All about

Servicing

Electric Slide-In Ranges

with Electronic Controls

FRIGIDAIRE™

W White-Westinghouse

Gibson

Kelvinator

TAPPAN

Section 1 Basic Information

Safe Servicing Practices

To avoid the possibility of personal injury and/or property damage, it is important that safe servicing practices be observed. The following are examples of some, but not all, of these practices.

1. **DO NOT** attempt a product repair if you have any doubts as to your ability to complete it in a safe and satisfactory manner.

2. Before servicing or moving an appliance, remove power cord from electric outlet, trip circuit breaker to OFF, or remove fuse and turn off gas supply.

3. Never interfere with the proper installation of any safety device.

4. **Use ONLY REPLACEMENT PARTS CATALOGED FOR THIS APPLIANCE. Substitutions may defeat compliance with safety standards set for home appliances.**

5. **GROUNDING:** The standard color coding for safety ground wires is **GREEN** or **GREEN** with **YELLOW STRIPES**. Ground leads are not to be used as current carrying conductors. IT IS **EXTREMELY** IMPORTANT THAT THE SERVICE TECHNICIAN REESTABLISH ALL SAFETY GROUNDS PRIOR TO COMPLETION OF SERVICE. FAILURE TO DO SO WILL CREATE A POTENTIAL HAZARD.

6. Prior to returning the product to service, ensure that:
   • All electric connections are correct and secure.
   • All electrical leads are properly dressed and secured away from sharp edges, high-temperature components, and moving parts.
   • All non-insulated electrical terminals, connectors, heaters, etc. are adequately spaced away from all metal parts and panels.
   • All safety grounds (both internal and external) are correctly and securely reassembled.
   • All panels are properly and securely reassembled.

ATTENTION!!!

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

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This Manual has been prepared to provide Electrolux Service Personnel with Operation and Service Information for Electrolux Slide-In Ranges FGES3045K*, CGES3045K*, FGES3065K*, FGES3075K*, CGES3065K*, FPES3085K*, CPES3085K*.

Table of Contents

Feature at a Glance   Models A : FGES3045K*
CGES3045K*
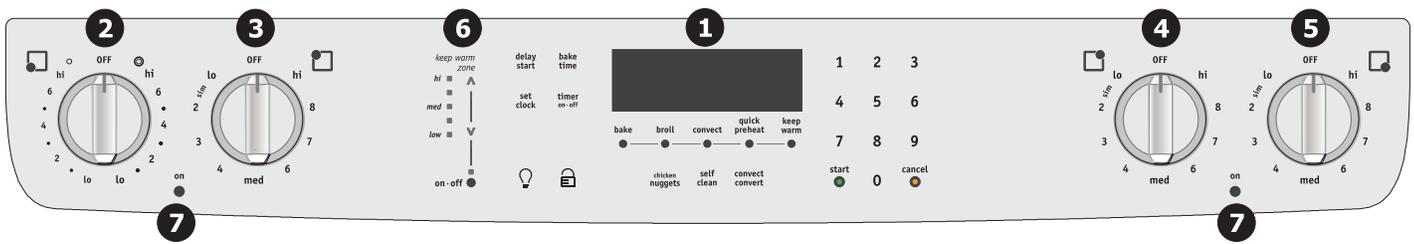
Your built-in range Features:
1. Electronic oven control with kitchen timer.
2. Left front element control.
3. Left rear element control.
4. Right rear element control.
5. Right front element control.
6. Keep warm zone control.
7. Element on indicator light.

8. Automatic oven door light switch.
9. Self-clean door latch.
10. Oven vent.
11. Broil element.
12. Self-cleaning oven interior.
13. Convection bake cooking system.
14. Oven interior light with removable cover.
15. Adjustable interior oven rack(s).
16. Large 1-piece oven door handle.
17. Full width oven door with window.
18. Storage drawer.

19. 6" single radiant element.
20. Keep warm radiant element.
21. 6" single radiant element.
22. 6"/9" double radiant element.
23. 12" single radiant element.
24. Ceramic glass cooktop.
25. Hot surface indicator light.
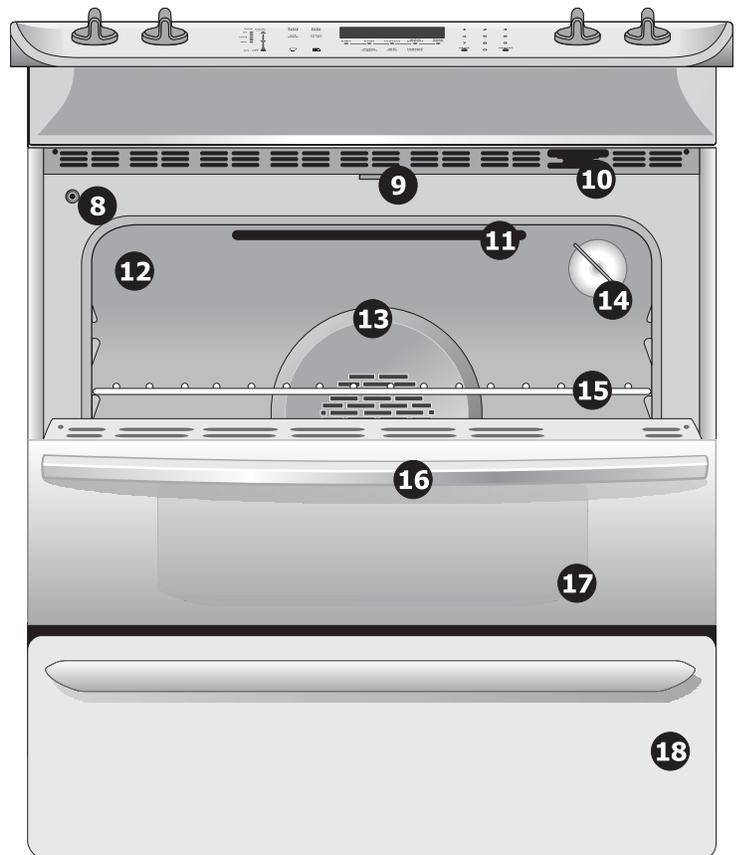
📌 NOTE

The features shown for your appliance may vary according to model type & color.
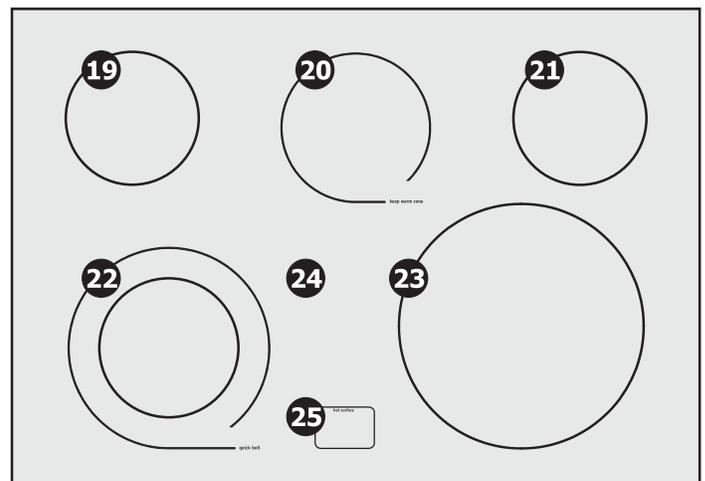
Feature at a Glance

Models B : FGES3065K*
FGES3075K*
CGES3065K*
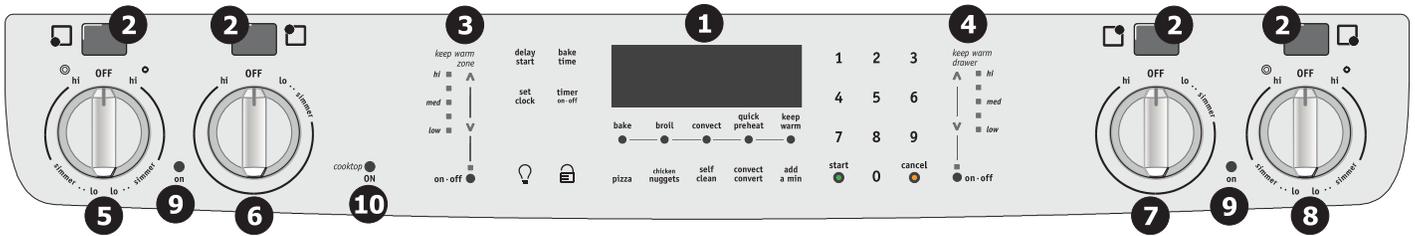
Your built-in range Features:

1. Electronic oven control with kitchen timer.
2. Electronic element control digital displays.
3. Keep warm zone control.
4. Warm & serve drawer control.
5. Left front element control.
6. Left rear element control.
7. Right rear element control.
8. Right front element control.
9. Element on indicator light.
10. Cooktop on indicator light.

11. Automatic oven door light switch.
12. Self-clean door latch.
13. Oven vent.
14. Broil element.
15. Self-cleaning oven interior.
16. Convection bake cooking system.
17. Oven interior light with removable cover.
18. Adjustable interior oven rack(s).
19. Large 1-piece oven door handle.
20. Full width oven door with window.
21. Warm & serve drawer with large 1-piece handle.

22. 6" single radiant element.
23. Keep warm radiant element.
24. 6" single radiant element.
25. 6"/9" double radiant element.
26. 9"/12" double radiant element.
27. Ceramic glass cooktop.
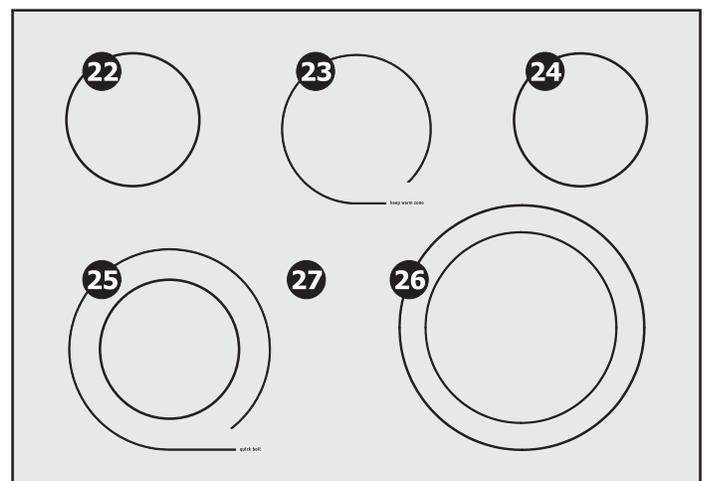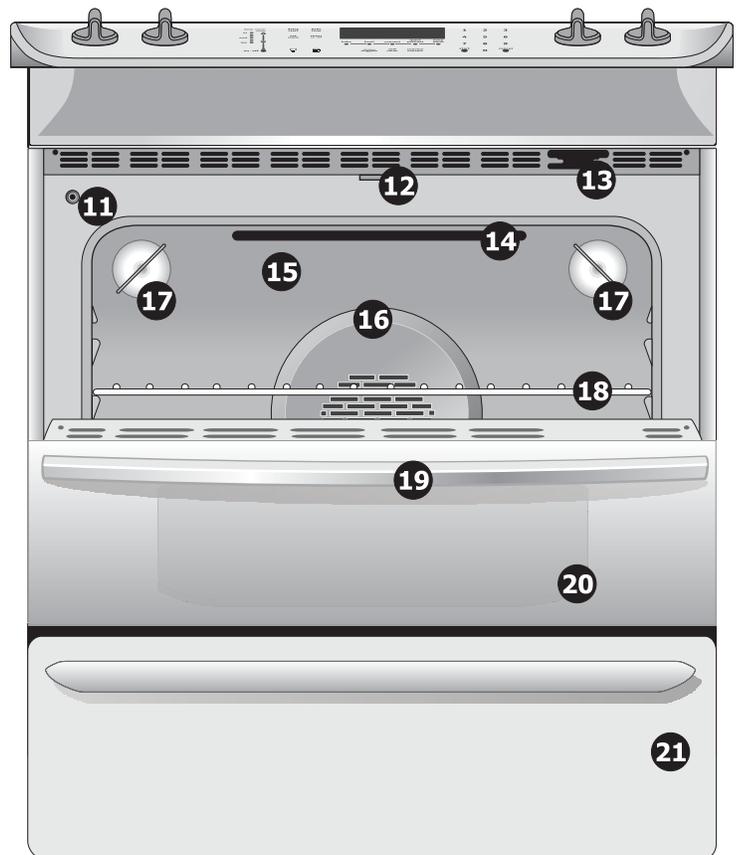
🖈 NOTE

The features shown for your appliance may vary according to model type & color.

Feature at a Glance   Models C : FPES3085K*
                                                    CPES3085K*
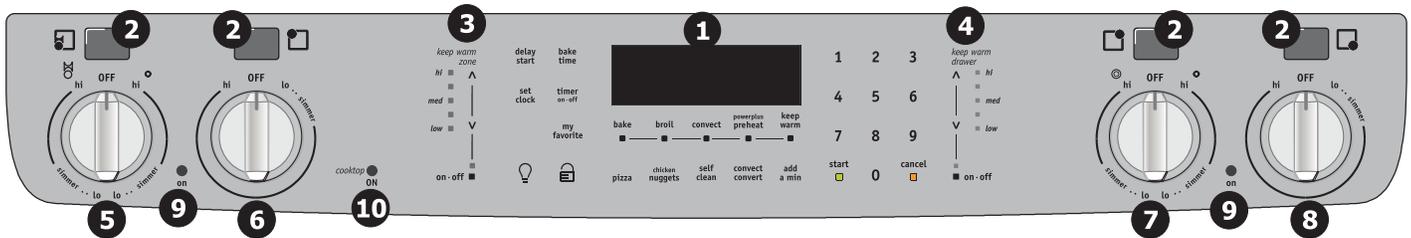
Your built-in range Features:
1. Electronic oven control with kitchen timer.
2. Left rear burner control.
3. Keep warm zone control.
4. Warm & serve drawer control.
5. Left front element control.
6. Left rear element control.
7. Right rear element control.
8. Right front element control.
9. Element on indicator light.
10. Cooktop on indicator light.

11. Automatic oven door light switch.
12. Self-clean door latch.
13. Oven vent.
14. 2 Oven interior light with removable cover.
15. Broil element.
16. Self-cleaning oven interior.
17. Convection bake cooking dual fan system.
18. Adjustable interior oven rack(s).
19. Large 3-piece oven door handle.
20. Full width oven door with window.
21. Warm & serve drawer.

22. 7" single radiant element.
23. Keep warm radiant element.
24. 5"/7" double radiant element.
25. Bridge radiant element.
26. 7" single radiant element.
27. 9" single radiant element.
28. Ceramic glass cooktop.
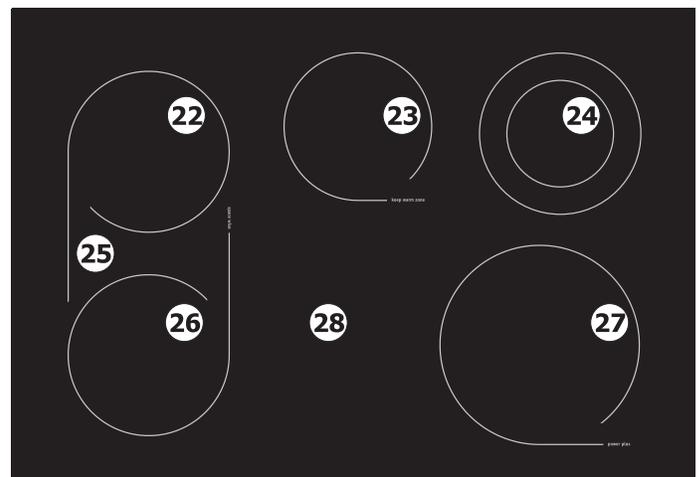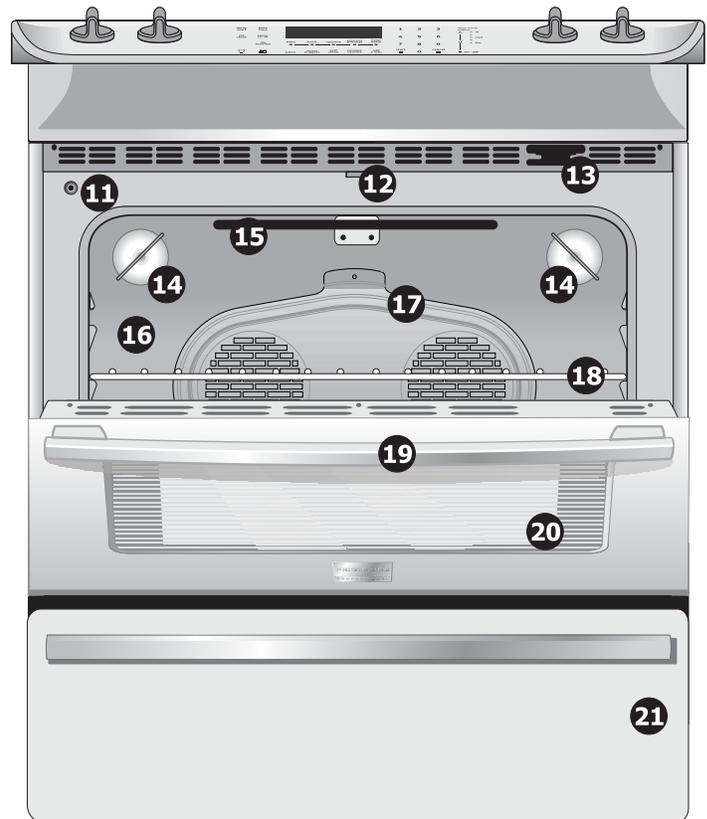
📌 NOTE

The features shown for your appliance may vary
according to model type & color.

Wiring Diagram

OVEN CIRCUIT//CIRCUIT FOUR

L2
R-9

N
W-6

ELECTRONIC OVEN CONTROL/
CONTROLE ELECTRONIQUE FOUR
ES 5XX

L1
BK-9

P6
1

P11

W-5
B2
W-19

J3

W-19 — 8
7
W-19 — 6 — BK-19

CONVECTION FAN/
VENTILATEUR CONVECTION
W-19
BR/W-14 — BR/W-14 — B10 — BR/W-19 — 5

CONVECTION FAN/
VENTILATEUR CONVECTION
BR-14 — BR-14

LATCH MOTOR/
MOTEUR VERROU
GY-19 — 4

OVEN LIGHT/LUMIERE DU FOUR
OPTION/
FACULTATIF
W-14 — BK-14

OVEN LIGHT/LUMIERE DU FOUR
W-14 — BK-14 — BK-14 — B8 — BK-19 — 3

FAN MOTOR/
MOTEUR VENTILATEUR
LOW/LENT
BK-14 — B11 — BK-19 — 2
W-14 — R-14 — B1 — R-19 — 1
HIGH/HAUTE

P5 — BK-3 — A2 — BK-7
P15 — BK-3 — A1 — BK-7

SEE PAGE/
VOIR PAGE
2
J8
(COOKTOP/TABLE CUISSON)
WARMER ZONE ELEMENT/
ELEMENT ZONE RECHAUD
P13

CONVECTION ELEMENT/
ELEMENT CONVECTION
O-5 — O-7 — A4 — O-3 — P11 CONV

BAKE ELEMENT/
ELEMENT CUISSON
Y-6 — Y-7 — A5 — Y-3 — P9 BA

BROIL ELEMENT/
ELEMENT GRIL
BL-7 — BL-7 — A6 — BL-4 — P7 BR

THERMAL CIRCUIT BREAKER/
DISJONCTEUR THERMIQUE
BR/W-7 — BR/W-7 — A8 — BR/W-4 — P1 L2 OUT
R/W-7 — A7 — R/W-4 — P3 L2 IN

P11
1 — V-19 — B3 — V-14

TEMPERATURE PROBE/
SONDE THERMIQUE
2 — V-19 — B6 — V-14 — (t°)
3 — BL/W-19 — B9 — BL/W-14

DOOR SWITCH/
INTERRUPTEUR PORTE
4 — BK/W-19 — B5 — BK-20 — BK-20
5
6

MOTOR SWITCH LATCH/
INTERRUPTEUR MOTEUR VERROU
7 — O/W-19 — B12 — O/W-14 — O/W-14
NO — C

P12

CERTAIN MODELS/
CERTAINS MODELES
1

MEAT PROBE/
SONDE A VIANDE
2 — (t°)
3
4

CONNECTOR/
CONNECTEUR
A

1	2	3
4	5	6
7	8	9

CONNECTOR/
CONNECTEUR
B

1	2	3
4	5	6
7	8	9
10	11	12

COLORS//CODE COULEUR

BK.-BLACK//NOIR
G.-GREEN//VERT
W.-WHITE//BLANC
R.-RED//ROUGE
O.-ORANGE//ORANGE
Y.-YELLOW//JAUNE
BR.-BROWN//BRUN
BL.-BLUE//BLEU
GY.-GRAY//GRIS

CODE CODE	GAUGE CALIBRE	TEMP.°C	CSA	UL
1	18	125	CL1251	3173
2	16	125	CL1251	3173
3	14	125	CL1251	3173
4	12	125	CL1251	3173
5	18	150	EXL-150	3321
6	16	150	EXL-150	3321
7	14	150	EXL-150	3321
8	12	150	EXL-150	3321
9	10	150	EXL-150	3321
10	18	200	SEW-1	3122
11	16	200	SEW-1	3122
12	12	250		3252
13	16	250		3252
14	20	150	EXL-150	3321
15	8	150	EXL-150	3321
16	8	60		
17	10	60		
18	10	200	SEW-1	3122
19	20	125	CL1251	3173
20	20	200	SEW-1	3122
21	22	125		3266
22	22	150		10109
23	18	200		3573
34	16	200		3512
35	18	200		3512
37	14	200		3512
41	20	200		3512

CAUTION:DISCONNECT POWER BEFORE SERVICING UNIT.
    LABEL ALL WIRES PRIOR TO DISCONNECTION WHEN SERVICING CONTROLS.
    WIRINGS ERRORS CAN CAUSE IMPROPER AND DANGEROUS OPERATION.
    VERIFY PROPER OPERATION AFTER SERVICING.
ATTENTION:COUPEZ L`ALIMENTATION AVANT D`EFFECTUER LA REPARATION.
    IDENTIFIEZ TOUS LES FILS AVANT DE LES DEBRANCHER QUAND L`APPAREIL EST HORS SERVICE.
    LES ERREURS DE CONNECTION DE FILS PEUVENT CAUSER UN MAL FONCTIONNEMENT ET UN DANGER D'USAGE DE L'APPAREIL.
    VERIFIEZ LE BON FONCTIONNEMENT DE L'APPAREIL APRES LE SERVICE.

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Wiring Diagram   Models A : FGES3045K*
                                              CGES3045K*

OVEN CIRCUIT//CIRCUIT FOUR

L2
R-9

N
W-6

L1

ELECTRONIC OVEN CONTROL/
CONTROLE ELECTRONIQUE FOUR
ES 5XX   BK-9

P6
1

W-5
B2

P11

W-19

1   V-19   B3   V-14

J3

2   V-19   B6   V-14   (t°)   TEMPERATURE PROBE/
                              SONDE THERMIQUE

W-19   8

3   BL/W-19   B9   BL/W-14

W-19   CONVECTION FAN/
        VENTILATEUR CONVECTION   7

DOOR SWITCH/
INTERRUPTEUR PORTE

BR/W-14   (m)   BR/W-14   6   BK-19

4   BK/W-19   B5   BK-20   BK-20

B10   BR/W-19   5

CONVECTION FAN/
VENTILATEUR CONVECTION

5

BR-14   (m)   BR-14

6

LATCH MOTOR/
MOTEUR VERROU

MOTOR SWITCH LATCH/
INTERRUPTEUR MOTEUR VERROU

(m)   GY-19   4

7   O/W-19   B12   O/W-14   NO   C   O/W-14

OVEN LIGHT/LUMIERE DU FOUR   OPTION/
                            FACULTATIF

P12

CERTAIN MODELS/
CERTAINS MODELES

W-14   (light)   BK-14

OVEN LIGHT/LUMIERE DU FOUR

1

MEAT PROBE/
SONDE A VIANDE

W-14   (light)   BK-14   BK-14   B8   BK-19   3

2   (t°)

FAN MOTOR/   LOW/LENT
MOTEUR VENTILATEUR   BK-14   B11   BK-19   2

3

W-14   (m)   R-14   B1   R-19   1

4

HIGH/HAUTE

P5   BK-3   A2   BK-7

P15   BK-3   A1   BK-7

SEE PAGE/
VOIR PAGE
2
(COOKTOP/TABLE CUISSON)
WARMER ZONE ELEMENT/
ELEMENT ZONE RECHAUD   J8

CONNECTOR/   CONNECTOR/
CONNECTEUR   CONNECTEUR
A   B

P13

1	2	3		1	2	3
4	5	6		4	5	6
7	8	9		7	8	9
10	11	12

CONVECTION ELEMENT/
ELEMENT CONVECTION

COLORS//CODE COULEUR

O-5   O-7   A4   O-3   P11   CONV

BK.-BLACK//NOIR
G.-GREEN//VERT
W.-WHITE//BLANC

BAKE ELEMENT/
ELEMENT CUISSON

R.-RED//ROUGE
O.-ORANGE//ORANGE
Y.-YELLOW//JAUNE

Y-6   Y-7   A5   Y-3   P9   BA

BR.-BROWN//BRUN
BL.-BLUE//BLEU
GY.-GRAY//GRIS

BROIL ELEMENT/
ELEMENT GRIL

BL-7   BL-7   A6   BL-4   P7   BR

THERMAL CIRCUIT BREAKER/
DISJONCTEUR THERMIQUE

BR/W-7   BR/W-7   A8   BR/W-4   P1   L2 OUT

R/W-7   A7   R/W-4   P3   L2 IN

CODE	GAUGE	TEMP.'C	CSA	UL
CODE	CALIBRE			
1	18	125	CL1251	3173
2	16	125	CL1251	3173
3	14	125	CL1251	3173
4	12	125	CL1251	3173
5	18	150	EXL-150	3321
6	16	150	EXL-150	3321
7	14	150	EXL-150	3321
8	12	150	EXL-150	3321
9	10	150	EXL-150	3321
10	18	200	SEW-1	3122
11	16	200	SEW-1	3122
12	12	250		3252
13	16	250		3252
14	20	150	EXL-150	3321
15	8	150	EXL-150	3321
16	8	60		
17	10	60		
18	10	200	SEW-1	3122
19	20	125	CL1251	3173
20	20	200	SEW-1	3122
21	22	125		3266
22	22	150		10109
23	18	200		3573
34	16	200		3512
35	18	200		3512
37	14	200		3512
41	20	200		3512

CAUTION:DISCONNECT POWER BEFORE SERVICING UNIT.
        LABEL ALL WIRES PRIOR TO DISCONNECTION WHEN SERVICING CONTROLS.
        WIRINGS ERRORS CAN CAUSE IMPROPER AND DANGEROUS OPERATION.
        VERIFY PROPER OPERATION AFTER SERVICING.
ATTENTION:COUPEZ L`ALIMENTATION AVANT D`EFFECTUER LA REPARATION.
        IDENTIFIEZ TOUS LES FILS AVANT DE LES DEBRANCHER QUAND L`APPAREIL EST HORS SERVICE.
        LES ERREURS DE CONNECTION DE FILS PEUVENT CAUSER UN MAL FONCTIONNEMENT ET UN DANGER D'USAGE DE L`APPAREIL.
        VERIFIEZ LE BON FONCTIONNEMENT DE L`APPAREIL APRES LE SERVICE.

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Wiring Diagram   **Models B : FGES3065K***
FGES3075K*
CGES3065K*

OVEN CIRCUIT//CIRCUITO DE HORNO//CIRCUIT FOUR

L2
R-9

ELECTRONIC OVEN CONTROL/
CONTROL DE HORNO ELECTRONICO/
CONTROLE ELECTRONIQUE FOUR
ES 5XX

L1
BK-9

N
W-6

P6
1

W-5

B2
W-19   W-19

J3
8
7

CONVECTION FAN/
VENTILADOR DE CONVECCION/
VENTILATEUR CONVECTION
W-19

6   BK-19
BR-14   BR-14   B10   BR-19   5

LATCH MOTOR/MOTOR CERROJO/MOTEUR VERROU
GY-19   4

LAMP HALOGEN/LAMPARA HALOGENE/LUMIERE HALOGENE OR/O/OU
OVEN LAMP/LAMPARA DEL HORNO/LAMPE DE FOUR
OPTION/
OPCION/
W-14   BK-14   FACULTATIF

LAMP HALOGEN/LAMPARA HALOGENE/LUMIERE HALOGENE OR/O/OU
OVEN LAMP/LAMPARA DEL HORNO/LAMPE DE FOUR
W-14   BK-14   BK-14   BK-19   3
B8

FAN MOTOR/MOTOR DE VENTILADOR/MOTEUR VENTILATEUR
LOW/BAJA/LENT   BK-14   B11   BK-19   2
W-14   R-14   B1   R-19   1
HIGH/ALTA/HAUTE

P5   BK-3   BK-7
A2

WARMER ZONE ELEMENT/   P15   BK-3   BK-7
ELEMENTO DEL AREA CALENTADORA/   A1
ELEMENT ZONE RECHAUD
(COOKTOP/PLANCHA DE COCINAR/TABLE CUISSON)
W-5   D13   W-35   O/W-35   O/W-6   J8
D4   O/BK-6

DRAWER ELEMENT/
ELEMENTO DEL CAJON/
ELEMENT TIROIR
W-5   T-5   T-1   P13
B4

CONVECTION ELEMENT/
ELEMENTO DE CONVECCION/
ELEMENT CONVECTION
O-6   O-7   O-3   P11   CONV
A4

BAKE ELEMENT/ELEMENTO DE HORNO/ELEMENT CUISSON
Y-6   Y-7   Y-3   P9   BA
A5

BROIL ELEMENT/ELEMENTO DE ASADO/ELEMENT GRIL
BL-7   BL-7   BL-4   P7   BR
A6

THERMAL CIRCUIT BREAKER/
INTERRUPTOR DE CIRCUITO
TERMICO/DISJONCTEUR THERMIQUE
BR/W-7   BR/W-7   BR/W-4   P1   L2 OUT
A8

R/W-7   A7   R/W-4   P3   L2 IN

P11
1   V-19   B3   V-14

2   V-19   B6   V-14   TEMPERATURE PROBE
SONDA DE TEMPERATURA
SONDE THERMIQUE
3   BL/W-19   B9   BL/W-14

DOOR SWITCH/
INTERRUPTOR DE PUERTA/
INTERRUPTEUR PORTE
4   BK/W-19   B5   BK-10   BK-10

DRAWER/CAJON/TIROIR
5   LO LIMIT THERMOSTAT/
TERMOSTATO DE LIMITO LO/
THERMOSTAT BASSE LIMITE
6   Y-19   B7   Y-14   Y-14

MOTOR SWITCH LATCH/
INTERRUPTOR MOTOR DE LOQUETA DE PUERTA/
INTERRUPTEUR MOTEUR VERROU
7   O/W-19   B12   O/W-14   O/W-14
NO   C

P12   CERTAIN MODELS/
ALGUNOS MODELES/
CERTAINS MODELES
1

MEAT PROBE/
SONDA PARA CARNE/
2   SONDE A VIANDE

3

4

CONNECTOR/ CONECTOR/ CONNECTEUR A			CONNECTOR/ CONECTOR/ CONNECTEUR B		
1	2	3	1	2	3
4	5	6	4	5	6
7	8	9	7	8	9
			10	11	12

COLORS/CODIGOS DE COLORES/CODE COULEUR

BK.-BLACK/NEGRO/NOIR
G.-GREEN/VERDE/VERT
W.-WHITE/BLANCO/BLANC
R.-RED/ROJO/ROUGE
O.-ORANGE/NARANJA/ORANGE
Y.-YELLOW/AMARILLO/JAUNE
BR.-BROWN/CAFE/BRUN
BL.-BLUE/AZUL/BLEU
GY.-GRAY/GRIS/GRIS

CODE CODIGO CODE	GAUGE MEDIDA CALIBRE	TEMP.°C	CSA	UL
1	18	125	CL1251	3173
2	16	125	CL1251	3173
3	14	125	CL1251	3173
4	12	125	CL1251	3173
5	18	150	EXL-150	3321
6	16	150	EXL-150	3321
7	14	150	EXL-150	3321
8	12	150	EXL-150	3321
9	10	150	EXL-150	3321
10	18	200	SEW-1	3122
11	16	200	SEW-1	3122
12	12	250		3252
13	16	250		3252
14	20	150	EXL-150	3321
15	8	150	EXL-150	3321
16	8	60		
17	10	60		
18	10	200	SEW-1	3122
19	20	125	CL1251	3173
20	20	200	SEW-1	3122
21	22	125		3266
22	22	150		10109
23	18	200		3573
34	16	200		3512
35	18	200		3512
37	14	200		3512
41	20	200		3512

CAUTION:DISCONNECT POWER BEFORE SERVICING UNIT.
LABEL ALL WIRES PRIOR TO DISCONNECTION WHEN SERVICING CONTROLS.
WIRINGS ERRORS CAN CAUSE IMPROPER AND DANGEROUS OPERATION.
VERIFY PROPER OPERATION AFTER SERVICING.
ATENCION:CORTAR LA CORRIENTE ANTES DE REALIZAR EL MANTENIMIENTO DEL ELECTRODOMESTICO.
ETIQUETE TODOS LOS CABLES ANTES DE DESCONECTAR CUANDO HAGA EL SERVICIO A LOS CONTROLES.
ERRORES AL VOLVER A ENSAMBLAR LOS CABLES PUEDE CAUSAR FALLAS U OPERACIONES PELIGROSAS.
VERIFIQUE LA CORRECTA OPERACION DESPUES DEL SERVICIO.
ATTENTION:COUPEZ L`ALIMENTATION AVANT D`EFFECTUER LA REPARATION.
IDENTIFIEZ TOUS LES FILS AVANT DE LES DEBRANCHER QUAND L'APPAREIL EST HORS SERVICE.
LES ERREURS DE CONNECTION DE FILS PEUVENT CAUSER UN MAL FONCTIONNEMENT UN DANGER D'USAGE DE L'APPAREIL.
VERIFIEZ LE BON FONCTIONNEMENT DE L'APPAREIL APRES LE SERVICE.

