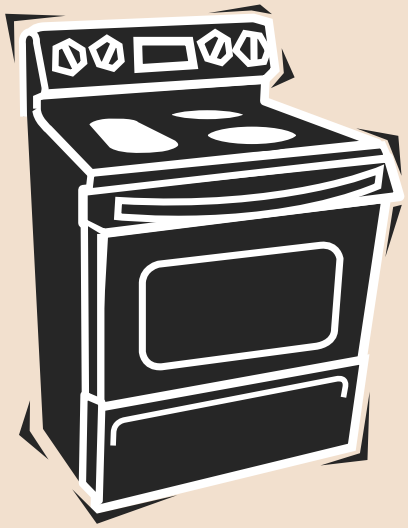
TECHNICAL SERVICE GUIDE

1999 SPECTRA™ SERIES - FREE-STANDING ELECTRIC RANGES W/TRUETEMP™



MODEL SERIES:

JB960_B
JB940_B
JBP79_B
JBP78_B
JBP63_B
JBP64_B
JBP66_B
JBP60_B
JBP48_B
JBP35_B
JBP30_B
JBP26_B
JBP24_B
JBP21_B
JBP19_B

03/99

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.

CAUTION

To avoid personal injury while servicing this unit, disconnect power before servicing. 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.

Table of Contents

1999 SPECTRA™ series - Free Standing Electric Ranges w/ TrueTemp™

Pages 5 through 8 of this service guide show all of the models in the new series of Spectra™ ranges. This service guide will focus primarily on the JB960, GE Profile Performance models listed on page 5. The JB960 models reflect most of the changes that are incorporated in the new series of electric ranges (Spectra™ series). This service guide will focus primarily on the NEW features introduced in the Spectra™ model series. What this service guide will not cover is basic component servicing common to most of our previous year models (component removal/installation and diagnostics).

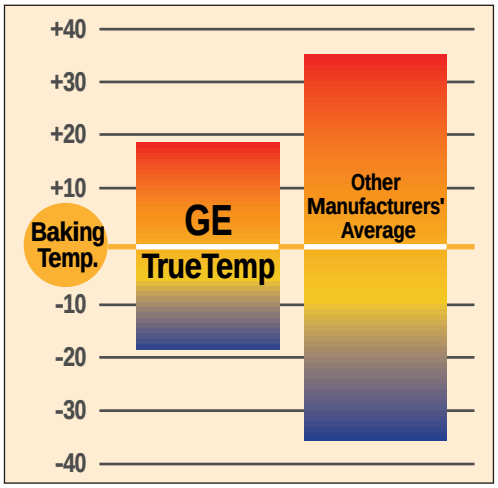
The information in this service guide is intended for use by individuals possessing adequate backgrounds of electrical, electronic and mechanical experience. All resistances listed in this guide are approximate resistances and will vary depending on the type and condition of the meter being used. All disassembly procedures should be performed with power removed from the unit.

GE Profile Performance Series™
JB960AB

• Almond on almond • Largest oven in America* • Self-cleaning convection oven with dedicated third, dual-loop heating element • Super large 4.5 cu. ft. capacity oven • CleanDesign oven interior • Right rear 6” element with warming function • QuickSet V oven controls (see page 6, QuickSet V) • Two 7” ribbon heating elements with connecting bridge element • One dual 6”/9” and one 6” ribbon heating element • Easy-view hot lights • One-piece upswept cooktop • Frameless glass oven door with Sure Grip handle • Automatic self-clean oven latch • Big View window • Fluorescent night light • Three oven shelves - one off-set • Automatic meat thermometer

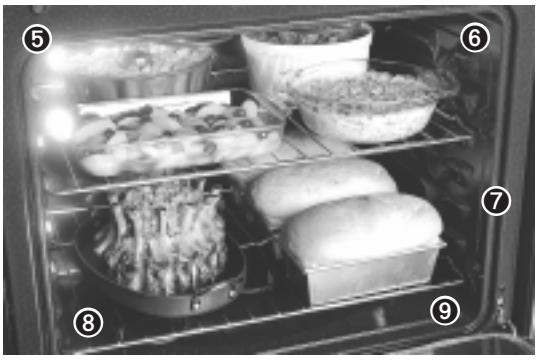
* Among leading manufacturers

GE Convection ranges use the European or “true” convection system. The difference between “us and them” is a third dual loop heating element that surrounds the convection fan in the back wall of the oven. The convection fan at the rear of the oven, gently circulates heated air evenly throughout the entire oven cavity, under and around the food. The moving air penetrates foods faster than stationary air.



SmartLogic Electronic Control delivers more consistent oven temperatures for exceptional cooking results.

Ten exclusives make it super versatile, super accurate and easy-to-clean



1. Seamless backguard Design
2. Bridge element
3. Frameless glass oven door
4. TrueTemp™
5. 5.0 cu. ft. oven capacity
6. Largest usable capacity
7. Six rack design
8. Six-Pass bake element
9. CleanDesign Interior
10. Largest broiler pan

With the largest, most accurate oven in america and a variety of cooktop elements, the GE Spectra™ Range lets you cook exactly what you want to cook. And with CleanDesign, cleanup has never been easier or faster!

Exclusive CleanDesign

As for cleanability, the CleanDesign oven interior* conceals the lower oven element under a porcelain-coated steel surface. All you see and clean is a flat, smooth oven surface.

* on select models

Convenient New Warming Option

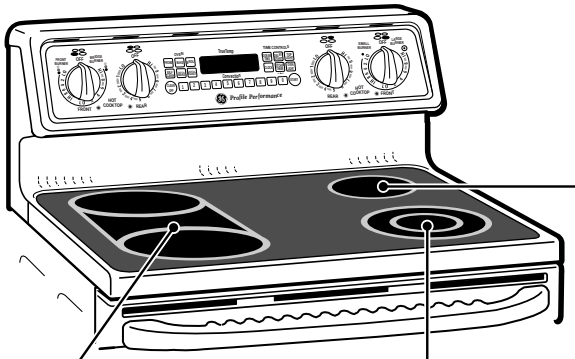
Keeps soups, sauces, breads and pancakes warm, or melts butter and chocolate. Or use this new burner as you would any other element.

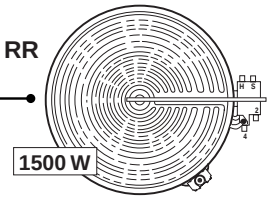
= LF Element Only

= LF Element + Center Bridge Element

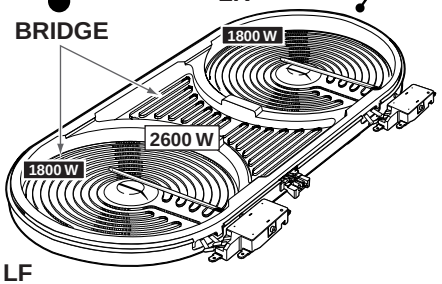
= RF Inner Element Only

= RF Inner & Outer Element



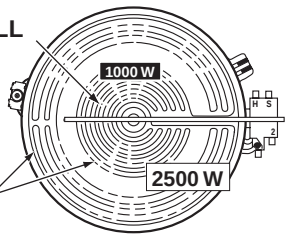


SINGLE ELEMENT



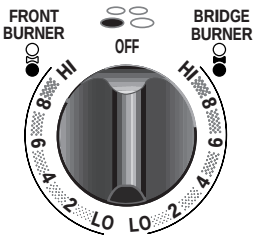
LF

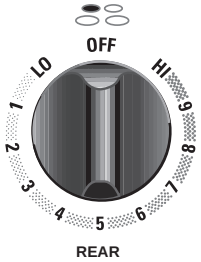
BRIDGE SURFACE ELEMENT ASSY.

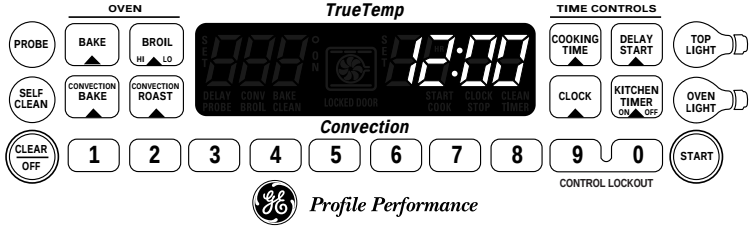


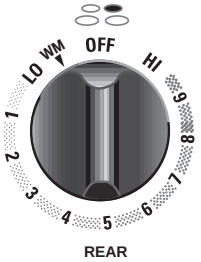
DUAL ELEMENT

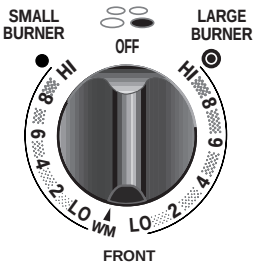
LOCATION	WATTAGE
RF SMALL	1000 W
RF LARGE (BOTH ELEMENTS)	2500 W
RR	1500 W
LF SINGLE	1800 W
LF BRIDGE (LF + CENTER)	2600 W
LR	1800 W

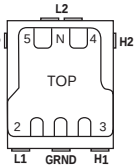


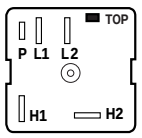




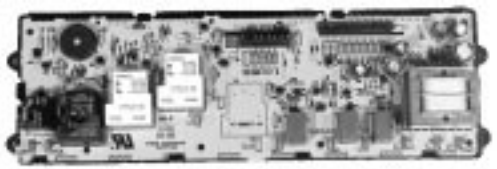


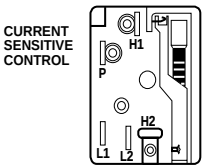


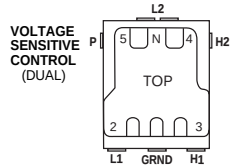




ERC V (QUICKSET V) - WITH CAPACITANCE TOUCH CONTROLS







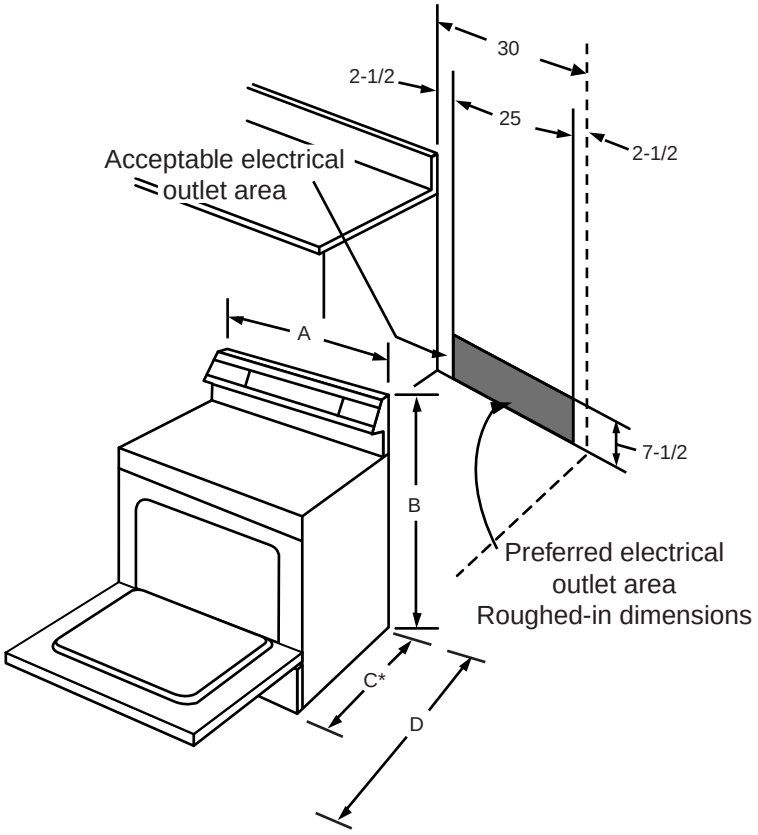
30" FREE-STANDING CLEANDESIGN ELECTRIC RANGES

	GE Profile Performance Series™			GE Profile™	GE				
	JB970SB	JB960WB JB960AB JB960BB	JB940WB JB940AB JB940BB	JBP79WB JBP79AB JBP79BB	JBP78WB JBP78AB JBP78BB	JBP66WB JBP66AB JBP66BB	JBP64BB	JBP63BB	JBP60BB
Features									
Self-cleaning oven	Convection	Convection	Convection	●	●	●	●	●	●
Self-clean latch	Auto	Auto	Auto	Auto	●	●	●	●	●
Oven capacity (cu. ft.)	3.7	4.5	4.5	5.0	5.0	5.0	5.0	3.7	3.7
CleanDesign Oven Interior (**hidden bake**)		●	●						
Oven shelves	3 (1 off-set)	3 (1 off-set)	3 (1 off-set)	2	2	2	2	2	1
Patterned glass-ceramic cooktop	Black	White Almond Black	White Almond Black	White Almond Black	White Almond Black	White Almond Black	Black	Black	Black
One-piece upswept cooktop		●	●	●	●	●	●	●	●
Dual 6"/9" heating element	1 Ribbon (1000/2500 watt)	1 Ribbon (1000/2500 watt)	1 Ribbon (1000/2500 watt)	1 Ribbon (1000/2500 watt)	1 Ribbon (1000/2500 watt)				
8" heating elements			1 Ribbon (2000 watt)	1 Ribbon (2000 watt)	1 Ribbon (2000 watt)	2 Ribbon (2000 watt)	2 Ribbon (2000 watt)	2 Ribbon (2000 watt)	2 Ribbon (2000 watt)
7" heating element	2 Ribbon (1800 watt)	2 Ribbon (1800 watt)							
Bridge element	1 (800 watt)	1 (800 watt)							
Total wattage	4400	4400							
6" heating elements	1 Ribbon (1500 watt)	1 Ribbon (1500 watt)	2 Ribbon (1500 watt)	2 Ribbon (1500 watt)	2 Ribbon (1500 watt)	2 Ribbon (1500 watt)	2 Ribbon (1500 watt)	2 Ribbon (1500 watt)	2 Ribbon (1500 watt)
Warming option		(75 watt)	(75 watt)	(75 watt)	(75 watt)				
Warming zone	1 (120 watt)								
Infinite heat controls	●	●	●	●	●	●	●	●	●
TrueTemp™ System	●	●	●	●	●	●			
SmartLogic™ controls	●	●	●	●	●	●			
Six-pass power bake element	●	●	●	●	●	●			
Convection Bake	●	●	●						
Convection Roast	●	●	●						
Convenience Controls	●	●	●	●	●	●	●	●	●
QuickSet oven controls	QuickSet V	QuickSet V	QuickSet V	QuickSet IV	QuickSet III	QuickSet III	QuickSet II	QuickSet II	QuickSet I
Digital temperature display	●	●	●	●	●	●	●	●	
Oven function icons	●	●	●	●					
Glass touch controls		●	●						
Digipad numeric entry	●	●	●	●					
Convection conversion	●	●	●						
Delay bake	●	●	●	●	●	●			
Oven light pad	●	●	●						
Control lock capability	●	●	●	●					
Start pad	●	●	●	●					
Self-clean cool-down time display	●	●	●	●	●	●	●	●	
Auto self-clean	●	●	●	●	●	●	●	●	●
Delay clean option	●	●	●	●	●	●			
Auto oven shut-off	w/override	w/override	w/override	w/override	w/override	w/override	w/override	w/override	
Audible preheat signal	●	●	●	●	●	●	●	●	
Dual element bake	●	●	●	●	●	●	●	●	●
Automatic meat thermometer	●	●	●						
Hot surface lights	●	●	●	●	●	●	●	●	●
Oven "ON" light	●	●	●	●	●	●	●	●	●
Self-clean cycle light	●	●	●	●	●	●	●	●	●
Interior oven light	Auto/Pad	Auto/Pad	Auto/Pad	Auto/Pad	Switch	Switch	Switch	Switch	Switch
Full-width fluorescent cooktop night light	●	●	●	●					
Storage drawer	Stainless steel	White Almond Black	White Almond Black	White Almond Black	White Almond Black	White Almond CM*	CM*	CM*	CM*
Broiler pan/grid	●	●	●	●	●	●	●	●	●
Roasting rack	●	●	●						
Appearance									
Color appearance*	SS	WW AA BB	WW AA BB	WW AA BB	WW AA BB	WW AA WH/AD	WH/AD	WH/AD	WH
Frameless glass oven door	Stainless steel	White Almond Black	White Almond Black	White Almond Black	White Almond Black	White Almond Black	Black	Black	Black
Oven door with window	●	Big View	Big View	Big View	Big View	●	●	●	
Designer-style handle	Tubular	Sure Grip	Sure Grip	Sure Grip	●	●	●	●	●
Easy Level System	●	●	●	●	●	●	●	●	●
Weights & Dimensions									
Overall oven interior dimensions (WxHxD in inches)	22-3/4 x 15-7/8 x 15-7/8	24-1/4 x 19 x 17		24-1/4 x 19 x 19				23 x 16 x 17-3/4	
Approx. ship. wt. (lbs.)	194	206	206	198	198	175	174	165	165
Power/Ratings									
KW rating @ 240V	11.9	12.4	11.5	11.0	11.0	10.5	10.5	10.5	10.5
208V	8.9	9.3	8.6	8.3	8.3	7.9	7.9	7.9	7.9
Accessories									
Cooktop cleaning creme and scraper	●	●	●	●	●	●	●	●	●

*SS = Stainless steel, BB = Black on black, WW = White on white, AA = Almond on almond, WH = White, AD = Almond, CM = Color-Matched indicates color of drawer matches range cooktop (either white or almond).

INSTALLATION / SPECIFICATIONS FOR 30" FREE-STANDING CLEANDESIGN ELECTRIC RANGES

Dimensions and Installation Information (in inches)



Warranty Information

Full one-year warranty (parts and labor at no additional charge) applies to the entire range. Additional limited four-year warranty on glass-ceramic cooktop (parts only). See written warranty for complete details.

Cabinet Dimensions (in inches)

Model	A	B	C*	D
JB970SB	30	48-1/4	26-5/8	45-1/8
JB960WB/AB/BB	29-7/8	46-1/2	25-3/8	47-5/8
JB940WB/AB/BB	29-7/8	46-1/2	25-3/8	47-5/8
JBP79WB/AB/BB	29-7/8	46-1/2	25-3/8	47-5/8
JBP78WB/AB/BB	29-7/8	44-7/16	25-3/8	47-5/8
JBP66WB/AB/BB	29-7/8	44-7/16	25-3/8	47-5/8
JBP64BB	29-7/8	44-7/16	25-3/8	47-5/8
JBP63BB	29-7/8	44-1/2	25-7/16	46-1/8
JBP60BB	29-7/8	44-1/2	25-7/16	46-1/8

*Dimension from wall to front of closed oven door handle is 28-7/8" on model JB970; 27-3/8" on models JB960/940, JBP79; 27-3/4" on models JBP78/66/64; and 27-1/2" on model JBP63/60.

