

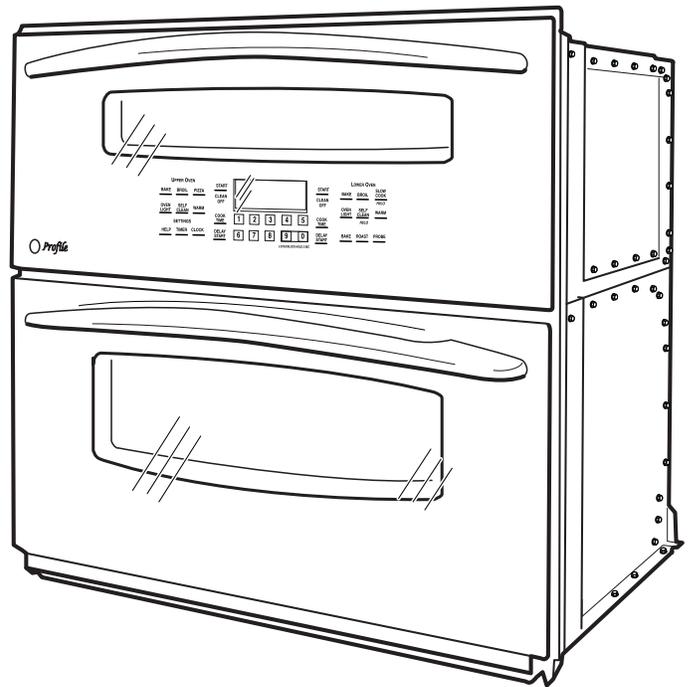
GE Consumer & Industrial

Technical Service Guide

September 2008

GE Profile Wall Oven

PT925



31-9176



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

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.

GE Consumer & Industrial

Technical Service Guide

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Introduction

The new 30-in. wall ovens have superior style and performance. These ovens feature electronic controls that utilize the precision of modern digital technology. Additional features include:

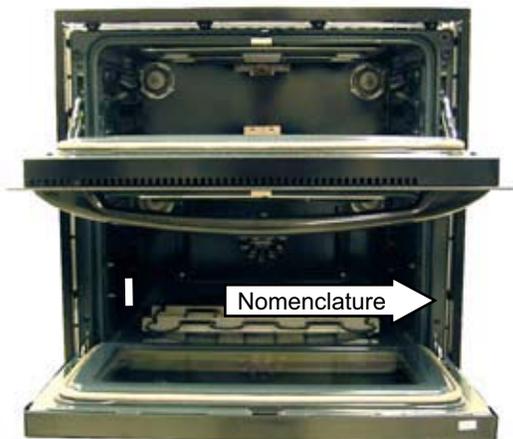
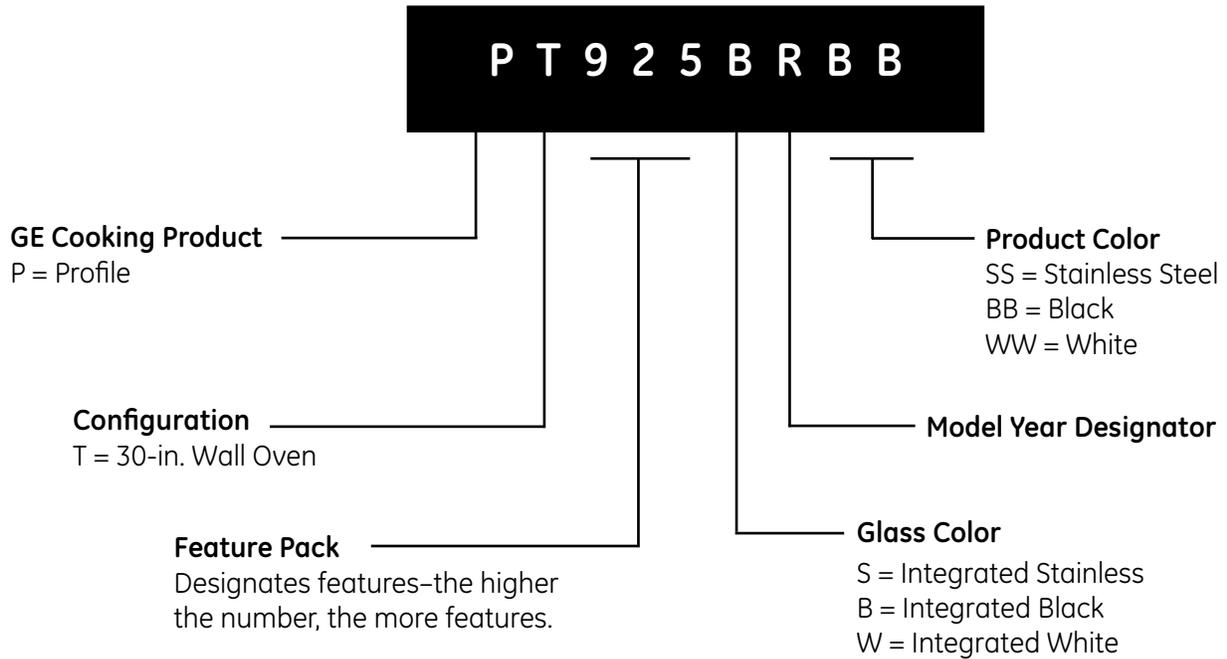
- Glass Touch LCD Controls - Combine a smooth, easy-to-clean glass design with large, easy-to-read graphics to facilitate easier usage
- Flat Back Convection Fan - Features a more streamlined convection fan that better accommodates baking and roasting pans



- Convection Bake - Provides ideal airflow throughout the oven cavity, ensuring better baking results
- Convection Roast - Provides even cooking and consistent results, roasting meats faster than a traditional oven
- Closed Door Broiling - Provides cleaner broiling with lower wattage heating elements
- Self Clean Oven - Conveniently cleans the oven cavity without need of scrubbing

Nomenclature

Model Number



The nomenclature plate is located on the front right behind the oven door.

The mini-manual is attached to the right side wall of the oven.

Serial Number

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

Example: **AR**123456S = January, 2008

A - JAN	2008 - R
D - FEB	2007 - M
F - MAR	2006 - L
G - APR	2005 - H
H - MAY	2004 - G
L - JUN	2003 - F
M - JUL	2002 - D
R - AUG	2001 - A
S - SEP	2000 - Z
T - OCT	1999 - V
V - NOV	1998 - T
Z - DEC	1997 - S

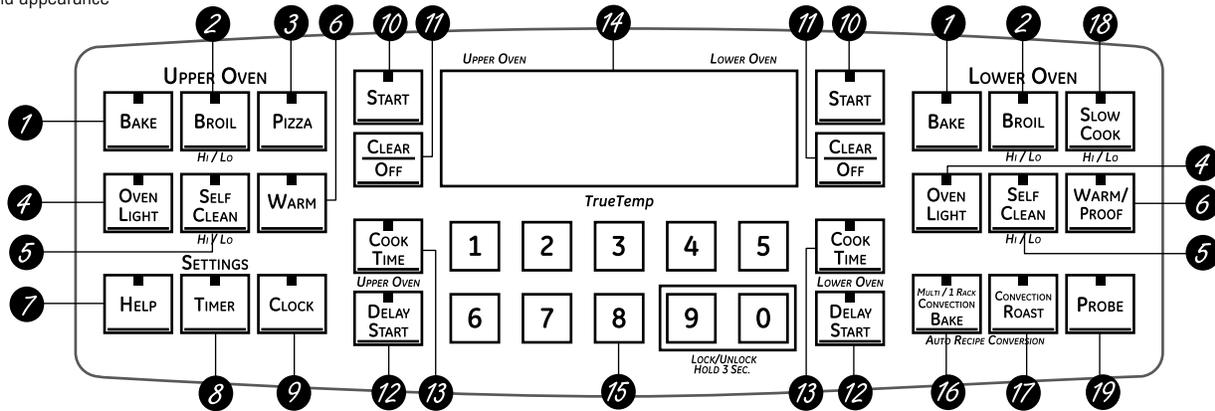
The letter designating the year repeats every 12 years.

Example:

- T - 1974
- T - 1986
- T - 1998

Control Features

Features and appearance may vary.



- 1** **BAKE Pad**
Touch to select the bake function.
- 2** **BROIL HI/LO Pad**
Touch to select the broil function.
- 3** **PIZZA Pad**
Touch to select the Pizza function.
- 4** **OVEN LIGHT Pad**
Touch to turn the oven light on or off.
- 5** **SELF CLEAN HI/LO Pad**
Touch to select self-cleaning function. See the *Using the self-cleaning upper and lower ovens* section.
- 6** **WARM/PROOF Pad**
Touch to keep cooked foods warm. See the *How to Set the Lower and Upper Ovens for Warming* section.
- 7** **HELP Pad**
Touch to get help on a specific function or to change options.
- 8** **TIMER Pad**
Touch to select the timer feature.
- 9** **CLOCK Pad**
Touch to set the clock.
- 10** **START Pad**
Must be touched to start any cooking or cleaning function.
- 11** **CLEAR/OFF Pad**
Touch to cancel **ALL** oven operations except the clock and timer.
- 12** **DELAY START Pad**
Use along with **COOK TIME** or **SELF CLEAN HI/LO** pads to set the oven to start and stop automatically at a time you set.

- 13** **COOK TIME Pad**
Touch this pad 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.
- 14** **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.
- 15** **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.

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

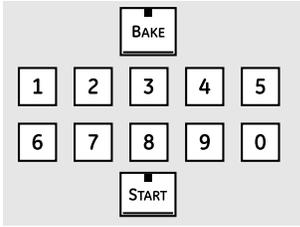
The time of day will flash in the display when there has been a power outage.

- 16** **CONVECTION BAKE Pad**
Touch to select baking with the convection function.
- 17** **CONVECTION ROAST Pad**
Touch to select roasting with the convection function.
- 18** **SLOW COOK Pad**
Touch to select the Slow Cook function.
- 19** **PROBE Pad**
Touch when using the probe to cook food.

NOTE: When setting times, you are setting hours and minutes only. The lowest time you can set is one minute.

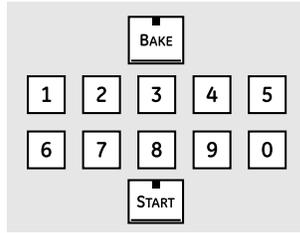
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Using the Upper and Lower Ovens



How to Set the Upper Oven for Baking

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

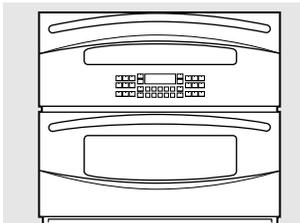


How to Set the Lower Oven for Baking or Roasting

1. Touch the **BAKE** pad.
2. Touch the number pads to set the desired temperature.
3. Touch the **START** pad.

Note: You will hear the convection fan running while the oven is preheating. The fan will stop after the oven is preheated and the display shows your set temperature. This is normal.

4. Check if food is done at minimum time of the recipe. Cook longer if necessary.
5. Touch the **CLEAR/OFF** pad when cooking is complete.



How to Set the Upper and Lower Ovens

Note:

- Close the doors. Always broil with the doors closed.
- If your oven is connected to 208 volts, rare steaks may be broiled by preheating the broiler and positioning the oven rack one position higher.

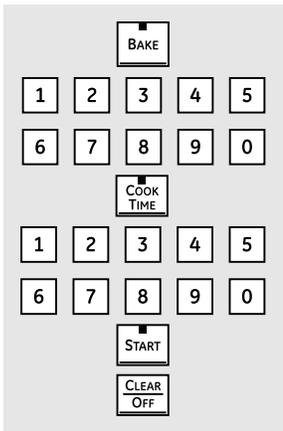
1. Place the meat or fish on a broiler grid in a broiler pan.
2. Follow suggested rack positions in the *Broiling Guide*.
3. Touch the **BROIL HI/LO** pad once for HI Broil.

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.

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

Note: Broil and self-clean settings will not work if the temperature probe is plugged in.



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. Touch the number pads to set the desired oven temperature.
3. Touch the **COOK TIME** pad.

Note: If the recipe requires preheating, you may need to add time to 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.

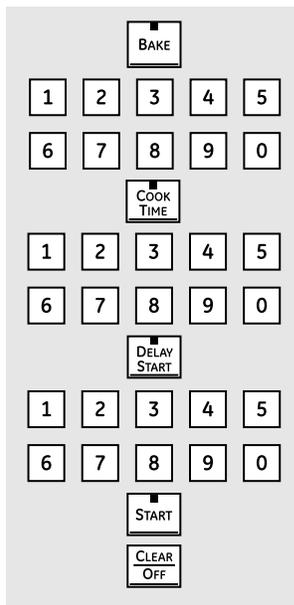
5. Touch the **START** pad.

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

The oven will turn on, and the display will show the cooking time countdown and the changing temperature starting at 100°F. (The temperature display will start to change once the oven temperature reaches 100°F.) When the oven reaches the temperature you set, 3 beeps will sound.

The oven will continue to cook for the set amount of time, then turn off automatically, unless the WARM feature was set. See the *How to Set the Lower and Upper Ovens 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.



How to Set a Delayed Start and Automatic Stop

The oven will turn on at the time of day you set, 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. Touch the number pads to set the desired oven temperature.
3. Touch the **COOK TIME** pad.

Note: If the recipe requires preheating, you may need to add time to 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 **DELAY START** pad.
6. Touch the number pads to set the time of day you want the oven to turn on and start cooking.
7. Touch the **START** pad.

Note:

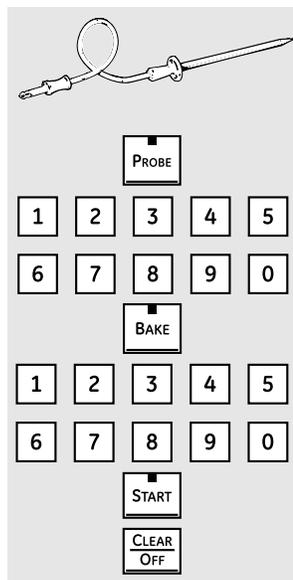
- An attention tone will sound if you are using timed baking and do not touch the **START** pad.
- If you would like to check the times you have set, touch the **DELAY START** pad to check the start time you have set or touch the **COOK TIME** pad to check the length of cooking time you have set.

When the oven turns on at the time of day you set, the display will show the cooking time countdown and the changing temperature starting at 100°F. (The temperature display will start to change once the oven temperature reaches 100°F.) When the oven reaches the temperature you set, 3 beeps will sound.

The oven will continue to cook for the set amount of time, then turn off automatically, unless the WARM feature was set. See the *How to Set the Lower and Upper Ovens 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 turns off automatically, food left in the oven will continue cooking after the oven turns off.

Using the Probe on the Lower Convection Oven



How to Set the Lower Oven for Baking/Roasting When Using the Probe

1. Insert the probe fully 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. Display will show "Set Probe Temperature."
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.
5. Touch the **BAKE** pad.
6. Touch the number pads to set the desired oven temperature.
7. Touch the **START** pad.

After the internal temperature of the food reaches 100°F, 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 the probe — they might damage it.

Note: If the probe is removed from the oven while the probe is still cooking, the oven will not automatically turn off.

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

Note: You can use the Kitchen Timer even though you cannot use timed oven operations while using the probe.

Using the Clock, Kitchen Timer, and Control Lock



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.



To Set the Kitchen Timer

1. Touch the **TIMER** 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 **TIMER** 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 Kitchen Timer reaches :00, the control will beep 3 times followed by one beep every 6 seconds until the **TIMER** 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 Kitchen Timer

If the display is still showing the time remaining, you may change it by touching the **TIMER** 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 **TIMER** pad and then touching the number pads to enter the new time you want.

To Cancel the Kitchen Timer

Touch the **TIMER** pad twice.



Control Lock

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

To lock/unlock the controls:

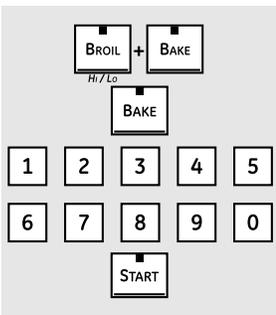
1. Touch and hold the 9 and 0 pads for 3 seconds.

The oven display will show "Oven controls locked" for several seconds, then "Locked."

2. To unlock the control, touch and hold the 9 and 0 pads for 3 seconds.

Note: The CONTROL LOCK mode affects all touch pads. No touch pads will work when this feature is activated.

Adjusting the Upper or Lower Oven Thermostat



To Adjust the Thermostat

Note: This adjustment will only affect baking and roasting temperatures; it will not affect broiling or self-cleaning temperatures. The adjustment will be retained in memory after a power failure.

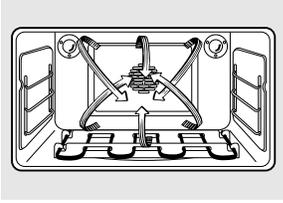
1. Touch the **BROIL HI/LO** and **BAKE** pads at the same time until the display shows "SF".
2. Touch the **BAKE** pad. A two-digit number shows in the display.

Touch the **BAKE** pad again to alternate between increasing and decreasing the oven temperature.

To adjust the upper oven thermostat, touch the upper oven **BAKE** pad. To adjust the lower oven thermostat, touch the lower oven **BAKE** pad.

3. The oven temperature can be adjusted up to (+) 35°F hotter or (-) 35°F cooler. Touch the number pads the same way you read them. For example, to change the oven temperature 15°F, 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 Convection Oven



Convection Fan Operation

In a convection oven, a fan circulates hot air over, under, and around the food.

This circulating hot air is evenly distributed throughout the oven. As a result, foods are evenly cooked and browned — often in less time than with convection heat.

Note: To maximize cooking evenness, the fan is designed to rotate in both directions, with a pause in between. This is normal.

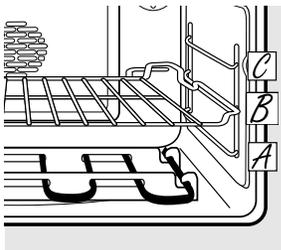
The convection fan shuts off when the oven door is opened. DO NOT leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.

Introduction

The convection oven comes with two convection baking modes: Multi and 1 Rack:

MULTI — for convection cooking on more than one rack. Touch the **CONVECTION BAKE** pad and then the **2** pad. See the *Multi-Rack Convection Baking* section below.

1 RACK — for convection cooking on one rack only. Touch the **CONVECTION BAKE** pad and then the **1** pad. See the *1 Rack Convection Baking* section below.