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Wiring Diagram

__Models B : FGES3065K*__
__FGES3075K*__
__CGES3065K*__

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

ESEC-RELAY BOARD/
PANEL DE RELEVADORES ESEC/
PANNEAU DES RELAIS ESEC

ESEC-USER INTERFACE BOARD/
PANEL DE INTERFACE DEL USARIO ESEC/
PANNEAU D'INTERFACE DE L'UTILISATEUR ESEC

EOC-DISPLAY BOARD/
PANEL INDICATOR DEL HORNO/
PANNEAU D'AFFICHAGE DU FOUR

CONNECTOR/ COECTOR/ CONNECTEUR C

CONNECTOR/ CONECTOR/ CONNECTEUR D

LIMITER/LIMITADOR/LIMITEUR
E.G.O./A.K.O.

ELEMENT LIMITER/
ELEMENTO LIMITADOR/
LIMITEUR ELEMENT

HOT SURFACE CONTACT/
CONTACTO DE LA SUPERFICIE CALIENTE/
CONTACT SURFACE CHAUDE

DUAL ELEMENT/
ELEMENTO DOBLE/
ELEMENT DOUBLE

LEGEND/LEYENDA/LEGENDE

C.R.- CENTER REAR/TRASERO DE CENTRO/ARRIERE CENTRE
R.F. - RIGHT FRONT/FRENTE DERECHO/AVANT DROIT
R.R. - RIGHT REAR/TRASERO DERECHO/ARRIERE DROIT
L.F. - LEFT FRONT/FRENTE IZQUIERDO/AVANT GAUCHE
L.R. - LEFT REAR/TRASERO IZQUIERDO/ARRIERE GAUCHE
LIM.-LIMITER/LIMITADOR/LIMITEUR
H.S.-HOT SURFACE/SUPERFICIE CALIENTE/SURFACE CHAUDE
THM.-THERMOSTAT/TERMOSTATO/THERMOSTAT

CODE CODIGO CODE	GAUGE MEDIDA CALIBRE	TEMP.℃	CSA	UL
1	18	125	CL1251	3173
2	16	125	CL1251	3173
3	14	125	CL1251	3173
4	12	125	CL1251	3173
5	18	150	EXL-150	3321
6	16	150	EXL-150	3321
7	14	150	EXL-150	3321
8	12	150	EXL-150	3321
9	10	150	EXL-150	3321
10	18	200	SEW-1	3122
11	16	200	SEW-1	3122
12	12	250		3252
13	16	250		3252
14	20	150	EXL-150	3321
15	8	150	EXL-150	3321
16	8	60		
17	10	60		
18	10	200	SEW-1	3122
19	20	125	CL1251	3173
20	20	200	SEW-1	3122
21	22	125		3266
22	22	150		10109
23	18	200		3573
34	16	200		3512
35	18	200		3512
37	14	200		3512
41	20	200		3512

CAUTION:DISCONNECT POWER BEFORE SERVICING UNIT.
    LABEL ALL WIRES PRIOR TO DISCONNECTION WHEN SERVICING CONTROLS.
    WIRINGS ERRORS CAN CAUSE IMPROPER AND DANGEROUS OPERATION.
    VERIFY PROPER OPERATION AFTER SERVICING.
ATENCION:CORTAR LA CORRIENTE ANTES DE REALIZAR EL MANTENIMIENTO DEL ELECTRODOMESTICO.
    ETIQUETE TODOS LOS CABLES ANTES DE DESCONECTAR CUANDO HAGA EL SERVICIO A LOS CONTROLES.
    ERRORES AL VOLVER A ENSAMBLAR LOS CABLES PUEDE CAUSAR FALLAS U OPERACIONES PELIGROSAS.
    VERIFIQUE LA CORRECTA OPERACION DESPUES DEL SERVICIO.
ATTENTION:COUPEZ L`ALIMENTATION AVANT D`EFFECTUER LA REPARATION.
    IDENTIFIEZ TOUS LES FILS AVANT DE LES DEBRANCHER QUAND L'APPAREIL EST HORS SERVICE.
    LES ERREURS DE CONNECTION DE FILS PEUVENT CAUSER UN MAL FONCTIONNEMENT ET UN DANGER D'USAGE DE L'APPAREIL.
    VERIFIEZ LE BON FONCTIONNEMENT DE L'APPAREIL APRES LE SERVICE.

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Wiring Diagram   **Models C: FPES3085K***
CPES3085K*

OVEN CIRCUIT//CIRCUITO DE HORNO//CIRCUIT FOUR

L2

R-9

N

W-6

ELECTRONIC OVEN CONTROL/
CONTROL DE HORNO ELECTRONICO/
CONTROLE ELECTRONIQUE FOUR
ES 5XX

L1

BK-9

W-5

B2

W-19

P6

1

P11

1   V-19   B3   V-14

TEMPERATURE PROBE/
SONDA DE TEMPERATURA/
SONDE THERMIQUE

J3

W-19

8

W-19

7

W-19

6

BK-19

2   V-19   B6   V-14

3   BL/W-19   B9   BL/W-14

CONVECTION FAN/
VENTILADOR DE CONVECCION/
VENTILATEUR CONVECTION

DOOR SWITCH/INTERRUPTOR DE PUERTA/
INTERRUPTEUR PORTE

BR-14   BR/W-14   B10   BR/W-19

5

4   BK/W-19   B5   BK-10   BK-10

CONVECTION FAN/
VENTILADOR DE CONVECCION/
VENTILATEUR CONVECTION

BR-14   BR-14

5

DRAWER/CAJON/TIROIR
LO LIMIT THERMOSTAT/
TERMOSTATO DE LIMITO LO/
THERMOSTAT BASSE LIMITE

LATCH MOTOR/MOTOR CERROJO/MOTEUR VERROU

GY-19

4

6   Y-19   B7   Y-14   Y-14

LAMP HALOGEN/LAMPARA HALOGENE/LUMIERE HALOGENE OR/O/OU
OVEN LAMP/LAMPARA DEL HORNO/LAMPE DE FOUR

OPTION/
OPCION/
FACULTATIF

MOTOR SWITCH LATCH/
INTERRUPTOR MOTOR DE LOQUETA DE PUERTA/
INTERRUPTEUR MOTEUR VERROU

W-14   BK-14

7   O/W-19   B12   O/W-14   O/W-14
   NO   C

LAMP HALOGEN/LAMPARA HALOGENE/LUMIERE HALOGENE OR/O/OU
OVEN LAMP/LAMPARA DEL HORNO/LAMPE DE FOUR

P12

CERTAIN MODELS/
ALGUNOS MODELOS/
CERTAINS MODELES

W-14   BK-14   BK-14   B8   BK-19

1

FAN MOTOR/MOTOR DE VENTILADOR/MOTEUR VENTILATEUR

MEAT PROBE/
SONDA PARA CARNE/
SONDE A VIANDE

LOW/BAJA/LENT   BK-14   B11   BK-19

3

W-14   R-14   B1   R-19

2

HIGH/ALTA/HAUTE

1

WARMER ZONE ELEMENT/
ELEMENTO DEL AREA CALENTADORA/
ELEMENT ZONE RECHAUD

P5   BK-3   A2   BK-7

P15   BK-3   A1   BK-7

W-5   D13   W-35   O/BK-35   D5   O/BK-1

J8

DRAWER ELEMENT/ELEMENTO DEL CAJON/ELEMENT TIROIR

W-5   T-5   B4   T-1

P13

CONVECTION ELEMENT/ELEMENTO DE CONVECCION/
ELEMENT CONVECTION

O-6   O-7   A4   O-3

P11   CONV

BAKE ELEMENT/ELEMENTO DE HORNO/ELEMENT CUISSON

Y-6   Y-7   A5   Y-3

P9   BA

BROIL ELEMENT/ELEMENTO DE ASADO/ELEMENT GRIL

BL-7   BL-7   A6   BL-4

P7   BR

THERMAL CIRCUIT BREAKER/
INTERRUPTOR DE CIRCUITO TERMICO/
DISJONCTEUR THERMIQUE

BR/W-7   BR/W-7   A8   BR/W-4

P1   L2 OUT

R/W-7   A7   R/W-4

P3   L2 IN

CONNECTOR/ CONECTOR/ CONNECTEUR A			CONNECTOR/ CONECTOR/ CONNECTEUR B		
1	2	3	1	2	3
4	5	6	4	5	6
7	8	9	7	8	9
			10	11	12

COLORS/CODIGOS DE COLORES/CODE COULEUR

BK.-BLACK/NEGRO/NOIR
G.-GREEN/VERDE/VERT
W.-WHITE/BLANCO/BLANC
R.-RED/ROJO/ROUGE
O.-ORANGE/NARANJA/ORANGE
Y.-YELLOW/AMARILLO/JAUNE
BR.-BROWN/CAFE/BRUN
BL.-BLUE/AZUL/BLEU
GY.-GRAY/GRIS/GRIS

CODE CODIGO CODE	GAUGE MEDIDA CALIBRE	TEMP.°C	CSA	UL
1	18	125	CL1251	3173
2	16	125	CL1251	3173
3	14	125	CL1251	3173
4	12	125	CL1251	3173
5	18	150	EXL-150	3321
6	16	150	EXL-150	3321
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9	10	150	EXL-150	3321
10	18	200	SEW-1	3122
11	16	200	SEW-1	3122
12	12	250		3252
13	16	250		3252
14	20	150	EXL-150	3321
15	8	150	EXL-150	3321
16	8	60		
17	10	60		
18	10	200	SEW-1	3122
19	20	125	CL1251	3173
20	20	200	SEW-1	3122
21	22	125		3266
22	22	150		10109
23	18	200		3573
34	16	200		3512
35	18	200		3512
37	14	200		3512
41	20	200		3512

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Wiring Diagram

Models C: FPES3085K*
CPES3085K*

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

CONNECTOR/
CONECTOR/
CONNECTEUR
C

| 1 | 2 | 3 |
| 4 | 5 | 6 |

CONNECTOR/
CONECTOR/
CONNECTEUR
D

1	2	3
4	5	6
7	8	9
10	11	12
13	14	15

BRIDGE ELEMENT
ELEMENTO PUENTE
ELEMENT PONT

DUAL ELEMENT
ELEMENTO DOBLE
ELEMENT DOUBLE

LEGEND/LEYENDA/LEGENDE

C.R.- CENTER REAR/TRASERO DE CENTRO/ARRIERE CENTRE
R.F. - RIGHT FRONT/FRENTE DERECHO/AVANT DROIT
R.R. - RIGHT REAR/TRASERO DERECHO/ARRIERE DROIT
L.F. - LEFT FRONT/FRENTE IZQUIERDO/AVANT GAUCHE
L.R. - LEFT REAR/TRASERO IZQUIERDO/ARRIERE GAUCHE
LIM.-LIMITOR/LIMITADOR/LIMITEUR
H.S.-HOT SURFACE/SUPERFICIE CALIENTE/SURFACE CHAUDE
THM.-THERMOSTAT/TERMOSTATO/THERMOSTAT

LIMITER/LIMITADOR/LIMITEUR
E.G.O./A.K.O.

ELEMENT LIMITER/
ELEMENTO LIMITADOR/
LIMITEUR ELEMENT

HOT SURFACE CONTACT/
CONTACTO DE LA SUPERFICIE CALIENTE/
CONTACT SURFACE CHAUDE

CODE CODIGO CODE	GAUGE MEDIDA CALIBRE	TEMP.°C	CSA	UL
1	18	125	CL1251	3173
2	16	125	CL1251	3173
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8	12	150	EXL-150	3321
9	10	150	EXL-150	3321
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13	16	250		3252
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15	8	150	EXL-150	3321
16	8	60		
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PAGE:2/2

United States	INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER. IMPORTANT: SAVE FOR LOCAL ELECTRICAL INSPECTOR'S USE. READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.	Canada
(UL)	⚠ WARNING FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.	(CSA)

30" Min. (76.2 cm) Min.

13" (33 cm)

These surfaces should be flat & leveled (hatched area).

30" Min. (see Note 3) (76.2 cm) Min. (See Note 3)

18" Min. (45.7 cm) Min.

½" Min.

¼" Min.

E

½" Min.

Shave Raised Edge To Clear Space for 31 5/16" (79.5cm) Wide Cooktop Rim.

1 ½" Max. (3.8 cm Max.)

Approx. 1 7/8" (4.8 cm)

G

F

24" Min. (61 cm) Min.

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

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

⚠ WARNING **Do not install the unit in the cabinet before reading next two pages.**

A. HEIGHT (Under Cooktop)	**B.** WIDTH	**C.** COOKTOP WIDTH	**D.** TOTAL DEPTH TO FRONT OF RANGE	**E.** CUTOUT WIDTH*** (Countertop and cabinet)	**F.** CUTOUT DEPTH	**G.** HEIGHT OF COUNTERTOP
35 7/8" (91,1 cm) - 36 5/8" (93 cm)	30" (76,2 cm)	31 5/16" (79.5 cm)	28 5/16" (71,9 cm)	30±1/16" (76,2±0,15 cm)	21 3/4" (55,2 cm) Min. 22 1/8" (56,2 cm) Max 24" (61 cm) Min. with backguard	35 7/8" (91,1 cm) Min. 36 5/8" (93 cm) Max.

Section 2 Installation Instructions

NOTES:

1. Do not pinch the power supply cord or the flexible gas conduit between the range and the wall.
2. Do not seal the range to the side cabinets.
3. 24" (61 cm) minimum clearance between the cooktop and the bottom of the cabinet when the bottom of wood or metal cabinet is protected by not less than ¼" (0,64 cm) flame retardant millboard covered with not less than No. 28 MSG sheet metal, 0,015"(0,4 mm) stainless steel, 0,024"(0,6 mm) aluminum, or 0,020" (0,5 mm) copper.
   30" (76,2 cm) minimum clearance when the cabinet is unprotected.
4. For cutouts below 22 7/8"(58,1 cm), appliance will slightly show out of the cabinet.
5. Allow at least 19 ¼" (48,9 cm) clearance for door depth when it is open.

21¾" (55.25 cm)

Door Open (see note 5)

C

A

D

B

Side Panel
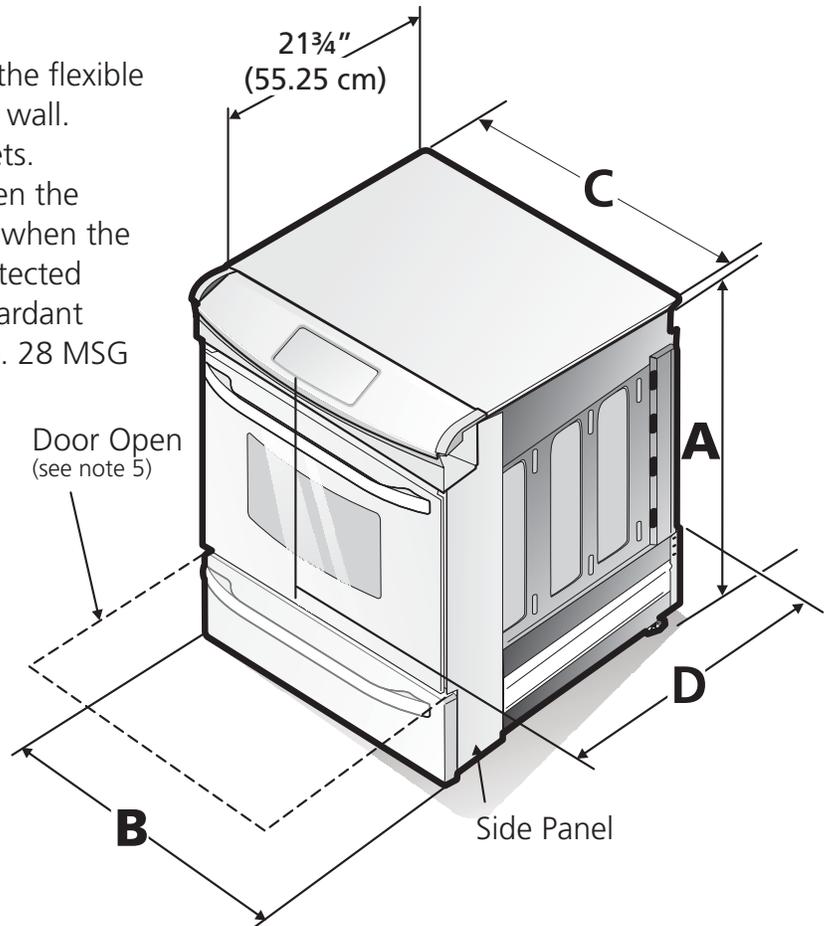
*** **IMPORTANT: To avoid cooktop breakage for cutout width (E dimension) of more than 30 1/16" (76,4 cm), make sure the appliance is centered in the counter opening while pushing into it. Raise leveling legs at a higher position than the cabinet height (see page 3), insert the appliance in the counter and then level. Make sure the unit is supported by the leveling legs and NOT by the cooktop itself.**

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

E

E

22 7/8"(58,1 cm) min.
23 1/4"(59,05 cm) max.
(see Note 4)

1 1/8" (2,86 cm)

FRONT OF CABINET

F Ref.

A. HEIGHT (Under Cooktop)	B. WIDTH	C. COOKTOP WIDTH	D. TOTAL DEPTH TO FRONT OF RANGE	E. CUTOUT WIDTH*** (Countertop and cabinet)	F. CUTOUT DEPTH	G. HEIGHT OF COUNTERTOP
35 7/8" (91,1 cm) - 36 5/8" (93 cm)	30" (76,2 cm)	31 5/16" (79.5 cm)	28 5/16" (71,9 cm)	30±1/16" (76,2±0,15 cm)	21 3/4" (55,2 cm) Min. 22 1/8" (56,2 cm) Max 24" (61 cm) Min. with backguard	35 7/8" (91,1 cm) Min. 36 5/8" (93 cm) Max.

To avoid breakage: Do NOT handle or manipulate the unit by the cooktop glass.

1 The counter-top around the cut-out should be flat and leveled (see hatched area on illustration 1).

2 Before installing the unit, measure the heights of the two (2) cabinet sides (H1-4), front and back (see illustration 1) from the floor to the top of the counter.

3 Level the range using the four (4) leveling legs so that the height from the floor to the underside of the cooktop glass frame is greater than the tallest cabinet measurement by at least 1/16" (see illustration 2).

Shave Raised Edge to Clear Space for a 31½" (81 cm) Wide Cooktop.

1 ½" Max. (3.8 cm Max.)

H1   H2   H3   H4
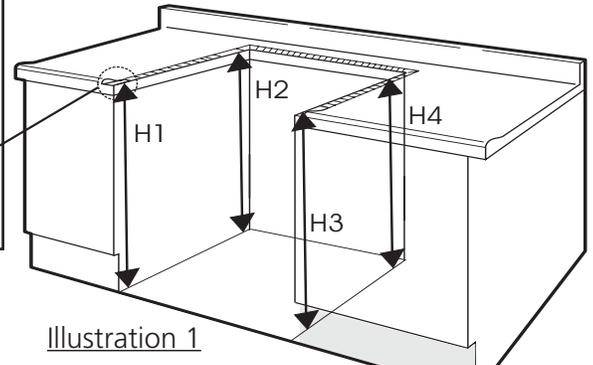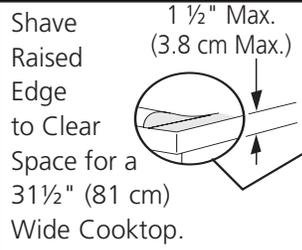
Illustration 1

4 Slide the unit into the cabinet. Make sure the center of the unit is aligned with the center of the cabinet cut-out.

5 Remove the protective channels on each side of the glass cooktop (if provided).

6 The metal flange under each side of the cooktop **MUST** be placed over the cabinet countertop for proper unit support. The glass cooktop should **NOT** directly touch the countertop (see illustration 2) or could cause glass breakage voiding the warranty. Level the unit if needed.
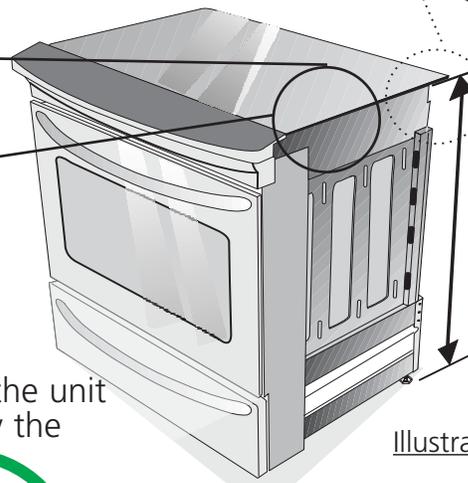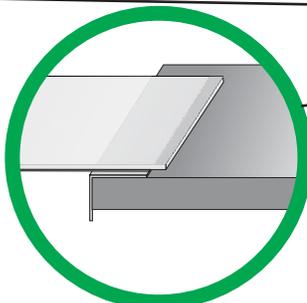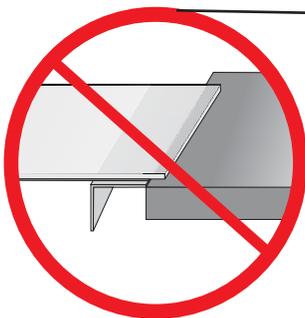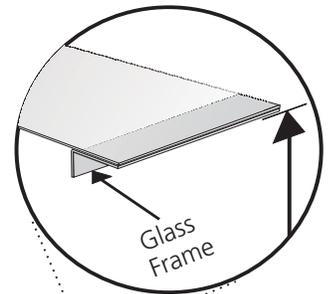
Glass Frame

To successfully install the range, the initial level height from floor to underside of cooktop glass frame should be at least 1/16" taller than cabinet sides as measured in step 1.

7 After the installation, MAKE SURE that the unit is supported by the leveling legs NOT by the cooktop.

Illustration 2

2-3
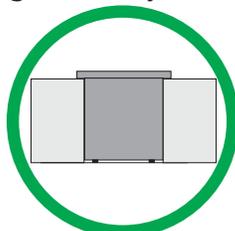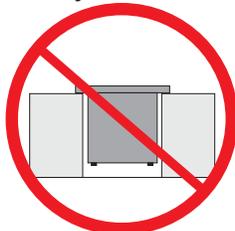
Important Notes to the Installer

1. Read all instructions contained in these installation instructions before installing range.
2. Remove all packing material from the oven compartments before connecting the electrical supply to the range.
3. Observe all governing codes and ordinances.
4. Be sure to leave these instructions with the consumer.

Important Note to the Consumer

Keep these instructions with your Owner's Guide for the local electrical inspector's use and future reference.

IMPORTANT SAFETY INSTRUCTIONS

⚠ CAUTION Cold temperatures can damage the electronic control. When using the appliance for the first time, or when the appliance has not been used for an extended period of time, be certain the unit has been in temperatures above 32°F (0°C) for at least 3 hours before turning on the power to the appliance.

*   **Be sure your range is installed and grounded properly by a qualified installer or service technician.**
*   **This range must be electrically grounded in accordance with local codes or, in their absence, with the National Electrical Code ANSI/NFPA No. 70—latest edition in United States or with CSA Standard C22.1, Canadian Electrical Code, Part 1 in Canada.**
*   The installation of appliances designed for manufactured (mobile) home installation must conform with Manufactured Home Construction and Safety Standard, title 24CFR, part 3280 [Formerly the Federal Standard for Mobile Home Construction and Safety, title 24, HUD (part 280)] or when such standard is not applicable, the Standard for Manufactured Home Installation 1982 (Manufactured Home Sites, Communities and Setups), ANSI Z225.1/NFPA 501A-latest edition, or with local codes in United States and with CAN/CSA-Z240 MH in Canada.

⚠ WARNING	To reduce the risk of
• All ranges can tip. • Injury to persons could result. • Install anti-tip device packed with range.	tipping of the range, the range must be secured by properly installed anti-tip bracket(s) provided with the range. To check if the bracket(s), is installed properly, grasp the top rear edge of the range and carefully tilt it forward to make sure the range is anchored.

*   **Make sure the wall coverings around the range can withstand the heat generated by the range.**
*   **Before installing the range in an area covered with linoleum or any other synthetic floor covering, make sure the floor covering can withstand heat at least 90°F (32.2°C) above room temperature without shrinking, warping or discoloring.** Do not install the range over carpeting unless you place an insulating pad or sheet of ¼" (0.64 cm) thick plywood between the range and carpeting.

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

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

*   **Do not store items of interest to children in the cabinets above the range.** Children could be seriously burned climbing on the range to reach items.
*   **To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space above the surface unit should be avoided.** If cabinet storage is to be provided the risk can be reduce by installing a range hood that project horizontally a minimum of 5 inches beyond the bottom of the cabinet.
*   **Do not use the oven as a storage space.** This creates a potentially hazardous situation.
*   **Never use your range for warming or heating the room.** Prolonged use of the range without adequate ventilation can be dangerous.
*   **Do not store or use gasoline or other flammable vapors and liquids near this or any other appliance.** Explosions or fires could result.
*   **Reset all controls to the "off" position after using a programmable timing operation.**

FOR MODELS WITH SELF-CLEAN FEATURE:

*   **Remove oven racks, broiler pan, food and other utensils before self-cleaning the oven.** Wipe up excess spillage. Follow the precleaning instructions in the Owner's Guide.

Serial Plate Location

You will find the model and serial number printed on the serial plate. The serial plate is located as shown.

Remember to record the serial number for future reference.

1. Factory Connected Power Supply Cord (Canada only)

This range is equipped with a factory-connected power cord (see Figure 1). Cord must be connected to a grounded 120/240 volt or 120/208 volt range outlet with a 50A recommended circuit (minimum 40A). If no outlet is available, have one installed by a qualified electrician.
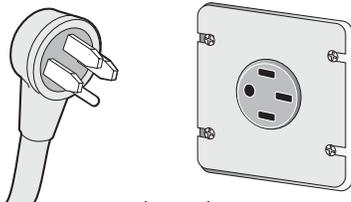
Canada Style
Figure 1

2. Power Supply Cord Kit (U.S.A.)

The user is responsible for connecting the power supply cord to the connection block located behind the back panel access cover.

This appliance may be connected by means of permanent "hard wiring"; flexible armored or nonmetallic shielded copper cable (when local code allow it) or by means of a power supply cord kit.

NOTE: Electric Slide-in Range is shipped from factory with 1 1/8" (2.9 cm) dia. hole as shown on figure 4. If a larger hole is required, punch out the knockout.

⚠ WARNING **Risk of fire or electrical shock exists if an incorrect size range cord kit is used, the Installation Instructions are not followed, or the strain relief bracket is discarded.**

For mobile homes, new installations or recreational vehicles, use only a power supply kit designed for a range at 125V/250V 50A recommended (minimum 40A). Cord must have either 3 (when local code permits grounding through neutral) or 4 conductors. Terminal on end of wires must be either closed loop or open spade lug with upturned ends. Cord must have strain-relief clamp.

⚠ CAUTION **Do not loosen the nuts which secure the factory-installed range wiring to terminal block while connecting range. Electrical failure or loss of electrical connection may occur.**

⚠ WARNING

Electrical Shock Hazard
- **Electrical ground is required on this appliance.**
- **Do not connect to the electrical supply until appliance is permanently grounded.**
- **Disconnect power to the circuit breaker or fuse box before making the electrical connection.**
- **This appliance must be connected to a grounded, metallic, permanent wiring system, or a grounding connector should be connected to the grounding terminal or wire lead on the appliance.**

Failure to do any of the above could result in a fire, personal injury or electrical shock.

3. Access to Terminal Block & Grounding Strap (U.S.A.)
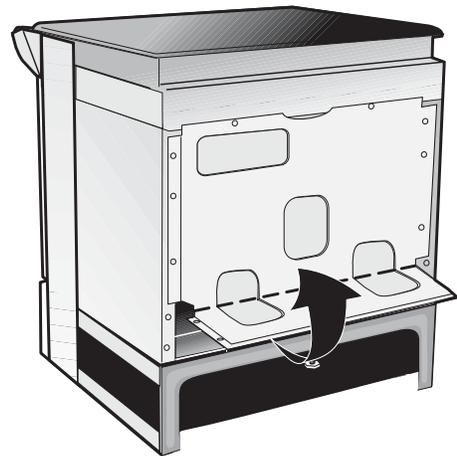
BEND REAR WIRE COVER HERE
FOR ACCESS TO TERMINAL BLOCK
Figure 2

⚠ WARNING **This appliance is manufactured with the frame grounded by connection of a grounding strap between the neutral power supply terminal and the frame. If used in USA, in a new branch circuit installation (1996 NEC), mobile home or recreational vehicle, where local code do not permit grounding through neutral (white) wire or in Canada; remove the grounding strap from the frame and cut the other end, near the neutral terminal. Connect the appliance in usual manner.**

4. Electrical Connection to the Range (U.S.A.)

Three Conductor Wire Connection to Range

If local codes permit connection of the frame grounding conductor to the neutral wire of the copper power supply cord (see Figure 3):

1. Remove the 3 screws at the lower end of the rear wire cover, then bend the lower end of the rear wire cover (access cover) upward to expose range terminal connection block (see Figure 2).
2. Using the nuts supplied in the literature package, connect the neutral of the copper power supply cord to the center silver-colored terminal of the terminal block, and connect the other wires to the outer terminals. Match wires and terminals by color (red wires connected to the right terminal, black wires connected to the left terminal) (see figure 3).
3. Lower the terminal cover and replace the 3 screws.
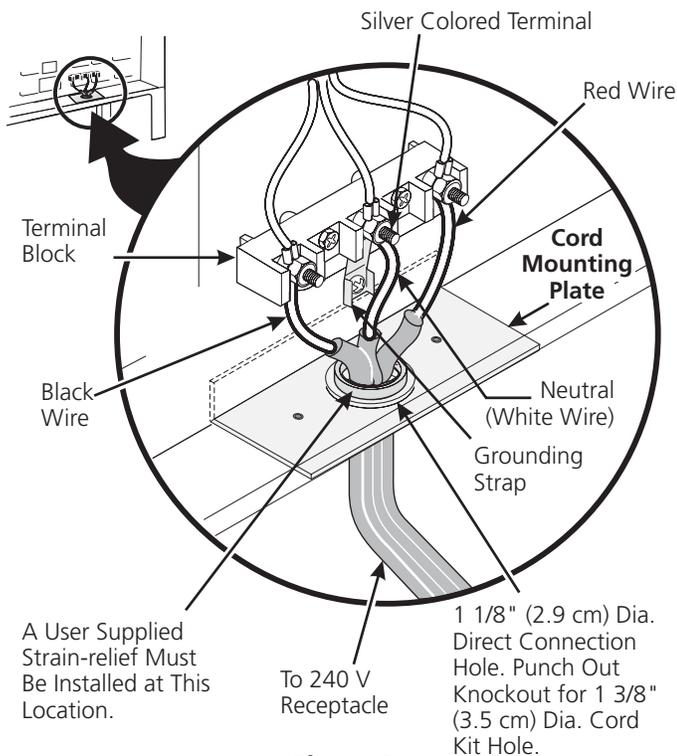
Four Conductor Wire Connection to Range

Where local codes does NOT permit connection of the frame grounding conductor to the neutral wire of the copper power supply cord (see Figure 4):

1. Remove the 3 screws at the lower end of the rear wire cover, then raise the lower end of the rear wire cover (access cover) upward to expose range terminal connection block (see figure 2).
2. Remove the grounding strap from the terminal block and from the appliance frame.
3. Using the nuts supplied with the literature package, connect the ground wire (green) of the copper power supply cord to the frame of the appliance with the ground screw, using the hole in the frame where the ground strap was removed (see Figure 4).
4. Connect the neutral of the copper power supply cord to the center silver-colored terminal of the terminal block, and connect the other wires to the outer terminals. Match wires and terminals by color (red wires connected to the right terminal, black wires connected to the left terminal).
5. Lower the terminal cover and replace the 3 screws.

