type: none"> • The knob must be pushed in before it can be turned; it can only be turned in a counterclockwise direction.
Ticking sound of spark igniter persists after burner lights	Improper flame sensing.	<ul style="list-style-type: none"> • Check for wrong igniter wiring. • Replace the igniter.
Ticking sound persists after burner is turned OFF	Be sure the knob is in the OFF position.	<ul style="list-style-type: none"> • Remove knob and check the bottom of knob for buildup of soil. If ticking persists, replace igniter switches.

L.P. Conversion Instructions

The pressure regulators and the burner orifices are set for natural gas operation. To use Liquid Propane Gas, the regulator and burner orifices must be converted. Conversion orifices and complete instructions are packed with each model and are located on the regulator bracket behind the storage drawer. Remove the storage drawer to access these parts and instructions.

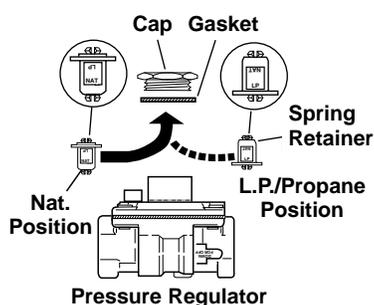
On models equipped with the extra large right front cooktop burner, a second bracket near the regulator holds the LP 15K orifice extended spud, choke, and set screw for LP conversion of that burner.

WARNING: The following adjustments must be made before turning on the burner. Failure to do so could result in serious injury. Be sure pressure regulator has been converted as described in Step 1.

To adjust the range for use with L.P. gas, follow these instructions:

Adjusting the Pressure Regulator

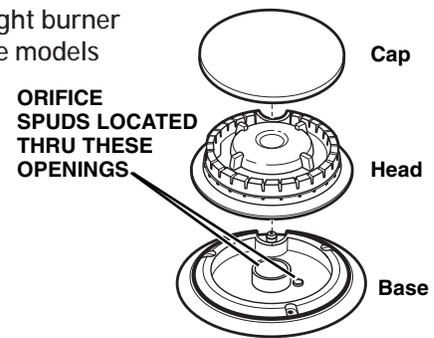
1. Disconnect all electrical power, at the main circuit breaker or fuse box.
2. Shut off the gas supply to the range by closing the manual shut-off valve.
3. Remove the storage drawer.
4. Find the pressure regulator by reaching through the storage compartment and the opening at the back of the range.
5. Unscrew the cap and carefully look at the spring retainer to locate the NAT or L.P. position.
6. Place your thumb against the flat side of the spring retainer and press down to remove the retainer.
7. Turn the spring retainer over so that L.P. is showing on the bottom.
8. Snap the retainer back into position and retighten the cap back onto the regulator.



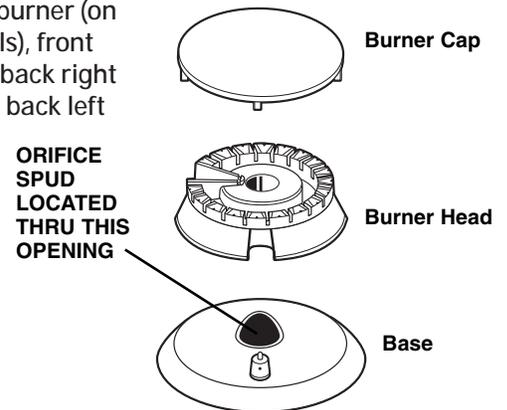
Adjusting the Cooktop Burners

1. Remove the top grates, burner caps and burner heads.

Front right burner on some models



Front right burner (on some models), front left burner, back right burner, and back left burner



2. Using a 7-mm or 9/32-in. nut driver, remove the top burner orifices. These may be accessed through the burner opening in the base.

IMPORTANT: Save these orifices for future conversion back to natural gas.

3. Locate the L.P. orifices. The L.P. orifices for the cooktop burners are shipped on the regulator bracket behind the storage drawer. Also, in the same area, is a second bracket holding the L.P. 15K orifice extended spud, choke and set screw for the front right Extra Large cooktop burner on models so equipped). Remove the storage drawer to locate.

Non-Convection Range

Note: For convection range proceed to step 8.

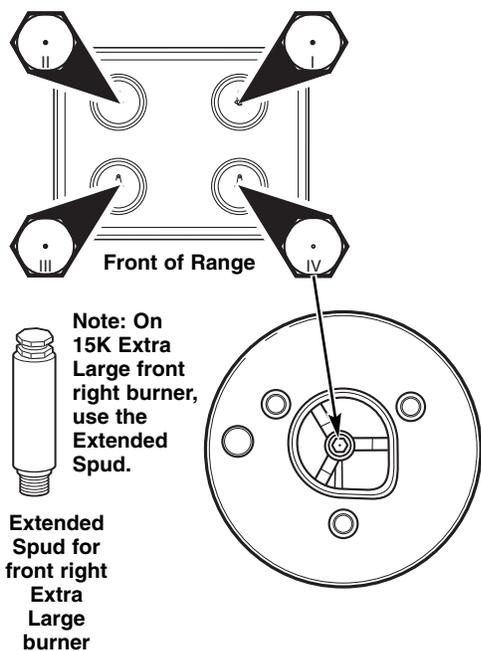
4. Each orifice will also show a series of engraved marks (I, II, III or IV) located on the top. These marks denote the precise location of each orifice to the cooktop burner.