Note: Conforms to U.L. requirements for 0" spacing for adjacent walls below countertops. To reduce possibility of scorching of walls, it is recommended a minimum of 1-1/2" spacing be allowed from adjacent side walls to allow for possible extended, high-heat, no-load heating element operation.

Installation Information:
Before installing, consult installation instructions packed with range for current dimensional data.

Receptacle Locations: For 30" Free-Standing Ranges locally approved flexible service cord or conduit must be used because terminals are not accessible after range installation. See shaded area drawing for location of electrical outlet box. Recommended outlet locations allow range to be installed directly against wall.

All GE ranges are equipped with an Anti-Tip device. The installation of this device is an important, required step in the installation of the range.

QUICKSET I

• Auto self-clean • 2-step self-clean • Preheated oven light • Dual element bake • Quick turn oven control • Platinum-tipped electronic oven sensor

QUICKSET II

Same as QuickSet I, plus:

• Digital temperature display with recall • Electronic digital clock • Electronic reminder timer, up to 12 hours • Audible Preheat signal • 12 hour automatic oven shut-off • Self-clean countdown digital display, includes cook down

QUICKSET III

Same as QuickSet II, plus:

• Automatic oven control • Delay Bake • Delay Self-Clean • Adjustable self-clean cycle time

QUICKSET IV

Same as QuickSet III, plus:

• Automatic self-clean • All touchpad control • Large digital temperature display • Variable broil

QUICKSET V

Same as QuickSet IV, plus:

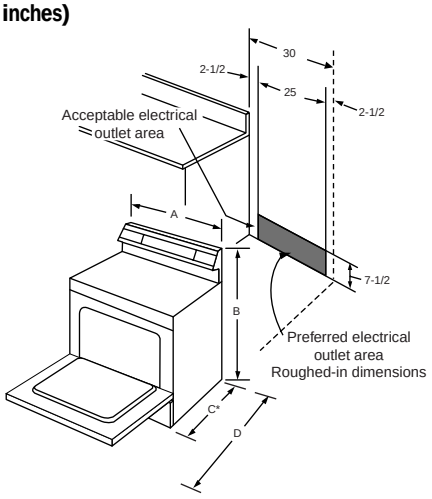
• Convection bake/roast • Temperature probe • Extra-large graphics and extra-large touchpads • Digital glass capacitance touch control (0-9) entry • Oven function icons

30" FREE-STANDING QUICKCLEAN™ SELF-CLEAN ELECTRIC RANGES

	GE Profile™	GE					
	JBP48WB JBP48AB JBP48BB	**JBP35BB**	**JBP30WB JBP30AB JBP30BB**	**JBP26WB JBP26AB JBP26BB**	**JBP24BB**	**JBP21WB JBP21BB**	**JBP19BB**
Features							
Oven cleaning	Self-Clean	Self-Clean	Self-Clean	Self-Clean	Self-Clean	Self-Clean	Self-Clean
Oven capacity (cu. ft.)	5.0	5.0	5.0	5.0	5.0	3.7	3.7
Oven shelves	2	2	2	2	2	2	1
Upswept porcelain-enameled cooktop	●	●	●	●	●	●	●
Clean-Well™ Cooktop System	●	●	●	●	●	●	●
Lift-up cooktop w/dual support rods	●	●	●	●	●	●	
8" heating elements	2 (6 turns)	2 (6 turns)	2 (6 turns)	2 (5 turns)	2 (5 turns)	2 (5 turns)	1 (5 turns)
6" heating elements	2 (5 turns)	2 (5 turns)	2 (5 turns)	2 (4 turns)	2 (4 turns)	2 (4 turns)	3 (4 turns)
Warming option	●						
Infinite heat controls	●	●	●	●	●	●	●
Plug-in Calrod® heating elements	Deluxe	Deluxe	Deluxe	●	●	●	●
Removable 1-piece drip bowls	Grey Black Black	Black	Grey Black Black	Chrome	Chrome	Chrome	Chrome
TrueTemp™ System	●	●	●	●			
SmartLogic™ controls	●	●	●	●			
Six-pass power bake element	●	●	●	●			
Convenience controls	●	●	●	●	●	●	●
QuickSet oven controls	QuickSet IV	QuickSet III	QuickSet III	QuickSet III	QuickSet II	QuickSet II	QuickSet I
Digital temperature display	●	●	●	●	●	●	
Electronic oven controls	●						
Auto oven shut-off	w/override	w/override	w/override	w/override	w/override	w/override	
Control lock capability	●						
Start pad	●						
Delay clean option	●	●	●	●			
Auto self-clean	●	●	●	●	●	●	●
Self-clean cool down display	●	●	●	●	●	●	
Audible preheat signal	●	●	●	●	●	●	
Clock and minute timer	●	●	●	●	●	●	
Dual element bake	●	●	●	●	●	●	●
Heating element "ON" indicator light	●	●	●	●	●	●	●
Interior oven light	Auto/Switch	Switch	Switch	Switch	Switch	Switch	
Preheated oven light	in display	●	●	●	●	●	●
Removable full-width storage drawer	White Almond Black	CM*	White Almond CM*	White Almond CM*	CM*	White CM*	White
Broiler pan with grid	●	●	●	●	●	●	●
Appearance							
Color appearance*	WW AA BB	WH/AD	WW AA WH/AD	WW AA WH/AD	WH/AD	WW WH/AD	WH
Frameless oven door*	WG AG BG	BG	WG AG BG	WG AG BG	BG	WG BG	BG
Oven door with window	Big View	Big View	●	●	●		●
Lift-off oven door	●	●	●	●	●	●	●
Designer-style handle	Sure Grip	●	●	●	●	●	●
Easy Level System	●	●	●	●	●	●	●
Textured steel side panels	●	●	●	●	●	●	●
Weights & Dimensions							
Overall oven interior dimensions (WxHxD in inches)	← 24-1/4 x 19 x 19 →					← 23 x 16 x 17-3/4 →	
Approx. shipping weight (lbs.)	176	173	170	172	170	144	141
Power/Ratings							
KW rating @ 240V	11.7	11.7	11.7	11.7	11.7	10.8	9.7
208V	8.8	8.8	8.8	8.8	8.8	8.1	7.3

*WW = White on white, AA = Almond on almond, BB = Black on black, WH = White, AD = Almond, CM = Color-Matched indicates color of oven door or storage drawer matches range cooktop (either white or almond),
WG = White Glass, AG = Almond Glass, BG = Black Glass.

Dimensions and Installation Information (in inches)



Cabinet Dimensions (in inches)

Model	A	B	C*	D
JBP48WB/AB/BB	29-7/8	44-7/16	25-3/8	47-5/8
JBP35BB	29-7/8	44-7/16	25-3/8	47-5/8
JBP30WB/AB/BB	29-7/8	44-7/16	25-3/8	47-5/8
JBP26WB/AB/BB	29-7/8	44-7/16	25-3/8	47-5/8
JBP24BB	29-7/8	44-7/16	25-3/8	47-5/8
JBP21WB/BB	29-7/8	45-1/8	25-7/16	46-1/8
JBP19BB	29-7/8	45-1/8	25-7/16	46-1/8

*Dimension from wall to front of closed oven door handle is 27-3/8" on model JBP48; 27-3/4" on models JBP35/30/26/24; 27-1/2" on models JBP21/19, JBS27 and JBS03V; and 27-1/8" on models JBS26/07/05/03GV.

Warranty Information

Full one-year warranty (parts and labor at no additional charge) applies to the entire range.

Note: 30" ranges conform to U.L. requirements for 0" spacing from adjacent walls below countertops. To reduce possible scorching of walls, engineering recommends a minimum of 1-1/2" spacing to allow for possible extended, high heat, no-load heating element operation.

Receptacle Locations:
Locally approved flexible service cord or conduit must be used because terminals are not accessible after range installation. See shaded area in drawing for location of electrical outlet box. Recommended outlet locations allow range to be installed directly against wall.

Installation Information: Before installing, consult installation instructions packed with product for current dimensional data.

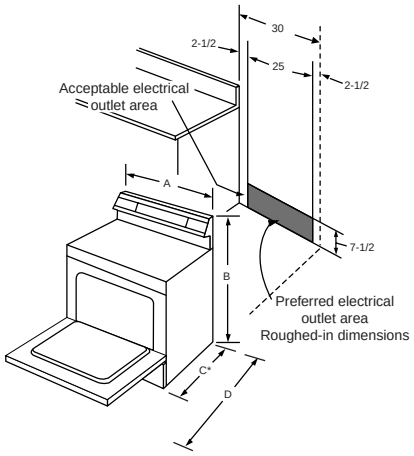
All GE ranges are equipped with an Anti-Tip device. The installation of this device is an important, required step in the installation of the range.

30" FREE-STANDING QUICKCLEAN™ STANDARD CLEAN ELECTRIC RANGES

	GE						
	JBS27WY JBS27AY JBS27BY	**JBS26W**	**JBS23BB**	**JBS07V**	**JBS05Y**	**JBS03GV JBS03V**	**JBS02BB**
Features							
Oven cleaning	Standard	Standard	Standard	Standard	Standard	Standard	Standard
Oven capacity (cu. ft.)	3.7	3.7	3.7	3.5	3.7	3.7	3.7
Oven shelves	2	2	2	2	2	2	1
Upswept porcelain-enameled cooktop	●	●	●	●	●	●	●
Clean-Well™ Cooktop System	●	●	●	●	●	●	●
Lift-up cooktop w/dual support rods	●						
8" heating elements	2 (6 turns)	1 (6 turns)	2 (6 turns)	1 (6 turns)	1 (6 turns)	1 (6 turns)	1 (6 turns)
6" heating elements	2 (5 turns)	3 (5 turns)	2 (5 turns)	3 (5 turns)	3 (5 turns)	3 (5 turns)	3 (5 turns)
Infinite heat controls	●	●	●	●	●	●	●
Plug-in Calrod® heating elements	●	●	●		●	●	●
Removable 1-piece drip bowls	Chrome	Chrome	Chrome	Chrome	Chrome	Chrome	Chrome
Clock and minute timer	●	●	●				
Dual element bake	●	●	●	●	●	●	●
Heating element "ON" indicator light	●	●	●	●	●	●	●
Interior oven light	Switch	Switch	Switch	Switch	Auto/Switch		
Removable full-width storage drawer	White Almond CM*	CM*	CM*	White	CM*	CM*	CM*
Broiler pan with grid	●	●	●	●	●	●	●
Appearance							
Color appearance*	WW AA WH/AD	WH/AD	WH/AD	WW	WH/AD	WH/AD	WH
Frameless oven door*	WG AG BG	CM	BG	White	CM	BG CM	BG
Oven door with window	●	●	●	●	●		
Lift-off oven door	●	●	●	●	●	●	●
Designer-style handle	●	Visor	Visor	Visor	Visor	● Visor	Visor
Easy Level System	●	●	●		●	●	●
Textured steel side panels	●	●	●	●	●	●	●
Weights & Dimensions							
Overall oven interior dimensions (WxHxD in inches)	← 23 x 16 x 17-7/8 →		23 x 16 x 17-3/4	23 x 16 x 17-7/8	22-3/4 x 15-3/4 x 17	23 x 16 x 17-7/8	23 x 16 x 17-3/4
Approx. shipping weight (lbs.)	141	144	146	141	153	141 139	141
Power/Ratings							
KW rating @ 240V	10.9	9.8	10.4	9.8	9.3	9.8	9.8
208V	8.4	7.4	8.4	7.4	6.9	7.4	7.6

*WW = White on white, AA = Almond on almond, BB = Black on black, WH = White, AD = Almond, CM = Color-Matched indicates color of oven door or storage drawer matches range cooktop (either white or almond),
WG = White Glass, AG = Almond Glass, BG = Black Glass.

Dimensions and Installation Information (in inches)



Cabinet Dimensions (in inches)

Model	A	B	C*	D
JBS27WY/AY/BY	29-7/8	45-1/8	25-7/16	46-1/8
JBS26W	29-7/8	45-1/8	25-5/16	46-3/8
JBS23BB				
JBS07V	29-7/8	45-1/8	25-5/16	46-3/8
JBS05Y	29-7/8	44-5/8	25-5/16	45-1/2
JBS03GV	29-7/8	45-1/8	25-5/16	46-1/8
JBS03V	29-7/8	45-1/8	25-5/16	46-3/8
JBS02BB				

*Dimension from wall to front of closed oven door handle is 27-3/8" on model JBP48; 27-3/4" on models JBP35/30/26/24; 27-1/2" on models JBP21/19, JBS27 and JBS03V; and 27-1/8" on models JBS26/07/05/03GV.

All GE ranges are equipped with an Anti-Tip device. The installation of this device is an important, required step in the installation of the range.

40" ELECTRIC RANGES

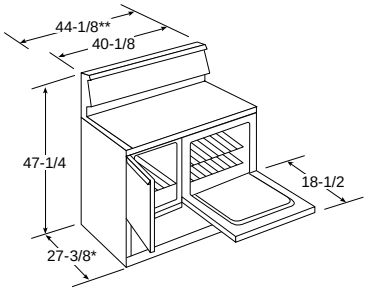
	GE	
	JCP67Y	**JCS57Y**
Features		
Oven cleaning	Master Oven—Self-Clean Companion Oven—Standard	Standard
Oven shelves	Master Oven—2 Companion Oven—1	Master Oven—2
8" heating elements	2	2
6" heating elements	2	2
Removable drip bowls	One-Piece Chrome	One-Piece Chrome
Clock and minute timer	Electronic	Electronic
Automatic oven timer	Master	
Heating element "ON" indicator light	●	●
Interior oven light	●	●
Full-width fluorescent cooktop night light	●	●
Oven cycling light	2	●
Storage drawer	●	●
Broiler pan with grid	Master Oven—1 Companion Oven—1	Master Oven—1
Appearance		
Color appearance*	WW	WW
Oven door with window	Master Oven	●
Lift-off oven door	Master	●
Weights & Dimensions		
Overall oven interior dimensions (WxHxD in inches)	Master Oven— 22-5/8 x 15-7/8 x 18-1/8 Companion Oven— 9-9/16 x 16 x 19-1/2	22-5/8 x 15-7/8 x 18-1/8
Approx. shipping weight (lbs.)	224	197
Power/Ratings		
KW rating @ 240V	14.2	12.6
208V	10.7	9.5

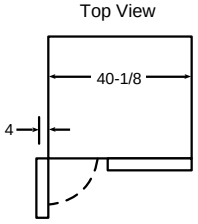
*WW = White on white.

Warranty Information

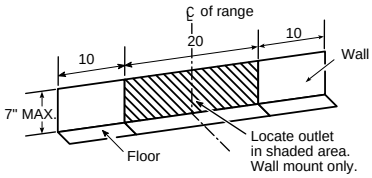
Full one-year warranty (parts and labor at no additional charge) applies to the entire range. See written warranty for complete details.

40" Range Dimensions and Installation Information (in inches)





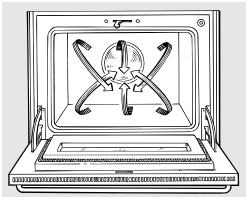
*Dimension from wall to front of closed oven door handle.
**Includes required 4" door swing allowance for side-hinged oven or storage compartment door.



Receptacle Locations: For all 40" Free-Standing Ranges locally approved flexible service cord or conduit must be used because terminals are not accessible after range installation. See shaded area in drawing for location of electrical outlet box. Recommended outlet locations allow range to be installed directly against rear wall.

Using the convection oven.

The convection oven 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.



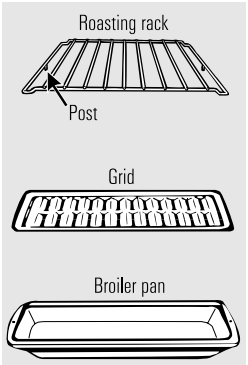
In a convection oven, a fan circulates hot air over, under and around the food. This circulating hot air is evenly distributed throughout the oven cavity. As a result, foods are evenly cooked and browned—often in less time with convection heat.

To help you understand the difference between convection bake and roast and traditional bake and roast, here are some general guidelines.

Convection Bake

- *Ideal for evenly browned baked foods cooked on all 3 shelves.*
- *Good for large quantities of baked foods.*
- *Good results with cookies, biscuits, muffins, brownies, cupcakes, cream puffs, sweet rolls, angel food cake and bread.*

Heat comes from the heating element in the rear of the oven. The convection fan circulates the heated air evenly, over and around the food. Preheating is not necessary with foods having a bake time of over 15 minutes.



Convection Roast

- *Good for large tender cuts of meat, uncovered.*

Heat comes from the top heating element. The convection fan circulates the heated air evenly over and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie. Using the roasting rack provided, heated air will be circulated over, under and around the food being roasted. The heated air seals in juices quickly for a moist and tender product while, at the same time, creating a rich golden brown exterior.

Roasts or poultry should be cooked on the lowest shelf position (A) on a shelf.

When you are convection roasting it is important that you use the broiler pan and grid and the special roasting rack for best convection roasting results. The pan is used to catch grease spills and the grid is used to prevent grease spatters. Place the meat on the special roasting rack. The rack holds the meat. The rack allows the heated air to circulate under the meat and increase browning on the underside of the meat or poultry.

- Place the shelf in the lowest shelf position (A).
- Place the grid on the broiler pan and put the roasting rack over them making sure the posts on the roasting rack fit into the holes in the broiler pan.

Adapting Recipes…

You can use your favorite recipes in the convection oven. Recipe conversion is as easy as 1, 2, 3.

1. When baking, reduce baking temperature by 25˚ F.
2. No need to preheat when cooking longer than 15 minutes.

- *For more information on adapting recipes, see the Convection Cookbook.*
- *Use pan size recommended.*
- *Some package instructions for frozen casseroles or main dishes have been developed using commercial convection ovens. For best results in this oven, preheat the oven and use the temperature on the package.*

Cookware for Convection Cooking

Before using your convection oven, check to see if your cookware leaves room for air circulation in the oven. If you are baking with several pans, leave space between them. Also, be sure the pans do not touch each other or the walls of the oven.

Paper and Plastic

Heat-resistant paper and plastic containers that are recommended for use in regular ovens can be used in convection ovens. Plastic cookware that is heat-resistant to temperatures of 400˚ F. can also be used.

Metal and Glass

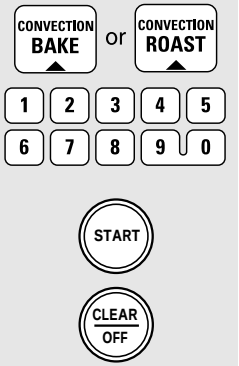
Any type of cookware will work in your convection oven. However, metal pans heat the fastest and are recommended for convection baking.