Multi-Rack Convection Baking

Because heated air is circulated evenly throughout the oven, foods can be baked with excellent results using multiple racks.

Multi-rack baking may increase cook times slightly for some foods, but the overall result is time saved. Cookies, muffins, biscuits, and other quickbreads give very good results with multi-rack baking.

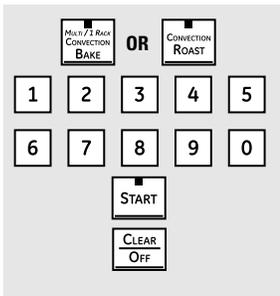
To cook food on more than one rack in convection bake, use CONVECTION BAKE MULTI.

For multi-rack baking, place the flat rack in the highest (C) position and the offset rack in the middle (B) position.

1 Rack Convection Baking

When convection baking with only 1 rack, use CONVECTION BAKE 1 RACK and follow the rack positions recommended in the *Using the Oven* section of the Owner's Manual.

Note: Ideal for baked foods cooked on 1 rack.



How to Set the Lower Oven for Convection Baking or Roasting

1. Touch the **CONVECTION BAKE** pad and then the **2** pad for multi-rack convection baking. This mode is used for cooking food items on more than one rack (i.e., 2, 3, or more racks) at the same time in convection bake. See the *Multi-Rack Convection Baking* section for more information.

Touch the **CONVECTION BAKE** pad and then the **1** pad for one-rack convection baking. This mode is used for cooking food items on only one rack in convection bake.

Touch the **CONVECTION ROAST** pad for convection roasting.

2. Touch the number pads to set the oven temperature.
3. Touch the **START** pad.

Note: If the Auto Recipe™ Conversion Feature is on, it will automatically reduce the set regular baking temperature by 25°F to the appropriate convection temperature in convection bake mode. See Auto Recipe™ Conversion in the *Special Features* section.

To change the oven temperature, touch the **CONVECTION BAKE** 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, will be displayed. When the oven reaches the temperature you set, 3 beeps will sound.

4. Touch the **CLEAR/OFF** pad when finished.

Note:

- 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.
- In convection bake modes, for maximum cooking evenness, the fan is designed to rotate in both directions, with a pause in between. This is normal.

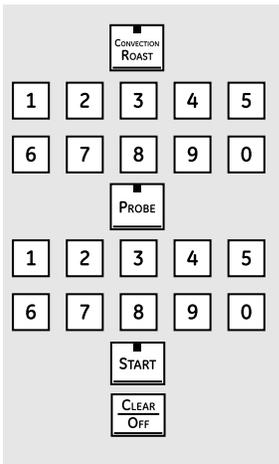


How to Set the Lower Oven for Convection Roasting when Using the Probe

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

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. Make sure it is pushed all the way in.
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.

(Continued next page)



Note: The maximum internal temperature that you can set is 200°F.

7. Touch the **START** pad.

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.

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

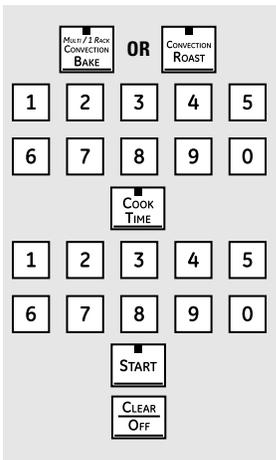
After the internal temperature of the meat reaches 100°F, the changing internal temperature will be shown in the display.

Note: 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 an oven mitt to remove the probe from the food. Do not use tongs to pull on the probe — they might damage it.

Note: If the probe is removed from the oven while the probe is still cooking, the oven will not automatically turn off.

Using the Timed Features for Convection Cooking



How to Set an Immediate Start and Automatic Stop

The lower 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** pad and then the **2** pad for multi-rack convection baking. This mode is used for cooking food items on more than one rack (i.e., 2, 3, or more racks) at the same time in convection bake. See the *Multi-Rack Baking* section for more information.

Touch the **CONVECTION BAKE** pad and then the **1** pad for one-rack convection baking. This mode is used for cooking food items on only one rack in convection bake.

Touch the **CONVECTION ROAST** pad for convection roasting.

2. Touch the number pads to set the oven temperature.

3. Touch the **COOK TIME** pad.

Note: If the recipe requires preheating, you may need to add time to 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.

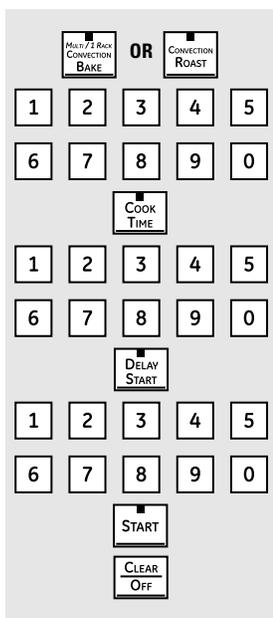
The oven will turn on, and the display will show the cooking time countdown and the changing temperature starting at 100°F. (The temperature display will start to change once the oven temperature reaches 100°F.) When the oven reaches the temperature you set, 3 beeps will sound.

Note: If the Auto Recipe™ Conversion Feature is on, it will automatically reduce the set regular baking temperature by 25°F to the appropriate convection temperature in convection bake mode. See Auto Recipe™ Conversion in the *Special Features* section.

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

After the oven turns off, the end-of-cycle tone will sound.

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.



How to Set a Delayed Start and Automatic Stop

The lower oven will turn on at the time of day you set, 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** pad and then the **2** pad for multi-rack convection baking. This mode is used for cooking food items on more than one rack (i.e., 2, 3, or more racks) at the same time in convection bake. See the *Multi-Rack Baking* section for more information.

Touch the **CONVECTION BAKE** pad and then the **1** pad for one-rack convection baking. This mode is used for cooking food items on only one rack in convection bake.

Touch the **CONVECTION ROAST** pad for convection roasting.

2. Touch the number pads to set the oven temperature.
3. Touch the **COOK TIME** pad.

Note: If the recipe requires preheating, you may need to add time to 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 **DELAY START** pad.
6. Touch the number pads to set 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 or roasting and do not touch the **START** pad.
- 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 **COOK TIME** pad to check the length of cooking time you have set.

When the oven turns on at the time of day you set, the display will show the cooking time countdown and the changing temperature starting at 100°F. (The temperature display will start to change once the oven temperature reaches 100°F.) When the oven reaches the temperature you set, 3 beeps will sound.

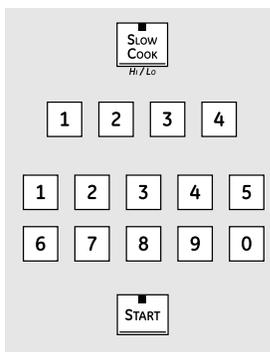
Note: If the Auto Recipe™ Conversion Feature is on, it will automatically reduce the set regular baking temperature by 25°F to the appropriate convection temperature in convection bake mode. See Auto Recipe™ Conversion in the *Special Features* section.

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.

After the oven turns off, the end-of-cycle tone will sound.

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 Slow Cook, Pizza, Warming, and Proofing Features



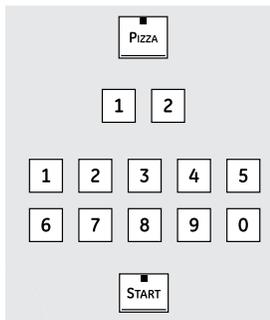
How to Set the Lower Oven For Slow Cook

Slow Cook is designed for long hours of unattended cooking.

1. Touch the **SLOW COOK** pad once for HI Slow Cook.
To change to LO Slow Cook, touch the **SLOW COOK** pad again.
2. Touch the number pads to select the desired setting – 1 for Beef, 2 for Poultry, 3 for Pork, or 4 for Stews. Use the 1–Beef setting if you are unsure which setting to use.
3. Touch the number pads to set the desired length of cooking time. For the HI setting, the cooking time must be between 3 and 8 hours. For the LO setting, the cooking time must be between 3 and 12 hours.
4. Touch the **START** pad.

When the Slow Cook function has completed, the oven will go into the Warm mode. The display will say “Cooking Complete Keeping Warm.” The total time the oven will be on (Slow Cook time plus Warm time) is 12 hours. This is because of the 12-Hour Shutdown feature See the *12-Hour Shutdown* section.

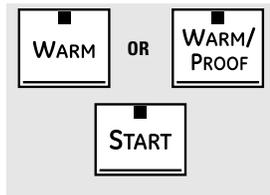
Note: If a power outage occurs while the oven is in Slow Cook, the oven will shut off.



How to Set the Upper Oven For Pizza

Adjust rack position for type of pizza tray being used.

1. Touch the **PIZZA** pad.
2. Touch the number pads to select 1 for fresh or 2 for frozen pizza.
3. Touch the number pads to set the baking temperature.
4. Touch the **START** pad.



How to Set the Lower and Upper Ovens for Warming

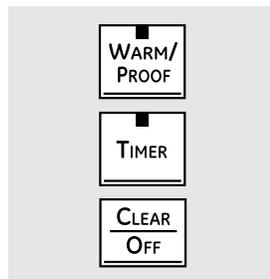
The WARM feature keeps cooked foods hot.

This feature is not designed to reheat cold food.

To use the WARM feature, touch the **WARM** pad or the **WARM/PROOF** pad once and then the **START** pad.

To use the WARM feature after Timed Baking or Roasting, complete the following steps:

1. Touch the mode of cooking that you want to use (BAKE, CONVECTION BAKE MULTI, CONVECTION BAKE 1 RACK, or CONVECTION ROAST).
2. Touch the number pads to set the oven temperature.
3. Touch the **COOK TIME** pad.
4. Touch the number pads to set the desired length of cooking time.
5. Touch the **WARM** pad or the **WARM/PROOF** pad once.
6. Touch the **START** pad.



How to Set the Lower Oven for Proofing

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

1. Place the covered dough 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 **WARM/PROOF** pad twice.

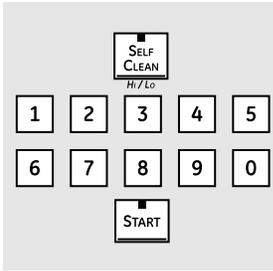
The display will read "PrF" (proof).

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 **TIMER** for the minimum proof time.
4. When proofing is finished, touch the **CLEAR/OFF** pad.

Using the Self-Cleaning Upper and Lower Ovens



How to Set the Upper/Lower Oven for Cleaning

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

1. Touch the **SELF CLEAN HI/LO** pad once for a 5-hour clean time or twice for a 3-hour clean time.

A 3-hour self-clean time is recommended for use when cleaning small, contained spills. A self-clean time of 5 hours is recommended for a dirtier oven.

2. If a time other than 5 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 and 5 hours, depending on how dirty your oven is.

3. Touch the **START** pad.

The upper and lower oven doors lock automatically. The display will show the clean time remaining. It will not be possible to open the oven doors until the temperature drops below the lock temperature and LOCKED goes off in the control display.

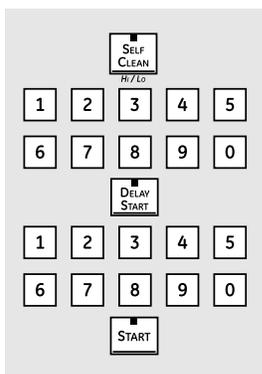
When LOCKED goes off, you will be able to open the doors.

Note:

- The word LOCKED will flash and the word door will display if you set the clean cycle and forget to close the oven doors.
- To stop a clean cycle, touch the **CLEAR/OFF** pad. When LOCKED goes off, indicating the ovens have cooled below the locking temperature, you will be able to open the doors.

You can set a clean cycle in both ovens at the same time; however, they will not self-clean at the same time. The last oven set will automatically delay its start until the end of the first oven's clean cycle.

When either oven is set to self-clean, both oven doors will lock. The ovens cannot be used when one of the ovens is set to self-clean.



How to Delay the Start of Cleaning

1. Touch the **SELF CLEAN HI/LO** pad once for a 5-hour clean time or twice for a 3-hour clean time.

A 3-hour self-clean time is recommended for use when cleaning small, contained spills. A self-clean time of 5 hours is recommended for a dirtier oven.

2. If a time other than 5 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 and 5 hours, depending on how dirty your oven is.

3. Touch the **DELAY START** pad.

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

The upper and lower oven doors lock automatically. The display will show the start time. It will not be possible to open the oven doors until the temperature drops below the lock temperature and LOCKED goes off in the control display.

When LOCKED goes off, you will be able to open the doors.

Special Features of the Oven Control

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.

To enter a special feature for either oven, you must first touch the upper oven **BROIL HI/LO** and **BAKE** pads at the same time. The lower oven **BROIL HI/LO** and **BAKE** pads will not activate special features. 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.

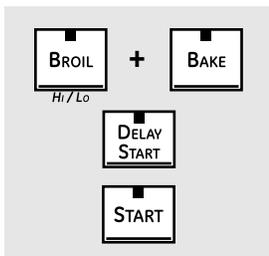


Help Function

Touch the **HELP** pad to get additional information on the keypad of your choice.

Touch the **HELP** pad and the display will show "Press keypad for help on that feature or 1 for options."

The following options can be adjusted using the method described here or through HELP.

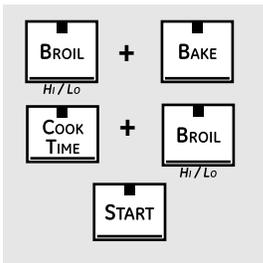


12-Hour Shutdown

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.

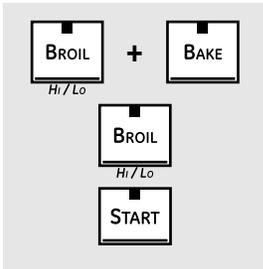
- Touch the upper oven **BROIL HI/LO** and **BAKE** pads at the same time until the display shows "SF".
- Touch the **DELAY START** pad until "no shdn" (no shut-off) appears in the display.
- Touch the **START** pad to activate the no shut-off and leave the control set in this special features mode.



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 upper oven **BROIL HI/LO** and **BAKE** pads at the same time until the display shows "SF".
2. Touch the **COOK TIME** and **BROIL HI/LO** pads at the same time. The display will show "F" (Fahrenheit).
3. Touch the **COOK TIME** and **BROIL HI/LO** pads again at the same time. The display will show "C" (Celsius).
4. Touch the **START** pad.

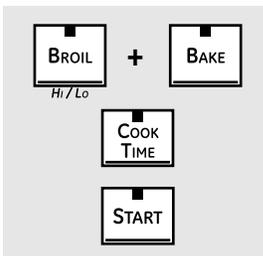


Tones at the End of a Timed Cycle

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 upper oven **BROIL HI/LO** and **BAKE** pads at the same time until the display shows "SF".
2. Touch the **BROIL** pad. The display shows "CONTI BEEP" (continuous beep). Touch the **BROIL** pad again. The display shows "SINGLE 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.

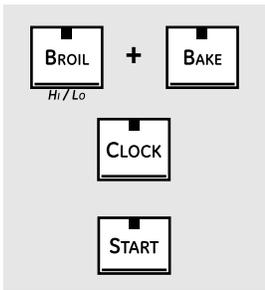
1. Touch the upper oven **BROIL HI/LO** and **BAKE** pads at the same time until the display shows "SF".
2. Touch the **COOK TIME** pad. The display will show "2 BEEP". This is the middle volume level.

Touch the **COOK TIME** pad again. The display will show "3 BEEP". This is the loudest volume level.

Touch the **COOK TIME** 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, or 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.

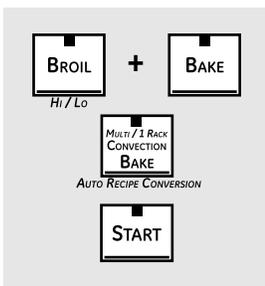
If you would prefer to have a 24-hour military time clock or black out the clock display, follow the steps below.

1. Touch the upper oven **BROIL HI/LO** and **BAKE** pads at the same time 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.



Auto Recipe™ Conversion

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

This feature is activated so that the display will show the actual converted (reduced) temperature. For example, if you enter a regular recipe temperature of 350°F and touch the **START** pad, the display will show "CON" and the converted temperature of 325°F.

To deactivate the feature:

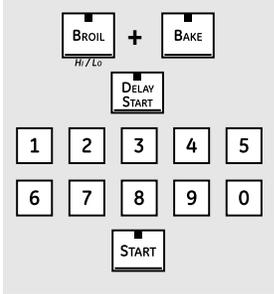
1. Touch the upper oven **BAKE** and **BROIL HI/LO** pads at the same time until the display shows "SF".
2. Touch the **CONVECTION BAKE** pad. The display will show "CON ON". Touch the **CONVECTION BAKE** pad again. The display will show "CON OFF".
3. Touch the **START** pad.

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

Using the Sabbath Feature (lower oven only)

(Designed for use on the Jewish Sabbath and Holidays)

The Sabbath feature can be used for baking only. It cannot be used for convection, broiling, self-cleaning, or delay start cooking.



How to Set for Regular Baking

Make sure the clock shows the correct time of day and both ovens are off.

1. On the upper oven, touch and hold both the **BROIL HI/LO** pad and the **BAKE** pad, at the same time, until the display shows "SF".

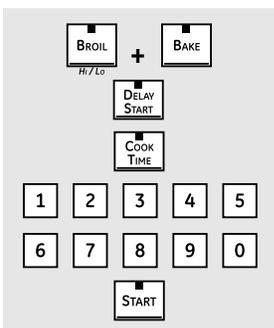
Note: If bake or broil appears in the display, the **BROIL HI/LO** pad and the **BAKE** pad were not touched at the same time. Touch the upper oven **CLEAR/OFF** pad and begin again.

2. Tap the **DELAY START** pad until "SAb bAtH" appears in the display.
3. Touch the **START** pad twice and "]" will appear in the display.
4. Touch the lower oven **BAKE** pad. No signal will be given.
5. Using the number pads, enter the desired temperature between 170°F and 550°F. No signal or temperature will be given.
6. Touch the lower oven **START** pad.
7. After a random delay period of approximately 30 seconds to 1 minute, "]" [" will appear in the display indicating that the oven is baking. If "]" [" doesn't appear in the display, start again at Step 4.

Note: When the display shows "]", the oven is set in Sabbath. When the display shows "]" [" , the oven is baking.

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

Note: The **CLEAR/OFF** pad and the **COOK TIME** pad of the lower oven are active during the Sabbath feature.



