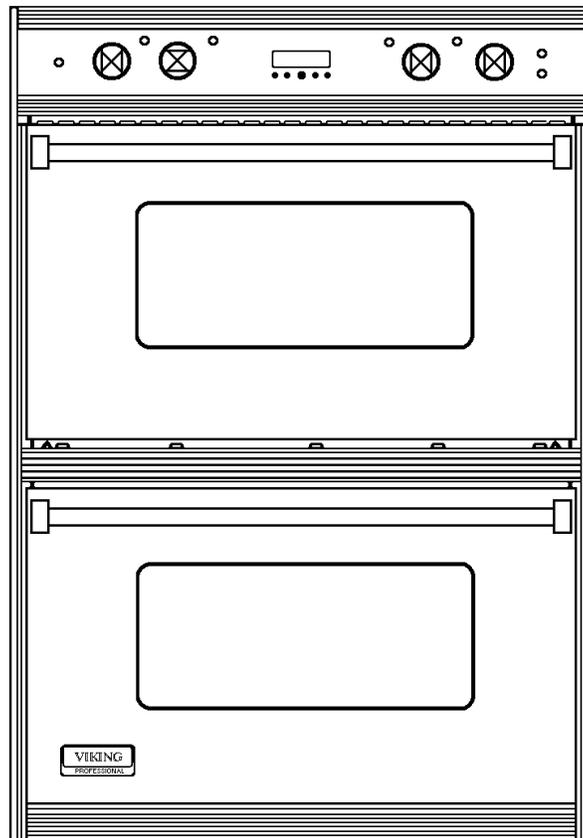


**SERVICE NOTE BOOK**

SELCLEAN 36" BUILT-IN  
ELECTRIC WALL OVEN



VIKING RANGE CORPORATION®



**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 manual. **REVIEW ALL SERVICE INFORMATION IN THE APPROPRIATE SERVICE MANUAL and TECHNICAL SHEETS BEFORE BEGINNING REPAIRS.**

**Important Notice for Consumers and Services**



To avoid risk of serious injury or death, repairs should not be attempted by an unauthorized personnel, dangerous conditions (such as exposure to electrical shock) may result.



VIKING will not be responsible for any injury or property damage from improper service procedures. If performing service on your own product, assume responsibility for any personal injury or property damage which may result.

To locate an authorized servicer, consult the dealer from whom you purchased this product. For further assistance, call:

Viking Technical Service  
Phone # 800-914-4799

**Address your written correspondence to:** Viking Preferred Service  
111 Front Street  
P. O. Drawer 956  
Greenwood, MS. 38935-0956

**Recognize Safety Symbols, Words, and Labels**



**Danger**-Immediate hazards which WILL result in severe personal injury or death.



**Warning**-Hazards or unsafe practices which COULD result in severe personal injury or death.



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

## IMPORTANT INFORMATION



The information contained in this manual is intended for use by a qualified service technician who is familiar with the application of all safety procedures required in the repair of any gas or electric appliance, and who is equipped with the proper tools and testing instruments.



Repairs covered in this manual and made by unqualified persons can result in hazards developing due to improper assembly or adjustment.



Inexperienced persons making such repairs subject themselves to the risk of injury or electrical shock which can be serious or even fatal.

## IMPORTANT NOTE TO CUSTOMER

If you perform service on your own Viking product, you must assume responsibility of personal injury or property damage which may result.

Viking will not be responsible for injury or property damage arising from service performed by other than Viking Factory Authorized Service Agencies.

In order to locate a Viking Factory Authorized Service Agency, please consult the dealer from whom you purchased this product. You may also write to:

Viking Preferred Service  
P.O. Drawer 956  
Greenwood, Ms. 38930

## Important Safety Information



To avoid personal injury, do not sit or stand or lean on oven door.



To avoid risk of electrical shock, personal injury, or death, make sure your oven has been properly grounded and always disconnect it from main power supply before any servicing.