Silver Colored Terminal

Red Wire

Terminal Block

Cord Mounting Plate

Black Wire

Neutral (White Wire)

Grounding Strap

A User Supplied Strain-relief Must Be Installed at This Location.

To 240 V Receptacle

1 1/8" (2.9 cm) Dia. Direct Connection Hole. Punch Out Knockout for 1 3/8" (3.5 cm) Dia. Cord Kit Hole.

Figure 3

Terminal Block

Silver Colored Terminal

Red Wire

Black Wire

1 1/8" (2.9cm) Dia. Direct Connection Hole. Punch Out Knockout for 1 3/8" (3.5cm) Dia. Cord Kit Hole.

A User Supplied Strain-relief Must Be Installed at This Location

To 240 V Receptacle

Neutral (White Wire)

Ground (Bare Copper Wire)

NOTE: Be sure to remove the supplied grounding strap.

Figure 4

Direct Electrical Connection to the Circuit Breaker, Fuse Box or Junction Box

If the appliance is connected directly to the circuit breaker, fuse box or junction box, use flexible, armored or nonmetallic sheathed copper cable (with grounding wire). Supply a U.L. listed strain-relief at each end of the cable. At the appliance end, the cable goes through the Direct Connection Hole (see Figure 5) on the Cord Mounting Plate. Wire sizes **(copper wire only)** and connections must conform to the rating of the appliance.

Where local codes permit connecting the appliance-grounding conductor to the neutral (white) wire (see Figure 5):
1. Be sure that no power is supplied on the cable from residence.
2. Remove the grounding strap from the terminal block and from the appliance frame.
3. In the circuit breaker, fuse box or junction box:
   a) Connect the green (or bare copper) wire, the white appliance cable wire, and the neutral (white) wire together.
   b) Connect the 2 black wires together.
   c) Connect the 2 red wires together.

Cable from Residence
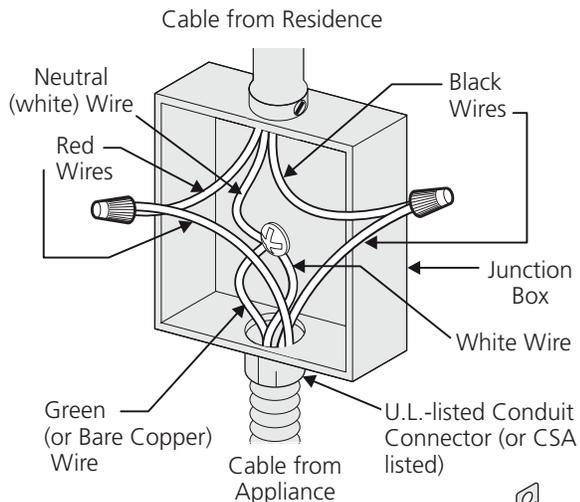
Figure 5
3-Wire (Grounded Neutral) Electrical System
(Example: Junction Box)

Where local codes DO NOT permit connecting the appliance-grounding conductor to the neutral (white) wire, or if connecting to 4-wire electrical system (see Figure 6):
1. Be sure that no power is supplied on the cable from residence.
2. Remove the grounding strap from the terminal block and from the appliance frame.
3. In the circuit breaker, fuse box or junction box:
   a) Connect the white appliance cable wire to the neutral (white) wire.
   b) Connect the 2 black wires together.
   c) Connect the 2 red wires together.
   d) Connect the green (or bare copper) grounding wire to the grounding wire of the circuit breaker, fuse box or junction box.

Cable from Residence
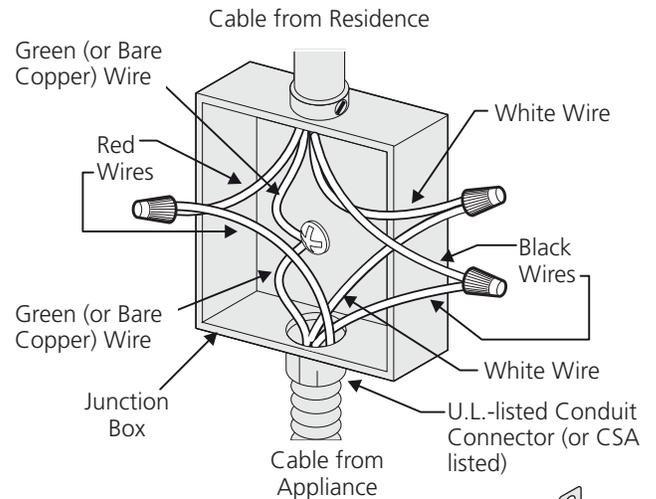
NOTE: Be sure to remove the supplied grounding strap.

Figure 6 – 4-Wire Electrical System
(Example: Junction Box)

4. Cabinet Construction

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

(4.2) Countertop Preparation

- The cooktop sides of the range fit over the cutout edge of your countertop.
- If you have a **square finish (flat) countertop**, no countertop preparation is required. Cooktop sides lay directly on edge of countertop.
- **Formed front-edged countertops** must have molded edge shaved flat 3/4" (1.9 cm) from each front corner of opening (Figure 7).
- **Tile countertops** may need trim cut back 3/4"(1.9 cm) from each front corner and/or rounded edge flattened (Figure 7).

Min. Cutout Width

¾" (1.9 cm)

31½" (81 cm)

¾" (1.9 cm)

Formed or tile countertop trimmed ¾" (1.9 cm) back at front corners of countertop opening.
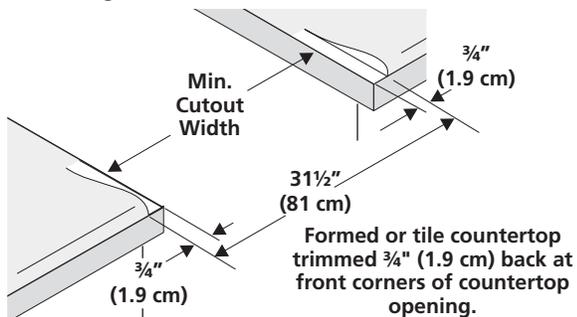
Figure 7

- **If the existing cutout width is greater than 30 1/16" (76,4 cm),** reduce the ¾" (1.9 cm) dimension.
- **Countertop must be level.** Place a level on the countertop, first side to side, then front to back. If the countertop is not level, the range will not be level. The oven must be level for satisfactory baking results. Cooktop sides of range fit over edges of countertop opening.

5. Range Installation

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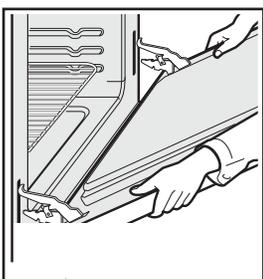
Standard Installation

1 The range cooktop overlaps the countertop at the sides and the range rests on the floor. The cooktop is 31½" (80 cm) wide.

2 Install base cabinets 30" (76.2 cm) apart. Make sure they are plumb and level before attaching cooktop. Shave raised countertop edge to clear 31½" (80 cm) wide range top rim.

3 Install cabinet doors 31" (78.7 cm) min. apart so as not to interfere with range door opening.

4 Cutout countertop exactly as shown on page 1.

5 Make sure the four leveling legs (front and rear) are setup higher than the height of the cabinet (shown on page 3).

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

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

8 **⚠ CAUTION** To reduce the risk of damaging your appliance, do not handle or manipulate it by the cooktop. Manipulate with care.

9 Position range in front of the cabinet opening.

10 Make sure that the underside of the cooktop clears the countertop. If necessary, raise the unit by lowering the leveling legs.

11 **Level the range** (see section 6). The floor where the range is to be installed must be level. Follow the instructions under "Leveling the Range".

12 Slide the range into the cutout opening.

IMPORTANT **If Accessories Needed :**

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

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

Installation With Side Panels
A Side Panels kit can be ordered through a Service Center. Note: Install cabinet doors 32" (81.3 cm) min. apart so as not to interfere with range door opening.

6. Leveling the Range

Level the range and set cooktop height before installation in the cut-out opening.

1. Install an oven rack in the center of the oven.
2. Place a level on the rack. Take 2 readings with the level placed diagonally in one direction and then the other. Level the range, if necessary, by adjusting the 4 leg levelers with a wrench (see Figure10).
3. Taking care to not damage the countertop, slide range into cut-out opening and double check for levelness.
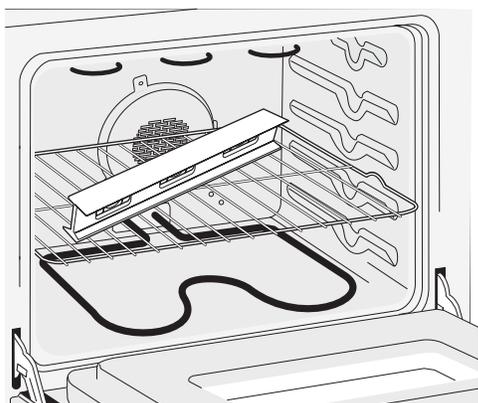
Figure 8

7. Check Operation

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

⚠ **CAUTION** Do not touch the elements. They may be hot enough to cause burns.

Remove all packaging from the oven before testing.

1. Operation of Surface Elements

Turn on each of the four surface elemens and check to see that they heat. Check the surface element indicator light(s), if equipped.

2. Operation of Oven Elements

The oven is equipped with an electronic oven control. Each of the functions has been factory checked before shipping. However, it is suggested that you verify the operation of the electronic oven controls once more. Refer to the Use and Care Manual for operation. Follow the instructions for the Clock, Timer, Bake, Broil, Convection (some models) and Clean functions.

Bake–After setting the oven to 350°F (177°C) for baking, the lower element in the oven should become red.

Broil–When the oven is set to BROIL, the upper element in the oven should become red.

Clean–When the oven is set for a self-cleaning cycle, the upper element should become red during the preheat portion of the cycle. After reaching the self-cleaning temperature, the lower element will become red.

Convection (some models)–When the oven is set to CONV. BAKE/ROAST at 350°F (177°C), both elements cycle on and off alternately and the convection fan will turn. The convection fan will stop turning when the oven door is opened during convection baking or roasting.

Warmer Drawer (some models)–Set the control knob to HI and check to see the drawer is heating.

When All Hookups are Complete

Make sure all controls are left in the OFF position.

Model and Serial Number Location

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

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

Before You Call for Service

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

Refer to the warranty and service information in your Use and Care Manual for our phone number and address. Please call or write if you have inquiries about your range product and/or need to order parts.

8. Important Safety Warning

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

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

If range is ever moved to a different location, the anti-tip brackets must also be moved and installed with the range. To check for proper installation, see step 5.

Tools Required:

5/16"(0,79 cm) Nutdriver or Flat Head Screwdriver
Adjustable Wrench
Electric Drill
3/16"(0,5 cm) Diameter Drill Bit
3/16"(0,5 cm) Diameter Masonry Drill Bit (if installing in concrete)

Anti-Tip Brackets Installation Instructions

Brackets attach to the floor at the back of the range to hold both rear leg levelers. When fastening to the floor, be sure that screws do not penetrate electrical wiring or plumbing. The screws provided will work in either wood or concrete.

Anti-Tip Bracket

Back Edge of
Range or Rear Wall

CL

9 1/8"
(23.2 cm)

18¼"
(46.4 cm)

Anti-Tip
Bracket

28 1/8"
(71.4 cm)
(Rear width of range
with body sides)

Slide
Back
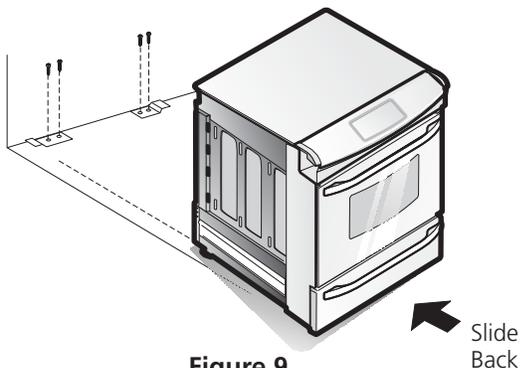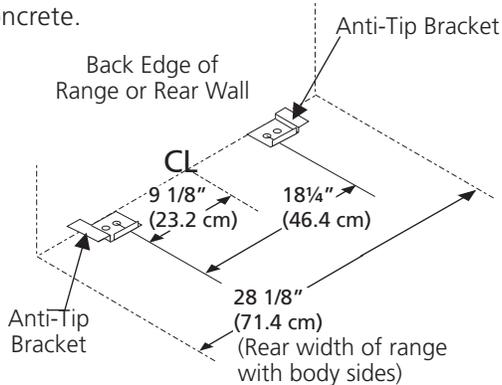
Figure 9

1. Unfold paper template and place it flat on the floor with the back and side edges positioned exactly where the back and sides of range will be located when installed. (Use the diagram below to locate brackets if template is not available.)
2. Mark on the floor the location of the 4 mounting holes shown on the template. For easier installation, 3/16" (0.5 cm) diameter pilot holes 1/2" (1.3 cm) deep can be drilled into the floor.
3. Remove template and place brackets on floor with turned up flange to the front. Line up holes in brackets with marks on floor and attach with 4 screws provided. Brackets must be secured to solid floor. If attaching to concrete floor, first drill 3/16" (0.5 cm) dia. pilot holes using a masonry drill bit.
4. Level range if necessary, by adjusting 4 leg levelers with wrench. (See Figure 10 below.) A minimum clearance of 1/8" (0.8 cm) is required between the bottom of the range and the rear leg levelers to allow room for the anti-tip brackets.
5. Slide range into place making sure rear legs are trapped by ends of brackets. Range may need to be shifted slightly to one side as it is being pushed back to allow rear legs to align with brackets. You may also grasp the top rear edge of the range and carefully attempt to tilt it forward to make sure range is properly anchored.

Leveling Leg

Raise

Lower

Figure 10

2-10
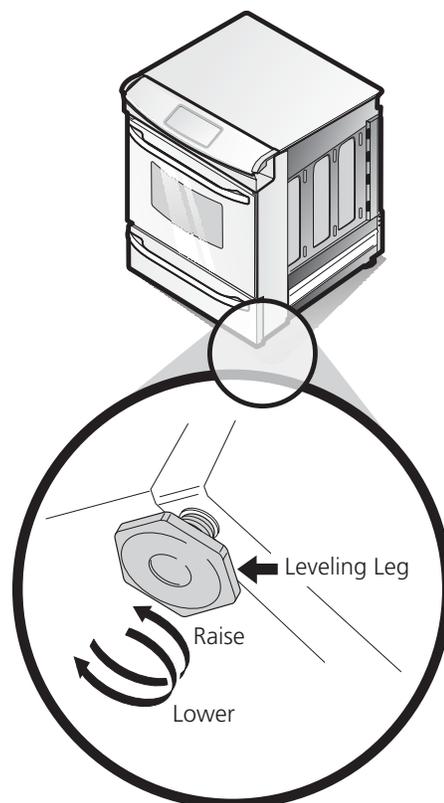
Control pad features

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN. For satisfactory use of your oven, become familiar with the various features and functions of the oven as described below. **Detailed instructions for each feature and function follow later in this Use & Care Guide.**
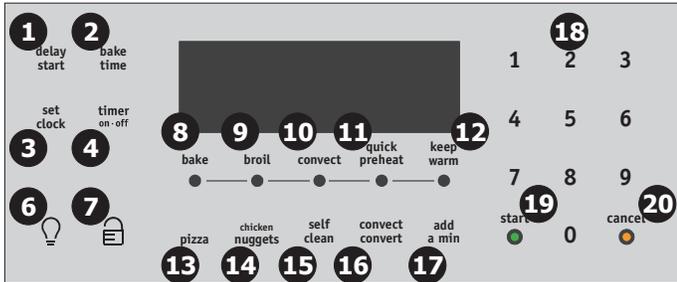
Figure 1 - Model A & B
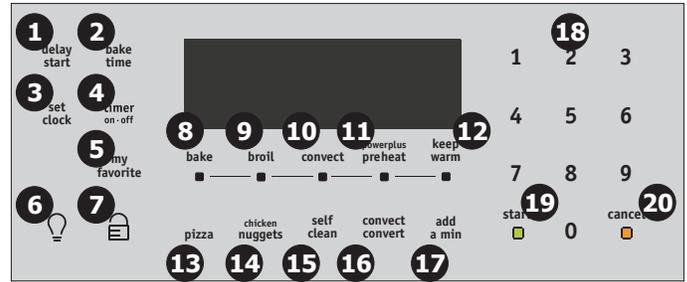
Figure 2 - Model C

1. **Delay start pad**—Use to program a Delayed Timed Bake or Delay Self-Cleaning cycle start time.
2. **Bake time pad**—Use to enter the length of the baking time.
3. **Set clock pad**—Use to set the time of day.
4. **Timer on-off pad**—Use to set or cancel the Timer. The Timer does not start or stop cooking.
5. **My favorite pad (some models)**—Use to record a temperature setting for a cooking feature.
6. **Oven light pad**—Use to turn the oven light ON and OFF.
7. **Lockout pad**—Use to lock the oven door and the control panel pads.
8. **Bake pad**—Use to select the bake cooking feature.
9. **Broil pad**—Use to select the broil cooking feature.
10. **Convect**ion **pad**—Use to select between the Convection Bake, Convection Roast and Convection Broil (model B & C only) cooking features.
11. **Quick preheat or power plus preheat pad**—Use to quickly raise oven to cooking temperature.

IMPORTANT THINGS TO KNOW BEFORE SETTING ANY OVEN COOKING FEATURE

This appliance has been factory pre-set to start any **BAKE, CONVECTION BAKE, CONVECTION ROAST** or **PREHEAT** feature with the oven set temperature automatically set for 350°F. The **BROIL** or **CONVECTION BROIL** features are pre-set at 550°F. However if desired, the oven set temperature may be adjusted at any time during the cooking process. You may also choose to add a **BAKE TIME** or **DELAY START** with most of the functions listed above, unless specified in their corresponding section.

12. **Keep warm pad**—Use to keep the dishes and food warm until served.
13. **Pizza pad (some models)**—Use to select the pizza cooking feature.
14. **Chicken nuggets pad**—Use to select the chicken nuggets cooking feature.
15. **Self-Clean pad**—Use to select the self cleaning feature.
16. **Convect**ion **convert pad**—Use to convert a regular recipe temperature to a convection temperature.
17. **Add a minute pad (some models)**—Use to add a minute to the timer feature.
18. **Numeric pad**—Use to enter temperatures and times.
19. **Start pad**—Use to start all oven features (not used with Oven Light).
20. **Cancel pad**—Use to cancel any oven feature previously entered except the time of day and minute timer.

TEMPERATURE VISUAL DISPLAY

Your oven is equipped with a temperature visual display. When a cooking mode is set, the actual temperature will be shown in the display and will rise as the unit pre-heat. When the unit has reached its target temperature, a chime will sound to remind you to place the food in the oven. This feature will be active with some cooking modes; **BAKE**, **CONVECTION BAKE**, **CONVECTION ROAST** and **PIZZA**.

✒ NOTE

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

MINIMUM AND MAXIMUM CONTROL PAD SETTINGS

All of the features listed below have minimum and maximum time or temperature settings that may be entered into the control. An ENTRY acceptance beep will sound each time a control pad is touched (the acceptance beep on the Oven Lockout pad is delayed 3 seconds).

An ENTRY ERROR tone (3 short beeps) will sound if the entry of the temperature or time is below the minimum or above the maximum settings for the feature.

FEATURE		MINIMUM TEMP. /TIME	MAXIMUM TEMP. /TIME
PREHEAT		170°F/77°C	550°F/288°C
BAKE		170°F/77°C	550°F/288°C
BROIL		400°F/205°C	550°F/288°C
CONVECTION BAKE		170°F/77°C	550°F/288°C
CONVECTION ROAST		170°F/77°C	550°F/288°C
CONVECTION BROIL		400°F/205°C	550°F/288°C
PIZZA		170°F/77°C	550°F/288°C
CHICKEN NUGGETS		170°F/77°C	550°F/288°C
TIMER	12 Hr. Mode	0:01 Min.	11:59 Hr./Min.
	24 Hr. Mode	0:01 Min.	11:59 Hr./Min.
CLOCK TIME	12 Hr. Mode	1:00 Hr./Min.	12:59 Hr./Min.
	24 Hr. Mode	0:00 Hr./Min.	23:59 Hr./Min.
DELAY START	12 Hr. Mode	1:00 Hr./Min.	12:59 Hr./Min.
	24 Hr. Mode	0:00 Hr./Min.	23:59 Hr./Min.
BAKE TIME	12 Hr. Mode	0:01 Min.	5:59 Hr./Min.
	24 Hr. Mode	0:01 Min.	5:59 Hr./Min.
SELF CLEAN TIME		2 hours	4 hours

SETTING THE CLOCK

The **SET CLOCK** pad is used to set the clock. The clock may be set for 12 or 24 hour time of day operation. The clock has been preset at the factory for the 12 hour operation. When the range is first plugged in, or when the power supply to the range has been interrupted, the timer in the display will flash.

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

1. Press **SET CLOCK**. "**CLO**" will appear in the display.
2. Press **1 3 0** pads to set the time of day to 1:30. "**CLO**" will stay in the display.
3. Press **START**. "**CLO**" will disappear and the clock will start.

CHANGING BETWEEN 12 OR 24 HOUR TIME OF DAY DISPLAY

1. Press and hold **SET CLOCK** for 6 seconds. "**CLO**" will appear in the display.
2. **CONTINUE** holding the pad until "**12Hr dAY**" or "**24Hr dAY**" appears in the display and the control beeps once.
3. Press **SELF CLEAN** to switch between the 12 and 24 hour time of day display. The display will show either "**12Hr dAY**" or "**24Hr dAY**".
4. Press **START** to accept the change or press **CANCEL** to reject the change.
5. Reset the correct time as described in **To set the Clock** above. Please note that if the 24 hour time of day mode was chosen, the clock will now display time from 0:00 through 23:59 hours.

SETTING CONTINUOUS BAKE OR 6 HOUR ENERGY SAVING

The **TIMER** and **SELF CLEAN** pads control the Continuous Bake or 6 Hour Energy Saving features. The oven control has a factory preset built-in 6 Hour Energy Saving feature that will shut off the oven if the oven control is left on for more than 6 hours. The oven can be programmed to override this feature for Continuous Baking.

To set the control for Continuous Bake or 6 Hour Energy Saving features

1. Press and hold **TIMER** for 6 seconds.
   After 6 seconds "**6Hr OFF**" or "**StAY On**" will appear in the display and the control will beep once.

2. Press **SELF CLEAN** to switch between the 6 Hour Energy Saving and continuous bake features.

Note: "**6Hr OFF**" in the display indicates the control is set for the 6 Hour Energy Saving mode and **"StAY On"** indicates the control is set for the Continuous Bake feature.

3. Press **START** to accept the change (display will return to time of day) or press **CANCEL** to reject the change.

SETTING TEMPERATURE DISPLAY — FAHRENHEIT OR CELSIUS:

The **BROIL** and **SELF CLEAN** pads control the Fahrenheit or Celsius temperature display modes. The oven control can be programmed to display temperatures in Fahrenheit or Celsius. The oven has been preset at the factory to display in Fahrenheit.

To change display from Fahrenheit to Celsius or Celsius to Fahrenheit

1. To tell if the display is set for Fahrenheit or Celsius press **BROIL** and hold it for 6 seconds; "**550°**" will appear and **"BROIL"** will flash in the display and a beep will sound. If "**FAhrnht**" appears, the display is set to show temperatures in Fahrenheit. If "**CELSIUS**" appears, the display is set to show temperatures in Celsius.

2. Press **SELF CLEAN** to switch between Fahrenheit or Celsius display modes. The display will show either "**FAhrnht**" or "**CELSIUS**".

3. Press **START** to accept the change or press **CANCEL** to reject the change.

SETTING SILENT CONTROL OPERATION

The **DELAY START** and **SELF CLEAN** pads control the Silent Control operation feature. The Silent Control operation feature allows the oven control to be operated without sounds or beeps whenever necessary. If desired the control can be programmed for silent operation and later returned to operating with all the normal sounds and beeps.

To change control from normal sound operation to silent control operation

1. To tell if your range is set for normal or silent operation press and hold **DELAY START**. "**-- --**" will appear and "**DELAY**" will flash in the display. After 6 seconds "**bEEP On**" or "**bEEP OFF**" will appear in the display.

2. Press **SELF CLEAN** to switch between normal sound operation and silent operation mode. The display will show either "**bEEP On**" or "**bEEP OFF**".

Note: If "**bEEP On**" appears, the control will operate with normal sounds and beeps. If "**bEEP OFF**" appears, the control is in the silent operation mode.

3. Press **START** to accept the change or press **CANCEL** to reject the change.

Note: The control will always beep at the end of a minute timer and will beep when a set temperature has been reached, even if the control is set to silent operation.

SETTING MINUTE TIMER

The **TIMER ON·OFF** pad controls the Minute Timer feature. The Minute Timer serves as an extra timer in the kitchen that will beep when the set time has run out. It does not start or stop cooking. The Minute Timer feature can be used during any of the other oven control functions. Refer to "Minimum and Maximum Control Pad Settings" for time amount settings.

To set the Minute Timer (example for 5 minutes)

1. Press **TIMER ON·OFF.** "-- --" will appear and "**Timer**" will flash in the display.

2. Press the number pads to set the desired time in the display.

3. Press **START**. The time will begin to count down with "**5:00**" and "**Timer**" will stay in the display.

Note: If **START** is not pressed the timer will return to the time of day after 25 seconds.

4. When the set time has run out, "**End**" and "**Timer**" will show in the display. The clock will sound with 3 beeps every 5 seconds until **TIMER ON·OFF** is pressed.

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

1. Press **TIMER ON·OFF**. The display will return to the time of day.

SETTING ADD 1 MINUTE FEATURE (some models)

The **ADD 1 MINUTE** pad is used to set the Add 1 Minute feature. When the **ADD 1 MINUTE** pad is pressed, 1 minute is added to the Minute Timer feature if this feature is already active. If the Minute Timer feature is not active and the **ADD 1 MINUTE** pad is pressed, the Minute Timer feature will become active and will begin counting down from 1 minute.

SETTING LOCKOUT FEATURE

The 🔒 pad controls the Lockout feature. The Lockout feature automatically locks the cooktop controls, the oven door and prevents the oven from being turned on. It does not disable the clock, Minute Timer or the interior oven lights.

To activate the Oven Lockout feature

1. Press and hold 🔓 for 3 seconds.

2. After 3 seconds "**door Loc**" will appear in the oven control display, a beep will sound and "**DOOR**" and 🔒 will flash in the display. Once the oven door is locked the "**DOOR**" and 🔒 indicators will stop flashing and remain on along with the "**Loc**".

To reactivate normal oven operation:

1. Press and hold 🔓 for 3 seconds. After 3 seconds "**door OPn**" will appear and a beep will sound. The "**DOOR**" and 🔒 will flash in the display until the oven door has completely unlocked

2. The oven is again fully operational.

> ### 🔖 NOTE
>
> **Models B & C only,** during lockout feature surface elements can not be used (see ESEC Lockout Feature)

SETTING QUICK OR POWERPLUS^{TM} PREHEAT

The **PREHEAT** pad controls the Quick or PowerPlus^{TM} Preheat feature. The Preheat feature will bring the oven up to temperature and then indicate when to place the food in the oven. Use this feature when recipes call for preheating. Preheating is not necessary when roasting or cooking casseroles. The oven can be programmed to preheat at any temperature between 170°F to 550°F.

To set the Preheat temperature for 375°F

1. Arrange the interior oven racks.
2. Press **PREHEAT**. "**350**" will appear in the display. If a preheat of 350°F is needed, press **START**.
3. Press **3 7 5**.
4. Press **START**. "**PRE**" will be displayed while the oven is preheating.
5. Press **CANCEL** when baking is complete or to cancel the preheat feature.

📌 NOTE

After the oven has reached the desired temperature (this example, 375°F) the control will beep and the "**PRE**" light will turn off, the BAKE feature will activate and oven target temperature will be displayed. If you missed hearing the beep, you can tell that the oven has reached preheat temperature if you see the oven temperature showing in the oven display. Once the oven has preheated, **place food in the oven**. The preheat temperature can only be changed while the "**PRE**" message is displayed.

To change Preheat temperature while oven is preheating (ex: changing from 375°F to 425°F)

If it is necessary to change the preheat temperature while the oven is preheating to the original temperature:

1. While preheating, press **PREHEAT**. "**375**" will appear in the display.
2. Enter the new preheat temperature. Press **4 2 5**.
3. Press **START**. "**PRE**" will be shown in the display.

Note: A beep will sound once the oven temperature reaches 425°F and the display will show "**425°**".

4. When baking is complete press **CANCEL**.

📌 NOTE

While in preheat mode, the convection fan will be activated during the first rise of temperature to allow the oven to reach its target temperature faster. The Bake, Broil and Convection elements will also cycle for a better heat distribution.

SETTING BAKE

The **BAKE** pad controls normal baking. If a rapid preheating is preferred, refer to the **POWERPLUS^{TM} PREHEAT** feature for instructions. The oven can be programmed to bake at any temperature from 170°F to 550°F.

Baking Tips:

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

To set the Bake Temperature to 375°F

1. Arrange interior oven racks.
2. Press **BAKE**, "**350**" will appear in the display. If a bake of 350°F is needed, press **START**.
3. Press **3 7 5**.
4. Press **START**. The actual temperature will be displayed. A beep will sound once the oven temperature reaches 375°F and the display will show "**375°**".
5. Place food in the oven.

📌 NOTE

Pressing **CANCEL** will stop the feature at any time.

To change the Bake Temperature (example: changing from 375°F to 425°F)

1. After the oven has already been set to bake at 375°F and the oven temperature needs to be changed to 425°F, press **BAKE** and "**375**" will appear in the display.
2. Press **4 2 5**.
3. Press **START**.

📌 NOTE

During the first rise of temperature, the convection fan will be activated to allow the oven to reach its target temperature faster. The Bake, Broil and Convection elements will also cycle for a better heat distribution.

SETTING CONVECTION BAKE

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

Convection Baking Tips:

• Always preheat your oven before using the Convection Bake mode.

• During preheat, the 3 elements and the convection fan are used in cycle to quickly heat the oven.

• If your recipe cooking temperature has already been converted for convection baking there is no need to reduce your oven temperature. If your recipe has not had the temperature converted for convection baking you can easily reduce using the Convection Convert feature. Please see Convection Convert section on next page for further instruction on temperature conversion.

• Use tested recipes with times adjusted for convection baking when using this mode. Time reductions will vary depending on the amount and type of food to be cooked.

• When using Convection Bake with a single rack, place oven rack in position 2 or 3. If cooking on multiple racks, place the oven racks in positions 2 and 4; 1, 3 (offset rack) and 4 or 2, 3 and 4 if there is no offset rack supplied

• Most bakeries (except cakes) should be baked on pans with no sides or very low sides to allow heated air to circulate around the food.