- *Darkened or matte-finished pans will bake faster than shiny pans.*
- *Glass or ceramic pans cook more slowly.*

When baking cookies, you will get the best results if you use a flat cookie sheet instead of a pan with low sides.

For recipes like oven-baked chicken, use a pan with low sides. Hot air cannot circulate well around food in a pan with high sides.

Using the convection oven.



How to Set the Oven for Convection Baking or Roasting

1. Press the ***CONVECTION BAKE*** or ***CONVECTION ROAST*** pad.
2. Press the number pads to set the desired oven temperature.
3. Press the ***START*** pad.

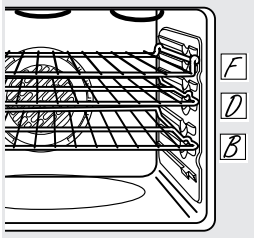
To change the oven temperature, press the ***CONVECTION BAKE*** or ***CONVECTION ROAST*** pad and then the number pads to set the new temperature.

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. Press 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.*



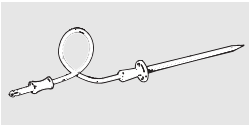
When convection baking with only 1 shelf, follow the shelf positions recommended in the Using the oven section.

Multi-Shelf Baking

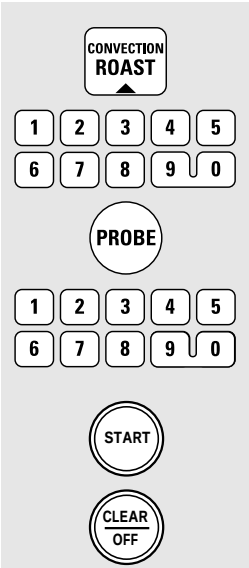
Because heated air is circulated evenly through out the oven, foods can be baked with excellent results using multiple shelves.

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

When baking on 3 shelves, place one shelf in the bottom (B), one on the 4th (D) position and the offset shelf in the 6th (F) position.



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



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

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

Do not lock the oven door with the latch during convection roasting. The latch is used for self-cleaning only.

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

1. Place the shelf in the lowest position (A). Insert the probe into the meat.
2. Plug the probe into the outlet on the oven wall. 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 internal probe temperature.
5. Touch the ***PROBE*** pad.
6. Touch the number pads to set the desired internal food temperature.
7. Touch the ***START*** pad.

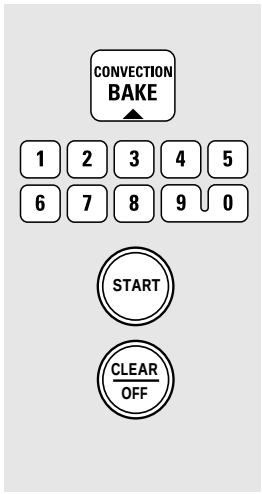
When the oven starts to heat, the word ***LO*** will show in the display. After the internal temperature of the food reaches 100˚ F., the changing internal temperature will show in the display.

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, press the ***CLEAR/OFF*** pad. Use hot pads to remove the probe from the food. Do not use tongs to pull on it—they might damage it.

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

NOTE:

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



Using Convection Conversion

By using the Convection Conversion feature you can automatically convert the oven temperature from regular baking to Convection Bake temperatures.

To convert the oven temperature for convection baking, follow the steps below.

1. Press and hold the ***CONVECTION BAKE*** pad for 4 to 5 seconds.
2. Using the number pads enter the temperature recommended in the recipe.
3. Press the ***START*** pad.
   The display shows the converted (reduced) temperature. For example, if you entered a recipe temperature of 350˚ F., the display will show 325˚ F. when it is converted.
4. Press the ***CLEAR/OFF*** pad when baking is finished.

NOTE: *Conversion must be set each time you want to use it. It is not held in memory.*

Convection roasting guide.

Convection Roasting Guide

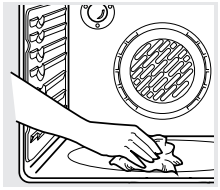
Meats			Minutes/Lb.	Oven Temp.	Internal Temp.
Beef	Rib (3 to 5 lbs.)	Rare†	20–24	325˚F.	140˚F.
		Medium	24–28	325˚F.	160˚F.
		Well	28–32	325˚F.	170˚F.
	Boneless Rib, Top Sirloin	Rare†	20–24	325˚F.	140˚F.
		Medium	24–28	325˚F.	160˚F.
		Well	28–32	325˚F.	170˚F.
	Beef Tenderloin	Rare†	10–14	325˚F.	140˚F.
		Medium	14–18	325˚F.	160˚F.
	Pot Roast (2½ to 3 lbs.) chuck, rump		35–45	300˚F.	170˚F.
Pork	Bone-in (3 to 5 lbs.)		23–27	325˚F.	170˚F.
	Boneless (3 to 5 lbs.)		23–27	325˚F.	170˚F.
	Pork Chops (1/2 to 1″ thick)	2 chops	30–35 total	325˚F.	170˚F.
		4 chops	35–40 total	325˚F.	170˚F.
		6 chops	40–45 total	325˚F.	170˚F.
Ham	Canned (3 lbs. fully cooked)		14–18	325˚F.	140˚F.
	Butt (5 lbs. fully cooked)		14–18	325˚F.	140˚F.
	Shank (5 lbs. fully cooked)		14–18	325˚F.	140˚F.
Lamb	Bone-in (3 to 5 lbs.)	Medium	17–20	325˚F.	160˚F.
		Well	20–24	325˚F.	170˚F.
	Boneless (3 to 5 lbs.)	Medium	17–20	325˚F.	160˚F.
		Well	20–24	325˚F.	170˚F.
Seafood	Fish, whole (3 to 5 lbs.)		30–40 total	400˚F.	
	Lobster Tails (6 to 8 oz. each)		20–25 total	350˚F.	
Poultry	Whole Chicken (2½ to 3½ lbs.)		24–26	350˚F.	180˚–185˚F.
	Cornish Hens Unstuffed (1 to 1½ lbs.)		50–55 total	350˚F.	180˚–185˚F.
	Cornish Hens Stuffed (1 to 1½ lbs.)		55–60 total	350˚F.	180˚–185˚F.
	Duckling (4 to 5 lbs.)		24–26	325˚F.	180˚–185˚F.
	Turkey, whole*				
	Unstuffed (10 to 16 lbs.)		8–11	325˚F.	180˚–185˚F.
	Unstuffed (18 to 24 lbs.)		7–10	325˚F.	180˚–185˚F.
	Turkey Breast (4 to 6 lbs.)		16–19	325˚F.	170˚F.

***** Stuffed birds generally require 30-45 minutes additional roasting time. Shield legs and breast with foil to prevent over-browning and drying of skin.

† The U.S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to 140˚ F. means some food poisoning organisms may survive." (Source: Safe Food Book. Your Kitchen Guide. USDA Rev. June 1985.)

Using the self-cleaning oven.

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



Wipe up heavy soil on the oven bottom.

Before a Clean Cycle

We recommend venting your kitchen with an open window or using a ventilation fan or hood during the first self-clean cycle.

Remove the shelves, broiler pan, broiler grid, probe, all cookware and any aluminum foil from the oven.

The oven shelves and convection roasting rack can be self-cleaned, but they will darken, lose their luster and become hard to slide.

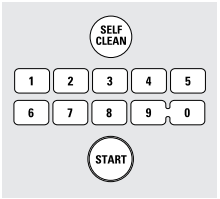
Soil on the front frame of the range and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soap-filled steel-wool pads or cleansers such a Soft Scrub®. Rinse well with clean water and dry.

Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.

Wipe up any heavy spillovers on the oven bottom.

Make sure the oven light bulb cover is in place and the oven light is off.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well ventilated room.



How to Set the Oven for Cleaning

1. Touch the ***SELF CLEAN*** pad.
2. Using the number pads, enter the desired clean time, if a time other than 4 hours, 30 minutes is needed.

Clean cycle time is normally 4 hours, 30 minutes. 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 door locks automatically. The display will show the clean time remaining. It will not be possible to open the oven door until the temperature drops below the lock temperature and the ***LOCKED DOOR*** light goes off.

When the ***LOCKED DOOR*** light is off, open the door.

The oven shuts off automatically when the clean cycle is complete.

- The words ***LOCK DOOR*** will flash and the oven control will signal if you set the clean cycle and forget to close the oven door.
- To stop a clean cycle, touch the ***CLEAR/OFF*** pad. When the ***LOCKED DOOR*** light goes off indicating the oven has cooled below the locking temperature, open the door.

Cleaning the glass cooktop.

Clean the glass surface with cleaning cream before you use the cooktop for the first time. Also, clean the glass surface after each use. This helps protect the top and makes clean-up easier.

To clean the cooktop seal around the edge of the glass, *let a wet cloth rest on it for a few minutes, then wipe clean. Use a mild detergent if needed.*

Do not use a knife or any sharp object on the seal because it will cut or damage it.

Normal Cleaning

Use only a recommended cleaning cream, such as Cerama Brite or another cooktop cleaning cream, on the glass cooktop.

To maintain and protect the surface of your new glass cooktop follow these steps.

1. Before you use the cooktop for the first time, clean it with cleaning cream. This helps protect the top and makes clean-up easier.
2. Clean the surface with the cleaning cream after each use.
3. Rub a few drops (less is better) of the cleaning cream onto soiled area using a damp paper towel. Buff with a dry paper towel until all soil and cream are removed.

For Heavy, Burned-On Soil…

1. Allow the cooktop to cool.
2. Apply a few drops of the cleaning cream to the (cool) soiled area.
3. Using a damp paper towel, rub the cream into the burned-on area. As with any burned-on spill, this may require some effort.
4. Carefully scrape soil with razor scraper. Hold scraper at a 30˚ angle against the glass cooktop.

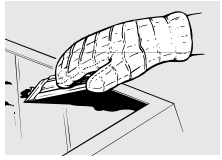
Be sure to use a new sharp razor scraper. Do not use a dull or nicked blade.

5. If any soil remains, repeat the steps listed above. For additional protection, after all soil has been removed, polish the entire surface with the cleaning cream.
6. Buff with a dry paper towel.

To order more cream and/or scrapers for cleaning your glass cooktop, please call our toll-free number:

National Parts Center 800-626-2002

Cleaner . . . . . *.# WX10X300*
Scraper . . . . . *.# WX5X1614*
Cream & scraper kit . . . . . *.# WB64X5027*



Using a razor scraper will not damage the surface if the 30˚ angle is maintained.

Special Care

Be sure to use a new sharp razor scraper. Do not use a dull or nicked blade.

Sugary spillovers (such as jellies, fudge, candy syrups) or melted plastics can cause pitting of the surface of your cooktop (not covered by the warranty) unless the spill is removed while still hot. ***Special care should be taken when removing hot substances.***

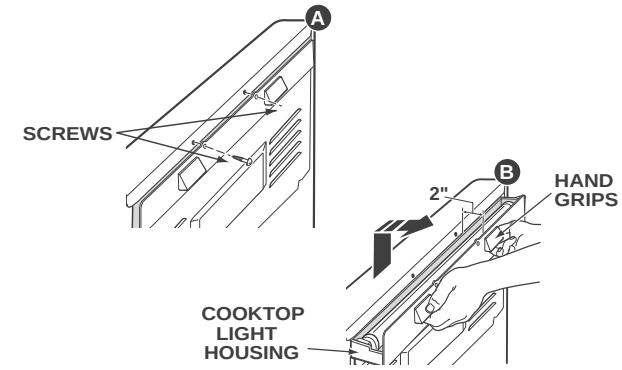
1. Turn off all surface units affected by the spillover. Remove hot pans.
2. Wearing an oven mitt, hold the razor scraper at a 30˚ angle to the cooktop. Scrape the hot spill to a cool area outside the surface unit.
3. With the spill in a cool area, use a dry paper towel to remove any excess. Any spillover remaining should be left until the surface of the cooktop has cooled. Do not continue to use the soiled surface unit until all of the spillover has been removed. Follow the steps under *Heavy Burned-On Soil* to continue the cleaning process.

NOTE: *If pots with a thin overlay of aluminum, copper or enamel are allowed to boil dry, the overlay may bond with the glass cooktop and leave a black discoloration. This should be removed immediately before heating again or the discoloration may be permanent.*

COOKTOP LIGHT REPLACEMENT

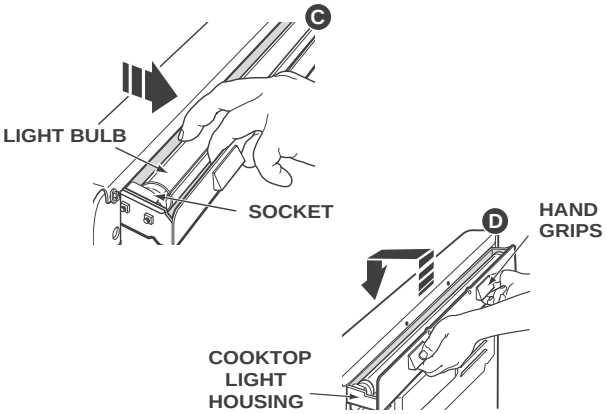
To Remove The Old Bulb:

1. Remove power to the unit.
2. Pull the range away from the wall.
3. Remove the two screws from the top edge on the back of the range (**A**).
4. Pull up on the hand grips on the back of the range (**B**) until the tabs at the bottom of the cooktop light housing separate from the back of the range.
5. Pull out the cooktop light housing as far as possible - approx. 2 inches (**C**).
6. Remove the light bulb by unplugging it from both sockets with one motion.



To Install The New Bulb:

1. Install the new light bulb by plugging it into both sockets with one motion.
2. Using the hand grips on the cooktop light housing (**D**), lift up and push the housing back into the rear wall of the range. Then lower the housing until the bottom tabs are inserted back into the range.
3. Reinstall the two screws along the top edge on the back of the range.

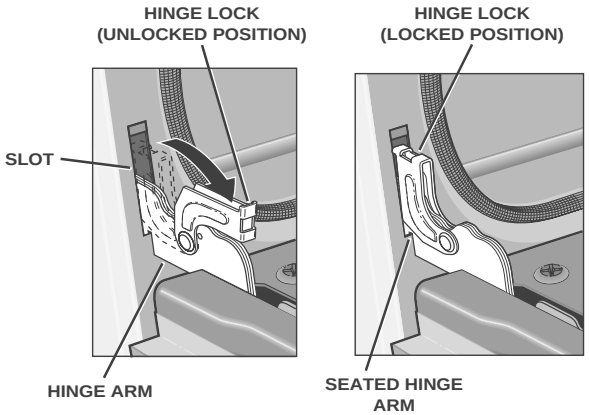


OVEN DOOR REMOVAL

The oven door is locked to the range cabinet with hinge locks, located on top of both door hinges.

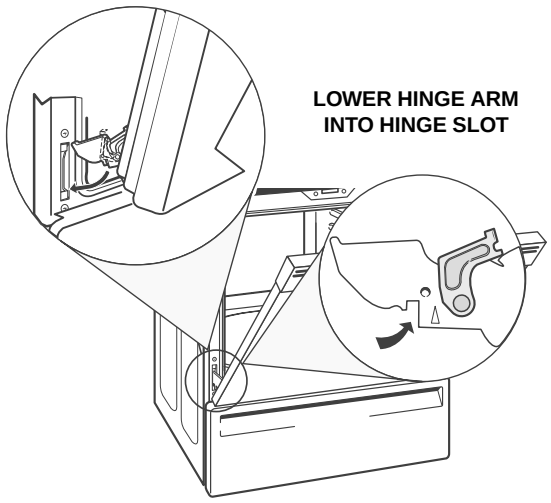
To Remove The Oven Door:

1. Fully open the oven door.
2. Push the hinge locks down toward the door frame, to the unlocked position.
3. Raise the door to the broil position.
4. Firmly grasp both sided of the door about center ways down the door and lift upwards to disengage the hinge arm from the hinge slot. At the same time, pull the door towards you while lifting it away from the range.



To Reinstall Oven Door:

1. Firmly grasp both sides of the door and insert the hinge arms into the door hinge slots, while holding the door angle in the broil position.
2. Lower the hinge arms downward, aligning the hinge arm indentation to the lower portion of the hinge slot.
3. Fully open the door.
4. Push the hinge locks up against the front frame of the oven cavity, to the locked position.



COOKTOP REMOVAL

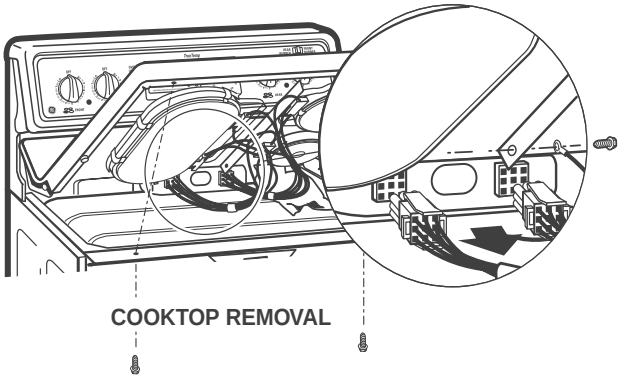
The ceramic glass cooktop is sealed into the porcelain cooktop frame and is not replaceable as a separate part. The cooktop comes as a complete assembly (porcelain frame and ceramic glass).

To remove the cooktop:

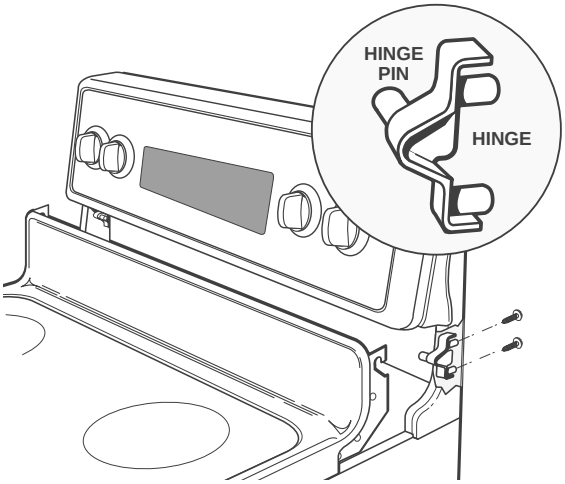
1. Remove power to the unit.
2. Remove the two screws which secure the cooktop to the front frame.
3. Lift the front of the cooktop upward (no more than 45°). **NOTE:** lifting the front of the cooktop too high, can break the glass.
4. Unplug the two electrical connector plugs and remove the ground wire from the cooktop (located at the rear of the cooktop).
5. While grasping both sides of the cooktop, lift the front of the cooktop upward approximately 30 to 40° (see illustration **A**, lower right).
6. While holding the front of the cooktop upward, lower the rear of the cooktop in order to disengage the cooktop hinges from the hinge pins (see illustration **B**, lower right).
7. Once the cooktop hinges are disengaged from the hinge pins, lift the rear of the cooktop upward and over the hinge pins while pulling the cooktop forward to remove (see illustration **C**, lower right).