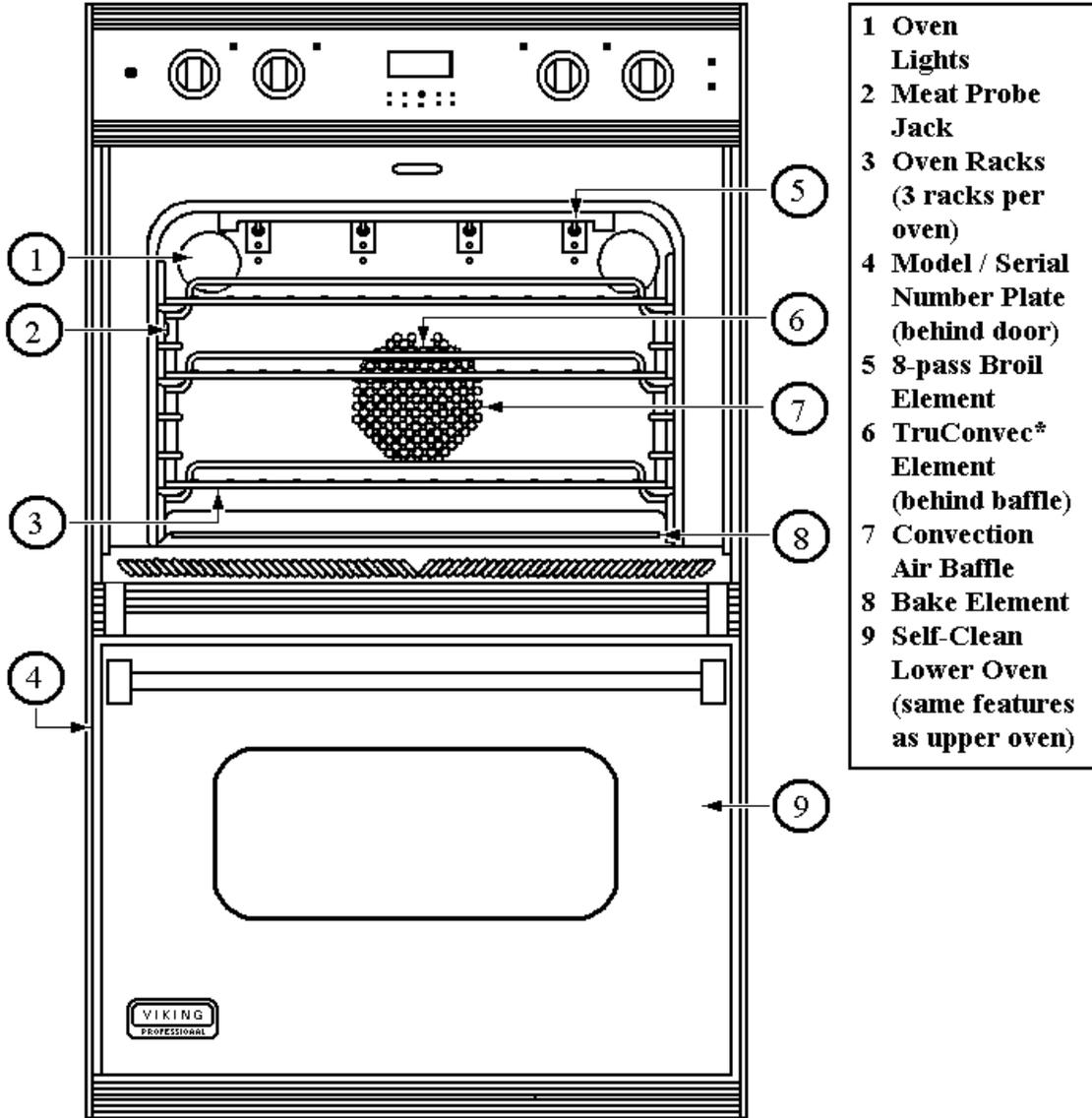


This appliance contains or produces a chemical or chemicals which can cause death or serious illness and which are known to the state of California to cause cancer, birth defects or other reproductive harm.. To reduce the risk from substances in the fuel or from fuel combustion make sure this appliance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