How to Set for Timed Baking—Immediate Start and Automatic Stop

Make sure the clock shows the correct time of day and both ovens are off.

1. On the upper oven, touch and hold both the **BROIL HI/LO** pad and the **BAKE** pads, at the same time, until the display shows "SF".

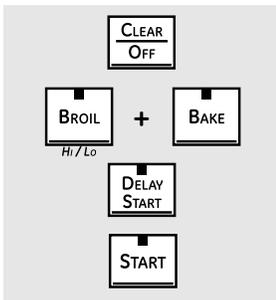
Note: If bake or broil appears in the display, the **BROIL HI/LO** pad and the **BAKE** pad were not touched at the same time. Touch the upper oven **CLEAR/OFF** pad and begin again.

2. Tap the **DELAY START** pad until "SAb bAtH" appears in the display.
3. Touch the **START** pad twice and "]" will appear in the display.
4. Touch the lower oven **COOK TIME** pad.
5. Touch the number pads to set the desired length of cooking time between 1 minute and 9 hours and 59 minutes. The cooking time that you entered will be displayed.

6. Touch the lower oven **START** pad.
7. Touch the lower oven **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 lower oven **START** pad.
10. After a random delay period of approximately 30 seconds to 1 minute, ")] [" will appear in the display indicating that the oven is baking. If ")] [" does not appear in the display, start again at Step 7.

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

When cooking is finished, the display will change from ")] [" to ")]" and 0:00 will appear, indicating that the oven has turned off but is still set in Sabbath. Remove the cooked food.



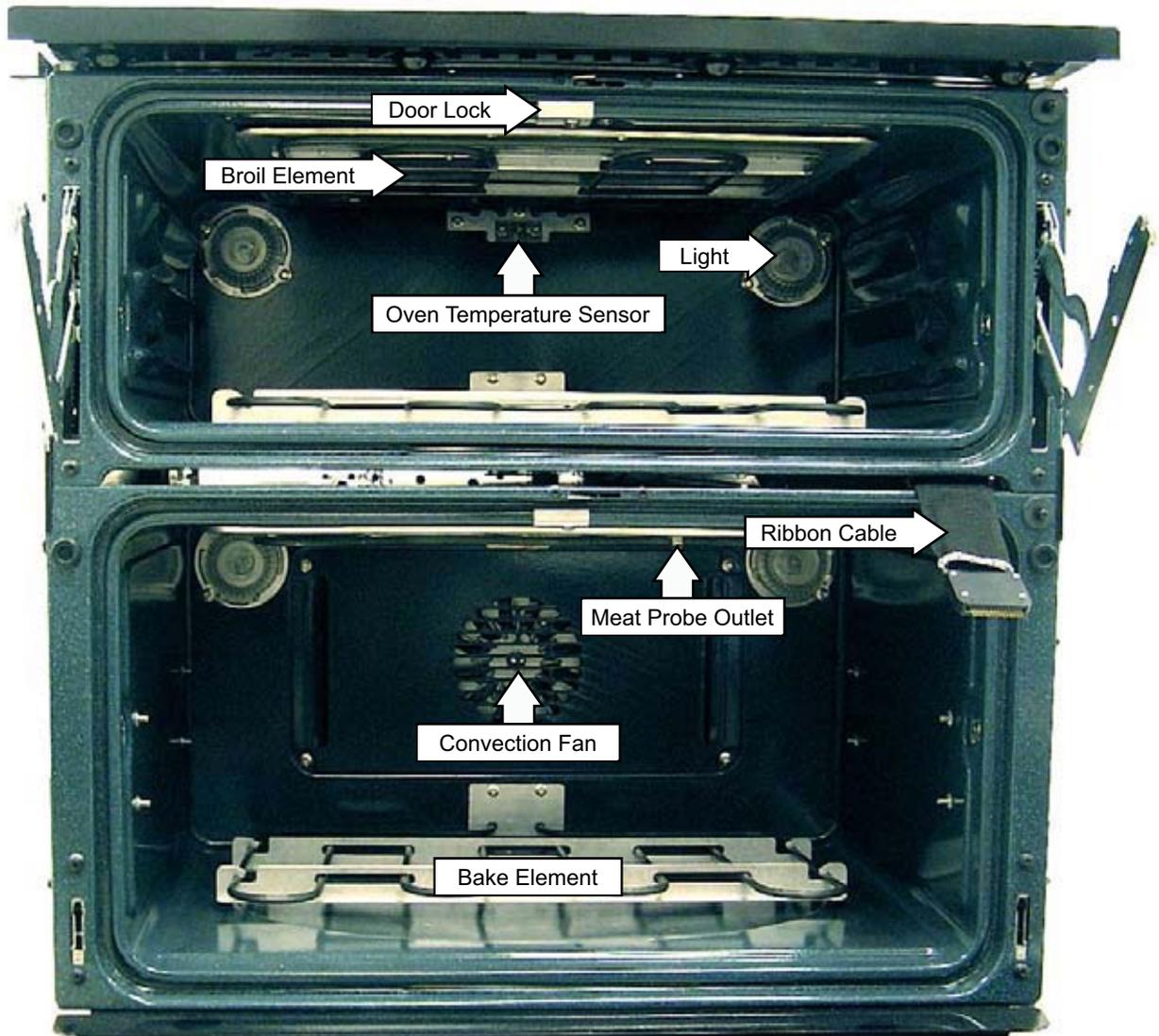
How to Exit the Sabbath Feature

1. Touch the lower oven **CLEAR/OFF** pad.
2. If the oven is cooking, wait for a random delay period of approximately 30 seconds to 1 minute, until only ")]" is in the display.
3. On the upper oven, touch and hold both the **BROIL HI/LO** pad and the **BAKE** pad, 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** tab twice when the option that you want is in the display ("12 shdn" or "no shdn").

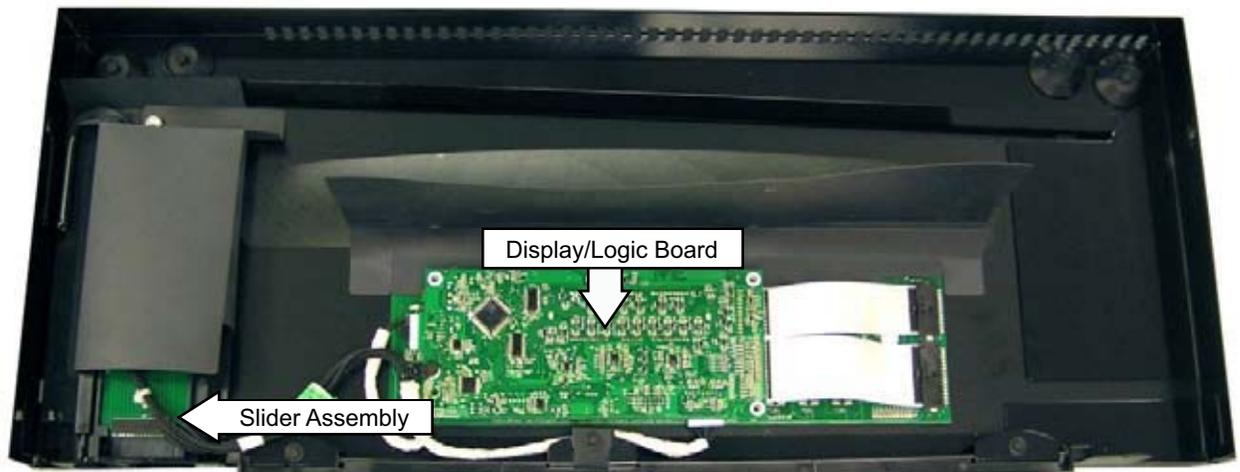
Note: If a power outage occurs while the oven is in Sabbath, the oven will automatically turn off and stay off even when the power returns. The oven control must be reset.

Component Locator Views

Single Double Wall Oven (Profile shown)

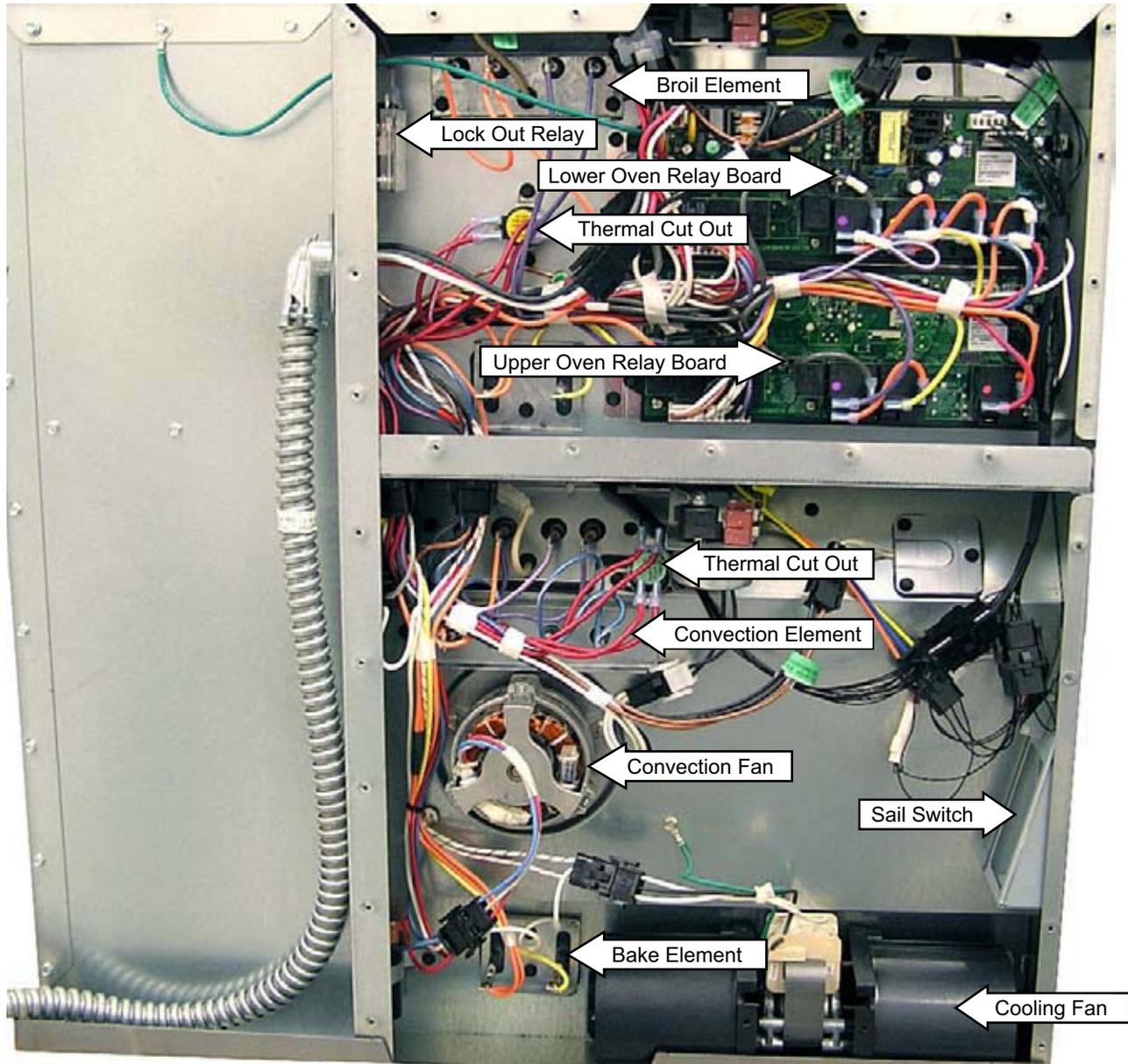


Upper Oven Door Control System (Door shown with inner door assembly removed)



Control Compartment

Back of Oven (Main Rear Panel Shown Removed)



Oven Component Access Chart

WARNING:

- The wall oven is heavy and requires two people to remove it from the installation. Care should be taken when removing and installing.
- Sharp edges may be exposed when servicing. Use caution to avoid injury. Wear Kevlar gloves or equivalent protection.

	Front Serviceable Oven Components		Components Requiring Oven Removal	
	Upper	Lower		
Bake Element	●	●		●
Broil Element	●	●		●
Convection Bake Element		●		●
Convection Fan Blade		●	●	
Convection Fan Motor		●		●
Cooling Fan	●	●		●
Display/Logic Board	●		●	
Door Assembly	●	●	●	
Door Hinge Receiver	●	●		●
Lock Assembly	●	●		●
Lock Out Relay	●	●		●
Meat Probe Outlet		●	●	
Oven Light Assembly	●	●		●
Oven Temperature Sensor	●	●		●
Relay Boards	●	●		●
Sail Switch Assembly	●	●		●
Thermal Cut Outs	●	●		●
Vent Tube/Smoke Eliminator	●	●		●

Oven Components

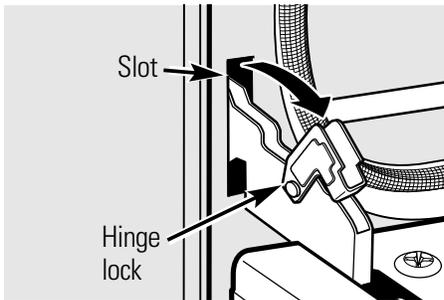
Door Assemblies

The upper door contains many of the electronics and controls for the oven.

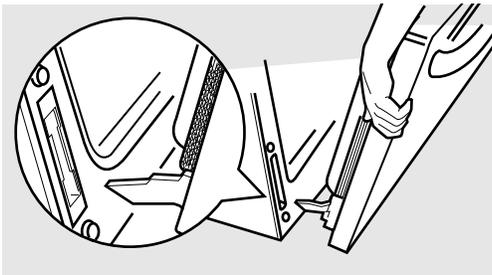
Caution: The doors are heavy. Use the correct lifting procedure. Do not lift the doors by the handles.

To remove the lower door:

1. Open the door fully.
2. Push the hinge locks down toward the door frame, to the unlocked position. (This may require a flat-blade screwdriver to start the hinge locks moving.)



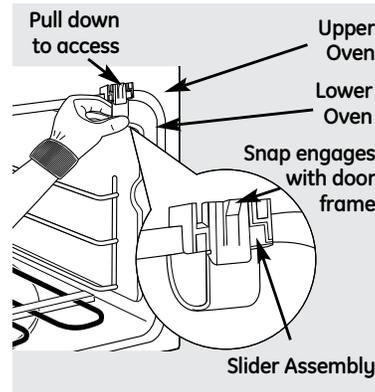
3. Firmly grasp both sides of the door at the top.
4. Close the door to the door removal position.



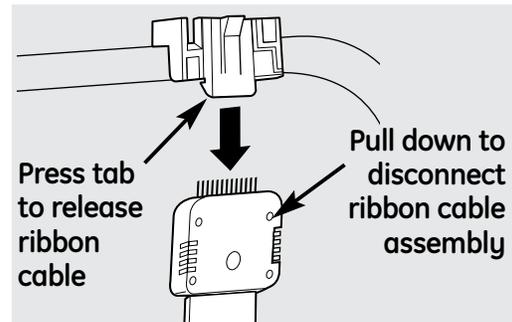
5. Lift the door up and out until the hinge arm is clear of the slot

To remove the upper door:

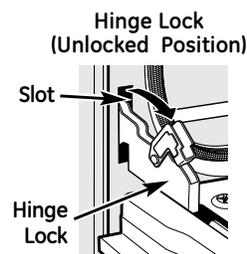
1. Fully open or remove the lower door.
2. Pull down on the ribbon cable until the snap engages with the door frame.



3. Pull the tab forward to release the ribbon cable assembly from the door.

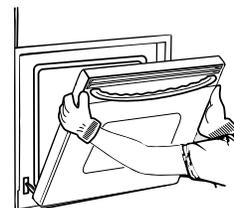


4. Fully open the upper oven door.
5. Lift up on the hinge locks toward the oven frame until they stop.



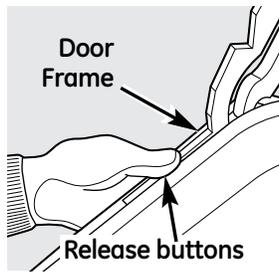
6. Close the door to 45 degrees. The hinge lock will contact the oven frame.

Removal Position



(Continued next page)

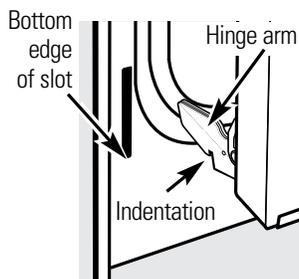
- On both sides of the door, press down on the release buttons on each hinge.



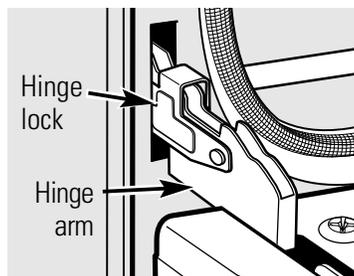
- Lift the door up until it is clear of the hinge.

To replace the door:

- 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. The notch in the hinge arm must be fully seated into the bottom of the slot.



- Fully open the door. If the door will not fully open, the indentation is not seated correctly in the bottom edge of the slot.
- Push the hinge locks up against the front frame of the oven to the locked position.



- Close the oven door.

To remove the lower outer door assembly:

- Remove the lower door. (See **Door Assemblies**.)
- Place the inner door assembly, gasket side up, on a protective surface.
- Remove the four T15 Torx screws from the bottom of the outer door assembly.



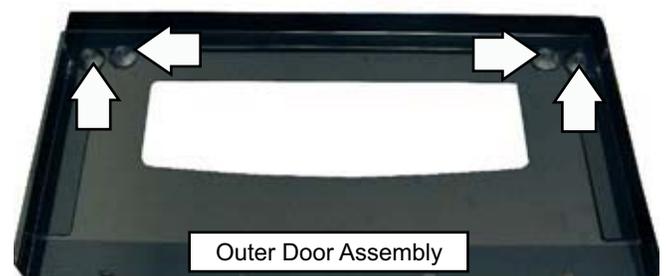
- Remove the two T15 Torx screws (1 on each side) from the outer door assembly.



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

- Separate the inner door assembly from the outer door assembly.
- Remove the four 1/4-in. hex-head screws and brackets that hold the door handle to the outer door assembly.

