BOSCH

Free Standing Range (FSR/FSR3) and Slide-In Range (SIR) Service Manual

Model Numbers	2	Interface Board – Models 50, 70, 71, 71-FSR3	40
Model Number Explanation	3	Model Number & Description	42
Installation/Service Tools	4	Control Board – FSR	43
Display at Power Up	5	Location of Components-DF, All Gas	45
Available Cooking Modes & Symbols for Elec Over	n 6	Disassembly-Access to Maintop	46
Dual-Fuel & All Gas Range Top	7	Motorized Latch Assembly & Door Switch	48
All Gas Range Oven	8	Disassembly-Access to Maintop	49
Warranty	9	Resistance Checks – Element Terminals	50
All Electric Range	10	Disassembly – Touch and Turn Control	51
Dual Fuel Range	13	Access to Concealed Bake Element/Warming	52
Anti-Tip Bracket	16	Access to Oven Can and Hinge Assembly	53
Conversion of Range to LP Gas	18	Reassembly of Cooktop Control Knob	55
Door Removal	26	Calibrate the Thermostat	56
Range Operation – Oven Control	27	Range Test/Service Program	58
Voltage Checks - "Touch & Turn" Interface Board	28	Range Error Codes	68
Operation of the Electric Oven	31	Fault Codes for MTwisT Control	70
Element Cycle Charts	32	Range Error Codes-Additional Information	71
Operation of the Oven Gas Burner	34	FAQs-Frequently Asked Questions	76
Electric Top – How the Elements Heat	35	Wiring Diagrams & Schematics	80
Gas Top Operation	37	Electric Maintop Service Tips-Troubleshooting	103
How to Replace the "Touch & Turn" Board - FSR	38	Bosch Support Contact	116

June 2006 **1**

Model Numbers – Free Standing (FSR, FSR3) & Slide In Ranges (SIR)

HDI7032C/U - SIR	HEI7132C/U - SIR	HES342U - FSR	HES7282U - FSR3	HGS442UC - FSR
HDI7052C/U - SIR	HEI7152C/U - SIR	HES3450U - FSR	HGS232UC - FSR	HGS445UC - FSR
HDI7132C/U - SIR	HEI7282C/U - SIR	HES345U - FSR	HGS2350UC - FSR	HGS446UC - FSR
HDI7152C/U - SIR	HES2220U - FSR	HES346U - FSR	HGS235UC - FSR	HGS5022UC - FSR3
HDI7282C/U - SIR	HES2250U - FSR	HES432U - FSR	HGS236UC - FSR	HGS5042UC - FSR3
HDS252C/U - FSR	HES2260U - FSR	HES435U - FSR	HGS242UC - FSR	HGS5052UC - FSR3
HDS255C/U - FSR	HES2320U - FSR	HES436U - FSR	HGS245UC - FSR	HGS5062UC - FSR3
HDS256C/U - FSR	HES232C/U - FSR	HES442U - FSR	HGS246UC - FSR	HGS7022UC - FSR3
HDS355U - FSR	HES2350U - FSR	HES445U - FSR	HGS247UC - FSR	HGS7052UC - FSR3
HDS442U - FSR	HES235C/U - FSR	HES446U - FSR	HGS252UC - FSR	HGS7062UC - FSR3
HDS445U - FSR	HES2360U - FSR	HES5022C/U - FSR3	HGS2530UC - FSR	HGS7132UC - FSR3
HDS446U - FSR	HES236C/U - FSR	HES5042C/U - FSR3	HGS255UC - FSR	HGS7152MX - FSR3
HDS7022C/U - FSR3	HES242C/U - FSR	HES5052C/U - FSR3	HGS256UC - FSR	HGS7282UC - FSR3
HDS7052C/U - FSR3	HES245C/U - FSR	HES5062C/U - FSR3	HGS3052UC - FSR3	
HDS7062C/U - FSR3	HES246C/U - FSR	HES7022C/U - FSR3	HGS342UC - FSR	
HDS7132U - FSR3	HES247U - FSR	HES7052C/U - FSR3	HGS345UC - FSR	
HDS7152U - FSR3	HES252C/U - FSR	HES7062C/U - FSR3	HGS346UC - FSR	
HDS7282U - FSR3	HES255C/U - FSR	HES7132U - FSR3	HGS432UC - FSR	
HEI7032C/U - SIR	HES256C/U - FSR	HES7152U - FSR3	HGS435UC - FSR	
HEI7052C/U - SIR	HES3052C/U – FSR3	HES7252U - FSR3	HGS436UC - FSR	

Model Number Explanation

The first three letters indicate product type:

HDI - Dual Fuel SIR, HDS - Dual Fuel FSR , HEI – Electric SIR, HES – Electric FSR, HGS – Gas FSR

The first two numbers indicate the level of features:

25 - Most features, 24 - Medium features, 23 - Standard features, 30/50 - Regular Convection, 70/71/72 – European Convection

The last number indicates the color:

2 - White, 5 - Stainless, 6 - Black, 7 - Biscuit

The next two letters....**UC**....Indicates United States & Canada. If model only has a **U**, it is not certified for Canada.

These last two letters will be followed in production by /01, /02, /03 etc., this indicates the service code level and must be included as part of the model number to ensure that the correct parts are ordered for service.

Installation/Service Tools

The following list are most of the tools and parts necessary for installation and may be necessary for service:

30 (at least) Amp Power Supply Cord Kit (not necessary for Canadian installation)

Measuring tape

Phillips head screwdriver

1¼" (31.8mm) wrench

T-20 torx screwdriver

Level

Cloth or cardboard (to protect surfaces)

Flexible conduit (for hard-wire installation only)

Torque wrench (for hard-wire installation only)

Pipe wrench

Teflon tape or pipe joint compound

Gas leak test solution

Gas supply line

Gas shut off valve (if not already present)

Display at Power Up

When the range is powered up the display shows the following for approx. 3 seconds before prompting for CLOCK:

- The orange temp display will flash **ZZZ** where ZZZ is the model number the control is configured to
- For electric ranges the alpha display will flash **ELC XXXX YY** where XXXX indicates the Flash version and YY is the EEPROM version
- For gas ranges the alpha display will flash GAS XXXX YY

Available Cooking Modes & Symbols for Electric Oven

COOKING MODE	SYMBOL	DEFAULT TEMPERATURE	TEMPERATURE RANGE	ELEMENTS
Convection Bake	\bigcirc	325 Deg. F	100 – 525 Deg. F	Upper, lower, third rear
Thermal Bake		350 Deg. F	100 – 550 Deg. F	Upper and lower
Convection Roast	7-	325 Deg. F	100 – 525 Deg. F	Upper and lower
Thermal Broil		450 or 550 Deg. F	Low or High	Upper
Convection Broil	-{	550 Deg. F	High (550 Deg. F)	Upper and convection fan
Temperature Probe	*	0 Deg. F	100 – 300 Deg. F	Refer to all bake models
Dehydrate	$\overline{\bigcirc}$	140 Deg. F	100 – 160 Deg. F	Third rear and convection fan
Proof		100 Deg. F	85 – 110 Deg. F	Upper and lower
Sabbath		350 Deg. F	100 – 550 Deg. F	Upper and lower Light on or off
Keep Warm		170 Deg. F	140 – 225 Deg. F	Upper and lower

Dual Fuel & All Gas Range Top

Burner Ratings:

- **RF Burner** Power-Sim[™] 15,000 to a low of 1200 but with cap takes heat output down to 400 to 500 BTUs
- **RR Burner** 800 5,500
- **LF Burner** 1,200 9,100
- **LR Burner** 1,400 12,500





All Gas Range Oven

- Bake...17,000 BTUs
- Broil...14,500BTUs
- Electronically controlled
- Flame diffuser
- Even heat distribution
- Glow-bar silicon carbide igniter
- Low profile cover for more usable cooking surface



Warranty

- **One full year** Parts & Labor from date of installation or occupancy
- Additional four years part only on the following cooktop section parts electrical controls, heating elements and ceramic glass top.
- Service must be performed by an authorized service agency
- Warranty Claim must be submitted within 45 days of completion

All Electric Range

Electrical Connections:

Range requires a 30 Amp (at least) 120 / 240 VAC or 120 / 208 VAC dedicated circuit preferably with a four wire connection, however where local codes and ordinances permit grounding through the neutral and / or conversion to four wire is impractical, unit may be connected to the power supply via a three wire connection.

Connection can be made via a range cord or a flexible conduit. If a range cord is used it must meet the above rating requirements and be marked "For use with Ranges."

All Electric Range Con't

Electrical Connections

Power Supply Connections

Three Wire Connection

The Four Wire Connection is preferred, but where local codes and ordinances permit grounding through neutral and/or conversion to four wire is impractical, unit may be connected to the power supply via a three wire connection.

- 1. Disconnect electrical power at breaker box.
- Remove the terminal block cover to expose the junction box (See Figure A).
- Remove top nut, star washer, and round washer from each post.

Note: DO NOT remove last round washer, last nut or internal wiring leads.

- Attach white wire, round washer, star washer and nut IN THIS ORDER on top of ground strap on center post.
- Attach red wire, round washer, star washer and nut IN THIS ORDER to left post.
- Attach black wire, round washer, star washer and nut IN THIS ORDER to right post (See Figure B).
- Tighten all connections securely and replace terminal block cover (See Figure C).



Figure A



All Electric Range Cont'd

Four Wire Connection (Preferred Method)

- 1. Disconnect electrical power at breaker box.
- Remove the terminal block cover to expose the junction box (See Figure A).
- Remove top nut, star washer, and round washer from each post.

Note: DO NOT remove last round washer, last nut or internal wiring leads.

- 4. Remove screw from bottom end of ground strap.
- Remove ground strap from center post, rotate so that wide end is at top and attach wide end to range through hole below junction box. Attach green wire on top of ground strap. Tighten Screw (See Figure D).
- Attach red wire, round washer, star washer and nut IN THIS ORDER to left post.
- Attach white wire, round washer, star washer and nut IN THIS ORDER to center post.
- Attach black wire, round washer, star washer and nut IN THIS ORDER to right post (See Figure E).
- Tighten all connections securely and replace terminal block cover.



Figure C



Figure D



Figure E

Dual Fuel Range

The gas supply line and electrical outlet must be within the spaces indicated in the illustration below. The gas shut off valve must also be accessible without moving the range.

Instructions were determined using Standard American base cabinets measuring 36" high x 24" deep. If nonstandard cabinets are used, care should be taken to alter dimensions accordingly.