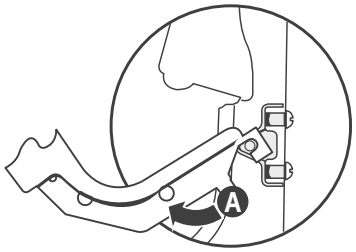
Once the cooktop is removed, the oven vent tube, and latch motor assembly are accessible.

Important note: prior to reinstalling the cooktop, study the hinge mechanism for a few moments, noting the location of the hinge pins and the design of the hinges. Doing so will allow for a much easier reinstallation.

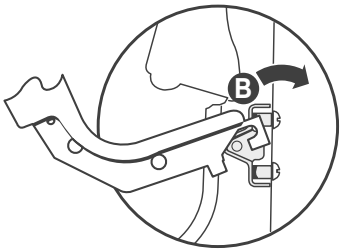


COOKTOP REMOVAL

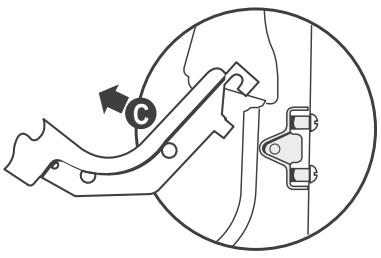




LIFT UPWARDS ON FRONT OF COOKTOP TO A 45° ANGLE



LOWER THE REAR OF THE COOKTOP TO DISENGAGE THE HINGES FROM THE HINGE PINS

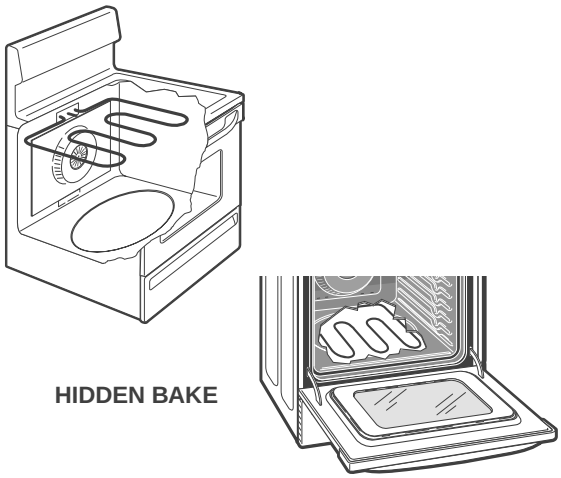


LIFT THE COOKTOP UPWARDS AND OVER THE HINGE PINS

HIDDEN BAKE ELEMENT

The bake element is located underneath the oven liner (hidden bake), where it is protected from spillage and oven cleaning agents which can shorten the life of the element.

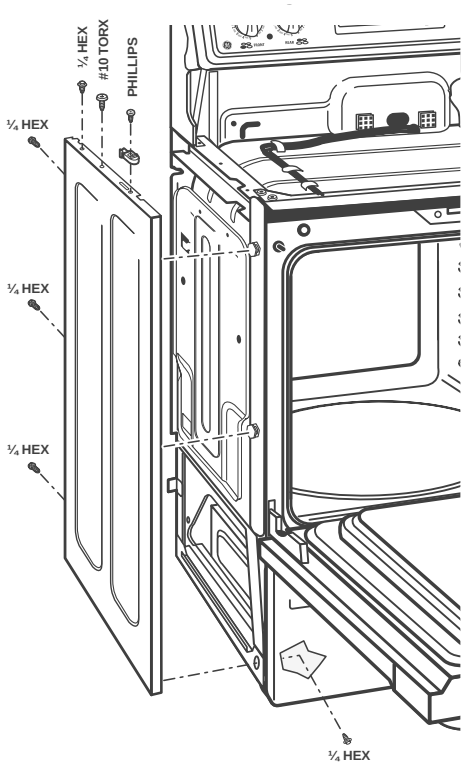
The bake element is accessible from the left side (facing the unit) of the range. To access the bake element, carefully remove the range from its installation taking care to protect the customer's floor.



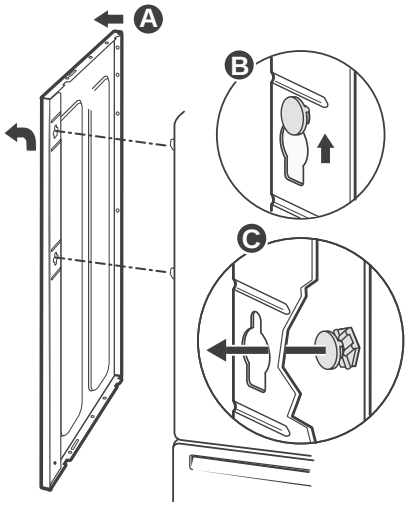
HIDDEN BAKE

Bake Element Removal:

1. Remove power to the unit.
2. Remove the cooktop following the instructions outlined on page 14.
3. Remove the seven screws shown in the illustration to the right.
4. At the front corner of the panel, near the leveling leg, is a **hidden screw**. Access to this screw is obtained by removing the storage drawer. From inside the storage drawer area, located just above the left front leveling leg (as you face the unit), are two 1 inch holes. If you shine a light into the top hole you will be able to see the ¼ inch hex screw that will need to be removed, in order to remove the side panel.



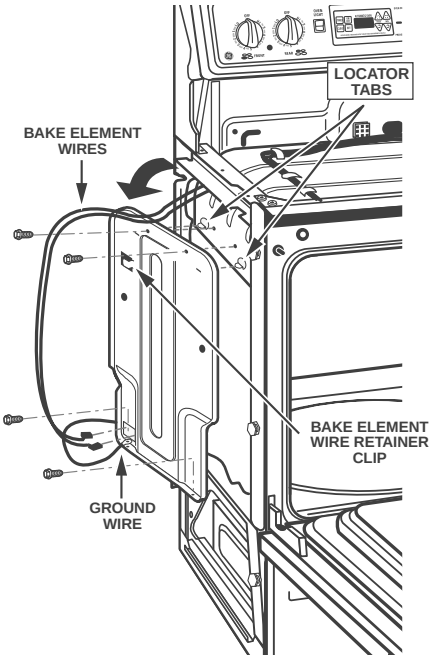
5. Facing side of the panel, grasp the front and rear portion of the panel. Pull the rear of the panel towards you (**A**) approximately 2-3 inches, while lifting upwards on the front of the panel (**B**) approximately 1 inch. Notice in the illustration to the right that the panel is held to the range frame with 2 nylon grommets (top and center of panel), which fit into holes in the side panel. By lifting upwards on the front panel (**B**), while at the same time pulling the panel towards you (**C**), you are able to disengage the panel from the rubber grommets.



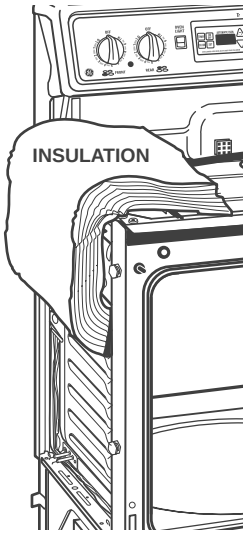
Bake Element Removal (cont.)

6. Disconnect the electrical terminals from the bake element and remove the bake element wires from the retaining clip on the metal cover plate (remember to reinstall the wires back into the retainer clip during reinstallation to prevent pinched wires). Remove the four ¼ inch hex screws which secure the metal insulation cover plate to the frame. Remove the metal plate.

Note: that one of the screws holding the metal plate to the frame, also secures a ground wire to the cabinet. Also notice that the frame has two locator tabs which align the plate to the frame during reinstallation.

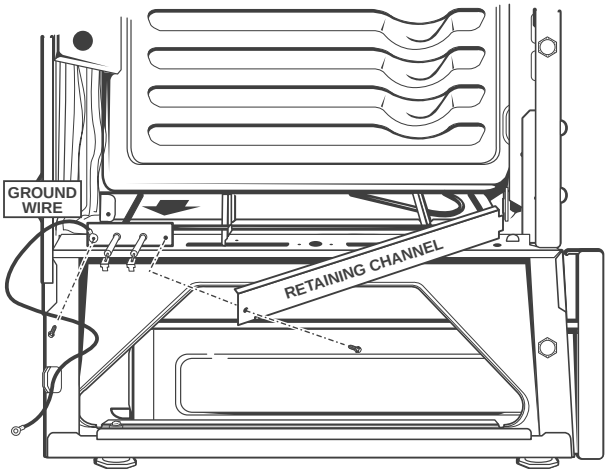


7. Using rubber gloves to protect your hands, carefully grasp the insulation which covers the side of the range and roll it upwards to the top of the range. Tuck the end of it under the brace which runs from the front of the oven to the back of the oven. This will hold the insulation in place while you service the bake element.



8. Remove the two screws which mount and secure the bake element to the frame. **Note:** remember the screw on the left is the one which secures the ground wire. Don't forget to reattach this wire when reinstalling the bake element (this is the other end of the ground wire referred to in step 5).

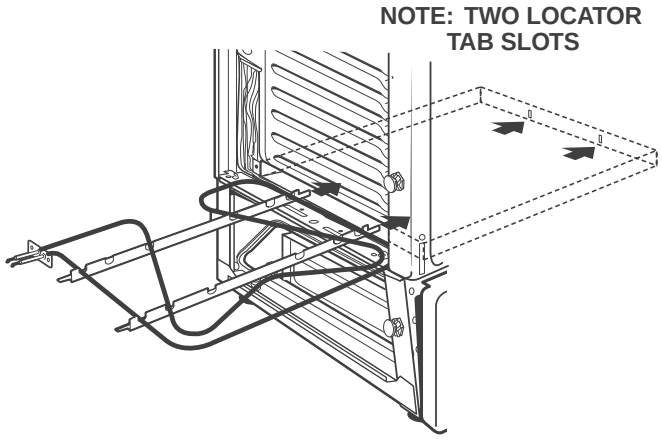
9. Grasp the retaining channel on the left side and swing it outwards and to the left. Notice that the channel is hinged on the right side (fits into a slot in the frame). You are now able to see into the area which houses the bake element.

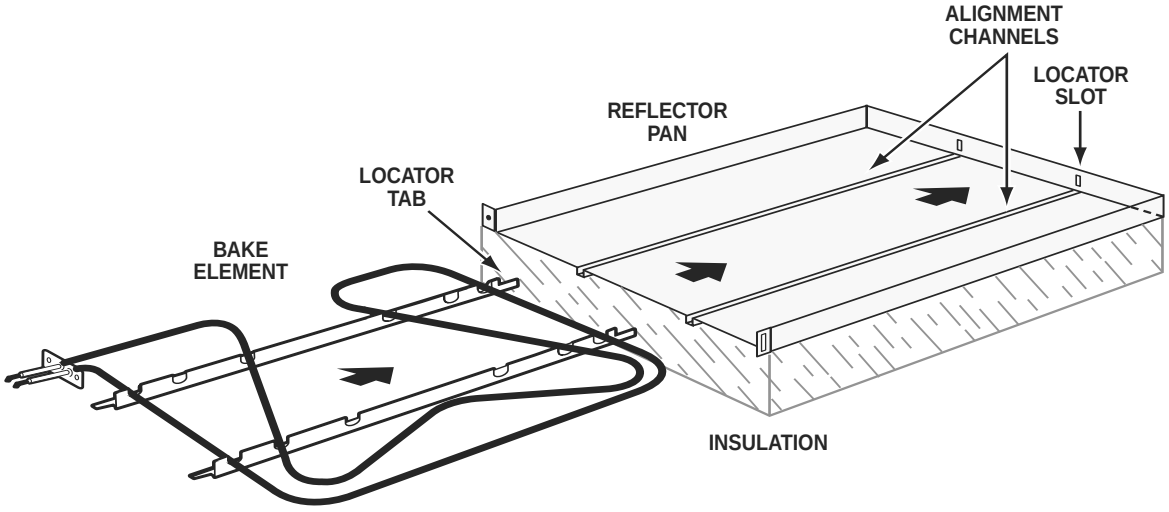


Bake Element Removal (cont.)

10. Grasp the bake element on both sides and gently pull it towards you as you remove it from its housing. **IMPORTANT**: notice that the opposite end of the bake element has two alignment tabs which must fit into slots on the other side of the housing. When reinstalling the element, be sure that the tabs are engaged into the locator slots on the opposite end. If you fail to do this, the bake element will not fit flush against the frame and will protrude enough that you will not be able to re-mount it to the frame.

Tip: The bottom area of the bake element housing bows slightly upward in the center - this is due to insulation underneath it which forces it slightly upward. Using a long bladed screw driver, gently push downward on the bake element housing while pushing the element forward. This is also helpful in forcing the backside of the element downward enough so that it can align with the locator slots on the opposite side.





DOOR SWITCH REMOVAL

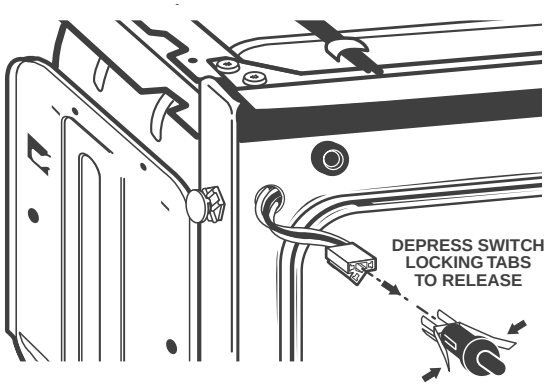
The door switch can be accessed through two methods. If you have small hands you can access the switch from the top of the range. If you have large hands, you will need to remove the left side of the range to access the switch.

If You Have Small Hands:

1. Remove the cooktop.
2. Remove the bracket across the top/front of the range. This bracket is held in place with 6 torx screws. Once the bracket is removed, you can access the switch.
3. To remove the switch, depress inward on the locking tabs while pulling outward on the switch body.

If you Have Large Hands:

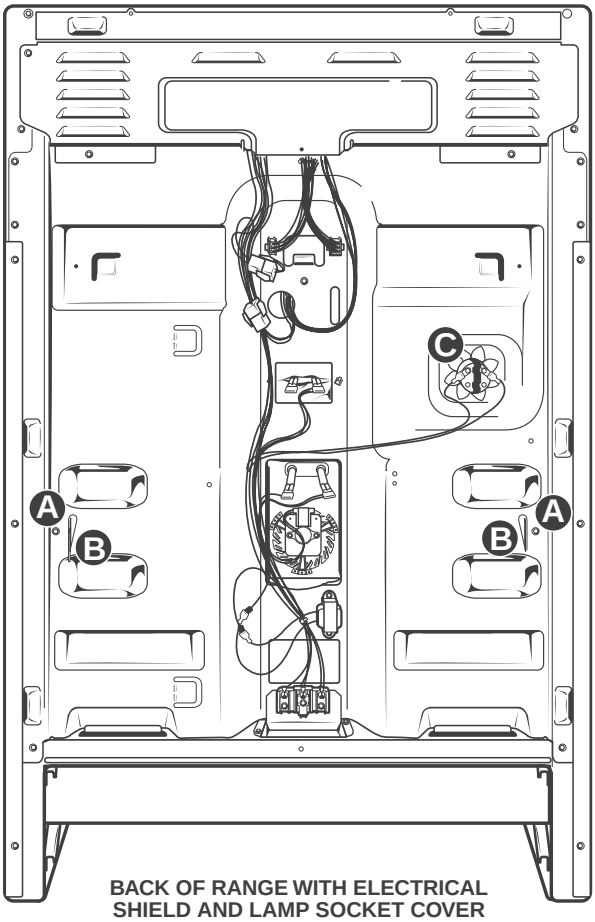
1. Remove the cooktop.
2. Remove the left side panel of the range.
3. To remove the switch, depress inward on the locking tabs while pulling outward on the switch body.



OVEN LINER REMOVAL

Should it ever become necessary to replace the oven liner (customer damage), you can do so, following the steps listed below:

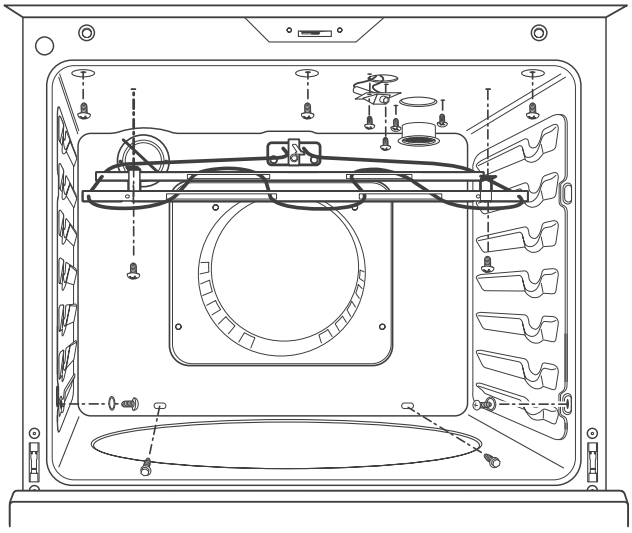
1. Remove the cooktop.
2. Remove **both** side panels and metal covers (metal insulation covers).
3. Remove the bake element.
4. Remove two ¼ inch screws in the back of the cabinet (**A**) which secure the liner to the rear wall of the range.
5. From the back of the range disengage the two metal hooks of the liner, which engage into the back wall of the range (**B**). Do this by pushing upward on the hooks with a metal object (screwdriver blade) while pushing forward at the same time
6. From the back of the range, disengage the oven lamp clip which secures the lamp to the rear wall of range (**C**).
7. From the back of the range, remove the following.
   - **a.** Convection fan wiring (**caution:** terminal connections are tight & fragile).
   - **b.** Oven lamp wiring
   - **c.** Sensor wiring (disconnect plug)
   - **d.** Broil element wiring
   - **e.** Convection element wiring

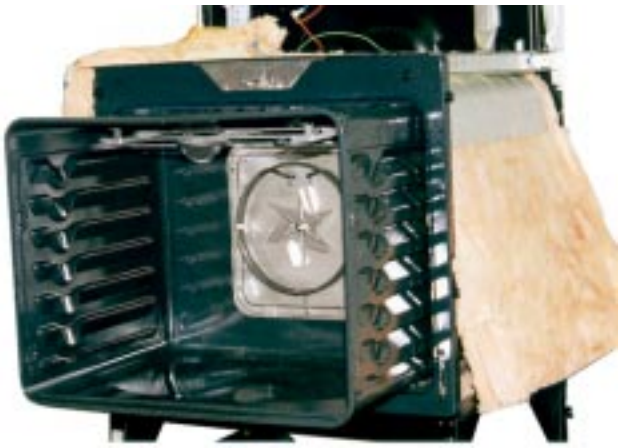


BACK OF RANGE WITH ELECTRICAL SHIELD AND LAMP SOCKET COVER REMOVED

Oven Liner Removal (cont).

