

# Service

This manual is to be used by qualified appliance technicians only. Maytag does not assume any responsibility for property damage or personal injury for improper service procedures done by an unqualified person.

## Gas Slide-In Range

This Base Manual covers general information  
Refer to individual Technical Sheet  
for information on specific models

This manual includes, but is  
not limited to the following:

**JGS8750ADB/S/W**  
**JGS8850ADB/Q/S/W**

# Important Information

Pride and workmanship go into every product to provide our customers with quality products. It is possible, however, that during its lifetime a product may require service. Products should be serviced only by a qualified service technician who is familiar with the safety procedures required in the repair and who is equipped with the proper tools, parts, testing instruments and the appropriate service information. **IT IS THE TECHNICIANS RESPONSIBILITY TO REVIEW ALL APPROPRIATE SERVICE INFORMATION BEFORE BEGINNING REPAIRS.**

## Important Notices for Servicers and Consumers



### WARNING

To avoid risk of severe personal injury or death, disconnect power before working/servicing on appliance to avoid electrical shock.

To locate an authorized servicer, please consult your telephone book or the dealer from whom you purchased this product. For further assistance, please contact:

### Customer Service Support Center

CAIR Center

**Web Site**

**Telephone Number**

WWW.JENNAIR.COM ..... 1-800-536-6247

CAIR Center in Canada ..... 1-800-688-2002

### Recognize Safety Symbols, Words, and Labels



### DANGER

**DANGER**—Immediate hazards which **WILL** result in severe personal injury or death.



### WARNING

**WARNING**—Hazards or unsafe practices which **COULD** result in severe personal injury or death.



### CAUTION

**CAUTION**—Hazards or unsafe practices which **COULD** result in minor personal injury, product or property damage.

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# Important Safety Information

Recognize this symbol as a safety precaution.



## **WARNING**

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

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

### **WHAT TO DO IF YOU SMELL GAS**

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

Installation and service must be performed by an authorized installer, service agency or gas supplier.

## **WARNING**

To avoid risk of electrical shock, property damage, personal injury or death; verify wiring is correct, if components were replaced. Verify proper and complete operation of unit after servicing.

This gas appliance contains or produces a chemical or chemicals which are known to the state of California to cause cancer, birth defects or other reproductive harm. To reduce the risk from substances in the fuel or from fuel combustion make sure this appliance is installed, operated, and maintained according to the instructions in this manual.

## **WARNING**

Due to the nature of cooking, fires can occur as a result of overcooking or excessive grease. Although a fire is unlikely, if one occurs proceed as follows:

### **Oven Fires**

1. Do not open the oven door.
2. Turn all controls to the OFF position.
3. As an added precaution turn off the electricity at the main circuit breaker or fuse box and the gas at the main supply valve.
4. Allow the food or grease to burn itself out in the oven.

If smoke or fire persist call the local fire department.

To avoid risk of property damage or personal injury do not obstruct the flow of combustion or ventilation air to the oven.

To avoid risk of electrical shock, serious personal injury or death: Verify the oven has been properly grounded and always disconnect the electrical supply before servicing this unit.

**NOTE:** The maximum gas supply pressure for these models must not exceed 14 inches W.C.P.

### **Safety Practices for Servicer**

Safe and satisfactory operation of gas ranges depends upon its design and proper installation. However, there is one more area of safety to be considered:

### **Servicing**

Listed below are some general precautions and safety practices which should be followed in order to protect the service technician and consumer during service and after service has been completed.

1. **Gas smell**—Extinguish any and all open flames and open windows.
2. **Turn gas off**—Service range with gas turned off unless testing requires it.
3. **Checking for gas leaks**—Never check for leaks with any kind of open flame. Soap and water solution should be used for this purpose. Apply solution to suspected area and watch for air bubbles which indicates a leak. Correct leaks by tightening fittings, screws, connections, applying approved compound, or installing new parts.

# Important Safety Information

4. **Using lights**—Use a hand flashlight when servicing ranges or checking for gas leaks. Electric switches should not be operated where leaks are suspected. This will avoid creating arcing or sparks which could ignite the gas. If electric lights are already turned on, they should not be turned off.
  5. **Do not smoke**—Never smoke while servicing gas ranges, especially when working on piping that contains or has contained gas.
  6. **Check range when service is completed**—After servicing, make visual checks on electrical connection, and check for gas leaks. Inform consumer of the condition of range before leaving.
  7. **Adhere to all local regulations and codes when performing service.**
- Never use range for warming or heating a room. This may cause burns, injuries, or a fire.
  - Do not use water on grease fires.
  - Do not let grease or other flammable materials collect in or around range.
  - Do not repair or replace any part of range unless it is recommended in this manual.
  - Use only dry potholders. Moist or damp potholders used on hot surfaces may result in a burn from steam. Do not let a potholder touch the flame. Do not use a towel or a bulky cloth as a potholder.
  - Never leave range unattended while cooking. Boilovers can cause smoking and may ignite.
  - Only certain types of glass/ceramic, earthenware, or other glazed utensils are suitable for oven use. Unsuitable utensils may break due to sudden temperature change.
  - Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
  - Do not heat unopened food containers in oven. Buildup of pressure may cause a container to burst and result in injury.
  - Keep range vent ducts unobstructed.
  - Place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, use a dry potholder.
  - Do not use aluminum foil to line oven bottom or racks. Aluminum foil can cause a fire and will seriously affect baking results, and damage to porcelain surfaces.
  - Do not touch interior surfaces of oven during or immediately after use. Do not let clothing or other flammable materials come in contact with bake or broil burners.
  - Other areas of the oven can become hot enough to cause burns, such as vent openings, window, oven door and oven racks.
  - To avoid steam burns, do not use a wet sponge or cloth to wipe up spills on hot cooking area.
  - Do not store combustible or flammable materials, such as gasoline or other flammable vapors and liquids near or in oven.
  - Do not clean oven door gasket located on back of the door. Gasket is necessary to seal the oven and can be damaged as a result of rubbing or being moved.
  - Do not drape towels or any materials on oven door handles. These items may ignite causing a fire.

## Receiving Oven

- Installer needs to show consumer location of the range gas shut-off valve and how to shut it off.
- Authorized servicer must install the range, in accordance with the Installation Instructions. Adjustments and service should be performed only by authorized servicer.
- Plug range into a 120-volt grounded outlet only. Do not remove round grounding prong from the plug. If in doubt about grounding of the home electrical system, it is consumers responsibility and obligation to have an ungrounded outlet replaced with a properly grounded three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.
- Insure all packing materials are removed from the range before operating it, to prevent fire or smoke damage should the packing material ignite.
- Ensure range is correctly adjusted by a qualified service technician or installer for the type of gas (Natural or LP). Some ranges can be converted for use with Natural or LP gas.
- With prolonged use of a range, high floor temperatures could result. Many floor coverings will not be able to withstand this kind of use. Never install range over vinyl tile or linoleum that cannot withstand high temperatures. Never install range directly over carpeting.

## Using the Oven

- Do not leave children alone or unattended where a range is hot or in operation. They could be seriously burned.
- Do not allow anyone to climb, stand or hang on the door. They could damage the range and cause severe personal injury.
- Wear proper apparel. Loose fitting or hanging garments should never be worn when using oven. Flammable material could ignite if brought in contact with flame or hot oven surfaces which may cause severe burns.

### CAUTION

Do not store items of interest to children in cabinets above range. Children may climb on oven to reach these items and become seriously injured.

# Important Safety Information

## Baking, Broiling, and Roasting

- Do not use oven area for storage.
- Stand back from range when opening door of a hot oven. Hot air or steam can cause burns to hands, face, and eyes.
- Do not use aluminum foil anywhere in the oven. This could result in a fire hazard and damage the range.
- Use only glass cookware appropriate for use in gas ovens.
- Always remove broiler pan from oven when finished broiling. Grease left in pan can catch fire if oven is used without removing grease from the broiler pan.
- Meat that is close to the flame may ignite when broiling. Trim any excess fat to help prevent excessive flare-ups.
- Make sure broiler pan is placed correctly to reduce any possibility of grease fires.
- Should a grease fire occur in the broiler pan, turn off oven, and keep oven door closed until fire burns out.

## Connecting Range to Gas

Install manual shut-off valve in gas line for easy accessibility outside range. Be aware of the location of the shut-off valve.

## Electrical Requirements

120-volt, 60 Hertz, 15 amp, individual circuit which is properly grounded, polarized and protected by a circuit breaker or fuse.

## Extension Cord

Due to possible pinching during installation, extension cords should not be used on products.

Extension cords will adversely affect the performance of spark system.

## Product Safety Devices

Safety devices and features have been engineered into the product to protect consumer and servicer. Safety devices must never be removed, bypassed, or altered in such a manner as to defeat the purpose for which they were intended.

Listed below are various safety devices together with the reason each device is incorporated in the gas ranges.

### Pressure Regulator

Maintains proper and steady gas pressure for operation of oven controls. Regulator must be set for the type of gas being used **Natural** or **LP**. After servicing regulator, make certain it is set properly before completing service.

### Gas Burner Orifices

Universal orifices are used on most valves. They must be adjusted or set for the type of gas being used **Natural** or **LP**.

After servicing a valve or orifice verify it is adjusted properly before completing service.

### Oven Safety Valve

Oven valve is designed to be a safety valve. Two basic designs are used in gas ranges.

Hydraulic type valve  
Electric type valve

Both types are safety valves because they are indirectly operated or controlled by the oven thermostat, which controls a pilot flame or electric ignitor, to open and close the oven valve.

### Grounded Oven Frame

Ground prong on power cord is connected to the frame, usually a green lead fastened by a screw. In addition, any part or component capable of conducting an electric current is grounded by its mounting.

If any ground wire, screw, strap, nut, etc. is removed for service, or any reason, it must be reconnected to its original position with original fastener before the appliance is put into operation again.

Failure to do so can create a possible shock hazard.

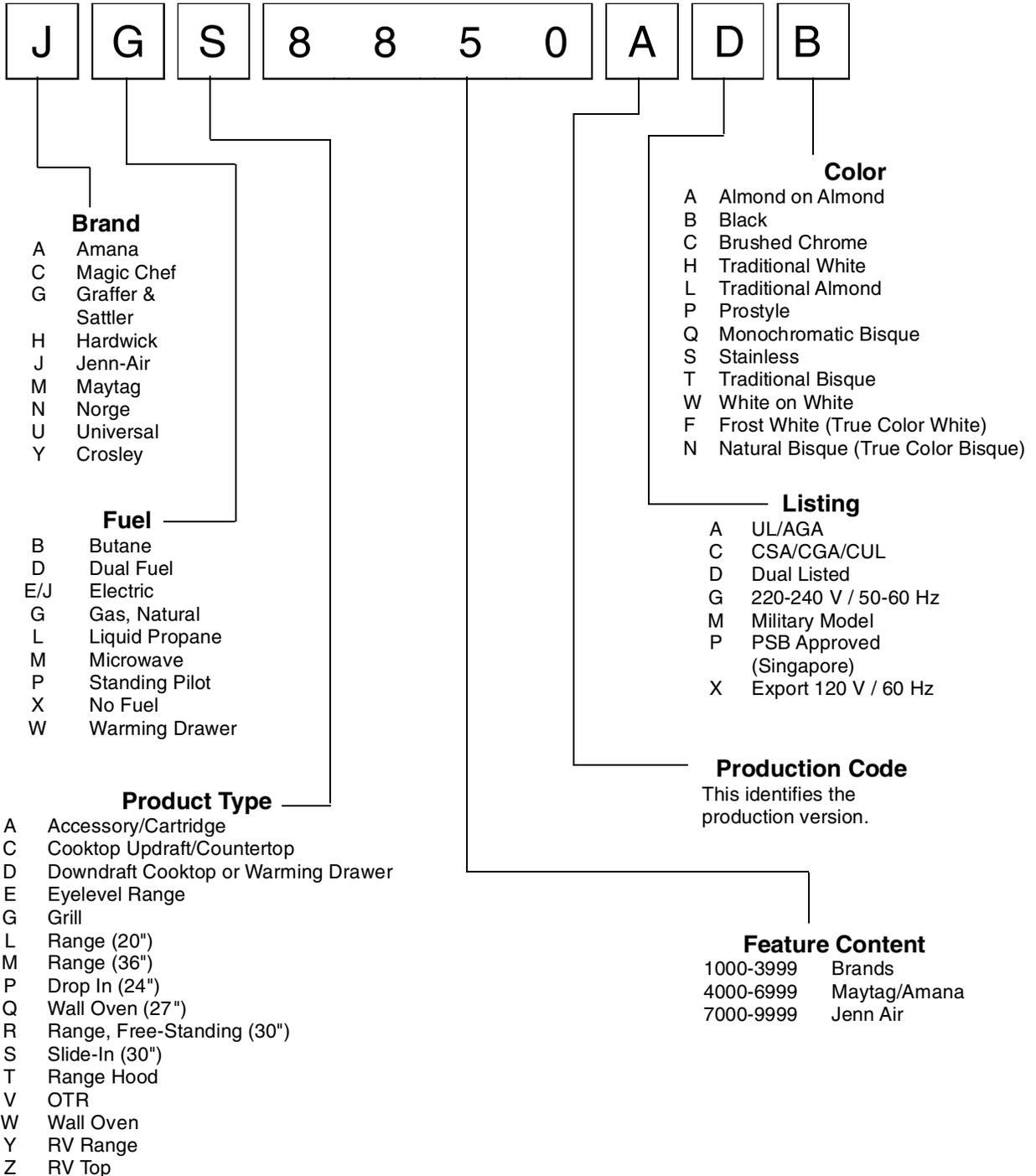
# General Information

This manual provides basic instructions and suggestions for handling, installing and servicing gas ranges.

The directions, information, and warnings in this manual are developed from experience with, and careful testing of the product. If the unit is installed according to this manual, it will operate properly and will require minimal servicing. A unit in proper operating order ensures the consumer all the benefits provided by clean, modern gas cooking.

This manual contains information needed by authorized service technicians to install and service gas ranges. There may be, however, some parts which need further explanation. Refer to the Installation Instructions, Use and Care, Technical Sheets or the toll-free technical support line.

## Cooking Nomenclature



# General Information

## Specifications

Refer to individual Technical Sheet for specification information.

## Placement of the Oven

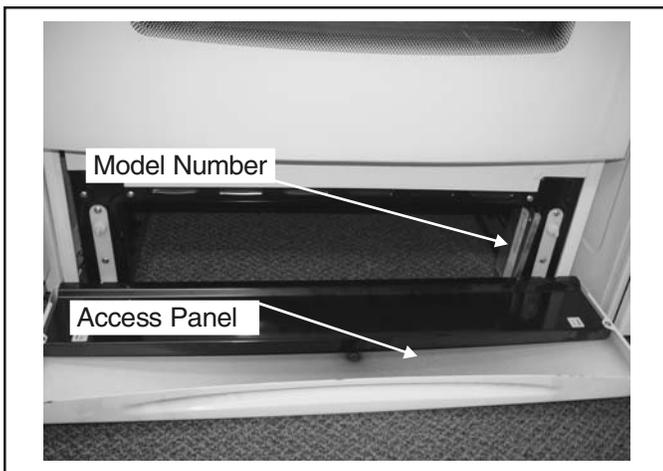
This freestanding range must be placed in the kitchen or comparable room. All safety guidelines must be followed and free air flow around the range is essential (see Chapter 2).

## Do Not Block Air Vents

All air vents must be kept clear during cooking. If air vents are covered during operation, the oven may overheat. If this occurs, a sensitive, thermal safety device automatically removes power to the oven, rendering the oven inoperable. The oven will remain in this state until it has sufficiently cooled.