NOTICE: Some cabinet finishes cannot service the temperatures allowed by U.L., particularly selfcleaning ovens; the cabinets may discolor or stain. This is most noticeable with laminated cabinets



Figure 2: Gas Supply Line and Electrical Outlet Placement

Dual Fuel Range Cont'd

Connect Electric

Ranges are dual rated for use on either 120/240 VAC or 120/208 VAC. See table for power ratings and circuit breaker sizes based upon the supply voltage for each mode (See chart below).

VOLTS	HZ	RATING	
A.C. 120/240	60	12.1	30 AMPS
120/208	60	9.1	25 AMPS

CAUTION: make certain that gas shutoff valve and all burner controls are in OFF position before beginning.

TO PREVENT ELECTRICAL SHOCK, THE GROUNDING PRONG SHOULD NOT, UNDER ANY CIRCUMSTANCES, BE CUT OR RE-MOVED. IT MUST BE PLUGGED INTO A MATCHING GROUNDING TYPE RECEPTACLE AND CONNECTED TO A CORRECTLY POLAR-IZED 240-VOLT CIRCUIT. A separate circuit is recommended which is in compliance with the NEC.

If there is any doubt as to whether the wall receptacle is properly grounded, have it checked by a qualified electrician.

This appliance may be connected to the power supply by installing flexible conduit or a power cord set. The electrical rating of the power cord set (not supplied) must be 240 volt, 30 amperes. The power cord set shall be marked "For Use with Ranges."

The power supply shall be connected to the range terminal block compartment located near the bottom of the back panel (See Figure 4, at right). It is accessible by removing the terminal block cover.

Place strain relief in knockout below terminal block (See Figure 4 below). Feed range cord through hole and strain relief up to terminal block. Allow for slack in the cord between the strain releif and terminal block. Once cord length/ slack has been adjusted, attach strain relief per instructrions included with strain relief. Connect wiring as described below and on next page.



Figure 4

The strain relief provided with your range cord must be properly installed.

NOTE: When installing the regulator/valve assembly it is easy to knock down the red tab to close off gas flow. Be sure the red tab on the regulator is in the UP position when work is complete.

Dual Fuel Range Cont'd

Note: The installer should inform the consumer of the location of the gas shut-off valve.

Flexible Connector Method

- 1. Install male 1/2" flare adaptor at the 1/2" NPT internal thread of the range inlet. Use a backup wrench on the elbow fitting to avoid damage.
- 2. Install male 1/2" or 3/4" flare union adapter on the NPT internal thread of the manual shut-off valve.
- 3. Connect flexible metal appliance connector.
- 4. Make sure circuit breaker is off and then plug range cord in to electrical outlet.
- 5. Push range back into position insuring that range leg slides under the anti-tip bracket. The range will sit 3/4" away from the wall when properly installed. **Note:** Be careful not to crimp flexible connector!
- 6. Carefully tip range forward to insure that anti-tip bracket engages and prevents tip-over.

Rigid Pipe Method

The configuration of the rigid pipe connection will vary depending on the location of the gas pipe stub.

- 1. Make sure circuit breaker is off and then plug range cord in to electrical outlet.
- 2. Push range back into position insuring that range leg slides under the anti-tip bracket. The range will sit 3/4" away from the wall when properly installed.
- 3. Carefully tip range forward to insure that anti-tip bracket engages and prevents tip-over.
- 4. Connect pipe to range at union. Access the connection through the access panel behind the warming drawer.

Note: Be careful not to apply pressure to warming drawer element during rigid pipe installation.





Anti-Tip Bracket - Anti-Tip bracket must be installed as shown below





INSTALL ANTI-TIP BRACKET:

- Adjust height of range and level by rotating the adjustable leg supports, (see Figure 6) using 1-1/4" wrench.
- 2. Measure to locate bracket position as shown in Figure
- 3. Secure bracket with 2 screws.



Anti-Tip Bracket Installation Cont'd

FINAL INSTALL:

- Move range close enough to the opening to plug into the receptacle.
- Slide range into position insuring that the left back leg slides under the anti-tip bracket. Range will sit 3/4" away from back wall when properly installed.
- Carefully tip range forward to insure that the anti-tip bracket engages the range back brace and prevents tip-over.
- Turn on electrical power. Check range for proper operation as described in Use and Care Manual.

Note: if LCD screen flashes and beeps, the wiring is incorrectly installed. Immediately disconnect power at breaker and return to step 3: CONNECT RANGE CORD.



Conversion of Range to LP Gas - Kit is supplied with the range

Conversion Instructions - Before you begin

1. AUTION: Turn off Gas and Electricity Before Proceeding with the conversion; shut off the gas supply to the appliance prior to disconnecting the electrical power.

Shut off the outside propane tank gas valve to the range. Remove range power cord from electrical outlet or turn breaker off at breaker box, and turn all control knobs to the "OFF" position.

2. Convert Pressure Regulator from 5" W.C. to 10" W.C.

1. Remove Warming Drawer; Pull drawer out until stop is reached. Push clip on right side up and clip on left side down. Pull drawer the rest of the way out.

2. Remove cover plate from interior back wall by removing single screw on left side of panel.

3. Remove the hexagon cap from the top of the regulator with an adjustable wrench.



4. Pop out the plastic stem in the cap and turn it over pressing it firmly in place so that the letters "LP" can now be seen upright in the stem, rather than "NAT".

5. Replace the cap and button assembly into the top of the regulator sealing it firmly. Make certain spring is still in place (See Fig. 1). DO NOT OVER TORQUE.

6. Install the FOIL CONVERSION STICKER on the back side of the cover plate so that it appears on the back side of range next to the regulator.

3. Replace Main Cooktop Orifices

Remove Grates, Burner Caps and Burner Bases. Remove burner grates and burner caps. Unscrew 2 T20 screws inside each base and remove burner bases (See Figure 2). Reinsert screws in jet holder to hold tubing assembly in place.

Remove Natural Gas Cooktop Orifices. Insert the socket driver with 3" minimum extension into the jet holders to remove existing orifices. Place the old orifices in the space provided on page 5 in case future conversion back to natural gas is necessary.

Assemble LP Cooktop Orifices. Place in cooktop exactly as layed out in the cover of this manual (also shown in Figure 3). If the orifices become separated from the cover, placement can be determined by matching the number stamped into the orifice with the placement specifications displayed in Figure 4. Place the new orifice into the socket then insert each orifice into its respective threaded hole in the jet holder. Tighten until the orifice stops turning. DO NOT OVER TIGHTEN.





Replace burner base, burner cap and burner grate. **Note:** Burner cap must be properly positioned on burner base for burner to light.

4. Convert Cooktop Valves for Propane Use

Adjust Bypass Jets on Valves.

Verify that all knobs are in the "Off" position.
Remove knobs, springs and bezels by pulling straight out.
Insert flat head screwdriver into shaft and turn bypass screw clockwise until it stops turning (See Figure 4). DO NOT OVER TIGHTEN. Replace knobs, springs and bezels.

If your range is **dual fuel** your conversion is complete. Replace the cover plate and warming drawer and proceed to step 9 to test your conversion.

For gas range conversions, continue to step 5.



Burner	BTU/h - LP Gas
Cooktop - Left Rear	11,000
Cooktop - Right Rear	5,000
Cooktop - Left Front	7,500
Cooktop - Right Front	15,000
Oven - Broil (Gas Ranges Only)	14,500
Oven - Bake (Gas Ranges Only)	17,000

5. Adjust Broil Burner Orifice

Remove oven door (see section "Removing Oven Door" in Installation Instructions).

Remove broil burner assembly. The broil burner assembly is attached to the top of the oven cavity with 7 screws. Remove screws and gently pull broil burner assembly straight out being careful not to detach electrical wires. Place broil burner against back wall of oven cavity.

Adjust Orifice. The orifice is located behind the broil burner in the back oven wall (See Figure 5). Use a 1/2'' deep socket driver with 3" minimum extension to turn orifice clockwise until it stops (2-2 1/2 times). DO NOT OVERTIGHTEN.

Replace Broil Assembly. Replace broil assembly being careful to feed all wires through back wall of oven. Reinsert all 7 screws.

Note: The air shutter on the broil burner fits over the orifice when installed correctly.

6. Adjust Oven Burner Orifice

Tighten Orifice. The oven burner orifice is located below the air shutter (See Figure 6). Reach it through the access hole in the interior back panel of the warming drawer cavity. Use a 1/2" wrench to turn orifice clockwise until it stops (2 - 2 1/2 turns). DO NOT OVER TIGHTEN.



7. Test for Gas Leaks.

Leak testing is to be conducted by the installer according to the instructions given in this section.

Turn on supply line gas shut off valve. Apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the supply line shut-off valve and the range. Include gas fittings and joints in the range if connections were disturbed during installation. **Bubbles appearing around fittings and connections indicate a leak.**

If a leak appears, turn off supply line gas shut-off valve and tighten connections. Retest for leaks by turning on the supply line gas shut-off valve. When leak check is complete (no bubbles appear), test is complete. Wipe off all detection fluid residue.

CAUTION

NEVER CHECK FOR LEAKS WITH A FLAME. DO NOT CONTINUE TO THE NEXT STEP UNTIL ALL LEAKS ARE ELIMINATED.

8. Test Electric Ignition.

Test Cooktop Burner Ignition. Select a rangetop burner knob. Push down and turn to the flame symbol. If the ignitor/spark module is operating correctly, it will click. Once the air has been purged from the supply lines, the burner should light within four (4) seconds. After burner lights, turn knob to the off position.

Test each rangetop burner in this fashion.

Test Broil Burner Ignition. Set cooking mode to Hi Broil. The burner will ignite after 30-75 seconds.

Test Bake Burner Ignition. Set the oven to bake at 350° F. After 30-75 seconds, the burner will ignite. The burner will stay lit until the 350° F is reached and then shut off. From this point forward, the burner will cycle on and off to maintain the temperature.

9. Test/Adjust Flame.

The combustion quality of the flame for each burner must be visually inspected. If your range is a gas range, the bake burner and broil burner flames must also be visually inspected. The flame should be blue with yellow tips. It should carry over, or surround, the entire burner and should not lift or blow off the burner.

To inspect, turn the burner on. See Figure 7 for appropriate flame characteristics. To view the bake burner, the oven bottom cover must be removed; remove two rear thumb screws, slide forward and out.

If the flame is completely or mostly yellow, the corresponding air shutter and/or the orifice must be adjusted. Verify that the orifice is all the way tightened. If the flame is still yellow, adjust the air shutter. After adjustment, retest.

Note: With LP use, some yellow tipping on outer cones is normal.

All burners must also be inspected for carryover. The flame should completely surround the burner. If the cooktop burners do not carry over, the bypass jet must be adjusted (See step 4, page 4). If the broil or bake burner does not carry over, adjust the corresponding air shutter (see steps 10 and 11, below and next page).