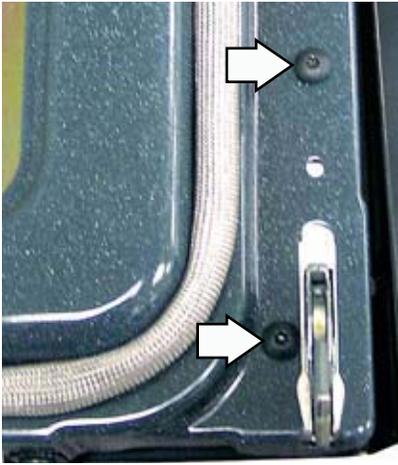
Door Shown with Inner Door Assembly Removed



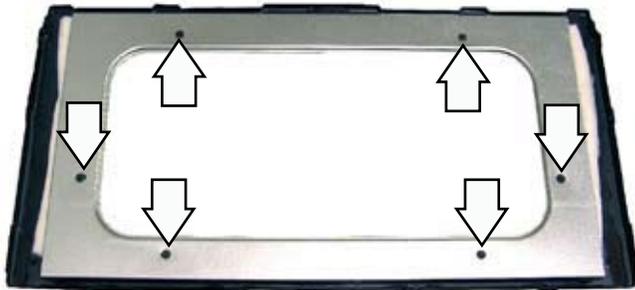
Caution: Care must be taken if reinstalling the door handle. Overtightening the screws can damage the handle. Hand-tighten the screws and make sure the handle fits snugly against the door panel. (Do not use an electric driver.)

To replace the lower inner door assembly:

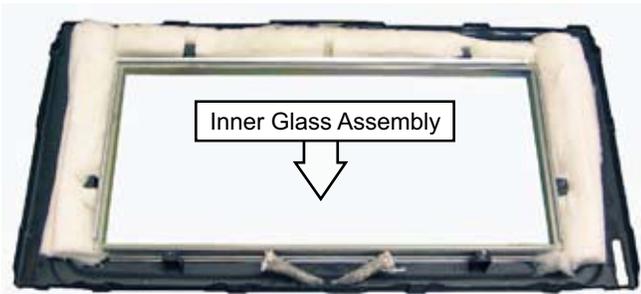
1. Remove the outer door assembly. (See **Door Assemblies**.)
2. Remove the four T15 Torx screws (2 on each side) that attach each door hinge to the inner door. Carefully turn the door over and remove both door hinges.



3. Remove the six 1/4-in. hex-head screws that hold the insulation retainer to the inner door. Remove the insulation retainer.



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



To remove the upper outer door assembly:

1. Remove the upper door. (See **Door Assemblies**.)
2. Place the inner door assembly, gasket side up, on a protective surface.
3. Remove the two T15 Torx screws from the bottom of the outer door assembly.



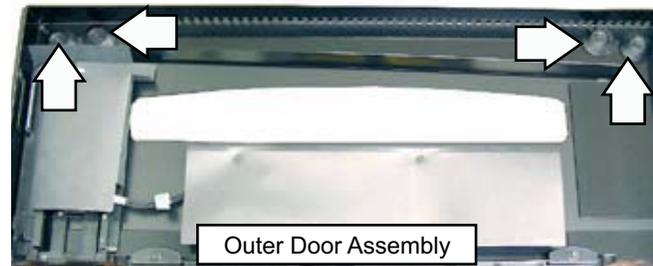
4. Remove the two T15 Torx screws (1 on each side) from the outer door assembly.



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 1/4-in. hex-head screws and brackets that hold the door handle to the outer door assembly.

Door Shown with Inner Door Assembly Removed



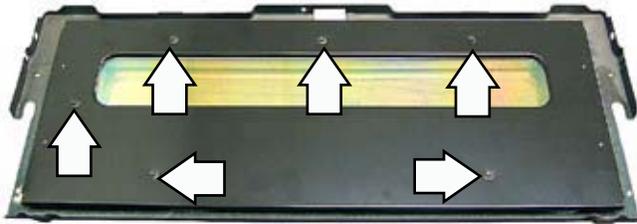
Caution: Care must be taken if reinstalling the door handle. Overtightening the screws can damage the handle. Hand-tighten the screws and make sure the handle fits snugly to the door panel. (Do not use an electric driver.)

To replace the upper inner door assembly:

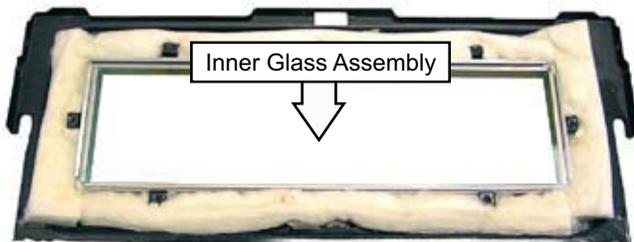
1. Remove the upper door assembly. (See **Door Assemblies**.)
2. Remove the four T15 Torx screws (2 on each side) that attach each door hinge to the inner door. Carefully turn the door over and remove both door hinges.



3. Remove the six 1/4-in. hex-head screws that hold the insulation retainer to the inner door. Remove the insulation retainer.



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



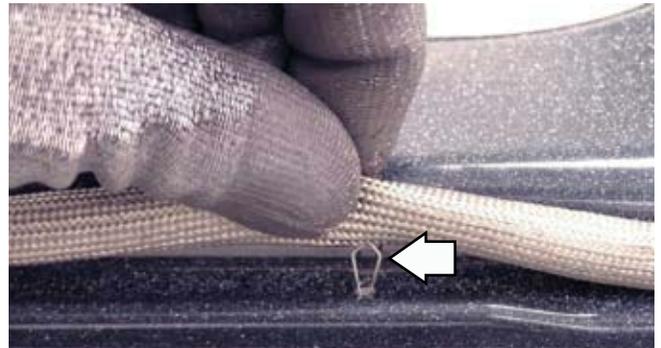
Assembly Notes

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.**

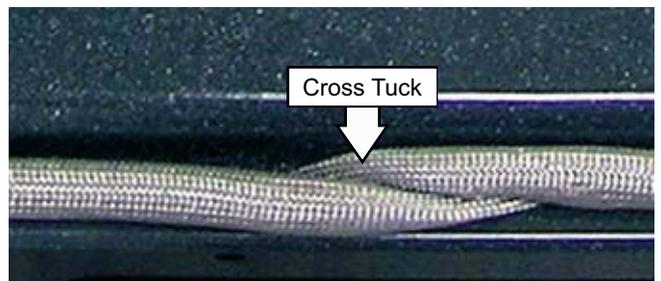
Door Gasket

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.



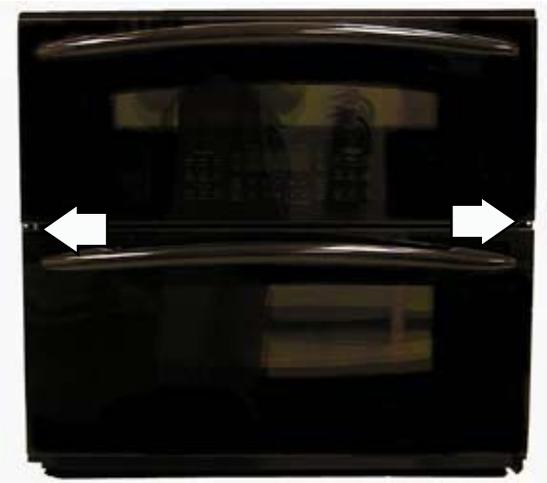
Oven Removal

The replacement of certain components require oven removal. (See **Oven Component Access Chart**.)

WARNING: The oven is heavy and requires two people to remove it from the installation.

To remove the oven:

1. Remove the 2 Phillips-head screws (1 on each side) that hold the oven in place.



2. Pull the oven forward to remove it. Utilize a table or platform in front of the oven and pull the oven completely out.

Note: When reinserting the oven into the cabinet opening, ensure the conduit is properly positioned behind the oven. (See the **Installation Instructions** manual.)

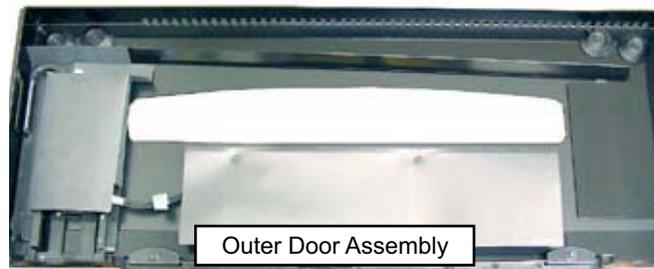
Electronic Oven Control

The electronic oven control consists of the touch glass keyboard, the display/logic board, and the slider board assembly.

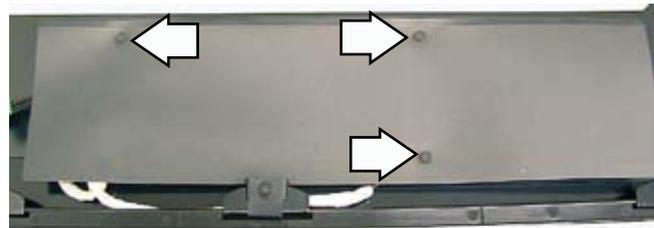
To remove the electronic oven control:

1. Remove the upper outer door assembly. (See **Door Assemblies**.)
2. Separate the inner door assembly from the outer door assembly. (See **Door Assemblies**.)

Door Shown with Inner Door Assembly Removed



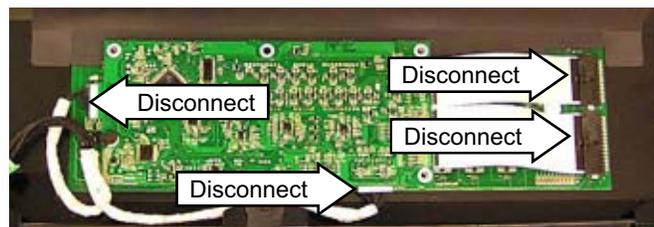
3. Remove the three 1/4-in. hex-head screws from the plastic cover that protects the display/logic boards.



4. Lift the bottom edge of the plastic cover to expose the display/logic boards.
5. Remove the 1/4-in. hex-head screw from the logic board that holds the board in place.

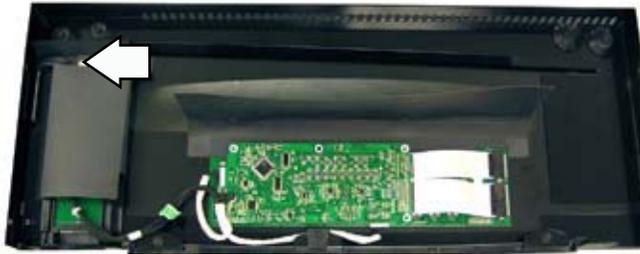


6. Disconnect the 2 ribbon cables from the right side of the board.
7. Disconnect the 2 wire harnesses from the board.

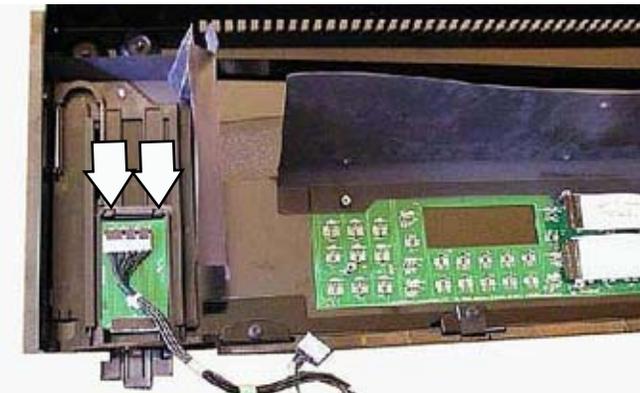


8. Remove the board.

- To access the slider board assembly, remove the 3/8-in. nut securing the insulating cover.



- To remove the board from the slider board assembly, press the two tabs securing the board to the slider and lift the board from the assembly.

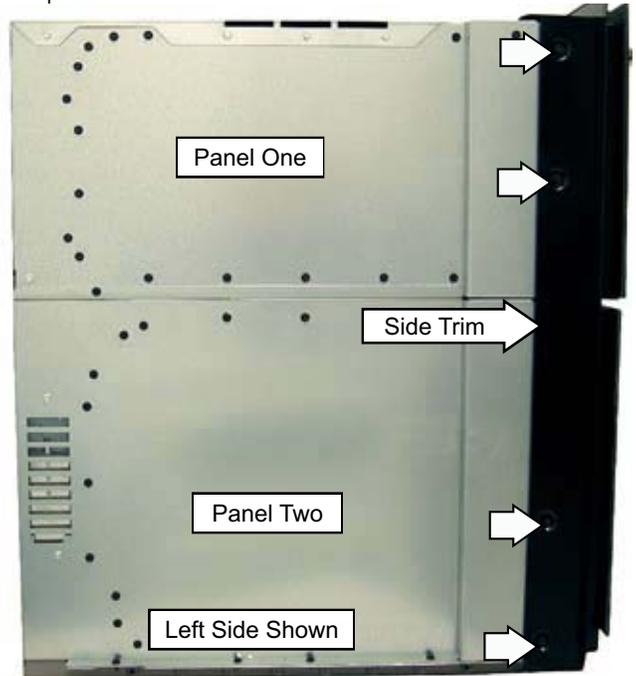


Side Access Panels

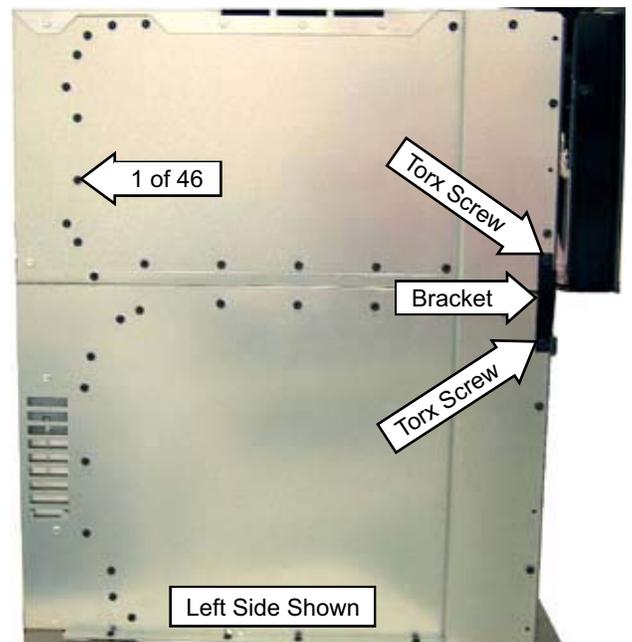
There are two side panels on each side of the oven.

To remove the side access panels:

- Remove the oven. (See *Oven Removal*.)
- On each side of the oven, remove the four 1/4-in. hex-head screws that hold the side trim in place.



- Remove the two T10 Torx screws that hold the bracket to the oven.
- Remove the 1/4-in. hex-head screws that hold the two side panels to each side of the oven. There are 46 hex-head screws on the left side and 41 screws on the right side.



Rear Access Panels

There are two rear access panels: the main rear access panel and the secondary rear access panel.

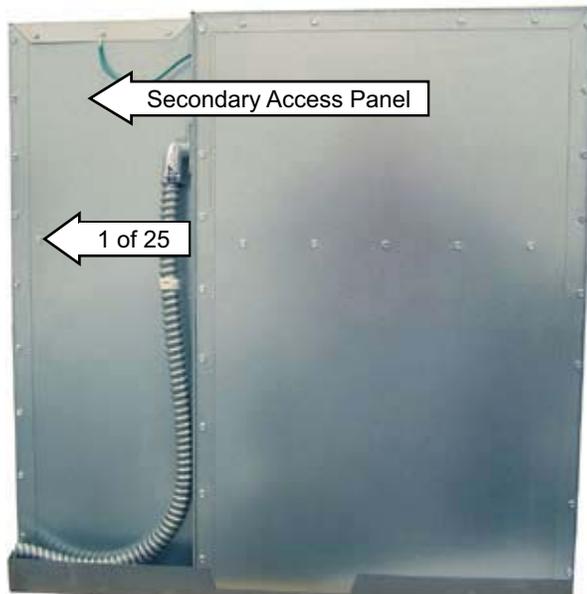
To remove many of the oven components, it is necessary to remove one or both of the rear access panels.

To remove the rear access panels:

1. Remove the oven. (See **Oven Removal**.)
2. To remove the main rear access panel, remove the twenty-five 1/4-in. hex-head screws that hold the main rear panel in place.



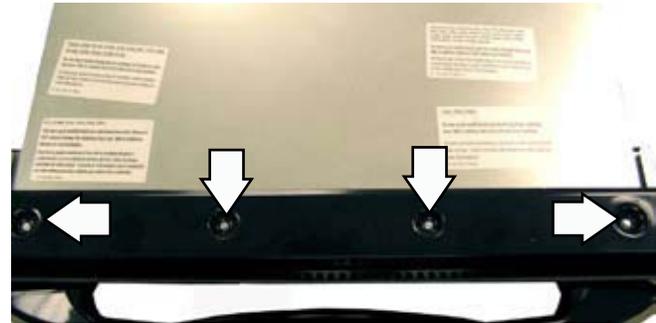
3. To remove the secondary rear access panel, remove the twenty-five 1/4-in. hex-head screws that hold the secondary rear panel in place.



Top Access Panels

To remove the top access panels:

1. Remove the oven. (See **Oven Removal**.)
2. Remove the four 1/4-in. hex-head screws that hold the top trim in place.



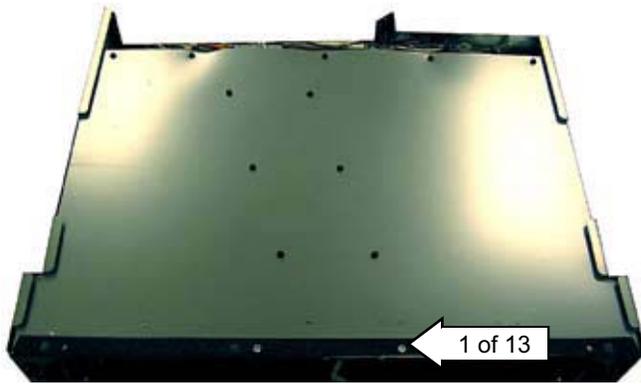
3. Remove the two 1/4-in. hex-head screws from the top of the top access panel.



4. Remove the fifteen 1/4-in. hex-head screws from the sides and back of the oven that hold the top access panel in place. There are 4 screws on the left side, 3 screws on the right side and 8 screws on the back of the oven.



- Remove the thirteen 1/4-in. hex-head screws from the top of the heat shield.



- Lift up the top heat shield.