8. Remove 7 screws from inside the oven cavity (see illustration to right), which secure the oven liner to the frame/cabinet (1 on each front side of the liner, 2 on lower back wall of liner and 3 across the top front of the liner).
9. From inside the oven cavity, remove the smoke eliminator chimney (2 screws).
10. Remove the oven vent chimney - if this is not removed the oven liner can catch on it during reinstallation.
11. Remove the meat probe recepticle from inside the oven cavity top (2 screws).
12. Remove the two front screws which secure the front edge of the broil element bracket to the top of the oven liner (do not remove the screws which mount the broil element to the back wall).
13. Gently pull the liner forward, making sure to keep the liner evenly spaced on each side as you pull it forward. **Note:** you will be removing the oven liner with the broil element, convection fan assembly, and oven lamp assembly still mounted to the liner.





OVEN LINER REINSTALLATION

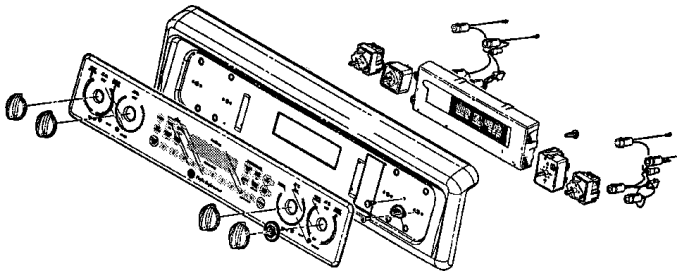
1. After transfering the convenction fan assembly, lamp assembly, sensor, and broil element to the new liner; slide the new liner back into the cabinet frame.
2. Install the two screws from the back of the range which secure the oven liner to the oven frame, taking care to ensure that the 2 liner hooks catch into the slots in the back wall of the oven.
3. Install the two screws which mount the oven liner to the bake element housing pan (2 screw holes located inside oven liner, lower back wall). You will need to move/ adjust the bake element housing pan in order to line up the holes in the liner with those in the pan.
4. Reinstall the oven vent and smoke eliminator chimney, taking care to properly mate the chimney to the oven vent located directly above it (secured with 2 screws).
5. Reinstall the meat probe receptical, and all remaining interior oven liner hardware.
6. Reinstall the bake element and cooktop, taking care to reconnect all ground straps and ensure that all wiring is relocated back into its original holding restraints.

CONTROL PANEL

The electronic touch controls, located on the front of the control console, are capacitance touch design. The crystal keypanel assembly has the capacitance touch circuit board bonded to its surface on the rear side.

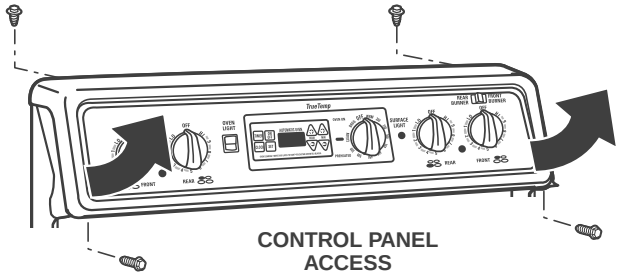
Keypanel Removal

1. Remove power to the unit.
2. Remove all four control knobs.
3. Remove the four nylon retainer nuts which secure the crystal keypanel assembly to the control console. **Important note:** when reinstalling the nylon retainer nuts, tighten only hand tight. Be sure that each nylon retainer nut is flush with the glass keypanel (the shoulder of the nylon retainer nut is seated into the glass keypanel). Over tightening can damage crystal keypanel assembly.
4. With all four nuts removed, the keypanel assembly can now be pulled away from the control console to gain access to the connector plug. This plug connects the keypanel to the ERC (**E**lectronic **R**ange **C**ontrol).



Control Panel Access

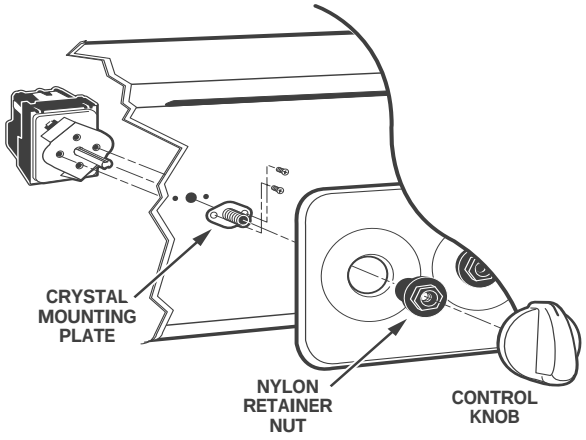
1. Remove power to the unit.
2. Lay a protective cloth on the cooktop surface.
3. To obtain access to the control panel components, remove the four screws which secure it to the range frame (see illustration to the right). Gently pull forward from the bottom the control panel while lifting upward.
4. Lay the control panel on the protected cooktop surface (components facing upward).



CONTROL PANEL ACCESS

Infinate Heat Switch Removal

1. Remove power to the unit.
2. Remove the crystal keypanel assembly following the steps listed above.
3. Remove the crystal mounting plate which secures the infinate heat switch to the control console (2 small phillips head screws).



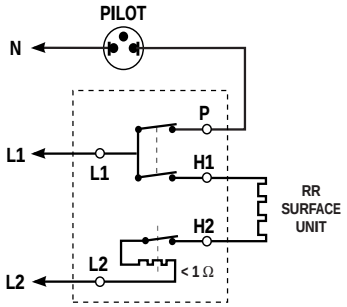
INFINITE HEAT CONTROLS

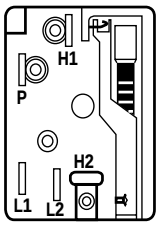
Infinite heat controls are used to regulate the wattage of the surface units. The infinite heat control is essentially a timing device, and its on-off time is not related to any temperature sensing element at the surface unit (such as the sensor head of an automatic surface unit).

The controls have two detent positions - OFF and HIGH. Between the these two positions is an **infinite** range of heat selections. At the high detent setting, the surface unit is energized continuously.

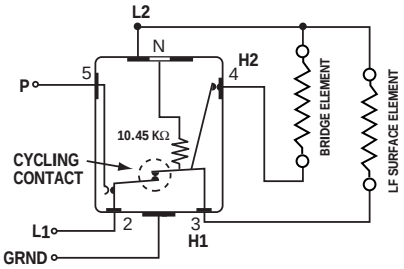
There are two basic types of infinite heat controls used on the new Spectra™ series of ranges. One is a Voltage Sensitive control and the other is a Current Sensitive control.

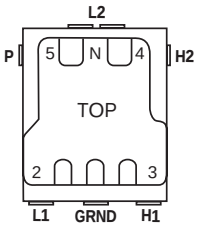
Internally both controls (voltage sensitive and current sensitive) contain a bi-metal control which regulates the switch ON-OFF time. The bi-metal has a heater wrapped around it which supplies heat to the bi-metal, opening and closing the control cycling contacts. As you will note from the illustrations to the right, the heater is only energized when the **cycling contacts** are closed.



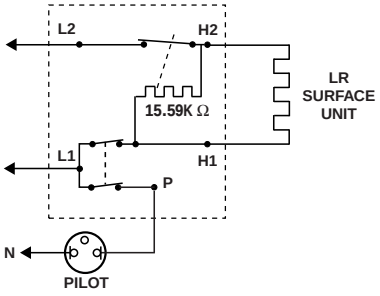


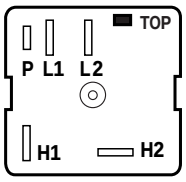
CURRENT SENSITIVE





VOLTAGE SENSITIVE





VOLTAGE SENSITIVE

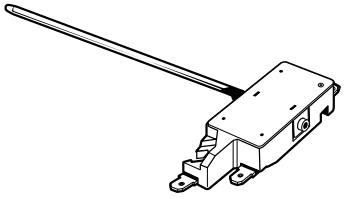
THERMAL LIMITER SWITCH

Attached to each surface element is a thermal limit switch. This switch serves two purposes.

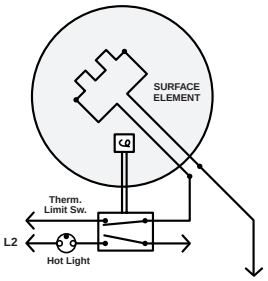
1. Controls cooktop surface “HOT” light operation.
2. Removes power to the surface element, in the event that the cooktop glass directly above the element exceeds 1031° F.

When the temperature of the cooktop glass, above the heating element, reaches 150° F., a set of contacts in the thermal switch will close and provide power to the **HOT** light. The hot light will remain on until the glass surface above the element cools below 150° F. The HOT light is mounted to the control panel and is located just below each control knob (see Illustration to the right).

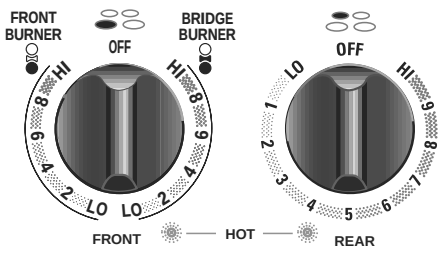
The second set of contacts in the thermal limit switch remove power to the element in the event the cooktop glass above the element exceeds 1031° F. If this condition should ever occur the contacts in the thermal limit switch will open and remove power to the element. Once the cooktop glass cools below 1031° F., the contacts in the thermal limit switch will close and the element will resume operation.



THERMAL LIMITER SWITCH



THERMAL LIMITER SCHEMATIC

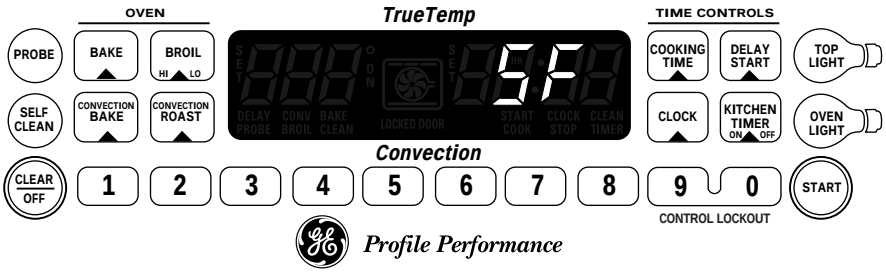


HOT LIGHT LOCATIONS

ERC V SPECIAL FEATURES

The "SPECIAL FEATURE" modes can only be activated while the display is showing the time of day clock. These special features remain in the ERC's memory until you or the consumer change them. When the display shows your choice press the START pad. The special feature you selected will remain in memory even after a power failure.

ERC V



TO ADJUST THE THERMOSTAT (MODELS WITH NUMBER PADS)

BAKE + BROIL HI/LO — Press the BAKE and BROIL HI/LO pads at the same time for 2 seconds until the display shows "SF".

BAKE — Press the BAKE pad. A two digit number shows in the display. Press the BAKE pad once to increase (+) the oven temp. or twice to decrease (-).

1 5 — The oven temp. can be adjusted up to (+) 35˚F. hotter or (-) 35˚F. cooler. Press the number pads the same way you read them. For example, to change the over temperature 15˚F., press 1 and 5.

START — When you have made the adjustment, press the START pad to go back to the time of day display.

NOTE: Adjustments will not affect the broiling or self-cleaning temperatures. **It will be retained in memory after a power failure.**

COOKING/SELF-CLEAN LOCKOUT

The ERC control will allow you to lock out the COOKING and SELF CLEAN pads so that they cannot be activated when touched.

BAKE + BROIL HI/LO — Press the BAKE and BROIL HI/LO pads at the same time for 3 seconds until the display shows "SF".

SELF CLEAN — Press the SELF CLEAN pad. The display will show "Loc OFF." If this is your choice, press START.

SELF CLEAN — Press the SELF CLEAN pad again. The display will show "Loc On." If this is your choice, press START.

START — When this feature is on and the touch pads are pressed the control will beep and the display will show "LOC."

NOTE: The control lockout mode will not affect the clock, kitchen timer on/off and oven light touch pads

12 HOUR SHUT-OFF

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:

BAKE + BROIL HI/LO — Press the BAKE and BROIL HI/LO pads at the same time for 2 seconds until the display shows "SF".

DELAY START — Press the DELAY START or START TIME pad. The display will show "12 Shdn" (12 hour shut-off). Press the DELAY START or START TIME pad again and the display will show "no Shdn" (no shut-off).

START — Press the START pad to activate the no shut-off and leave the control set in this special features mode.

12 HOUR, 24 HOUR OR CLOCK BLACK-OUT

The ERC control is set to use a 12 hour clock. If the customer prefers to have a 24 hour military time clock or black-out the clock display, follow the steps below.

BAKE + BROIL HI/LO — Press the BAKE and BROIL HI/LO pads at the same time for 2 seconds until the display shows "SF".

CLOCK — Press the CLOCK pad once. The display will show "12 hr."

CLOCK — Press the CLOCK pad again to change to the 24 hour military time clock. The display will show "24 hr." If this is your choice, press START.

CLOCK — Press the CLOCK pad again to black-out the clock display. The display will show "OFF." If this is your choice, press START.

START

If the clock is in the black-out mode and you want to restore it to the display, repeat steps 1 and 2.

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

ERC V SPECIAL FEATURES

COOK AND HOLD

The cook and hold feature keeps cooked foods warm for up to 3 hours after the cooking function is finished. To activate this feature, follow the steps below:

Press the BAKE and BROIL HI/LO pads at the same time for 2 seconds until the display shows "SF".

Press the COOKING TIME pad. The display will show "HLd OFF." Press the COOKING TIME pad again to activate the feature. The display will show "HLd On."

Press the START pad to activate the cook and hold feature and leave the control set in this special features mode.

SALES MODE

Display continuously scrolls through cooking functions, display icons, and numbers.

To activate this feature: Press the BAKE and BROIL HI/LO pads at the same time for 2 seconds, until the display shows "SF". Press and hold both the CLOCK and KITCHEN TIMER pads until the display starts scrolling.

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 pressed. This continuous 6 second beep may be canceled.

To cancel the 6 second beep:

Press the BAKE and BROIL HI/LO pads at the same time for 2 seconds until the display shows "SF".

Press the KITCHEN TIMER ON/OFF pad. The display shows "Con bEEP" (continuous beep). Press the KITCHEN TIMER ON/OFF pad again. The display shows "bEEP." This cancels the one beep every 6 seconds.

Press the START pad.

FAHRENHEIT OR CENTIGRADE TEMPERATURE

The ERC control is set to use the Fahrenheit temperature selections, but you may change this to use the Centigrade selections.

Press the BAKE and BROIL HI/LO pads at the same time for 3 seconds until the display shows "SF".

Press the BROIL HI/LO pad. The display will show "F" (Fahrenheit). If this is your choice, press START.

Press the BROIL HI/LO pad again. The display will show "C" (Centigrade). If this is your choice, press START.

HELPFUL USE AND CARE INFORMATION

CLOCK - The clock must be set before the control for the oven will work. the time of day clock cannot be changed during DELAY START. It can be changed during a regular bake or broil operation.

KITCHEN TIMER - Does not control oven operation. You may program the timer for activities up to 9 hours and 59 minutes. When the timer reaches " :00," the control will beep 3 times followed by one beep every 6 seconds until the KITCHEN TIMER ON/OFF pad is pressed. To cancel the timer, press and hold the KITCHEN TIMER ON/OFF until the word "TIMER" disappears from the display.

POWER FAILURE - If a flashing time is in the display, you have experienced a power failure. Reset the clock.

PREHEAT NOTIFICATION TONE - When you set an oven temperature the oven automatically starts to heat. When the temperature inside the oven reaches your set temperature a tone will sound to let you know to place the food in the oven.

CONTROL LOCKOUT FUNCTION - press and hold the 9 + 0 key pads for approximately 4 seconds. The control will beep twice and display "Loc".

SELF CLEANING - We recommend venting with an open window or using a ventilation fan or hood during the first self-clean cycle.

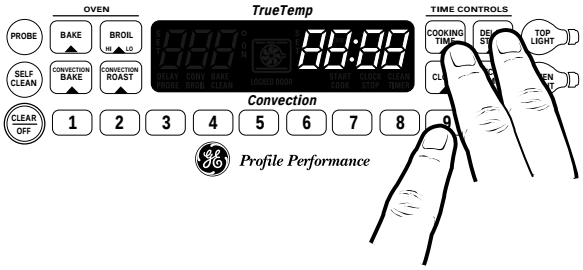
Do not use commercial oven cleaners or oven protectors in or near the self-cleaning oven. A combination of any of these products plus the high clean cycle temperatures may damage the porcelain finish of the oven.

The oven front frame and the oven door outside the gasket do not get cleaned by the self-clean cycle. On these areas use detergent and hot water or a soap-filled steel wool pad. Rinse well with a vinegar and water solution. This will help prevent a brown residue from forming when the oven is heated. Buff these areas with a dry cloth. Do not clean the gasket.

ERC FAULT CODE MEMORY DISPLAY

Have you ever run a service call and been told by the consumer that their range displayed an "F" fault code and when you arrive the fault is gone (cleared by the consumer) and the consumer can not remember what the code was?

Well there is a way to "recall" the last four fault codes from the ERC memory. These codes are stored in short term memory (RAM) and can be recalled by the service Technician; however, **it is important to note that once power is lost to the appliance the memory (RAM) is cleared and "reset" to all eights**. When servicing a range for a fault code problem, always remove power to the unit. This will protect you from electrical hazards and will also reset the fault code memory storage back to all eights.



HOW TO DISPLAY THE FAULT CODES IN MEMORY

To read the fault code memory, follow the steps below:

1. Simultaneously press and **hold** the COOKING TIME and DELAY START pads. While holding these two pads press the number 9 pad. A history of the last four fault codes will appear in the display. NOTE: If no keypad entry is made within 5 minutes, the ERC test mode will "time out".
2. To terminate the memory fault mode press the CLEAR / OFF key pad

HOW FAULT CODES ARE STORED IN MEMORY - EXAMPLE

Ⓐ If we displayed the fault code memory of the range just after power had been applied/reapplied, we would see four eights in the display, meaning that no fault codes are stored in memory.

Ⓑ The first time a fault code occurs, the ERC display will **store** the fault code in its memory. When you read the fault code, which is stored in memory, the code will display in the far right hand digit of the clock display.

Ⓒ If a second fault code occurs, it too is stored in the ERC memory. The first fault code stored in memory scrolls to the left, and the new fault code now displays in the far right hand digit of the clock display.