10. Adjust Broil Burner Air Shutter (if necessary)

Adjust Air Shutter. The air shutter is located on the back end of the broil burner. Loosen screw and turn shutter. Close the shutter if the flame is lifting or blowing or not carrying over; Open the shutter if it is too yellow. (See Figure 8). Tighten screw.



11. Adjust Oven Burner Air Shutter (if necessary)

Adjust Air Shutter. The oven burner air shutter is located to the left of the oven regulator. Reach it through the access hole in the interior back panel of the warming drawer. Loosen screw on shutter. Close the shutter if the flame is lifting or blowing or not carrying over; Open the shutter if it is too yellow. Tighten screw.(See Figure 9). Tighten screw.

Reattach cover plate and replace warming drawer.



Save natural gas orifices for future conversion by placing them in the appropriate space below.



Door Removal

Removing the Door

WARNING

- Make sure oven is cool and power to the oven has been turned off before removing the door.
 Failure to do so could result in electrical shock or burns.
- The oven door is heavy and fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breakage.
- Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause damage or injury.
- Failure to grasp the oven door firmly and properly could result in personal injury or product damage.
- Be sure to read the above WARNING before attempting to remove oven door.
- 2. Open the door completely.
- 3. Flip lever on hinge toward you. (see Figure A).
- 4. Close the door to approximately halfway open.
- Holding the door firmly on both sides using both hands, pull the door straight out of the hinge slots. Hold firmly, the dooris heavy (See Figure B).
- 6. Place the door in a convenient and stable location for cleaning.





Figure A



Range Operation - Oven Control



Connector to Power Relay Board from "Touch & Turn" User Interface Board (clock)

Connector to "Touch & Turn" User Interface Board (clock) from Power Relay Board





When the range is powered up, the interface board receives the voltages at X2 from the power relay board shown in the chart on the next page, and the clock illuminates.



This board controls all the functions of the oven and contains the program data

Voltage Checks at the "Touch & Turn" Interface Board (Clock)





BOSCH



Operation of the Electric Oven







Touch Bake and set temperature at the control, relay board receives input and checks resistance of sensor. If heat is required then the following relays will close: K3 & K4 for the bake element and K1 & K2 for the broil element. The output voltages from the board should be as follows: X15-L1 to bake element, X16-L2 to bake element. X11-L1 to broil element, X12-L2 to broil element. This supplies 120volts from L1 & L2 giving each element 240 volts and oven heats.

NOTE: See charts on next page for element "On Times".





Element Cycle Charts



Element Cycle Charts Cont'd

SELF CLEAN MODE



Upper Element

Lower Element

Warming

on

off

15 seconds

45 seconds

Convection fan remains running during Preheat and Roasting mode

40 seconds

30 seconds

20 sec

30 Seconds

off

ол

off

Roasting

Upper Element

Lower Element

Operation of the Oven Gas Burner









Touch Bake and set temperature at the control, relay board receives input and checks resistance of sensor. If heat is required then Bake relay K11 is closed. 120VAC is sent to the gas safety valve. The glow igniter which is wired in series with the valve starts to heat up, as it does so the voltage drops across the valve. When the glow bar draws 3.2 amps and is glowing the valve opens sending gas to the burner and it ignites. Bake is 17,000 BTUs.



Electric Top - How the Elements Heat

Each element or section of an element is controlled by a relay. Touch the glass to select element, turn knob to select the power level. For the element to heat the following relays must close:

Left Front & Right Front	L2 from K10 measured at X30.	
Left Front	L1 from K1 900 watt measured at X5	
	L1 from K3 800 watt measured at X7	triple element
	L1 from K4 800 watt measured at X8	
Right Front	L1 from K2 1200 watt measured at X6	single element
Right Rear & Left Rear	L2 from K9 measured at X32	
Right Rear	L1 from K5 1100 watt measured at X9	double element
	L1 from K6 800 watt measured at X12	
Left Rear	L1 from K7 1500 watt measured at X11	single element

Electric Top - How the Elements Heat Cont'd


Gas Top Operation



Turn the control knob to the light position. The spark switch closes and sends 120VAC to the spark module. The spark module output sends 14,000VDC to the burner igniter creating a spark to the underside of the burner cap. The action of turning the knob to the light position allows gas to flow to the burner and it ignites





How to Replace the "Touch & Turn" Interface Board (Clock) - FSR



Remove the Knob (if it is a tight fit, wrap some scotch tape around the knob & pull gently to remove)



Remove the locknut





Remove upper rear access panel, remove connector from board, remove the 4 or 6 screws holding the board. Reassemble new board in reverse order after checking the board configuration. See next page for instructions.

When a replacement board is ordered, all "Touch & Turn" interface boards are programmed for the <u>MEDIUM</u> featured models for example HXS24XU: For the <u>MOST</u> featured model HXS25XU snap off either one of these tabs.



For the <u>LEAST</u> featured model example HXS23XU, snap off both tabs.

<u>Note</u> be sure to check the model # of the range and configure the board correctly before installing.

Interface Board for All Models w/First Two Numbers of 50, 70, 71, 72 Replacement – FSR3

- 1. For models beginning with 50, 70, 71, 72 (FSR3 and SIR) there is one interface board. To replace the board follow the directions below:
- 2. Remove the control knob on the front of the upper back panel.
- 3. Remove the knob bezel hex nut using a 7/16" socket.



Hex nut

- 4. Remove the upper back panel cover by removing the torx screws on the left and right sides of the unit.
- 5. Using a Phillips screwdriver, remove the four screws of the display board and disconnect the cable from the connector.
- 6. Insert the screws from the old board into the standoffs and HAND TIGHTEN the screws. DO NOT USE A POWER SCREWDRIVER TO TIGHTEN THESE SCREWS. Hand tightening only will secure the board. Over torque on these screws can cause damage to the touch zones.
- 7. Reconnect the cable to the connector.
- 8. Reinstall the hex nut using the 7/16" socket. Again, **DO NOT OVER-TIGHTEN THE HEX NUT**. A slight tug to tighten the hex nut will secure the knob bezel.
- 9. Reinstall the upper back cover.
- 10. Configure the board for the correct model.

Interface Board For All Models W/First Two Numbers Of 30, 50, 70, 71, 72 Configuration – FSR3 Cont'd

The Service Configuration Mode can be accessed only when the system is turned on and the display shows **CLOCK** and "12" is flashing. Once **OFF** is pressed or the knob is turned access to the Service Configuration Mode is denied and cannot be accessed unless the system is turned off and then back on. To access the Service Configuration Mode, turn the power on and wait until the display shows the type – **ELECTRIC** or **GAS** – and the software version.

READ THROUGH THESE STEPS <u>BEFORE</u> STARTING MODEL CONFIGURATION

- 1. Switch to the set clock mode.
- 2. Simultaneously press the **LIGHT** and **TEMPERATURE** (or **BROIL** if the model number begins with 30) and hold for 5 seconds.
- 3. After 5 seconds the display will show **SYSTEM CONFIG** and beep once.
- 4. You have 10 seconds to select **START** or the control will automatically return to operation.
- 5. When **START** is pressed the display will change to **SET SYSTEM** and beep once.
- 6. Starting <u>immediately</u> you have 10 seconds to rotate the knob to select a model or the control will automatically return to operation. See the following page for model and corresponding number.

Model Number & Description

- **MODEL 1** HEI7152C, HEI7152U
- MODEL 2 HEI7022C, HEI7022U, HEI7052C, HEI7052U, HEI7062C, HEI7062U
- MODEL 3 HDI7052C, HDI7052U, HDI7062C, HDI7062U
- MODEL 4 HDI71522U, HDI7282U
- MODEL 5 HES5022U, HES5042U, HES5052U, HES5062U, HE2224U
- MODEL 6 HES7022U, HES7042U, HES7052U, HES7062U, HE2425U
- MODEL 7 HES7132U, HES7152U, HES7252U, HES7282U, HES2528U
- **MODEL 8** HES7022C, HES7042C, HES7052C, HES7062C, HE2425C
- **MODEL 9** HDS7022U, HDS7052U, HDS7062U, HDS7022C, HDS7052C, HDS7062C
- MODEL 10 HGS7282UC
- **MODEL 11** HES3052U
- MODEL 12 HGS3052UC
- MODEL 13 HGS5022UC, HGS5042UC, HGS5052UC, HGS5062UC
- MODEL 14 HGS7022UC, HGS7052UC, HGS7062UC, HG2415UC, HG2416UC, HG2425UC
- MODEL 15 HGS7132UC, HGS7152UC
- MODEL 16 HDS7132U, HDS1752U, HDS7282U, HD2525U
- **MODEL 17** HES3052C
- MODEL 18 HES5022C, HES5042C, HES5052C, HES5062C, HE2224C

Control Board - FSR

The control board <u>must</u> be reassembled so 4 of the 6 standoffs ("pins") engage the 4 holes in the metal plate glued to the Ceran glass maintop (the other 2 standoffs don't engage any holes in the plate). If not, the magnetic knob & digital displays will not line up.



CAUTION: Don't force the standoffs in place (so they're not broken).

Control Board – FSR Cont'd

Before mounting the control board, make sure each of the 6 standoffs ("pins") are inserted properly into the component boards. The two boards should be parallel.

In addition, make sure there is no debris between the touch pads and the glass, and that the pads are making good contact with the glass. If not it will not work and may show an error code.



Location of Components Dual Fuel & All Gas Range



Gas regulator & connection point

Access to warming drawer element terminals

Gas safety valve

Disassembly - Access to Maintop



Remove knobs first if unit has mechanical controls or is a gas top. Remove the two screws under the front panel, support the panel as you take out the second screw so that it won't fall. Panel is also held in place with two support tabs which fit into slots on sub-panel.



Disassembly - Access to Maintop Cont'd



Remove the 12 screws which hold the 2 rear panels and disconnect the ground screw from the maintop support



Lift the maintop a couple of inches to disengage the locking tabs and slide towards the front of the unit. Lift the front of the maintop and fold back against the control panel. (place towel or blanket over control panel to avoid scratching panel or maintop) The elements, control, and latch assembly can now be accessed.



Motorized Latch Assembly & Door Switch



Remove 2 screws from front frame





Latch can be accessed from under the cooktop



Disassembly - Access to Maintop



Mechanical version

Each pair of elements are held in place by a single bracket & two tension clips per element



Retaining brackets



Tension clips



Touch & Turn control version

Resistance Checks - at the Element Terminals

Turn off power before beginning resistance checks



BOSCH

Disassembly - Touch & Turn Control









Support bracket is held with 2 screws







<u>CAUTION</u>: Take care not to break the plastic board standoffs.