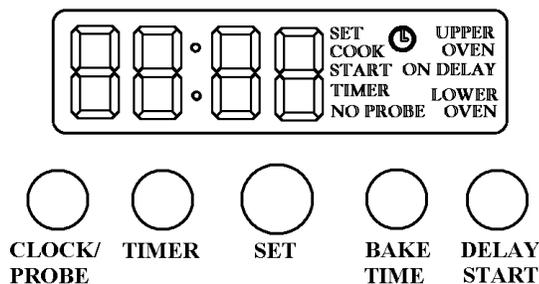
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## Built-in Electric Oven Features



## Electronic Timing Center



The Electronic Timing Center is used to program and control all timing functions. It has five display and programming modes that are activated by the four push buttons and the Set Knob. Both the cook mode and the minute timer mode can be used to time cooking periods. These features can even be used at the same when both ovens are in use. However only cook time, probe, delay start and self-cleaning mode shut the oven off automatically when the timed program is over or internal temperature has been reached. For example, you can time bake a casserole in the upper oven using the cook time mode, while broiling in the lower oven using the minute timer. One oven can also be cleaned while timing foods in the other using the minute timer or cook time.

### Setting the Time-of Day

The time-of-day must be set before any other timed programs can be used. When your oven is first connected to the power in your home, the timer display will show-- --along with the "SET" icon and clock symbol icon. To set the time-of-day.

1. Press the CLOCK/PROBE button until display shows the "SET" and clock symbol icons.
2. Turn the SET knob until the correct time-of-day is displayed, AM and PM are not indicated.
3. Press the CLOCK/PROBE button again. If the CLOCK/PROBE button is not pressed again, the new setting will automatically be accepted after a 30 second timeout.

The minute timer, cook time, and probe functions may be used without the clock being set. However, the delay start feature relates to the time-of-day and can not be used without a valid time of day entry.

### Setting the Timer

The timer function can be selected at any time by pressing the TIMER button. This enters the SET TIME mode and the display indicators show "SET TIMER". The timer setting is in hours/minutes only. One (1) minute is the minimum enterable time.

### To program the Timer

1. Press the TIMER button. The timer will display :00 and the display indicators show "SET TIMER".
2. Turn the SET knob in minute intervals until the desired duration time is displayed.
3. Five seconds after setting the Set knob, the timer will start counting down.

The alarm will beep once when the timer has reached a remaining time of one (1) minute. At the end of the timer cycle, the alarm will beep three (3) times again after 10 seconds

While the timer is displayed, the Set knob can be turned at any time to change the time on the timer. After a 5 second timeout, the timer will self-start again at the new setting.

If the TIMER button is pressed while the timer is counting down and is active in the display, the timer will cancel or if the timer setting is turned to :00 the timer will be canceled.

During the timer countdown, a transition from hours/minutes to minutes/seconds will be made when one (1) hour remains. During the countdown, the colon will flash to indicate seconds activity.

### **Setting the Bake Time Program**

The bake time function controls the timing of baked or roasted foods. This function can be selected at any time by pressing the BAKE TIME button until the appropriate oven (upper or lower) is displayed. This enters the bake time mode and the display indicates “Set Bake Time”. The bake time setting is in hours/minutes only. One (1) minutes is the minimum enterable time. NOTE: if the meat probe is inserted in the oven, the bake timer function for that oven is inaccessible.

#### **To set the Bake Timer**

1. Set the Oven Function Selector to Bake, Convection Bake, or TruConvec™ position depending upon the type of baking desired.
2. Set the Temperature Control Knob to the desired temperature.
3. Press the BAKE TIME button until the appropriate oven (upper or lower) is displayed and the display indicates “Set Bake Time”.
4. Turn the SET knob until the desired cooking time is displayed. Five (5) seconds after setting the SET knob, the timer will automatically start counting down.

The alarm will beep once when the timer has reached a remaining time is one (1) minute. At the end of the timer cycle, the alarm will beep three (3) times.