• Food baked on pans with a dark finish will cook faster.
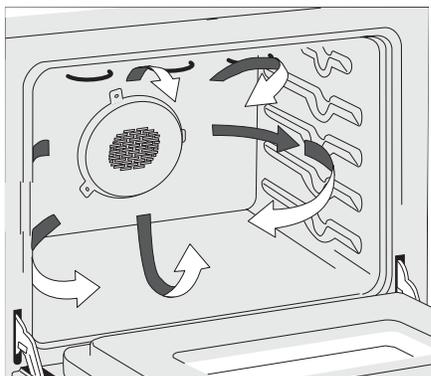
Air circulation during Convection Bake
Figure 1
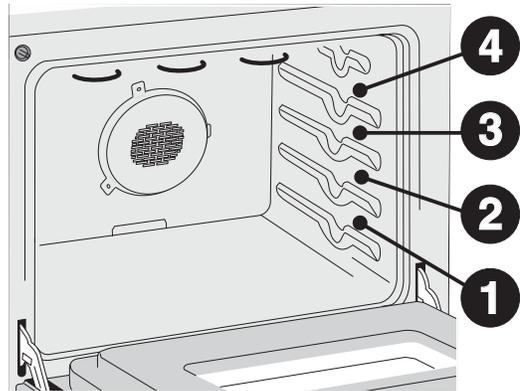
Oven Rack Positions
Figure 2

To set the oven for Convection Bake and temperature to 375°F

1. Arrange interior oven racks.
2. Press **CONVECT**. **"CONVECT"** and **"BAKE"** will flash and **"350"** will appear in the display. If a Convection Bake of 350°F is needed, press **START**.
3. Press **3 7 5**. **"CONVECT"** and **"BAKE"** will keep flashing and **"375°"** will appear in the display.
4. Press **START**. The actual oven temperature and the fan icon will be displayed. A beep will sound once the oven temperature reaches 375°F and the display will show **"375°"**, "**CONVECT**", "**BAKE**" and the fan icon.
5. Place food in the oven.

📌 NOTE

Pressing **CANCEL** will stop the feature at any time.

Benefits of Convection Bake:
— Multiple rack baking.
— Some foods cook faster, saving time and energy.
— No special pans or bakeware needed.

📌 NOTE

The convection fan will start AS SOON AS the oven is set for Convection Bake. The display will show an icon of rotating fan within a square. This rotating fan icon indicates when the Convection Fan is operating. The Bake, Broil and Convection elements will also cycle for a better heat distribution.

SETTING CONVECTION CONVERT

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

📌 NOTE

To use this feature with the **BAKE TIME** option, the **BAKE TIME** pad must be pressed before the **CONVECTION CONVERT** pad.

To set the oven for Convection Bake with a standard baking recipe temperature of 400°F:

1. Arrange interior oven racks.
2. Press **CONVECT**. **"CONVECT"** and **"BAKE"** will flash and **"350"** will appear in the display.
3. Press **4 0 0**. **"CONVECT"** and **"BAKE"** will keep flashing and **"400°"** will appear in the display.
4. Press **CONVECTION CONVERT**. As soon as the convection convert pad is pressed, the oven will start heating. The temperature displayed will be 25°F lower than what it used to be. The actual oven temperature and the fan icon will be displayed. A beep will sound once the oven temperature reaches 375°F and the display will show "**375°**", "**CONVECT**", "**BAKE**" and the fan icon.
5. Place food in the oven.

📌 NOTE

When using a Bake Time under 20 minutes, the Convection Convert will not beep and display the "**CF**" message.

SETTING CONVECTION ROAST

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

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

To set a Convection Roast Temperature of 375°F:
1. Arrange oven racks and place food in the oven.
2. Press **CONVECT**; **"350"** will be displayed; **"CONVECT"** and **"BAKE"** will flash.
3. Press **CONVECT** again; **"350"** will be displayed; **"CONVECT"** and **"ROAST"** will flash.
4. Enter the desired roasting temperature using the number pads **3 7 5**.
5. Press **START**; The actual oven temperature will be displayed, **"CONVECT"**, **"ROAST"** and the fan icon will be displayed. The Bake, Broil and Convection elements will also cycle for a better heat distribution.

📌 NOTE

Pressing **CANCEL** will stop the feature at any time.

📌 NOTE

The Bake, Broil and Convection elements will cycle for a better heat distribution.

SETTING CONVECTION BROIL
(some models)

Use this mode for thicker cuts of meat, fish and poultry. The Convection Broiling gently browns the exterior and seals in the juices. Convection broiling uses the broil element and a fan to circulate the oven's heat evenly and continuously within the oven. The oven can be programmed for Convection Broiling at any temperature between 400°F to 550°F with a default temperature of 550°F.

Convection Broiling Tips:

• For optimum browning, preheat the broil element for 5 minutes.
• Broil one side until the food is browned; turn and cook on the second side. Season and serve.
• Always pull the rack out to the "stop" position before turning or removing food.
• Always use a broiler pan and its grid when broiling (available by mail order). It allows the dripping grease to be kept away from the high heat of the broil element.
• **DO NOT** use the broil pan without the insert (available by mail order). **DO NOT cover the broil pan insert with foil.** The exposed grease could catch fire.
• If using a Searing Grill (available by mail order), preheat the grill for 5 to 10 minutes before placing your meat.
• Convection broiling is generally faster than conventional broiling. Check for doneness at the minimum recommended time.

⚠ WARNING

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

To set a Convection Broil Temperature of 500°F:

1. Arrange oven racks.
2. Press **CONVECT**; **"350"** will be displayed; **"CONVECT"** and **"BAKE"** will flash.
3. Press **CONVECT** again; **"350"** will be displayed; **"CONVECT"** and **"ROAST"** will flash.
4. Press **CONVECT** again; **"550"** will be displayed; **"CONVECT"** and **"BROIL"** will flash.
5. Enter the desired roasting temperature using the number pads **5 0 0**.
6. Press **START**; **"500"**, **"CONVECT"**, **"BROIL"** and the fan icon will be displayed.
7. After **5** minutes of preheat, place food in the oven.

📌 NOTE

Pressing **CANCEL** will stop the feature at any time.

Accessories available via the enclosed brochure:

Figure 1   Figure 2
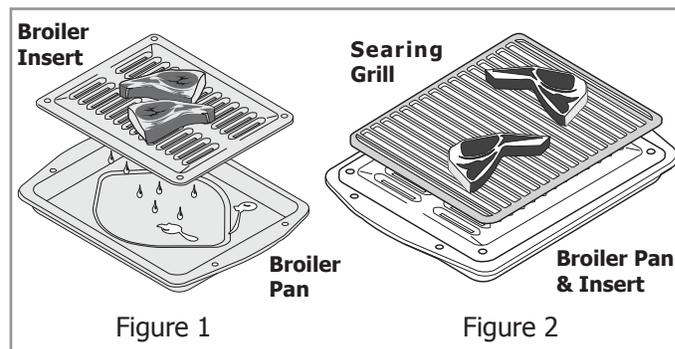
⚠ CAUTION

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

Electric Oven Convection Broiling Table Recommendations

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

SETTING BAKE TIME

Bake Time allows the oven to be set to cook for a specific length of time and shut off automatically.
The oven will shut off and will beep when the countdown is finished. This feature can be used with Bake, Convection Bake, Convection Roast, Pizza and Chicken Nuggets cooking modes.

To program the oven to begin baking immediately and to shut off automatically (example: BAKE at 350°F for 30 minutes):

1. Be sure the clock is set for the correct time of day.
2. Arrange interior oven rack(s) and place the food in the oven.
3. Press **BAKE**, **"350"** will appear in the display.
4. Press **START**. The actual oven temperature will appear in the display.
5. Press **BAKE TIME**. **"-- --"** will appear in the display.
6. Enter the desired baking time by pressing **3 0**.
7. Press **START**. Once the Timed Bake feature has started, the current time of day will appear in the display.

> ### NOTE
>
> Baking time can be set for any amount of time between 1 minute to 6 hours. The time remaining can be shown in the timer section of the display by pressing **BAKE TIME** at any moment of the cooking.

Press **CANCEL** when baking has finished or at any time to cancel the Timed Bake feature. A Bake Time of "0" minute can also be entered to cancel the Bake Time feature and keep the oven in its current cooking mode.

> ### NOTE
>
> After the Timed Bake feature has activated, press **BAKE TIME** to display the bake time remaining in the Bake Time mode. Once Bake Time has started baking, a beep will sound when the oven temperature reaches the set temperature.

When the timed bake finishes:

1. "**End**" and the time of day will show in display. The oven will shut off automatically.
2. The control will beep 3 times. The control will continue to beep 3 times every 30 seconds until **CANCEL** is pressed.

SETTING DELAY START

The **BAKE, CONVECTION BAKE, BAKE TIME** and **DELAY START** pads control the Delayed Time Bake feature. The automatic timer of the Delayed Time Bake will turn the oven **on and off** at the time you select in advance.

> ### NOTE
>
> If your clock is set for normal 12 hour display mode the Delayed Timed Bake or Delayed Timed Convection Bake cycle can never be set to start more than 12 hours in advance. To set for Delayed Timed Bake or Delayed Timed Convection Bake 12-24 hours in advance set the control for the 24 hour time of day display mode.

To program the oven for a delayed BAKE start time (example: baking at 375°F, starting at 5:30):

1. Be sure that the clock is set with the correct time of day.
2. Arrange interior oven rack and place the food in the oven.
3. Press **BAKE**. "**350**" will appear in the display.
4. Enter the desired temperature; pressing **3 7 5**.
5. Press **START**. The actual oven temperature will appear in the display.
6. Press **DELAY START**.
7. Enter the desired start time; pressing **5 3 0**.
8. Press **START**. When Delayed Time Bake starts, the set oven temperature will appear, "**DELAY**", "**BAKE**" and the current time of day will appear in the display.

> ### NOTE
>
> If it is desired to have the oven shut off automatically after a set time; enter a **BAKE TIME** at this step.

7. When the desired start time is reached, the actual oven temperature appears in display and **"DELAY"** disappears. Oven starts to bake at the previously selected temperature.

Press **CANCEL** when baking has completed or at any time to cancel the Delayed Time Bake feature.

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

SETTING KEEP WARM

This mode is best for keeping oven baked foods warm for serving after cooking has finished. The **KEEP WARM** pad turns ON the Keep Warm feature and will maintain an oven temperature of 170°F (77°C). The Keep Warm feature will keep oven baked foods warm for serving up to 3 hours after cooking has finished. **After 3 hours the Keep Warm feature will shut the oven OFF.** The Keep Warm feature may be used without any other cooking operations or can be set to turn ON automatically after a **BAKE TIME** or **DELAYED BAKE TIME**.

Keep Warm Tips:

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

To set Keep Warm:

1. Arrange interior oven racks and place food in oven.
2. Press **KEEP WARM**. "**HLd**" will appear in the display. Note: If no pad is touched within 25 seconds the request to turn ON Keep Warm feature will be cancelled.
3. Press **START**. The oven icon will appear in the display.
4. To turn OFF the KEEP WARM at any time press **CANCEL**.

To set Keep Warm to turn ON automatically:

1. Arrange interior oven racks and place food in oven. Set the oven properly for **Bake Time or Delayed Bake Time**. (See their respective sections for more details).
2. Press **KEEP WARM**. Note: If no pad is touched within 25 seconds, the request to turn ON Keep Warm feature will be cleared.
3. Press **START**. "**HLd**" will disappear and the temperature will be displayed. The Keep Warm mode is set to turn ON automatically after Timed Bake has finished.
4. To turn the Keep Warm feature OFF at any time press **CANCEL**.

✒ NOTE

Pressing **CANCEL** will stop the feature at any time.

SETTING PIZZA (some models)

The **PIZZA** pad has been designed to give optimum cooking performance when cooking your favorite pizza. The Pizza pad let you choose a preset between a frozen pizza (425°F) and a fresh pizza (400°F). If needed, a different target temperature than the presets can be entered. Some fresh pizza request using a broil feature for a few minutes, but this is not part of the Pizza pad presets.

Pizza Tips:

- Follow the instructions on the box for preheating and baking times.
- For optimum cooking results, only bake one pizza at once on rack position 2.
- Check the pizza at 75% of the maximum cook time listed on the package.

To set Pizza for a frozen pizza:

1. Arrange interior oven racks.
2. Press **PIZZA** pad. "**Fro**" will appear in the display. If a different temperature than 425°F is needed, enter the temperature now, using the keypad digits.
3. Press **START**. The fan icon and the actual oven temperature will appear in the display.
4. Place the pizza in the oven when the beep is heard.
5. If needed, enter a **BAKE TIME** (see its section for further details).
6. To turn OFF the Pizza feature at any time press **CANCEL**.

To set Pizza for a fresh pizza:

1. Arrange interior oven racks.
2. Press **PIZZA** pad **twice**. "**Frh**" will appear in the display. If a different temperature than 400°F is needed, enter the temperature now, using the keypad digits.
3. Press **START**. The fan icon and the actual oven temperature will appear in the display.
4. Place the pizza in the oven when the beep is heard.
5. If needed, enter a **BAKE TIME** (see its section for further details).
6. To turn OFF the Pizza feature at any time press **CANCEL**.

SETTING CHICKEN NUGGETS

The **CHICKEN NUGGETS** pad has been designed to give optimum cooking performance when cooking your favorite chicken nuggets. The Chicken Nuggets pad is preset for a Convection Bake at (400°F) with a Bake Time of 18 minutes, ending with a Keep Warm setting. If needed, a different target temperature or Bake Time than the presets can be entered.

Chicken Nuggets Tips:

• For most type of chicken nuggets, preheating is not required and the preset baking time of the feature will give you optimum results.
• For larger chicken tenders, follow the preheating and baking instructions on the box and only use a single rack.
• For a single rack, use rack position 2.
• For multiple racks, use rack positions 2 and 4.

To set Chicken Nuggets:

1. Arrange interior oven racks and place food in oven.
2. Press **CHICKEN NUGGETS** pad. "**CHI**" will appear in the display. If a different temperature than 400°F is needed, enter the temperature now, using the keypad digits. If a different Bake Time than 18 minutes is required, press **BAKE TIME** and enter the desired time (or 0 for an untimed baking).
3. Press **START**. The fan icon will appear in the display.
4. To turn OFF the Chicken Nuggets feature at any time press **CANCEL**.

⚲ NOTE

The Chicken Nuggets feature is automatically programmed to activate the Keep Warm feature when the cooking is finished. "**HLD**" will be displayed for a maximum of 3 hours. See the Keep Warm feature for more information.

SETTING MY FAVORITE (some models)

The My Favorite setting allow you to save your most frequently used or most complex cooking sequence. This feature will save the cooking mode, the target temperature and the bake time (if any). The oven can recall a cooking sequences from its internal memory, which is easily accessible from a one touch button. This function can be used with Bake, Convection Bake, Convection Roast and Preheat.

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

1. Press **BAKE**. The default temperature will appear in the display.
2. Enter temperature needed; **4 5 0**.
3. Press **START**.
4. Press **BAKE TIME**.
5. Enter time needed; **3 0**.
6. Press **START**.
7. Press and hold for 3 seconds **MY FAVORITE** pad. The ♥ icon will be shown to confirm your setting has been saved.

To recall a Favorite:

1. Press **MY FAVORITE** pad.
2. Press **START**.

⚲ NOTE

Recalling a Favorite can only be done when the oven is not currently in operation.

To overwrite a Favorite:

1. To overwrite My Favorite simply start a new cooking sequence and save it as shown in example above. The new My Favorite settings will overwrite the old ones.

To delete a Favorite:

1. Press the **MY FAVORITE** pad to delete for **3 seconds** while the oven is not in operation and no cooking mode has been set. The ♥ icon will disappear.

SETTING BROIL

This mode is best for meats, fish and poultry up to 1" thick. Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven. The high heat cooks quickly and gives a rich, brown outer appearance. The **BROIL** pad controls the Broil feature. An optional Searing Grill, Broiler Pan and Insert are available via the enclosed accessories brochure (Figure 2 & 3). The optional broil pan and broil pan insert used together allow dripping grease to drain and be kept away from the high heat of the oven broiler. The oven can be programmed to broil at any temperature from 400°F to 550°F with a default temperature of 550°F.

Broiling Tips:
- For optimum browning, preheat the broil element for 5 minutes.
- Broil one side until the food is browned; turn and cook on the second side. Season and serve.
- Always pull the rack out to the "stop" position before turning or removing food.
- Always use the broiler pan and its cover when broiling. It allows the dripping grease to be kept away from the high heat of the broil element (see Figure 2).
- For best broiling results, broil with the oven door in the broil stop position (see Figure 1).
- If using a Searing Grill (available by mail order), preheat the grill for 5 to 10 minutes before placing your meat.
- **DO NOT** use the broil pan without the insert. **DO NOT cover the broil pan insert with foil.** The exposed grease could catch fire.

Accessories available via the enclosed brochure:

Broiler Insert

Searing Grill

Broiler Pan

Broiler Pan & Insert

Figure 2   Figure 3
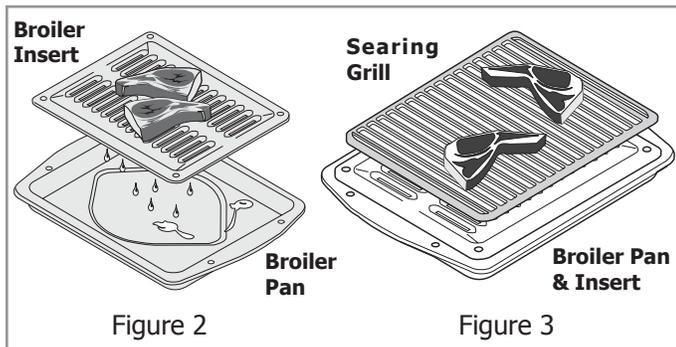
To set a Broil of 500°F:
1. Place the broiler pan insert on the broiler pan. Then place the food on the broiler pan insert. **DO NOT** use the broiler pan without the insert. **DO NOT** cover the broiler insert with foil. The exposed grease could ignite.
2. Arrange the interior oven rack.
3. Press **BROIL**. "**550**" will appear in the display.
4. Press **5 0 0**. If a lower broil temperature is desired (minimum broil temperature setting is 400°F), press the desired temperature before continuing to step 5.
5. Press **START**. The oven will begin to broil. "**500°**" will appear in the display.
6. Preheat for 5 minutes before broiling.
7. Place the broiler pan on the rack. Be sure to center the broiler pan directly under the broiler element. **Make sure the oven door is in the broil stop position (See Figure 1).**
8. Broil on one side until food is browned; turn and cook on the second side. Season and serve. **Note:** Always pull the rack out to the stop position before turning or removing food.
9. To stop broiling press **CANCEL**.

Broil Stop Position
Figure 1
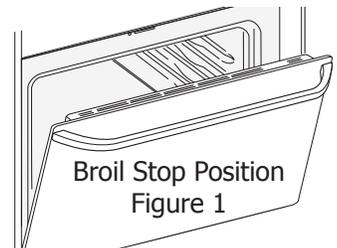
📌 NOTE

To assure your electronic controls safety when broiling with the oven door in broil position, an high speed cooling fan will blow air through the trims above the door(s).

⚠ WARNING

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

Electric Oven Broiling Table Recommendations

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

SETTING THE SABBATH FEATURE (for use on the Jewish Sabbath & Holidays)

The **BAKE TIME** and **DELAY START** pads are used to set the Sabbath feature. The Sabbath feature may only be used with the **BAKE** pad. The oven temperature may be set higher or lower after setting the Sabbath feature (the oven temperature adjustment feature should be used only during Jewish Holidays), however the display will not visibly show or provide any audible tones indicating whether the change occurred correctly. Once the oven is properly set using Bake with the Sabbath feature active, the oven will remain continuously ON until cancelled. This will override the factory preset 6-Hour Energy Saving feature.

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

To Program the Oven to Begin Baking Immediately & activate the Sabbath feature (example: baking at 350°F)
1. Be sure that the clock is set with the correct time of day.
2. Place the food in the oven.
3. Press **BAKE**. "**350°**" appears in the display.
4. Press **START**. The actual oven temperature appears in the display.
5. If you desire to set the oven control for a **Bake Time** or **Delayed Bake Time** do so at this time. If not, skip this step and continue to step 7. Refer to the **Bake Time / Delay Start** section for complete instructions. Remember the oven will shut down after using **Bake Time** or **Delay Start** and therefore may only be used once during the Sabbath/Jewish Holidays.
6. The oven will turn ON and begin heating.
7. Press and hold both the **BAKE TIME** and **DELAY START** pads for at least **3 seconds**. "**SAb**" will appear in the display. Once "**SAb**" appears in the display the oven control will no longer beep or display any further changes and the oven is properly set for the Sabbath feature.
8. The oven may be turned OFF at any time by first pressing **CANCEL** pad (this will turn the oven OFF only). To turn OFF the Sabbath feature press and hold both the **BAKE TIME** and **DELAY START** pads for at least **3 seconds**. "**SAb**" will disappear from the display.

➡ IMPORTANT

It is not advised to attempt to activate any other program feature other than **BAKE** while the Sabbath feature is active. ONLY the following key pads will function after setting the Sabbath feature; **0** to **9**, **BAKE**, **START** & **CANCEL**. **All other keypads** should not be used once the Sabbath feature is properly activated.

📌 NOTE

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

Should you experience a power failure or interruption, the oven will shut off. When power is returned, "**SF**" (Sabbath Failure) will be shown in the oven display and the cooktop displays (models B & C). The oven and cooktop will not turn back on automatically. If your food was nearly fully cooked, you may allow the trapped heat in the oven to finish the cooking process. Otherwise, you should remove the food when the power failure occurs, because you may only start the oven once during the Sabbath/Jewish Holidays. After the Sabbath observance, turn OFF the Sabbath feature and be sure that all the control knobs are at the OFF position. The appliance may be used again with all normal functions.

After the Sabbath observance turn OFF the Sabbath feature. Press and hold both the **BAKE TIME** and **DELAY** pads for at least **3 seconds**. "**SAb**" will disappear from the display and the oven may be used with all normal functions. For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web at **http:\\www.star-k.org.**

How the Electronic Surface Element Controls work when the Sabbath feature is ON. (model B & C only)

When your Oven Sabbath feature is ON, the Electronic Surface Elements are also in Sabbath mode. This means that all electronic surface element control displays show "Sb". The surface elements can be used even if the Sabbath Feature is on.

To turn ON a Surface Element when the Oven Sabbath Feature is active:

If you turn on a surface element when the oven Sabbath feature is on, the electronic surface element control will record that request and execute it with a 15-30 seconds delay. So the element will start heating 15-30 seconds after the surface element control was turned on. As the oven control, the surface element display will not show the setting because "Sb" is on in the displays. When necessary, it is possible to adjust the power of the surface element but you have to remember that the surface element control will adjust the temperature with the same delay.

To turn OFF the Surface Element when the Oven Sabbath Mode is active:

To shut off the surface element while the Sabbath feature is ON, proceed as usual but take note that the element will immediately turn off without any delay.

ADJUSTING OVEN TEMPERATURE

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

✒ NOTE

The oven temperature adjustments made with this feature will not change the Self-Clean cycle temperature or the Broil temperature.

To adjust the oven temperature higher
1. Press **BAKE** for 6 seconds. "**UPO 0**" will appear in the display.
2. To increase the temperature use the number pads to enter the desired change (Example 30°F) **3 0**. The temperature may be increased as much as 35°F (19°C).
3. Press **START** to accept the temperature change and the display will return to the time of day. Press **CANCEL** to reject the change if necessary.

To adjust the oven temperature lower
1. Press **BAKE** for 6 seconds. 0° will appear in the display.
2. To decrease the temperature use the number pads to enter the desired change (Example -30°F) **3 0** and then press **SELF CLEAN**. The temperature may be decreased as much as 35°F (19°C).
3. Press **START** to accept the temperature change and the display will return to the time of day. Press **CANCEL** to reject the change if necessary.

✒ NOTE

The oven temperature adjustments are permanent and will stay forever in the unit memory unless you manually change it again. Even a power outage will not reset these changes. Follow the same procedure again if you wish to change it to a different setting.

OVEN LIGHT

The oven is equipped with 2 oven lights. The oven lights will turn on automatically, when the oven door is opened.

The oven light may be turned on when the door is closed by using the oven light pad located on the control panel. The oven light key will toggle the lights at full intensity.

To toggle the Oven Lights ON and OFF:

1. Press **OVEN LIGHT** 💡.

The interior oven lights are covered with a glass shield held by a wire holder. The glass shield must be in place whenever the oven is in use.

To change the interior oven lights, see "Changing the oven light" in the **Care & Cleaning** section.

SETTING SELF-CLEAN CYCLE TIME LENGTH

The **SELF CLEAN** pad controls the Self-Cleaning feature. If you are planning to use the oven directly after a self-clean cycle remember to allow time for the oven to cool down and the oven door to unlock. This normally takes about one hour. So a 3 hour self-clean cycle will actually take about 4 hours to complete.

*It is recommend to use a 2 hour self-clean cycle for **light soils**, a 3 hour cycle for **average soils**, and a 4 hour cycle for **heavy soils** (to assure satisfactory results).

To set the controls for a 3 hour Self-Cleaning cycle to start immediately and shut off automatically

1. Be sure the clock is set with the correct time of day and the oven door is closed.
2. Press **SELF CLEAN**. **"CLn"** and **"3:00" HR** will show in the display. The control will automatically clean for a 3 hour period (default self-cleaning cycle time).

🔖 NOTE

If a 2 or 4 hour clean time is desired, press **SELF CLEAN** multiple times to toggle between 2, 3 or 4 hours.

3. Press **START**. "**door Loc**" will appear, a beep will sound and the **"DOOR"** and 🔒 icon will flash; the letters **"CLn"** will remain on in the display.
4. As soon as the control is set, the motor driven oven door lock will begin to close automatically. Once the door has been locked the "**DOOR**" indicator light and 🔒 icon will stop flashing and remain on. Also, the oven icon will appear in the display.

🔖 NOTE

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

When the Self-Clean Cycle is Completed

1. "**HOT**" will appear in the display. The time of day, the "**DOOR**" and 🔒 icon will remain in the display.
2. Once the oven has cooled down for approximately 1 HOUR, "**door OPn**" will appear and the "**DOOR**" and 🔒 icon will flash until the door is unlocked, the oven door can then be opened and the timer will revert back to the time of the day.

Stopping or Interrupting a Self-Cleaning Cycle

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

1. Press **CANCEL**.
2. The oven door can only be opened after the oven has cooled down for approximately 1 HOUR, "**door OPn**" will appear and the "**DOOR**" and 🔒 icon will flash until the door is unlocked, the oven door can then be opened and the timer will revert back to the time of the day.

The **SELF CLEAN** and **DELAY START** pads controls the Delayed Self-Clean operation. The automatic timer will turn the oven **on and off** at the time you select in advance.

To set the control for the Self-Cleaning Cycle to start at a delayed time and shut off automatically (example: 3 hour self-clean cycle to start at 4:30)

1. Be sure the clock is set with the correct time of day and the oven door is closed.
2. Press **SELF CLEAN**. **"CLn"** and **"3:00" HR** will show in the display. The control will automatically clean for a 3 hour period.

🔖 NOTE

If a 2 or 4 hour clean time is desired, press **SELF CLEAN** multiple times to toggle between 2, 3 or 4 hours.

3. Press **START**. "**door Loc**" will appear, a beep will sound and the **"DOOR"** and 🔒 icon will flash; the letters **"CLn"** will appear in the display as soon as the door is locked.
4. As soon as the control is set, the motor driven oven door lock will begin to close automatically. Once the door has been locked the **"DOOR"** and 🔒 icon indicator light will quit flashing and remain on.
5. Press **DELAY START**. Enter the desired start time using the number pads **4 3 0**.
6. Press **START**. "**DELAY**", **"DOOR"** and 🔒 icon icons will remain on.
7. The control will start the self-cleaning at the set start time, for the period of time previously selected. At that time, the icon "**DELAY**" will go out; "**CLn**" and oven icon will appear in the display.

When the Self-Clean Cycle is Completed

1. "**HOT**" will appear in the display. The time of day, the "**DOOR**" and 🔒 icon will remain in the display.
2. Once the oven has cooled down for approximately 1 HOUR, "**door OPn**" will appear and the "**DOOR**" and 🔒 icon will flash until the door is unlocked, the oven door can then be opened and the timer will revert back to the time of the day.

Stopping or Interrupting a Self-Cleaning Cycle

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

1. Press **CANCEL**.
2. The oven door can only be opened after the oven has cooled down for approximately 1 HOUR, "**door OPn**" will appear and the "**DOOR**" and 🔒 icon will flash until the door is unlocked, the oven door can then be opened and the timer will revert back to the time of the day.

🔖 NOTE

**Models B & C only,** during self-clean cycle surface elements can not be used (see ESEC Lockout Feature)

Keep warm drawer rack positions

The rack can be used in 2 ways:

- In the **upright position** (Figure 1) to allow low profile food items to be placed both under and on top of the rack (for example, rolls or biscuits on top of the rack and a casserole dish underneath).
- In the **downward position** (Figure 2) to allow you to place light weight food items and empty dishware (for example, rolls or pastries and dinner plates) on the rack.

Set the keep warm drawer rack in either position.
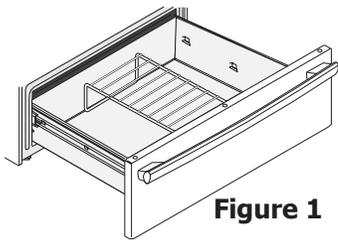
Figure 1
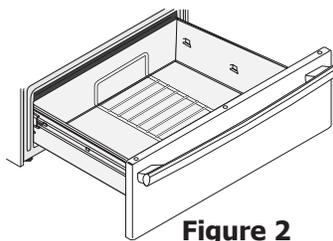
Figure 2

Operating the keep warm drawer

The purpose of the keep warm drawer is to keep hot cooked foods at serving temperature. Always start with hot food. It is not recommended to heat cold food in the keep warm drawer. All food placed in the keep warm drawer should be covered with a lid or aluminum foil to maintain quality. Do not use plastic wrap to cover food. Plastic may melt onto the drawer and be very difficult to clean. Use only utensils and cookware recommended for oven use in the keep warm drawer.

⚠ CAUTION Always use potholders or oven mitts when removing food from the keep warm drawer as cookware and plates will be hot and you can be burned.

To set the keep warm drawer controls

The control and indicator lights for the keep warm drawer features are located on the control panel. The temperatures are approximate, and are designated by HI (high), MED (medium) and LO (low).

1. Touch the **on•off** pad (see Figure 6) at the keep warm drawer control position. The keep Warm drawer indicator light will flash. Note: If no further pads are touched within 25 seconds the request to power the keep warm drawer ON will clear.
2. Set the desired power level. Touch ∧ once to turn ON the power level for HI (see Figure 3) or ∨ to turn ON the power level for LO (see Figure 5). The keep warm drawer indicator light located beside the **on•off** pad will turn ON steady.
3. Each touch of the ∨ or ∧ pads will decrease or increase through 5 power levels from HI (see Figure 3) to MED (see Figure 4) to LO (see Figure 5).

Note: For best results, preheat the keep warm drawer before adding the food. An empty drawer will preheat in approximately 15 minutes.

4. When the food is ready for removal, touch the **on•off** pad once to turn the keep warm drawer OFF. The keep warm drawer indicator light will turn OFF.

keep warm drawer

∧ ■ *hi*
■
■ *med*
∨ ■
| ■ *low*
■

■ *hi*   □ *hi*   □ *hi*
■   □   □
■ *med*   ■ *med*   □ *med*
■   ■   □
■ *low*   ■ *low*   ■ *low*   ● on·off
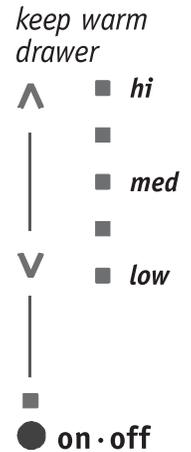
Figure 3   **Figure 4**   **Figure 5**   **Figure 6**

📌 NOTE

The keep warm drawer is inoperable during the self-clean cycle.

The keep warm drawer is equipped with a latch which may require extra force when opening and closing the drawer.

Keep warm drawer temperature selection

Recommended keep warm drawer settings table is shown below. If a particular food is not listed, start with the MED setting. If more crispness is desired, remove the lid or aluminum foil from the food. Most foods can be kept at serving temperatures on the MED setting. When a combination of foods are to be kept warm (for instance, meat with 2 vegetables and rolls), use the HI setting. To avoid heat loss, do not open the keep warm drawer while in use.

Keep warm drawer recommended food settings table	
Food Item	**Setting**
Bacon, Hamburger Patties	HI
Poultry, Pork Chops	HI
Fried Foods, Pizza	HI
Gravies, Casseroles	MED
Vegetables, Eggs	MED
Roasts (Beef, Pork, Lamb)	MED
Biscuits, Pastries	MED
Rolls, hard	MED
Rolls (soft)	LO
Empty Dinner Plates	LO

The electronic surface element control (ESEC) (Models B & C only)

The Electronic Surface Element Control (ESEC) feature includes digital display windows. The ESEC feature provides a numeric digital setting for the radiant surface element positions on the cooktop. These settings work the same way as normal knob setting indicators work except the settings are displayed in digital windows.