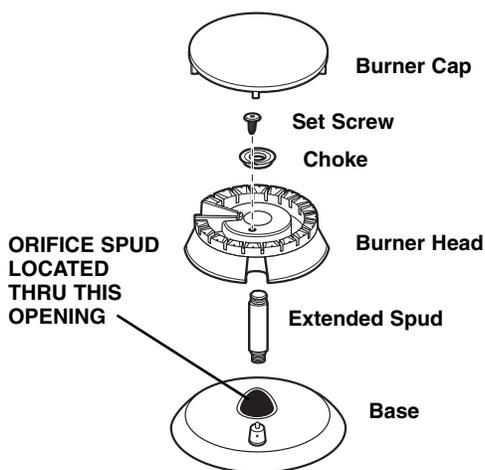
(Continued next page)

5. Install the L.P. orifices in their precise locations. Install the extended spud on the 15K Extra Large front right burner (on models so equipped).

Note: To prevent leakage, make sure the orifice spuds are securely screwed into the gas supply tubes.



6. For the Extra Large burner (right front), the choke and set screw will be needed. Insert the choke into the burner head; then insert the set screw into the burner head and tighten securely. Make sure the screw head is against the shoulder (within the choke notch) so it does not have any rotational movement.

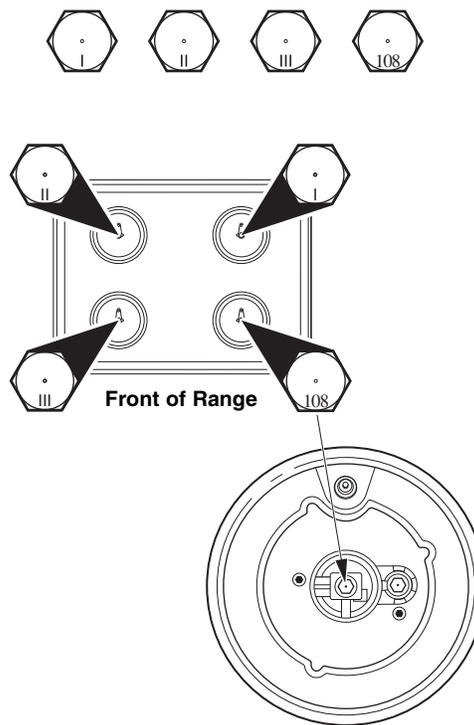


7. Install the old orifice spuds into the metal bracket and replace both metal brackets back on the range for possible future conversion.

Note: In the future, to convert back to natural gas, remove the entire L.P. extended orifice spud.

Convection Range

8. Each orifice will also show a series of engraved marks (I, II, III) or a number (108) located on the top. These marks and numbers denote the precise location of each orifice to the cooktop burner.
9. Install the L.P. orifices in their precise locations.



Note: On models with dual burner orifices, the simmer orifice is not changed for L.P. conversion.

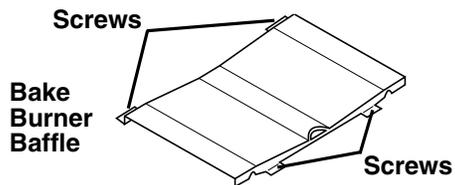
IMPORTANT: Return the natural orifices to the bracket and reattach the bracket and these instructions to the range using the screw previously removed.

Adjusting the Oven Burners (on gas oven models only)

Caution: The following adjustments must be made before turning on the gas to the burner. Failure to do so could result in serious injury due to high flames and toxic fumes.

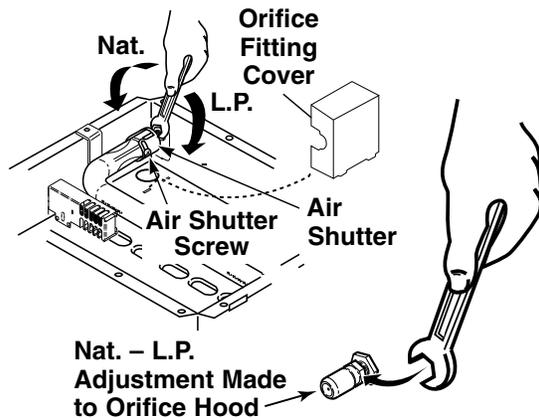
Bake Burner

1. Remove the oven door and the oven bottom.
2. Remove the four screws securing the bake burner baffle (flame spreader).
3. Remove the bake burner baffle (flame spreader) and remove the orifice fitting cover.



IMPORTANT: Do not overtighten or you may bend the orifice hood or needle.

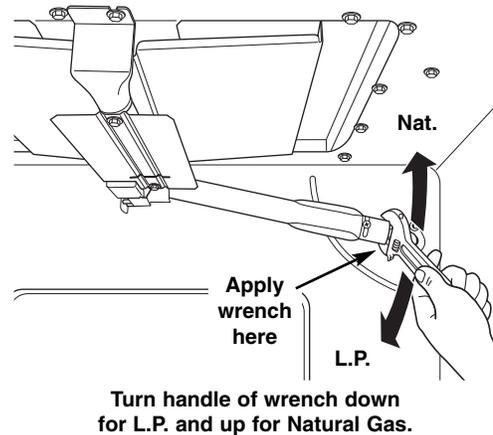
4. Use a 1/2-in. open-end or adjustable wrench to turn the orifice hood in the L.P. direction, clockwise about 1 1/2 turns, until snug.



Broil Burner

1. Use a 1/2-in. open-end or adjustable wrench to turn the orifice hood in the L.P. direction, about 1 1/2 turns, until snug

Note: Turn handle of wrench down for L.P. and up for Natural Gas.



Air Shutter Setting for Bake and Broil Burners

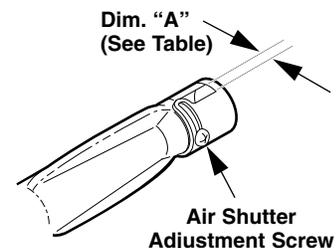
1. Use a screwdriver to loosen the air shutter screw.