While the timer is displayed, the SET knob can be turned at any time to change the time on the timer. After a 5 second timeout, the timer will self-start at the new setting.

To cancel the bake time mode before the timer has expired, turn the SET knob to 00:00.

NOTE: To use the automatic bake time function, the manual time knob must be turned to either the timed (for single ovens), upper timed, lower timed, or upper/lower oven timed setting depending on which ovens are to use the timed function.

### **Setting the Probe Program**

The probe function controls the timing of cooking meats based on the internal temperature of the meat.

#### **To set the Meat Probe**

1. First insert the probe into the jack located inside the oven.
2. Set the Oven Function Selector to Bake, Convection Bake, or TruConvec™ position depending upon type of baking desired.
3. Turn the MANUAL/TIMED knob to TIMED (for single ovens), UPPER TIMED, LOWERED TIME, or UPPER/LOWER TIMED function depending on which ovens are being used.
4. Set the Temperature Control Knob to the desired temperature.
5. Press the CLOCK/PROBE button until the appropriate oven display (upper or lower) appears and the display indicates “Probe”. NOTE: When using a probe in both ovens, you must set one oven at a time. After setting the first oven, repeat steps 5 and 6 for the second oven.
6. Turn the SET KNOB until the desired internal temperature of the meat is reached. NOTE: It is recommended to set the temperature 5 to 10 degrees lower than desired temperature. The meat will continue to cook after being removed from the oven.
7. This function will automatically start five (5) seconds from the last input.

The oven will automatically shut off when the set internal temperature is reached. The alarm will beep once when the timer has reached a remaining time of one (1) minute. At the end of the timer cycle, the alarm will beep three (3) times. If the Timer button is not pressed, the alarm will beep three (3) times again after 10 seconds.

A delay start can also be used in conjunction with this feature. To enter a delay start time, press the DELAY START button after setting the Temperature Control Knob and before pressing the COOK/PROBE button. Turn the SET knob until the desired start time is reached. Then proceed with above steps beginning with #5.

NOTE: To use the probe function, the manual time knob must be turned to either the timed (for single ovens), upper timed, lower timed, or upper/lower oven timed setting depending on which ovens are to use the timed function.

### Setting the Automatic Delay Start/Bake Time Program

The Bake Time and Delay Start modes of the Timer can be used to automatically turn the oven on and off at a pre-selected time. The Automatic Bake Time Program is ideal for foods with no danger of spoilage during the time the oven is left off.

### To set the Automatic Delay Start/Bake Time Program

1. Turn the MANUAL/TIMED knob to TIMED, UPPER OR LOWER TIMED position, depending upon the oven mode and oven being used.
2. Set the Oven Function Selector to the BAKE, CONVECTION BAKE, or TruConvec™ COOK position, depending upon the type of baking being used.
3. Program the delay start by pressing the DELAY START button and turning the SET knob until the desired start time is displayed. This is the time-of-day you want the food to begin cooking.

4. Program the required cooking time by pressing the BAKE TIME button. The words “Set Bake Time” will appear in the display. Turn the SET knob until the desired cooking time is displayed in hours and minutes. If a cook time or probe temperature is not entered, the alarm will beep every five seconds until a time or temperature is entered.
5. Set the temperature Control Knob to the desired temperature.

The oven will automatically start when the start time of day is reached and will shut off when the cook time or internal temperature is reached. The alarm will beep once when the timer has reached a remaining time of one (1) minute. At the end of the time cycle, the alarm will beep three (3) times. If the Timer button is not pressed, the alarm will beep three (3) times again after 10 seconds.



**WARNING** To avoid sickness or the risk of food poisoning and food waste when using automatic time baking:

- 1) **Do Not** use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, custards, fish, pork, poultry, or foods with stuffing.
- 2) **Any food** that has to wait for cooking to start should be very cold or frozen before it is placed in the oven.
- 3) **Do not** use food containing baking powder or yeast when automatic time baking. They will not rise properly.
- 4) **Do not** allow food to remain in the oven for more than two hours after the end of the cooking cycle.