The available ESEC display settings

The ESEC control provides various heat levels from **Hi** (Figure 2) to **Lo** (Figure 5) and OFF (Figure 1). The settings between **3.0** and **9.5** increase or decrease in increments of .5 (1/2). The settings between **1.2** and **3.0** are Simmer settings which decrease or increase in increments of .2 (1/5) to **Lo** (Figure 5; lowest Simmer setting) for more precise settings at lower heat levels. Use the Recommended Surface Setting Chart to determine the correct setting for the kind of food you are preparing.

ESEC power failure indicator message (PF)

When the range is first plugged in or when the power supply to the range has been interrupted, the ESEC control will display the message **"PF"** (Power Failure; Figure 6). After a few seconds the **"PF"** message will disappear from the display.

ESEC hot element indicator message (HE)

After using any of the single or dual radiant element positions the cooktop will become very hot. Even after turning the control knob to OFF, the cooktop will remain hot for some time. The ESEC control monitors the temperature of the cooktop and displays the message "**HE**" (hot element) warning when the cooktop is still too hot to touch (Figure 4). If the **HE** message appears in the window, the control can still be turned ON again for use.

ESEC error indicator message (Er)

An error message will be displayed (glowing "**Er**") at power up (or after a power failure) if ANY of the surface control knobs were left in the ON positions (Figure 7). If a power failure should occur, be sure to set all of the surface control knobs to the OFF position. This will reset the surface controls.

Once the surface controls have been set to the OFF positions, the surface controls should return to normal operation. If the surface controls do not function and the "**Er**" message remains in any display after following these procedures, contact your authorized servicer for assistance.

ESEC Lockout Feature (- -)

The ESEC feature will not operate during a Self-Clean cycle or when the Lockout feature is active. Whenever the Lockout feature is active, " - - " will appear in any ESEC digital display windows (See Figure 8) to show that all surface elements can not be activated.

Figure 1	Figure 2	Figure 3
Figure 4	Figure 5	Figure 6
		Figure 7
		Figure 8
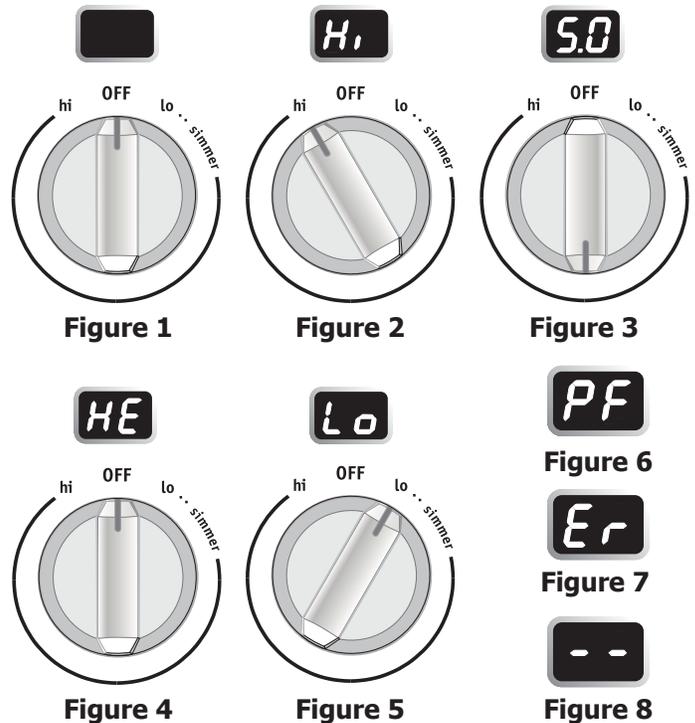
Control knobs shown are typical only.

Surface cooking settings

Use the chart to determine the correct setting for the type of food you are preparing.

Note: The size and type of cookware used will influence the setting needed for best cooking results.

Recommended Setting for Surface Element	
Setting	**Type of Cooking**
HIGH (HI)	Start most foods; bring water to a boil and pan broiling.
MEDIUM HIGH (8-10)	Continue a rapid boil; frying, deep fat frying.
MEDIUM (6)	Maintain a slow boil; thicken sauces and gravies; steaming vegetables.
MEDIUM LOW (2 - 4)	Keep foods cooking; poaching and stewing.
LOW (LO)	Keep warm, melting and simmering.

📌 NOTE

Radiant elements have a limiter that allows the element to cycle on and off, even at the HI setting. This helps to prevent damage to the ceramic smooth top. Cycling at the HI setting is normal and can occur if the cookware is too small for the radiant element or if the cookware bottom is not flat.

IMPORTANT NOTES

1. This unit includes an *EOC*.
2. The included board is not field repairable.
3. The oven temperature can be calibrated, see Use and Care Manual.
4. The ■ pin on board connectors indicates pin number 1.

DATA SHEET ABBREVIATIONS AND TERMINOLOGY

EOC : Electronic Oven Control
LED : Light-Emitting Diode
MDL : Motor Door Latch
DLB : Double Line Break
RTD : Resistance Temperature Detector / Oven Probe

ILLUSTRATION OF OVEN CONTROLS

Model A   Gallery Series - Electric
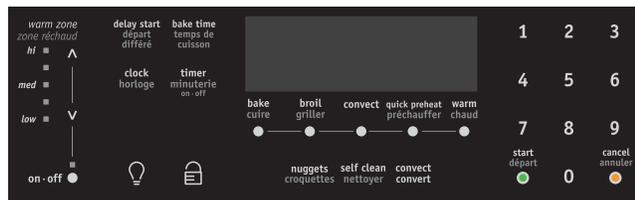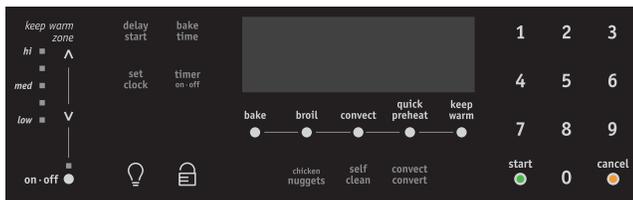
ELECTRONIC OVEN CONTROL (EOC)
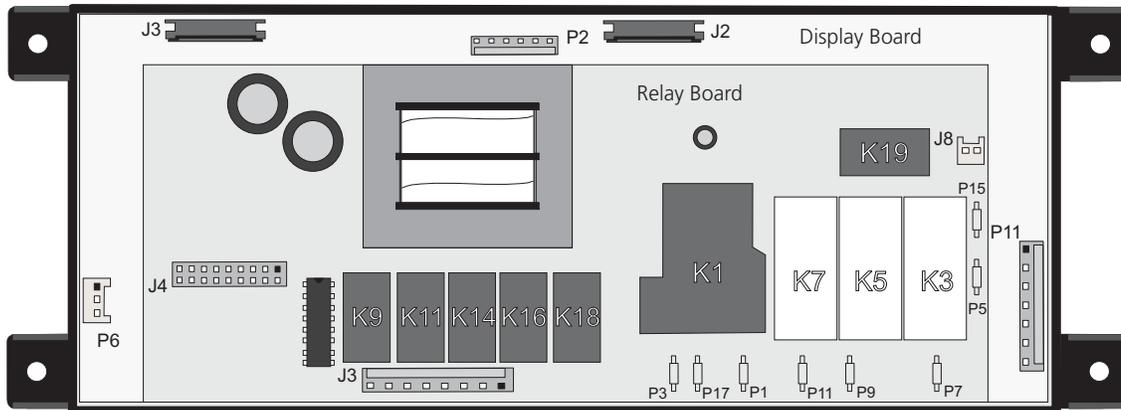
Relay Board Legend:
K1. DLB Relay
K3. Broil Relay
K5. Bake Relay
K7. Convection Element Relay
K9. Convection Fan Relay
K11. Motor Door Latch Relay
K14. Oven Light Relay
K16. Cooling Fan Low Speed Relay
K18. Cooling Fan High Speed Relay
K19. Warmer Zone Relay

J3. Relay Outputs : Convection Fan, Motor Door
     Latch, Oven Light, Cooling Fan.
     Power Input (L1 and Neutral).
J4. Display Board to Relay Board Connections
J8. Warmer Zone Connector (model C)

P1. L2 Output
P3. L2 Input
P5. L1 Input
P7. Broil Connector
P9. Bake Connector
P11. Convection Element Connector
P15. L1 Input
P17. L2 Input (not used)

Display Board Legend:

J2.   LED Connector For Membrane
J3.   Keyboard Connector
P2.   Micro Programming Header (not used)
P6.   Not used
P11.   Door switch, Motor Door Latch Switch and
       Oven Probe Inputs.

OVEN CIRCUIT ANALYSIS MATRIX

| | On Relay Board | | | | | | | | | On Display Board |
| | ELEMENTS | | | Conv Fan J3-5 | Oven Light J3-3 | Door Motor J3-4 | DLB L2 out P1 | Cooling Fan Low Speed J3-2 | Cooling Fan High Speed J3-1 | Door Switch P11-3 / P11-4 |
	Bake P9	Broil P7	Conv P11							
Bake	X	X	X*	X			X	X		
Broil		X					X	X	X	
Convection Bake	X	X	X	X			X	X		
Convection Roast	X	X	X	X			X	X		
Convection Broil		X		X			X	X	X	
Clean	X	X					X	X	X	
Locking / Unlocking						X				
Light					X					
Door Open					X					
Door Closed										X

▓ Relay will operate in this condition only

RTD SCALE

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

ELECTRICAL RATING

	Model A
Bake Element Wattage	3400W / 2554W
Broil Element Wattage	3400W / 2554W
Convection Element Wattage	350W
KW Rating	See serial plate

2 SPEEDS COOLING FAN

The EOC controls the speed of the cooling fan. The cooling fan is activated at low speed during any cooking function and will remain on until the oven is cools down. The high speed is activated during clean cycles when the temperature is above approximately 575°F and during a broil or convection broil (some models) if the oven door is open.

ELECTRONIC OVEN CONTROL (EOC) FAULT CODE DESCRIPTIONS

Note: Generally speaking "F1x" implies a control failure, "F3x" an oven probe problem, and "F9x" a latch motor problem.

Code	Condition / Cause	Suggested Corrective Action
F10	Control has sensed a potential runaway oven condition. Control may have shorted relay, RTD sensor probe may have a gone bad.	- Check RTD sensor probe and replace if necessary. If oven is overheating, disconnect power. If oven continues to overheat when power is reapplied, replace the *EOC*.
F11	Shorted Key: a key has been detected as pressed (for a long period) will be considered a shorted key alarm and will terminate all oven activity.	- Press Clear key. - If fault returns, replace the keyboard (membrane). - If the problem persists, replace the *EOC*.
F13	Control's internal checksum may have become corrupted.	- Press CLEAR key. - Disconnect power, wait 10 seconds and reapply power. If fault returns upon power-up, replace *EOC*.
F14	Misconnected keyboard cable.	- Disconnect power. Verify the flat cable connection between the keyboard membrane and the *EOC* on J2 and J3. - If the problem persists, replace the *EOC*. - If the connection is good but the problem persists, replace the keyboard (membrane switch).
F15	Controller self check failed.	- Replace the *EOC*.
F30	Open RTD sensor probe/ wiring problem. Note: EOC may initially display an "F10", thinking a runaway condition exists.	- Check wiring in probe circuit for possible open condition. - Check RTD resistance at room temperature (compare to probe resistance chart). If resistance does not match the chart, replace the RTD sensor probe. - Let the oven cool down and restart the function
F31	Shorted RTD sensor probe / wiring problem.	- If the problem persists, replace the *EOC*.
F62	Missing zero-cross signal.	- Replace the *EOC*.
F90	Door motor mechanism failure. The controller does not see the motor rotating.	- Press CLEAR key. - If CLEAR key does not eliminate problem, turn off power for 30 seconds, then turn on power. - Check wiring of Lock Motor, Lock Switch and Door Switch circuits. - Unplug the lock motor from the board and apply power (L1) directly to the Lock Motor. If the motor does not rotate, replace Lock Motor Assembly. - Check Lock Switch for proper operation (do they open and close, check with ohmmeter). The Lock Motor may be powered as in above step to open and close Lock Switch. If the Lock Switch is defective, replace Motor Lock Assembly. - If all above steps fail to correct situation, replace the *EOC* in the event of a motor that does not rotate.
F95	Door motor mechanism failure. The motor does not stop rotating.	- Press STOP key. - Turn power off for 30 seconds then turn power on. If the door motor never stops rotating, or if the F95 error comes back again, verify wiring of the motor. If wiring is good, replace the *EOC*. - If the problem persists, replace the motor door latch assembly.

OVEN BLOCK DIAGRAM

4-3
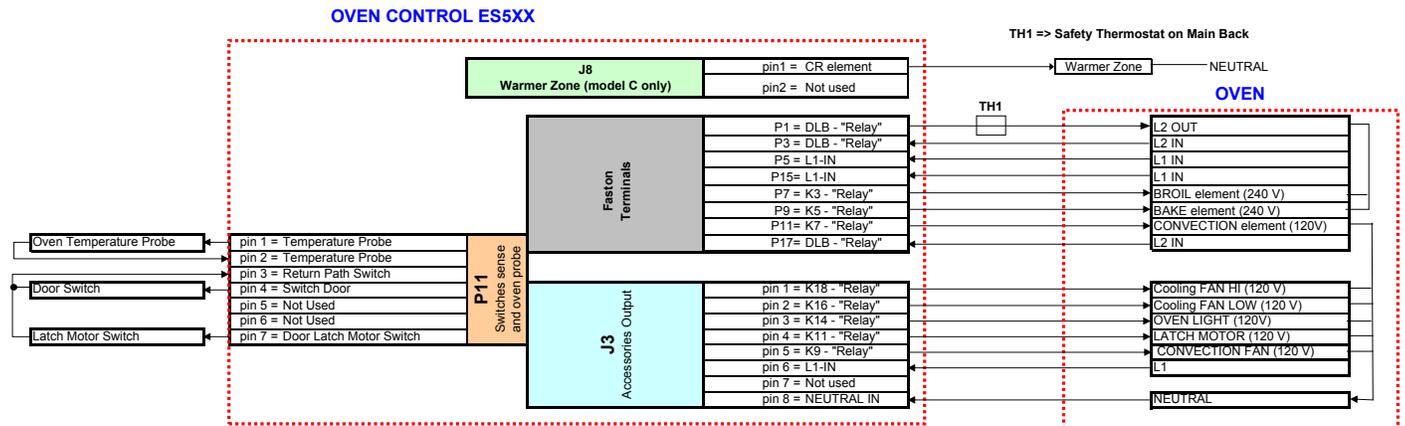
IMPORTANT NOTES

1. This unit includes an *EOC-Relay Board, EOC-Display Board, ESEC-UIB, ESEC-Relay Board* and an *ESEC-RHIB*.
2. The included boards are not field repairable.
3. The oven temperature can be calibrated, see Use and Care Manual.
4. The ■ pin on board connectors indicates pin number 1.

DATA SHEET ABBREVIATIONS AND TERMINOLOGY

EOC : Electronic Oven Control
ESEC : Electronic Surface Element Control
UIB : User Interface Board
RHIB : Rotary Human Interface Board
LED : Light-Emitting Diode

MDL : Motor Door Latch
DLB : Double Line Break
RTD : Resistance Temperature Detector / Oven Probe

ILLUSTRATION OF OVEN CONTROLS - US MODELS

Professional Series:
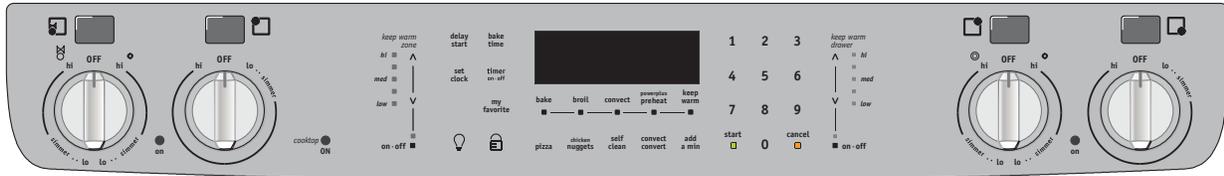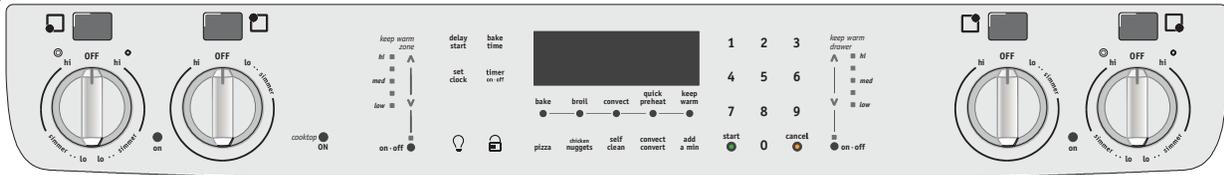
Gallery Series:

ILLUSTRATION OF OVEN CONTROLS - CANADIAN MODELS

Professional Series:
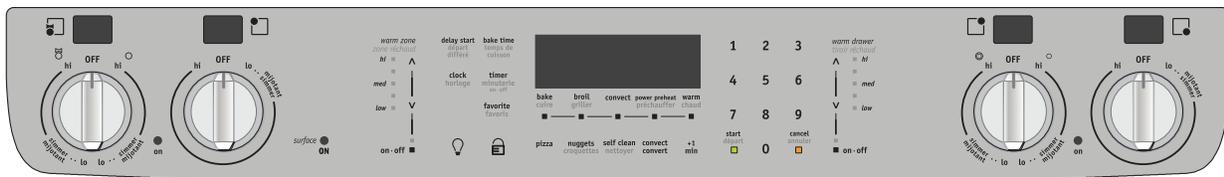
Gallery Series:
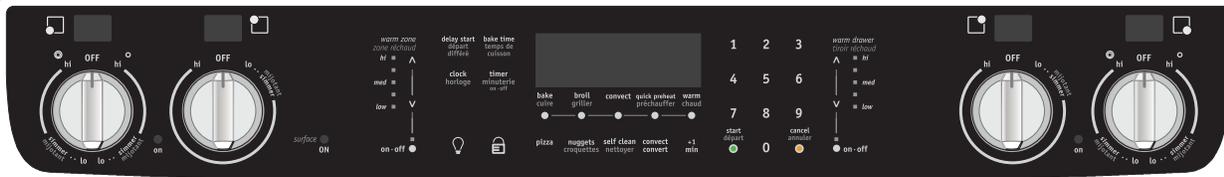
ELECTRONIC OVEN CONTROL (EOC)
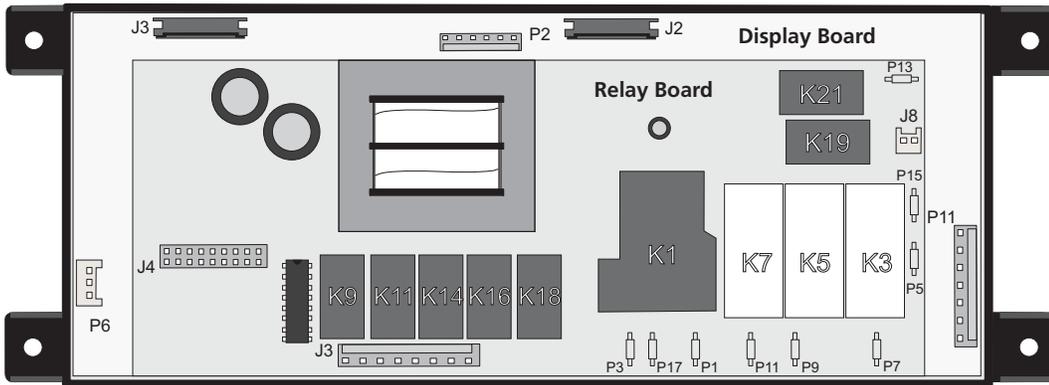
Relay Board Legend:
K1. Double Line Break Relay
K3. Broil Relay
K5. Bake Relay
K7. Convection Element Relay
K9. Convection Fan Relay
K11. Motor Door Latch Relay
K14. Oven Light Relay
K16. Cooling Fan Low Speed Relay
K18. Cooling Fan High Speed Relay
K19. Warmer Zone Relay
K21. Warmer Drawer Relay

J3. Relay Outputs : Motor Door Latch, Oven Light, Convection Fan and Cooling Fan.
    Power Input (L1 and Neutral).
J4. Display Board to Relay Board Connections
J8. Warmer Zone Connector

P1. L2 Out
P3. L2 In
P5. L1 Input
P7. Broil Connector
P9. Bake Connector
P11. Convection Element Connector
P13. Warmer Drawer Connector
P15. L1 Input
P17. L2 In (not used)

Display Board Legend:
J2.   LED Connector for Touch Membrane
J3.   Keyboard Connector
P2.   Micro Programming Header (not used)
P6.   ESEC Board Communication
P11.   Door switch, Motor Door Latch Switch and Oven Probe Inputs.

## ELECTRONIC SURFACE ELEMENT CONTROL - ROTARY HUMAN INTERFACE BOARD
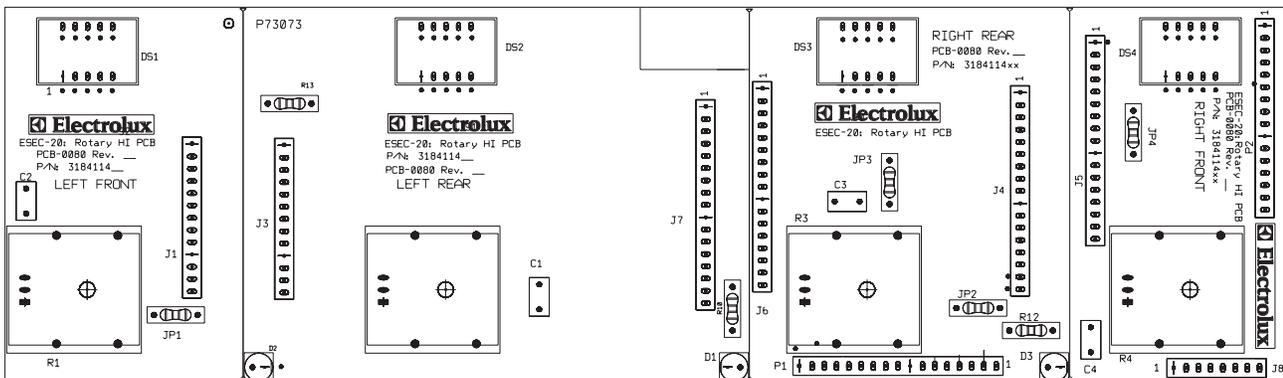
ESEC - Rotary Human Interface Board Legend:
J1. Connected to J3
J3. Connected to J1
J4. Connected to J5
J5. Connected to J4
J6. Connected to J7

J7. Connected to J6
J8. Connected to J2 - ESEC20 UIB
P1. Connected to P1 - ESEC20 UIB
P2. Connected to P2 - ESEC20 UIB

ELECTRONIC SURFACE ELEMENT CONTROL - RELAY BOARD

Some models only
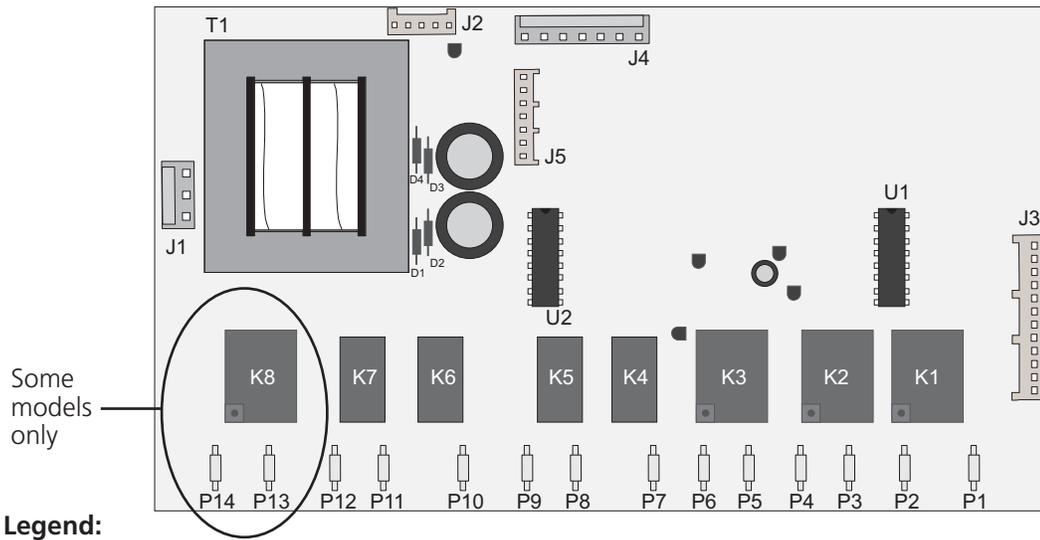
ESEC Relay Board Legend:

| Connector	Professional Series Model	Gallery Series Model	Relay
P1	Left Rear Element Connection	Left Front Inner Element Connection	K1
P2	L2 In		
P3	L2 In		
P4	Right Rear Outer Element Connection	Right Front Inner Element Connection	K2
P5	Right Front Outer Element Connection	Left Front Outer Element Connection	K3
P6	L2 In		
P7	Not Used		K4
P8	L2 In		
P9	Left Front Inner Element Connection	Right Front Outer Element Connection	K5
P10	Left Front Outer Element Connection	Left Rear Element Connection	K6
P11	L2 In		
P12	Right Rear Inner Element Connection	Right Rear Element Connection	K7
P13	L2 In	Not Populated	
P14	Right Front Inner Element Connection	Not Populated	K8
J1	Line Voltage Input (120V, Neutral)		
J2	Low Voltage Supply Output for UIB		
J3	Surface Element Relay Control Inputs		
J4	Hot Surface Inputs (from surface element)		
J5	Hot Surface Output to UIB		

ELECTRONIC SURFACE ELEMENT CONTROL - USER INTERFACE BOARD
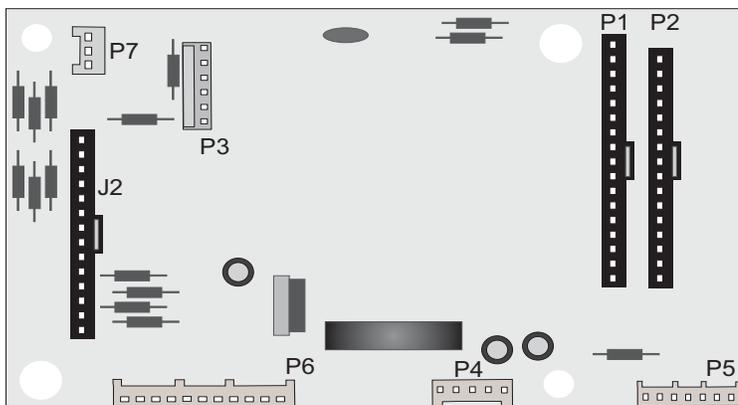
**User Interface Board (UIB) Legend:**

J2. Connector for Potentiometer read state on ESEC RHIB.
P1. Connector for left side LEDs and Display Indicators on ESEC RHIB.
P2. Connector for right side LEDs Display Indicators on ESEC RHIB.
P3. Micro Programming Header (Not Used)
P4. Power Supply Input
P5. Hot Surface Input
P6. Surface Elements Relay Controls
P7. Communication with Oven Control

RTD SCALE

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

OVEN TEMPERATURE SENSOR
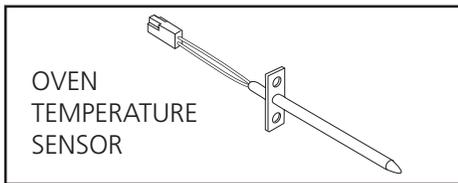
ELECTRICAL RATING

	Gallery Models Sold In U.-S.	Gallery Models Sold in Canada	Pro. Series Sold in U.-S.	Pro. Series sold in Canada
Bake Element Wattage	2500W / 1878W	2500W / 1878W	2500W / 1878W	2500W / 1878W
Broil Element Wattage	4000W / 3004W	3400W / 2553W	4000W / 3004W	3400W / 2553W
Convection Element Wattage	350W	350W	500W	500W
KW Rating	See serial plate			

OVEN CIRCUIT ANALYSIS MATRIX

	On Relay Board									On Display Board
	ELEMENTS			Conv Fan J3-5	Oven Light J3-3	Door Motor J3-4	DLB L2 out P1	Cooling Fan Low Speed J3-2	Cooling Fan High Speed J3-1	Door Switch P11-3 / P11-4
	Bake P9	Broil P7	Conv P11							
Bake	X	X	X*	X			X	X		
Broil		X					X	X	X	
Convection Bake	X	X	X	X			X	X		
Convection Roast	X	X	X	X			X	X		
Convection Broil		X		X			X	X	X	
Clean	X	X					X	X	X	
Locking / Unlocking						X				
Light					X					
Door Open					X					
Door Closed										X

ELECTRONIC SURFACE ELEMENT CONTROL (ESEC) FAULT CODE DESCRIPTIONS

|		
E013	Bad EEPROM.	Replace *ESEC-UIB*.
E014	Loss of Display tail #0.	Check connection P1 on *ESEC-UIB* and P1 on ESEC Rotary HI Board (RR).
	Loss of Display tail #1.	Check connection P2 on *ESEC-UIB* and P2 on ESEC Rotary HI Board (RF).
	Loss of Keyboard Tail.	Check connection J2 on *ESEC-UIB* and J8 (RF).
E015	ESEC self test failed.	An E015 error code may indicate the *ESEC-UIB* is not receiving a synchronization signal from the *ESEC-Relay Board*. Check first if J2 pin 5 on the *ESEC-Relay Board* is wired to P4 pin 5 on the *ESEC-UIB*. If wiring is good and the problem is still there, replace the *ESEC-UIB*. If the problem persists, replace the *ESEC-Relay Board*.

WARM AND SERVE DRAWER DIAGRAM
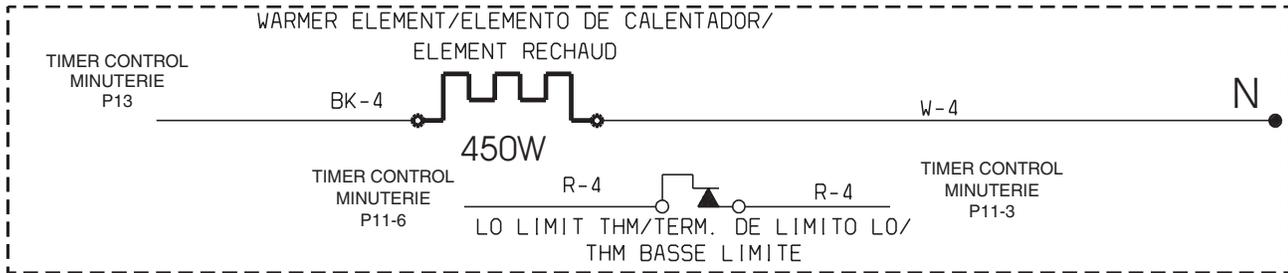
When the Warm and Serve Drawer is first turned on, a "Preheat" circuit is established to provide full power (120 volts). When the temperature at the preheat thermostat reaches 150°F the thermostat opens, and the warmer element starts cycling. If the control is placed on a lower setting, it is possible for the temperature in the drawer to drop enough to allow the preheat thermostat to close again which will allow the element to reenter the "Preheat" mode at full power.

ELECTRONIC OVEN CONTROL (EOC) FAULT CODE DESCRIPTIONS

Note: Generally speaking "F1x" implies a control failure, "F3x" an oven probe problem, and "F9x" a latch motor problem.