## Location of Model Number

To request service information or replacement parts, the service center will require the complete model, serial, and manufacturing number of your slide-in range. The number can be found on the oven chassis behind the front Access Panel. Remove the front Access Panel to view the data.



## Model Identification

Complete enclosed registration card and promptly return. If registration card is missing:

- For Jenn-Air product call 1-800-536-6247 or visit the Web Site at [www.jennair.com](http://www.jennair.com)
- For product in Canada call 1-866-587-2002 or visit the Web Site at [www.jennair.com](http://www.jennair.com)

When contacting provide product information located on rating plate. Record the following:

Model Number: \_\_\_\_\_  
Manufacturing Number: \_\_\_\_\_  
Serial or S/N Number: \_\_\_\_\_  
Date of purchase: \_\_\_\_\_  
Dealer's name and address: \_\_\_\_\_

## Service

Keep a copy of sales receipt for future reference or in case warranty service is required. To locate an authorized servicer:

- For Jenn-Air product call 1-800-462-9824 or visit the Web Site at [www.jennair.com](http://www.jennair.com)
- For product in Canada call 1-866-587-2002 or visit the Web Site at [www.jennair.com](http://www.jennair.com)

Warranty service must be performed by an authorized servicer. We also recommend contacting an authorized servicer, if service is required after warranty expires.

## Parts and Accessories

Purchase replacement parts and accessories over the phone. To order accessories for your product call:

- For Jenn-Air product call 1-800-462-9824 or visit the Web Site at [www.jennair.com](http://www.jennair.com)
- For product in Canada call 1-866-587-2002 or visit the Web Site at [www.jennair.com](http://www.jennair.com)

## Extended Service Plan

We offer long-term service protection for this new oven.

- Dependability Plus<sup>SM</sup> Extended Service Plan is specially designed to supplement Jenn-Air's strong warranty. This plan covers parts, labor, and travel charges.

Call 1-800-925-2020 for information.

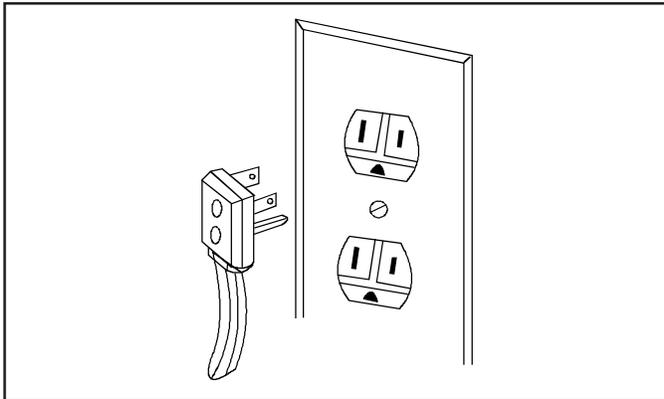
# General Information

## Grounding

**NOTE:** This appliance must be properly grounded, for personal safety.

Power cord on this appliance is equipped with a three-prong grounding plug. This matches standard three-prong grounding wall receptacle to prevent possibility of electric shock from this appliance.

Consumer should have wall receptacle and circuit checked by qualified electrician to verify receptacle is properly grounded.

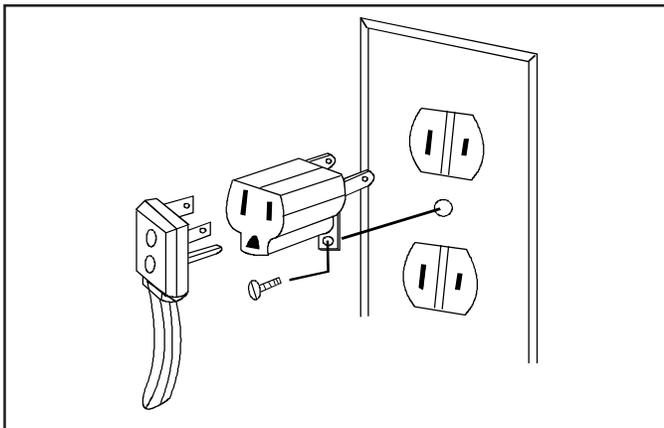


It is the consumers responsibility to replace standard two-prong wall receptacles with properly grounded three-prong wall receptacles.

**DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM POWER CORD.**

For 15 amp circuits only, do not use an adapter on 20 amp circuit. Where local codes permit, a TEMPORARY CONNECTION may be made to a properly grounded two-prong wall receptacle by the use of a UL listed adapter (available at most hardware stores).

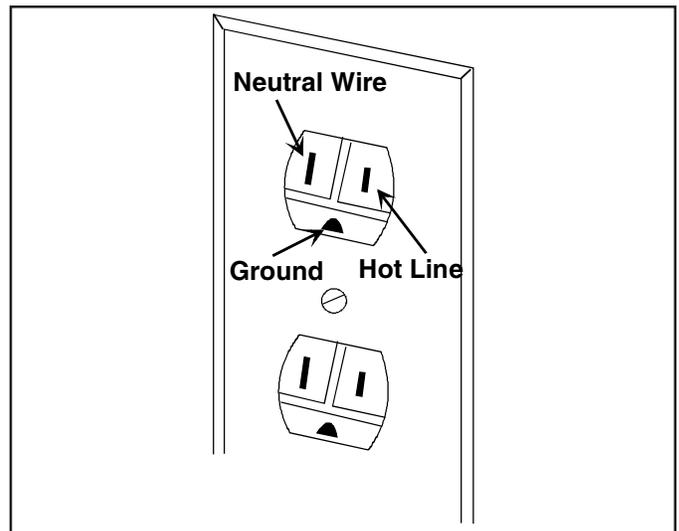
Larger slot on adapter must be aligned with larger slot in the wall receptacle to provide proper polarity.



## WARNING

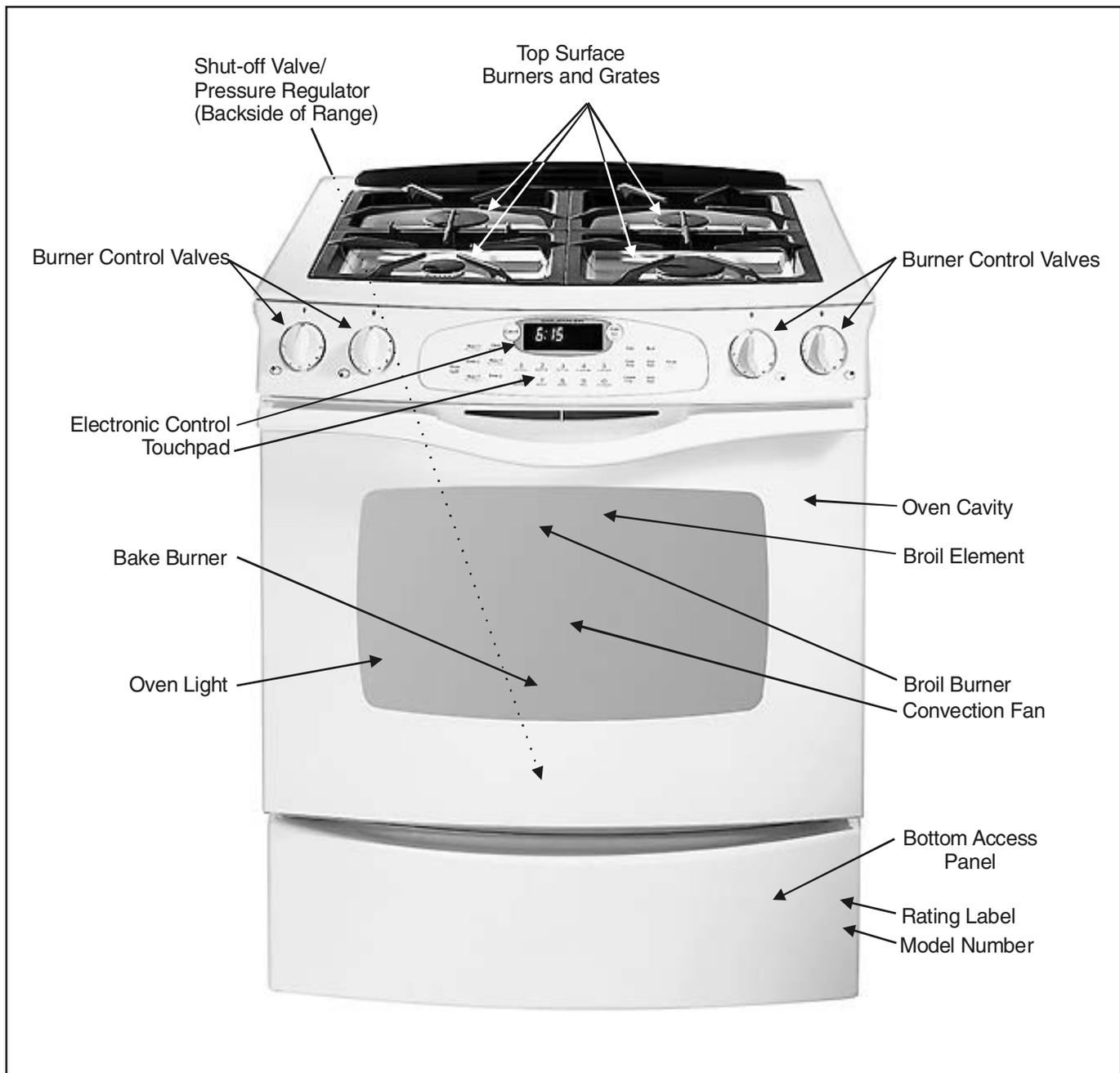
Attaching adapter ground terminal to wall receptacle cover screw does not ground appliance unless the cover screw is metal and not insulated, and wall receptacle is grounded through the house wiring. Consumer should have circuit checked by a qualified electrician to verify receptacle is properly grounded.

When disconnecting power cord from adapter, always hold adapter with one hand. If this is not done, adapter ground terminal is very likely to break with repeated use. Should this happen, DO NOT USE appliance until a proper ground has been established.



**NOTE:** Circuit tester can be used to verify voltage at outlet. Connect one lead to hot line and the other lead to ground. Circuit tester should light.

# Range Description



# Troubleshooting Procedures



## WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect power and gas to oven before servicing, unless testing requires power and/or gas.

### Troubleshooting Chart

Problem	Possible Cause	Correction
Burners will not ignite; no spark at top burner.	Poor ground on burner cap ..... Weak or failed spark module..... Low gas pressure.....  Clogged burner port .....	<ul style="list-style-type: none"> <li>• Clean burner cap.</li> <li>• Replace spark module.</li> <li>• Verify pressure 4" WCP for natural, 10" WCP for LP.</li> <li>• Clean burner cap.</li> </ul>
Burner will not ignite. No spark to burner ignitors when burner knob is rotated to "LITE" position.	No 120 VAC to range ..... Micro switch contacts not closing.....  Faulty wiring. Bad connection at burner electrode and electrode socket .....  Inoperative spark module.....  Electrode dirty. Burner cap dirty..... Cracked or broken electrode, electrode wire or electrode socket .....	<ul style="list-style-type: none"> <li>• Verify voltage at wall outlet.</li> <li>• Check wiring against appropriate wiring diagram. Verify all terminals and connections are correct and tight. Check micro switch contacts.</li> <li>• Check wiring against appropriate wiring diagram. Verify all terminals and connections are correct and tight.</li> <li>• Check module according to testing procedures information.</li> <li>• Clean electrode or burner cap.</li> <li>• Replace electrode.</li> </ul>
No spark or only random spark at one ignitor.	Check for cracked ignitor or pinched ignitor wire ..... Poor continuity to burner cap ..... Bad ground connection or lack of continuity to ground or ignitor.....  Cracked or broken ignitor extension lead.....	<ul style="list-style-type: none"> <li>• Replace ignitor lead or electrode.</li> <li>• Clean burner cap and lead.</li> <li>• Tighten ground connection and correct any breaks in ground path from ignitor path to unit ground path.</li> <li>• Replace ignitor lead.</li> </ul>
Unit continues to spark after knob is turned to OFF position.	Shorted valve switch/harness .....  Switch has slipped off the valve .....	<ul style="list-style-type: none"> <li>• Replace switch/harness. If shorting is caused by excessive spillovers, customer education is advised.</li> <li>• Carefully reposition switch on valve and rotate from OFF to high, several times to verify switch is not broken.</li> </ul>
No oven operation in bake or broil.	No voltage to control. ....  No voltage from control .....  Loose wire connection or broken wire.....	<ul style="list-style-type: none"> <li>• Check for 120 VAC at control. If no voltage check power source.</li> <li>• Check 120 VAC to ignitor, if no voltage, replace control.</li> <li>• Verify all connections are clean and tight, replace broken wire.</li> </ul>

# Troubleshooting Procedures



To avoid risk of electrical shock, personal injury, or death, disconnect power and gas to oven before servicing, unless testing requires power and/or gas.

Problem	Possible Cause	Correction
No gas flows to burner. Ignitor glows red.	Failed ignitor..... Gas pressure too high..... Failed gas valve..... Loose wire connection or broken wire.....	<ul style="list-style-type: none"> <li>• Check ignitor current draw, 3.2 – 3.6 Amps. Replace ignitor, if it fails test.</li> <li>• Check for correct gas pressure. Natural gas pressure should be 4" WCP and LP gas pressure should be 10" WCP.</li> <li>• Check gas valve for continuity.</li> <li>• Verify all connections are clean and tight, replace broken wire.</li> </ul>
Gas flows to bake/broil burner, but burner does not light.	Ignitor positioned too far from burner..... Dirt or grease in orifice or burner..... Insufficient gas pressure..... Power outage.....	<ul style="list-style-type: none"> <li>• Reposition ignitor closer to bake/broil burner.</li> <li>• Clean orifice or burner.</li> <li>• Check for correct gas pressure. Natural gas pressure should be 5" WCP and LP gas pressure should be 10" WCP.</li> <li>• Verify power is present at unit. Verify that the circuit breaker is not tripped.</li> <li>• Replace household fuse, but do not fuse capacity.</li> </ul>
Broil burner shuts off shortly after the start of self-clean operation. Bake and broil functions operate normally.	Power outage..... Control Error.....	<ul style="list-style-type: none"> <li>• Verify power is present at unit. Verify that the circuit breaker is not tripped.</li> <li>• Replace household fuse, but do not fuse capacity.</li> <li>• See "Control Systems Troubleshooting."</li> </ul>
Fan motor does not operate.	No power to fan motor..... Failed fan motor or winding/frozen shaft.....	<ul style="list-style-type: none"> <li>• Check for 120 VAC supplied at fan motor. If no voltage is present, check for broken or loose wiring between fan motor and relay board. If voltage is present at fan motor, go to the next step.</li> <li>• Check motor winding for continuity. Check for a frozen motor shaft. Check for broken wiring between motor and neutral terminal block.</li> </ul>
Oven smokes/odor first few times of usage.	Normal.....	<ul style="list-style-type: none"> <li>• Minor smoking and/or odor is normal the first few times of oven usage.</li> </ul>
Failure Codes.	Electronically Controlled.....	<ul style="list-style-type: none"> <li>• See "Fault Code Chart."</li> </ul>
Oven not operating.	Programming error..... Power outage..... Unit in Sabbath mode.....	<ul style="list-style-type: none"> <li>• Switch circuit breaker off to oven for five minutes and try oven again.</li> <li>• Verify power is present at unit and circuit breaker is not tripped.</li> <li>• Replace household fuse, but do not fuse capacity.</li> <li>• Refer to Use &amp; Care manual and remove unit from Sabbath mode.</li> </ul>

# Troubleshooting Procedures



## WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect power and gas to oven before servicing, unless testing requires power and/or gas.