Remove the support bracket

Access to Concealed Bake Element & Warming Element



Warming element is removed from front by removing the drawer



Remove this cover for access to the warming drawer element terminals



Remove this cover for access to the bake element

Access to Oven Can and Hinge Assembly



Remove latch assembly & top panels. Remove 3 screws on top of side panel, lift up & out to disengage tabs at the bottom. Remove screws holding outer & inner galvanized panels. Remove insulation (it is all in one piece) oven can is easily removed from chassis by removing front and rear chassis frame screws (see instructions on next page).







Access to Oven Can and Hinge Assembly – Cont'd



Reassembly of Cooktop Control Knob, Spring & Bezel



Assemble knob spring & bezel.

Hold assembly together and install on shaft







Calibrate the Thermostat (Change the Offset)



Touch cooking mode & keep your finger on there until "**SELECT FUNCTION**" appears (about 5 secs.)





Using control knob, scroll through menu until "**OVEN TEMP OFFSET**" appears. Touch **START** and a number will appear in the temperature window. If the oven has never been calibrated before it will be 0 degrees F







Using the control knob scroll through the temperature options. The temperature ranges from –25 degrees F to + 25 degrees F. Select the number of degrees that the temperature needs to be changed by and touch "**START**". Display will show "**SELECT FUNCTION**", touch "**OFF**" to complete the change.



Range Test / Service Program

The range control has a service program that can be accessed by the service technician to check component and /or function.

To enter the service program, do the following:

Place a finger on the <u>cooking mode</u>, <u>temperature</u> and <u>start</u> zones simultaneously for 5 seconds... the word "**TEST**" will display. Touch cooking mode and "**SERVICE**" will display.



Touch start and "**LIGHT**" will display, at this point the light function can be tested by touching start again, or use the rotary control knob to scroll through the different test functions. To check a particular function rotate to that function then touch start. To exit the program at any time touch **cancel**.

Note: During all functions the maximum oven temperature is 200 degrees F, if reached the display shows **"TOO HOT**" and any function in operation stops, except the **Cancel** (which allows exit from the program).The test can be resumed once the temperature falls below 200 degrees F.



Electric Oven

Function 1:

- 1. Display LIGHT
- 2. Press Start Zone to activate oven light relay
- 3. Display LIGHT ON
- 4. Press Start Zone to deactivate oven light relay
- 5. Display LIGHT
- 6. Allow user to continue toggling
- 7. Rotating the selection knob will deactivate the light relay (if on) and scroll display to function select (Light, Conv Fan, Ring, etc.

Function 2:

- 1. Display CONV FAN
- 2. Press Start Zone to activate Convection fan relay
- 3. Display FAN ON
- 4. Press Start Zone to deactivate Convection fan relay
- 5. Display FAN
- 6. Allow user to continue toggling
- 7. Rotating the selection knob will deactivate the Fan relay (if on) and scroll display to function select (Light, Conv Fan, Ring, etc.)

Function 3:

- 1. Display RING (if applicable for version)
- 2. Press Start Zone to activate Conv. Fan relay and Ring element relay
- 3. Display RING ON
- 4. Press Start Zone to deactivate Conv. Fan relay and Ring element relay
- 5. Display RING
- 6. Allow user to continue toggling
- 7. Rotating the selection knob will deactivate the Ring and Fan relay (if on) and scroll display to function select (Light, Conv Fan, Ring, etc.)

Function 4:

- 1. Display BROIL
- 2. Press Start Zone to activate Broil element relay
- 3. Display BROIL ON
- 4. Press Start Zone to deactivate Broil element relay
- 5. Display BROIL
- 6. Allow user to continue toggling
- 7. Rotating the selection knob will deactivate the fan relay (if on) and scroll display to function select (Light, Conv Fan, Ring, etc.)

Function 5:

- 1. Display BAKE
- 2. Press Start Zone to activate Bake element relay
- 3. Display BAKE ON
- 4. Press Start Zone to deactivate Bake element relay
- 5. Display BAKE
- 6. Allow user to continue toggling
- 7. Rotating the selection knob will deactivate the Bake relay (if on) and scroll display to function select (Light, Conv Fan, Ring, etc.)

Function 6:

- 1. Display WARMING DRAWER (if applicable for version)
- 2. Press Start Zone to activate Warming Drawer element relay
- 3. Display WARMING D ON
- 4. Press Start Zone to deactivate Warming Drawer element relay
- 5. Display WARMING DRAWER
- 6. Allow user to continue toggling
- 7. Rotating the selection knob will deactivate the Warming Drawer relay (if on) and scroll display to function select (Light, Conv Fan, Ring, etc.)

Function 7:

- 1. Display SENSOR CHECK
- 2. Press Start Zone to activate control to automatically perform self check of:

Meat probe resistance (if applicable for version)

Oven sensor resistance

Warming drawer sensor resistance (if applicable for version)

3. If self check finds a failure during this sensor check the alpha display shows which one with FAILURE PROBE, FAILURE OVEN or FAILURE W D. If no failure is found, the display shows SENSORS OK. Rotating the selection knob will deactivate the sensor check mode and scroll display to function select (Light, Conv Fan, Ring, etc.)

Function 8:

- 1. Display CHECK LATCH
- 2. Press Start Zone. Control activated door latch. Control operates as if in normal self-clean mode, checking for switch logic and time out function. Lock icon should operate as in normal operation. Once latch is locked, motor stops and icon is steady state. All errors should show if malfunction or non-locking is detected. Further pressing of the Start Zone will be ignored.
- 3. Press Start Zone. Control deactivated door latch. Control operates as if in normal self-clean mode, with all checks, icon change (lock flashing, then off) and error detection. Further pressing of the Start Zone will be ignored until the latch has un-locked or an error has been detected. If an error is detected the latch motor will stop and the display will show that code and beep.
- 4. Allow user to continue toggling.
- 5. Rotating the selection knob will deactivate the Check Latch mode and reset to home (if locked) and scroll display to function select (Light, Conv Fan, Ring, etc.).

Gas Oven

Function 1:

- 1. Display LIGHT
- 2. Press Start Zone to activate oven light relay
- 3. Display LIGHT ON
- 4. Press Start Zone to deactivate oven light relay
- 5. Display LIGHT
- 6. Allow user to continue toggling
- 7. Rotating the selection knob will deactivate the light relay (if on) and scroll display to function select (Light, Conv Fan, Warming Drawer, etc.)

Function 2:

- 1. Display CONV FAN
- 2. Press Start Zone to activate Convection fan relay
- 3. Display FAN ON
- 4. Press Start Zone to deactivate Convection fn relay
- 5. Display FAN
- 6. Allow user to continue toggling
- 7. Rotating the selection knob will deactivate the fan relay (if on) and scroll display to function select (Light, Conv Fan, Warming Drawer, etc.)

Function 3:

- 1. Display WARMING DRAWER (if applicable for version)
- 2. Press Start Zone to activate Warming Drawer element relay
- 3. Display WARMING D ON
- 4. Press Start Zone to deactivate Warming Drawer element relay
- 5. Display WARMING DRAWER
- 6. Allow user to continue toggling
- 7. Rotating the selection knob will deactivate the Warming Drawer relay (if on) and scroll display to function select (Light, Conv Fan, Warming Drawer, etc.)

Function 4:

- 1. Display SENSOR CHECK
- 2. Press Start Zone to activate control to automatically perform self check of:

Meat probe resistance (if applicable for version)

Oven sensor resistance

Warming Drawer resistance (if applicable for version)

If self-check finds a failure during this sensor check the alpha display shows which one with FAILURE PROBE or FAILURE OVEN or FAILURE W D. If no failure is found, the display shows SENSORS OK.

3. Rotating the selection knob will deactivate the sensor check mode and scroll display to function select (Light, Conv Fan, Warming Drawer, etc.)

Function 5:

- 1. Display BROIL
- 2. Pressing Start Zone activates Broil relay for 120 seconds
- 3. Display BROIL ON
- 4. Pressing Start Zone deactivates Broil relay
- 5. Display BROIL
- 6. Allow user to continue toggling. White Broil is on Controller times for 120 seconds. If user does not turn off broil relay within the 120 seconds, controller turns off automatically (also max temp of 200 F is monitored).
- 7. Rotating the selection knob will deactivate the Check Latch mode and reset to home (if locked) and scroll display to function select (Light, Conv Fan, Warming Drawer, etc.)

Function 6:

- 1. Display BAKE
- 2. Pressing Start Zone activates Bake relay for 120 seconds
- 3. Display BAKE ON
- 4. Pressing Start Zone Deactivates Bake relay
- 5. Display BAKE
- 6. Allow user to continue toggling. While Bake relay is on, Controller times for 120 seconds. If user does not turn off broil relay within the 120 seconds, controller turns off automatically (also max temp of 200 F is monitored).
- 7. Rotating the selection knob will deactivate the Check Latch mode and reset to home (if locked) and scroll display to function select (Light, Conv Fan, Warming Drawer, etc.)

Function 7:

- 1. Display CHECK LATCH
- 2. Press Start Zone. Control activates door latch. Control operates as if in normal self-clean mode, checking for switch logic and time out function. Lock icon should operate as in normal operation. Once latch is locked, motor stops and icon is steady state. All errors should show if malfunction or non-locking is detected. Further pressing of the Start Zone will be ignored until the latch has locked or an error has been detected.
- 3. Press Start Zone. Control deactivated door latch. Control operates as if in normal self-clean mode, with all checks, icon change (lock flashing then off) and error detection. Further pressing of the Start Zone will be ignored until the latch has un-locked or an error has been detected. If an error is detected, the latch motor will stop and the display will show that code and beep.
- 4. Allow user to continue toggling
- 5. Rotating the selection knob will deactivate the Check Latch mode and reset to home (if locked) and scroll display to function select (Light, Conv Fan, Warming Drawer, etc.)

Range Error Codes

CODE	DESCRIPTION	WHEN CHECKED	FAULT LIMIT
F1	Meat probe failure during test or service mode	Only during test or service	None
F2	Oven sensor failure during test or service mode	Only during test or service	None
F3	Warming drawer sensor failure during test or service mode	Only during test or service	None
F31	Oven temperature sensor failure	Cook or clean programmed	20 sec.*
F33	Warming drawer sensor failure	When warming drawer is active	20 sec.*
F41	Motorized latch will not lock	Latch should be locked	1 min.
F43	Motorized latch will not unlock	Latch should be unlocked	1 min.
F45	Motorized latch both locked and unlocked	Always	1 min.
F111	Runaway oven temperature 585° F	Latch unlocked	5 sec.
F113	Runaway oven temperature 950° F	Latch locked	5 sec.
F120	Any key (except Cancel) pressed longer than 60 sec.	Always	1 min.