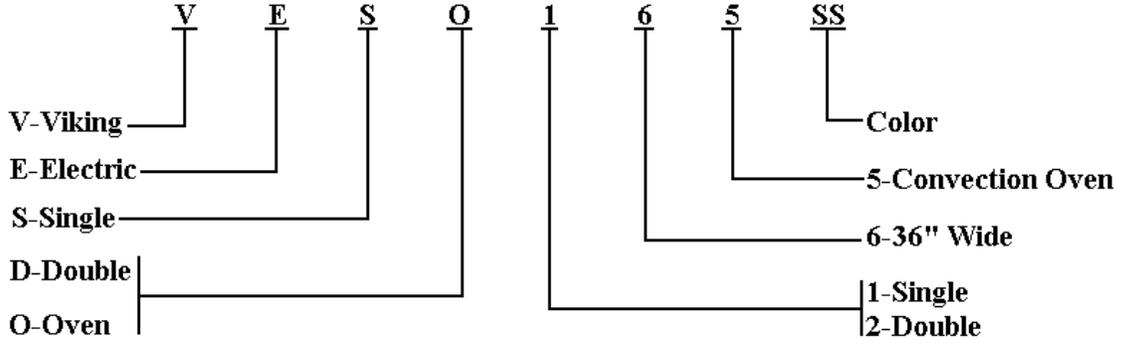
**WARNING** To avoid risk of fire, do not line the broiler grid with foil. \*\*Foil may trap grease on top of grid, close to heating element causing a fire. \*\* Never leave oven unattended while broiling. Overcooking may result in a fire.

## COMMON BAKING PROBLEMS / REMEDIES

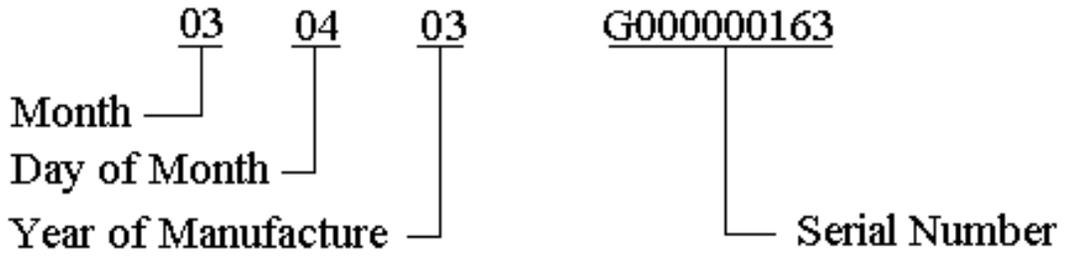
PROBLEM	CAUSE	REMEDY
Cakes crack on top or not done in center	<ol style="list-style-type: none"> <li>1. Oven was too hot</li> <li>2. Wrong pan size</li> <li>3. Too many pans</li> </ol>	<ol style="list-style-type: none"> <li>1. Reduce temperature</li> <li>2. Use recommended pan size.</li> <li>3. Reduce no. of pans.</li> </ol>
Cakes crack on top	<ol style="list-style-type: none"> <li>1. Batter too thick</li> <li>2. Oven too hot</li> <li>3. Wrong pan size</li> </ol>	<ol style="list-style-type: none"> <li>1. Follow recipe add liquid.</li> <li>2. Reduce temperature</li> <li>3. Use proper pan size</li> </ol>
Cakes are not level	<ol style="list-style-type: none"> <li>1. Batter uneven</li> <li>2. Oven or rack not level</li> <li>3. Pan was warped</li> </ol>	<ol style="list-style-type: none"> <li>1. Distribute batter even</li> <li>2. Level oven or rack</li> <li>3. Use proper pan</li> </ol>
Food too brown on Bottom	<ol style="list-style-type: none"> <li>1. Oven door opened too often</li> <li>2. Dark pans being used</li> <li>3. Incorrect rack position</li> <li>4. Wrong bake setting.</li> <li>5. Pan too large</li> </ol>	<ol style="list-style-type: none"> <li>1. Use door window to check food.</li> <li>2. Use shiny pans.</li> <li>3. Use recommended rack position.</li> <li>4. Adjust to conventional or convection setting as needed.</li> <li>5. Use proper pan.</li> </ol>
Food too brown on top	<ol style="list-style-type: none"> <li>1. Rack position too high</li> <li>2. Oven not preheated</li> <li>3. Sides of pan too high</li> </ol>	<ol style="list-style-type: none"> <li>1. Use recommended rack position.</li> <li>2. Allow oven to preheat</li> <li>3. Use proper pan.</li> </ol>
Cookies too flat	<ol style="list-style-type: none"> <li>1. Hot cookie sheet.</li> </ol>	<ol style="list-style-type: none"> <li>1. Allow sheet to cool Between batches.</li> </ol>
Pies burn around edges	<ol style="list-style-type: none"> <li>1. Oven too hot.</li> <li>2. Too many pans used.</li> <li>3. Oven not preheated.</li> </ol>	<ol style="list-style-type: none"> <li>1. Reduce temperature</li> <li>2. Reduce no. of pans.</li> <li>3. Allow oven to preheat.</li> </ol>
Pies too light on top	<ol style="list-style-type: none"> <li>1. Oven not hot enough.</li> <li>2. Too many pans used.</li> <li>3. Oven not preheated</li> </ol>	<ol style="list-style-type: none"> <li>1. Increase temperature.</li> <li>2. Reduce no. of pans.</li> <li>3. Allow oven to preheat.</li> </ol>