Problem	Possible Cause	Correction
Clock and timer not working.	Power outage ..... Electronic Control locked .....	<ul style="list-style-type: none"> <li>• Verify power is present at unit and circuit breaker is not tripped.</li> <li>• Replace household fuse, but do not fuse capacity.</li> <li>• Refer to Use and Care manual and unlock electronic control.</li> </ul>
Oven light does not operate.	Failed oven lamp ..... Failed wiring ..... Failed light socket.....	<ul style="list-style-type: none"> <li>• Check lamp and replace is necessary.</li> <li>• Check for broken, loose or dirty connections.</li> <li>• Check light socket for continuity.</li> </ul>
Oven door will not unlock.	Oven is self-cleaning..... Oven is still hot.....	<ul style="list-style-type: none"> <li>• Allow cycle to complete.</li> <li>• Will not unlock until unit has cooled to safe temperature. Do not force door open, this will void warranty. Blow cool air on door latch area to quicken process.</li> </ul>
Self-clean cycle not working.	Programming error ..... Door lock .....	<ul style="list-style-type: none"> <li>• Turn off circuit breaker for five minutes and try oven again.</li> <li>• Verify door lock energizes &amp; engages.</li> </ul>

## Fault Code Chart

Fault Code	Description	Component to Troubleshoot/Replace
F0-0	No Fault.....	• None.
F1-1	Oven temperature above 650° F (343° C) in bake mode .....	• Ohm sensor and harness (see "Oven Sensor" chart). If OK, change control.
F1-3	Oven temperature above 950° F (510° C) during a clean cycle.....	• Ohm sensor and harness (see "Oven Sensor" chart). If OK, change control.
F1-5	Cancel pad not responding .....	• Ensure ribbon cable is securely connected, inspect ribbon cable and connector (shorts, breakage, corrosion, etc.). If OK, replace control.
F1-7	Membrane disconnected.....	• Ensure ribbon cable is securely connected, inspect ribbon cable and connector (shorts, breakage, corrosion, etc.). If OK, replace control.
F1-8	Shorted key (pad) in membrane switch .	• Ensure ribbon cable is securely connected, inspect ribbon cable and connector (shorts, breakage, corrosion, etc.). If OK, replace control.
F1-9	Internal control communication errors....	• Replace control.

# Troubleshooting Procedures



## WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect power and gas to oven before servicing, unless testing requires power and/or gas.

Fault Code	Description	Component to Troubleshoot/Replace
F1-A	Lock/unlock switch state not advancing to control .....	<ul style="list-style-type: none"> <li>• Check connections, harness, and motor. If OK, replace control.</li> </ul>
F1-C	Oven door switch state not advancing to control.....	<ul style="list-style-type: none"> <li>• Check connections, harness, and motor. If OK, replace control.</li> </ul>
F1-E	Control not calibrated .....	<ul style="list-style-type: none"> <li>• Replace control.</li> </ul>
F1-F	Jumper not removed from printed circuit board (PCB) .....	<ul style="list-style-type: none"> <li>• Remove jumper from PCB.</li> </ul>
F1-H	EEPROM error .....	<ul style="list-style-type: none"> <li>• Replace control.</li> </ul>
F1-N	Internal voltage for slave incorrect .....	<ul style="list-style-type: none"> <li>• Replace control.</li> </ul>
F3-1	Open or shorted sensor.....	<ul style="list-style-type: none"> <li>• Ohm sensor and harness.</li> </ul>
F8	Shorted meat probe.....	<ul style="list-style-type: none"> <li>• Check probe jack and harness probe jack harness. If OK, check meat probe (see "Meat Probe" chart).</li> </ul>
F9-1	Oven door will not lock .....	<ul style="list-style-type: none"> <li>• Check wire connections. If OK, replace motorized door lock.</li> </ul>
F9-2	Oven door will not unlock .....	<ul style="list-style-type: none"> <li>• Check wire connections. If OK, replace motorized door lock.</li> </ul>
F9-3	Oven door status is both locked and unlocked .....	<ul style="list-style-type: none"> <li>• Check wire connections. If OK, replace motorized door lock.</li> </ul>

## Oven Sensor and Meat Probe Charts

OVEN SENSOR	
<b>Sensor Type:</b> RTD 1000Ω platinum	
<b>Calibration:</b> 1654Ω (350° F/177° C)	
Temperature F (C)	Resistance (Ohms)
100 (38)	1143
200 (94)	1350
300 (149)	1553
350 (177)	1654
400 (204)	1753
500 (260)	1949
600 (316)	2142
700 (371)	2331
800 (427)	2516
900 (483)	2697
1000 (538)	2874

MEAT PROBE	
<b>Type:</b> NTC Thermistor	
<b>Calibration:</b> 9938Ω (150° F/65.5° C)	
Temperature F (C)	Resistance (Ohms)
122 (50)	18963
150 (65.5)	9938
156.2 (69)	8846
165.2 (74)	7456
210.1 (98.9)	3886

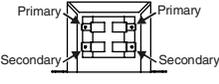
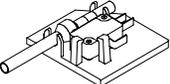
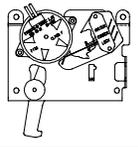
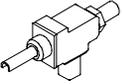
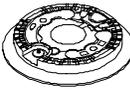
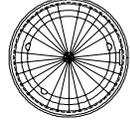
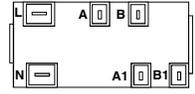
# Component Testing Procedures



## WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to oven before servicing, unless testing requires power and/or gas.

## Component Testing Procedures

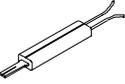
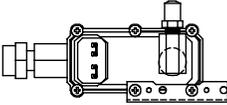
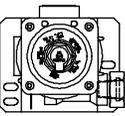
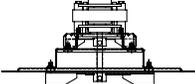
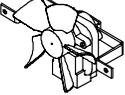
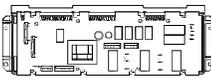
Illustration	Component	Test Procedure	Results
	Oven light housing	Disconnect connector and test resistance of terminals .....  Measure voltage at oven light .....	Verify bulb is plugged in properly. Indicates continuity with bulb installed.  12 VAC, see wiring diagram for terminal identification. If no voltage is present at oven light, check wiring or light switches.
	Step-down transformer	Measure voltage at: Primary terminals ..... Secondary terminals .....	120 VAC (tolerance: 108 to 127 VAC) 10W load (bulb): 11.4 to 11.8 VAC 20W load (bulb): 10.8 to 11.4 VAC
	Door plunger switch	Remove switch from unit and measure the following points: COM to NO .....	Plunger in continuity, plunger out infinity.
	Autolatch assembly	Disconnect wires and test for continuity per wiring diagram.  Refer to Parts Manual for correct autolatch switch associated with the correct manufacturing number.	See wiring diagram for schematic layout. Access assembly by removing right side panel.  Common is in neutral position unless locking or unlocking autolatch assembly.
	270° valve 6.5 K btu 9.1 K btu 10.5 K btu 12 K btu	Verify gas is supplied.  Adjust set screw for simmer control.	
	Spark 270° switch	Test for voltage at terminals.....  Disconnect wiring and check for continuity in LITE position .....	120 VAC  Continuity in LITE position.
	Spark ignition electrode	Test for resistance of spark lead .....  Test ignitor to chassis .....	Continuity  No continuity from ignitor to chassis.
	Top surface burner 6.5 K btu, 9.1 K btu 10.5 K btu 12 K btu	Verify gas is supplied.....  Verify burner cap is positioned correctly.	Check for obstructions in burner ports.
	Top surface burner cap	Verify cap is positioned correctly.....	Check for obstructions in burner ports.
	Spark module 4 + 0	Test for voltage at terminals L and N .....  Check polarity and ground .....	120 VAC (tolerance: 109 to 125 VAC)  See wiring diagram
	Temperature sensor	Measure resistance.....	Approximately 1100 Ω at room temperature 75° F (23.8° C).
	Broil burner	Verify gas is supplied. Orifice adjusted for Natural or LP .....  Check for obstructions or contamination in ports.....	<b>Factory set to Natural Gas.</b> Adjust as necessary. Air shutter opening set to .281 to .343.  Replace if punctured or torn.

# Testing Procedures



## WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to oven before servicing, unless testing requires power and/or gas.

Illustration	Component	Test Procedure	Results
	Bake burner	Verify gas is supplied. Orifice adjusted for Natural or LP .....  Check for obstructions or contamination in ports .....	<b>Factory set to Natural Gas.</b> Adjust as necessary. Air shutter opening set to .469 to .531.  Replace if punctured or torn.
	Ignitor	Test for voltage at terminals ..... Test for the amount of amperage in the circuit..... (Ignitor may glow but not have sufficient amperage to open valve.)	120 VAC.  3.2 – 3.6 Amps If not replace.
	Broil element	Disconnect wiring to element and measure resistance of terminals..... Measure voltage at broil element.....	Approximately 16 Ω. 120 VAC.
	Hi-limit temperature switch	Normally closed, verify operation: Open: 269° to 291°F (132° to 144°C) ..... Closed: 173° to 207°F (78° to 97°C).....	Infinite. Continuity.
	Double thermal valve/shut off valve	Verify gas supply is turned on at regulator .....  Attached to pressure regulator at the rear of the unit.	Gas ON red tab up (at regulator). Gas OFF red tab down (at regulator).
	Pressure regulator	Verify gas pressure (W.C.P.).....  If on LP service verify proper gas supply conversion.	5" Natural 10" LP/propane  Gas ON red tab up. Gas OFF red tab down.
	Convection assembly Convection motor  Model JGS8850AD*	Measure voltage..... Check motor windings to ground .....	120 VAC. (tolerance: 105 to 135 VAC) No continuity. RPM: Approx. 800 (tolerance: 600 to 1000 RMP).
	Cooling fan motor	Measure voltage..... Check motor windings to ground .....	120 VAC. No continuity. RPM: Idle: 3395. Load: 3000. Breakdown: 2400.
	Venturi, right front, left front, left rear burners	Shutter settings .....	Nominal: .038" (tolerance: .035" to .041").
	Venturi, right rear burner	Shutter settings .....	Nominal: .038" (tolerance: .035" to .041").
	Electronic control  NOTE: To avoid equipment damage, use caution when checking electronic control circuitry voltages.	L1 ..... Jumper ..... Door logic sensor .....  Meat probe .....  Bake burner..... Broil burner.....	P26 (Black) to P5 (White): 120 VAC. P18 to P23 (Black). P4 (Red, pin 5) to P4 (Black, pin 2): Door Locked: Continuity. Door Unlocked: Infinity.  P2 (Red) to P2 (Red). See "Meat Probe" chart. P17 (Red) to P5 (White): 120 VAC. P25 (Yellow) to P5 (White): 120 VAC.
	Power cord 3-wire	Verify resistance of wires to terminals ....	Continuity

# Testing Procedures



## WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to oven before servicing, unless testing requires power and/or gas.

### Oven Control Testing Procedures

- Changing factory set default options:
1. Press **Setup Options** and the desired pad simultaneously (see table).
  2. Press **Autoset** to change the option.
  3. Press any pad except **Cancel** to accept the change.
  4. Press **Cancel** to cancel the operation.

Control	Component	Test Procedure	Results
EOC II	Oven temperature adjustment	Press <b>Bake</b> pad and enter 550° F (288° C). Press and hold <b>Bake</b> pad until <b>TEMP ADJ</b> displays. Press <b>Autoset</b> pad to adjust oven in 5° F (-15° C) increments, from -35° F (-37° C) to 35° F (2° C).	While increasing or decreasing oven temperature, this does not affect self-cleaning temperature.
EOC II	End-of-Timer Reminder beeps	Press Setup Options and the applicable timer pad (Timer 1 or Timer 2) simultaneously.	Selects the number of beeps emitted when a timed bake cycle ends.
EOC II	Control Lock	Press Setup Options and the Control Lock pad (also the 1 pad) simultaneously.	Press Autoset to select option (enable or disable). The timer, clock and oven light are operational.
EOC II	Twelve Hour off/ Sabbath mode	Press Setup Options and the 12 Hour Off pad (also the 2 pad) simultaneously.	Disables the normal 12-hour shutoff, allowing the oven to operate indefinitely.
EOC II	Sound Level (Beeper Volume)	Press Setup Options and the Sound Level pad (also the 3 pad) simultaneously.	Press Autoset to select setting (1 lowest through IIIIIII 8 highest).
EOC II	24-Hour Clock	Press Setup Options and the 12/24 Hour Clock pad (also the 4 pad) simultaneously.	Press Autoset to select option (12-hour time or 24-hour time).
EOC II	Scroll Speed	Press Setup Options and the Scroll Speed pad (also the 5 pad) simultaneously.	Press Autoset to set speed of displayed messages (slow, medium, fast).
EOC II	End-of-Cook-Time Signal	Press Setup Options and Cook Time Beeps pads (also the 6 pad) simultaneously.	Press Autoset to set the number of beeps emitted at the end of a "clock-controlled" cook cycle.
EOC II	Temperature Display	Press Setup Options and the Temp C/F pad (also the 7 pad) simultaneously.	Press Autoset to select option (°F or °C).
EOC II	Language Display	Press Setup Options and the Language pad (also the 8 pad) simultaneously.	Press Autoset to select option (English, French or Spanish).
EOC II	Factory Default	Press Setup Options and the Default pad (also the 9 pad) simultaneously.	Press Autoset to reset clock to factory settings.
EOC II	Clock Display	Press Setup Options and the Display On/Off pad (also the Clock pad) simultaneously.	Press Autoset to select clock display (on or off).
EOC II	Test Access	Press and hold Cancel and Broil pads for 3 seconds at power up or within 5 minutes of power up mode. See "Quick Test Mode."	Allows access to each function for testing purposes.



# Testing Procedures



## WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to oven before servicing, unless testing requires power and/or gas.

### Relay Logic

**NOTE:** Subsequent changes implemented after the release of this technical sheet may have altered the parameters identified in this chart.

<b>INDEX</b> X - OFF O - ON ■ - CYCLING ◆ - ON OR OFF (DETERMINED BY USER INPUT)						
	BAKE	BROIL	CONVECTION FAN HI SPEED	CONVECTION FAN LO SPEED	BROIL ELEMENT	OVEN LIGHT
COOKING MODE						
IDLE	X	X	X	X	X	◆
BAKE PREHEAT	O	X	X	X	O	◆
BAKE	O	X	X	X	■	◆
BROIL PREHEAT	X	O	X	X	O	◆
BROIL	X	O	X	X	O	◆
CLEAN PREHEAT	O	X	X	X	X	X
CLEAN	X	O	X	X	X	X
KEEP WARM PREHEAT	O	X	X	X	O	◆
KEEP WARM	O	X	X	X	■	◆
CONVECT BAKE QUICK PREHEAT	O	X	X	O*	O	◆
CONVECT BAKE PREHEAT	O	X	X	O*	O	◆
CONVECT BAKE	O	X	X	O*	■	◆
QUICK PROOFING PREHEAT	O	X	X	O*	X	◆
QUICK PROOFING	O	X	X	O*	X	◆
STANDARD PROOFING PREHEAT	O	X	X	X	■	◆
STANDARD PROOFING	O	X	X	X	■	◆
DRYING PREHEAT	O	X	O*	X	O	◆
DRYING	O	X	O*	X	■	◆

\*The Convection Fan does not engage immediately. A waiting period of 5 to 10 minutes elapses before fan engages. Fan stops when oven door is opened.

# Testing Procedures



## WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to oven before servicing, unless testing requires power and/or gas.

### "Quick Test" Mode for Electronic Oven Control (EOC) II

Follow the procedure below to perform the EOC II quick test. Instructions must be entered within 16 seconds of each other (via the touch pad) or the EOC will exit the test mode.