Note: Adjust at the opening nearest the air shutter screw.

2. Adjust the air shutters. The table below gives the recommended initial air shutter setting. Your final settings may vary.

INITIAL AIR SHUTTER SETTINGS

Gas Supply	Location	Dim. "A"
L.P. Gas	Broil Burner	11/32"
	Bake Burner	11/32"
Natural Gas	Broil Burner	11/32"
	Bake Burner	11/32"



3. Retighten the air shutter screw.

Note: Bake and broil flame must be checked with the door closed to properly check flame characteristics.

(Continued next page)

4. Turn on the gas.
5. Turn on the electricity.
6. Reinstall the oven door.
7. Turn on the bake or broil burner.

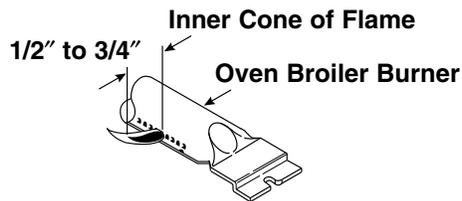
Note: As you watch the flame with the oven door closed, check the following through the oven door window:

- a. If the flames are yellow, open the air shutter more.
- b. If the flames blow away or flutter from the burner, close the air shutter more.

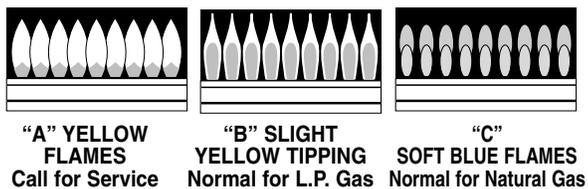
Checking the flame size

WARNING: If you attempt to measure the inner cone of the flame, please use caution; burns could result.

Check the inner cone of the flame. It should be approximately $\frac{1}{2}$ - to $\frac{3}{4}$ -in. long for the bake and broil burners.



If the flame size is incorrect, recheck all conversion steps.



When all adjustments are made and the results are satisfactory:

1. Replace the orifice fitting cover.
2. Replace the oven baffle (flame spreader).
3. Replace the oven bottom.

In some cases, with L.P. gas, some yellow tipping on the outer cone is normal. Foreign particles in the gas line may cause an orange flame at first, but this will soon disappear.

Burner Output Ratings

Model PGS908

Burner Output Rating - Natural Gas 5 in. W.C.P.		
Burner	BTU Rate	Orifice Size
RF	15,000	No. 49
RR	5,000	No. 56
LF	11,000	No. 52
LR	9,100	No. 54
Bake	15,000	
Broil	12,000	

Burner Output Rating - L.P. Gas 10 in. W.C.P.		
Burner	BTU Rate	Orifice Size
RF	13,000	No. 59
RR	5,200	No. 69
LF	11,000	No. 63
LR	8,000	No. 65
Bake	15,000	
Broil	12,000	

Models PGS968

Burner Output Rating - Natural Gas 4 in. W.C.P.		
Burner	BTU Rate	Orifice Size
RF	15,000	No. 49
RR	6,000	No. 56
LF	11,000	No. 52
LR	9,100	No. 54
Bake	15,000	
Broil	12,000	

Burner Output Rating - L.P. Gas 10 in. W.C.P.		
Burner	BTU Rate	Orifice Size
RF	13,000	No. 59
RR	5,200	No. 69
LF	9,100	No. 63
LR	8,000	No. 65
Bake	15,000	
Broil	12,000	

(Continued next page)

Models PGS975

Burner Output Rating - Natural Gas 5 in. W.C.P.		
Burner	BTU Rate	Orifice Size
RF	18,000	No. 49
RR	5,000	No. 56
LF	11,000	No. 52
LR	9,100	No. 54
Bake	15,000	
Broil	12,000	

Burner Output Rating - L.P. Gas 10 in. W.C.P.		
Burner	BTU Rate	Orifice Size
RF	15,000	No. 59
RR	5,000	No. 69
LF	11,000	No. 63
LR	9,100	No. 65
Bake	15,000	
Broil	12,000	

Relay Contacts Operation Test and Control Voltage Check

Terminals	Voltage
L1- to N	120 VAC all the time
BAKE to N	120 VAC when in BAKE mode
BROIL to N	120 VAC when in BROIL mode
Switch Contacts	
Door Motor to N	120 VAC locking or unlocking

NOTE

- Temperature/Mode Selection Necessary for operation of Relay contacts.
- Voltage must be present across terminals L1 to N for control to operate. Transformer primary is 150 to 200Ω measured "L1" to "N" with power removed.

ERC Failure Codes

The ERC (electronic range control) has error (F) codes that can be utilized by the service technician in order to quickly identify failed or improper operation of certain oven components. The oven may stop operating but not give an F code on the display immediately. A fault must exist continuously for 5 minutes before an F code is recorded (F2, F8 are sooner). F codes are stored in nonvolatile EEPROM memory until the same fault occurs twice consecutively.

F codes can be recalled by pressing together TIMER, CLOCK, MIN DOWN or 9. While F codes are displayed, pressing MIN UP or 8 and HR DOWN or 6 together will clear them. To exit failure code mode, press upper oven START pad.