Ⓓ If the same fault code repeats itself (sequencially), without being separated by a different fault code, then the repeated fault code will "**stack**" in memory. In other words, the repeated fault code will only display once, unless separated by a different fault code. In this example, F3 repeats itself twice, the resulting fault code memory display only shows one 3. The same would also be true if F3 repeated itself four times, the result showing in the fault code memory display would be one "3", NOT four "3"'s.

Ⓔ If a fourth fault code occurs, the ERC will scroll the previous fault codes stored in memory to the left, one digit, and store the new fault code in the far right hand digit of the clock display.

Ⓕ If a fifth fault code occurs, the ERC will continue to scroll the previous fault codes to the left, and store the new fault code in the far right hand digit of the clock display.

Ⓖ If a sixth fault code occurs, the ERC will once again scroll the previous fault codes to the left. Notice in this example the first fault code (F1), previously stored in memory is now lost. The ERC will continue to scroll the previous fault codes to the left and store the new fault code in the far right hand digit of the clock display.

No Fault codes Power-up

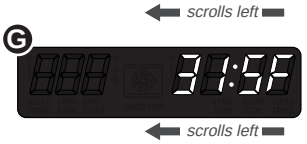
First fault code - *F1*

Second fault code - *F3* (*scrolls left*)

Third fault code - *F3* (*stacks*)

Fourth fault code - *F1* (*scrolls left*)

Fifth fault code - *F5* (*scrolls left*)

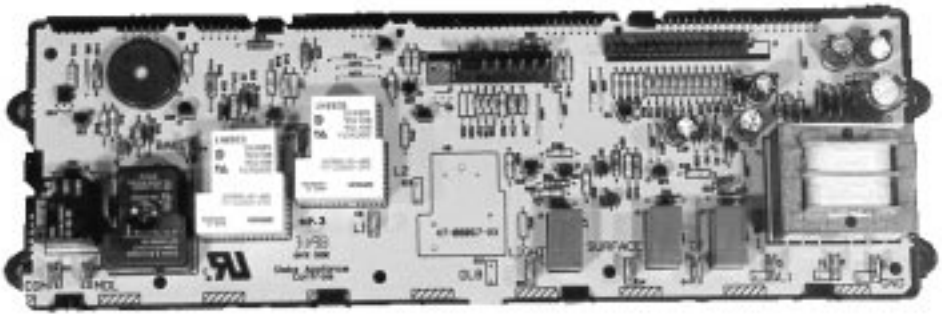


Sixth fault code - *FF* (*scrolls left*)

ERC FAILURE CODES

FAILURE CODE	MEANING	CORRECTION
-F0- **-F1-** **-F7-**	Stuck key pad or transistor failure. May mean relay is turned on.	If code cannot be cancelled, replace control.
-F2- Also see fan thermal switches	Indicates that oven is over temperature in one of the following modes within either a cooking or clean mode of operation. • Control senses oven temperature above 630°F with the door circuit in the unlock mode. • Control senses oven temperature above 930°F with the door in the door locked mode.	• Look for welded relay contacts. (Heating elements on in off mode). • Look for high resistance in the sensor circuit due to high contact resistance (poor terminal crimp, deformed terminals, loose connection inside sensor tube) or intermittent solder joint. • Electrical noise interference in the sensor circuit (Ham radio, cordless phone etc.).
-F3- **-F4-**	Open sensor (circuit) (over 2700 ohms) Shorted sensor (circuit) (under 950 ohms) Could be result of contamination on terminals, pinched harness lead, or cold solder joint on control.	• Disconnect power to range. • Disconnect sensor connector at control. Measure sensor resistance at control connector (take care not to damage terminals in block) - Should read 1100Ω at room ambient (approx. 72°F).
	• Measure each sensor lead from connector block to ground. If shorted, look for pinched or cut wire in sensor circuit. • Check connector terminals - Look for deformed or corrosion on terminals. Repair or replace. • Check connector at sensor (remove sensor and carefully pull leads with connector into oven) • If all above is ok replace control.	
-FC-	Problem with door lock circuit such as pinched wires between control and door lock switches.	Check wiring and test operation of switches. Perform resistance check.
-FF-	Door motor safety switch transistor failure	Replace control.
-F5-	Loss of relay drive circuit	• Press Clear/Off and reprogram control. If -F5- code reappears, replace control.
	• Check sensor circuit. • Check lock circuit. If all above check OK the F5 code can be a result of a momentary loss of power **(DO NOT REPLACE CONTROL AND LOCK.)** Check lock circuit.	

NOTE:Connections can be intermittent due to a corrosive buildup between the connection to the terminals, or by being bent by the insertion of a probe, etc.



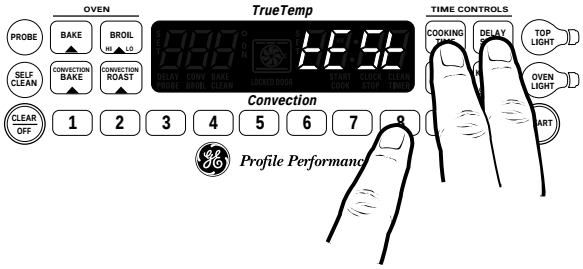
ERC ON BOARD DIAGNOSTIC TESTS

This test allows the Technician to energize various bake, broil, and convection circuits. This test will also allow you to energize the oven light and top panel light, and test key panel responses.

How To Enter And Exit The Diagnostic Mode

To perform the ERC diagnostic tests, follow the steps below:

1. To initiate the ERC test mode, first remove power to the appliance for approx. 8 seconds and then reapply power.
2. Simultaneously press and **hold** the COOKING TIME and DELAY START pads. While holding these two pads press the number 8 pad. The word "tESt" will appear in the ERC display. NOTE: If no keypad entry is made within 5 minutes, the ERC test mode will "time out".
3. To terminate the ERC test mode, press the CLEAR / OFF key pad.



How To Perform The Tests

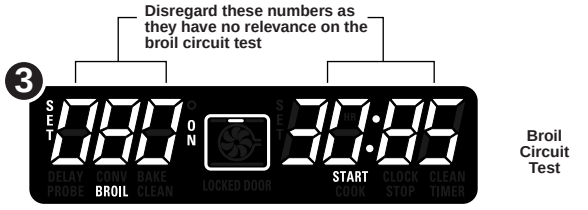
The following tests allow you to quickly verify various ERC and keypad functions. Listed below are the diagnostic tests that can be performed directly from the ERC.

NOTE: If anyone of the keypads is pressed and held too long the ERC may terminate the test mode, beep continuously, or display F7.

❶ ***CONVECTION FAN MOTOR TEST*** - To perform this test, press and hold the CONVECTION ROAST pad (**for the fan to energize the door must be closed**). Quickly open the door an listen for the convection fan motor. As soon as you release the CONVECTON ROAST pad the fan motor will deenergize. If the fan motor did not energize, check the following: reconfirm that you have entered the test mode correctly, check power and wiring connections to the ERC, check for a bad fan motor, door switch or ERC.

❷ ***ENERGIZE BAKE CIRCUIT*** - To perform this test, press BAKE then START and listen for the bake relay to energize. **CAUTION:** If you hold the start pad in, you are energizing the bake element. As soon as you release the START pad the relay will deenergize. If the relay does not energize, check the following: reconfirm that you have entered the test mode correctly, check power and wiring connections to the ERC, check for an open bake element and lastly, suspect a faulty ERC.

❸ ***ENERGIZE BROIL CIRCUIT*** - To perform this test, press BROIL then START and listen for the broil relay to energize. **CAUTION:** if you hold the start pad in, you are energizing the broil element. As soon as you release the START pad the relay will deenergize. If the relay does not energize, check the following: reconfirm that you have entered the test mode corrrectly, check power and wiring connections to the ERC, check for an open broil element, and lastly, suspect a faulty ERC.



❹ ***ENERGIZE CONVECTION BAKE CIRCUIT*** - To perform this test press CONVECTION BAKE then START and listen for the convection bake relay to energize. **CAUTION:** If you hold the start pad in, you are energizing the convection element. As soon as you release the START pad the relay will de-energize. If the relay does not energize, check the following: Reconfirm that you have entered the test mode correctly, check power and wiring connections to the ERC, check for an open convection element, and lastly suspect a faulty ERC.

❺ ***NUMERIC KEY PADS TEST*** - To perform proper numeric key panel responses, press any numbered key pad and hold it in for approximately 5 seconds; the number you are pressing will show in the ERC display. If it does not, reconfirm that you have entered the test mode correctly, check wiring connections to the ERC and keypad ribbon.

❻ ***ENERGIZE OVEN LIGHT CIRCUIT*** - To perform this test press OVEN LIGHT then START and listen for the oven light relay to energize. Look through the front window of the oven door to see the light come on. As soon as you release the OVEN LIGHT pad the oven light relay will de-energize. If the relay does not energize, check the following: reconfirm that you have entered the test mode correctly, check power and wiring connections to the ERC, check for an open light bulb, and lastly, suspect a faulty ERC.

❼ ***ENERGIZE TOP PANEL LIGHT CIRCUIT*** - To perform this test, press the TOP LIGHT key pad, and watch the top fluorescent light energize. As soon as you release the TOP LIGHT pad the fluorescent light will deenergize. If the light does not energize, check the following: reconfirm that you have entered the test mode correctly, check power and wiring connections to the ERC, check for an open light bulb, starter or ballast and lastly suspect a faulty ERC.

❹
Conv. Bake Circuit Test

EXAMPLE: Number 5 keypad pressed

❺
Numeric Key pad Test

❻
Oven Light Circuit Test

❼
Top Panel Light Circuit Test

❽ ***LOCK MOTOR CYCLE TEST*** - This test allows you to run the lock motor through one complete cycle of operation; testing lock motor operation, and front and rear latch switch contacts. To perform this test push and hold the SELF CLEAN key pad - make sure that the oven door is closed (light switch depressed). While depressing the SELF CLEAN pad, the lock motor will run through a complete cycle. Watch the ERC display closely as it will change based on the location of the motor and logic switch contact positions (open or closed).

Illustrations 8a, 8b, 8c, 8d, & 8e show the sequence of events that will occur during the complete lock motor cycle. Notice the numbers shown in the left side of each display represent the position of the lock motor as well as the logic switch contact positions (open or closed). While performing the lock motor cycle test, the words LOCKED DOOR will **flash** in the ERC display during 8b and 8d.

UNLOCKED POSITION
Rear switch contacts open
Front switch contacts closed

Moving toward LATCHED POSITION
Rear switch contacts open
Front switch contacts open

LATCHED POSITION
Rear switch contacts closed
Front switch contacts open

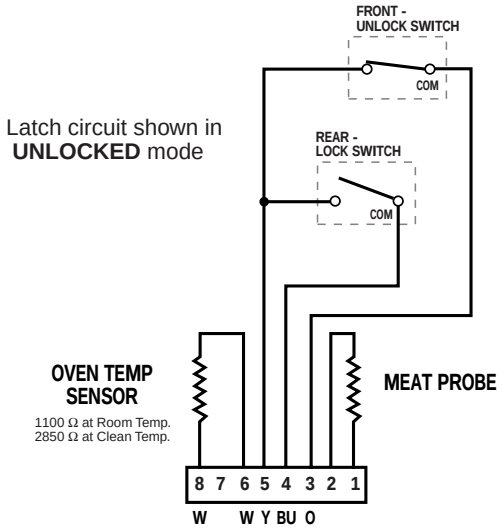
Moving toward UNLOCKED POSITION
Rear switch contacts open
Front switch contacts open

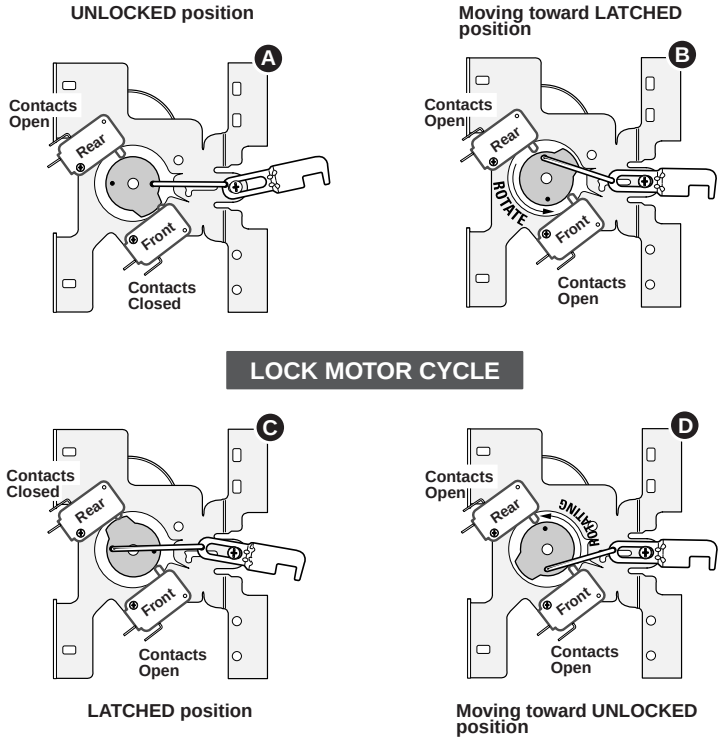
Return to UNLOCKED POSITION
Rear switch contacts open
Front contacts closed

DOOR LATCH MECHANISM

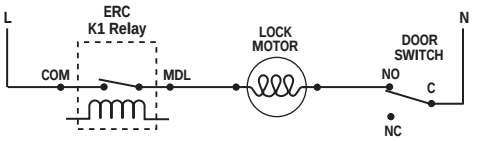
The latch mechanism is thermally controlled. When the SELF CLEAN cycle is selected the ERC supplies power to the lock motor, driving the motor towards the LATCHED position. When the lock motor reaches the LATCHED position, the micro-switches on the lock mechanism signal the control board to stop the motor, leaving it in the LATCHED position. When the oven temperature reaches 560˚ to 650˚ F., the ERC prevents the lock motor from being energized (**DOOR LOCKED**).

When the oven sensor senses a temperature of approximately 300˚F. the ERC once again supplies power to the lock motor, driving it towards the UNLOCKED position. When the UNLOCKED position is reached, the micro-switches on the lock mechanism signal the control board to stop the motor, leaving it in the UNLOCKED position.





Lock motor circuit shown in
RUN MODE

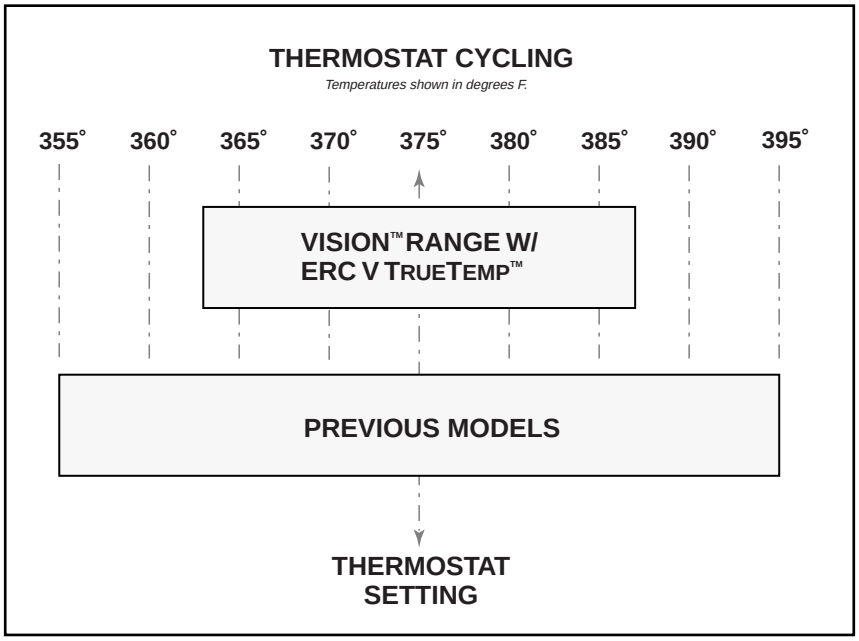


*Exceptional cooking performance does not come about by chance. It requires advanced technology and innovative design. GE proudly introduces the **TrueTemp™ System**, which delivers consistently even oven temperature for exceptional cooking results -- making it the **industry leader.***

The Most Accurate Oven In America!*

SmartLogic™ Electronic Control with Platinum Oven Sensor
Monitors and maintains oven temperature. Senses sudden, significant heat loss and responds with extra power.