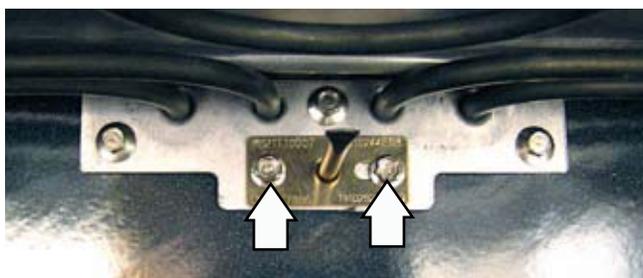
Oven Temperature Sensor

The resistance of the temperature sensor is:

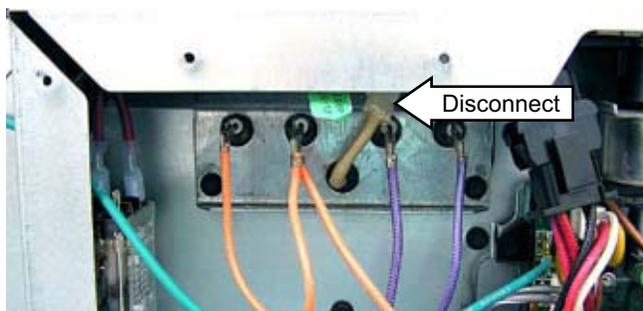
- 1080 Ω at room temperature
- 2650 Ω at clean temperature

To remove the oven temperature sensor:

- Remove the main rear access panel. (See *Rear Access Panels*.)
- Remove the two 1/4-in. hex-head screws that attach the sensor to the broiler element bracket.



- Disconnect the sensor wiring harness from the back of the oven.



- Carefully pull the sensor and sensor wiring harness from the oven liner.

Note: When reinstalling the sensor, use a small flat-bladed screwdriver to push and guide the sensor wire harness into the oven liner.



Broil Element

The broil element will not work if the temperature probe is plugged in. The broil element terminals are located behind the main rear access panel.

The broil elements are rated at:

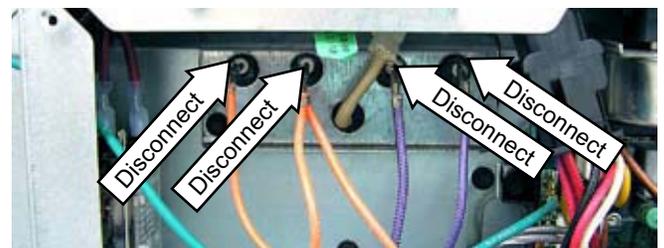
- Upper oven broil element (inner) - 1700 watts
- Upper oven broil element (outer) - 1050 watts
- Lower oven broil element (inner) - 2200 watts
- Lower oven broil element (outer) - 750 watts

To remove the broil element:

- Remove the main rear access panel. (See *Rear Access Panels*.)

IMPORTANT: The lower wattage elements use 3/16-in. terminal connections. The higher wattage elements use 1/4-in. terminal connections.

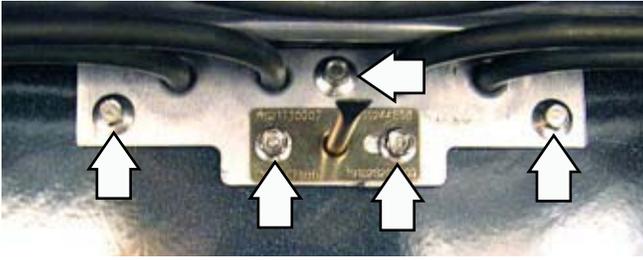
- Disconnect the wires from the broil element.



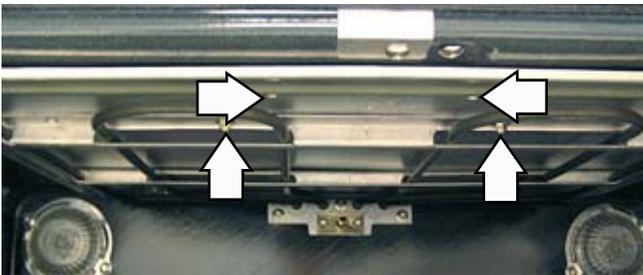
- Remove the two 1/4-in. hex-head screws that attach the temperature sensor to the broiler element bracket.

(Continued next page)

- Remove the three 1/4-in. hex-head screws that attach the broiler element to the oven cavity.



- Carefully pull out the sensor approximately 2 inches from the broiler element bracket.
- Remove the four 1/4-in. hex-head screws that attach the broil element to the top of the oven.



- Carefully pull, then lower the broiler element towards the front of the oven to remove.

Bake Element

The upper bake element is rated at 1700 watts, and the lower element is rated at 2200 watts.

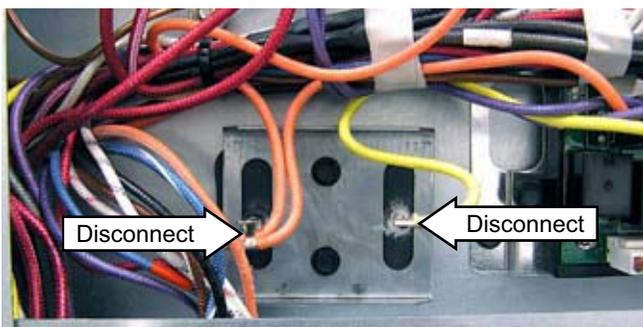
The bake element terminals are located behind the main rear access panel.

To remove the bake element:

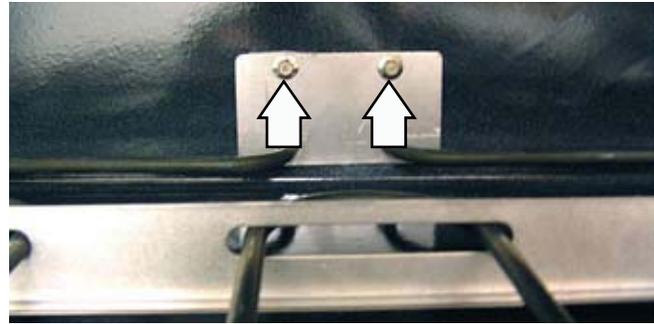
- Remove the main rear access panel. (See *Rear Access Panels*.)

IMPORTANT: The lower wattage elements use 3/16-in. terminal connections. The higher wattage elements use 1/4-in. terminal connections.

- Disconnect the wires from the bake element.



- Remove the two 1/4-in hex-head screws that hold the bake element to the back of the oven.



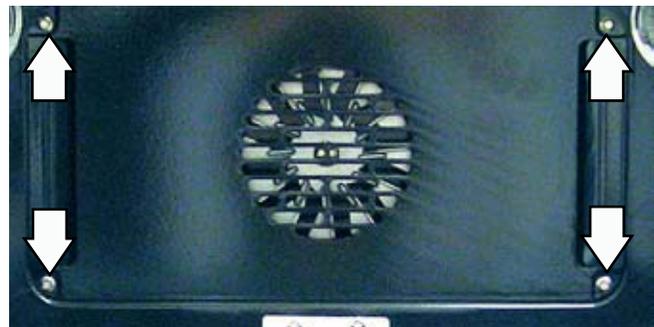
- Carefully pull the bake element out through the front of the oven.

Convection Fan Blade

The convection fan blade is located on the back wall of the oven cavity and is removed separately from the convection fan motor.

To remove the convection fan blade:

- Remove the oven racks.
- Remove the four 1/4-in. hex-head screws that hold the convection cover to the back wall of the oven cavity.



- The fan blade is attached to the motor shaft with a reverse-threaded 1/2-in. hex-nut. Turn the nut clockwise to remove.



Convection Bake Element

The inner convection element is rated at 655 watts and the outer convection element is rated at 645 watts.

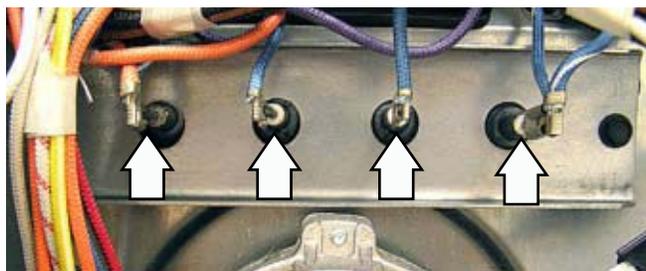
The convection bake element is located on the back wall of the oven.

To remove the convection bake element:

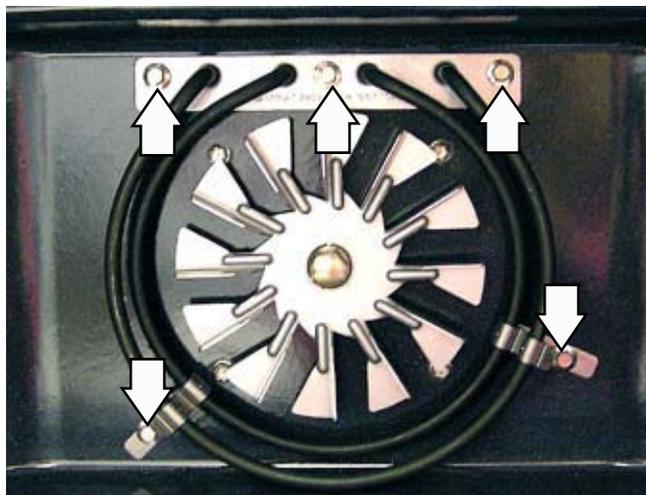
1. Remove the oven. (See *Oven Removal*.)
2. Remove the main rear access panel. (See *Rear Access Panels*.)

IMPORTANT: The lower wattage elements use 3/16-in. terminal connections. The higher wattage elements use 1/4-in. terminal connections.

3. Disconnect the wires from the convection bake element.



4. Remove the oven racks.
5. Remove the four 1/4-in. hex-head screws that hold the convection cover to the back wall of the oven cavity. (See *Convection Fan Blade*.)
6. Remove the five 1/4-in. hex-head screws that hold the convection bake element to the back wall of the oven cavity.



7. Carefully pull the convection bake element toward the front of the oven.

Convection Fan Motor

The convection fan motor is located on the back wall of the oven cavity.

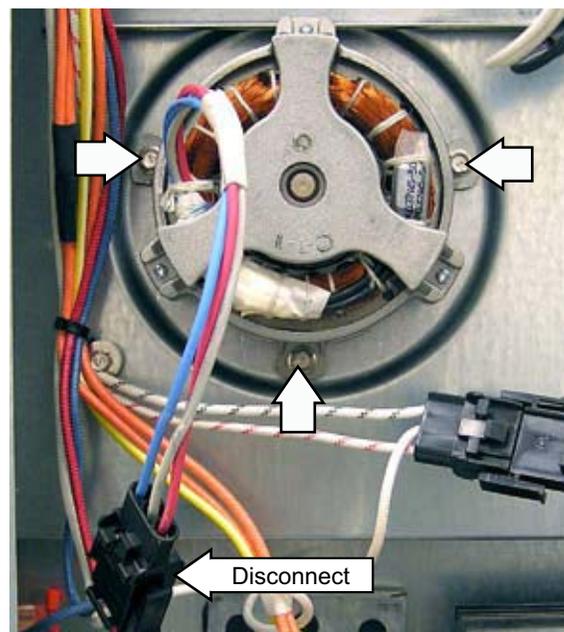
The convection fan will turn on (after a short delay). The fan may cycle on and off, and change direction, to best distribute hot air in the oven. The convection fan shuts off when the door is opened.

The convection fan motor has approximate resistance values between the following wires:

- Red and Blue: 168 Ω
- Red and Gray: 75 Ω
- Blue and Gray: 93 Ω

To remove the convection fan motor assembly:

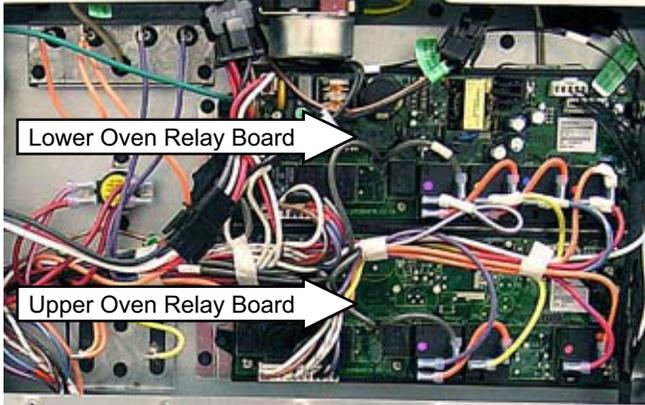
1. Remove convection fan blade. (See *Convection Fan Blade*.)
2. Remove the rear access panel. (See *Rear Access Panels*.)
3. Disconnect the convection fan motor wire harness.
4. Remove the three 1/4-in. hex-head screws that hold the convection fan motor to the back of the oven.



Relay Boards

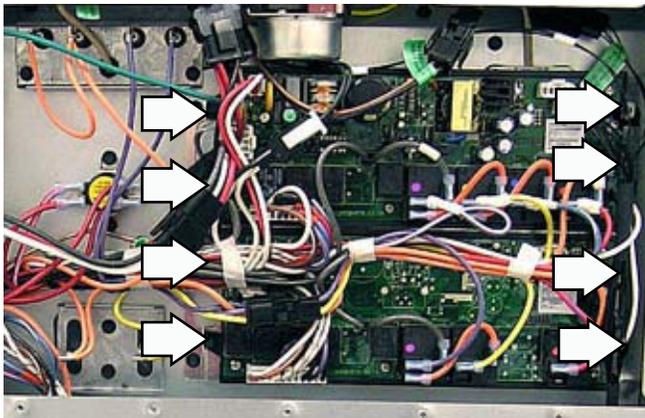
The relay boards can be accessed by removing the main rear access panel. The top relay board controls the lower oven, and the bottom relay board controls the top oven.

The lower oven relay board contains the power supply module, which provides power to the rest of the control system.



To remove the relay boards:

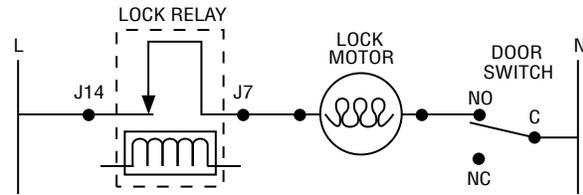
1. Remove the main rear access panel. (See **Rear Access Panels**.)
2. Mark and disconnect all connectors from the relay boards.
3. Remove the four 1/4-in. hex-head screws (2 on each side) that hold each relay board in place.



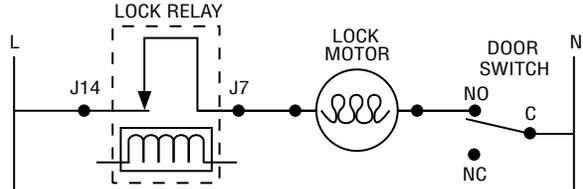
Lock Assembly

The motorized door lock assembly is located above the oven and comes as a complete assembly.

Door Locking/Unlocking Strip Circuit



ALL OTHER MODES WITH DOOR CLOSED

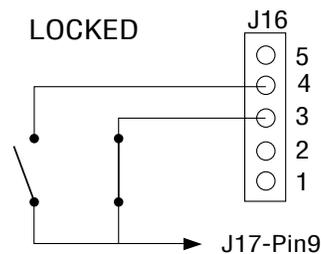


The cam on the motor performs two functions:

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.

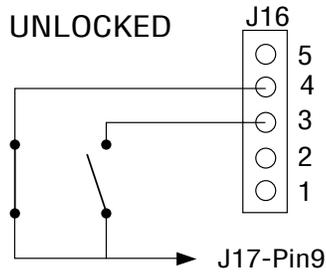
Note: When the door is either being locked or unlocked, both the lock and unlock switches will be in the open position. The upper oven latch is controlled by the upper oven relay board. The lower oven latch is controlled by the lower oven relay board.

Strip Circuit



(Continued next page)

Strip Circuit

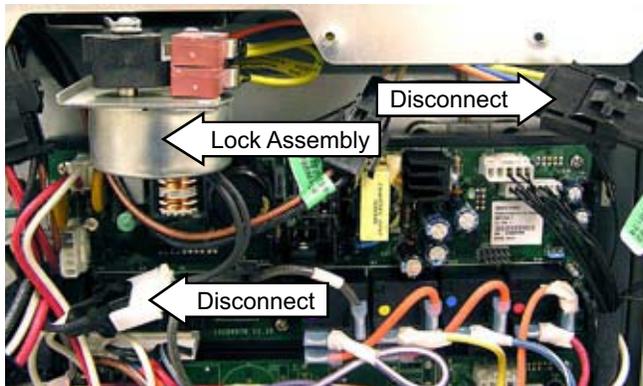


To remove the lock assembly:

1. Remove the main rear access panel. (See *Rear Access Panels*.)
2. Remove the two T15 Torx screws from the front of the oven that secure the lock assembly in place.



3. Disconnect the motor and switch wiring harnesses from the lock assembly.



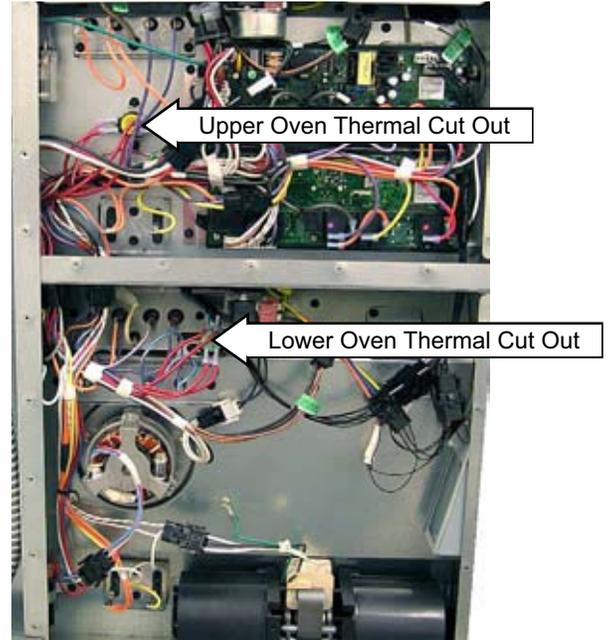
4. Slide the lock assembly through the channel and out through the back of the oven.

Thermal Cut Outs

When either of the 2 thermal cut outs are open, L2 is cut off from the oven.