Failure Code	Meaning	Correction
-F0-	Shorted OFF key (Membrane) or GT Error	Perform glass touch board key panel test. Determine if problem is with key panel or control by disconnecting ribbon cable and measuring flat cable pins 13 to 14. Should be open. Should be 100-150 Ω while pressing OFF key.
-F2-	Over temperature Inside oven cavity as measured by sensor over 600°F (315°C) unlatched or 915°F (491°C) latched.	<ul style="list-style-type: none"> • Welded relay contacts • Cooling fan stalled or blocked • Airflow to rear of unit • High resistance in oven sensor leads/connectors (especially at sensor rear)
-F3-	Open oven sensor (under 950 Ω)	<ul style="list-style-type: none"> • Disconnect power. Disconnect sensor harness from control. Measure sensor resistance (white leads) to be -1080 Ω at room temperature with 2 Ω per degree change. • Look for damaged harness terminals if not a bad sensor.
-F4-	Shorted oven sensor (over 2900 Ω)	<ul style="list-style-type: none"> • Disconnect power. Disconnect sensor harness from control. Measure sensor resistance (white leads) to be -1080 Ω at room temperature with 2 Ω per degree change. • Separate sensor from harness to determine fault.
-F7-	Shorted matrix to START key	Determine if problem is with key panel or control by disconnecting ribbon cable and measuring flat cable using pinout chart. Allow up to 1000 Ω when pressing key.
-F8-	EEPROM data shift failure	If repeated, replace control
-F9-	Cooling fan stalls while above 650°F (343°C); open thermal switch in yellow or blue leads	Cooling fan or airflow to control area.
-FF-	Loss of latch motor safety circuit	Replace control.

Note: If an "FO" failure code is displayed and the buttons do not work, disconnect power to the range. Wait 5 seconds then reconnect power to the range. Press the "Bake" and "Broil" keys simultaneously until "SF" appears in the display. (You are now in the Special Features function.) Press the "9" and "0" keys simultaneously for 5 seconds. Wait until time of day is displayed. Press "1" and "5" keys simultaneously. The display will: go blank, briefly display all LED segments, briefly display "Loc rEF", display all segments for 30 seconds, and then display "LOC REF". Then press "6" and "8" keys simultaneously and the control will display time of day. Verify control operation by pushing several keys at random to ensure they all work.

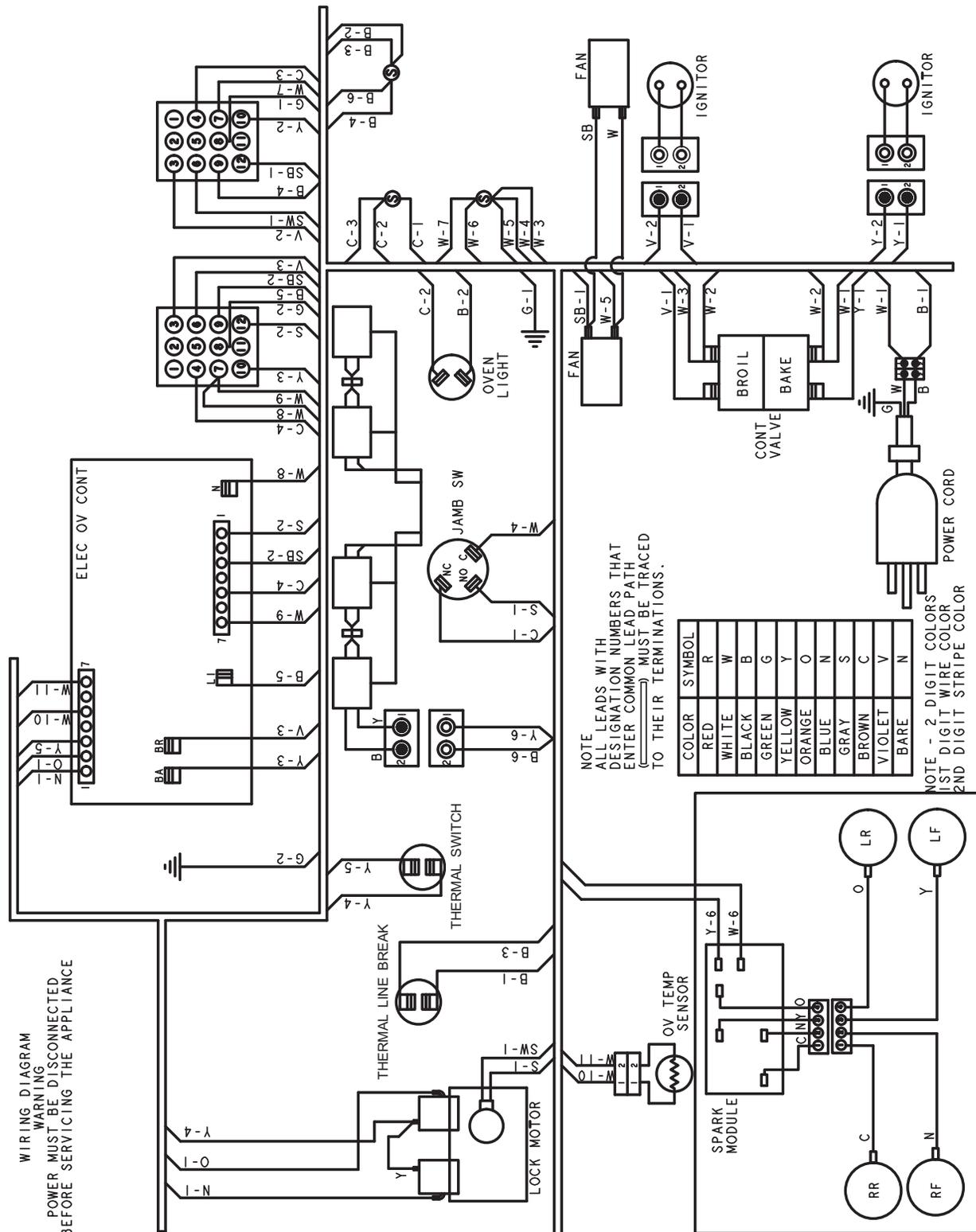
When first plugged in, if all display segments illuminate for approximately 7 seconds, then Loc rEF appears in the display, and none of the pads work, proceed to step #5 then #6.