1. **Press and hold** the **Cancel** and **Broil** pads for 3 seconds at power-up, or within 5 minutes of power-up.
2. Once the control has entered the "Quick Test" mode, release both pads.
3. Press each of the following pads indicated in the table below.

**NOTE:** Press and hold the applicable pad to activate the associated response.  
Release the applicable pad to deactivate the associated response.

4. Press **Cancel** to exit the test mode.

The control display window normally displays "lu:d," where the "l" and "u" indicate the state of the motorized door lock and the "d" indicates oven door input status. Once the applicable pad is pressed and held, the "d" changes to either a "0" (open switch) or a "1" (closed switch). Once the pad is released, the display will return to "lu:d."

### Display will indicate the following:

Pad	Response
BAKE .....	Bake relay activated, "1" displayed in control display window.
BROIL.....	Broil relay activated, "1" displayed in control display window.
CONVECT BAKE .....	Convection Bake relay activated, Convection Fan cycles, "1" displayed in control display window.
CONVECT ROAST .....	Convection Roast relay activated, Convection Fan cycles, "1" displayed in control display window.
OVEN LIGHT.....	Oven light relay activated, "1" displayed in control display window.
PROBE .....	Actual Probe temperature and "1" displayed in control display window.
TIMER 1 .....	Downdraft fan activated at low speed, "1" displayed in control display window.
TIMER 2 .....	Cooling fan activated, "1" displayed in control display window.
FAN .....	Downdraft fan activated at high speed, "1" displayed in control display window.
CLEAN.....	Motorized Door Lock activated, "1" displayed in control display window.
STOP TIME .....	Beeper activated, "1" displayed in control display window.
COOK TIME .....	Displays most recent fault code.
TEMPERATURE OFFSET ..	Press <b>Bake</b> pad and enter 550° F (288° C). Press and hold <b>Bake</b> pad for 4 seconds, release <b>Bake</b> pad, then press <b>Bake</b> pad again within 3 seconds. Use the digit pads (0 through 9) to adjust from -35° F (-37° C) to 35° F (2° C), oven in 5° F (-15° C) increments. This also applies to the CLEAN temperature.
CLOCK .....	Press <b>Setup Options</b> and the <b>12/24 Hour Clock</b> pad (also the <b>4</b> pad) simultaneously, then press <b>Autoset</b> to display time in 12-hour format or 24-hour format.
TEMPERATURE .....	Press <b>Setup Options</b> and the <b>Temp C/F</b> pad (also the <b>7</b> pad) simultaneously, then press <b>Autoset</b> to display degrees in Fahrenheit or Celsius.
CANCEL .....	Exits the test mode.
0.....	N/A
1.....	N/A
2.....	N/A
3.....	N/A
4.....	N/A
5.....	N/A
6.....	N/A
7.....	N/A
8.....	N/A
9.....	N/A
AUTOSET.....	N/A

# Testing Procedures



## WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to oven before servicing, unless testing requires power and/or gas.

### Description of Fault Codes

Each Fault Code consists of an "F" followed by a number, dash and a number or letter. The following table describes each Fault Code and the component to troubleshoot.

#### To view the most recent fault code:

1. **Press and hold** the **Cancel** and **Broil** pads for 3 seconds at power-up, or within 5 minutes of power-up.
2. Once the control has entered the "Quick Test" mode, release both pads.
3. Press the **Cook Time** pad to view the most recent fault (displayed in the control display window).

Fault Code	Description	Component to Troubleshoot/Replace
F0-0	No Fault.	None.
F1-1	Oven temperature above 650° F (343° C) in bake mode.	Ohm sensor and harness (see "Oven Sensor" chart, pg 12). If OK, change control.
F1-3	Oven temperature above 950° F (510° C) during a clean cycle.	Ohm sensor and harness (see "Oven Sensor" chart, pg 12). If OK, change control.
F1-5	Cancel pad not responding.	Ensure ribbon cable is securely connected, inspect ribbon cable and connector (shorts, breakage, corrosion, etc.). If OK, replace control.
F1-7	Membrane disconnected.	Ensure ribbon cable is securely connected, inspect ribbon cable and connector (shorts, breakage, corrosion, etc.). If OK, replace control.
F1-8	Shorted key (pad) in membrane switch.	Ensure ribbon cable is securely connected, inspect ribbon cable and connector (shorts, breakage, corrosion, etc.). If OK, replace control.
F1-9	Internal control communication errors.	Replace control.
F1-A	Lock/unlock switch state not advancing to control.	Check connections, harness, and motor. If OK, replace control.
F1-C	Oven door switch state not advancing to control.	Check connections, harness, and motor. If OK, replace control.
F1-E	Control not calibrated.	Replace control.
F1-F	Jumper not removed from printed circuit board (PCB).	Remove jumper from PCB.
F1-H	EEPROM error.	Replace control.
F1-N	Internal voltage for slave micro incorrect.	Replace control.
F3-1	Open or shorted sensor.	Ohm sensor and harness.
F8	Shorted meat probe.	Check probe jack and harness probe jack harness. If OK, check meat probe (see "Meat Probe" chart, pg 12).
F9-1	Oven door will not lock.	Check wire connections. If OK, replace motorized door lock.
F9-2	Oven door will not unlock.	Check wire connections. If OK, replace motorized door lock.
F9-3	Oven door status is both locked and unlocked.	Check wire connections. If OK, replace motorized door lock.

# Disassembly Procedures



**CAUTION**

To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing.

## Removing and Replacing Range

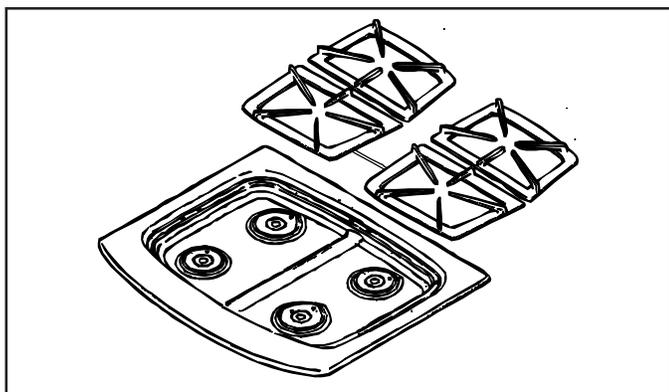
1. Remove power from unit.
2. Disconnect downdraft blower motor and remove flex ducting to the blower and range (select models).

**NOTE:** To avoid countertop damage, do not move range forward until range has been raised enough to clear all cabinetry.

3. Pull the range forward out of the cabinet opening.
4. Disconnect or unplug the power cord leading from unit to fuse box or junction box depending on unit.
5. Replace the oven using the installation instructions and anti-tip bracket(s).

## Top Burner

1. Disconnect power before servicing.
2. Remove screws securing burner to burner lower assembly.
3. Reverse procedures to reassemble.



## Maintop Assembly

1. Remove power from unit.
2. Remove range from installation position, see "Removing and Replacing Range" procedure.
3. Remove burners, see "Top Burner" procedure.
4. Remove screws from plenum area at front of opening.
5. Open oven door and remove screws securing maintop to oven chassis, located on the bottom of control panel and along the outside edges of the maintop.
6. Label and disconnect wiring.
7. Reverse procedure to reinstall maintop assembly.

## Shut-Off Valve

1. Remove maintop, see "Maintop Removal" procedure. (Perform steps 1 – 6.)
2. Remove screws securing back panel to chassis.
3. Disconnect tubing to shut-off valve.
4. Remove bolt securing shut-off valve to manifold.
5. Reverse procedures to reassemble.

**NOTE:** Perform gas leak test.

## Top Burner Lower Assembly

1. Remove maintop, see "Maintop Removal" procedure. (Perform steps 1 – 6.)
2. Disconnect tubing from lower assembly.
3. Reverse procedures to reassemble.

**NOTE:** Perform gas leak test.

## Manifold and Top Burner

1. Remove maintop, see "Maintop Removal" procedure.

**NOTE:** If replacing manifold only, skip step 2.

2. Loosen and disconnect fittings securing surface burner tubing to burner assembly and manifold.
3. Remove bolt(s) securing surface valve(s) to manifold.
4. Remove bolt securing shut-off valve from manifold.
5. Disconnect tubing from manifold to the regulator.
6. Reverse procedures to reassemble.

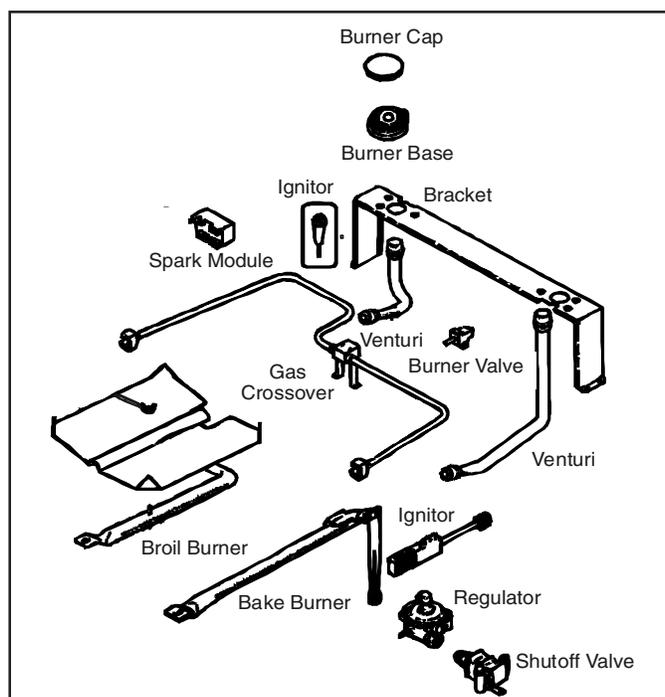
**NOTE:** Perform gas leak test.

## Regulator

1. Disconnect power before servicing.
2. Remove range from installation position, see "Move and/or Replacing Range" procedure.
3. Disconnect tubing from regulator.
4. Remove screws securing bracket to back of unit.
5. Remove screws securing regulator to support bracket.
6. Reverse procedures to reassemble.

**NOTE:** When reconnecting supply line to regulator use pipe dope compound to seal the connection.

**NOTE:** Perform gas leak test.



# Disassembly Procedures



## CAUTION

To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing.

### Gas Valve

**NOTE:** Removal of range from installation position is required.

1. Disconnect power before servicing.
2. Remove range from installation position, see "Move and/or Replacing Range" procedure.
3. Remove screws securing bottom rear access panel to chassis.
4. Remove screws securing top rear access panel to chassis.
5. Disconnect tubing from gas valve.
6. Disconnect and label wire terminals from gas valve.
7. Remove screws securing gas valve to chassis.
8. Reverse procedures to reassemble.

**NOTE:** Perform gas leak test.

### Bake Burner and Ignitor

1. Turn off electrical power and gas to the range.
2. Disconnect gas and power from unit.
3. Remove oven door, racks and oven bottom.
4. Remove screws securing bottom bake cover.
5. Raise the back of the bake burner cover and slide cover back to release the front edge of cover and lift out of oven cavity.
6. Remove screws securing bake burner assembly to the oven chassis.
7. Maneuver bake burner from the burner orifice and out of the slotted location.
8. Pull forward on assembly to allow the ignitor terminal plug to pass through the back of the oven cavity.
9. Disconnect terminal plug and remove assembly from the oven cavity.
10. Remove screws securing ignitor to bake burner.
11. Replace and reassemble in reverse order.

### Broil Burner and Ignitor

1. Turn off electrical power and gas to the range.
2. Disconnect gas and power from unit.
3. Remove oven door and racks.
4. Remove screws securing ignitor wire plate cover to back of the oven cavity.
5. Maneuver ignitor wire terminal plug through the rear of the oven cavity.
6. Disconnect ignitor wire terminal plug.
7. Remove screws securing broiler to oven cavity.
8. Carefully maneuver burner off of the broiler orifice spud and remove from cavity.
9. Remove screws securing ignitor to broiler.
10. Remove wing nut securing flame spreader to broiler.
11. Replace and reassemble in reverse order.

### Broil Element

1. Remove power and gas from unit.

2. Remove screws securing broil element to top and rear of oven cavity.
3. Pull broil element forward to allow disconnection of terminals on each element leg.
4. Reverse procedure to reinstall broil element.

### Infinite Switch

1. Remove control panel, see "Control Panel" procedure.
2. Label and disconnect wire terminals from infinite switch.
3. Remove knob on infinite switch being replaced.
4. Remove front screws securing infinite switch to control panel.
5. Reverse procedure to reinstall infinite switch.

### Back Panel

1. Remove power from unit.
2. Remove range from installation position, see "Removing and Replacing Range" procedure.
3. Remove screws securing upper back panel to unit.
4. Remove screws securing outside edges of the back panel to unit chassis.
5. Reverse procedure to reinstall back panel.

### Cooling Fan

1. Remove power from unit.
2. Remove back panel, see "Back Panel" procedure.
3. Label and disconnect wire terminals from cooling fan.
4. Remove screws securing fan to range chassis.
5. Reverse procedure to reinstall cooling fan.

### Meat Probe Receptacle (Select Models)

1. Turn power off.
2. Remove range from installation position, see "Removing and Replacing Range" procedure.
3. Remove main top, see "Main Top" procedure for removal.
4. Remove nut securing meat probe receptacle to cavity.
5. Reverse procedure to reinstall meat probe receptacle.

### Control Panel

1. Remove power from unit.
2. Open oven door and remove screws securing control panel.
3. Remove screws located on the right and left sides of the control panel.
4. Grasp control panel on the far left and right sides and gently pull the control panel out and down.

**NOTE:** Gently pull control panel out and down.

5. Remove infinite switch control knobs, infinite switches, indicator lights, rocker switches, and electronic control/clock (as necessary) and transfer to the new control panel.
6. Reverse procedure to reinstall control panel.

# Disassembly Procedures

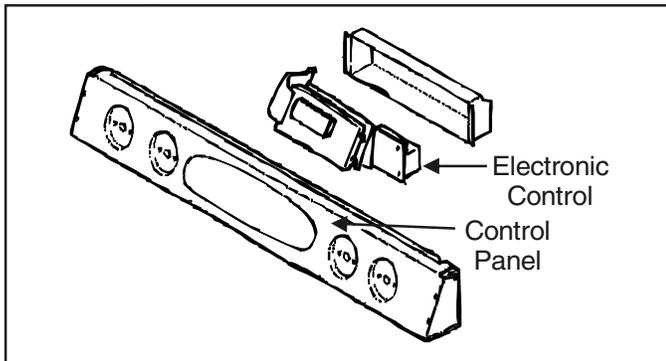


**CAUTION**

To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing.

## Electronic Control

1. Remove control panel, see "Control Panel" procedure, steps 1 through 4.
2. Remove screws securing electronic control bracket to control panel.
3. Label and disconnect terminal wiring from electronic control.
4. Reverse procedure to reinstall electronic control.



**NOTE:** To avoid damaging the new bulb and decreasing life of the bulb, do not touch new bulb with bare hands or fingers.