Range Error Codes Cont'd

CODE	DESCRIPTION	WHEN CHECKED	FAULT LIMIT
F121	Touch key voltage out of limits (except cancel key)	Always	Max. 1 min.
F122	Selection mechanism for touch keys faulty	Always	Max. 1 min.
F124	Cancel key pressed for more than 60 sec.	Always	1 min.
F125	Cancel touch key voltage out of limits	Always	Max. 1 min.
F141	Slave micro not functioning	Always	1 min.
F151	EEPROM failure or communication circuit failure	Cook or clean programmed	1 sec.
F153	User interface too hot	Always	1 sec.
F154	Power board too hot	Always	1 sec.
F155	Cook profile corrupted in EPROM	Cook or clean programmed	1 sec.
F160	Cooling fan hall effect feedback not present	Always, NTC temp in built-in range only	1 sec.
F170	Power failure	Always	2 ms.

Range Error Codes Cont'd

CODE	DESCRIPTION	WHEN CHECKED	FAULT LIMIT
F190	Power over voltage	At power on	
F200	Time out and stop function	During production test mode	110 sec.
F210	Range exceeded safe test limits	During service test mode	200º F

* F31 and F33 fault limit set to 20 sec. to avoid erroneous faults due to line noise on long lengths of wires of sensors.

Fault Codes for MTwisT Control

- ER 22 /* Keyboard */
- ER 3 /* Selection of Keys */
- ER 25 /* False connection mains */
- ER 26 /* Relay supply voltage too high (off state of control) */
- ER 12 /* Mismatch of relay port pin and software register */
- ER 13 /* Invalid EPROM data */
- ER 23 /* PWM-frequency oft of limit */
- ER 24 /* Wrong number of relays */

Range Error Codes - Additional Information

LATCH FAILURE MODE

Error 41 Locking mode - All heating functions stop with error indicated

- If the latch does not lock and the control does not see a changed state of the feedback switch (probably indicating that the motor did not rotate), the display will fault out and the latch motor shuts off.
- If the control senses that contact A is open and B is still open (possibly due to disconnected wire or bad switch), the control will fault out and the motor will continue to operate until the cam returns to home position contact A closed.
- If the control senses that contact B is closed and contact A remains closed (possibly due to bad switch), the control will fault out and the motor will continue to operate until contact B is open again (back to home).

Error 43 Unlocking mode - All heating functions should be off

- If the latch does not unlock and the control does not see a changed state of the feedback switch (due to motor not rotating), the display will fault out and the latch motor shuts off.
- If the control senses that contact B is open and A is still open, the control will fault out and the motor shuts off (should be in home position).
- If the control senses that contact A is closed and contact B remains closed, the control will fault out and the motor shuts off.

Range Error Codes - Additional Information Cont'd

LATCH FAILURE MODE Cont'd

Error 45 Locked and Unlocked mode - All heating functions should shut off

If the control senses that contacts A and B are either both open or both closed during any operation (cooking or self-cleaning), the display will fault out and the latch motor will not rotate until the oven temp is below 585° F. The control will then look for contact A open and contact B closed. If it does not find that state within 1 minute, the control will look for Contact B closed and shut off the motor.

The user can press the cancel button once and the beep will stop and the display and control will go t home state. If the latch is not in the home state when power is applied (or reapplied after a power outage), the control will reset the latch to home without a beep alarm or display error message. This is important if the latch was not in the home position when powered down or if the latch moved during shipping from the factory.

When self-clean or delayed self-clean is started, the lock will activate immediately. While self-clean is active, the oven lights and warming drawer are switched off and cannot be switched on until the conclusion of self-clean. If the door is opened before the door is locked, the control will pause heating, flash CLOSE DOOR and the beeper will produce a reminder tone. The latch will return to home position and pause until the door is closed. The user will then have 60 sec. to close the door and allow the control to complete the operation. After 60 sec. the display will show SELF CLEAN END. After acknowledge (start or cancel), the controls resets to home state.
Range Error Codes - Additional Information Cont'd

After the oven has cooled down and the door lock unlatches at the unlock set temperature, the operator can open the door without the display showing CLOSE DOOR. The cool down time of the cycle continues to operate until it times out or CANCEL is pressed.

If the self-clean cycle has been started and the user decides to CANCEL, if the oven is above the unlock temperature, the oven stays in the locked condition and stays locked until the oven temp falls below the unlock temperature. During this time, the user can only access the warming drawer. Once the door unlocks all cooking functions are available.

If CANCEL is pressed before the unlock temperature is reached, the display clears and the door unlocks and the control returns to home state.

If any Timers are operating they are to be cancelled or disabled while in self-clean mode.

The control is programmed with an unlock setting of 300° F.

Range Error Codes - Additional Information Cont'd

BASIC (300 SERIES) RANGE CONTROL (FSR3 Only)

The specification for the Basic range consist of utilizing the same FSR3 interface and power board hardware, however with less features for electric and gas application. The construction of the range reflects the features offered (or not offered). The features, operations and all safety protocols are identical to the standard FSR except for the following:

BAKE MODE – The bake mode is activated by the upper right zone (COOKING ZONE of the standard FSR control). When this zone is selected, the control shows bake flashing and the temp defaults to 350° F. The rotation knob is used to adjust the temp from 200° F to 525° F. Rotation of the knob counter-clockwise past 200° F displays WARM HIGH, WARM LOW and PROOFING. The START zone activates the mode. To assure that the control has the two-step activation, there is no automatic start up. When the operator selects the bake zone the START zone must be selected regardless if the temp was adjusted or not. The operating limits/parameters for warm high, and proofing incorporates the base limits, using the set temps.

BROIL MODE – The broil mode is activated by the middle right zone (TEMPERATURE ZONE of the standard control). When this zone is selected, the control shows Broil flashing and the temp defaults to HI. Rotating the knob adjusts the temp from HI to LOW. When the operator selects the BROIL zone, the START zone must be selected regardless if the temp was adjusted or not.

SELF CLEAN MODE – The self cleaning mode is activated by holding the upper right zone and the middle right zone for 5 seconds. The only other variation to this mode is the control does not have the convection fan (no convection cooking features).

Range Error Codes - Additional Information Cont'd

TIMER MODE – The time modes remain the same. The selection and setting is identical to the standard FSR control for all features. Time delay is the same.

Changing Temperature Settings

To change the temperature of Bake or Broil, the operator touches that zone. The temperature numerical display (orange) displays the current setting and flash. Rotate the knob to select the new temperature and then press the START zone to initiate. If the user does not rotate the knob within 5 seconds, the control will revert back to the original temperature setting. If the knob is rotated but the START zone is not pressed within 5 seconds, the control will set to the new temperature setting.

FAQs – FREQUENTLY ASKED QUESTIONS

When is the convection fan for convection bake and convection roast supposed to come on? When the temperature is reached or is it timed?

Gas Range – The convection fan does not come on while in preheat for Convection Bake & Convection Roast, but will turn on when the preset temperature is reached OR at 6 minutes (whichever is longer).

Example

Oven Temp °F	Approx. Preheat Time	Convection Fan On
200	4:59	6:00
325	9:19	9:19

During Dehydrate, only the bake burner is used and a delay of 6 minutes will occur before the convection fan turns on.

During self-clean, the broil burner is on first without the convection fan. Then the bake burner turns on (the broil burner turns off). The convection fan turns on 6 minutes after the bake burner turns on.

Electric Range – The convection fan comes on at the beginning of all convection modes.

FAQs – FREQUENTLY ASKED QUESTIONS Cont'd

What is the difference between convection bake and convection roast?

Gas Range

- Convection bake uses heat from the lower burner. The convection fan circulates the heat.
- Convection roast also uses heat from the lower burner and uses the convection fan to circulate heat. In convection roast, the burner will cycle more often than in convection bake because the temp is kept closer to the set temperature.

Electric Range (HES Series)

Better-Best Models

• Convection bake uses heat from the lower heating element and a third element located behind the back wall. The convection fan circulates the heat

NOTE: The broil element operates during preheat but not while cooking.

• Convection roast uses heat from the top and bottom elements as well as heat circulated by the convection fan.

FAQs – FREQUENTLY ASKED QUESTIONS Cont'd

What is the difference between convection bake and convection roast? Cont'd

Good Models

- Convection bake uses heat from the top and bottom elements. Heat is circulated by the convection fan.
- Convection roast also uses heat from the top and bottom elements and uses the convection fan to circulate heat.

NOTE: In convection roast, the elements will cycle more often than in convection bake because the temp is kept closer to the set temperature

Does the convection fan stay on when the door is opened?

Gas and Electric Range (all models)

The convection fan shuts down when the door is opened. It will take a few seconds for the convection fan blade to stop turning.

NOTE: Exception – The convection fan stays on when the door is open in the Dehydrate mode.

The timers time doesn't display when oven is in use

Gas and Electric Range (all models)

After the time is set, turn the knob a few clicks until the time is shown in the display. It will then remain displayed along with the cooking mode temperature.

How do you get the door light to remain on after opening and shutting the door?

Gas and Electric Range (all models)

The oven light can only be turned on manually using the control panel. Once the door is opened and closed, the light will turn off and you must use the control panel to turn it on again.