Schematics and Wiring Diagrams

WARNING: Disconnect electrical power before servicing.

Caution: Label all wires prior to disconnection. Wiring errors can cause improper and dangerous operation. Verify operation after servicing.

PGS908 Wiring Diagram

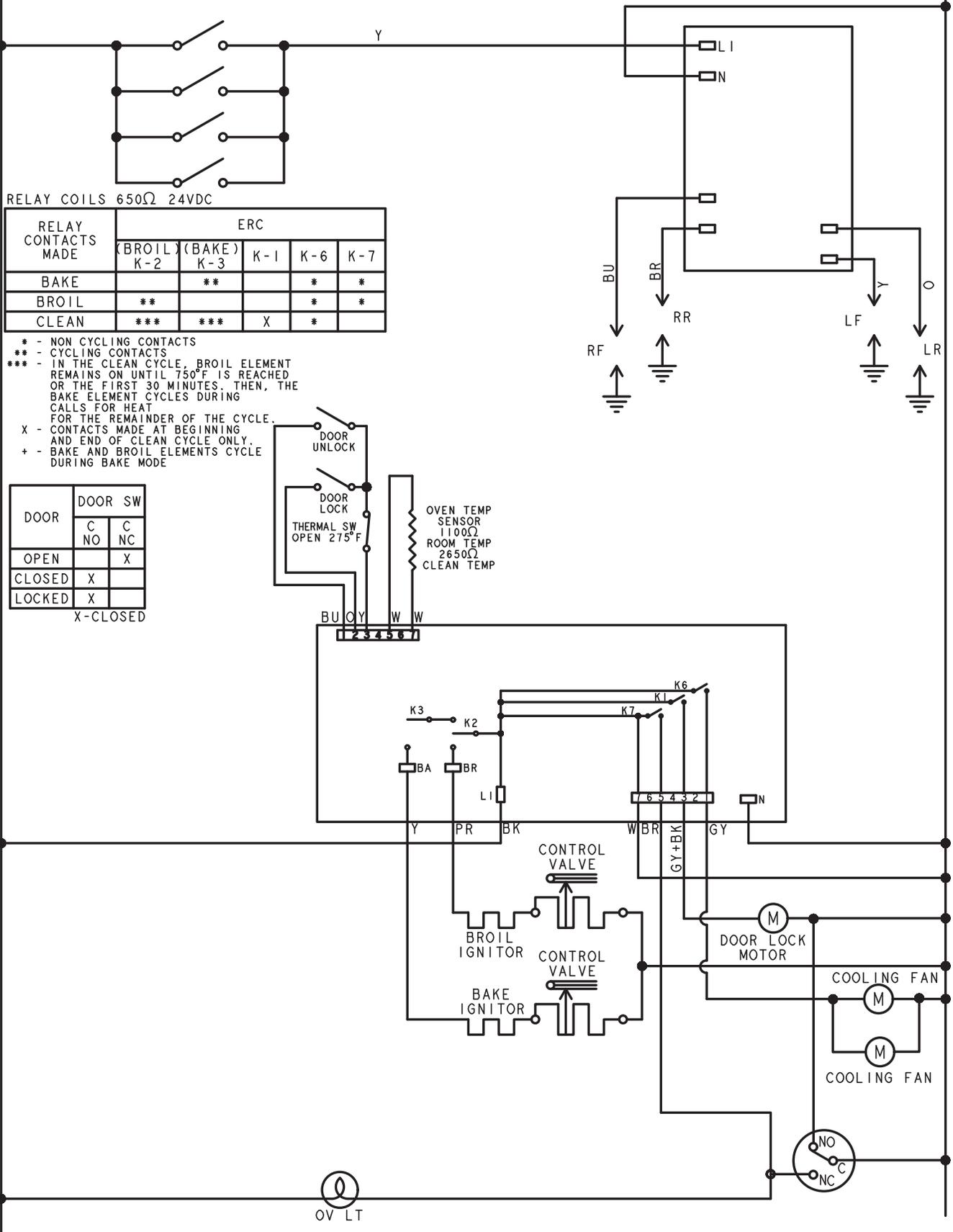


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PGS908 Schematic

"L1" BLACK

"N" WHITE



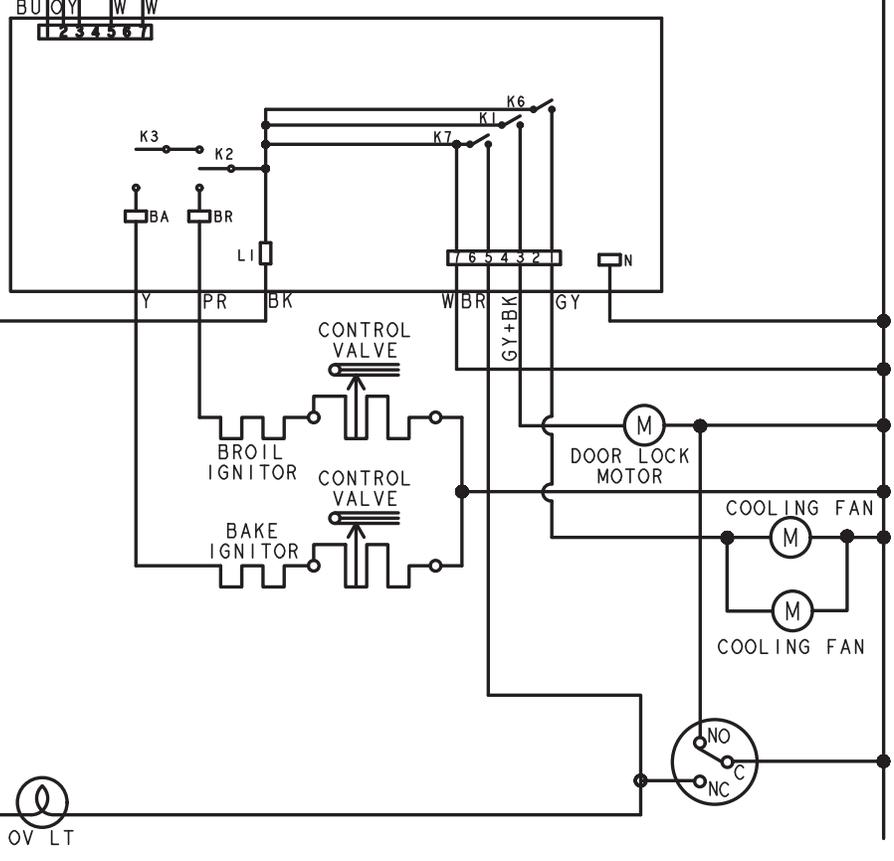
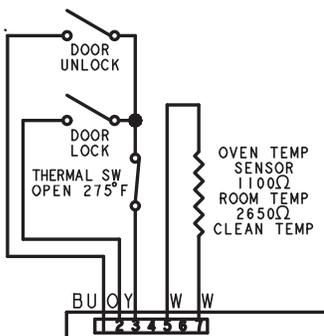
RELAY COILS 650Ω 24VDC