**Hold with a cloth or paper towel.**

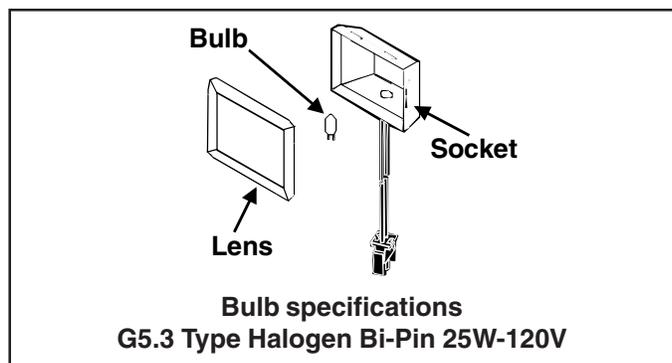
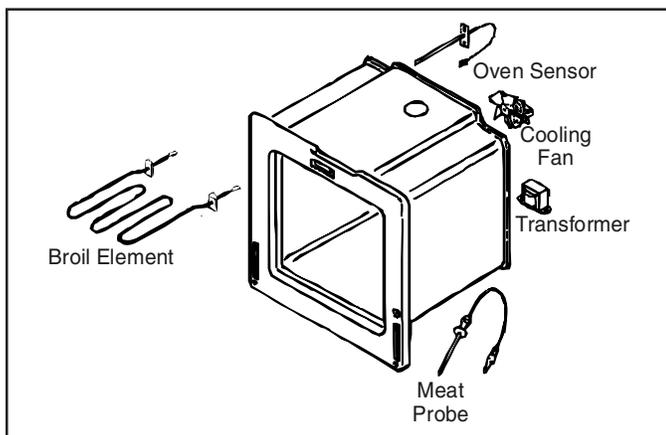
**NOTE:** Proceed with the following steps for oven light socket removal.

5. Remove unit from installation position, see "Removing and Replacing Range" procedure.
6. Disconnect or unplug the power cord leading from unit to fuse box or junction box depending on unit.
7. Carefully displace fiberglass insulation away from rear of light socket.
8. Release metal tabs on light socket and push socket assembly away from the oven cavity.
9. Label and disconnect wires from light socket.
10. Reverse procedure to reinstall light socket. Reposition insulation around lamp socket.

**NOTE:** Reposition fiberglass insulation around light socket to eliminate the possibility of any heat related problems.

## Transformer

1. Remove power from unit.
2. Remove back panel, see "Back Panel" procedure.
3. Label and disconnect wire terminals from cooling fan.
4. Remove screws securing fan to range chassis.
5. Reverse procedure to reinstall cooling fan.



## Oven Light Bulb/Oven Light Socket

**NOTE:** Requires removal of unit to replace oven light socket.

The light automatically comes on when the door is opened. The light will not operate during a clean cycle.

1. Remove power from unit.
2. Open oven door and locate oven light.
3. Grasp lens cover and pull outward on one side to gain access to bulb.
4. Carefully remove old bulb, by lifting bulb straight out of ceramic base.

## Oven Light Switch

1. Remove power from unit.
2. Remove control panel, see "Control Panel" procedure.
3. Remove screws securing oven light switch to front of oven chassis.
4. Reverse procedure to reinstall oven light switch.

## Oven Sensor

1. Remove power from unit.
2. Open oven door and remove screws securing sensor to oven cavity.

**NOTE:** Gently pull wiring through cavity wall.

3. Disconnect oven sensor at the connector terminal and remove.
4. Reverse procedure to reinstall sensor.

**NOTE:** Verify sensor wires are pushed through the insulation.

# Disassembly Procedures



## CAUTION

To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing.

### Front Side Trim

1. Remove power from unit.
2. Slide unit out far enough to access side trim.
3. Remove screws securing front side trim piece(s) to oven chassis (left and right trim pieces).
4. Gently grasp trim piece with both hands, pull forward and roll trim piece off retainer clips.
5. Reverse procedure to reinstall front side trim piece(s).

### Convection Fan

1. Remove power from unit.
2. Remove screws securing convection motor cover to oven chassis (screws at 12, 4 & 8 o'clock positions).
3. Remove screws securing convection motor to chassis.
4. Gently slide convection motor into oven cavity.
5. Label and disconnect electrical connection.
6. Replace and reverse procedure to reinstall motor.

### Spark Module

1. Remove unit from installation position, see "Removing and Replacing Range" procedure.
2. Remove screws securing lower rear access panel.
3. Disconnect and label wire connections from the spark module.
4. Remove screws securing spark module to unit chassis.
5. Replace and reverse procedure to reassemble.

### Bottom Access Panel

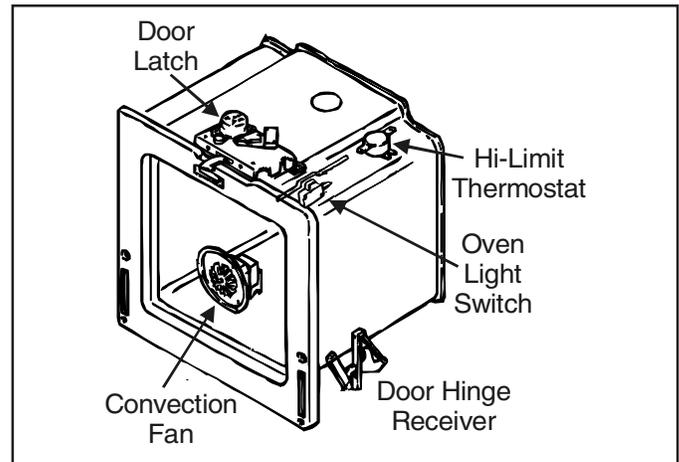
1. Grasp top of bottom access panel and gently pull down and out.
2. Reverse procedure to reinstall bottom access panel.

### Indicator Lights

1. Remove control panel, see "Control Panel" procedure for removal.
2. Label and disconnect wires from indicator light.
3. Squeeze the two tabs on the indicator light body and gently pull to release from control panel.
4. Reverse procedure to reinstall indicator light.

### Hi-Limit Thermostat

1. Remove maintop assembly, see "Maintop Assembly" procedure.
2. Remove screws securing hi-limit thermostat to oven chassis.
3. Reverse procedure to reinstall hi-limit thermostat.



### Oven Door Latch

1. Remove control panel, see "Control Panel" procedure.
2. Remove screws securing door latch to the front of the oven cavity outer shell.
3. Remove screws securing door light switch to door latch assembly.
4. Label and disconnect wire terminals from latch assembly.
5. Reverse procedure to reinstall door latch assembly.

# Disassembly Procedures



## CAUTION

To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing.

## Oven Door Removal



## WARNING

To avoid risk of personal injury or property damage, do not lift oven door by the handle.

1. Open oven door and grasp door on both sides.
2. Lift up and off the hinge receivers.
3. Reverse procedure to reinstall oven door.

## Oven Door Hinge

1. Remove power from unit.
2. Remove unit from installation position, see "Removing and Replacing Range" procedure.
3. Remove oven door, see "Oven Door Removal" procedure.
4. Remove front side trim, see "Front Side Trim" procedure.
5. Remove the top and bottom screws securing hinge receiver to the front frame.
6. Remove hinge receiver from oven chassis.
7. Reverse procedure to reinstall oven door hinge.

## Door Disassembly

1. Remove oven door, see "Oven Door Removal" procedure.
2. Place door on a protected surface.

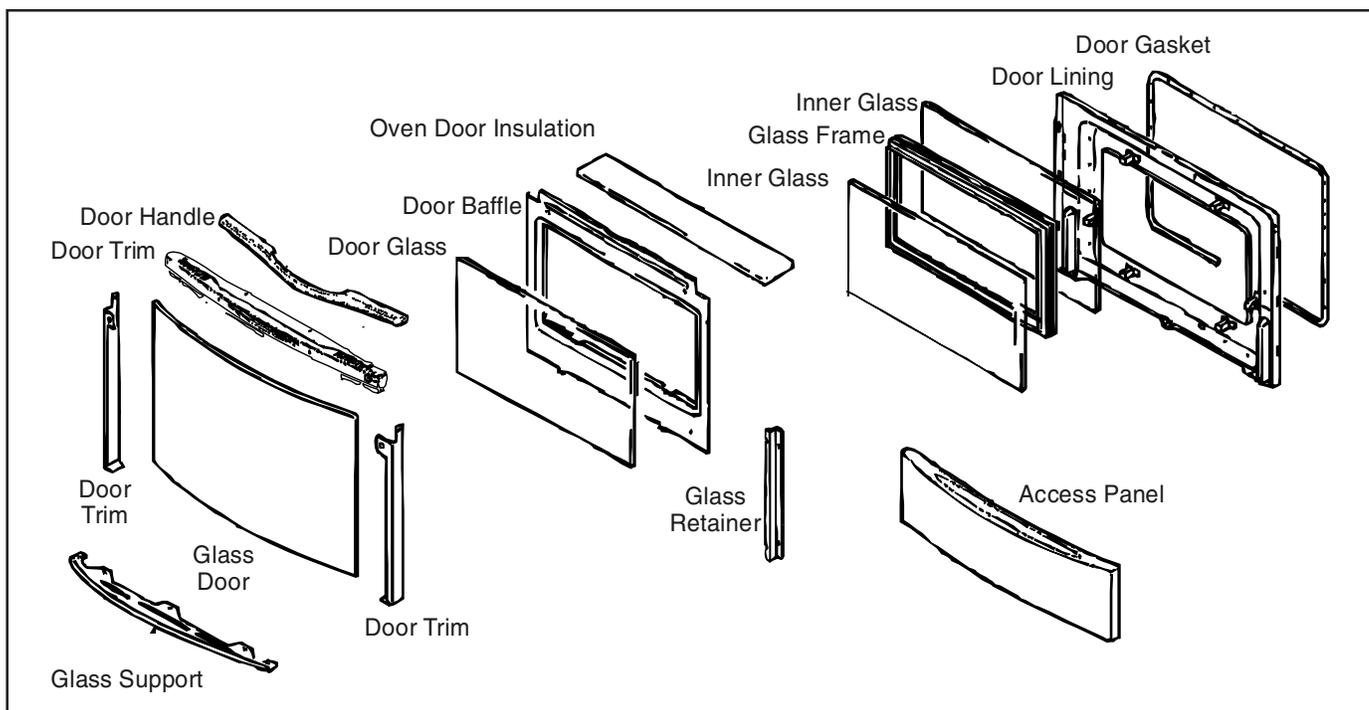
3. Remove screws securing bottom trim to oven door.
4. Slide outer oven door glass and trim towards the bottom of the oven door and remove.
5. Detach right and left trim pieces for outer door glass.

**NOTE:** Proceed with the following steps for door handle and inner door disassembly.

6. Remove screws securing top door handle trim to oven door chassis.
7. Remove screws securing door handle brackets to inner door panel.
8. Lift upward on the lower side of the door handle to release side alignment screws and rotate towards the top of the oven door to release and remove.
9. Remove screws securing door handle to door handle brackets.

**NOTE:** Proceed with the following steps for inner door disassembly.

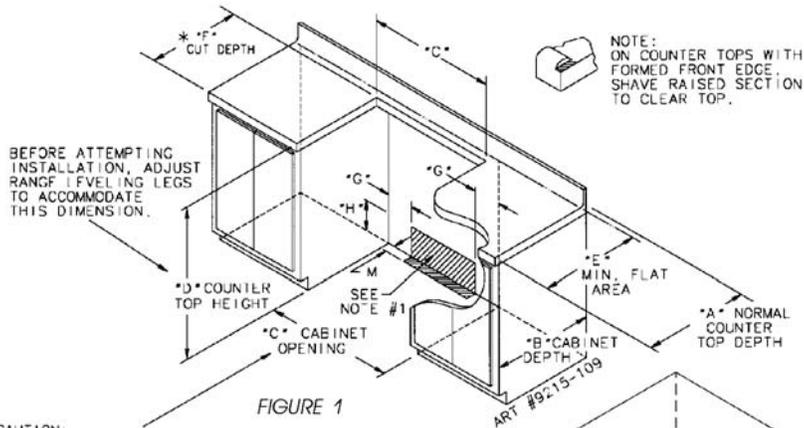
10. Remove screws securing lower door glass retainer to door baffle and remove.
11. Slide inner door glass downward to release from upper door glass retainers and remove.
12. Remove screws securing door baffle to door lining and remove.
13. Remove insulation from oven door.
14. Lift inner glass and glass frame from oven door.
15. Reverse procedure to reassemble oven door.



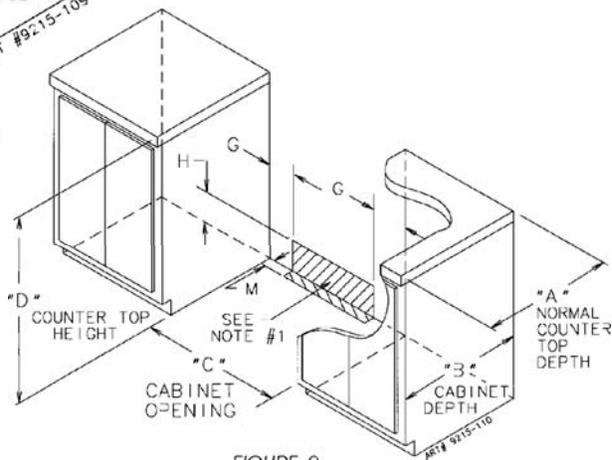
# Appendix A

# Installation Instructions

\* WHEN REPLACING AN EXISTING UNIT, A MAXIMUM CUT DEPTH OF 23 1/2" (59.7 cm) IS ACCEPTABLE.



CAUTION: SOME WHITE EUROPEAN STYLE CABINETS ARE EQUIPPED WITH DELICATE WHITE VINYL DRAWER AND DOOR FRONTS. THE VINYL MAY NOT BE DESIGNED TO WITHSTAND THE HEAT PRODUCED BY THE NORMAL SAFE OPERATION OF A SELF-CLEANING RANGE. DISCOLORATION OR DELAMINATION MAY OCCUR. TO AVOID POSSIBLE DAMAGE, WE RECOMMEND INCREASING THE 30" (76.2 cm) CABINET OPENING TO 31 1/4" (79.4 cm) MINIMUM AND USING A HEAT SHIELD KIT (CABKIT V), WHICH MAY BE ORDERED SEPARATELY. THE COUNTERTOP CUT-OUT MUST REMAIN 30" (76.2 cm).



## Notes:

1. Provide for either a 3-wire or 4-wire 120/208, 120/240 volt outlet per applicable cord in shaded area shown. Refer to installation instructions for proper positioning of outlet. This is also the recommended gas line location.
2. Dimension K (figure 3, page 3) is from the wall to the side edge of the oven door. It does not include the curvature of the glass or the depth of the handle.
3. Dimension L (figure 3, page 3) is with the leveler legs adjusted all the way in. This may vary slightly upon leveling leg adjustment.
4. Do not use grout, epoxy, etc., to install this unit. Installation must allow for removal of this appliance from the installed location for purposes of servicing.

**IMPORTANT:** Because of continuing product improvements, Maytag reserves the right to change specifications without notice. Dimensional specifications are provided for planning purposes only. For complete details see installation instructions that accompany each product before selecting cabinetry, making cutouts or beginning installation.

# Installation Instructions

Dimension "A" is to be a minimum of 3-inches (7.5 cm).

Check the range model number plate to see if the range is approved for installation in mobile homes and/or recreational vehicles. If approved the following items are applicable.

## MOBILE HOMES

The installation of a range designed for mobile home installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, 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 Installations, ANSI A225.1/NFPA 501A, or with local codes.

In Canada the range must be installed in accordance with the current CSA Standard C22.1 - Canadian Electrical Code Part 1 and Section Z240.4.1 - Installation Requirements for Gas Burning Appliances in Mobile Homes (CSA Standard CAN/CSA - Z240MH).

## RECREATIONAL VEHICLES

The installation of a range designed for recreational vehicles must conform with state or other codes or, in the absence of such codes, with the Standard for Recreational Vehicles, ANSI A119.2-latest edition.