Wiring Diagrams & Schematics

There is a wiring diagram & schematic on the rear cover of each range



Wiring Diagram: HDS7022C/U HDS7052C/U HDS7062C/U HDS7132U HDS7152U HDS7282U



VOLTS VOLTS VOLTIOS	CIRCUIT / CIRCUIT / C	RCUTO							
DNGLI	she refer to local electric	AL CODE 30 AMPERES	POWER REQUIREMENTS (ENGLISH)	BLEMENT ENGLISH	ELEMEN	ANGLAIS	ELEMEN	ndinglês	
120 / 240 ANGLA	IS: YOR LE COCE D'ELECTRICT	E LOCAL 30 AMPERAGE	4 WIRE SINGLE PHASE 60HZ. ONLY	1 400W WARMING DRAWER	1	400W TIROR CHAUFFE-PLAT	1	400W CAJON DE CALENTAMENTO	7
NGLES:	CONSULTE EL CODIGO ELECTRO	CO LOCAL 30 AMPERIOS	L1 - L2: 120/208-240 VOLTS	2 2.0KW BAKE	2	2.0KW DE CUISSON	2	2.0KW DE COCCION	
			N GROUNDED WHITE WIRE	3 11KW CONV.	3	1.1KW DE CONVECTION	3	11KW DE CONVECCIÓN	WARNING POWER MUST BE DISCONNECTED BEFORE SERVICING THIS APPLIANCE.
ENGLISH	ANGLAIS	INGLÉS	GND: GROUNDING GREEN WIRE	4 3500W BROIL	4	3500W DE GRILLAGE	4	3600W DE ASADOR	CAUTION: LABEL ALL WRES PRIOR TO DISCONNECTION WHEN SERVICING.
BK (BLACK)	N (NOR)	NE (NEGRO)	RATING 208V - 4.8Kw / 240V - 6.2Kw	· · · · · · · · · · · · · · · · · · ·				•	VERFY PROPER OPERATION AFTER SERVICING.
BN (BROWN)	M (MARRON	MA MARRÓN		CONPONENT ENGLISH	COMPON	IANT ANGLAIS	COMPON	NENTE INGLÉS	
RD (RED)	R (ROUGE)	RO (ROJO)	CARACTERISTIQUES DE PLISSANCE (Anglais)	A CONVECTION MOTOR	A	NOTEUR DE CONVECTION	A	MOTOR DE CONVECCIÓN	AVERTISSEMENT: RISCUE DE CHOC ELECTRIQUE-DEBRANCHER DAPPAREIL MANT
YE (YELLOW)	J (JAUNE)	AM (AMARELO)	APPLICATIONS MONOPHASEE 4 FILS 60HZ. UNIQUEMENT	B LATCH MOTOR	В	MOTEUR DE VERROUILLAGE	B	MOTOR DE ENGANCHE	ATTENTION ATTACHEZ LES ÉTIQUETTES À TOUS LE FUS MANT
GN (GREEN)	V (VERT)	VE (VERDE)	L1 - L2: 120/208-240 VOLTS	C OVEN LAMPS	Ē	LAMPES DE FOUR	1 T	LAMPARAS DEL HORNO	DÉBRANCHAGE EN ENTRETENANT LES CONMANDES.
8U (8LUE)	B (BLEU)	AZ (AZUL)	ne fil blanc mis à la terre	D WARMING DRAWER SENSOR	D	CAPTELR DE TIROIR CHALIFFE-PLAT	Ď	SENSOR DE CAJÓN DE CALENTAMENTO	LES ERREURS DE CÁBLAGE PEUVENT CAUSER L'OPÉRATION INEXACTE ET DANGEREUSE.
VT (VIOLET)	VT (VIOLET)	VI (VICLETA)	GND: FIL VERT DE MISE À LA TERRE	E OVEN SENSOR	Ē	CAPTEUR DE FOUR	Ē	SENSOR DE HORNO	VERGEZ COPERATION APPROPRIEE DE CELECTROMENAGER APRES ENTRETEN
GY (GRAY)	g (GRIS)	GR (GRIS)	NOMINALE: 208V - 4.8Kw / 240V - 6.2Kw	F DOOR SWITCH	F	CONTACTEUR DE PORTE	F	INTERRUPTOR DE LA PUERTA	ADVERTENCIAŁ SE DEBE DESCONECTAR LA CORRIENTE ANTES DE EFECTUAR EL
WH (WHITE)	BC (BLAND	BL (BLANCO)		G LATCH LOOK SWITCH	6	CONTRACTEUR DE BEC-DE-CANE	6	INTERRUPTOR DE TRABA DE ENGANCHE	SERVICO DE ESTE APARATO.
OR (ORANGE)	D (DRANGE)	AN (ANARANJADO)	REQUISITOS ELÉCTRICOS INGLÉSI	H SPARK MODULE	H	NOOLLE D'ECLATEMENT	H H	MODULO DE CHISPA	PRECACION ETIDLETE TODOS LOS CAULES ANTES DE LA DESCONEXION.
OR/BK (DRANGE/BLACK)	O/N (ORANGE/NOR)	ANVNE (ANARANUADD/NEGRO)	TETRAFILAR, MONOFÁSICA, 40HZ. SOLAMENTE				<u> </u>		PELISROSA.
YBK (YELLOWBLACK)	J/N (JAUNE/NOR)	AM/NE (AMARILLO/NEGRO)	L1 - L2: 120/208-240 VOLTS						VERIFIQUE LA OPERACIÓN APROPIADA DESPUÉS DEL SERVICIO.
BN/WH (BROWN/WHITE)	M/BC (HARRON/BLANC)	HA/BL (MARRON/BLANCO)	NE CABLE BLANCO CONECTADO A TIERRA						
BU/WH (BLUE/WHITE)	B/BC (BLEU/BLANC)	AZ/BL (AZUL/BLANCO)	GND: CABLE VERDE CONECTADO A TERRA						
GYARD (GRAMRED)	G/R (GRIS/ROUGE)	GR/RO (GRIS/ROJO)	CLASSIFICATION: 2087 - 4.8Kw / 2407 - 6.2Kw						9000121012 A1 WIRING DIAGRAM
									9000121014 A1 WIRING LABEL

Wiring Diagram: HD2525U HD2528U

Wiring Diagram: HES7022C HES7052C HES7062C



Wiring Diagram: HES7022U HES7052U HES7062U



Wiring Diagram: HE2224U HES5022U HES5042U HES5052U HES5062U



Wiring Diagram: HE2224C HES5022C HES5042C HES5052C HES5062C





9000120988 A1 WIRING LABEL

ENGLISH BK (BLACK) BN (BROWN) RD (RED) YE (YELLOW)

Wiring Diagram: HGS5022UC HGS5042UC HGS5052UC HGS5062UC



9000120998 A2 WIRING DIAGRAM 9000120999 A2 WIRING LABEL

June 2006 88

Wiring Diagram: HGS7022UC HGS7052UC HGS7062UC HGS7132U HGS7152U HGS7282UC





			l
english	ANGLAIS	INGLES	Ī
BK (BLACK)	n (Nor)	NE (NEGRO)	
BN (BROWN)	M (MARRON)	MA MARRÓN	
RD (RED)	R (ROUGE)	RO (ROJO)	
YE (YELLOW)	j (jaune)	AM (AMARILLO)	14
gn (green)	V (VERT)	VE (VERDE)	Ľ
BU (BLUE)	B (BLEU)	AZ (AZUL)	
VT (VIOLET)	VT (VIOLET)	VI (VIOLETA)	6
gy (gray)	g (gris)	GR (GRIS)	1.12
WH (WHITE)	BC (BLANC)	BL (BLANCO)	ı H
or (orange)	0 (ORANGE)	AN (ANARANJADO)	ı H
or/8k (orange/Black)	o/n (orange/noir)	AN/NE (ANARANJADO/NEGRO)	ĿŀĿ
YBK (YELLOWBLACK)	J/N (JAUNE/NOIR)	AMINE (AMARILLDINEGRO)	H
BN/WH (BROWN/WHITE)	M/DC (MARRON/BLANC)	MA/EL (MARRÓN/ELANCO)	6
Bu/wh (Blue/white)	B/BC (BLEWBLANC)	AZ/BL (AZUL/BLANCO)	
gyrd (grayred)	G/R (CRIS/ROUGE)	gr/ro (gris/rojo)	

Power requirements (English)
3 wire single phase 60Hz. Only
l1 = 120V - 15 AMP DEDICATED BRANCH CIRCUIT
N: GROUNDED WHITE WIRE
gnd: grounding green wire
CARACTERISTIQUES DE PUISSANCE (Anglais)
APPLICATIONS MONOPHASEE 3 FILS 60HZ, UNIQUEMENT
l1 = 120V - 15 Amperage circuit de dérivation spécialisé
n. Fil Blanc his X la terre
GND: FIL VERT DE MISE À LA TERRE
Requisitos electricos (Ingles)
TETRAFILAR, MONORÁSICA, 3 ALAMBRE, 60HZ. SOLAMENTE
l1 = 120V - 15 Amperios circuito del Ramel Especializado
N: CABLE BLANCO CONECTADO A TIERRA
GND: CABLE VERDE CONECTADO A TIERRA

						160
COMPONENT ENGLISH	COMPONANT	ANGLAIS) [COH	PONENTE	NGLÉS	AVER
A 400W WARMING DRAWER	A	400W TIRDIR CHAUFFE-PLAT		A	400W CAJÓN DE CALENTAMIENTO	DEF
B CONVECTION MOTOR	В	MOTEUR DE CONVECTION		в	MOTOR DE CONVECCIÓN	1 1
C LATCH NOTOR	(MOTEUR DE VERROULLAGE		C	Motor de Enganche	1 115
D OVEN LAMPS	D	LAMPES DE FOUR		D	LAMPARAS DEL HORNO	VERI
E WARMING DRAWER SENSOR	E	Capteur de tirdir chauffe-plat	1 🗖	E	sensor de cajón de calentamento	1
F OVEN SENSOR	F	CAPTEUR DE FOUR		F	SENSOR DE HORNO	
g door switch	G	CONTACTEUR DE PORTE		6	INTERRUPTOR DE LA PUERTA	PREC
H LATCH LOCK SWITCH	Н	CONTACTEUR DE BEC-DE-CANE		н	NTERRUPTOR DE TRABA DE ENGANCHE	
BAKE IGNTOR	I I	ALLUMEUR DE CUISSON		1	Ignitor de Cocción	
J ELECTRIC GAS VALVE	1	électro-vanne à gaz		J	VÁLVULA DE GAS ELÉCTRICA] ····
K Brol Ignitor	K	ALLUMEUR DE GRILLAGE		ĸ	Ignitor de Asador	1
L SPARK MODULE	L	MODULE D'ECLATEMENT		L	MODULO DE CHISPA	1
H 400W CONVECTION ELEMENT	н	400W ELEMENT DE CONVECTION		M	400W ELEMENTO DE CONVECCIÓN	1

WARNING POWER MUST BE DISCONNECTED BEFORE SERVICING THIS APPLIANCE. CAUTION LABEL ALL WIRCS PRIOR TO DISCONNECTION WHEN SERVICING, WRING ENRORS CAN CAUSE IMPROPER AND DANGEROUS OPERATION. VERFY FROER OPERATION AFTER SERVICING.

INSUMENT, RISCUE DE CHOC ELECTRICUE-CERRANCER DAPAREL AANT RITCH EL SISKUE ETRUCTITS A TOUS LE PLS AANT. RITCH FURCHZ LES ETRUCTITS A TOUS LE PLS AANT. RIXCHGE DE HISTERIAMT LES COMMANDES. ERREURS DE CABLAGE PRUVANT CAUSER VORDANTON INZACTE ET DAAGBEUSE. ERREURS DE CABLAGE PROPORECE DE ELECTRONENGER APRÈS DIRETTEN.

RATERICAL SE DESE DESCRIECTAR LA CORRENTE ANTES DE EFECTUAR EL VIO DE ESTE ARAPTO Cacción fitolette todos los carles antes o tilo descrivadan Estores de las cordexicos pueden altagar ala descrivada indesida Irguéz La Operación apropada después del servido.