Code	Condition / Cause	Suggested Corrective Action
F10	Control has sensed a potential runaway oven condition. Control may have shorted relay, RTD sensor probe may have a gone bad.	**1)** Check RTD sensor probe and replace if necessary. If oven is overheating, disconnect power. If oven continues to overheat when power is reapplied, replace the *EOC*.
F11	Shorted Key: a key has been detected as pressed (for a long period) will be considered a shorted key alarm and will terminate all oven activity.	**1)** Press **Cancel** key. **2)** If fault returns, replace the keyboard (membrane). **3)** If the problem persists, replace the *EOC*.
F13	Control's internal checksum may have become corrupted.	**1)** Press **Cancel** key. **2)** Disconnect power, wait 10 seconds and reapply power. If fault returns upon power-up, replace *EOC*.
F14	Misconnected keyboard cable.	**1)** Disconnect power. Verify the flat cable connection between the keyboard membrane and the *EOC* on J2 and J3. **2)** If the problem persists, replace the *EOC*. **3)** If the connection is good but the problem persists, replace the keyboard (membrane switch).
F15	Controller self check failed.	**1)** Replace the *EOC*.
F20	Control had detected a problem with the communication link with the ESEC.	**1)** Check connection between P6 on *EOC* and P7 on *ESEC-UIB*. **2)** If problem persist, replace *ESEC-UIB*. **3)** If all above steps failed to correct situation, replace *EOC*.
F30	Open RTD sensor probe/ wiring problem. Note: EOC may initially display an "F10", thinking a runaway condition exists.	**1)** Check wiring in probe circuit for possible open condition. **2)** Check RTD resistance at room temperature (compare to probe resistance chart). If resistance does not match the chart, replace the RTD sensor probe. **3)** Let the oven cool down and restart the function **4)** If the problem persists, replace the *EOC*.
F31	Shorted RTD sensor probe / wiring problem.	
F62	Missing zero-cross signal.	**1)** Replace the *EOC*.
F90	Door motor mechanism failure. The controller does not see the motor rotating.	**1)** Press **Cancel** key. **2)** If **Cancel** key does not eliminate problem, turn off power for 30 seconds, then turn on power. **3)** Check wiring of Lock Motor, Lock Switch and Door Switch circuits. **4)** Unplug the lock motor from the board and apply power (L1) directly to the Lock Motor. If the motor does not rotate, replace Lock Motor Assembly. **5)** Check Lock Switch for proper operation (do they open and close, check with ohmmeter). The Lock Motor may be powered as in above step to open and close Lock Switch. If the Lock Switch is defective, replace Motor Lock Assembly. **6)** If all above steps fail to correct situation, replace the *EOC* in the event of a motor that does not rotate.
F95	Door motor mechanism failure. The motor does not stop rotating.	**1)** Press **Cancel** key. **2)** Turn power off for 30 seconds then turn power on. If the door motor never stops rotating, or if the F95 error comes back again, verify wiring of the motor. If wiring is good, replace the *EOC*. **3)** If the problem persists, replace the motor door latch assembly.

OVEN BLOCK DIAGRAM - GALLERY SERIES

Slide-in Frigidaire Gallery T2/SE Block Diagram and Interconnections

This can be used as a complement to the wiring diagram to trouble-shoot a range

COOKTOP

Elements Radiant

Power Supply 120 / 240 V

- LF1 element
- RF1 element
- LF2 element
- Warmer Zone — Neutral
- RF2 element
- LR element
- RR element

ESEC20 Relay Board

Faston Terminals "Elements Connections"

P1 = K1 - "Relay"	LF1 element / LINE IN
P2 =	LINE IN
P3 = Not Used	RF1 element
P4 = K2 - "Relay"	LF2 element / LINE IN
P5 = K3 - "Relay"	LINE IN
P6 =	not used
P7 = K4 - "Relay"	LINE IN
P8 =	RF2 element
P9 = K5 - "Relay"	LR element
P10 = K6 - "Relay"	LINE IN
P11 =	RR element
P12 = K7 - "Relay"	

J4 — Hot Surface Inputs (from elements)

- pin 1 = LR Hot Surface — LR Limitor
- pin 2 = LF Hot Surface — LF Limitor
- pin 3 = not used — pin3 Not used
- pin 4 = RR Hot Surface — RR Limitor
- pin 5 = RF Hot Surface — RF Limitor
- pin 6 = Not used — pin 6 Not used
- pin 7 = Return path all Limitor — pin 7 Return path all limitor

J1 — Line Input

- pin 1 = Neutral — Neutral
- pin 2 = Not used — L1
- pin 3 = L2 — L2

TH1 => Safety Thermostat in front console

OVEN CONTROL ES5XX

TH2 => Safety Thermostat on Main Back

J8 — Warmer Zone

- pin1 = CR element (L1)
- pin2 = Not used

Faston Terminals

P1 = DLB - "Relay"	
P3 = DLB - "Relay"	
P5 = L1-IN	
P15 = L1-IN	
P7 = K3 - "Relay"	
P9 = K5 - "Relay"	
P11 = K21 - "Relay"	
P13 = K21 - "Relay"	
P17 = DLB - "Relay"	

J3 — Accessories Output

- pin 1 = K18 - "Relay"
- pin 2 = K16 - "Relay"
- pin 3 = K14 - "Relay"
- pin 4 = K11 - "Relay"
- pin 5 = K9 - "Relay"
- pin 6 = L1-IN
- pin 7 = Not used
- pin 8 = NEUTRAL IN

P6 — Communication

- pin 1 = Communication
- pin 2 = Not Used
- pin 3 = Ground
- pin 4 = Not Used
- pin 5 = Not Used
- pin 6 = Not Used

P11 — Switches sense and oven probe

- pin 1 = Temperature Probe
- pin 2 = Temperature Probe
- pin 3 = Return Path Switch
- pin 4 = Switch Door
- pin 5 = Not Used
- pin 6 = Thermostat W/D
- pin 7 = Door Latch Motor Switch

OVEN

- BROIL element (240 V)
- BAKE element (240 V)
- CONVECTION element (120V)
- Warmer Drawer element (120V)
- Cooling FAN HI (120 V)
- Cooling FAN LOW (120 V)
- 2 X OVEN LIGHT (120V)
- LATCH MOTOR (120 V)
- CONVECTION FAN (120 V)
- NEUTRAL

TH2

- L2 IN
- L1 IN
- L1 IN
- L2 IN
- L1

ESEC20 UIB

P5 — Hot Surface Sense

- Pin 1 = LR Hot Surface
- Pin 2 = LF Hot Surface
- Pin 3 = Not Used
- Pin 4 = RR Hot Surface
- Pin 5 = RF Hot Surface
- Pin 6 = Not Used
- Pin 7 = Return path all Hot Surface

P6 — Relay Control Output

- Pin 1 = PWM Relays
- Pin 2 = Not used
- Pin 3 = Wiggler Stimulus
- Pin 4 = K1 - "Relay" (LF1)
- Pin 5 = K2 - "Relay" (RF1)
- Pin 6 = K3 - "Relay" (LF2)
- Pin 7 = K4 - "Relay" (not used)
- Pin 8 = K5 - "Relay" (RF2)
- Pin 9 = K6 - "Relay" (LR)
- Pin 10 = K7 - "Relay" (RR)
- Pin 11 = K8 - "Relay" (not used)

relay control: 5V = relay closed. 0V = relay open

P4 — Power Supply Input From Relays Board

- Pin 1 = Ground
- Pin 2 = V_LED "8 V" DC
- Pin 3 = V_UR "16 V" DC
- Pin 4 = Not Used
- Pin 5 = Zeros - Cross

P7 — Power Supply Input From Relays Board

- Pin 1 = Communication
- Pin 2 = Not used
- Pin 3 = Ground

ESEC20 Relay Board

J5 — Hot Surface Sense to UIB

- Pin 1 = LR Hot Surface
- Pin 2 = LF Hot Surface
- Pin 3 = Not Used
- Pin 4 = RR Hot Surface
- Pin 5 = RF Hot Surface
- Pin 6 = Not Used
- Pin 7 = Return path all Hot Surface

J3 — Relay Control Input

- Pin 1 = PWM Relays
- Pin 2 = Not used
- Pin 3 = Wiggler Stimulus
- Pin 4 = K1 - "Relay" (LF1)
- Pin 5 = K2 - "Relay" (RF1)
- Pin 6 = K3 - "Relay" (LF2)
- Pin 7 = K4 - "Relay" (not used)
- Pin 8 = K5 - "Relay" (RF2)
- Pin 9 = K6 - "Relay" (LR)
- Pin 10 = K7 - "Relay" (RR)
- Pin 11 = K8 - "Relay" (not used)

J2 — Power Supply Output

- Pin 1 = Ground
- Pin 2 = V_LED "8 V" DC
- Pin 3 = V_UR "16 V" DC
- Pin 4 = Not Used
- Pin 5 = Zeros - Cross

TH1

ESEC20 Rotary HI board

P1 — Display Left Side (Right Rear)

P2 — Display Right Side (Right Front)

J6 — Header for interfacing to Potentiometers (Right Front)

- Pin1 (Tail Sense)
- Pin2 (Gnd)
- Pin3 (Key_Pot_Read_0)
- Pin4 (Key_Pot_Read_1)
- Pin5 (Vcc)
- Pin6 (Key_Pot_Read_3)
- Pin7 (Key_Pot_Read_4)
- Pin8 (Tail Sense)

P1 — Display Left Side

P2 — Display Right Side

J2 — Header for interfacing to Potentiometers

- Pin1 (Tail Sense)
- Pin2 (not used)
- Pin3 (not used)
- Pin4 (Gnd)
- Pin5 (Key_Pot_Read_0)
- Pin6 (Key_Pot_Read_1)
- Pin7 (Vcc)
- Pin8 (Key_Pot_Read_3)
- Pin9 (Key_Pot_Read_4)
- Pin10 (not used)
- Pin11 (not used)
- Pin12 (not used)
- Pin13 (not used)
- Pin14 (Tail Sense)

Oven Temperature Probe

Door Switch

Thermostat Warmer Drawer

Latch Motor Switch

L1

OVEN BLOCK DIAGRAM - PROFESSIONAL SERIES

Slide-in Frigidaire Pro Block Diagram and Interconnections

This can be used as a complement to the wiring diagram to trouble-shoot a range

COOKTOP

L1

Elements:
- LR element
- RR2 element
- RF2 element
- Warmer Zone
- LF1 element
- LF2 element
- RR1 element
- RF1 element

Elements Radiant

Power Supply 120 / 240 V

- L2 In
- L2 In
- L2 In
- L2 In
- Neutral
- L2 In
- L2 In

- LR Limitor
- LF Limitor
- pin3 Not used
- RR Limitor
- RF Limitor
- pin 6 Not used
- pin 7 Return path all limitor

ESEC20 Relay Board

Faston Terminals "Elements Connections"

- P1 = K1 - "Relay"   LR element
- P2 = K1 - "Relay"   LINE IN
- P3 = K2 - "Relay"   RR2 element
- P4 = K2 - "Relay"   LINE IN
- P5 = K3 - "Relay"   RF2 element
- P6 = K3 - "Relay"   LINE IN
- P7 = K4 - "Relay"   Not used
- P8 = K4& K5 - "Relay" LINE IN
- P9 = K5 - "Relay"   LF1 element
- P10 = K6 - "Relay"   LF2 element(bridge)
- P11 = K6& K7 - "Relay" LINE IN
- P12 = K7 - "Relay"   RR1 element
- P13 = K8 - "Relay"   LINE IN
- P14 = K8 - "Relay"   RF1 element

J4 Hot Surface Inputs (from elements)
- pin 1 = LR Hot Surface
- pin 2 = LF Hot Surface
- pin 3 = Not used
- pin 4 = RR Hot Surface
- pin 5 = RF Hot Surface
- pin 6 = Not used
- pin 7 = Return path all Limitor

J1 Line Input
- pin 1 = Neutral
- pin 2 = Not used
- pin 3 = L2

TH1 => Safety Thermostat in front console

OVEN CONTROL ES5XX

TH2 => Safety Thermostat on Main Back

OVEN

- BROIL element (240 V)
- BAKE element (240 V)
- CONVECTION element (120V)
- Warmer Drawer element (120V)
- Cooling FAN HI (120 V)
- Cooling FAN LOW (120 V)
- 2 X OVEN LIGHT (120 V)
- LATCH MOTOR (120 V)
- CONVECTION FAN (120 V)
- NEUTRAL

TH2

L2 IN
L1 IN
L1 IN
L2 IN
L1

J8 Warmer Zone
- pin 1 = CR element
- pin 2 = Not used

Faston Terminals
- P1 = DLB - "Relay" L2 OUT
- P3 = DLB - "Relay" L1-IN
- P15 = L1-IN
- P7 = K3 - "Relay"
- P9 = K5 - "Relay"
- P11 = K7 - "Relay"
- P13 = K21 - "Relay"
- P17 = DLB - "Relay"

J3 Accessories Output
- pin 1 = K18 - "Relay"
- pin 2 = K16 - "Relay"
- pin 3 = K14 - "Relay"
- pin 4 = K11 - "Relay"
- pin 5 = K9 - "Relay"
- pin 6 = L1-IN
- pin 7 = K8 - "Relay"
- pin 8 = NEUTRAL IN

P6 Communication
- pin 1 = Communication
- pin 2 = Not Used
- pin 3 = Ground
- pin 4 = Not Used
- pin 5 = Not Used
- pin 6 = Not Used

P11 Switches sense and oven probe
- pin 1 = Temperature Probe
- pin 2 = Temperature Probe
- pin 3 = Return Path Switch
- pin 4 = Switch Door
- pin 5 = Not Used
- pin 6 = Thermostat W/D
- pin 7 = Door Latch Motor Switch

- Oven Temperature Probe
- Door Switch
- Thermostat Warmer Drawer Switch
- Latch Motor Switch

ESEC20 UIB

P5 Hot Surface Sense
- Pin 1 = LR Hot Surface
- Pin 2 = LF Hot Surface
- Pin 3 = Not Used
- Pin 4 = RR Hot Surface
- Pin 5 = RF Hot Surface
- Pin 6 = Not Used
- Pin 7 = Return path all Hot Surface

P6 Relay Control Output
- Pin 1 = PWM Relays
- Pin 2 = Not used
- Pin 3 = Wiggler Stimulus
- Pin 4 = K1 - "Relay" (LR)
- Pin 5 = K2 - "Relay" (RR2)
- Pin 6 = K3 - "Relay" (RF2)
- Pin 7 = K4 - "Relay" (not used)
- Pin 8 = K5 - "Relay" (LF1)
- Pin 9 = K6 - "Relay" (LF2)
- Pin 10 = K7 - "Relay" (RR1)
- Pin 11 = K8 - "Relay" (RF1)

relay control: 5V = relay closed, 0V = relay open

P4 Power Supply Input From Relay's Board
- Pin 1 = Ground
- Pin 2 = V_LED "8 V" DC
- Pin 3 = V_UR "16 V" DC
- Pin 4 = Not Used
- Pin 5 = Zeros - Cross

P7 Power Supply Input From Relay's Board
- Pin 1 = Communication
- Pin 2 = Ground
- Pin 3 = Ground

ESEC20 Rotary HI board

J5 Hot Surface Sense to UIB
- Pin 1 = LR Hot Surface
- Pin 2 = LF Hot Surface
- Pin 3 = Not Used
- Pin 4 = RR Hot Surface
- Pin 5 = RF Hot Surface
- Pin 6 = Not Used
- Pin 7 = Return path all Hot Surface

J3 Relay Control Input
- Pin 1 = PWM Relays
- Pin 2 = Not used
- Pin 3 = Wiggler Stimulus
- Pin 4 = K1 - "Relay" (LR)
- Pin 5 = K2 - "Relay" (RR2)
- Pin 6 = K3 - "Relay" (RF2)
- Pin 7 = K4 - "Relay" (not used)
- Pin 8 = K5 - "Relay" (LF1)
- Pin 9 = K6 - "Relay" (LF2)
- Pin 10 = K7 - "Relay" (RR1)
- Pin 11 = K8 - "Relay" (RF1)

J2 Power Supply Output
- Pin 1 = Ground
- Pin 2 = V_LED "8 V" DC
- Pin 3 = V_UR "16 V" DC
- Pin 4 = Not Used
- Pin 5 = Zeros - Cross

TH1

P1 Display Left Side (Right Rear)
Display Left Side(conn 17)

P2 Display Right Side (Right Front)
Display Right Side(conn 16)

J8 Header for interfacing to Potentiometers (Right Front)
- Pin1(Tail Sense)
- Pin2(Gnd)
- Pin3(Key_Pot_Read_0)
- Pin4(Key_Pot_Read_1)
- Pin5(Vcc)
- Pin6(Key_Pot_Read_3)
- Pin7(Key_Pot_Read_4)
- Pin8(Tail Sense)

J2 Header for interfacing to Potentiometers
- Pin1(Tail Sense)
- Pin2(not used)
- Pin3(not used)
- Pin4(Gnd)
- Pin5(Key_Pot_Read_0)
- Pin6(Key_Pot_Read_1)
- Pin7(Vcc)
- Pin8(Key_Pot_Read_3)
- Pin9(Key_Pot_Read_4)
- Pin10(not used)
- Pin11(not used)
- Pin12(not used)
- Pin13(not used)
- Pin14(Tail Sense)

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Notes

FRIGIDAIRE
Factory Parts Catalog

Product No.	FGES3045KBA	FGES3045KWA
	37956366E9461	37956367E9411
Series	30" slide-in	30" slide-in
Color	black	white
Market	North America	North America
Wiring Diagram	318550109	318550109
Owner's Guide	318205803	318205803
Installation Instructions	318201616	318201616
Service Data Sheet	318127063	318127063

Electrolux

Electrolux Major Appliances
North & Latin America
P.O. BOX 212378
AUGUSTA, GA 30917

**30-INCH SLIDE-IN
ELECTRIC RANGE**

Model No.
FGES3045K

Publication No: 5995550331   FGES3045K

BACKGUARD

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CCGES3045KB1

FGES3045K   Publication No: 5995550331

BACKGUARD

Model Index:	**A** FGES3045K (FGES3045KWA)			
	B FGES3045K (FGES3045KBA)			

POS. NO	PART NO.			DESCRIPTION
14 #	318293901	A	B	Light, indicator, 125v, (2)
19 #	318922126	A	-	Panel Assembly, control, white, w/overlay
19 #	318922127	-	B	Panel Assembly, control, black, w/overlay
20 #	316560140	A	B	Controller, electronic, ES530W0
* #	318224858	A	B	Harness, wiring, timer
23	318921300	A	B	Bracket, control mtg, (2)
24	318913101	A	B	Trim, vent, black, upper
30	318928500	A	B	Bracket, control panel, rear, (2)
31	316544200	A	-	Knob, control, white
31	316564404	-	B	Knob, control, black
40	318912904	A	-	Panel, service, white
40	318912905	-	B	Panel, service, black
54 #	318293818	A	B	Switch, surface element, small, (2)
54A#	318293827	A	B	Switch, surface element, large
54B#	318191028	A	B	Switch, infinite, dual
69	5304401837	A	B	Screw, 8-32 x 5/16
* #	318228871	A	B	Harness, wiring, main, backguard
*	08016432	A	B	Screw, truss head, 8-18 x 0.375
*	5304436875	A	B	Screw, 8-18 X 1/2, black
*	5304453707	A	B	Screw, 8-18 X 1/2
*	5304454881	A	B	Screw, #8-18 x 3/8

BODY

BFGES3045KBA

FGES3045K   Publication No: 5995550331

BODY

Model Index: **A** FGES3045K (FGES3045KWA)
              B FGES3045K (FGES3045KBA)

POS. NO	PART NO.			DESCRIPTION
1	318259220	A	B	Back, main
1A	318225110	A	B	Panel, main back, upper
*	5303324184	A	B	Screw, 8-18 x 5/16, black, (4)
2	318258957	A	B	Shield, insulation, upper
3	318225210	A	B	Panel, bodyside, upper RH
3A	318225211	A	B	Panel, bodyside, upper LH
5	318175508	A	B	Screw, leveling, w/tee nut
6	318922301	A	B	Rack, oven
6B	318919801	A	B	Rack, oven
8	318262001	A	B	Cover, element
8A	318318600	A	B	Bracket, element, hidden bake
9	316081900	A	B	Pan, broiler, OPTIONAL ACCESS0RY
10	316082000	A	B	Insert, broiler pan, OPTIONAL ACCESS0RY
12	316445501	A	B	Switch, oven light, door frame
14	318224000	A	B	Receptacle, oven light
15	5303013071	A	B	Bulb/Lamp, light
16	08011086	A	B	Lens, oven light, glass
17	5304400195	A	B	Retainer, light cover
18	318222400	A	B	Housing, oven light
18*	318368501	A	B	Seal, housing, flat washer
20	318389400	A	B	Plate, retainer
21	318389000	A	B	Seal, ring
29	316517600	A	B	Spacer, oven door
37 #	316217002	A	B	Probe, oven temp
57	318402800	A	B	Plate, cover
58A	318536600	A	B	Insulation, wrapper, top and sides
58B	318133791	A	B	Insulation, oven back, back/bottom
59	318072577	A	B	Duct, oven vent
62	5303935061	A	B	Terminal Block Kit
62*	318264200	A	B	Plate, grounding strap
62*	5303323136	A	B	Screw ground
62*	5303323139	A	B	Screw, 10-24 x 0.906
62*	5303323144	A	B	Nut, 10-32
66 #	318255801	A	B	Element, broil, 3400W
67 #	318254906	A	B	Element, bake, 3400W, 8 pass
68	5304403015	A	B	Support, hanger, (4), broil element
70	318259105	A	B	Shield, insulation, sides, (2)
71	318260007	A	B	Panel, rear box
76	318056292	A	B	Front, oven
80	5303320846	A	B	Plate, oven mtg
81	318192400	A	B	Spring, oven
*	5303323129	A	B	Screw, 8 X 0.750
82	318258765	A	B	Shield, insulation, lower
83	318261437	A	B	Liner, oven assy
86	318561100	A	B	Receptacle, hinge, (2)
86*	5304461333	A	B	Screw, 10-32 x 17/32
87	318260627	A	B	Bracket, cable mtg.
87A	318111806	A	B	Plate, cord set mtg
89 #	318261215	A	B	Motor, latch assy
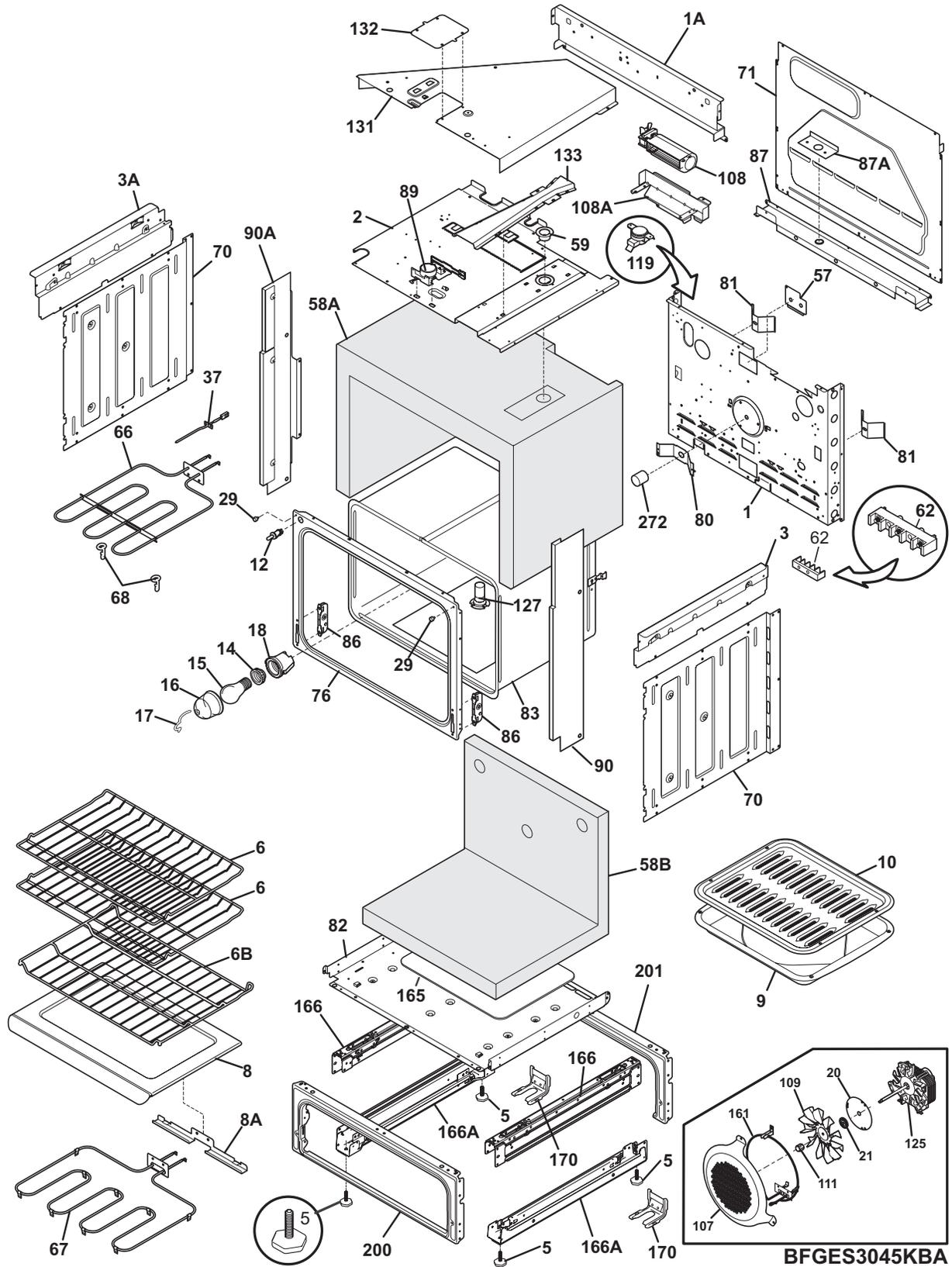
FGES3045K

BODY

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BFGES3045KBA

FGES3045K   Publication No: 5995550331

BODY

Model Index: **A** FGES3045K (FGES3045KWA)
                  B FGES3045K (FGES3045KBA)

POS. NO	PART NO.			DESCRIPTION
90	318296902	A	-	Panel, filler, white, RH
90	318296904	-	B	Panel, filler, black, RH
90A	318296903	A	-	Panel, filler, white, LH
90A	318296905	-	B	Panel, filler, black, LH
107	318219405	A	B	Cover, fan
108#	318073028	A	B	Motor, blower
108A	318251300	A	B	Bracket, fan support
109	318398300	A	B	Fan Blade
111	316136600	A	B	Nut, fan retainer
119#	318004902	A	B	Switch, thermal
125#	318398201	A	B	Motor, fan
127	318357001	A	B	Adapter Assembly, w/vent tube, and catalyst
131	318272901	A	B	Box, vent
132	318003000	A	B	Plate, shield
133	318347800	A	B	Chimney
161#	318255504	A	B	Element, convection, 350 W
165	318381734	A	B	Shield, heat, base
166	318298410	A	B	Bracket, base support, (2)
166A	318298403	A	B	Bracket, base support, lower, (2)
170	318335500	A	B	Anti-tip & accessories
200	318298226	A	B	Frame, drawer, front
201	318298230	A	B	Frame, drawer, black
*	318531701	A	B	Spacer, (2)
272	318249409	A	B	Tube, protector
* #	318384458	A	B	Wiring Harness, main
*	318235300	A	B	Connector assy., w/3 lugs, & instructions
*	5304400192	A	B	Retainer, wiring
*	318165800	A	B	Spacer
*	3051050	A	B	Screw, shoulder
*	08002868	A	B	Screw, 10-24 x 0.500, probe, thrm brkt, shield, drwr, box
*	5303211311	A	B	Screw, 8 x 0.500
*	5303323277	A	B	Screw, 8-18 X 13/32
*	5304415832	A	B	Screw, 8-18 x 0.406
*	5304436875	A	B	Screw, 8-18 X 1/2, black
*	5304440988	A	B	Screw, 10-16 x 3/4

FGES3045K
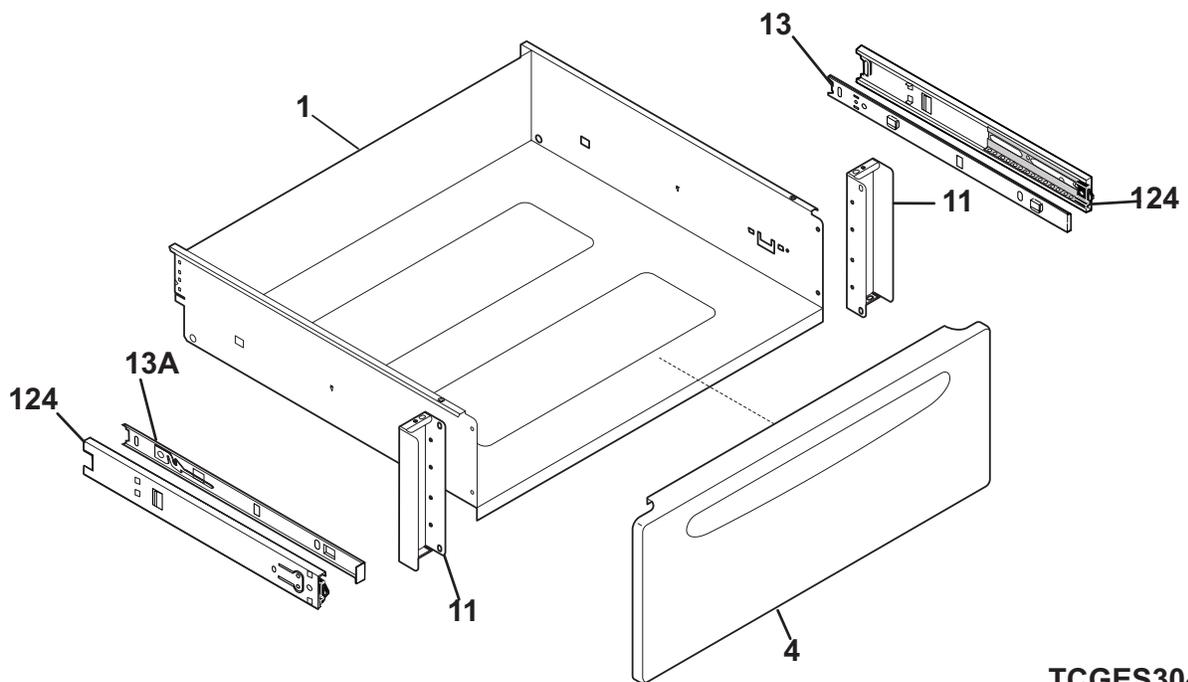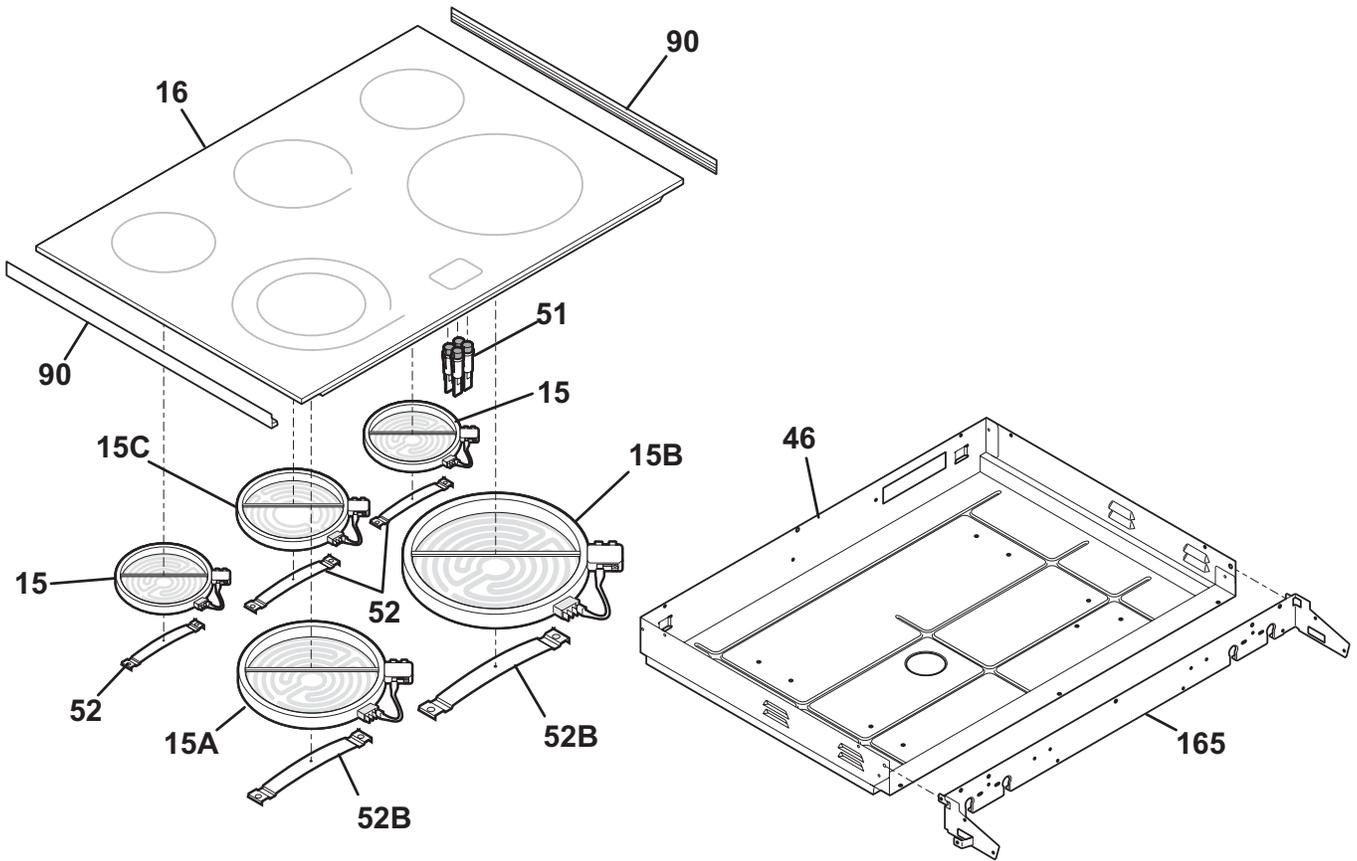
TOP/DRAWER