In Canada the range must be installed in accordance with CAN/CSA - Z240.6.2 - Electrical Requirements for R.V.'s (CSA Standard CAN/CSA - Z240 RV Series) and Section Z240.4.2 - Installation Requirements for Propane Appliances and Equipment in R.V.'s (CSA Standard CAN/CSA - Z240 RV Series).

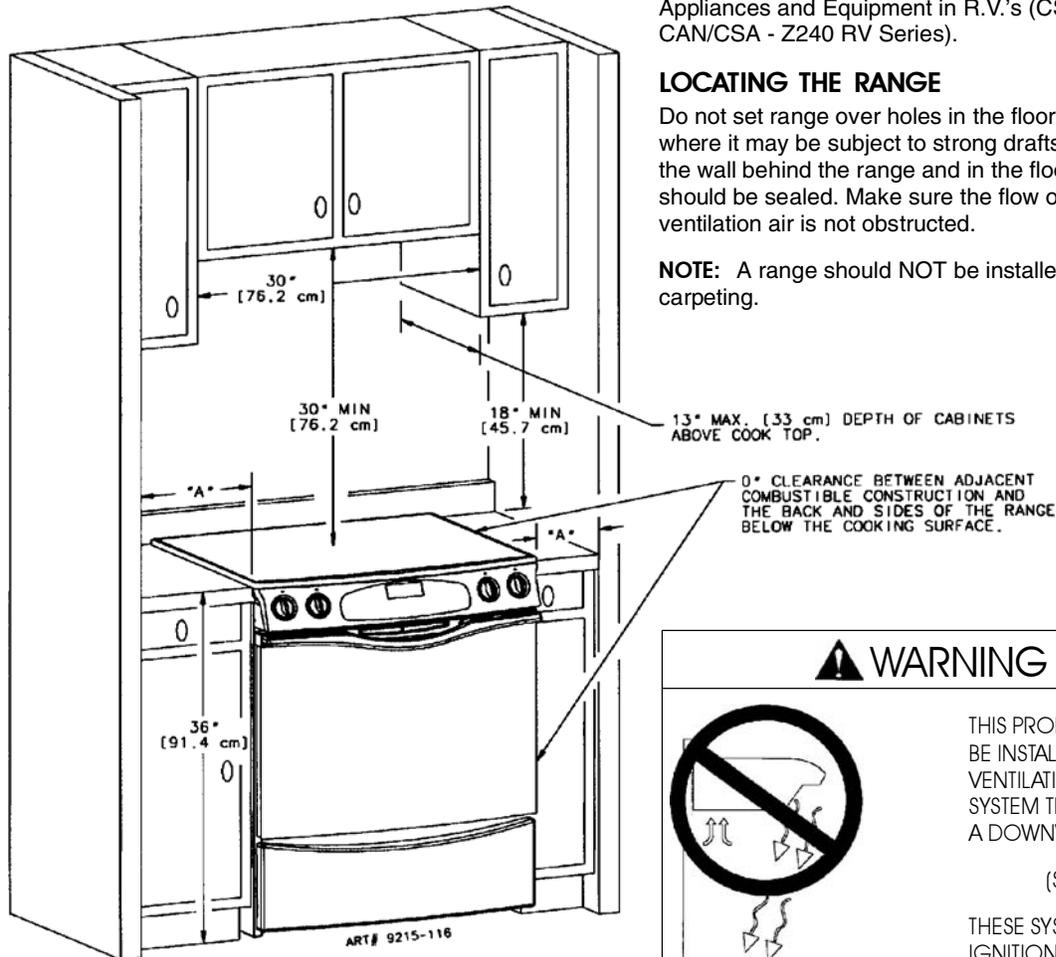


FIGURE 4

## LOCATING THE RANGE

Do not set range over holes in the floor or other locations where it may be subject to strong drafts. Any opening in the wall behind the range and in the floor under the range should be sealed. Make sure the flow of combustion or ventilation air is not obstructed.

**NOTE:** A range should NOT be installed over kitchen carpeting.

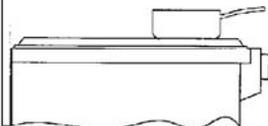
**⚠ WARNING**



THIS PRODUCT SHOULD NOT BE INSTALLED BELOW A VENTILATION TYPE HOOD SYSTEM THAT DIRECTS AIR IN A DOWNWARD DIRECTION.

(SEE FIGURE)

THESE SYSTEMS MAY CAUSE IGNITION AND COMBUSTION PROBLEMS WITH THE GAS BURNERS RESULTING IN PERSONAL INJURY AND MAY AFFECT THE COOKING PERFORMANCE OF THE UNIT.



ART # 9215-252

**NOTE:** THE FIGURE MAY NOT ACCURATELY REPRESENT YOUR RANGE OR COOKTOP; HOWEVER, THIS WARNING APPLIES TO ALL GAS COOKING PRODUCTS.

# Installation Instructions

## ANTI-TIP DEVICE INSTALLATION

## INSTRUCTIONS

**NOTE:** A risk of range tip over exists if the appliance is not installed in accordance with the installation instructions provided. The proper use of this device minimizes the risk of TIP-OVER. In using this device the consumer must still observe the safety precautions as stated in the USE and CARE MANUAL and avoid using the oven door and/or lower drawer as a step stool.

Installation instructions are provided for wood and cement in either floor or wall. Any other type of construction may require special installation techniques as deemed necessary to provide adequate fastening of the ANTI-TIP bracket to the floor or wall.

### STEP 1 - Locating The Bracket (see figure 5)

- Determine where either the right or left rear "edge" of the range will be located and mark the floor or wall.
- Place the BRACKET 15/16" from the marked "EDGE" toward center of opening and against the back wall as shown in figure 5.
- Use the bracket as a template and mark the required holes, as shown in figure 5 for the type of construction you will be using.

### STEP 2 - Anti-Tip Bracket Installation

- Wood Construction:**
  - Floor: Locate the center of the two holes identified in figure 5 as "HOLES FOR FLOOR". Drill a 1/8" pilot hole in the center of each hole (a nail or awl may be used if a drill is not available). Secure the ANTI-TIP bracket to the floor with the two screws provided. Proceed to STEP 3.
  - Wall: Locate the center of the two holes identified in figure 5 as "HOLES FOR WALL". Drill an angled

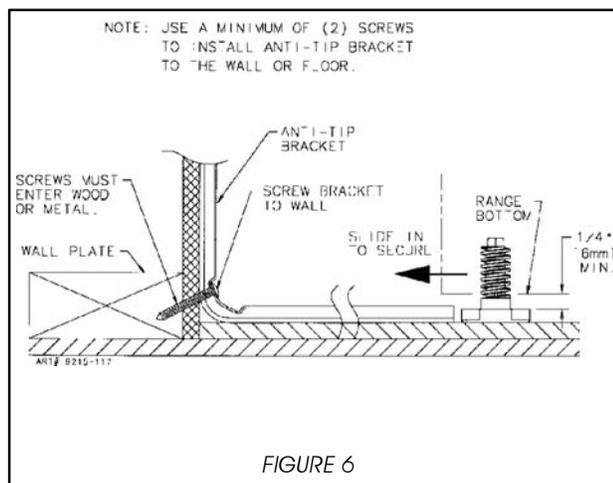
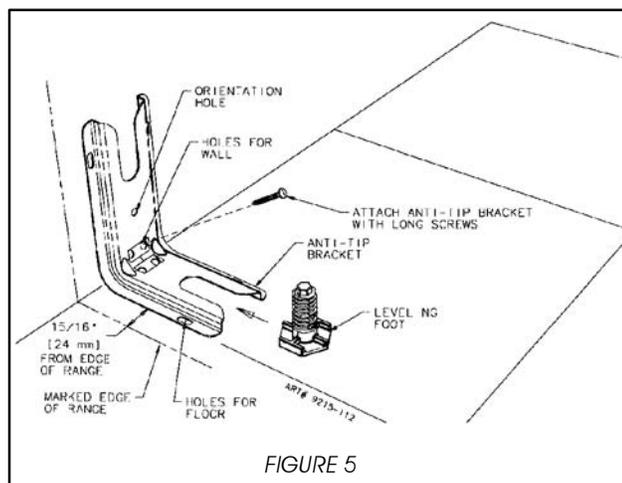
1/8" pilot hole in the center of each hole as shown in figure 6. (A nail or awl may be used if a drill is not available). Secure the ANTI-TIP bracket to the wall with the two screws provided as shown in figure 6. Proceed to STEP 3.

### B. Cement or Concrete Construction:

- Suitable screws for concrete construction can be obtained at a hardware store. Drill the required size hole for the screws obtained into the concrete at the center of the holes identified in figure 5 as "HOLES FOR FLOOR". Secure the ANTI-TIP bracket to the floor. Proceed to STEP 3.

### STEP 3 - Range Installation

- Align the range to its designated location and slide it back into position. Make sure that the leveling foot is fully inserted into and secured by the ANTI-TIP bracket. Note: A minimum clearance of 1/4" is required between the range and the leveling foot that will engage the ANTI-TIP bracket, see figure 6.
- For safety considerations as well as optimum performance adjust the range so that it is level. This may be checked by placing a spirit level or a large pan of water on the cooktop or the oven rack. Jenn-Air ranges require total removal from cabinet before an adjustment can be made.
- To check the range for proper installation of the anti-tip bracket: Use a flashlight and look underneath the bottom of the range to see that one of the rear leveling legs is engaged in the bracket slot.
- Proceed with the remainder of the installation instructions.



# Installation Instructions

## **CONNECTING THE RANGE**

### **ELECTRIC SUPPLY**

The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70.

In Canada the range must be installed in accordance with the current CSA Standard C22.1 - Canadian Electrical Code Part 1.

### **ELECTRICAL SUPPLY CONNECTION:**

The range requires 120 volts, 60 cycle alternating current from an outlet. See serial plate for rating.

User may experience occasional circuit tripping if Ground Fault Circuit Interrupter (GFCI) outlet or breaker is in use.

## **WARNING**

### **Electrical Grounding Instructions**

This appliance is equipped with a (three-prong) grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

## **WARNING**

### **DISCONNECT ELECTRICAL SUPPLY BEFORE SERVICING THE APPLIANCE.**

### **In The Commonwealth Of Massachusetts**

This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.

A "T" handle type manual gas valve must be installed in the gas supply line to this appliance.

A flexible gas connector, when used, must not exceed a length of three (3) feet / 36 inches.

### **GAS SUPPLY**

Installation of this range must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-latest edition.

In Canada the range must be installed in accordance with the current CGA Standard CAN/CGA-B149 - Installation Codes for Gas Burning Appliances and Equipment and/or local codes.

### **GAS SUPPLY CONNECTION:** (See figure 7)

**A QUALIFIED SERVICEMAN OR GAS APPLIANCE INSTALLER MUST MAKE THE GAS SUPPLY CONNECTION.** Leak testing of the appliance shall be conducted by the installer according to the instructions given in section h.

NATURAL GAS SUPPLY LINE MUST HAVE A NATURAL GAS SERVICE REGULATOR. INLET PRESSURE TO

THIS APPLIANCE SHOULD BE REDUCED TO A MAXIMUM OF 14 INCHES WATER COLUMN (0.5 POUNDS PER SQUARE INCH (P.S.I.) LIQUEFIED PETROLEUM (L.P.)/PROPANE GAS SUPPLY LINE MUST HAVE A L.P. GAS PRESSURE REGULATOR. INLET PRESSURE TO THIS APPLIANCE SHOULD BE REDUCED TO A MAXIMUM OF 14 INCHES WATER COLUMN (0.5 P.S.I.). INLET PRESSURES IN EXCESS OF 0.5 P.S.I. CAN DAMAGE THE APPLIANCE PRESSURE REGULATOR AND OTHER GAS COMPONENTS IN THIS APPLIANCE AND CAN RESULT IN A GAS LEAK.

- a. A GAS CUTOFF VALVE SHOULD BE PUT IN AN ACCESSIBLE LOCATION IN THE SUPPLY LINE AHEAD OF THE RANGE, FOR TURNING ON AND TURNING OFF GAS SUPPLY. If range is to be connected to house piping with flexible or semi-rigid metal connectors for gas appliances, CONNECTOR NUTS MUST NOT BE CONNECTED DIRECTLY TO PIPE THREADS. THE CONNECTORS MUST BE INSTALLED WITH ADAPTORS PROVIDED WITH THE CONNECTOR.
- b. The house piping and/or range connector used to connect the range to the main gas supply must be clean, free of metal shavings, rust, dirt and liquids (oil or water). Dirt, etc. in the supply lines can work its way into the range manifold and in turn cause failure of the gas valves or controls and clog burners and/or pilot orifices.

**CAUTION: DO NOT LIFT OR MOVE RANGE BY DOOR HANDLES, OR BACKGUARD.**

- c. Turn off all pilots and main gas valve of other gas appliances.
- d. Turn off main gas valve at meter.
- e. Before connecting range, apply pipe thread compound approved for LPG to all threads.
- f. Connect range to gas supply at appliance pressure regulator using adaptors supplied with flexible connector. Rigid pipe may also be used. See rating plate for type of gas range has been manufactured for.
- g. Turn on main gas valve at meter, and relight pilots at other gas appliances.
- h. Apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the supply line shut-off valve and the range. Include gas fittings and joints in the range if connections were disturbed during installation. Check for leaks! Bubbles appearing around fittings and connections will indicate a leak. If a leak appears, turn off supply line gas shut-off valve, tighten connections, turn on the supply line gas shut off valve, and retest for leaks.

**CAUTION: NEVER CHECK FOR LEAKS WITH A FLAME.**

**WHEN LEAK CHECK IS COMPLETE, WIPE OFF ALL RESIDUE.**

# Installation Instructions

## CONNECTING THE RANGE

### ELECTRIC SUPPLY

The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70.

In Canada the range must be installed in accordance with the current CSA Standard C22.1 - Canadian Electrical Code Part 1.

### ELECTRICAL SUPPLY CONNECTION:

The range requires 120 volts, 60 cycle alternating current from an outlet. See serial plate for rating.

User may experience occasional circuit tripping if Ground Fault Circuit Interrupter (GFCI) outlet or breaker is in use.