RELAY CONTACTS MADE	ERC				
	(BROIL) K-2	(BAKE) K-3	K-1	K-6	K-7
BAKE		**		*	*
BROIL	**			*	*
CLEAN	***	***	X	*	

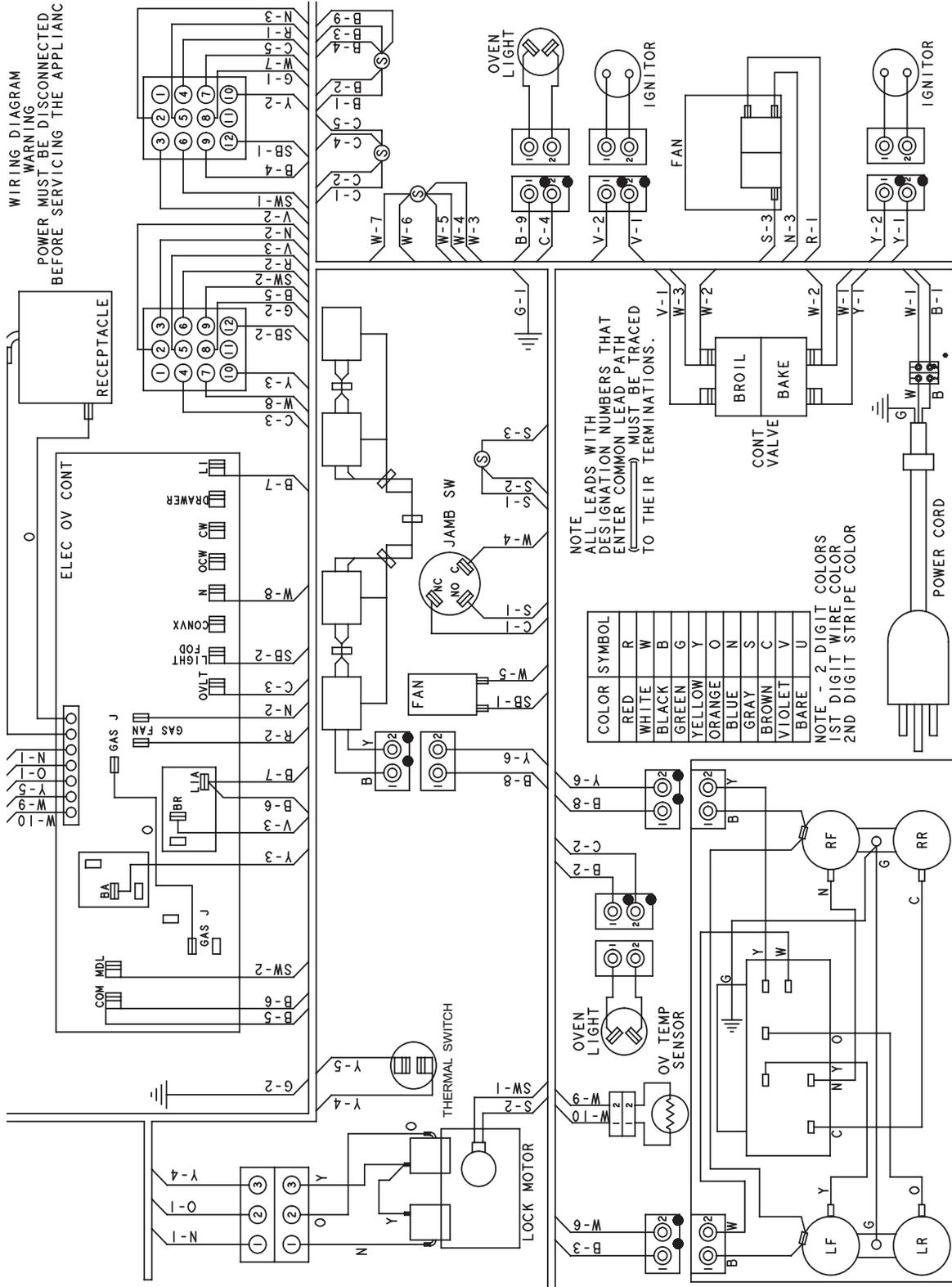
- * - NON CYCLING CONTACTS
- ** - CYCLING CONTACTS
- *** - IN THE CLEAN CYCLE, BROIL ELEMENT REMAINS ON UNTIL 750°F IS REACHED OR THE FIRST 30 MINUTES. THEN, THE BAKE ELEMENT CYCLES DURING CALLS FOR HEAT
- X - FOR THE REMAINDER OF THE CYCLE.
- CONTACTS MADE AT BEGINNING AND END OF CLEAN CYCLE ONLY.
- + - BAKE AND BROIL ELEMENTS CYCLE DURING BAKE MODE