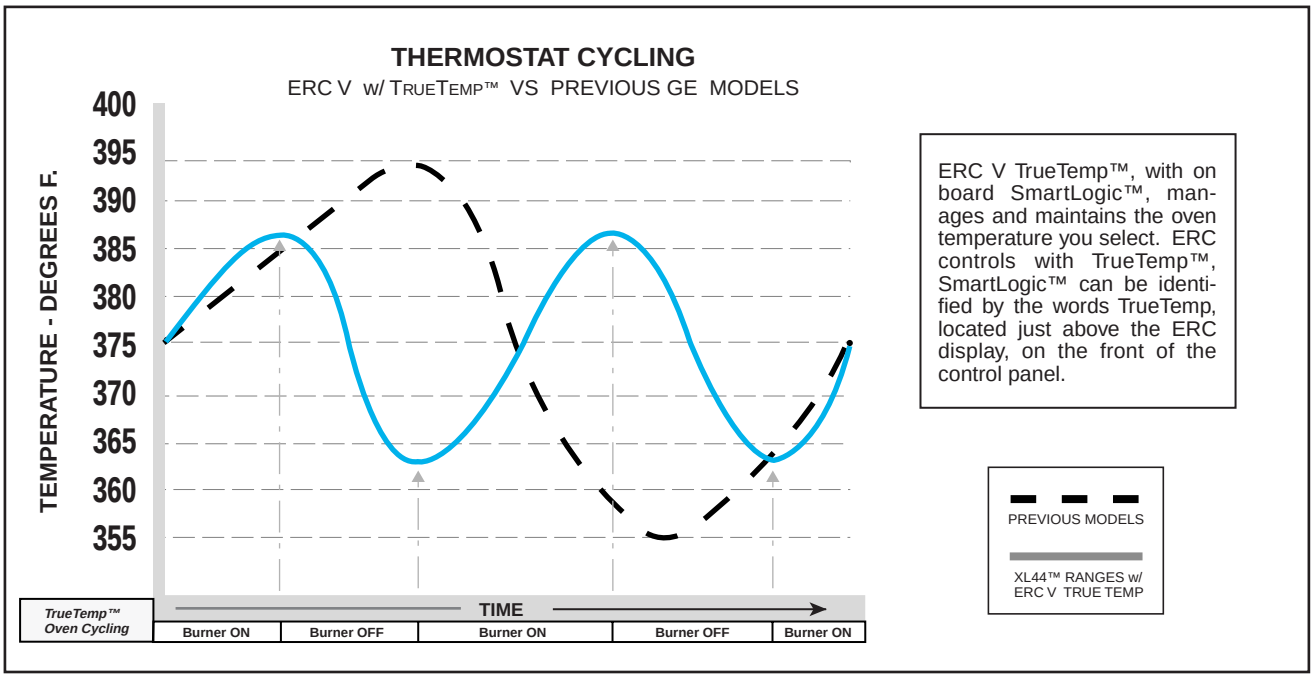
*Among leading brands



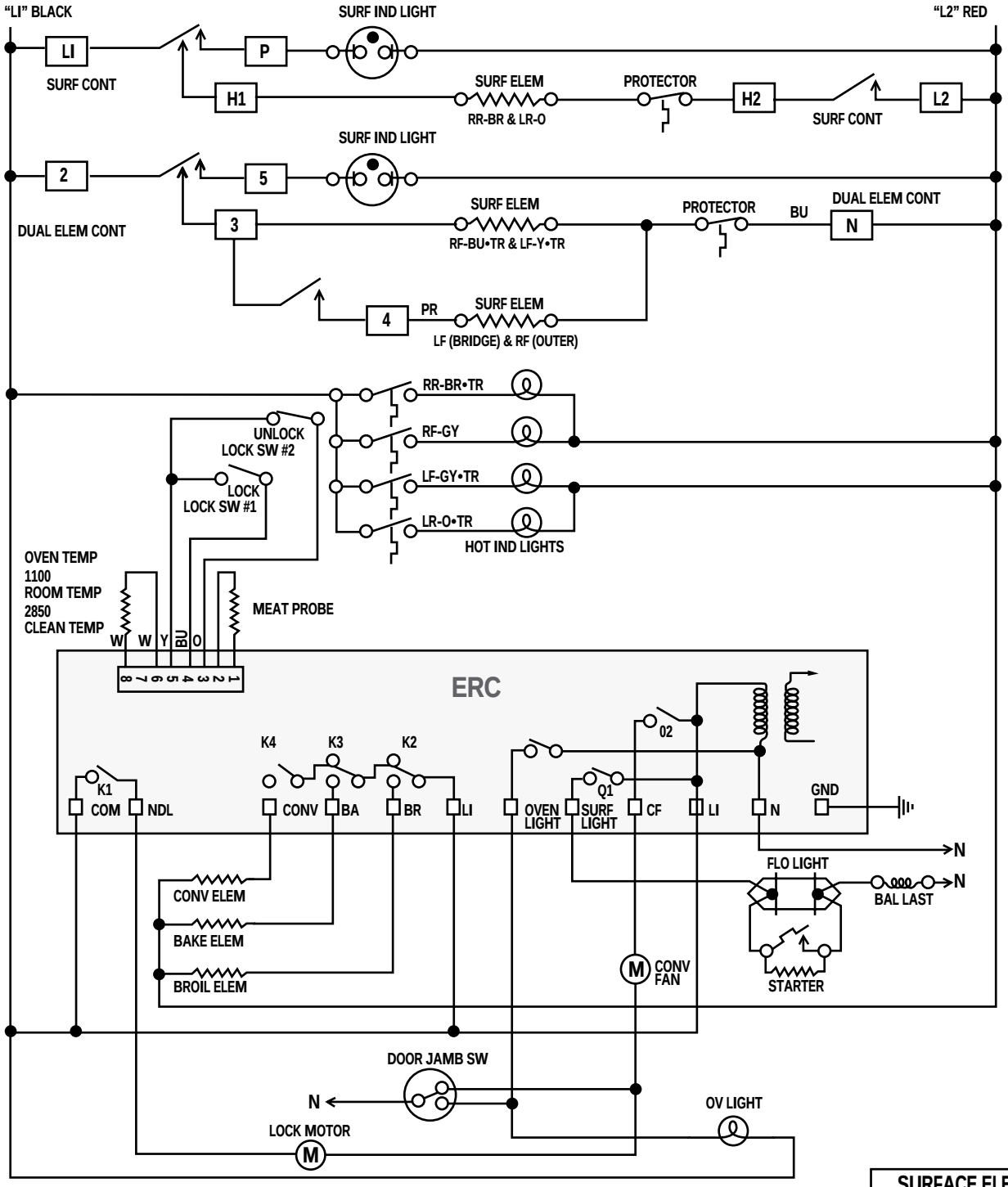
GE TRUETEMP™, THE MOST ACCURATE OVEN IN AMERICA!

The guesswork is gone. The temperamental oven is a thing of the past. GE's exclusive TrueTemp™ system manages and maintains the oven temperature you select. It's more accurate than any other leading brand. The SmartLogic™ electronic control, with a platinum sensor, constantly monitors the oven's performance to ensure more precise temperature management. Even if you open the door when the oven is on, SmartLogic™ senses variations in temperature and responds to regain the selected setting.

** Among leading manufactures' brands*



SCHEMATIC



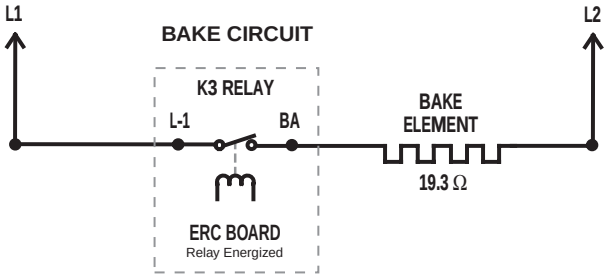
JB960WB
JB960AB
JB960BB

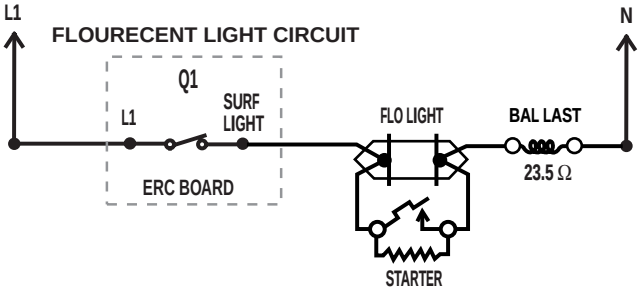
RELAY CONTACT MADE	ERC				
	K1	Q2	K2 - BR	K4 - CV	K3 - BA
BAKE			**		**
BROIL			**		
CLEAN	*		***		***
CONV BAKE		*		**	
CONV ROAST		*	**		

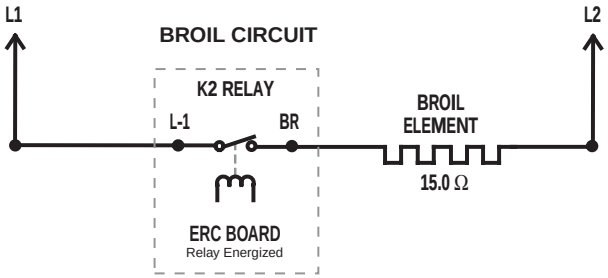
SURFACE ELEMENTS	
WATTAGE	RESISTANCE
1500W RR	38.4
2500W RF (BOTH ELEM)	23.0
1000W RF (INNER ELEM)	57.6
2600W LF (BOTH ELEM)	22.2
800W LF (INNER ELEM)	72.0
1800W LR	32.0

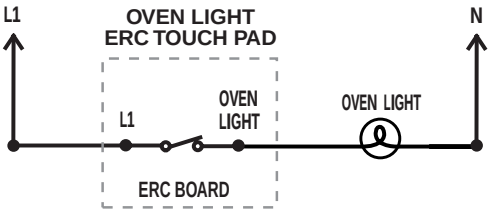
STRIP CIRCUITS

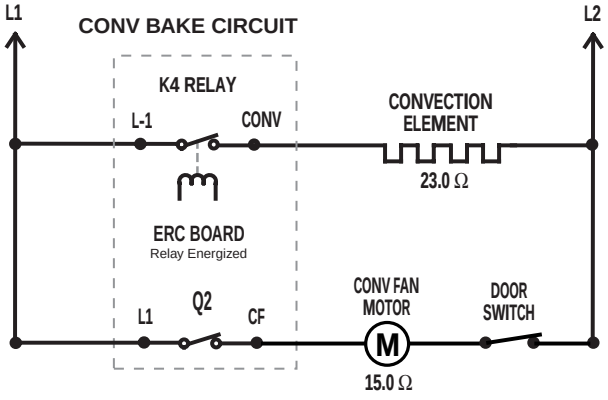
JB960WB
JB960AB
JB960BB



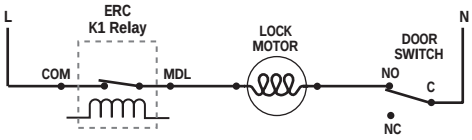




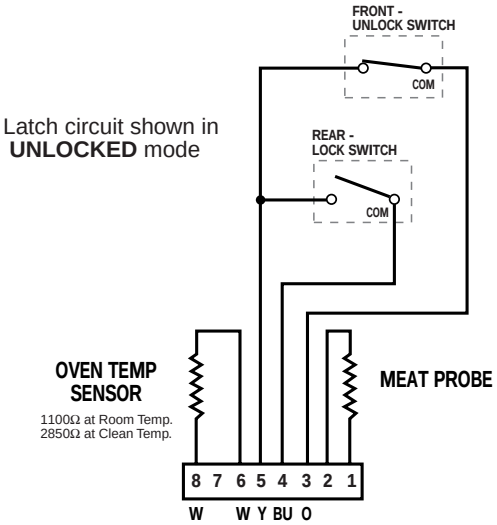


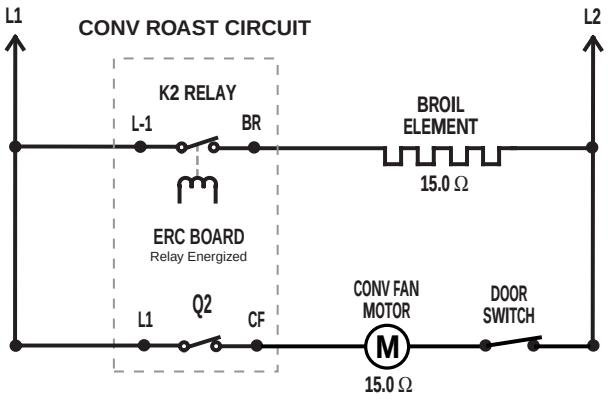


Lock motor circuit shown in
RUN MODE



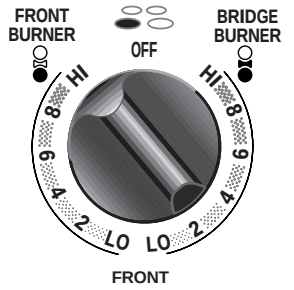
Latch circuit shown in
UNLOCKED mode

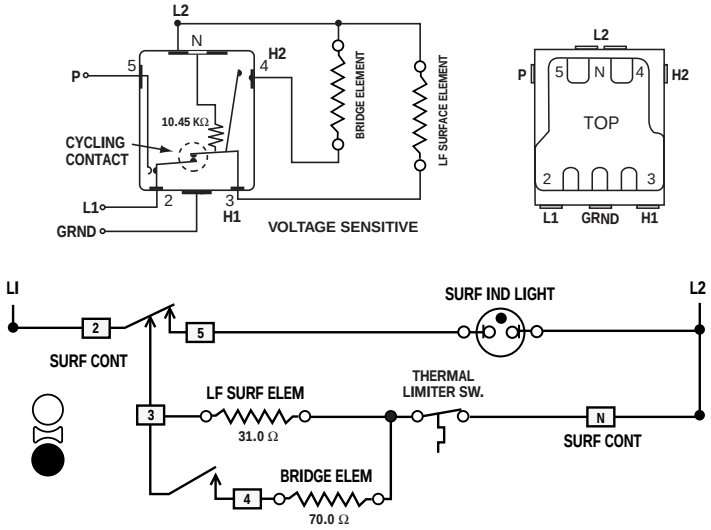




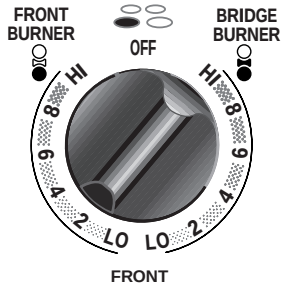
SURFACE ELEMENT STRIP CIRCUITS

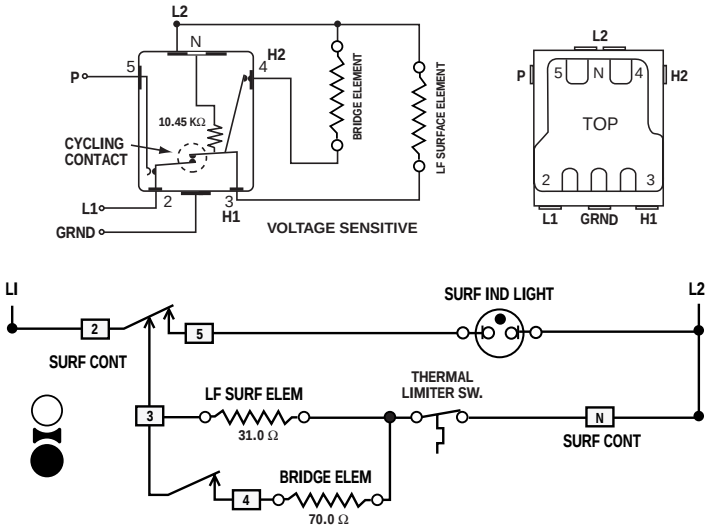
LEFT FRONT SURFACE UNIT ONLY





LEFT FRONT SURFACE UNIT + BRIDGE

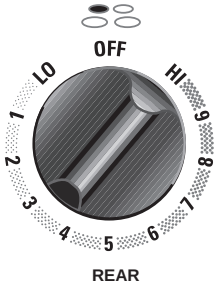


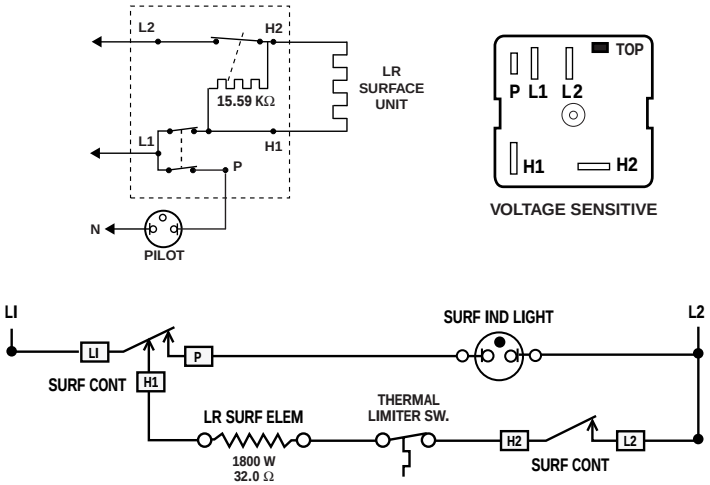


MODELS:

JB960WB
JB960AB
JB960BB

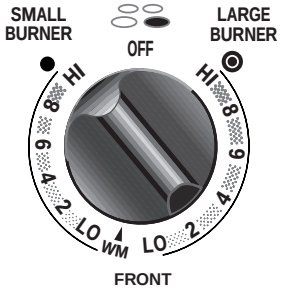
LEFT REAR SURFACE UNIT

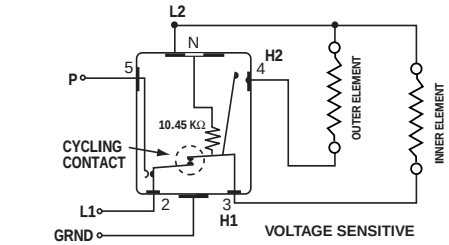


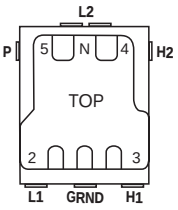


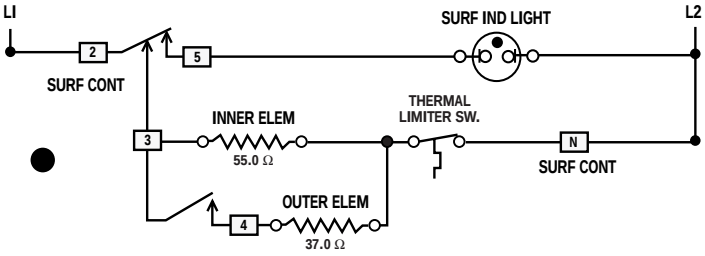
SURFACE ELEMENT STRIP CIRCUITS

RF INNER SURFACE UNIT ONLY

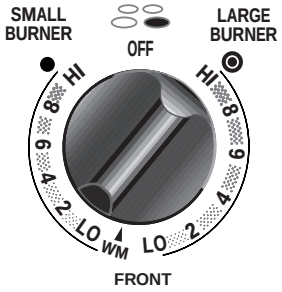


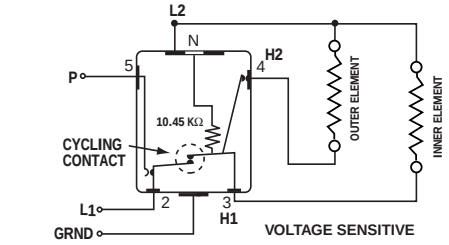


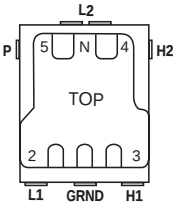


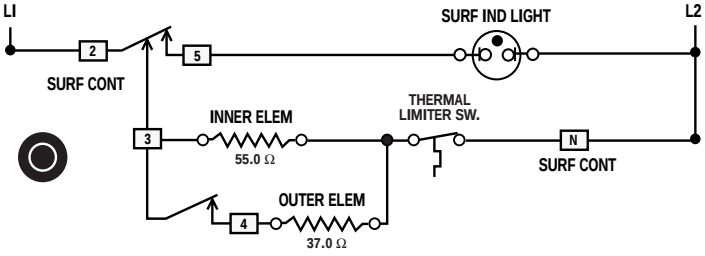


RF INNER & OUTER SURFACE UNITS





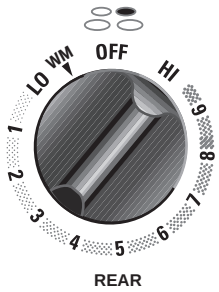


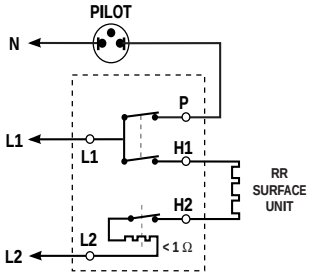


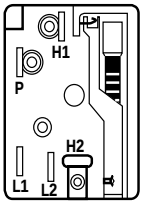
MODELS:

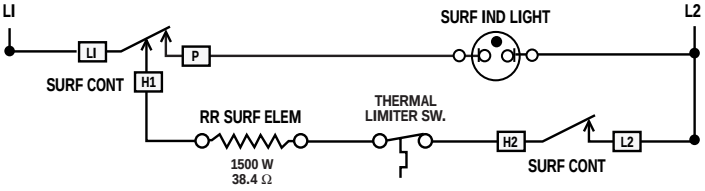
JB960WB
JB960AB
JB960BB

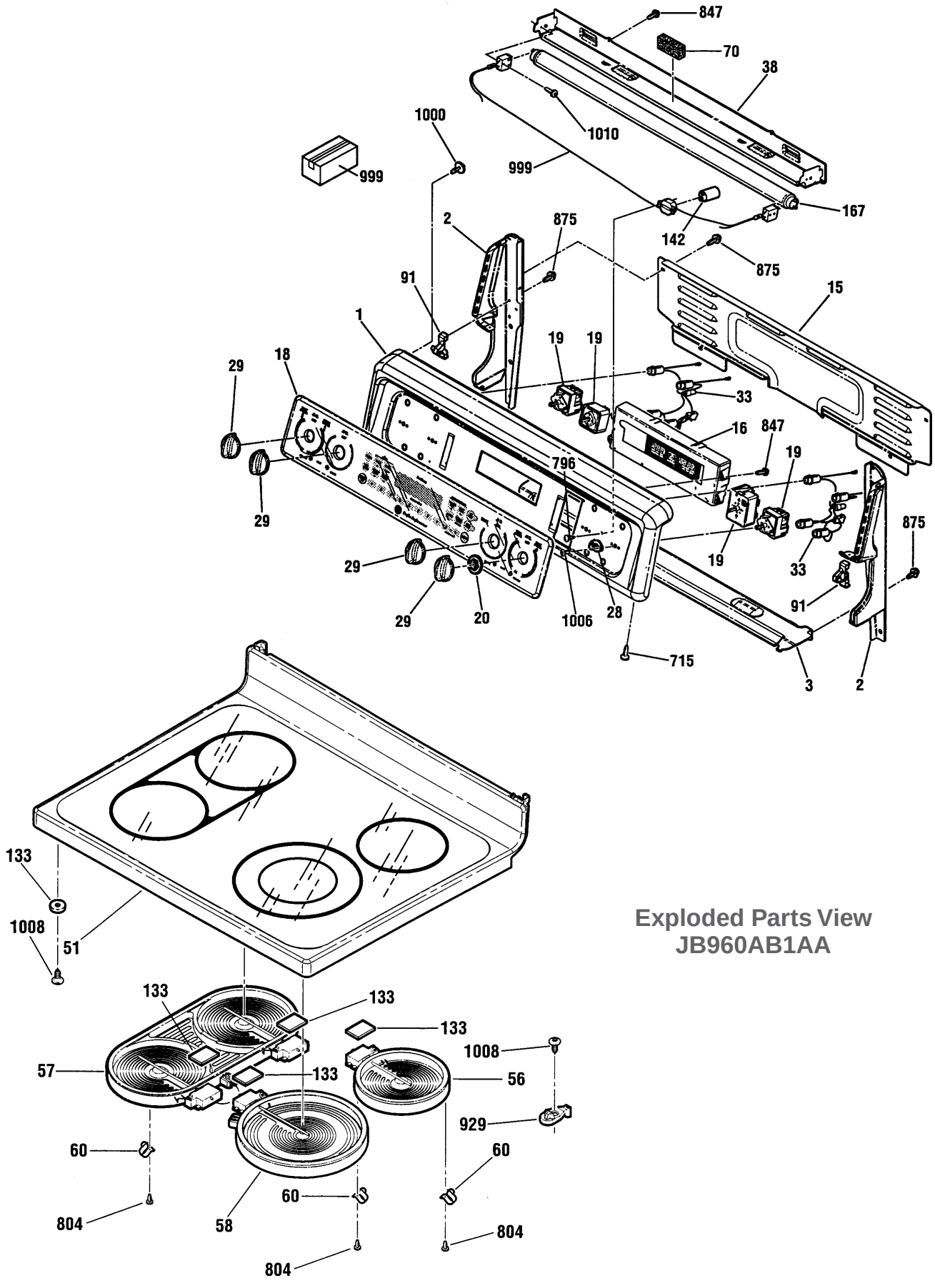
RIGHT REAR SURFACE UNIT



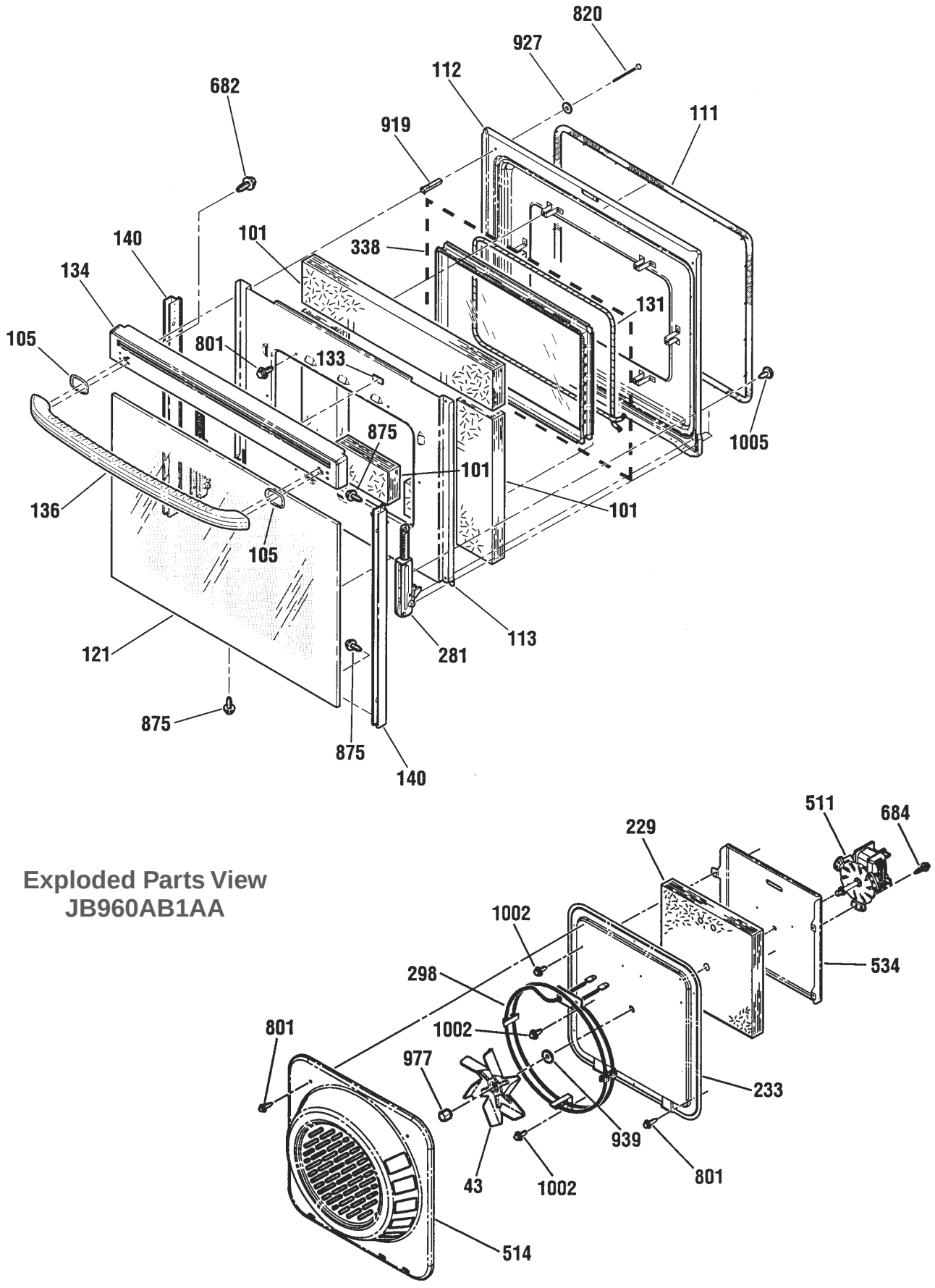




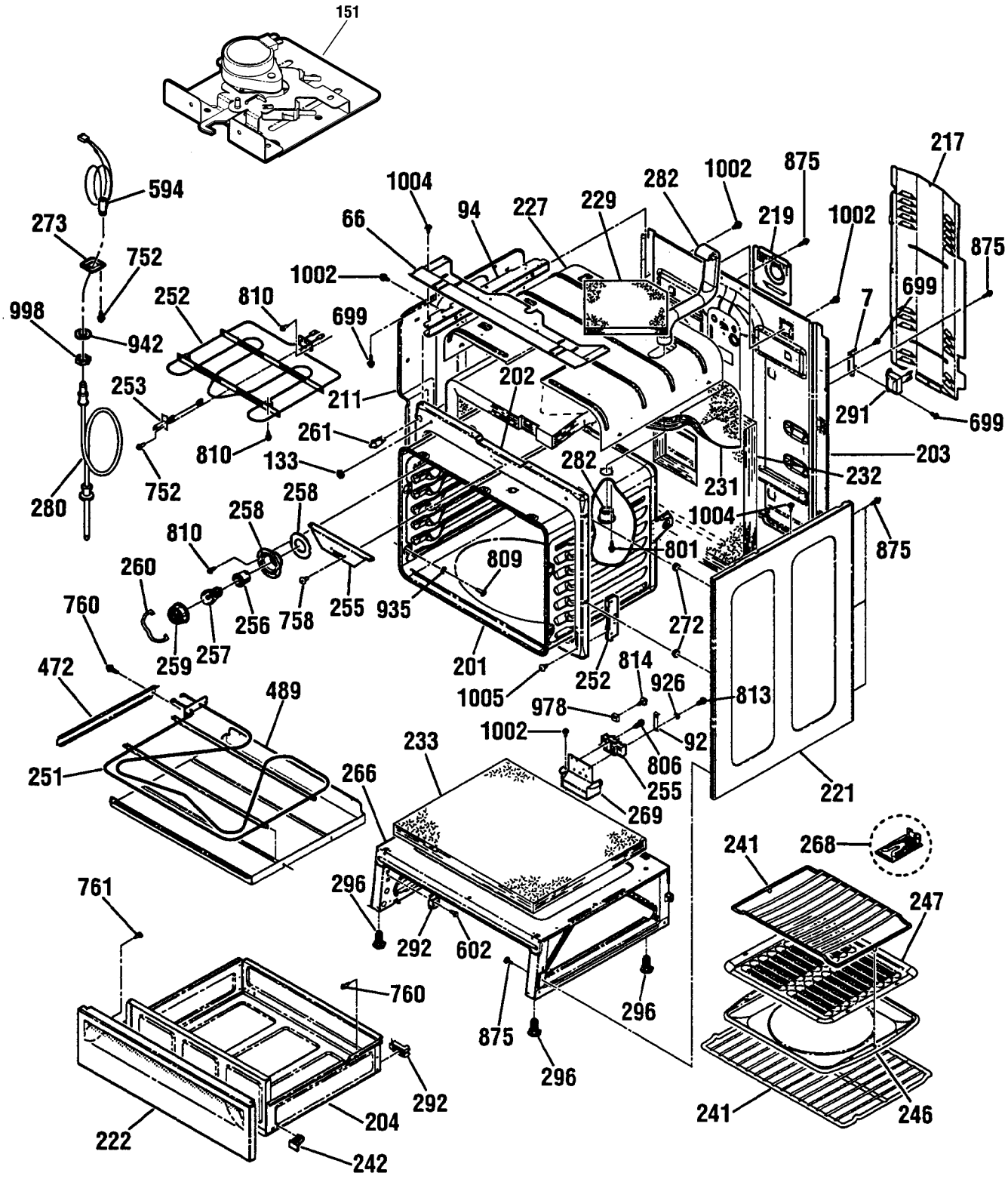




Exploded Parts View
JB960AB1AA



Exploded Parts View
JB960AB1AA



Exploded Parts View
JB960AB1AA

EXPLODED PARTS BREAKDOWN

MODEL JB960AB1AA

#	PART NUM.	DESCRIPTION	QTY
1	WB36T10274	TRIM CONTROL (PROFILE)	1
2	WB36T10250	END CAP/ALMOND	1
2	WB36T10249	END CAP/ALMOND	1
3	WB02T10022	HEAT SHIELD	1
7	WB02T10052	BALLAST MOUNT	1
15	WB24T10015	INF CNTRL SWITCH (DUAL)	2
15	WB34T10020	CONTROL COVER	1
16	WB27T10077	OVEN CNTL (ERC)	1
19	WB24T10032	INFINITE CONTROL SWITCH	1
19	WB24T10012	INFINITE WARMER SWITCH	1
20	WB02T10046	CRYSTAL RETAINER	4
28	WB02T10047	CRYSTAL MOUNT	4
29	WB03T10077	KNOB PROFILE SU	4
32	WB26T10007	FAN MOTOR	1
33	WB25T10008	INDICATOR LIGHT ASM (RT)	1
33	WB25T10007	INDICATOR LIGHT ASM (LT)	1
35	WB02X4666	FLUORESCENT LIGHT BULB	1
38	WB36T10252	LAMP HOLDER	1
43	WB02T10018	FAN BLADE	1
45	WB34K5140	PROBE COVER	1
45	WB20X5064	THERMISTOR PROBE	1
56	WB30K5033	HALIANT ELEMENT - 1500W	1
57	WB30T10036	HALIANT ELEMENT	1
58	WB30T10035	HALIANT ELEMENT 9"	1
60	WB09T10002	RADIANT ELEMENT SPRING	8
66	WB34T10018	ENCLOSURE RANGE TOP	1
70	WB02T10045	FOAM STRIP	1
91	WB10T10002	MAINTOP HINGE	2
94	WB02T10038	RADIANT CHASSIS BRACE	2
101	WB35T10018	DOOR INSULATION	2
101	WB35T10016	DOOR INSULATION	1
101	WB35T10019	DOOR INSULATION	2
105	WB07X7352	HANDLE TRIM ALMOND	2
108	WB01X5904	SCR 8-18 BA POR 3/4 SN	2
111	WB04T10001	OVEN GASKET	1
112	WB55T10050	DOOR LINER ASSEMBLY	1
113	WB56T10027	INSLN RETAINER	1
121	WB56T10041	PANEL ASM (BONDED)	1
121	WB56T10039	GLASS DOOR OUTER	1
131	WB01T10022	DOOR BUMPER	2
131	WB04T10002	SEAL WINDOW PACK	1
133	WB01T10023	RADIANT HEATER PAD	4
133	WB01T10021	MAIN TOP BUMPER	2
133	WB01T10026	DOOR PAD	2
134	WB07T10120	DOOR VENT TRIM	1
136	WB15X5225	DOOR HANDLE ALMOND	1
140	WB56T10020	DOOR FRAME	2
142	WB06K0007	STARTER	1
151	WB15T10018	MOTORIZED LATCH ASM	1
178	WB35T10020	DOOR LOCK INSULATION	1
201	WB53T10004	OVEN BODY WELD ASM	1
202	WB63T10054	FRONT FRAME	1
203	WB63T10047	MAIN BACK	1
204	WB55T10046	STORAGE DRAWER LINING	1
211	WB02T10028	SIDE INSUL RETAINER	2
217	WB34T10012	BACK COVER	1
219	WB34T10011	RECEPTICLE COVER	1
221	WB63T10050	BODY SIDE ALMOND	2
222	WB56T10015	FRONT PANEL STOR/ALMD	1
227	WB02T10029	TOP INSUL RETAINER	1
229	WB35T10021	CONVX INSULATION	1
229	WB35T10017	VENT TUBE INSULATION	1
231	WB35T10012	OVEN TOP/SIDE INSULATION	1
232	WB35T10023	OVEN BLACK/BTM INSUL	1
233	WB35T10022	HIDDEN BACK INSULATION	1
233	WB49T10005	REFLECTOR PLATE	1

#	PART NUM.	DESCRIPTION	QTY
241	WB48T10015	OVEN RACK	1
241	WB48T10019	RACK OFFSET DOWN	1
241	WB48T10015	OVEN RACK	1
241	WB48T10018	LARGE ROASTING RACK	1
242	WB48T10012	DRAWER GUIDE	2
246	WB48T10017	BROILER PAN GRID LG	1
247	WB48T10016	BROILER PAN LARGE	1
248	WB23T10002	SENSOR ASM	1
251	WB44T10015	UNIT ASM (HB)	1
252	WB44T10012	UNIT BROIL ASM DELUX	1
252	WB10T10005	HINGE RECEIVER	2
255	WB07T10109	LATCH TRIM	1
255	WB17T10003	MAIN TERMINAL BLOCK	1
256	WB02X10521	FOOT LEVELING	4
258	WB02T10027	OVEN LIGHT GASKET	1
258	WB02T10037	OVEN LIGHT CUP	1
266	WB39T10001	BASE RIVET ASM	1
269	WB17T10002	TERMINAL BOX	1
272	WB02T10034	SIDE PANEL SUPPORT	4
277	WB24X5316	OVEN LIGHT SWITCH	1
279	WB08T10004	PUSH-IN RECEPTICLE	1
282	WB38T10013	RADIANT VENT TUBE	1
282	WB38T10012	VENT TUBE ASM	
291	WB08X5102	BALLAST	1
292	WB48T10013	FRONT DRAWER SUPPORT	2
292	WB02T10031	REAR DRAWER SUPPORT	2
298	WB44T10001	CONVX ELEMENT	1
302	WB02X7694	LIGHT LENS BAIL	1
303	WB36X0389	OV LAMP LENS	1
312	WB01X0119	CONTOURED WASHER	2
459	WB01K5062	SCREW BRT. NI.	4
461	WZ05X0158	SCREW 8-32X3/8 GRD SCR	1
472	WB49T10007	SIDE REFLECTOR	1
489	WB49T10006	PAN REFLECTOR	1
514	WB34T10019	CONVECTION FAN COVER	1
534	WB02T10044	CONVX FAN MOTOR BRKT	1
549	WB08T10005	JACK RECEPTACLE	1
712	WB02X8309	PROBE COVER	1
919	WB02T10035	SPACER	2
929	WB02T10026	MAIN TOP STRIKE	2
998	WB02T10053	ANTI TIP BRACKET ASM	1
1024	WX12X1510	BULB OVEN LIGHT	1
	WB64X0093	**GLASS CLEANER**	1
	WB06K5036	**RAZOR BLADE SCRAPER**	1
	49-8443	COOKBOOK	1
	31-10306	INSTRUCTION SHEET	1

*** The parts numbers listed above are intended only as a reference to aid you in a better understanding of the exploded parts views shown on previous pages. At the time of this publication the numbers shown above were still preliminary and should not be used to order parts. For model specific information, ALWAYS consult the microfiche.**