9000121001	A1	WIRING	DIAGRAM
9000121003	A1	WIRING	LABEL

Wiring Diagram: HGS3052UC





لما

GNTV I VE

0

Hh

B

F

1.

н

G

M***

BKININE

WH / BC / BL

J.

E

			POWER REQUIREMENTS (ENGLISH)
			3 WIRE SINGLE PHASE 60HZ. ONLY
ENGLISH	ANGLAIS	INGLÉS	L1 = 120V - 15 AMP DEDICATED BRANCH CIRCUIT
BK (BLACK)	N (NOR)	NE (NEGRO)	N: GROUNDED WHITE WIRE
BN (BROWN)	M (MARRON)	MA (MARRÓN)	GND: GROUNDING GREEN WIRE
RD (RED)	R (ROUGE)	R0 (R0.0)	
YE IYELLOW)	J (JAUNE)	AM (AMARLLO)	CARACTERISTIQUES DE PUISSANCE (Anglais)
GN (GREEN)	V (VERT)	VE (VERDE)	APPLICATIONS MONOPHASEE 3 FILS 60HZ. UNQUEMENT
BU (BLUE)	B (BLEU)	AZ (AZUL)	L1 = 120V - 15 AMPERAGE DRUIT DE DERNATION SPECIALISE
VT (VIOLET)	VT (MOLET)	VI (VIOLETA)	NE FIL BLANC MIS À LA TERRE
GY (GRAY)	G (GRIS)	GR (GRIS)	GND: FIL VERT DE MISE À LA TERRE
WH (WHITE)	BC (BLANC)	BL (BLANCO)	DEDURATOR ELÉCTRICOR ANGLÉRA
OR IORANGED	O (ORANGE)	AN (ANARANJADO)	TETDAELAD MONOSCICA 2 ALAMEDE CONT COLAMENTE
OR/BK (ORANGE/BLACK)	O/N (ORANGE/NOR)	AN/NE (ANARANJADO/NEGRO)	11 - 120V - 15 AMPERIOS OPPOINTO DEL PAMEL ESPECIALIZADO
YEK (YELLOWELACK)	J/N (JAUNE/NOIR)	AM/NE (AMARILLO/NEGRO)	N FARLE BLANCO CONFETADO A TERRA
BN/WH (BROWN/WHITE)	H/BC (HARRON/BLAND	MA/BL (HARRON/BLANCO)	TARL FARLE VEDDE CONFECTADO A TIERDA
BU/WH (BLUE/WHITE)	B/BC (BLEU/BLANC)	AZ/BL (AZUL/BLANCO)	CHOIL CHOIL TENDE CONCENSION A TENNA
GYRD (GRAMRED)	G/R (GRIS/ROUGE)	GR/RO (GRIS/ROJO)	

COMPONENT	ENGLISH	COMPONANT	ANGLAIS		COMPONENTS	NGLÉS
A	LATCH MOTOR	A	MOTEUR DE VERROULLAGE	1	A	hotor de Enganche
8	OVEN LAMPS	B	LAMPES DE FOUR		8	LAMPARAS DEL HORNO
C	OVEN SENSOR	C	CAPTEUR DE FOUR		Ç	SENSOR DE HORNO
D	DOOR SWITCH	D	CONTACTEUR DE PORTE	1	D	INTERRUPTOR DE LA PUERTA
E	Latch Lock Switch	E	CONTACTEUR DE BEC-DE-CANE		E	INTERRUPTOR DE TRABA DE ENGANCH
F	BAKE IGNITOR	F	Allumeur de Cuisson		F	ignitor de cocaón
6	electric gas valve	6	électro-vanne à gaz	11	6	VALVULA DE GAS ELECTRICA
н	BROIL IGNTOR	н	ALLUMEUR DE GRILLAGE	1	н	IGNITOR DE ASADOR
1	Spark Module	- I	MODULE D'ECLATEMENT		1	Modulo de Chispa
				_		

WARNING POWER MUST BE DISCONNECTED BEFORE SERVICING THIS APPLIANCE (Auton: Label, All WRFS PROR TO DISCONNECTION WHEN SERVICING, WRING EBRORS CAN CLUSE IMPORTER AND DIANGEROLIS OPERATION VERTY PROPER OPERATION AFTER SERVICING,

ANTISTUTIERE RELLE DE CLUTTRUE-DERANCER IAPAREL AANT DITTETTETE LE SURCE OOK ELECTRUE-DERANCER IAPAREL AANT DITETTETE LE SURCE ON DITETEMAN LES DOWANDES. DEBARCHARE DE NOTETEMAN LES DOWANDES. LES BREISS DE CLUARE RELLYDT CAUSER UDDRATCH NEVACTE ET DAMOBREUSE. USPERZ UDBRATCH ONFRICHELE DE LIELTRUPHAGER MERSE SURTETEN.

Advertencial se debe desconectar la corrente antes de efectuar el servico de este abravio. Precación etiguete todos los cables antes de la desconexión los ergores de las conexiónes pueden calisar una operación ndebda y PELIGROSA. Verifique la operación apropiada después del servicio.

> 9000120993 A2 WIRING DIAGRAM 9000120996 A2 WIRING LABEL





GYRD (GRAMRED)

G/R (GRIS/ROUGE)

GR/RO (GRIS/ROJO)

Wiring Diagram: HDI7032C/U HDI7052C/U HDI7132C/U HDI7152C/U HDI7282C/U





		CIRCUIT / CIRCUIT / CI	RCUITO	Power requirements (English)							
t	20 / 240 20 / 208 20 / 208 NGLS: 0	REFER TO LOCAL ELECTRICA Vor le code d'Electricite Disulte el codigo electric	AL CODE 30 AMPERES LOCAL 30 AMPERAGE 10 LOCAL 30 AMPERIOS	L WRE SINGLE PHASE 6012, ONLY L1 - L2: 120/208-240 VOLTS N: GROUNDED WHTE WRE SIND: GROUNDING GREEN WRE	1 4 2 2	NGLISH 100W WARMING DRAWER 2.0KW BAKE	ELEMENT 1 2	ANGLAIS 400W TIROR CHAUFFE-PLAT 2.0KW DE CUISSON	ULEMENTO 1 2	NGLÊS 400W CAJÔN DE CALENTAMENTO 20KW DE COCOON 400 DE COCOON	HARNING STUFFD MIGT BE DEFENDETTED BEFORE SEDARAGE THE ADDIANET
E	HELLESH	ANGLAS	INGLES	RATING: 208V - 4,8Kw / 240V - 6,2Kw		SADOW BROIL	4	1.1KW DE LEUNVELTION 3600W DE GRELAGE	4	3600W DE ASADOR	CAUTION LABEL ALL WRES PROR TO DISCONNECTION WHEN SERVICING.
8	in (Brown)	M (MARRON)	NA (MARRÓN)	CARACTERISTICLES DE PUISSANCE (Anglais) APPLICATIONS MONOPHASEE 4 FLS 60HZ, UNIQUEMENT	CONPONEN	T[ENGLISH	COMPON/	NT ANGLAIS	COMPONEN	TE NGLÊS	VERIFY PROPER OPERATION AFTER SERVICING.
R	io (red) re (yellow)	R (ROUGE)	RD (ROJO) AM (AMARELO)	RATING 208V - 4,8KW / 240V - 6,2KW	A	COOLING MOTOR	A	NOTEUR DE REFROIDISSEMENT	A	MOTOR DE ENFRIAMENTO MOTOR DE CONVECCIÓN	APERTISSEMENT: INSULE DE CHOC ELECTRIQUE-DEBRANCHER DAPARELL MANT DEFFECTUER LE SERVICE. ATTENTION ATTACHEZ LES ÉTOUETTES À TOUS LE ELS MANT
G	in (green)	V (VERT)	VE (VERDE)	GND: FIL VERT DE MISE À LA TERRE	L Č	LATCH MOTOR	<u> </u>	HOTEUR DE VERROULLAGE	C C	MOTOR DE ENGANCHE	DEBRANCHAGE EN ENTRETENANT LES COMMANDES. LES ERREURS DE CABLAGE PEUVENT CAUSER LOPERATION INEXACTE ET DANGEREUSE
	/T (VIQLET)	VT (VIOLET)	VI (VICLETA)	NDMINALE: 208V - 4,8Kw / 240V - 6,2Kw	E	WARMING DRAWER SENSOR	E	CAPTEUR DE TIROIR CHAUFFE-PLAT	E	SENSOR DE CAJÓN DE CALENTAMENTO	VÉRFIEZ L'OPÉRATION APPROPRÉE DE L'ELECTROMENAGER APRÈS ENTRETIEN.
ž	nh (Whitte)	BC (BLANC)	BL (BLANCO)	REDUSITOS ELECTRICOS (INGLES) TETRAFILAR, MONORÁSICA, 60HZ. SOLAMENTE	F	OVEN SENSOR Meat probe socket	F G	Doulle de sonde Thermique	F	SENSOR DE HORNO RECEPTACULO DE LA SONDA PARA LA CARNE	ADVERTENCIAL SE DESE DESCONECTAR LA CORRENTE ANTES DE EFECTUAR EL SERVICIO DE ESTE APARATO. INVERTIGUE ETIMONE TROPICADE ANTER DE LA DEPUTMENTAL
	ir (orange) Ir/BK (orange/Black)	D (ORANGE) D/N (ORANGE/NOR)	AN (ANARANJADO) ANI/NE (AMARANJADO/NEGRO)	L1 - L2: 120/208-240 VOLTS N: CABLE BLANCO CONECTADO A TIERRA	H	DOOR SWITCH	н	CONTACTEUR DE PORTE CONTACTEUR DE BEC-DE-CANE	н	INTERRUPTOR DE LA PUERTA INTERRUPTOR DE TRABA DE ENGANCHE	LOS ERRORES DE LAS CONEXIONES PUEDEN CAUSAR UNA OPERADON INDEBIDA Y PELICROSA
1	/BK (YELLOWBLACK)	J/N (JAUNE/NOIR)	AMVNE (AMARILLOINEGRO)	CND: CABLE VERCE CONECTADO A TERRA	<u> </u>	HALL EFFECT	Ţ	EFFET HALL	<u> </u>	EFECTO HALL	VERIFIQUE LA OPERACIÓN APROPIADA DESPUÉS DEL SERVIDO.
15	UOAH (BLUEAVHITE)	B/BC (BI FLUBI ANC)	A7/8/ /A711 /8/ ANCO	LLASSINGALINE 2007 - NORW F 2407 - 0.2KW	<u> </u>	SHARA HUUULC			<u> </u>		



g'yrrd (grayred)

G/R (GRIS/ROUGE)

GR/R0 (GRIS/R0J0)