# NEW VIKING MODEL NUMBERS

## BUILT-IN WALL OVENS



Serial Number 0303G000000163



## PROFESSIONAL SERIES BUILT-IN ELECTRIC OVENS WARRANTY

### ONE YEAR FULL WARRANTY

Built-in electric ovens and all of their components parts and accessories, except as detailed below\*, are warranted to be free from defective material or workmanship in normal household use for a period of twelve (12) months from the date of original retail purchase. Viking Range Corporation, warrantor, agree to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

\*Glass (including light bulbs), painted and decorative items are warranted to be free from defective materials or workmanship for a period of ninety (90) days from the date of original retail purchase. ANY DEFECT MUST BE REPORTED TO THE SELLING DEALER WITHIN NINETY (90) DAYS FROM DATE OF ORIGINAL RETAIL PURCHASE. Viking Range Corporation uses the most up-to-date processes and best materials available to produce all color finishes. However, slight color variation may be noticed because of the inherent differences in painted parts and porcelain parts as well as difference in kitchen lighting, product locations, and other factors.

### FIVE YEAR LIMITED WARRANTY

Any bake element, broil element, or convection cook element which fails due to defective materials or workmanship in normal household use during the second through fifth year from date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

### TEN YEAR LIMITED WARRANTY

Any porcelain oven or porcelain inner door panel which rusts through due to defective materials or workmanship in normal household use during the second through the tenth year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

This warranty extends to the original purchaser of the product warranted hereunder and to each transferee owner of the product during the term of the warranty.

This warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested. Warranty labor shall be performed by an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, outdoor use, improper installation, improper operation, or repair or service of the product by anyone other than an authorized Viking Range Corporation service agency or representative. This warranty does not apply to commercial usage. Warrantor is not responsible for consequential or incidental damage whether arising out of breach of contract, or otherwise. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. If the product or one of its component parts contain a defect or malfunction during warranty period, after a reasonable number of attempts by the warrantor to remedy the defects or malfunction, the owner is entitled to either a refund or replacement of the product or its component part or parts. Warrantor's liability on any claim of any kind, with respects to the goods or services covered hereunder, shall in no case exceed the price of the goods or service or part thereof which gives rise to the claim.