TCGES3045KB1

FGES3045K   Publication No: 5995550331

TOP/DRAWER

Model Index: **A** FGES3045K (FGES3045KWA)
                 B FGES3045K (FGES3045KBA)

POS. NO	PART NO.			DESCRIPTION
1	318107313	A	B	Drawer
4	318298906	A	-	Panel, drawer, white, front
4	318298908	-	B	Panel, drawer, black, front
11	318298601	A	B	Bracket, drawer support, (2)
13	318259504	A	B	Glide, warmer, inner RH
13A	318259505	A	B	Glide, warmer, inner LH
15 #	318198830	A	B	Element, surface, 6", 1200W, (2), radiant
15A#	316465001	A	B	Element, surface, 6"/9", 1400/3000W, radiant
15B#	318198827	A	B	Element, surface, 12", 2700 W
15C#	318198843	A	B	Element, surface, warm zone, 100W, radiant
16	318916902	A	-	Smooth Top, assembly, glass/steel, white
16	318916903	-	B	Smooth Top, assembly, glass/steel, black
46	318921402	A	B	Box, burner
51 #	318044831	A	B	Light, indicator, natural, (4)
52	318122006	A	B	Spring, element mtg, small
52B	318122011	A	B	Spring, element mtg, 1200W/1800W
90	318368001	A	B	Channel, glass protector, (2)
124	318330600	A	B	Glide, drawer, outer/RH & LH, (2)
165	318913300	A	B	Deflector, box, front
* #	318228959	A	B	Harness, wiring, cooktop
*	5303211311	A	B	Screw, 8 x 0.500
*	5303300265	A	B	Screw, 8-18 X 1/2, silver, (4)
*	5304454881	A	B	Screw, #8-18 x 3/8
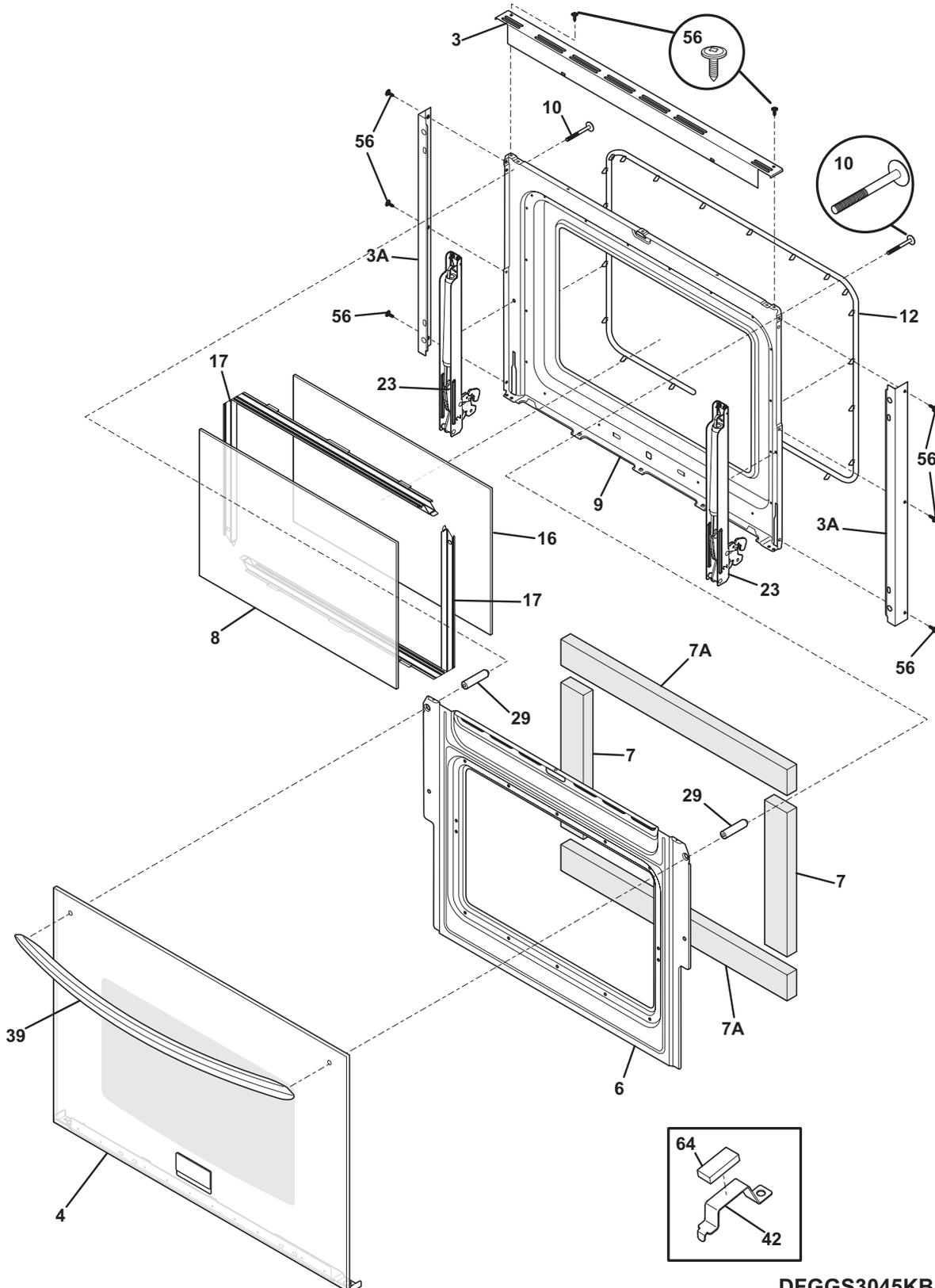
FGES3045K

DOOR

DFGGS3045KBA

DOOR

Model Index: **A** FGES3045K (FGES3045KWA)
                  B FGES3045K (FGES3045KBA)

POS. NO	PART NO.			DESCRIPTION
3	318260201	A	B	Trim, oven door, black, upper
3A	318260401	A	B	Trim, oven door, side, (2)
4	318261319	A	-	Glass Assy., oven door, white, outer, w/trim & badge
4	318261315	-	B	Glass Assy., oven door, black, outer, w/trim & badge
6	318260522	A	B	Baffle, door
7	318372000	A	B	Insulation, door, (2)
7A	318372002	A	B	Insulation, door, (2)
8	316117500	A	B	Glass, oven door, heat barrier
9	318360113	A	B	Liner, oven door
10	5304453223	A	B	Screw, handle mtg, 10-14 x 1.82, (2)
12	318053132	A	B	Gasket, oven door seal
16	318212210	A	B	Glass, oven door, heat barrier, lower door
17	318264710	A	B	Spacer, glass, lower, (2)
23	318567101	A	B	Hinge, oven door, (2)
*	5304461333	A	B	Screw, 10-32 x 17/32
29	318014405	A	B	Spacer, door
39	316544501	A	-	Handle, door, white
39	316544500	-	B	Handle, door, black
42	318382301	A	B	Bracket, glass retainer, (4)
56	5303317175	A	-	Screw, 8-18 x 0.531, white
56	5304436875	A	B	Screw, 8-18 X 1/2, black
64	318165800	A	B	Spacer
*	316221001	A	B	Label, anti-tip
*	08016432	A	B	Screw, truss head, 8-18 x 0.375

FRIGIDAIRE
Factory Parts Catalog

Product No.	FGES3065KBA	FGES3065KWA	FGES3075KBA	FGES3075KWA
	37956376H9561	37956377H9511	37956376P9561	37956377P9511
Series	30" slide-in	30" slide-in	30" slide-in	30" slide-in
Color	black	white	black	white
Market	North America	North America	North America	North America
Wiring Diagram	318271968	318271968	318271968	318271968
Owner's Guide	318205803	318205803	318205803	318205803
Installation Instructions	318201616	318201616	318201616	318201616
Service Data Sheet	318127057	318127057	318127057	318127057

Electrolux

Electrolux Major Appliances
North & Latin America
P.O. BOX 212378
AUGUSTA, GA 30917

**30-INCH SLIDE-IN
ELECTRIC RANGE**

Model No.
FGES3065K /
FGES3075K

FGES3065K / FGES3075K

BACKGUARD

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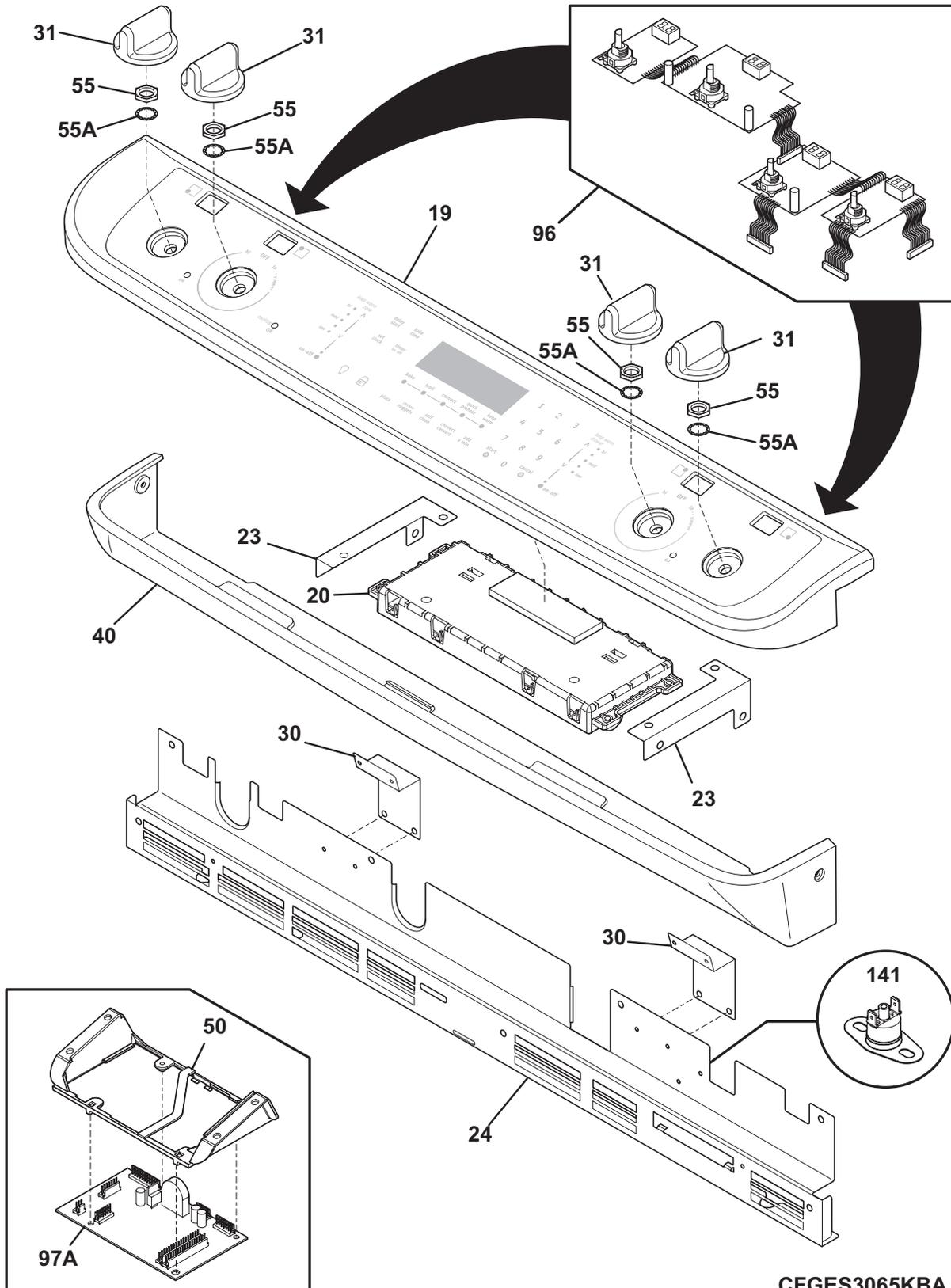
CFGES3065KBA

FGES3065K / FGES3075K   Publication No: 5995543831

BACKGUARD

Model Index: **A** FGES3065K (FGES3065KBA)
B FGES3065K (FGES3065KWA)
C FGES3075K (FGES3075KBA)
D FGES3075K (FGES3075KWA)

POS. NO	PART NO.					DESCRIPTION
19 #	318922135	A	-	C	-	Panel Assembly, control, black, w/overlay
19 #	318922134	-	B	-	D	Panel Assembly, control, white, w/overlay
20 #	316462865	A	B	C	D	Controller, electronic, ES530
23	318921300	A	B	C	D	Bracket, control mtg, (2)
24	318913101	A	B	C	D	Trim, vent, black, upper
30	318928500	A	B	C	D	Bracket, control panel, rear, (2)
31	316564405	A	-	-	-	Knob, control, black
31	316544202	-	B	-	-	Knob, control, white
31	316564406	-	-	C	D	Knob, control, stainless
40	318912905	A	-	C	-	Panel, service, black
40	318912904	-	B	-	D	Panel, service, white
50	318917700	A	B	C	D	Chassis, UIB mounting
55	316247700	A	B	C	D	Nut, mounting
55A	316247800	A	B	C	D	Washer, lock, mtg
96 #	318411400	A	B	C	D	Control Assembly, complete, rotary, w/4 controls
97A#	316442061	A	B	C	D	Board, power, UIB
141#	318005228	A	B	C	D	Switch, thermal cutout
* #	318224861	A	B	C	D	Harness, wiring, timer
* #	318402315	A	B	C	D	Harness, wiring, interface
*	08016432	A	B	C	D	Screw, truss head, 8-18 x 0.375
*	5304436875	A	B	C	D	Screw, 8-18 X 1/2, black
*	5304453707	A	B	C	D	Screw, 8-18 X 1/2
*	5304454881	A	B	C	D	Screw, #8-18 x 3/8

FGES3065K / FGES3075K

BODY

BFGES3065KFA

BODY

Model Index: **A** FGES3065K (FGES3065KBA)
B FGES3065K (FGES3065KWA)
C FGES3075K (FGES3075KBA)
D FGES3075K (FGES3075KWA)

POS. NO	PART NO.					DESCRIPTION
1	318259220	A	B	C	D	Back, main
1A	318225110	A	B	C	D	Panel, main back, upper
*	5303324184	A	B	C	D	Screw, 8-18 x 5/16, black, (4)
2	318258957	A	B	C	D	Shield, insulation, upper
3	318225210	A	B	C	D	Panel, bodyside, upper RH
3A	318225211	A	B	C	D	Panel, bodyside, upper LH
4	318927600	A	B	C	D	Support, auto rack, (2)
5	318175508	A	B	C	D	Screw, leveling
6	318922301	A	B	C	D	Rack, oven
6A	318926803	A	B	C	D	Rack, half, oven
6B	318921600	A	B	C	D	Rack, oven, auto
6C	318929702	A	B	C	D	Insert, half rack
7	318297303	A	B	C	D	Box, bake element
8	318359500	A	B	C	D	Panel, service
8A	318313601	A	B	C	D	Bracket, bake element
9	316081900	A	B	C	D	Pan, broiler, OPTIONAL ACCESS0RY
10	316082000	A	B	C	D	Insert, broiler pan, OPTIONAL ACCESS0RY
12	316445501	A	B	C	D	Switch, oven light, door frame
14	318224000	A	B	C	D	Receptacle, oven light
15	5303013071	A	B	C	D	Bulb/Lamp, light
16	318406100	A	B	C	D	Lens, oven light, glass
17	5304400195	A	B	C	D	Retainer, light cover
18	318222400	A	B	C	D	Housing, oven light
18*	318368501	A	B	C	D	Seal, housing, flat washer
20	318389400	A	B	C	D	Plate, retainer
21	318389000	A	B	C	D	Seal, ring
29	316517600	A	B	C	D	Spacer, oven door
37 #	316217002	A	B	C	D	Probe, oven temp
57	318402800	A	B	C	D	Plate, cover
58A	318536600	A	B	C	D	Insulation, wrapper, top and sides
58B	318285079	A	B	C	D	Insulation, oven back
58C	318294912	A	B	C	D	Insullation, bake element
58D	318372001	A	B	C	D	Insulation, door, 20.5 x 2.375, (2)
59	318072577	A	B	C	D	Duct, oven vent
62	5303935061	A	B	C	D	Terminal Block Kit
62*	318264200	A	B	C	D	Plate, grounding strap
62*	5303323136	A	B	C	D	Screw ground
62*	5303323139	A	B	C	D	Screw, 10-24 x 0.906
62*	5303323144	A	B	C	D	Nut, 10-32
66 #	318255800	A	B	C	D	Element, broil, 4000W
67 #	318254911	A	B	C	D	Element, bake, 2500W, 8 pass
68	5304403015	A	B	C	D	Support, hanger, (4), broil element
70	318259100	A	B	C	D	Shield, insulation, sides, (2)
71	318260007	A	B	C	D	Panel, rear box
76	318056292	A	B	C	D	Front, oven
77	316247900	A	B	C	D	Spacer, power board
77A	316114100	A	B	C	D	Spacer

FGES3065K / FGES3075K

BODY

98 98
97A 98 132
131 1A
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133 87 87A
89 108
2 108A 57
59 81
3A 119
90A 58A 81
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37 62
66 272 62
29 80 1
12 3
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86 127
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15 29
6C 16 83
17 76 86 90
6A 58B
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4 58D
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166 201
8A 166
58C 5
67 170
7 166A 5
5 107 161 109 20 125
Part of 58B 8 200 166A 170 21 111

BFGES3065KFA

BODY

Model Index: **A** FGES3065K (FGES3065KBA)
B FGES3065K (FGES3065KWA)
C FGES3075K (FGES3075KBA)
D FGES3075K (FGES3075KWA)

POS. NO	PART NO.					DESCRIPTION
80	5303320846	A	B	C	D	Plate, oven mtg
81	318192400	A	B	C	D	Spring, oven
*	5303323129	A	B	C	D	Screw, 8 X 0.750
82	318258715	A	B	C	D	Shield, insulation, lower
83	318261439	A	B	C	D	Liner, oven assy
86	318561100	A	B	C	D	Receptacle, hinge, (2)
86*	5304461333	A	B	C	D	Screw, 10-32 x 17/32
87	318260608	A	B	C	D	Bracket, cable mtg.
87A	318111806	A	B	C	D	Plate, cord set mtg
89 #	318261215	A	B	C	D	Motor, latch assy
90	318296904	A	-	C	-	Panel, filler, black, RH
90	318296902	-	B	-	D	Panel, filler, white, RH
90A	318296905	A	-	C	-	Panel, filler, black, LH
90A	318296903	-	B	-	D	Panel, filler, white, LH
97A#	316442112	A	B	C	D	Board, power, relay
98	5304401490	A	B	C	D	Screw, 6-18 x 1, (2)
107	318219405	A	B	C	D	Cover, fan
108#	318073028	A	B	C	D	Motor, blower
108A	318251300	A	B	C	D	Bracket, fan support
109	318398300	A	B	C	D	Fan Blade
111	318399800	A	B	C	D	Nut, fan retainer
119#	318004902	A	B	C	D	Switch, thermal
125*	318142100	A	B	C	D	Washer, motor, convection
125#	318398201	A	B	C	D	Motor, fan
127	318357001	A	B	C	D	Adapter Assembly, w/vent tube, and catalyst
131	318272901	A	B	C	D	Box, vent
132	318003000	A	B	C	D	Plate, shield
133	318347800	A	B	C	D	Chimney
161#	318255504	A	B	C	D	Element, convection, 350 W
166	318298410	A	B	C	D	Bracket, base support, (2)
166A	318298403	A	B	C	D	Bracket, base support, lower, (2)
170	318335500	A	B	C	D	Anti-tip & accessories
200	318298226	A	B	C	D	Frame, drawer, front
201	318298230	A	B	C	D	Frame, drawer, black
*	318531701	A	B	C	D	Spacer, (2)
272	318249409	A	B	C	D	Tube, protector
* #	318384469	A	B	C	D	Wiring Harness, main
*	5304400192	A	B	C	D	retainer wire
*	318235300	A	B	C	D	Connector assy., w/3 lugs, & instructions
*	318165800	A	B	C	D	Spacer
*	3051050	A	B	C	D	Screw, shoulder
*	08002868	A	B	C	D	Screw, 10-24 x 0.500, probe, thrm brkt, shield, drwr, box
*	5303211311	A	B	C	D	Screw, 8 x 0.500
*	5303323277	A	B	C	D	Screw, 8-18 X 13/32
*	5304415832	A	B	C	D	Screw, 8-18 x 0.406
*	5304436875	A	B	C	D	Screw, 8-18 X 1/2, black
*	5304440988	A	B	C	D	Screw, 10-16 x 3/4

FGES3065K / FGES3075K

TOP/DRAWER

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TFGES3065KFA

FGES3065K / FGES3075K   Publication No: 5995543831

TOP/DRAWER

Model Index: **A** FGES3065K (FGES3065KBA)
                  B FGES3065K (FGES3065KWA)
                  C FGES3075K (FGES3075KBA)
                  D FGES3075K (FGES3075KWA)

POS. NO	PART NO.	A	B	C	D	DESCRIPTION
1	318304401	A	B	C	D	Drawer, body assembly
1A	318300003	A	B	C	D	Panel, warmer drawer, side, (2)
1C	318300301	A	B	C	D	Panel, warmer drawer, rear
2	318303901	A	B	C	D	Panel, drawer, black, inner
4	318299908	A	-	C	-	Panel, drawer, black, front
4	318299906	-	B	-	D	Panel, drawer, white, front
13	318259507	A	B	C	D	Glide, warmer, inner RH
13A	318259506	A	B	C	D	Glide, warmer, inner LH
15 #	318198830	A	B	C	D	Element, surface, 6", 1200W, (2), radiant
15A#	316465001	A	B	C	D	Element, surface, 6"/9", 1400/3000W, radiant
15B#	316464901	A	B	C	D	Element, surface, 9"/12", 1700W/2700W, radiant
15C#	318198843	A	B	C	D	Element, surface, warm zone, 100W, radiant
16	318916905	A	-	C	-	Smooth Top, assembly, glass/steel, black
16	318916904	-	B	-	D	Smooth Top, assembly, glass/steel, white
29	318147430	A	B	C	D	Bumper, (2)
39	318927401	A	-	-	-	Handle, door/drawer, black
39	318927400	-	B	-	-	Handle, door/drawer, white
39	318927403	-	-	C	-	Handle, door/drawer, stainless, w/black spacer
39	318927402	-	-	-	D	Handle, door/drawer, stainless, w/white spacer
46	318921402	A	B	C	D	Box, burner
52	318122006	A	B	C	D	Spring, element mtg, small
52A	318122010	A	B	C	D	Spring, element mtg, 3000W
52B	318122011	A	B	C	D	Spring, element mtg, 1200W/1800W
60	5303311174	A	B	-	-	Screw, 10-24 x 3/8
60	5304473272	-	-	C	D	Screw, handle mtg, 10-24 x 1.688, (2)
*	3201909	A	B	C	D	Washer, flat, (2)
81 #	318255301	A	B	C	D	Element, warmer drawer
84 #	318005108	A	B	C	D	Thermostat
85	318345601	A	B	C	D	Rack, warmer drawer
86	316095800	A	B	C	D	Clip, hold down, warmer element
87	318300102	A	B	C	D	Panel, warmer drawer, lower
90	318368001	A	B	C	D	Channel, glass protector, (2)
95	318303800	A	B	C	D	Shield, wire
124	316105501	A	B	C	D	Glide, outer/RH & LH, (2)
165	318913300	A	B	C	D	Deflector, box, front
* #	318228954	A	B	C	D	Harness, wiring, cooktop
*	5303211311	A	B	C	D	Screw, 8 x 0.500
*	5303300265	A	B	C	D	Screw, 8-18 X 1/2, silver, (4)
*	5303307980	A	B	C	D	Screw, 8-32 x 0.437, (8)
*	5304454881	A	B	C	D	Screw, #8-18 x 3/8

DOOR

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7A

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42
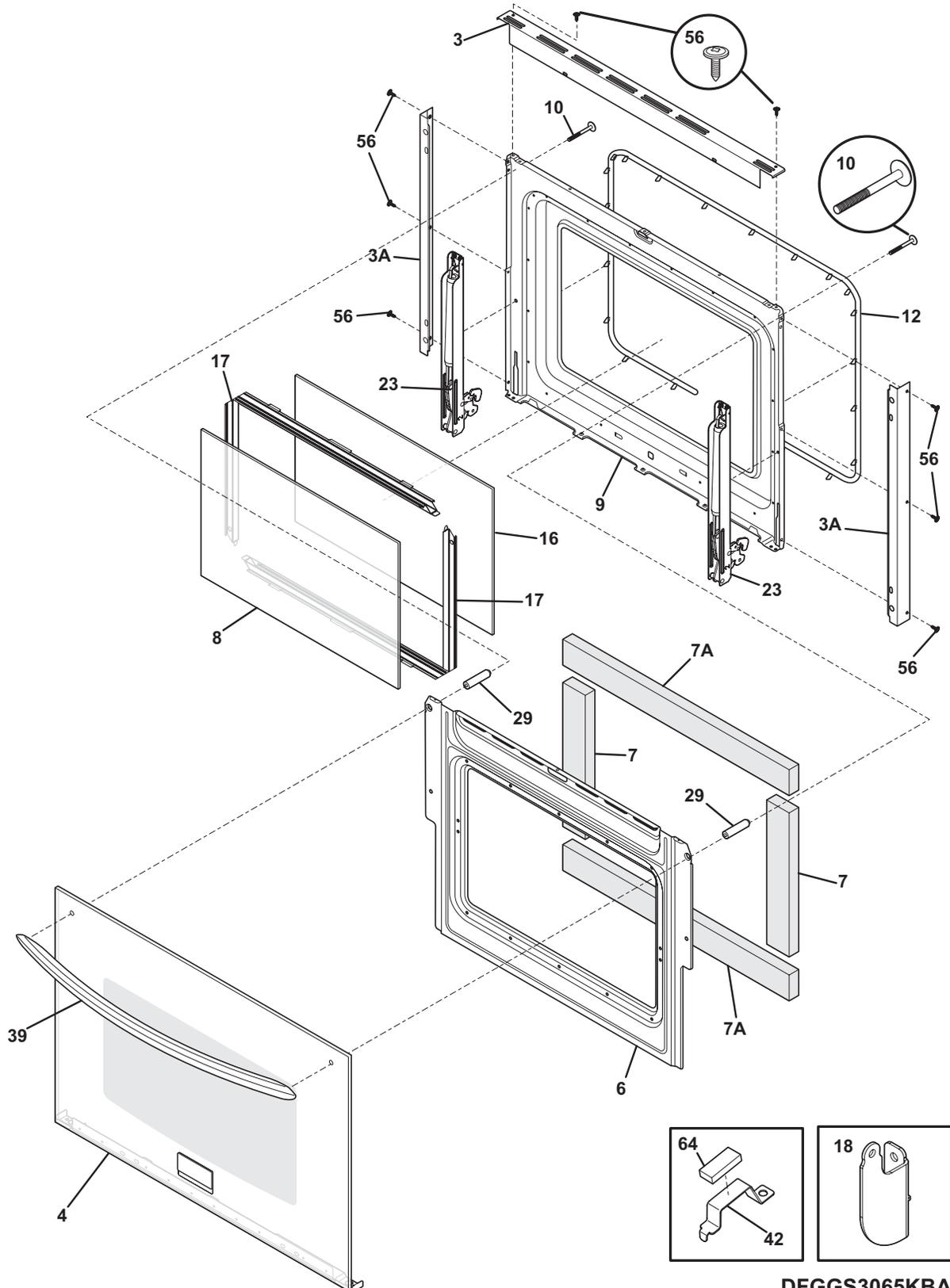
DFGGS3065KBA

FGES3065K / FGES3075K   Publication No: 5995543831

DOOR

Model Index: **A** FGES3065K (FGES3065KBA)
                 B FGES3065K (FGES3065KWA)
                 C FGES3075K (FGES3075KBA)
                 D FGES3075K (FGES3075KWA)

POS. NO	PART NO.					DESCRIPTION
3	318260201	A	B	C	D	Trim, oven door, black, upper
3A	318260401	A	B	C	D	Trim, oven door, side, (2)
4	318261316	A	-	C	-	Glass Assy., oven door, black, outer, w/trim & badge
4	318261319	-	B	-	D	Glass Assy., oven door, white, outer, w/trim & badge
6	318260522	A	B	C	D	Baffle, door
7	318372000	A	B	C	D	Insulation, door, (2)
7A	318372002	A	B	C	D	Insulation, door, (2)
8	316117500	A	B	C	D	Glass, oven door, heat barrier
9	318259665	A	B	C	D	Liner, oven door
10	5304416408	A	B	C	D	Screw, 10-24 x 1.750, handle mtg
12	318053132	A	B	C	D	Gasket, oven door seal
16	318212210	A	B	C	D	Glass, oven door, heat barrier, lower door
17	318264710	A	B	C	D	Spacer, glass, lower, (2)
18	316547900	A	B	C	D	Link, door, (2), auto rack
*	08016432	A	B	C	D	Screw, truss head, 8-18 x 0.375
23	318567101	A	B	C	D	Hinge, oven door, (2)
*	5304461333	A	B	C	D	Screw, 10-32 x 17/32
29	318014405	A	B	C	D	Spacer, door
39	318927401	A	-	-	-	Handle, door/drawer, black
39	318927400	-	B	-	-	Handle, door/drawer, white
39	318927403	-	-	C	-	Handle, door/drawer, stainless, w/black spacer
39	318927402	-	-	-	D	Handle, door/drawer, stainless, w/white spacer
42	318382301	A	B	C	D	Bracket, glass retainer, (4)
56	5304436875	A	-	C	-	Screw, 8-18 X 1/2, black
56	5303317175	-	B	-	D	Screw, 8-18 x 0.531, white
64	318165800	A	B	C	D	Spacer
*	316221001	A	B	C	D	Label, anti-tip

FRIGIDAIRE
Factory Parts Catalog

Product No.	FPES3085KFA
	37957376L95S1
Series	30" slide-in
Color	stainless
Market	North America
Wiring Diagram	318550103
Owner's Guide	318205803
Installation Instructions	318201616
Service Data Sheet	318127057

Electrolux

Electrolux Major Appliances
North & Latin America
P.O. BOX 212378
AUGUSTA, GA 30917