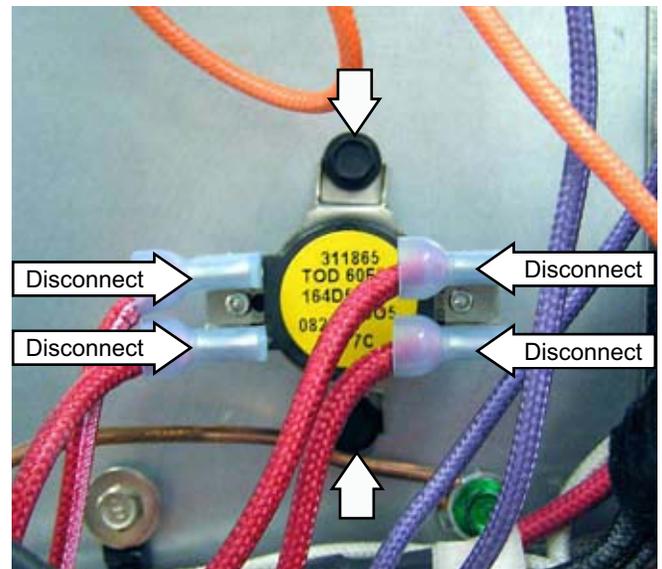
The thermal cut outs are rated at:

- Upper oven TCO = 177°C/350°F
- Lower oven TCO = 150°C/302°F



To remove the thermal cut outs:

1. Remove the main rear access panel. (See *Rear Access Panels*.)
2. Disconnect the wires, and remove the two 1/4-in. hex-head screws that attach the thermal switch to the oven.

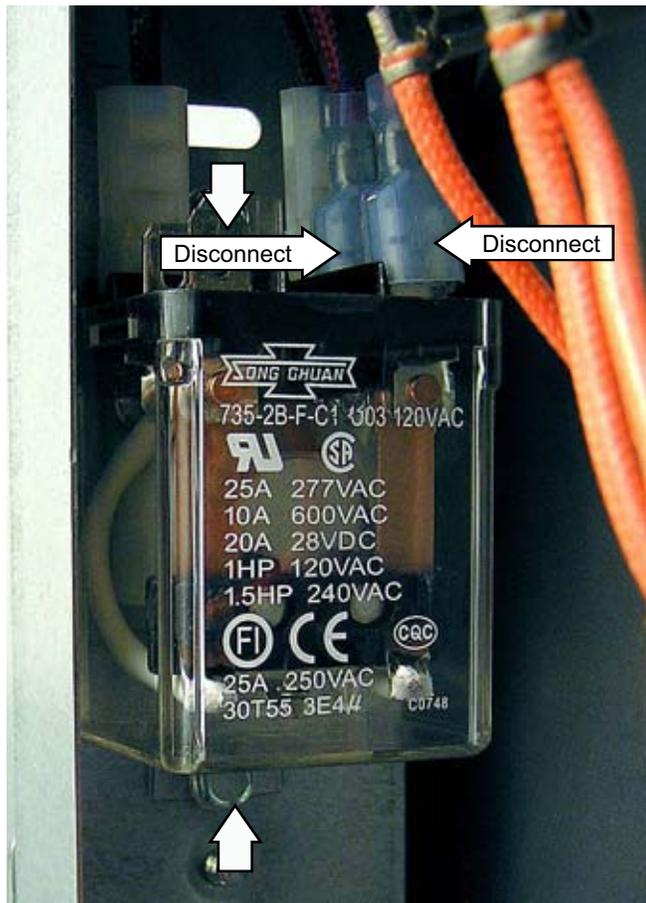


Lock Out Relay

The L2 DLB lockout relay opens the L2 side of the line to the upper oven heating elements if the upper oven door is opened.

To remove the lock out relay:

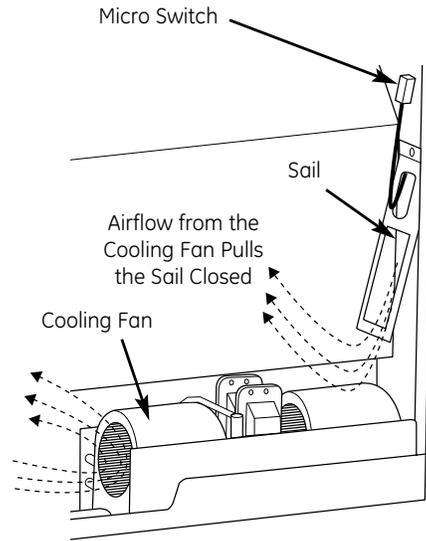
1. Remove the main rear access panel. (See *Rear Access Panels*.)
2. Mark and disconnect the wiring to the lock out relay.
3. Remove the two 1/4-in. hex-head screws that attach the lock out relay to the oven frame.



Sail Switch Assembly

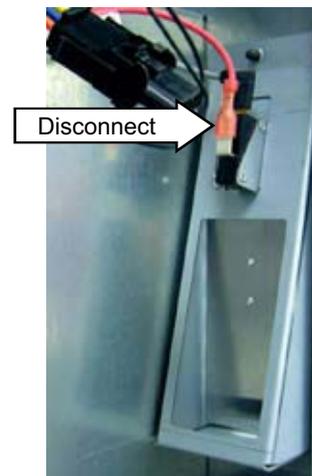
The sail switch assembly is located on the back of the unit, above the cooling fan, and is operated by the airflow of the fan.

When the cooling fan is in high speed, the sail should be closed. When the cooling fan is off, the sail should be open. When the cooling fan is in low speed, the sail may be open or closed, and the control ignores the output of the micro switch.

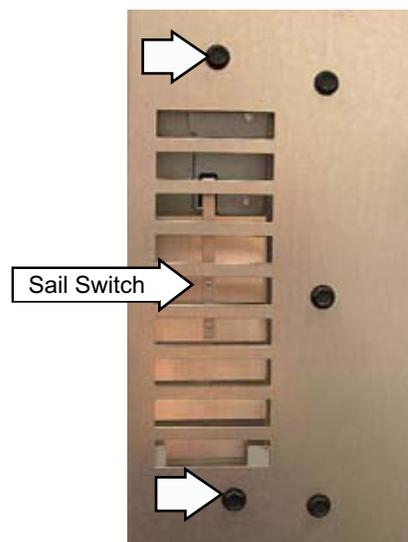


To remove the sail switch:

1. Remove the main rear access panel. (See *Rear Access Panels*.)
2. Disconnect the wires from the sail switch.



3. Remove the two 1/4-in. hex-head screws that attach the sail switch assembly to the left side access panel.



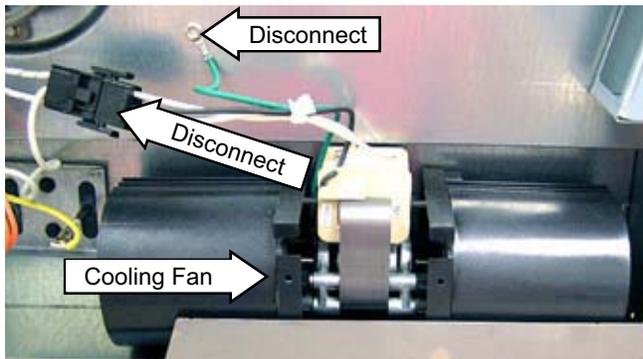
Cooling Fan

The cooling fan is located in a recess in the back of the oven. It is necessary to remove the oven from the installation to access the cooling fan.

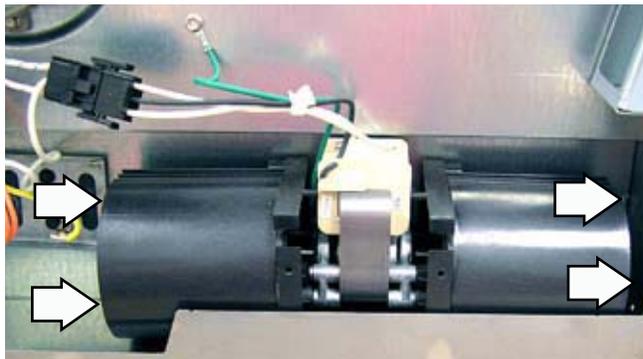
The fan will begin to operate when the oven is in any cooking mode. The fan may continue to operate even after the oven is turned off.

To remove the cooling fan:

1. Remove the main rear access panel. (See *Rear Access Panels.*)
2. Disconnect the wire harness and the ground wire from the cooling fan.



3. Remove the four 1/4-in. hex-head screws (2 on each side) that hold the cooling fan to the control compartment.



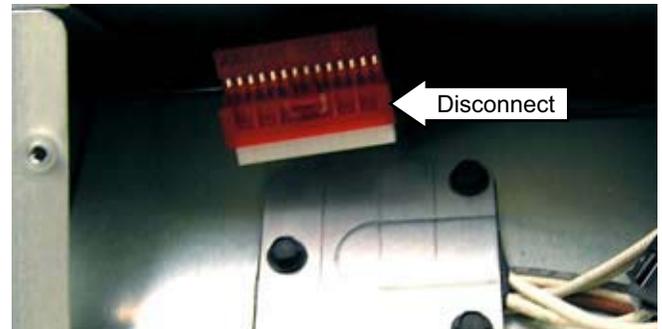
4. Carefully grasp the assembly and tilt the unit back, up, and out of the oven frame.



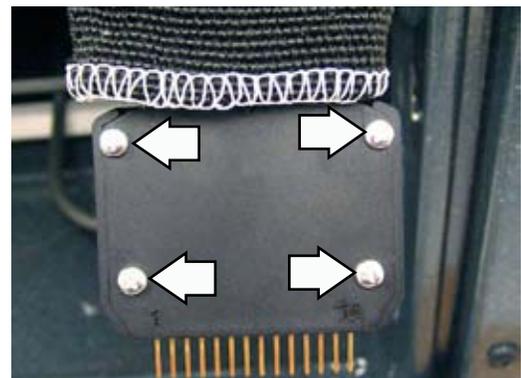
Ribbon Cable Assembly

To remove the ribbon cable assembly:

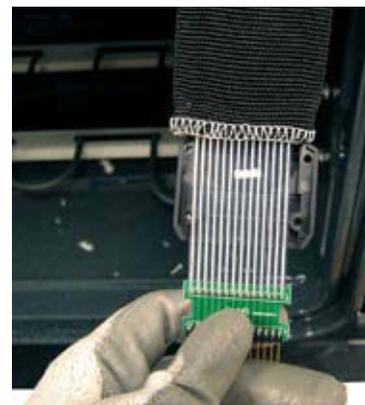
1. Open or remove the lower door.
2. Release the ribbon cable assembly from the door. (See *Door Assemblies.*)
3. Remove the secondary rear access panel. (See *Rear Access Panels.*)
4. Disconnect the back of the ribbon cable from the mating connector.



5. Remove the 4 screws and nuts from the front end of the ribbon cable housing.



6. Remove the ribbon cable by sliding it out of the ribbon cable sleeve.

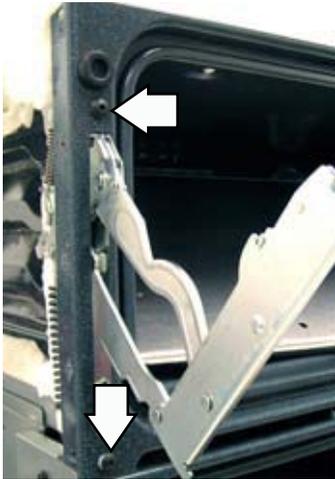


Note: When installing the new ribbon cable, ensure that the new cable is positioned between the wings of the ribbon guide located between the oven cavities.

Door Hinge Receivers

To remove the door hinge receivers:

1. Remove the side access panels. (See *Side Access Panels*.)
2. Carefully lift the insulation from the outside of the oven.
3. Remove the two T20 Torx screws that hold each hinge receiver to the oven frame.



4. Push the hinge receiver through the opening in the oven frame and remove from the rear.

Note: Upon reassembly, ensure the displaced insulation around the oven and components is returned to its original position.

Meat Probe and Outlet

The meat probe outlet is located on the top of the oven cavity, near the front. The meat probe outlet is connected to the electronic oven control. The meat probe has a resistance value of 30K-50K Ω at room temperature.

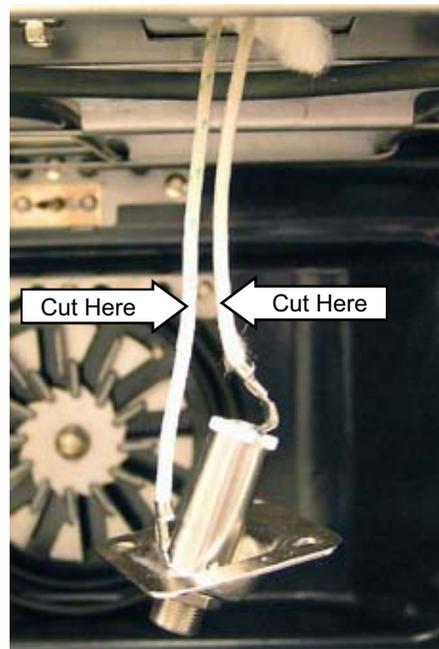
To remove the meat probe outlet:

1. Open the lower oven door.
2. Remove the two 1/4-in. hex-head screws that attach the meat probe outlet to the top of the oven cavity.



3. Pull the outlet and wiring down from the oven wall.

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



Oven Light Assembly

The oven has two light assemblies in each oven cavity. The light assemblies are located on the top rear of the oven. The lights come on when 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.

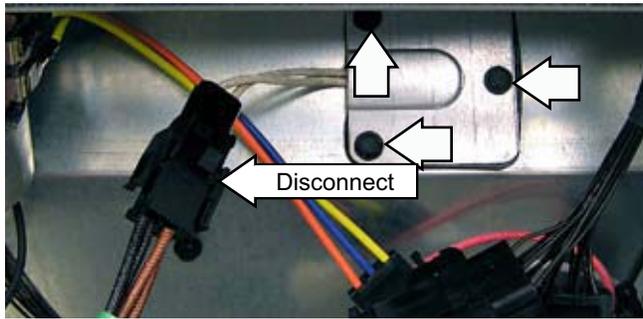
Each light assembly consists of a removable light cover, a light bulb socket, and a light bulb.

To remove an oven light assembly:

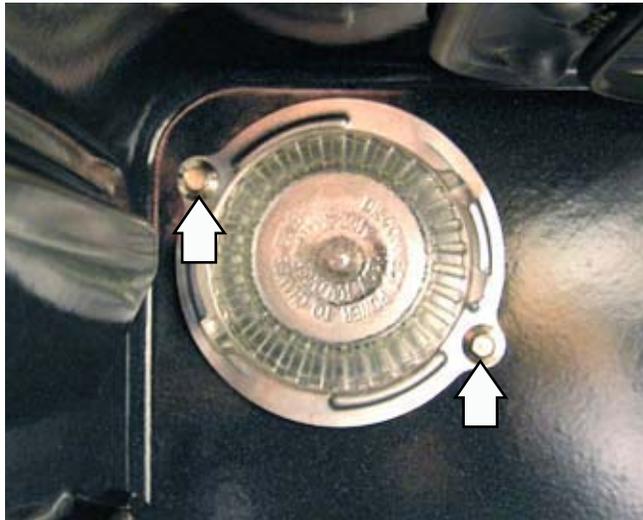
1. Remove the main rear access panel. (See *Rear Access Panels*.)
2. Remove the three 1/4-in. hex-head screws that attach the panel securing the lighting assembly wires to the rear of the oven.

(Continued Next Page)

3. Disconnect the light assembly wire harness.



3. Open the oven door and remove the two 1/4-in. hex-head screws that attach the light housing to the oven liner.



4. Pull the oven light housing from the oven liner.

Oven Light Bulbs

CAUTION:

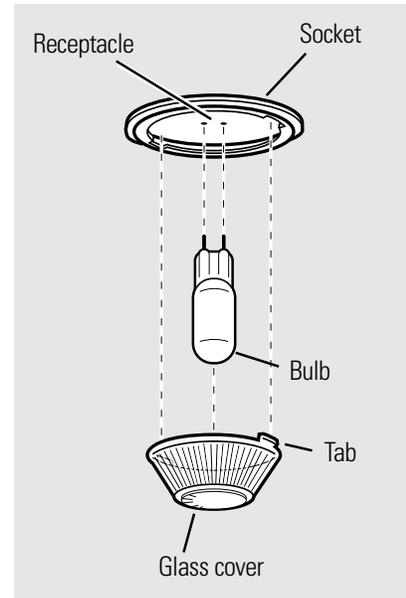
- Before replacing the oven light bulb, disconnect the electrical power to the oven at the main fuse or circuit breaker.
- Be sure to let the light cover and bulb cool completely.
- Do not touch a hot bulb with bare hands or a damp cloth.

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

To remove the oven light bulb:

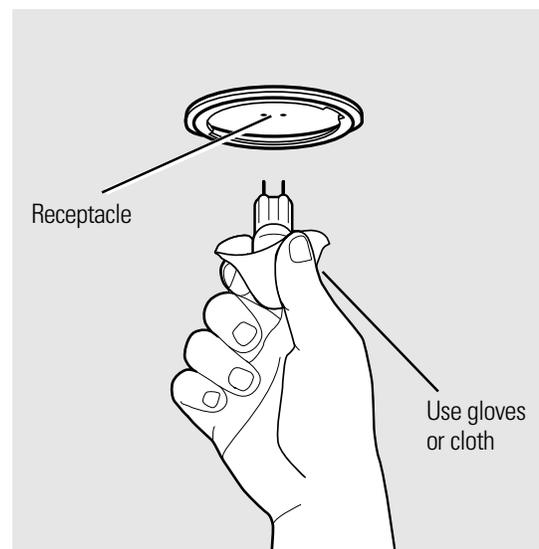
1. Turn the glass cover CCW 1/4 turn until the tabs of the glass cover clear the grooves of the socket.

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



To replace the oven light bulb:

1. Use a new 130-volt halogen bulb, not to exceed 50 watts.
2. Using gloves or a dry cloth, remove the bulb from its packaging. Do not touch the bulb with bare fingers.
3. Push the bulb straight into the receptacle.



4. Place the tabs of the glass cover into the grooves of the socket. Turn the glass cover CW 1/4 turn.
5. Reconnect electrical power to the oven.