DOOR	DOOR SW	
	C NO	C NC
OPEN		X
CLOSED	X	
LOCKED	X	

X-CLOSED

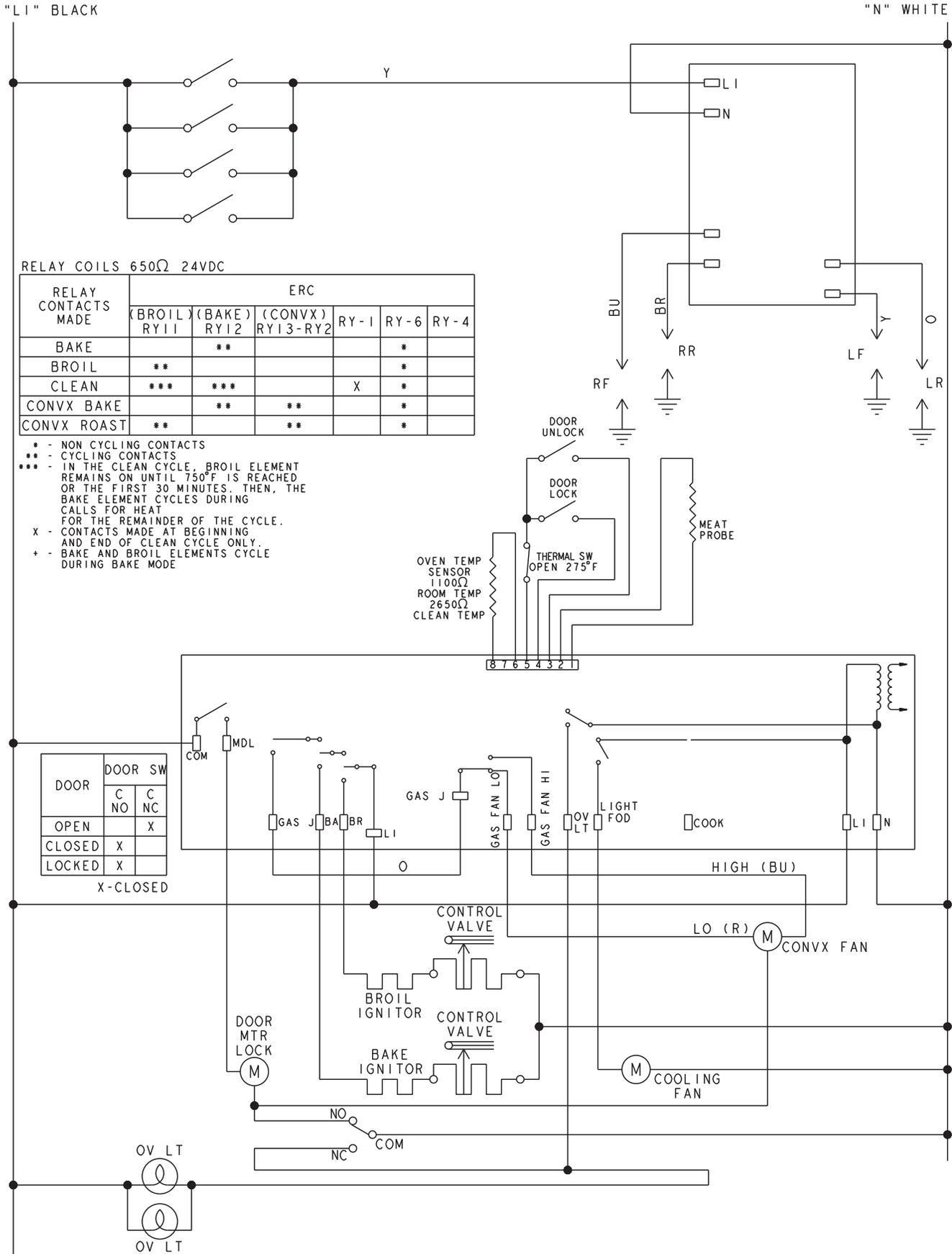


PGS968 Wiring Diagram



NOTE: RY references on control may be different than shown.