### WARNING

#### Electrical Grounding Instructions

This appliance is equipped with a (three-prong) grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

### WARNING

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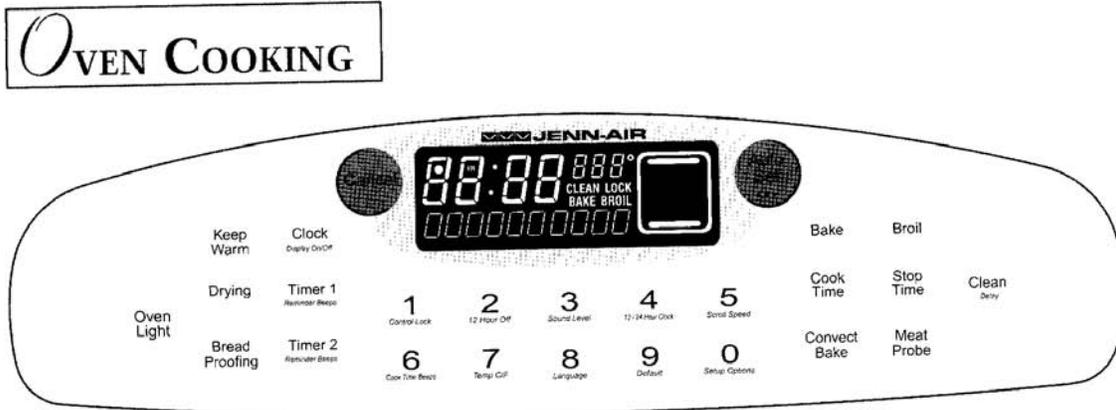
- a. A GAS CUTOFF VALVE SHOULD BE PUT IN AN ACCESSIBLE LOCATION IN THE SUPPLY LINE AHEAD OF THE RANGE, FOR TURNING ON AND TURNING OFF GAS SUPPLY. If range is to be connected to house piping with flexible or semi-rigid metal connectors for gas appliances, CONNECTOR NUTS MUST NOT BE CONNECTED DIRECTLY TO PIPE THREADS. THE CONNECTORS MUST BE INSTALLED WITH ADAPTORS PROVIDED WITH THE CONNECTOR.
- b. The house piping and/or range connector used to connect the range to the main gas supply must be clean, free of metal shavings, rust, dirt and liquids (oil or water). Dirt, etc. in the supply lines can work its way into the range manifold and in turn cause failure of the gas valves or controls and clog burners and/or pilot orifices.
- c. Turn off all pilots and main gas valve of other gas appliances.
- d. Turn off main gas valve at meter.
- e. Before connecting range, apply pipe thread compound approved for LPG to all threads.
- f. Connect range to gas supply at appliance pressure regulator using adaptors supplied with flexible connector. Rigid pipe may also be used. See rating plate for type of gas range has been manufactured for.
- g. Turn on main gas valve at meter, and relight pilots at other gas appliances.
- h. Apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the supply line shut-off valve and the range. Include gas fittings and joints in the range if connections were disturbed during installation. Check for leaks! Bubbles appearing around fittings and connections will indicate a leak. If a leak appears, turn off supply line gas shut-off valve, tighten connections, turn on the supply line gas shut off valve, and retest for leaks.

**CAUTION: NEVER CHECK FOR LEAKS WITH A FLAME.**

**WHEN LEAK CHECK IS COMPLETE, WIPE OFF ALL RESIDUE.**

# Appendix B

# Use Information



The electronic control is designed for ease in programming. The display window on the control shows time of day, timer and oven functions. Control panel shown includes Convect and other model specific features. (Styling may vary depending on model.)

## CAUTION:

- Be sure all packing material is removed from oven before turning on.
- **Prepared Food Warning:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
- Follow the manufacturer's directions when using oven cooking bags.
- Do not use oven for storing food or cookware.

## CONTROL PAD OPERATION

- Press the desired function pad.
- Press the **Auto Set** pad or the appropriate number pad(s) to enter time or temperature.
- A beep will sound when any pad is pressed.
- A double beep will sound if a programming error occurs.
- Further instructions will scroll in display after function pads are pressed.

**NOTE:** The temperature or time will be automatically entered four seconds after selection.

If more than 30 seconds elapse between pressing a function pad and the **Auto Set** pad or number pads, the function will be canceled and the display will return to the previous display.

## CONTROL OPTIONS

Several control options are indicated under the number pads on the control. Factory-set options can be changed to your preferences. See page 12 for more information.

## SETTING CONTROL FUNCTIONS

### CLOCK PAD

1. Press **Clock** pad. Indicator word **TIME** will flash in the display.
2. Press the appropriate number pads for the current time.

After a power interruption, **POWER INTERRUPTION** will scroll followed by **SET CLOCK**.

To recall the time of day when another function is showing, press **Clock** pad.

Clock time cannot be changed when the oven has been programmed for clock controlled cooking, self-clean or delayed self-clean.

The clock may be set to a 24-hour clock. See Control Options (12/24 Hour Clock), page 12.

### TIMER PADS

The timer(s) may be set for any time period up to 99 hours and 59 minutes (99:59).

The timer(s) operates independently of any other function and can be set while another oven function is operating. **THE TIMER DOES NOT CONTROL THE OVEN.**

1. Press the **Timer 1** or **2** pad. **TIMER 1** or **2** will flash respectively. **0HR:00** will appear in the display.
2. Press the appropriate number pads to enter desired time.
3. **TIMER 1** or **TIMER 2** will be displayed. If both timers are active, the Timer with the least amount of time left will be displayed.

**EXAMPLE:** To set a timer for 5 minutes, press the **Timer 1** pad and the number pad 5. The control will begin countdown after a four second delay.

4. The last minute of the countdown will be displayed in seconds.

# Use Information

## OVEN COOKING, CONT.

5. At the end of the set time, "END" will be displayed and two chimes will sound followed by one chime every 30 seconds for up to five minutes. **Press the corresponding Timer pad to cancel the chimes.**

**NOTE:** The Timer reminder chimes at the end of a set time may be changed. See Control Options (End-of-Timer Signal), page 12.

### To Cancel a Set Time:

Press and hold the corresponding **Timer** pad for several seconds. After a slight delay the time of day will appear.

### OR

Press the **Timer** pad and the "0" number pad. After a slight delay the timer will be canceled.

### CANCEL PAD

Use to cancel all programming except the Clock and Timer functions.

### AUTO SET PAD

Use with function pads to automatically set:

- 350° F bake temperature
- 325° F convect bake temperature (select models)
- hi or lo broil
- three hours of cleaning time
- 140° F drying temperature (select models)
- 160° F probe temperature (select models)
- 170° F keep warm temperature (select models)
- quick or standard bread proofing (select models)
- to change control options

### BAKE PAD

Use for baking and roasting.

1. Press **Bake** pad.
2. Press again for 350° F or press the **Auto Set** pad. Each additional press of **Auto Set** will raise the temperature 25° F. Or, press the appropriate number pads for the desired temperature between 100° F and 550° F.
3. When the oven turns on, a red preheat indicator will light and the bake icon will be displayed.



4. A single chime will indicate the oven is preheated to the set temperature. The preheat indicator will turn off.
5. When cooking is complete, press **Cancel** pad. Remove food from oven.

### NOTES: BAKING

- To recall the set temperature during preheat press the **Bake** pad.
- To change oven temperature during cooking, press the **Bake** pad and the appropriate number pads.
- Allow 10-12 minutes for the oven to preheat.
- Do not use temperatures below 140° F to keep food warm or below 200° F for cooking. For food safety reasons, lower temperatures are not recommended.
- For additional baking and roasting tips, refer to the "Cooking Made Simple" booklet.

### CONVECT BAKING (select models)

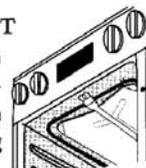
- **Convect Bake** function cycles both the bake burner and broil element along

### CONVECT BAKE PAD (SELECT MODELS)

1. Press **Convect Bake** pad.
2. Press again for 325° F or press the **Auto Set** pad. Each additional press of **Auto Set** will raise the temperature 25° F. Or, press the appropriate number pads for the desired temperature between 100° F and 550° F.
3. When the oven turns on, a red preheat indicator will light and the convect icon will be displayed. 
4. A single chime will indicate the oven is preheated to the set temperature. The preheat indicator will turn off.
5. When cooking is complete, press **Cancel** pad. Remove food from oven.

### EVEN HEAT ASSIST

The range is equipped with a 110V electric top element to insure even browning during baking and roasting.



- with the convection fan at a low speed.
- **As a general rule, when convection baking, set the oven temperature 25° F lower than the conventional recipe or prepared mix directions. Baking time will be the same to a few minutes less than directions.**
- **When roasting meat using the convection setting, roasting times may be up to 30% less.** (Maintain conventional roasting temperatures.)
- See chart in "Cooking Made Simple" booklet for recommended roasting temperature and times, and additional baking and convection cooking tips.
- **The convection fan will stop whenever the oven door is opened.**

# Use Information

## BROIL PAD

Use for top browning or broiling. For best results, use the broiler pan provided with your range.

1. Press the **Broil** pad.
2. Press the **Auto Set** pad for **hi** broil, press again for **lo** broil, or press the appropriate number pads to set desired broil temperature between 300° and 550° F.
3. For optimal broiling, preheat three to four minutes.
4. Place food in oven. Close the oven door.
5. Follow broiling recommendations in "Cooking Made Simple" booklet.
6. When broiling is complete, press **Cancel** pad. Remove food and broiler pan from oven.

## COOK TIME/STOP TIME PADS (CLOCK CONTROLLED OVEN COOKING)

Use to program the oven to start and stop automatically. Cook time may be set for up to 11 hours and 59 minutes (11:59). The clock must be functioning and correctly set for this feature to work.

### TO START IMMEDIATELY AND TURN OFF AUTOMATICALLY:

1. Press **Cook Time** pad. COOK TIME will flash. Press the appropriate number pads to enter cooking time in hours and minutes.
2. Press the **Bake** or **Convect Bake** (select models) pad and select the temperature. COOK TIME will be displayed along with the temperature.
3. One minute before the end of the programmed cook time, the oven light will turn on. The light will turn off automatically when **Cancel** pad is pressed or after oven door is opened and closed.

4. At the end of cook time, the oven will shut off automatically, END and COOK TIME will be displayed and three chimes will sound.
5. Press **Cancel** pad. Remove food from oven. If the program is not canceled, there will be two reminder chimes every minute for up to 30 minutes.

**NOTE:** The Cook Time/Stop Time reminder chimes may be changed. See Control Options (End-of-Cook-Time Signal), page 12.

### TO DELAY THE START OF COOKING AND TURN OFF AUTOMATICALLY:

1. Press **Cook Time** pad. COOK TIME will flash. Press the appropriate number pads to enter cooking time in hours and minutes.
2. Press the **Bake** or **Convect Bake** (select models) pad and select the temperature. COOK TIME will be displayed along with the temperature.
3. Press **Stop Time** pad. Display shows when the oven will stop based on an immediate start.

4. Press **Stop Time** pad again. **STOP TIME** must be flashing to set the delay start time.
5. Press the appropriate number pads to enter the time you want the oven to stop.
6. DELAY will be displayed.
7. At the end of the delay period, BAKE and COOK TIME will be displayed along with the temperature.
8. Follow steps 3-5 in preceding section.

## KEEP WARM PAD (SELECT MODELS)

For safely keeping foods warm or for warming breads and plates.

1. Press **Keep Warm** pad.
2. Press **Auto Set** pad for 170° F or press the appropriate number pads for temperatures between 145° and 190° F.
3. KEEP WARM and the temperature selected will be displayed when the function is active.
4. When warming is complete, press **Cancel** pad. Remove food from the oven. See additional Keep Warm notes, page 9.

## NOTES: BROILING

- **Hi** broil is used for most broiling. Use **lo** broil when broiling longer cooking foods to allow them to cook to well done stage without excessive browning.
- Never cover broiler pan insert with aluminum foil. This prevents fat from draining to the pan below.

## CLOCK CONTROLLED OVEN COOKING

- Highly perishable foods such as dairy products, pork, poultry or seafood are not recommended for delayed cooking.
- Clock controlled baking is not recommended for baked items that require a preheated oven, such as cakes, cookies and breads.

## OVEN COOKING, CONT.

### MEAT PROBE PAD (SELECT MODELS)

To roast and bake items to the desired temperature without over or under cooking.

1. Insert the probe into the food item. (For meats, the probe tip should be located in the center of the thickest part of the meat and not into the fat or touching a bone.)
2. Insert the probe plug into the receptacle located on the top right of the oven. Be certain to insert plug into the receptacle all the way. The control will read PRESS PROBE PAD.
3. Press **Probe Pad**.
4. Set the desired internal temperature of the food by pressing **Auto Set** pad for 160° F or press the appropriate number pads for temperature between 100° and 185° F.
5. Press the **Bake** or **Convect Bake** (select models) pad. Press the appropriate number pads for the desired temperature between 100° and 550° F.
6. When the probe has reached the set temperature, the oven will shut off, "END" will be displayed and four chimes will sound followed by one chime every minute for one hour or until the **Cancel** pad is pressed.

### BREAD PROOFING PAD (SELECT MODELS)

For proofing or allowing yeast bread products to rise prior to baking. There are two proofing methods available – STANDARD and QUICK.

Standard Proofing temperature is slightly higher than room temperature, protecting dough from temperature changes and drafts that can affect proofing results.

Quick Proofing provides faster results than countertop or standard proofing, without harming the yeast.

1. Press **Bread Proofing** pad.
2. Press the **Auto Set** pad for Standard Proof, press again for Quick Proof.
3. When proofing is complete, press the **Cancel** pad.

### NOTES:

#### KEEP WARM

- For optimal food quality, oven cooked foods should be kept warm for no longer than 1 to 2 hours.
- For optimal food quality and color, foods cooked on the range top should be kept warm for an hour or less.
- To keep foods from drying, cover loosely with foil or a lid.
- **TO WARM DINNER ROLLS:**
  - cover rolls loosely with foil and place in oven.
  - press **Keep Warm** and **Auto Set** pads.
  - warm for 12-15 minutes.
- **TO WARM PLATES:**
  - place 2 stacks of up to four plates each in the oven.
  - press **Keep Warm** and **Auto Set** pads.
  - warm for five minutes, turn off the oven and leave plates in the oven for 15 minutes more.
  - use only oven-safe plates, check with the manufacturer.
  - do not set warm dishes on a cold surface as rapid temperature changes could cause crazing.

#### MEAT PROBE

- The probe must be removed from the oven when it is not being used.
- Because of the excellent insulation of the oven, the retained heat continues to cook the food after the signal has sounded and the oven has cycled off. For this reason it is important to remove the food from the oven as soon as the signal sounds.

- Use the handle of the probe for inserting and removing. Do not pull on the cable. **Use a potholder to remove since probe becomes hot.**
- For frozen meats, insert probe after 1-2 hours of roasting.
- To clean cooled probe, wipe with a soapy dishcloth. **Do not submerge probe in water or wash in the dishwasher.**

#### BREAD PROOFING

- For any dough that requires one rise, either Standard or Quick Proofing can be used.
- For dough requiring two rises, Standard Proofing must be used for the first rising period. Either Standard or Quick Proofing can be used for the second rise.

## CARE & CLEANING

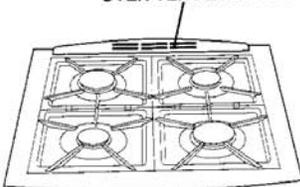
### NOTES:

- Do not use cookware that extends beyond edge of rack.
- For best results, allow two inches between the pan placed on the rack and the oven side wall.
- When opening the oven door, allow steam and hot air to escape before reaching into the oven to remove food.
- Use caution when removing items from the half rack to avoid burns.
- Carefully remove items from the lower rack to avoid disturbing the half rack.
- If not included with your range, contact your Jenn-Air dealer for the HALF RACK Accessory Kit or call 1-800-688-8408.

### OVEN VENT

When the oven is in use, the area near the vent may become hot enough to cause burns. NEVER block the vent opening.

OVEN VENT LOCATION



### COOLING FAN

The cooling fan will automatically turn on during cleaning and some baking operations. It is used to keep internal parts on the control panel cool. The fan will automatically turn off when parts have cooled. The fan may continue to operate after the oven has been turned off. This is normal.

### CLEAN PAD

Use to set a self-clean cycle or a delayed self-clean cycle. One press of the **Clean** pad sets up an immediate clean cycle. A second press of the **Clean** pad sets up a delayed clean cycle.

- Clean oven frame, door frame (area outside of gasket) and around the opening in the door gasket with a nonabrasive cleaner such as Bon Ami\*. These areas are not exposed to cleaning temperatures.



- **Remove oven racks.** If racks are left in during a clean cycle, it may impair function and they will discolor. Turn off the oven light and close door.

\* Brand names for cleaning products are registered trademarks of the respective manufacturers.

### TO SET FOR IMMEDIATE START:

1. Press **Clean** pad once.
2. Press the **Auto Set** pad for 3 hours of cleaning time, press again for 4 hours and again if 2 hours of clean time is desired.
3. **CLEANING** and **LOC** plus the clean time will appear in the display.