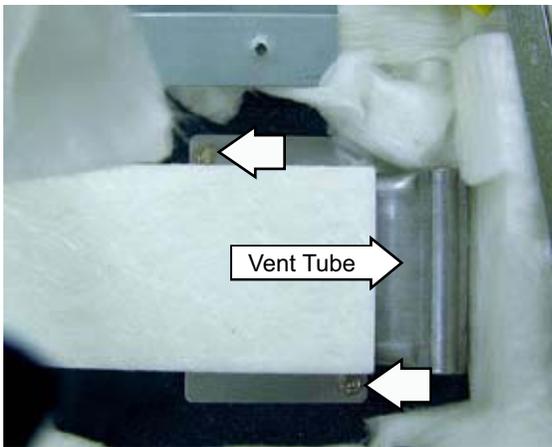
Smoke Eliminators

To remove the upper oven smoke eliminator:

1. Remove both rear access panels. (See *Rear Access Panels*.)
2. Remove the top access panels. (See *Top Access Panels*.)
3. Remove both left side access panels. (See *Side Access Panels*.)

Note: To access the vent tube, it may be necessary to cut and fold the insulation away from the top of the oven liner.

4. Remove the two 1/4-in. hex-head screws that secure the vent tube to the top of the oven liner.



5. Pull the vent tube straight up and out of the oven.
6. Pry the smoke eliminator from the top of the oven liner.

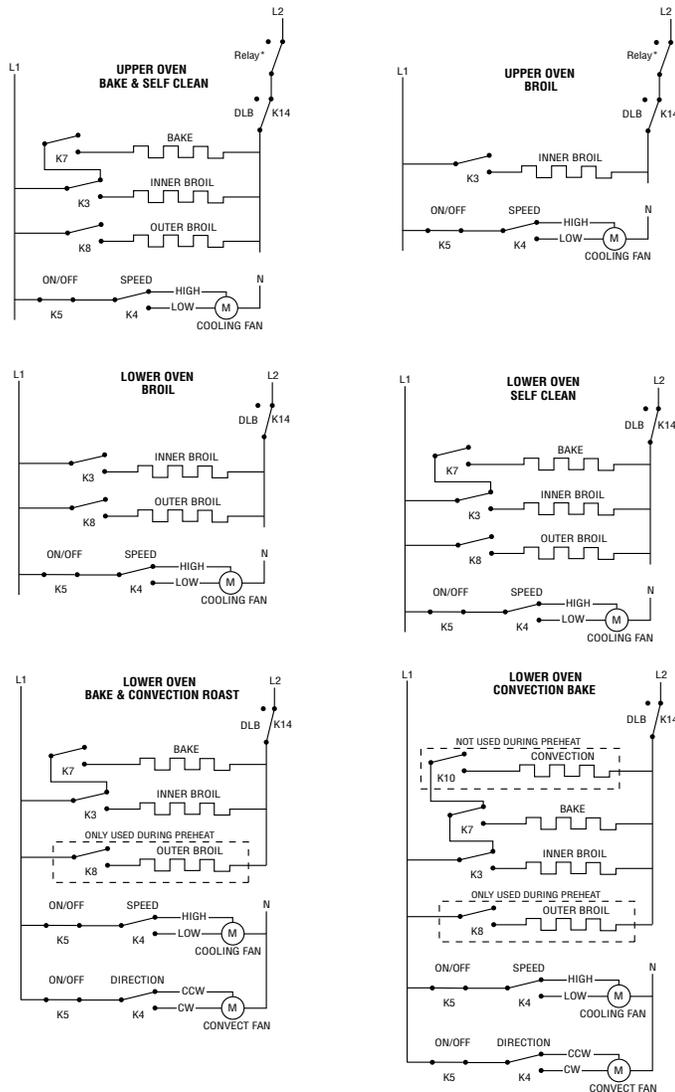


Note: Upon reassembly, ensure the displaced insulation around the oven and components is returned to its original position.

Note: To access the lower oven smoke eliminator, the two ovens must be separated. To separate the upper and lower ovens, it is necessary to remove all 4 side access panels and remove the 2 metal brackets (1 on each side) at the front of the unit that secure the two ovens together. Wiring that connects the 2 ovens together must be marked and disconnected.

Electronic Oven Control

Oven Circuits



All closed switches shown above are closed during the respective cooking cycle. All open switches cycle during the respective cooking cycle.

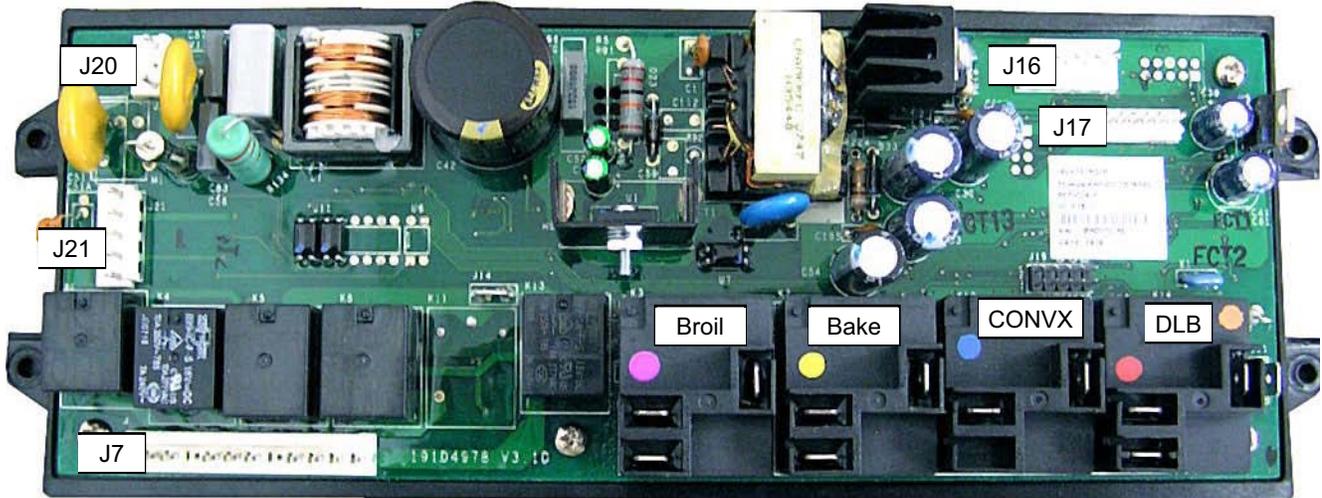
Note:

- Relay – This relay is external to the control boards and is mounted on the back cover of the unit. This relay is connected to the upper plunger switch and opens and closes based on the plunger position.
- Element Relay Cycling – All cavity elements cycle during preheat and once the oven cooking temperature is reached. However, only the bake, inner broil, and convection elements come on one at a time (multiple elements are not energized).
- Power Sharing Mode – The outer broil elements are disabled when both ovens are in operation.
- Relay/Board Designations – All relays listed above for each oven correspond to their respective oven relay boards except for the cooling and convection fans. The cooling fan is located on the upper oven relay board, and the convection fan is located on the lower oven relay board.

Relay Boards

Note: There is one relay board for each oven.

Lower Oven Relay Board



J7 Lower Oven: Oven Light, CONVX Fan, Lock Motor

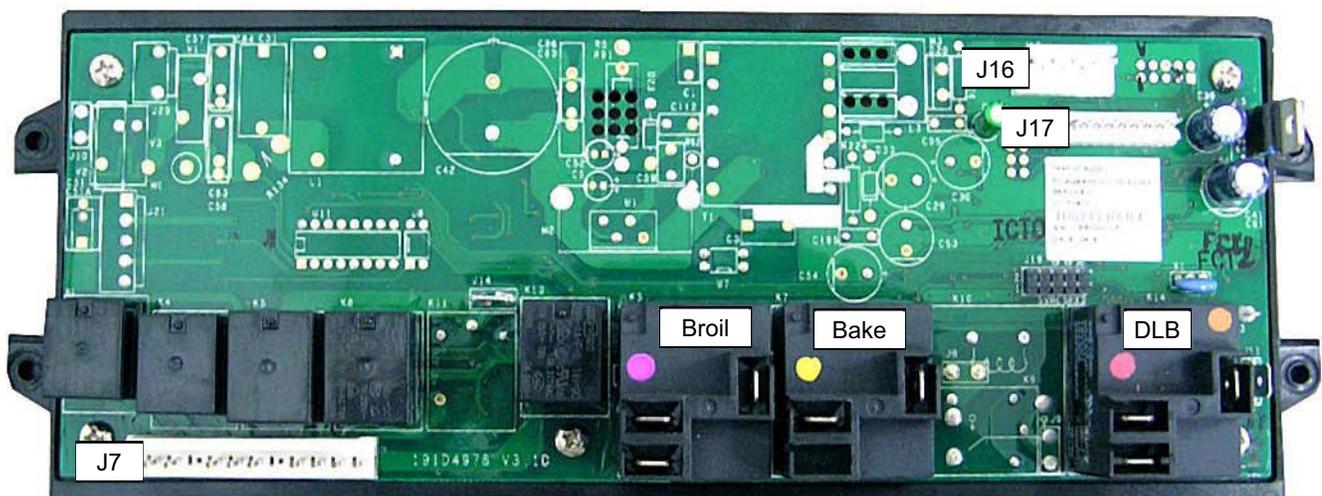
J20 Lower Oven and Upper Oven: Thermal Limit Switches

J16 Lower Oven Door Lock, Sail Switch

J21 Lower Oven and Upper Oven: Door Switches

J17 Communication Cable, Lower Oven Clean

Upper Oven Relay Board

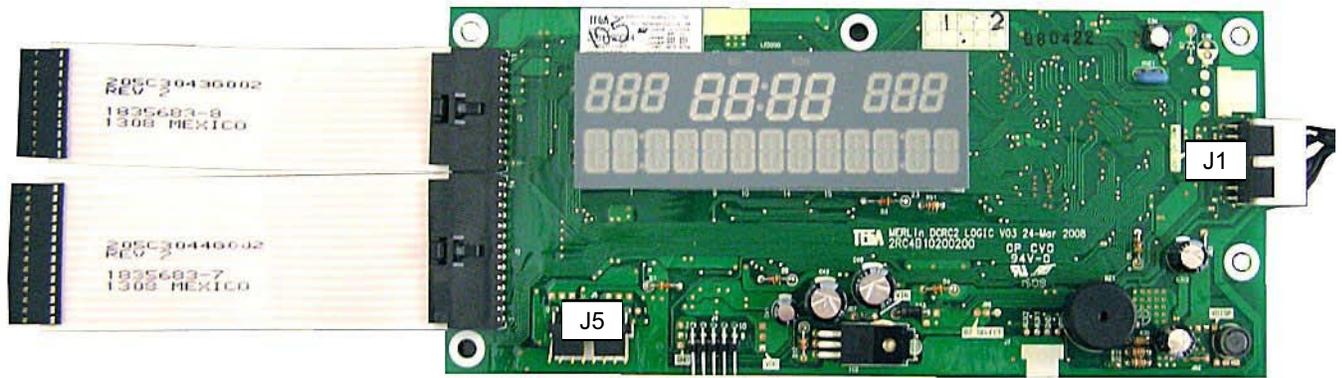


J7 Upper Oven: Oven Light, Cooling Fan, Lock Motor

J17 Communication Cable, Upper Oven Clean

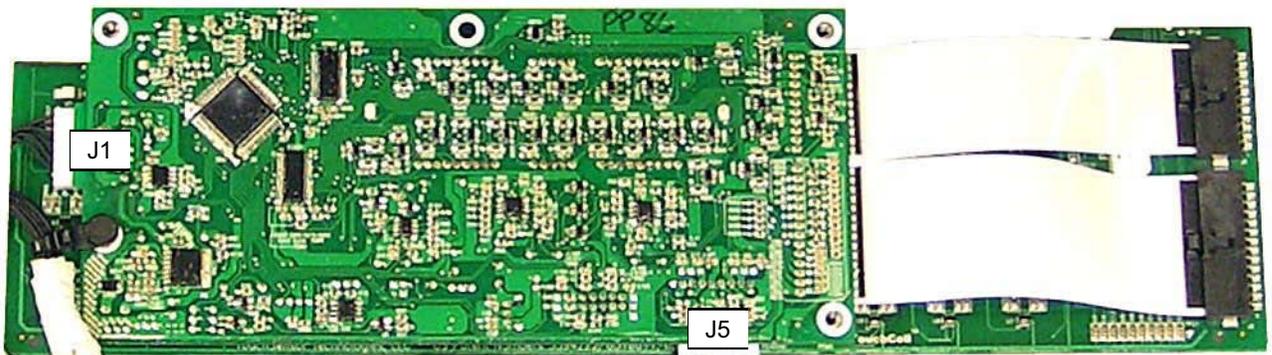
J16 Upper Oven Door Lock

Electronic Oven Control



- J1 Wire Harness to Interface Board
- J5 Wire Harness to Interface Board

Electronic Oven Control (Shown attached to Glass Touch Interface)



- J1 Wire Harness to Interface Board
- J5 Wire Harness to Interface Board

Diagnostics and Service Information

Control Voltage

WARNING: Components are electrically HOT on control when voltage is connected to oven. To prevent electrical shock, use extreme caution when diagnosing oven with outer covers removed and power on.

Note: Mode and temperature selection is necessary for operation of relay contacts. This model incorporates Double Line Break, meaning there is no voltage on the elements when the control is in standby.

Terminals on ERC (element terminals are on top of large relays)	Voltage, standby	Voltage, broil mode active (either oven)	Voltage, bake upper oven	Voltage, bake lower oven
	No relays should be energized in standby	Only broil and DLB relay activate	Broil and bake elements cycle	Broil and bake elements cycle convect fan is on
J20 (Pins 1 to Pins 3)	120V (if not, harness may be bad*)			
J14 to J11	120V (if not, harness may be bad*)			
J14 to J20 (red wire)	120V (if not, harness may be bad*)			
J14 to Broil (violet wire on K3)		~OVAC	~OVAC (Broil on) ~240 VAC (Broil off)	~OVAC (Broil on) ~240 VAC (Broil off)
J14 to Conv. (blue wire on K10 Lwr oven relay board only)		~240 VAC	N/A	~OVAC (Conv. on) ~240 VAC (Conv. off)
J14 to Bake (yellow wire on K7)		~240 VAC	~240 VAC (Bake off) ~OVAC (Bake on)	~240 VAC (Bake off) ~OVAC (Bake on)
J14 to DBL (orange wire on K14)		~240 VAC	~240 VAC	~240 VAC

* These wires supply the main power to the control. Check harness if these voltages are not present.

Wires on J7 (below small relays)	
Brown to White	0 ohms when oven light is on
Blue to J11 (Lwr oven relay board only)	120V when convection fan turns CCW
Black jumper to J11	120V when convection fan is on
Red to J11 (Lwr oven relay board only)	120V when convection fan turns CW
Violet with white to J11	120V when broil element is on
Black to J11	120V when oven door latch is activated
White with Black to J11 (Upr oven relay board only)	120V when cooling fan is in high speed
White with Red to J11 (Upr oven relay board only)	120V when cooling fan is in low speed

Service Mode

The oven control has a service mode that can be utilized by the service technician in order to test critical components and to access error codes. This service mode will help the service technician to quickly identify failed or improperly operating oven components.

To enter the service mode:	To exit the service mode:
<ol style="list-style-type: none"> 1. Press and hold the Upper BAKE pad and the BROIL pad until "SF" appears in the display. 2. Then press and hold the 1 and 5 pads until "Product TEST" appears in the display. <p>Once in the Service Mode, the functionality of the key pads and the functions of the oven may be checked using the table below.</p>	<p>Press and hold the Upper START pad for 3 seconds.</p> <p>Note: If no key is pressed for 5 minutes, the oven control will automatically exit the Service Mode.</p>

Keypad	LED	Display	Oven Function
U/L BAKE	On	"Product TEST"	Turn bake element on
U/L BROIL	On	"Product TEST"	Turn broil elements on
U/L SELF CLEAN	On	"UnL", "Loc", or "trA" ¹	Rotate door lock motor
U/L WARM/PROOF	On	"Product TEST"	Toggle cooling fan speed
U/L DELAY START	On	Software revision	Key Pad Test Only
U/L START	On	"Product TEST"	Key Pad Test Only
U/L COOK TIME	On	Oven sensor temps ²	Key Pad Test Only
U/L OVEN LIGHT	On	All LEDs turn on	Turn cavity lights on
U/L CLEAR/OFF		"Product TEST"	Cancel current function
SLOW COOK	On	"Product TEST"	Key Pad Test Only
CONVECTION BAKE	On	"Product TEST"	Turn conv. element on
CONVECTION ROAST	On	"Product TEST"	Turn conv. fan on
PIZZA	On	"Product TEST"	Key Pad Test Only
TIMER	On	"Product TEST"	Key Pad Test Only
CLOCK	On	All LEDs turn on	Key Pad Test Only
PROBE	On	Probe temp ³	Key Pad Test Only
HELP	On	Sail switch status	Toggle cooling fan speed
NUMBER KEYS		1 2 3 4 5 6 7 8 9 0	Key Pad Test Only

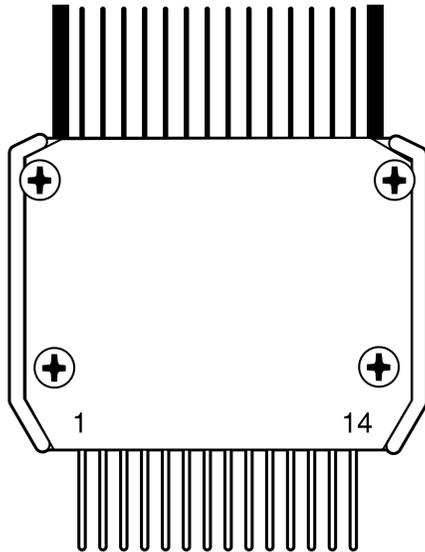
(1) UnL = Unlocked, Loc = Locked, trA = Travel

(2) Open circuit = 930°F, short circuit = 32°F

(3) Open circuit = 99°F, short circuit = 203°F

Using the Ribbon Cable for Troubleshooting

The ribbon cable allows the technician to inspect several key signals without removing the wall oven from the cabinet. To access the ribbon cable, remove the ribbon cable from the upper oven door as described in a previous section. The plastic housing at the end of the ribbon cable is marked with a 1 and 14. These marks identify the position of the signals within the ribbon cable.