**WARRANTY SERVICE:** Under the terms of this warranty, service must be performed by a by a factory authorized Viking Range Corporation service agent or representative. Service will be provided during normal business hours, and labor performed at overtime or premium rates shall not be covered by this warranty. To obtain warranty service, contact the dealer from whom the product was purchased, an authorized Viking Range Corporation service agent, or Viking Range Corporation. Provide model and serial number and date of original purchase. For the name of your nearest authorized Viking Range Corporation service agency, call the dealer from whom the product was purchased or Viking Range Corporation. **IMPORTANT:** Retain proof of original purchase to establish warranty period.

The return of the Owner Registration Card is not a condition of warranty coverage. You should, however, return the Owner Registration Card so that Viking Range Corporation can contact you should any question of safety arise which could affect you.

Any implied warranties of merchantability and fitness applicable to the above described bake element, broil element, convection cook element, porcelain oven, or porcelain inner door panel are limited in duration to the period of coverage of the applicable express written limited warranties set forth above. Some jurisdictions do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty gives specific legal rights, and you may also have other rights which may vary from jurisdiction to jurisdiction.

## VIKING RANGE CORPORATION

111 Front Street Greenwood, Mississippi (MS) 38930 USA (662) 455-1200

Specifications subject to change without notice  
For more product information, call 1-888-VIKING1 (845-4641), or visit our web  
site at <http://www.vikingrange.com>

## ELECTRICAL REQUIREMENTS

Description	36" Wide Single Oven	36" Wide Double Oven																		
Electrical Requirements	4-wire with ground, 240-208/120 VAC/60 Hz, 40 amp electrical connection. Unit is equipped with No. 10 ground wire in conduit. Should be fused separately.																			
Maximum Amp Usage	240V – 27.4 amps 208V – 23.9 amps	240V - 54.8 amps 208V – 47.8 amps																		
Pre-Heat Rating	240V –5750 Watts 208V –4319 Watts	240V – 11,500 Watts 208V – 8638 Watts																		
Broil Rating	<table border="0"> <tr> <td></td> <td>240V</td> <td>240V</td> </tr> <tr> <td>Maxi Broil 8 pass</td> <td>3000 watts</td> <td>3000 watts</td> </tr> <tr> <td>Mini Broil 4 pass</td> <td>1250 watts</td> <td>1250 watts</td> </tr> <tr> <td></td> <td>208V</td> <td>208V</td> </tr> <tr> <td></td> <td>2250</td> <td>2250</td> </tr> <tr> <td></td> <td>940</td> <td>940</td> </tr> </table>		240V	240V	Maxi Broil 8 pass	3000 watts	3000 watts	Mini Broil 4 pass	1250 watts	1250 watts		208V	208V		2250	2250		940	940	
	240V	240V																		
Maxi Broil 8 pass	3000 watts	3000 watts																		
Mini Broil 4 pass	1250 watts	1250 watts																		
	208V	208V																		
	2250	2250																		
	940	940																		
Bake Rating	240V - 3250 watts 208V – 2440	240V - 3250 watts 208V – 2440																		
Convection Cook Rating	240V - 2200 watts 208V – 1650 watts	240V - 2200 watts 208V – 1650 watts																		

## ELECTRICAL CONNECTIONS



1. With the oven positioned in front of the cabinet opening, connect the wire leads extending from the conduit to the junction box, making sure the neutral (white) wire is connected to the appropriate terminal. Check your local code to see which of the following options below should be used in grounding the unit.

OPTION 1: Connect the neutral (white) wire and the grounding (green) wire with the incoming neutral (white) power supply line.

OPTION 2: If the junction box is grounded, untwist the grounding (green) wire and attach to the junction box. Attach the neutral (white) wire to the neutral (white) power supply line.

OPTION 3: Untwist the grounding (green) wire and attach it to a suitable ground. Attach neutral (white) wire to the incoming neutral (white) power supply line.