### NOTES:

- To prevent damage to oven door, do not attempt to open oven door when the **LOC** indicator word is displayed.
- During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning. Odors will lessen with use.
- It is normal for flare-ups, smoking or flaming to occur during cleaning if the oven is heavily soiled. It is better to clean the oven regularly rather than to wait until there is a heavy buildup of soil.
- Wipe up excess grease or spillovers to prevent smoke and flare-ups.
- It is normal for parts of the range to become hot during a clean cycle. Avoid

4. When the clean cycle is complete, **CLEANED** will be displayed. **LOC** will remain on until the oven has cooled (approx. 1 hour).
5. When the oven is cool, **LOC** will no longer be displayed and the door may be opened.
6. Wipe out the oven interior with a damp cloth. If soil remains it indicates the cycle was not long enough.

### TO CANCEL SELF-CLEAN:

1. Press **Cancel** pad.
2. If **LOC** is NOT displayed, open oven door. If **LOC** is displayed, allow oven to cool.

### TO SET FOR DELAY START:

1. Press **Clean** pad twice.
2. Press the **Auto Set** pad to program a 2-hour delay. Each additional press of **Auto Set** will add 2 hours, up to a total delay of eight hours from the current time.
3. The start time and the time of day will be displayed during the delay period.
4. At the end of the delay period, **CLEANING**, **LOC** and the clean time will appear in the display.
5. Follow steps 4-6 in preceding section.

touching cooktop, door, window or oven vent area during a clean cycle.

- A cooling fan will automatically turn on during cleaning. If it does not operate, contact an authorized servicer.
- Wipe up sugary and acidic spillovers such as sweet potatoes, tomato or milk-based sauces prior to a self-clean cycle. Porcelain enamel is acid resistant, not acid proof and may discolor if spills are not wiped up before a self-clean cycle.
- A white discoloration may appear after cleaning if acid or sugary foods are not wiped up before the clean cycle. This discoloration is normal and will NOT affect performance.

## CARE & CLEANING, CONT.

### CLEANING PROCEDURES

#### CAUTIONS:

- Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.
- To prevent staining or discoloration, clean appliance after each use.
- If a part is removed, be sure it is correctly replaced.

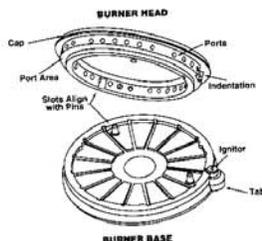
#### BROILER PAN AND INSERT

- Place soapy cloth over insert and pan; let soak to loosen soil.
- Wash in warm soapy water. Use scouring pad to remove stubborn soil.
- Broiler pan and insert can be cleaned in dishwasher.

#### BURNER HEADS

- The surface burner heads are removable. The cap portion of the head is porcelain and the port area is aluminum. Wash the burner heads in the sink with mild detergent and a plastic scrubber.
- Check to be sure all ports are open. To open clogged ports, insert a straight pin directly into each port. Do not enlarge or distort the port.
- When replacing the burner heads, carefully align the tab on the burner base with the indentation in the head. The two pins will fit in the slots when the tab is aligned with the indentation.

*NOTE: When burner heads are removed for cleaning, do not spill liquids through the holes in the burner base.*



#### BURNER GRATES

- Wash with warm, soapy water and a nonabrasive, plastic, scrubbing pad or in the dishwasher. For stubborn soils, clean with a soap-filled, nonabrasive, plastic pad or Cooktop Cleaning Creme\* (Part # 20000001)\*\* and a sponge.
- The grates are made of porcelain on cast iron and are very durable, however, they will gradually lose their shine and/or discolor. This is due to exposure to high temperatures from the gas flame.

#### CLOCK AND CONTROL PAD AREA

- To activate "Control Lock" for cleaning, see page 12.
- Wipe with a damp cloth and dry.
- Glass cleaners may be used if sprayed on a cloth first. **DO NOT spray directly on control pad and display area.**

#### CONTROL PANEL

- Wipe with damp cloth.
- For stubborn soil, use mildly abrasive cleaning agents such as Bon Ami\*. Do NOT use abrasive cleaners such as steel wool pads or oven cleaners. These products will permanently damage the surface.

#### CONTROL KNOBS

- Remove knobs in the OFF position by pulling forward.
- Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish.
- Turn on each burner to be sure the knobs have been correctly replaced.

#### COOKTOP-PORCELAIN

##### ENAMEL

Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spillovers, especially acid or sugar spillovers, should be wiped up immediately with a dry cloth.

- When cool, wash with soapy water, rinse and dry.
- Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping.
- Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range.

#### DOOR HANDLE – PLASTIC

##### FINISHES

- When cool, clean with soap and water, rinse and dry.
- Use a glass cleaner and a soft cloth.

**NOTE:** Never use oven cleaners, abrasive or caustic liquid or powdered cleansers on plastic finishes. These cleaning agents will scratch or mar finish.

**NOTE:** To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel.

#### OVEN WINDOW & DOOR –

##### GLASS

- Avoid using excessive amounts of water which may seep under or behind glass causing staining.
- Wash with soap and water. Rinse with clear water and dry. Glass cleaner can be used if sprayed on a cloth first.
- Do not use abrasive materials such as scouring pads, steel wool or powdered cleaners as they will scratch glass.

# Care Information

## OVEN INTERIORS

- Follow instructions on page 14 to set a self-clean cycle.

## OVEN RACKS

- Clean with soapy water.
- Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry.
- If over time, racks do not slide out easily, wipe the rack edge and rack support with a small amount of vegetable oil to

restore ease of movement, then wipe off excess oil. Likewise, place one drop of vegetable oil on rack guides.

**NOTE:** Remove oven racks during a clean cycle. If racks are left in the oven, it may impair function and they will discolor.

## STORAGE DRAWER – PAINTED ENAMEL

- When cool, wash with warm soapy water, rinse and dry. Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn.

- For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami.\* Do not use abrasive, caustic or harsh cleaning agents such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface.

**NOTE:** Use dry towel or cloth to wipe up spills, especially acid or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces.

\* Brand names for cleaning products are registered trademarks of the respective manufacturers.

\*\* To order direct, call 1-800-688-8408.

# Appendix C

# LP Conversion Instructions

## GAS CONVERSION

### General

All ranges and cooktops are equipped with double coaxial (universal) orifices and with a convertible appliance pressure regulator. The unit model number plate states which gas it was adjusted for at the factory. To convert the unit to either Natural gas or LP gas will require adjustment of the orifice hoods, air shutters on the burners and adjustment of the appliance pressure regulator converter cap.

Inlet pressure to the appliance pressure regulator should be as follows for both operation and checking of appliance pressure regulator setting:

INLET PRESSURE IN INCHES OF WATER COLUMN	NATURAL	LP
	GAS	GAS
Minimum	6	11
Maximum	14	14

### WARNING

Gas leaks may occur in your system and result in a dangerous situation. Gas leaks may not be detected by smell alone. Gas suppliers recommend you purchase and install an UL approved gas detector. Install and use in accordance with the manufacturer's instructions.

### Appliance Pressure Regulator Conversion

The unit appliance pressure regulator must be set to match the type gas supply used. If converting from natural gas to LP gas, the appliance pressure regulator must be converted to regulate LP gas. If converting from LP gas to natural gas, the appliance pressure regulator must be converted to regulate natural gas.

To convert the appliance pressure regulator from one gas to another, do either (1), (2) or (3) below: Your unit will be equipped with one of the three appliance pressure regulator types shown below.

1. Remove the cap, push down and turn counter-clockwise. Turn the cap over and reinstall (figure 10).

**NOTE:** The gas type you are converting to must be visible on the top of the installed appliance pressure regulator cap.

2. Remove plastic dust cover from cap nut on top of appliance pressure regulator. Remove cap nut from appliance pressure regulator (plastic dust cover comes off with nut). "IMPORTANT" remove plastic dust cover from cap nut and reinstall on opposite side of cap nut.

Reinstall cap nut to appliance pressure regulator and replace dust cover. "**CAUTION**" be sure marking for the type of gas to which appliance pressure regulator has just been converted is visible in top of cap nut before replacing plastic dust cover. (See figure 11).

3. Remove cap and forcibly snap out plastic plunger from bottom of cap. Turn plunger over and forcibly snap back in original location (figure 12).

**NOTE:** Plunger **MUST** snap into position; the gas type you are converting to must be visible on lower side of plunger.

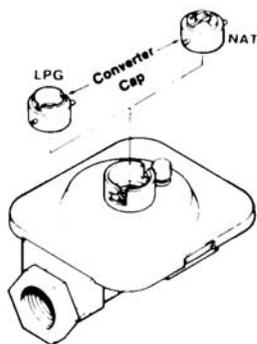


FIGURE 10

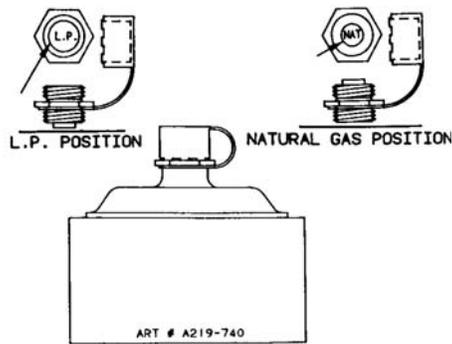


FIGURE 11

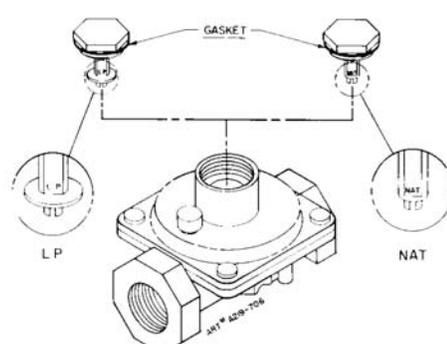


FIGURE 12

# LP Conversion Instructions

## ORIFICE CONVERSION

### 1. From Natural Gas To LP/Propane Gas:

- a. Change the appliance pressure regulator from natural to LP setting. (See figures 10, 11 or 12).
- b. Screw the burner orifice hoods down tight against the pins. (See figure 13B). Use care to not over tighten. Over tightening can damage the coaxial pin inside the orifice hood.

**NOTE:** On units using Eaton Oven Safety Valve, screw the valve orifice hood down tight against the valve body. (See figure 13D). It is important that the hood be turned down as far as it can go to insure that complete conversion has occurred.

- c. Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold.

**NOTE:** Correctly adjusted sealed burners, can have flames that will lift or blow without a pot over the burner. These should be adjusted with a pot in place.

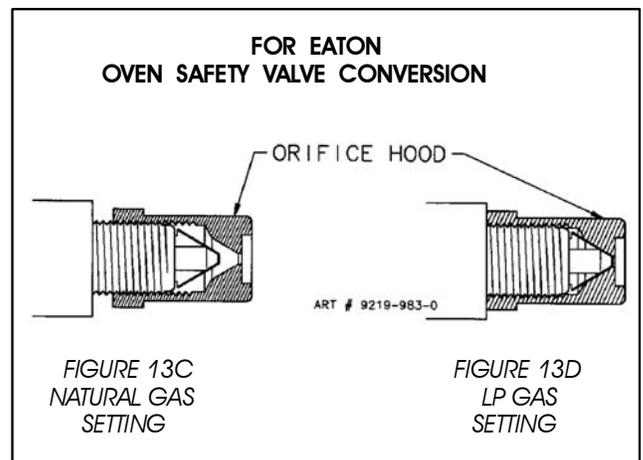
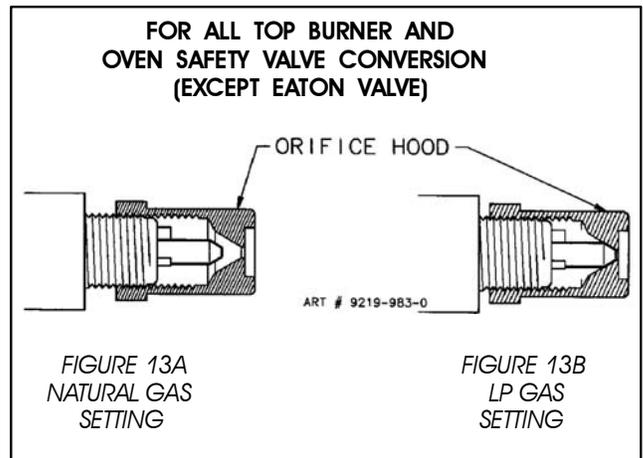
### 2. From LP/Propane Gas To Natural Gas:

- a. Change the appliance pressure regulator from LP to natural setting. (See figures 10, 11 or 12).
- b. Screw the burner orifice hoods away from the pins. (See figure 13A). Approximately 1 1/2 to 2 turns.

**NOTE:** On units using Eaton Oven Safety Valve, screw the burner orifice hoods away from pin (see figure 13C). Approximately 1 1/2 to 2 turns.

- c. Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold.

**NOTE:** Correctly adjusted sealed burners, the flame will lift or blow without a pot over the burner. These should be adjusted with a pot in place.



### High Altitude Notice

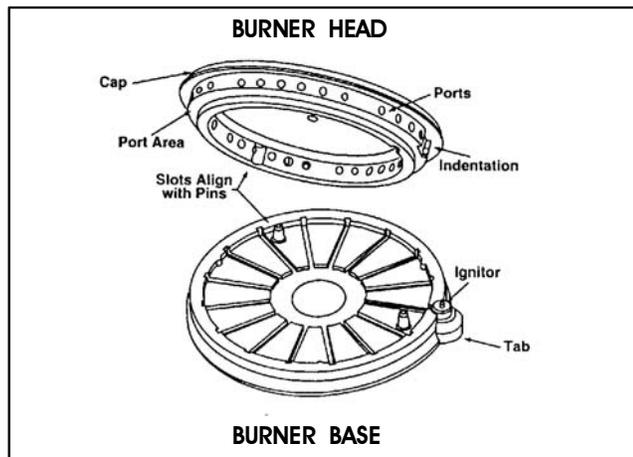
The specified gas burner ratings typically apply to elevations up to 2000 feet. For higher altitudes, the rates may need to be reduced to achieve satisfactory operation. A local certified gas servicer will be able to advise if a reduction is necessary.

# LP Conversion Instructions

## SURFACE BURNER HEADS AND BURNER BASES

- S The surface burner heads are removable. The cap portion of the head is porcelain and the port area is aluminum. Wash the burner heads in the sink with mild detergent and a plastic scrubber. For stubborn stains, clean with Cooktop Cleaning Creme (Part #20000001).
- S Check to be sure all ports are open. To open clogged ports, insert a straight pin directly into each port. Do not enlarge or distort the port.
- S The aluminum burner base is not removeable. To clean, wipe with a damp cloth.
- S When replacing the burner heads, carefully align the tab on the burner base with the indentation in the head. The two pins will fit in the slots when the tab is aligned with the indentation.

**NOTE: When burner heads are removed for cleaning, do not spill liquids through the holes in the burner base.**



## HOW TO REMOVE RANGE FOR CLEANING AND SERVICING

Follow these procedures to remove appliance for cleaning or servicing:

1. Shut off gas supply to appliance.
2. Disconnect electrical supply to appliance, if equipped.
3. Disconnect gas supply tubing to appliance.
4. Slide range forward to disengage range from the anti-tip bracket. (See page 5).
5. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection.

**NOTE:** A qualified servicer should disconnect and reconnect the gas supply.

6. To prevent range from accidentally tipping, range must be secured to the floor by sliding rear leveling leg into the anti-tip bracket.

## SERVICE-PARTS INFORMATION

When your range requires service or replacement parts, contact your dealer or authorized service agency. Please give the complete model and serial numbers of the range which is located on the range model number plate.