- | | |
|----|--------------------------|
| 1 | DC Common (Ground) |
| 2 | LIN Communication Line |
| 3 | 12VDC |
| 4 | Not Used |
| 5 | Relay Enable |
| 6 | Clean Upper |
| 7 | Clean Lower |
| 8 | Not Used |
| 9 | Probe Signal |
| 10 | Probe Ground |
| 11 | Lower Oven Sensor Ground |
| 12 | Lower Oven Sensor Signal |
| 13 | Upper Oven Sensor Ground |
| 14 | Upper Oven Sensor Signal |

Problem	Possible Causes	What To Do
Nothing in the display	Special Features setting	If Special Features can be accessed, verify the clock is not turned off.
	Circuit breaker	Verify circuit breaker is not tripped.
	12VDC to door	<ul style="list-style-type: none"> Remove ribbon cable from the upper door. If 12VDC is between pin 1 and pin 3, check door wiring and display/logic board. If 12VDC is NOT between pin 1 and pin 3, advance to the next step.
	House wiring	<ul style="list-style-type: none"> Remove the unit from the cabinet. Confirm the wiring and power to the conduit is correct.
	12VDC supply	If 12VDC is NOT between pin 1 and pin 3 of J17 on the main relay board, inspect the wiring harness and connections; otherwise, replace the lower oven relay board.

Problem	Possible Causes	What To Do
Cooking functions do not work	Plunger switch	If the cavity lights are always on, check the plunger switch related to the bad cavity.
	Relay (upper cavity only)	<ul style="list-style-type: none"> • Test the functions in Service Mode. • If the cooling fan, sail switch, and lights work properly, check the relay and associated wiring.
	Wiring or heating element	<ul style="list-style-type: none"> • Test the functions in Service Mode. • If relays click to turn on the heating elements but no heat is generated, check the wiring and heating element resistance.
	Display/logic board	<ul style="list-style-type: none"> • Test the functions in Service Mode. • If none of the functions in Service Mode work properly, replace the display/logic board.
	Oven relay board	<ul style="list-style-type: none"> • Test the functions in Service Mode. • If some of the functions work and others do not, check the relay board that is not working.
Oven cavity lights not working properly	Plunger switch	If the cavity lights are always on, check the plunger switch related to the bad cavity.
	Wiring	If the lights work properly using the keypad but not opening and closing the door, check the wiring to J20 on the lower oven relay board.
	Oven relay board	If lights do not work for a specific cavity, check the wiring and relay board associated with that cavity.
Keypad or LED not working	Glass touch key panel	If only a single keypad or LED does not work, replace the glass touch key panel.
	Ribbon cable or display/logic board	If multiple keypads or LEDs do not work, check the ribbon cable or replace the display/logic board.

Convection Fan Troubleshooting

Problem	Possible Causes	What To Do
Fan motor buzzes	Open capacitor	Harness, terminals, or bad capacitor.
No fan operation	Open winding as indicated by ohm check red to black and blue to black (approx. 60 ohms each)	Replace motor.
	Check voltage CCW to N when fan is CCW - should read 120VAC in Convection Bake. Also, CW to N when CW as indicated by ERC display	<ul style="list-style-type: none"> If no voltages, replace ERC. If voltages OK, check harness or winding resistance.
	Shaft or blade rubbing on oven liner	Loosen screws/re-adjust position/tighten.
	Jamb switch NC to C is open	Replace jamb switch or check harness.
Fan loud	Loose shaft nut	Tighten shaft nut. Do not bend blade.
	Loose convect cover screws or cavity screws	Tighten screws. Use larger screw if stripped.

Oven Sensor Ohmmeter Test

Remove ribbon cable from the upper oven door. Make resistance measurements of the sensors with the exposed terminals of the ribbon cable.

Upper Oven Sensor	Pin 13 to pin 14	Room temp - 1080 ohms Clean temp - 2650 ohms
Lower Oven Sensor	Pin 11 to pin 12	

General Troubleshooting

Problem	Possible Causes	What To Do
Oven light does not work	Light bulb is loose	Replace the bulb.
Oven will not work	A fuse in the home may be blown or the circuit breaker is tripped	Replace the fuse or reset the circuit breaker.
	Oven controls improperly set	See the <i>Using the Upper and Lower Ovens</i> section.
	Oven is too hot	Allow the oven to cool to below locking temperature.
Food does not bake or roast properly	Oven controls improperly set	See the <i>Using the Upper and Lower Ovens</i> section.
	Rack position is incorrect or the rack is not level	See the <i>Using the Upper and Lower Ovens</i> section.
	Incorrect cookware or cookware of improper size being used	See the <i>Using the Upper and Lower Ovens</i> section.
	Oven thermostat needs adjustment	See the <i>Adjusting the Upper or Lower Oven Thermostat</i> section.
Food does not broil properly	Oven controls improperly set	Make sure you touch the BROIL HI/LO pad.
	Improper rack position used	Adjust the rack position.
	Cookware not suited for broiling	For best results, use a pan designed for broiling.
	The probe is plugged into the outlet in the oven	Unplug and remove the probe from the oven.
	In some areas, the power (voltage) may be low	<ul style="list-style-type: none"> • Preheat the broil element for 10 minutes. • Broil for the longest period of time recommended.
Oven temperature too hot or too cold	Oven thermostat needs adjustment	See the <i>Adjusting the Upper or Lower Oven Thermostat</i> section.
Clock and timer do not work	A fuse in the home may be blown or the circuit breaker tripped	Replace the fuse or reset the circuit breaker.
	Oven controls improperly set	See the <i>Using the Clock, Kitchen Timer, and Control Lock</i> section.
Oven will not self-clean	The oven temperature is too high to set a self-clean operation	Allow the oven to cool and reset the controls.
	Oven controls improperly set	See the <i>Using the Self-Cleaning Upper and Lower Ovens</i> section.
	The probe is plugged into the outlet in the oven	Remove the probe from the oven.

Problem	Possible Causes	What To Do
"Crackling" or "popping" sound	This is the sound of the metal heating and cooling during both the cooking and cleaning functions	This is normal.
Excessive smoking during a clean cycle	Excessive soil	Touch the CLEAR/OFF pad. Open the windows to rid the room of smoke. Wait until "LOCKED" goes off. Wipe up the excess soil, and reset the clean cycle.
Oven door will not open after a clean cycle	Oven too hot	Allow the oven to cool below locking temperature.
Oven not clean after a clean cycle	Oven controls not properly set	See the <i>Using the Self-Cleaning Upper and Lower Ovens</i> section.
	Oven was heavily soiled	Clean up heavy spill-overs before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.
"LOCKED" flashes in the display	The self-clean cycle has been selected, but the door is not closed	Close the oven door.
"LOCKED" is on when you want to cook	The oven door is locked because the temperature inside the oven has not dropped below the locking temperature	Touch the CLEAR/OFF pad. Allow the oven to cool.
"F - and a number or letter" flash in the display	There is a function error code	Disconnect all power to the oven for at least 30 seconds, and then reconnect power. If the function error code repeats, call for service.
"LOCKED" appears in the oven display	The controls have been locked	See the <i>Using the Clock, Kitchen Timer, and Control Lock</i> section to unlock.
Control signals after entering cooking time or start time	You forgot to enter a bake temperature or cleaning time	Touch the BAKE pad and desired temperature or the SELF CLEAN HI/LO pad and desired clean time.
Display goes blank	A fuse in the home may be blown or the circuit breaker tripped	Replace the fuse or reset the circuit breaker.
	The clock is in the black-out mode	See the <i>Special Features of the Oven Control</i> section.
Display flashes	Power failure	Reset the clock.
Unable to get the display to show "SF"	Oven control pads were not touched properly	The BROIL HI/LO pad and the BAKE pad must be touched at the same time and held for 3 seconds.
"Probe" appears in the display	This is reminding you to enter a probe temperature after plugging in the probe	Enter a probe temperature.

Problem	Possible Causes	What To Do
Power outage, clock flashes	Power outage or surge	Reset the clock. If the oven was in use, you must reset it by touching the CLEAR/OFF pad, setting the clock, and resetting any cooking function.
Steam from the vent	When using the ovens, it is normal to see steam coming out of the oven vents. As the number of racks or amount of food being cooked increases, the amount of visible steam will increase	This is normal.
Burning or oily odor emitting from the vent	This is normal in a new oven and will disappear in time	To speed the process, set a self-clean cycle for a minimum of 3 hours. See the <i>Using the Self-Cleaning Oven</i> section.
Strong odor	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used	This is temporary.
Fan noise	A convection fan may automatically turn on and off	<ul style="list-style-type: none"> • This is normal. To maximize cooking evenness, the fan is designed to operate in both directions, with a pause in between. • The convection fan will operate during preheat of the bake cycle. The fan will turn off after the oven is heated to the set temperature. This is normal.
Oven racks are difficult to slide	The racks were cleaned in a self-clean cycle	Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel. Do not spray with Pam® or other lubricant sprays.

Error Codes

Access the ERC failure codes by pressing the **UPPER START** pad and the **CLOCK** pad for 3 seconds.

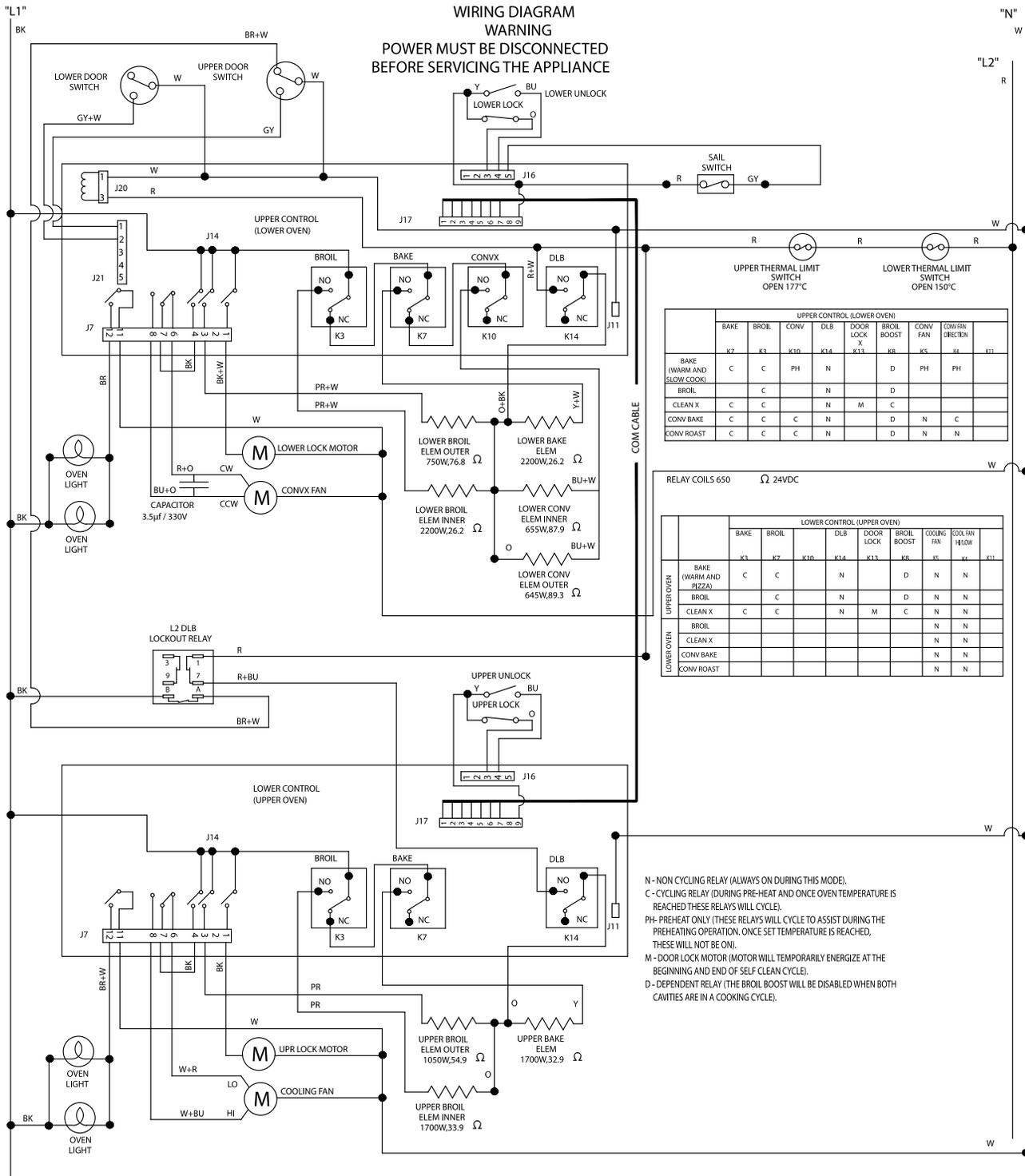
To clear the fault codes, press the **UPPER COOK TIME** pad and the **UPPER DELAY START** pad for 3 seconds. The oven may stop operating but not immediately give an F code on the display.

FAILURE CODE	MEANING	CAUSE/CORRECTION
F0	Glass touch key pad failure	Replace glass touch key pad.
F2	Oven temperature inside oven cavity as measured by the sensor: Unlocked: >650° (2237 ohms) Locked: >915°F (2724 ohms)	<ul style="list-style-type: none"> • Check for bad signal using Service Mode. • Remove the ribbon cable from the upper door and measure resistance: • Upper = Pins 13/14; Lower = Pins 11/12 • If resistance is high, replace the oven sensor. • If resistance is okay, look for damaged harness terminals or replace the display/ logic board.
F3	Open oven sensor (over 2850 ohms)	<ul style="list-style-type: none"> • Check for bad signal using Service Mode. • Remove the ribbon cable from the upper door and measure resistance: • Upper = Pins 13/14; Lower = Pins 11/12 • If resistance is high, replace the oven sensor. • If resistance is okay, look for damaged harness terminals or replace the display/ logic board.
F4	Shorted oven sensor (under 950 ohms)	<ul style="list-style-type: none"> • Check for bad signal using Service Mode. • Remove the ribbon cable from the upper door and measure resistance. • Upper = Pins 13/14; Lower = Pins 11/12 • If resistance is low, replace the oven sensor. • If resistance is okay, look for damaged harness terminals or replace the display/ logic board.
F5	Display/logic board failure	Replace the display/logic board.
F7	Shorted key	Determine if problem is with glass touch keypad or display/logic board by disconnecting keypad cable and power up control. If no F7 code, problem is with glass touch keypad.
F8	EEPROM failure	Replace the display/logic board.
F9	Sail switch error	Check the sail switch and cooling fan using Service Mode.
FC	Door lock error	Check the door lock motor using Service Mode.

Schematics and Wiring Diagrams

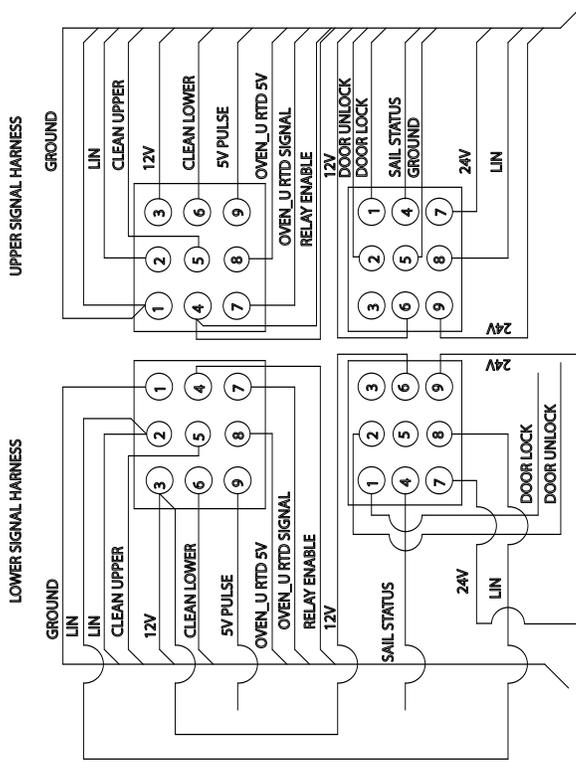
WARNING: Disconnect electrical power before servicing.

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



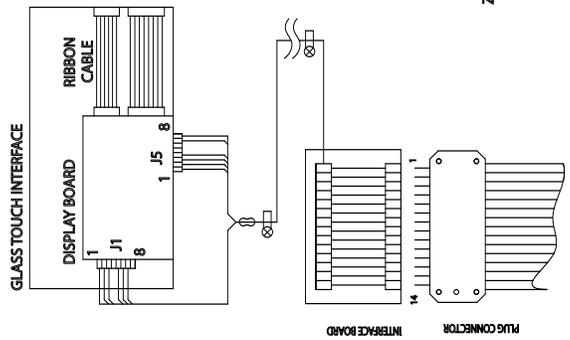
Wiring Diagram, Low Voltage Wiring Harness

WIRING DIAGRAM - LOW VOLTAGE WIRING HARNESS

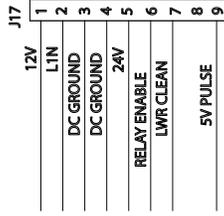
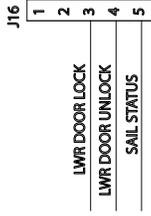


ZONE C3/2 SHEET 2

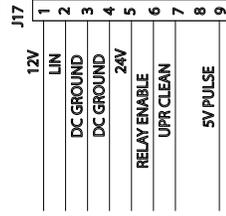
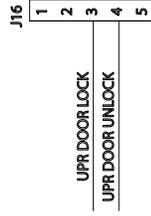
SIGNAL NAMES	PLUG CONNECTOR	DISPLAY BOARD
GROUND	PIN 1	J1 PIN 1
LIN	PIN 2	PIN 2
12V DC	PIN 3	PIN 3
RELAY ENABLE	PIN 5	PIN 5
CLEAN UPPER	PIN 6	PIN 6
CLEAN LOWER	PIN 7	PIN 7
PROBE_L SIGNAL	PIN 9	PIN 9
PROBE_L_GND	PIN 10	PIN 10
OVEN_L RTD SIGNAL	PIN 11	PIN 11
OVEN_L RTD 5V	PIN 12	PIN 12
OVEN_LU RTD SIGNAL	PIN 13	PIN 13
OVEN_LU RTD 5V	PIN 14	PIN 14



ZONE D4 SHEET 2



ZONE D1 SHEET 2



ZONE C1 SHEET 2

Warranty



All warranty service provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service, on-line, 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.

For The Period Of: GE Will Replace:

One Year

From the date of the original purchase

Any part of the oven 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