**30-INCH SLIDE-IN
ELECTRIC RANGE**

Model No.
FPES3085K

FPES3085KFA

BACKGUARD

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55A
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55A
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97A
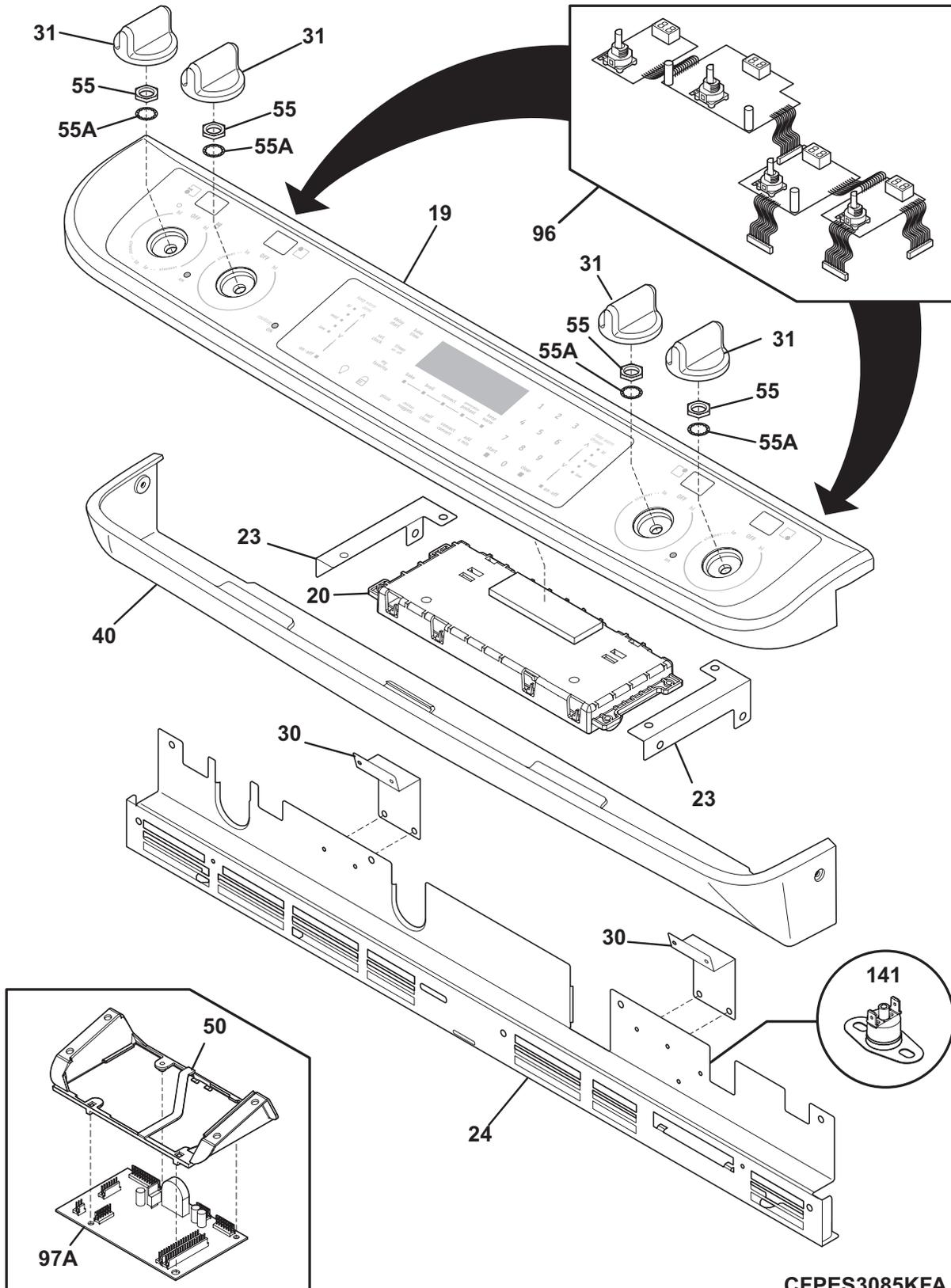
CFPES3085KFA

BACKGUARD

POS. NO	PART NO.	DESCRIPTION
19 #	318922144	Panel Assembly, control, stainless, w/overlay-trim
19*	5304447071	Clip, console, (2)
20 #	316560143	Controller, electronic, ES530W3
23	318921300	Bracket, control mtg, (2)
24	318913101	Trim, vent, black, upper
30	318928501	Bracket, control panel, rear, (2)
31	316564406	Knob, control, stainless
40	318912907	Panel, service, silver
50	318917700	Chassis, UIB mounting
55	316247700	Nut, mounting
55A	316247800	Washer, lock, mtg
96 #	318411401	Control Assembly, complete, rotary, w/4 controls
97A#	316442062	Board, power, UIB
141#	318005228	Switch, thermal cutout
* #	318224861	Harness, wiring, timer
* #	318402353	Harness, wiring, communication
*	08016432	Screw, truss head, 8-18 x 0.375
*	5304436875	Screw, 8-18 X 1/2, black
*	5304453707	Screw, 8-18 X 1/2
*	5304454881	Screw, #8-18 x 3/8

FPES3085KFA

BODY

BFPES3085KFA

Part of 58B
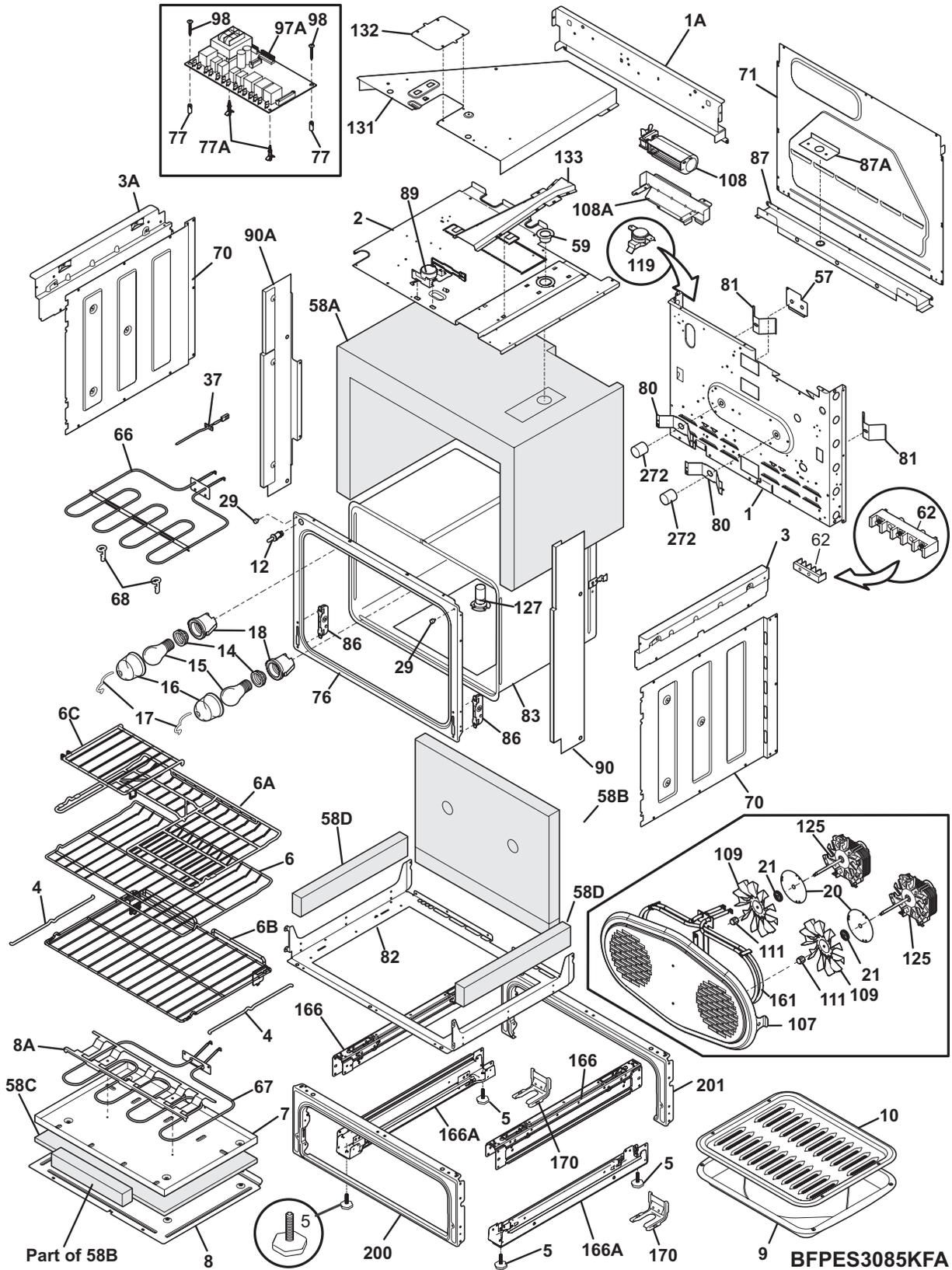
FPES3085KFA   Publication No: 5995543930

BODY

POS. NO	PART NO.	DESCRIPTION
1	318259224	Back, main
1A	318225110	Panel, main back, upper
*	5303324184	Screw, 8-18 x 5/16, black, (4)
2	318258957	Shield, insulation, upper
3	318225210	Panel, bodyside, upper RH
3A	318225211	Panel, bodyside, upper LH
4	318927600	Support, auto rack, (2)
5	318175508	Screw, leveling
6	318922301	Rack, oven
6A	318926803	Rack, half, oven
6B	318921600	Rack, oven, auto
6C	318929702	Insert, half rack
7	318297303	Box, bake element
8	318359500	Panel, service
8A	318313601	Bracket, bake element
9	316081900	Pan, broiler, OPTIONAL ACCESS0RY
10	316082000	Insert, broiler pan, OPTIONAL ACCESS0RY
12	316445501	Switch, oven light, door frame
14	318224000	Receptacle, oven light
15	5303013071	Bulb/Lamp, light
16	318406100	Lens, oven light, glass
17	5304400195	Retainer, light cover
18	318222400	Housing, oven light
18*	318368500	Seal, housing, flat washer, lower oven
20	318389400	Plate, retainer
21	318389000	Seal, ring
29	316517600	Spacer, oven door
37 #	316217002	Probe, oven temp
58A	318536600	Insulation, wrapper, top and sides
58B	318405900	Insulation, oven, back
58C	318294912	Insullation, bake element
58D	318372001	Insulation, door, 20.5 x 2.375, (2)
59	318072577	Duct, oven vent
62	5303935061	Terminal Block Kit
62*	318264200	Plate, grounding strap
62*	5303323136	Screw ground
62*	5303323139	Screw, 10-24 x 0.906
62*	5303323144	Nut, 10-32
66 #	318255800	Element, broil, 4000W
67 #	318254911	Element, bake, 2500W, 8 pass
68	5304403015	Support, hanger, (4), broil element
70	318259100	Shield, insulation, sides, (2)
71	318260007	Panel, rear box
76	318056292	Front, oven
77	316247900	Spacer, power board
77A	316114100	Spacer
80	5303320846	Plate, oven mtg
81	318192400	Spring, oven
*	5303323129	Screw, 8 X 0.750
82	318258715	Shield, insulation, lower
83	318261438	Liner, oven assy

FPES3085KFA

BODY

BFPES3085KFA

Part of 58B

BODY

POS. NO	PART NO.	DESCRIPTION
86	318561100	Receptacle, hinge, (2)
86*	5304461333	Screw, 10-32 x 17/32
87	318260608	Bracket, cable mtg.
87A	318111806	Plate, cord set mtg
89 #	318261215	Motor, latch assy
90	318296904	Panel, filler, black, RH
90A	318296905	Panel, filler, black, LH
97A#	316442119	Board, power, 7 relay
98	5304401490	Screw, 6-18 x 1, (2)
107	318550200	Cover, fan, dual
108#	318073028	Motor, blower
108A	318251300	Bracket, fan support
109	318398300	Fan Blade
111	318399800	Nut, fan retainer
119#	318004902	Switch, thermal
125#	318398201	Motor, fan
125*	318142100	Washer, motor, convection
127	318357001	Adapter Assembly, w/vent tube, and catalyst
131	318272901	Box, vent
132	318003000	Plate, shield
133	318347800	Chimney
161#	318535300	Element, convection, duo
166	318298410	Bracket, base support, (2)
166A	318298403	Bracket, base support, lower, (2)
170	318335500	Anti-tip & accessories
200	318298226	Frame, drawer, front
201	318298230	Frame, drawer, black
*	318531701	Spacer, (2)
272	318249409	Tube, protector
* #	318384470	Wiring Harness, main
*	5304400192	retainer wire
*	318235300	Connector assy., w/3 lugs, & instructions
*	318165800	Spacer
*	3051050	Screw, shoulder
*	08002868	Screw, 10-24 x 0.500, probe, thrm brkt, shield, drwr, box
*	5303211311	Screw, 8 x 0.500
*	5303323277	Screw, 8-18 X 13/32
*	5304415832	Screw, 8-18 x 0.406
*	5304436875	Screw, 8-18 X 1/2, black
*	5304440988	Screw, 10-16 x 3/4

FPES3085KFA

TOP/DRAWER

FPES3085KFA   Publication No: 5995543930

TOP/DRAWER

POS. NO	PART NO.	DESCRIPTION
1	318304401	Drawer, body assembly
1A	318300003	Panel, warmer drawer, side, (2)
1C	318300301	Panel, warmer drawer, rear
2	318303901	Panel, drawer, black, inner
4	318298825	Panel, drawer, stainless, front
13	318259507	Glide, warmer, inner RH
13A	318259506	Glide, warmer, inner LH
15 #	318198936	Element, surface, 750/1800W, dual radiant
15A#	318258203	Element, bridge, 1800/2600
15B#	316530000	Element, surface, 9", Turbo, 3200W, radiant
15C#	318198843	Element, surface, warm zone, 100W, radiant
16	318916901	Smooth Top, assembly, glass/steel, black
29	318147430	Bumper, (2)
39	316551500	Handle, door/drawer, stainless
46	318921402	Box, burner
52	318122006	Spring, element mtg, small
52A	318122010	Spring, element mtg, 3000W
52B	318122008	Spring, element mtg, 1800W/3000W
60	5304472906	Screw, handle mtg, #10-24 x 1.5, (2)
*	3201909	Washer, flat, (2)
81 #	318255301	Element, warmer drawer
84 #	318005108	Thermostat
85	318345601	Rack, warmer drawer
86	316095800	Clip, hold down, warmer element
87	318300102	Panel, warmer drawer, lower
90	318368001	Channel, glass protector, (2)
95	318303800	Shield, wire
124	316105501	Glide, outer/RH & LH, (2)
165	318913300	Deflector, box, front
* #	318228950	Harness, wiring, cooktop
*	318163601	Cleaner-cooktop
*	5303211311	Screw, 8 x 0.500
*	5303300265	Screw, 8-18 X 1/2, silver, (4)
*	5303307980	Screw, 8-32 x 0.437, (8)
*	5304454881	Screw, #8-18 x 3/8
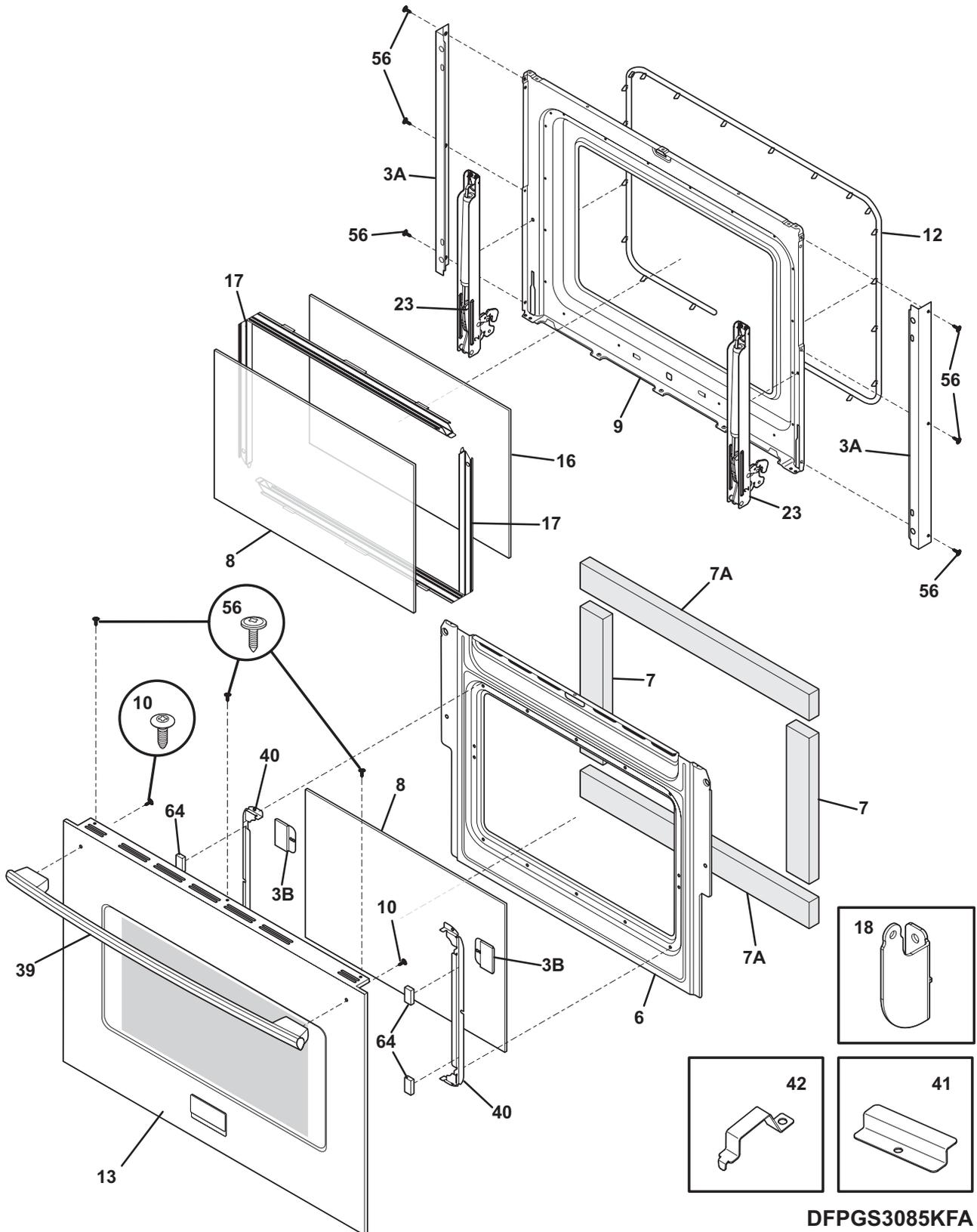
FPES3085KFA

DOOR

DFPGS3085KFA

FPES3085KFA   Publication No: 5995543930

DOOR

POS. NO	PART NO.	DESCRIPTION
3A	318260401	Trim, oven door, side, (2)
3B	318262101	Cover, rear door, black, (2)
6	318260522	Baffle, door
7	318372000	Insulation, door, (2)
7A	318372002	Insulation, door, (2)
8	316117500	Glass, oven door, heat barrier
9	318411610	Liner, oven door
10	5304472906	Screw, handle mtg, #10-24 x 1.5, (2)
12	318053132	Gasket, oven door seal
13	318927800	Door Assembly, outer, steel/glass, stainless, w/badge
16	318212210	Glass, oven door, heat barrier, lower door
17	318264710	Spacer, glass, lower, (2)
18	316547900	Link, door, (2), auto rack
*	08016432	Screw, truss head, 8-18 x 0.375
23	318567100	Hinge, upper, oven door, (2)
*	5304461333	Screw, 10-32 x 17/32
39	316551500	Handle, door/drawer, stainless
40	318242702	Bracket, glass holder, door, (2)
41	318370600	Bracket, glass retainer, (2)
42	318382301	Bracket, glass retainer, (4)
56	5304436875	Screw, 8-18 X 1/2, black
64	318165800	Spacer
*	316221001	Label, anti-tip
*	5303300265	Screw, 8-18 X 1/2, silver, (4)

**Frigidaire
Electric
Slide-In
Range**

How to access the control panel

• Remove the screw on each side.
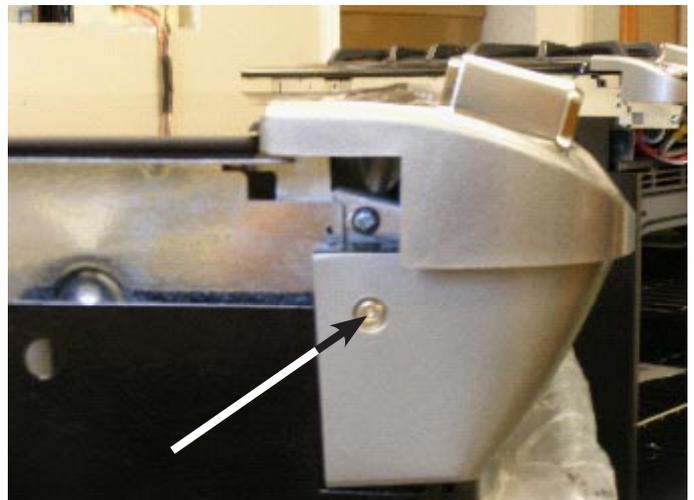
• Remove the two screws under the console.

• Pull down the console.

• Remove the screw on both side of the console.
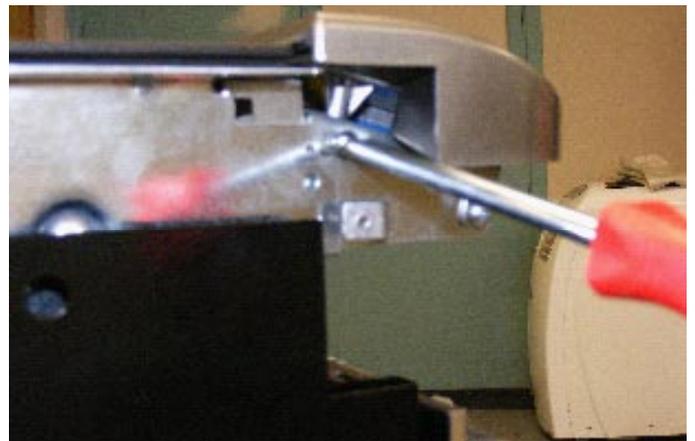
The control panel

• To be able to flip over the control panel, remove the screws on both brackets located under the control panel, at the front.
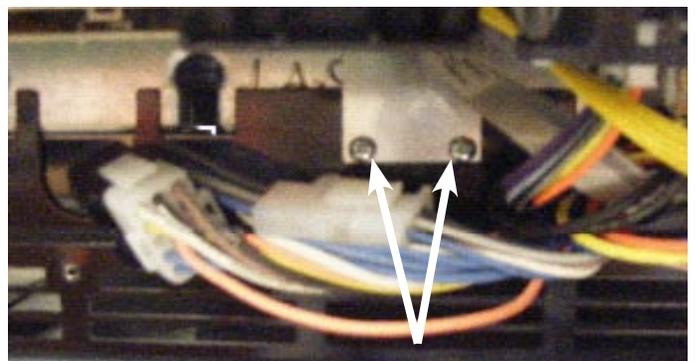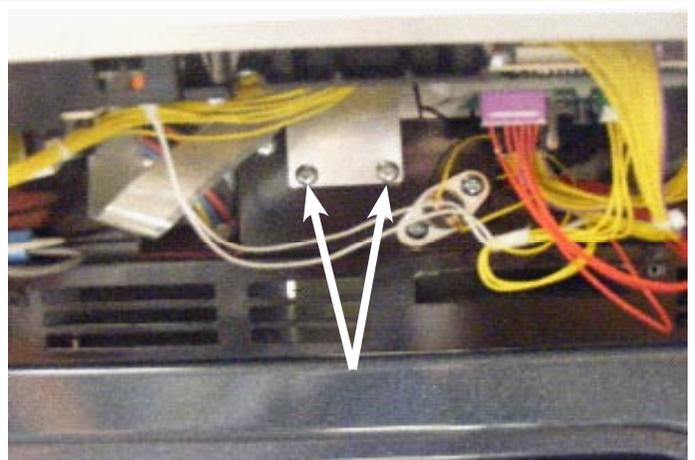
- The control panel can now be flipped to allow reach of the electronic components.

- The EOC (electronic oven controller) is located in the center, as for the UIB (user interface board) it is located on the right.

EOC   **UIB**
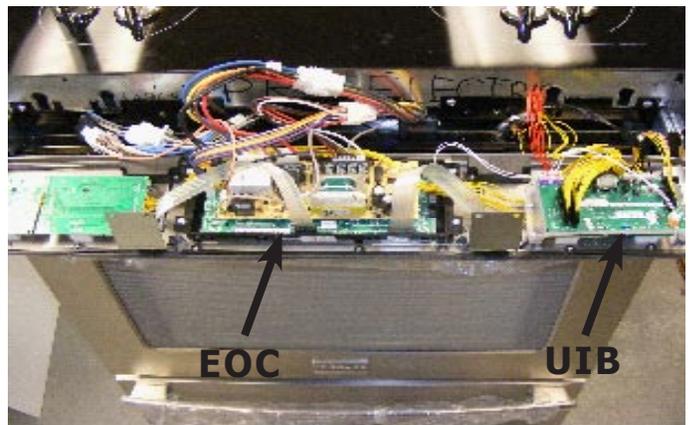
How to remove the UIB

- To remove the UIB (user interface board) just pull on the plastic tab.
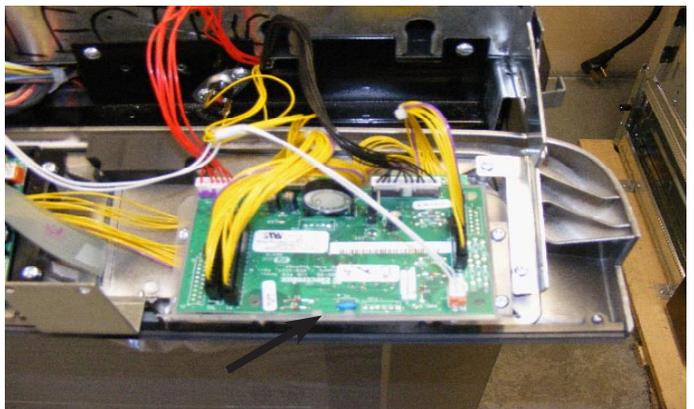
How to replace the potentiometer

- To remove the potentiometers, remove the knobs and unscrew the four nuts.

- Flip the control panel and remove the four screws holding the plastic support of the UIB.

- Flip over the UIB and the plastic support.
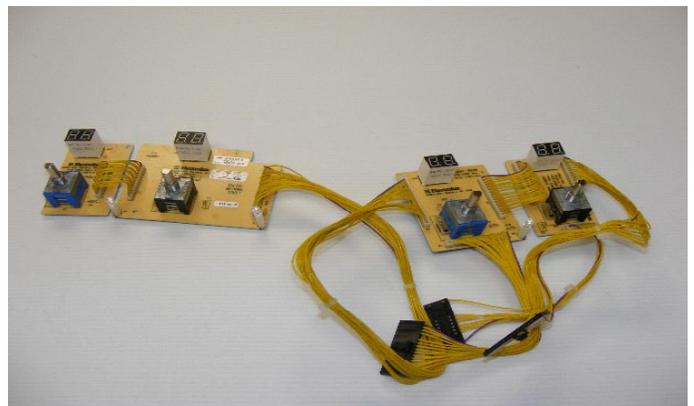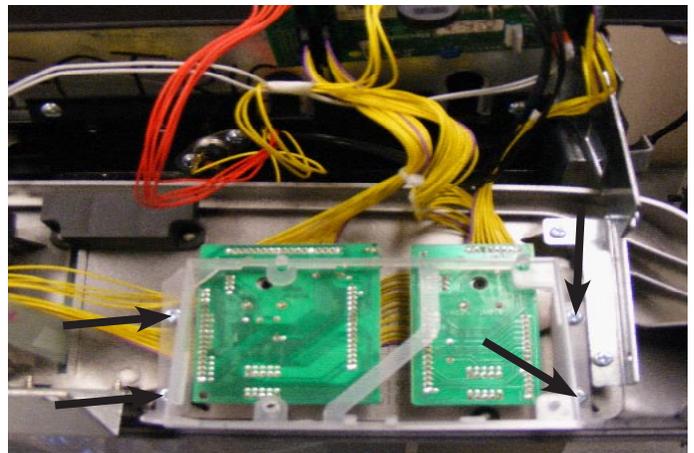
How to reach the cooktop

- Remove the control panel.

- Remove the four screws on the front on the burner box (two on both side).

- Pull up on the entire burner box and in order reach the surface elements, just flip over the burner box.
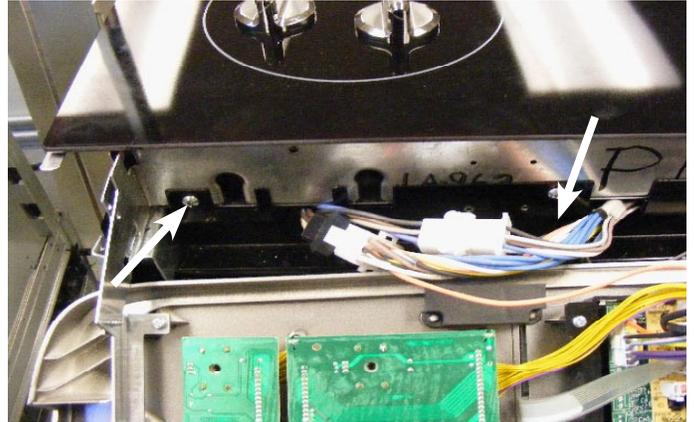
Surface Elements

- Unscrew the burner box from all sides.

- Remove the burner box from the glass top.

- Remove the retainer bar by applying pressure to the extremity and pulling the anchorage away from the retainer bar in order to free the surface element.

✎ NOTE

There is no need to unplug all the elements upon replacing the glass cooktop.

- **Follow these steps backward in order to re-assemble the cooktop and the control panel.**


To get access to the bake element

- Remove warmer drawer (use the plastic clip to release inner glides).

- Remove the main back cover by removing the 10 screws.

- Disconnect the two yellow wires from the hidden bake element.

- Unscrew the 3 screws which holds the hidden bake element lower panel.

- Lower the hidden bake panel in order to have access to the bake element.

- Remove the 4 screws which holds the hidden bake element to its service panel.
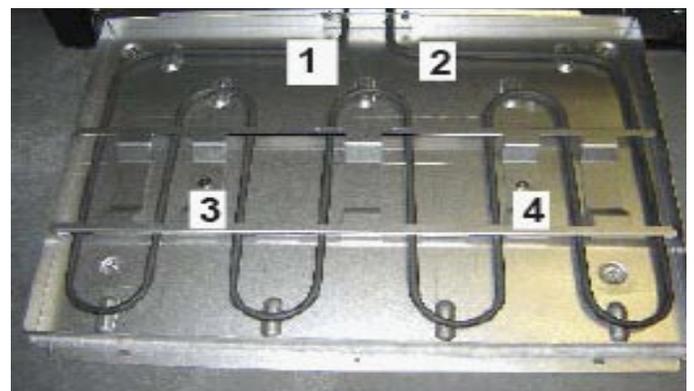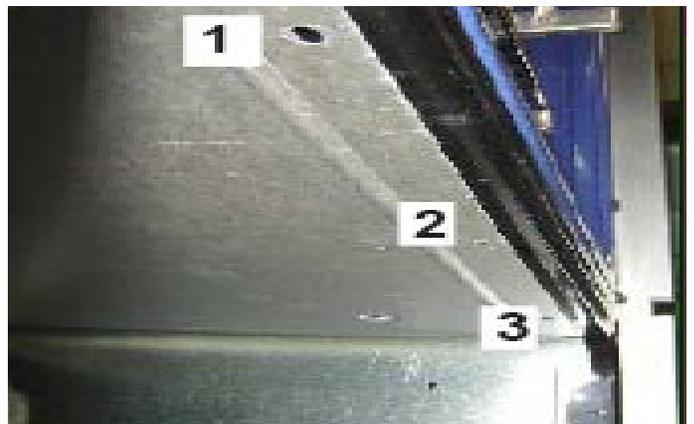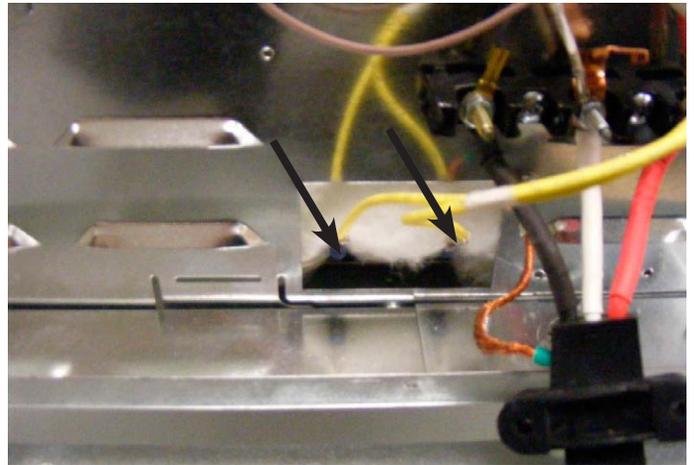
How to remove the oven door

- Fully open the door and place the locking device as shown.

- Pull up and out the door.