Wiring Diagram: HDI7032C/U HDI7052C/U HDI7132C/U HDI7152C/U HDI7282C/U



VOLTS VOLTOS VOLTOS 200 / 240 200 / 240 200 / 200 NGLES: (CIRCUIT / CIRCUIT / C REFER TO LOCAL ELECTRIC VOIR LE CODE D'ELECTRICIT CONSULTE EL CODIGO ELECTRI	rcuito Al code 30 Amperes E local 30 Amperage 10 local 30 Amperos	POWER REGUREMENTS ENGLISIO 4 WRE SNGLE PHASE 64/2, ONLY L1 - L2 120/06-240 VOJS N. GROUNDED WHITE WRE GROUNDED WHITE WRE GROUNDED GREEN WRE	ELEMENT E	NOL5H DRW BARE KW DOM.	ELEMENT 1 2	ANGLAIS ZARW DE CUISSON LIKW DE CONVECTION	LEME 1 2	NTO NO 2.0 11	R.CS KW DE COCHDIN KW DE CONVECCIÓN MUL DE ACTORDA	WERNIG POWTO MIST OF DSTINATION OFFICER STOVENS THIS ADDILLATE
ENGLISH	ANGLAIS	INGLES	RATING: 208V - 4,8Kw / 248V - 6,2Kw		COVE DRUIL		DOWN DE GREDIGE			AN DE ASALAR	CAUTION LABEL ALL WIRES PRIOR TO DISCONNECTION WHEN SERVICING.
BK (BLACK)	N (NOR)	NE (NEGRO)	CADACTEDICTIONES OF DURCHARE (Aminin)								WIRING ERRORS CAN CAUSE IMPROPER AND DANGEROUS OPERATION.
BN (BROWN)	M (MARRON)	MA (MARRÓN)	APPLICATIONS MONOPHASEE & ELS ACHT INDUEMENT	COMPONEN	TENGLISH	COMPON/	NT ANGLAIS	COMPO	NENTE	NGLÉS	
RD (RED)	r (rouge)	RD (ROJO)	RATING 20RV - 4.8Ky / 240V - 62Ky	A	COOLING MOTOR	A	NOTEUR DE REFROIDISSEMENT		1	HOTOR DE ENFRIAMENTO	AVERTISSEMENT: RISOLE DE CHOC ELECTRIQUE-DEBRANCHER DAPPAREIL MANT
AE (AETTOM)	J (JAUNE)	AM (AMARELO)	N- FIL FLANC HIS & LA TERRE	B	CONVECTION HOTOR	B	MOTEUR DE CONVECTION		3	MOTOR DE CONVECCIÓN	ATTENTION ATTACHEZ LES ÉTIQUETTES À TOUS LE FLS AVANT.
gn (green)	V (VERT)	VE (VERDE)	GND FIL VERT DE MISE À LA TERRE	C	LATCH MOTOR	C	MOTEUR DE VERROULLAGE		:	Motor de Enganche	DEBRANCHAGE EN ENTRETENANT LES COMMANDES.
8U (8LUE)	BIBLEU	AZ (AZUL)	NOMINALE: 208V - 4.8Ky / 240V - 6.2Ky	D	OVEN LAMPS	D	LAMPES DE FOUR)	LAMPARAS DEL HORNO	LES ERREURS DE CABLAGE PEUVENT CAUSER L'OPERATION INEXACTE ET DANGEREUS
VT (VIOLET)	VT (MOLET)	VI (VICLETA)	tar and the second s	E	OVEN SENSOR	E	CAPTEUR DE FOUR			Sensor de Horno	TOGREZ COMERCIAN AFTROMETE DE LELECTROMEMACER AMAES ENTRETER
GY (GRAY)	G (GRIS)	GR (GRIS)	REQUISITOS ELÉCTRICOS (INGLÉS)	F	DOOR SWITCH	F	CONTACTEUR DE PORTE			NTERRUPTOR DE LA PUERTA	ADVERTENCIAŁ SE DEBE DESCONECTAR LA CORRIENTE ANTES DE EFECTUAR EL
WH (WHITE)	BC (BLANC)	BL (BLANCO)	TETRAFILAR, MONOFÁSICA, 60HZ. SOLAMENTE	G	LATCH LOCK SWITCH	G	CONTACTEUR DE BEC-DE-CANE		ĩ	Interruptor de traba de enganche	SERVICO DE ESTE APARATO, DESCACIÓN ETOLETE TODOS LOS CABLES ANTES DE LA DESCONSVIÓN
OR (ORANGE)	D (ORANGE)	AN (ANARANJADO)	L1 - L2: 120/208-240 VOLTS	н	HALL EFFECT	н	EFFET HALL		1	EFECTO HALL	LOS ERRORES DE LAS CONEXIONES PLEDEN CALISAR UNA OPERADON INDEBIDA Y
OR/BK (ORANGE/BLACK)	D/N (ORANGE/NOR)	ANINE (ANARANJADO/NEGRO)	N: CABLE BLANCO CONECTADO A TIERRA	1	SPARK MODULE	1	NODULE D'ECLATEMENT		1	Modulo de Chispa	PELICROSA.
VBK (YELLOWBLACK)	J/N (JAUNE/NOIR)	AM/NE (AMARILLO/NEGRO)	GND: CABLE VERDE CONECTADO A TIERRA	-							VERHQUE LA OPERACIÓN APROPIADA DESPUES DEL SERVICIO.
BN/WH (BROWN/WHITE)	H/BC (MARRON/BLANC)	MA/BL (MARRÓN/BLANCO)	ELASSIFICATION: 208V - 4,8Kw / 240V - 6,2Kw								
BU/WH (BLUE/WHITE)	B/BC (BLEU/BLANC)	AZ/BL (AZUL/BLANCO)									

9000111280 A2 WIRING DIAGRAM 9000111281 A2 WIRING LABEL June 2006 **94**

Wiring Diagram: HEI7032C/U HEI7052C/U



June 2006 **95**

BIBC IBLEWBLANC

G/R (GRIS/ROUGE)

AZ/BL (AZUL/BLANCO)

GR/RO (GRIS/ROJO)

CLASIFICACIÓN: 208V - 9,8 Kw / 240V - 19Kw

HALL EFFECT

BU/WH (BLUE/WHITE)

GYRD (GRAVRED)



EFFET HALL

J EFECTO HALL

9000103649 A1 WIRING DIAGRAM 9000103657 A1 WIRING LABEL

Wiring Diagram: HD2515U HD2516U HDS252C/U HDS2530U HDS255C/U HDS256C/U HDS355U





Wiring Diagram: HES342 HES345 HES346



June 2006 **98**

Wiring Diagram: Hg2415UC Hg2416UC HgS232UC HgS235UC HgS236UC HgS342UC HgS242UC HgS245UC HgS246UC HgS247UC HgS252UC HgS255UC HgS256UC HgS345UC HgS346UC HgS442UC HgS445UC HgS446UC





Wiring Diagram: HE2212U HE2215C/U HE2216C/U HES232C/U HES235C/U HES236C/U HES432C/U HES435C/U HES436C/U





June 2006 101





RANGE TROUBLESHOOTING/SERVICE TIPS Electric Maintop

SYMPTON	PROBLEM	SOLUTION		
Panel lock light is on	Magnetic knob has been removed or panel lock key has been pressed	Replace magnetic knob, then press and hold panel lock key until light goes out.		
Cooktop won't run at all	Power is off or control board has failed	Check incoming power. If OK (240 VAC), then replace control board.		
Element won't heat	Element has failed	Disconnect power and measure resistance at control board or element terminals (see resistance charts). Replace faulty element.		
	Wire harness is damaged or shorted	Check wire harness for continuity and to ground (to check for shorts). Replace faulty wire harness.		

WARNING! Disconnect cooktop before starting any repairs.

GAS COMPONENTS

Tightening Fittings Onto Flex Tubes



- Ferrule compressed over end of tube may not seal properly
- **DO NOT OVERTIGHTEN**. Excessive torque may fracture compression nut or fitting. Flex tube to *compression* (pictured above) fitting assembly 1-1/2 turns after finger tight.
- Flex tube to *flare* fitting assembly 1/4 turn after finger tight.

QUICK INSPECTION OF GAS-CARRYING COMPONENTS





- Do not use if metal shavings, chips, rust, or other debris is noticed inside or on threads of gas component.
- Do not use if water or any other liquid drops out of gas component.



While tightening compression nut onto flex tube, support the brass fitting on outlet of solenoid using a wrench.





Avoid sharp bends in flex tubing, which may reduce gas flow to burners.

RANGE TROUBLESHOOTING/SERVICE TIPS

Avoid excessive amounts of thread sealing compound





Spreading of thread sealing compound over a large area using a brush is NOT the correct method of application, and may cause problems.

Orifices or other gas channels can become clogged.
Correct method of applying thread sealing compound





Pre-assemble the two fittings loosely. Apply a <u>small amount</u> of compound in <u>one spot</u> on threads at junction of the two fittings using a small, rigid instrument (piece of coat hanger, welding rod, etc.).

DO NOT SPREAD – The action of tightening the two parts together will spread the compound between the threads, in two to three revolutions.



ORIFICE ALIGNMENT



Horizontal or vertical misalignment of orifice can degrade performance, especially on infrared (broil) burners.

Correct orifice alignment – straight into venturi maximizes air input for best burner performance.



ORIFICE ALIGNMENT Cont'd







Supporting elbow fitting while tightening compression nut onto flex tube will help prevent this type of misalignment.

QUICK INSPECTION OF GAS VALVES



- Do not use if shavings, chips, rust, or other debris is noticed inside valve.
- Do not use if water or any other liquid drops out of valve.
- Do not use if red silicone washer is missing.
- Do not use if valve stem is bent, or will not rotate smoothly.

NOTE: When tightening the saddle clamps DO NOT completely tighten one side of saddle clamp before tightening the other side. Mount saddle clamp to valve using alternated-tightening method to help ensure valve is mounted straight with manifold.

IDENTIFYING LP GAS COMPONENTS



Some components used exclusively for LP Gas have the same appearance as mainstream components used for Natural Gas.

In most cases, similar components for use with LP have unique markings such as a permanent stamping, colored spot, or label.



QUICK INSPECTION OF GAS-TIGHT SURFACES



Do not use if rust, nicks, or dents are noticed on surfaces designed to be gas-tight. (Dent on sealing surface of flare connection pictured.)



Piling gas components on top of each other can:

- Deform threads.
- Dent or nick gas-tight surfaces.
- Increase risk of debris falling inside of parts.



BOSCH Support Contact

Technical Support:

- Telephone 888-522-6724
- Email quickfinder-us@bshg.com

Customer Service:

- Telephone 800-944-2904
- Internet www.boschappliances.com