PGS968 Schematic



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PGS975 Schematic

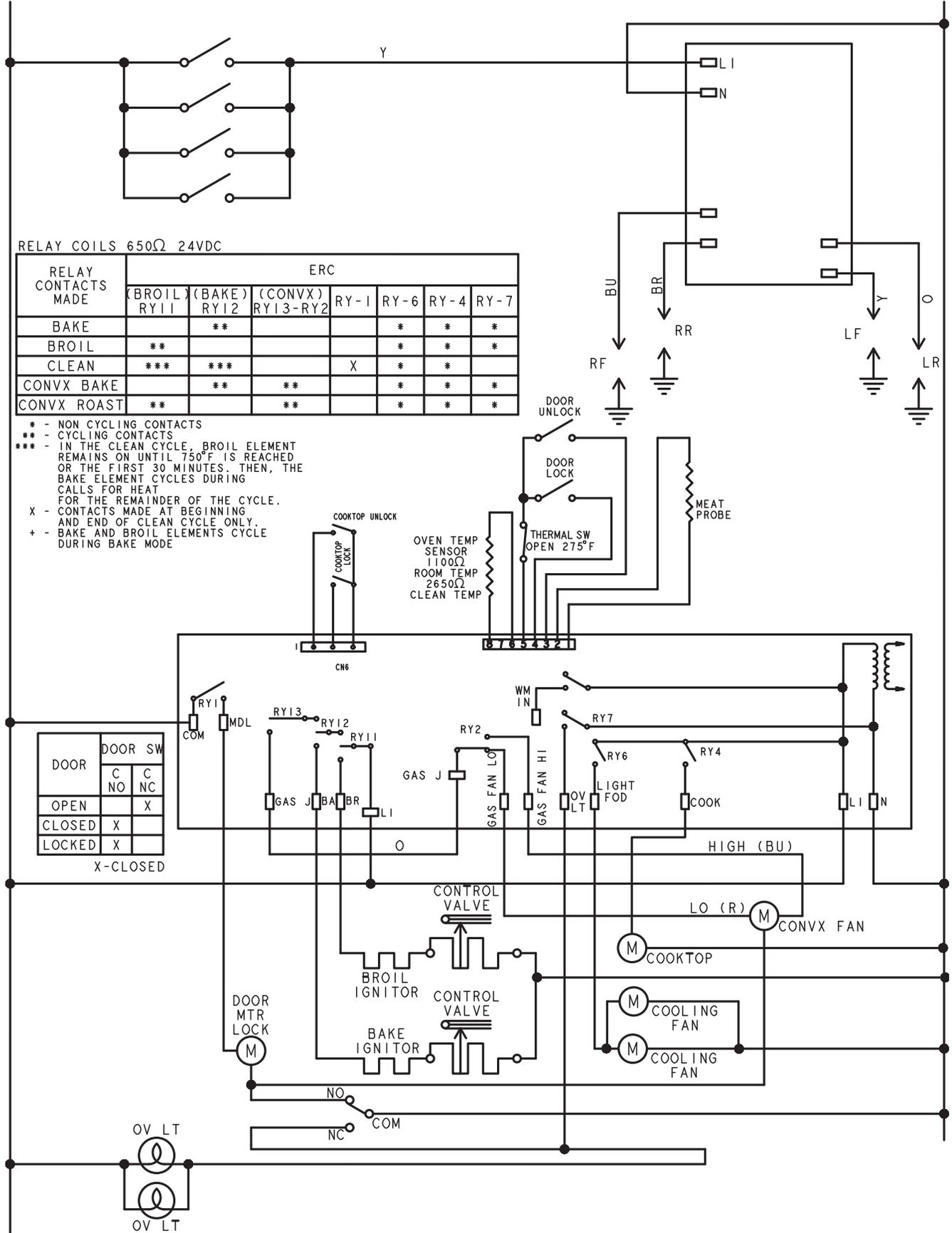
"L1" BLACK

"N" WHITE

RELAY COILS 650Ω 24VDC

RELAY CONTACTS MADE	ERC						
	(BROIL) RY11	(BAKE) RY12	(CONVX) RY13-RY2	RY-1	RY-6	RY-4	RY-7
BAKE	**	**		*	*	*	*
BROIL	***			*	*	*	*
CLEAN	***	***		X	*	*	*
CONVX BAKE		**	**	*	*	*	*
CONVX ROAST	**		**	*	*	*	*

- * - NON CYCLING CONTACTS
- ** - CYCLING CONTACTS
- *** - IN THE CLEAN CYCLE, BROIL ELEMENT REMAINS ON UNTIL 750°F IS REACHED OR THE FIRST 30 MINUTES. THEN, THE BAKE ELEMENT CYCLES DURING CALLS FOR HEAT FOR THE REMAINDER OF THE CYCLE.
- X - CONTACTS MADE AT BEGINNING AND END OF CLEAN CYCLE ONLY.
- + - BAKE AND BROIL ELEMENTS CYCLE DURING BAKE MODE



DOOR	DOOR SW	
	C NO	C NC
OPEN		X
CLOSED	X	
LOCKED	X	

X-CLOSED

Warranties

GE Gas Range Warranty. (For customers in the United States)



All warranty service provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service, on-line, 24 hours a day, visit us at ge.com, or call 800.GE.CARES (800.432.2737). Please have serial number and model number available when calling for service.

Staple your receipt here.
Proof of the original purchase date is needed to obtain service under the warranty.

For The Period Of:

GE Will Replace:

One Year

From the date of the original purchase

Any part of the range which fails due to a defect in materials or workmanship. During this **limited one-year warranty**, GE will also provide, **free of charge**, all labor and in-home service to replace the defective part.

What GE Will Not Cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
- Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage caused after delivery.
- Product not accessible to provide required service.

EXCLUSION OF IMPLIED WARRANTIES—Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. If the product is located in an area where service by a GE Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized GE Service location for service. In Alaska, the warranty excludes the cost of shipping or service calls to your home.

Some states do not allow the exclusion or limitation of incidental or consequential damages. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company, Louisville, KY 40225

GE Gas Range Warranty. (For customers in Canada)



All warranty service provided by our Factory Service Centers or an authorized Customer Care® technician. For service, call 1.800.361.3400. Please have serial number and model number available when calling for service.

Staple your receipt here.
Proof of the original purchase date is needed to obtain service under the warranty.

For The Period Of: Mabe Will Replace:

One Year
From the date of the original purchase

Any part of the range which fails due to a defect in materials or workmanship. During this **limited one-year warranty**, Mabe will also provide, **free of charge**, all labor and in-home service to replace the defective part.

What Mabe Will Not Cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
- Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage caused after delivery.
- Product not accessible to provide required service.

EXCLUSION OF IMPLIED WARRANTIES—Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Warrantor: MABE CANADA INC.