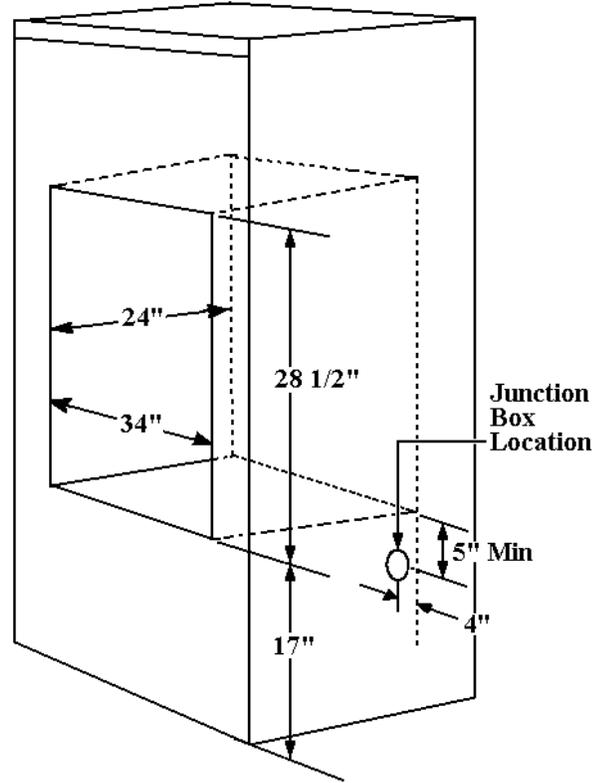
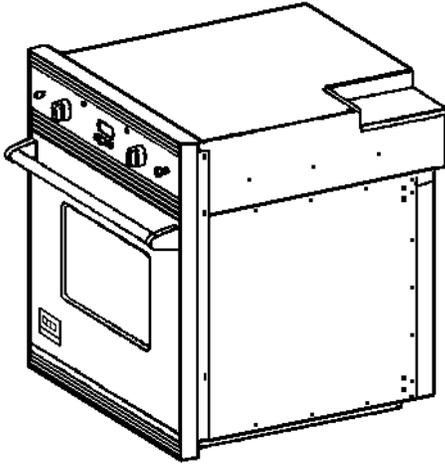
**DO NOT USE AN EXTENSION CORD WITH THIS APPLIANCE. SUCH USE MAY RESULT IN A FIRE,**



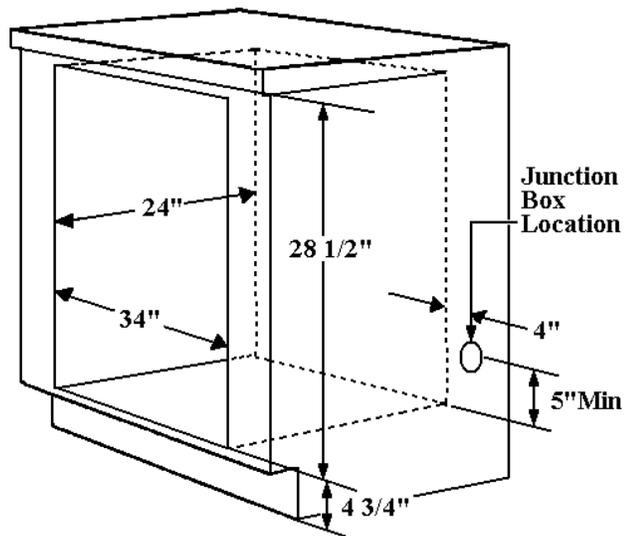
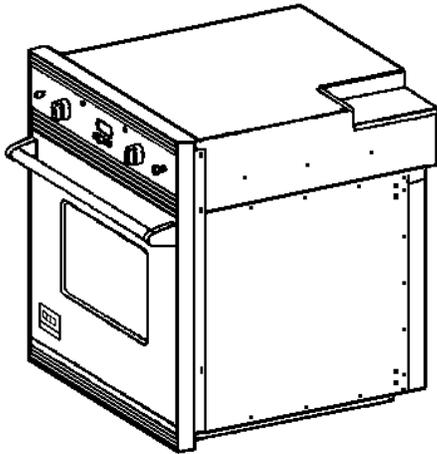
**ELECTRICAL SHOCK OR OTHER PERSONAL INJURY.**

# SINGLE OVEN CUTOUT DIMENSIONNS

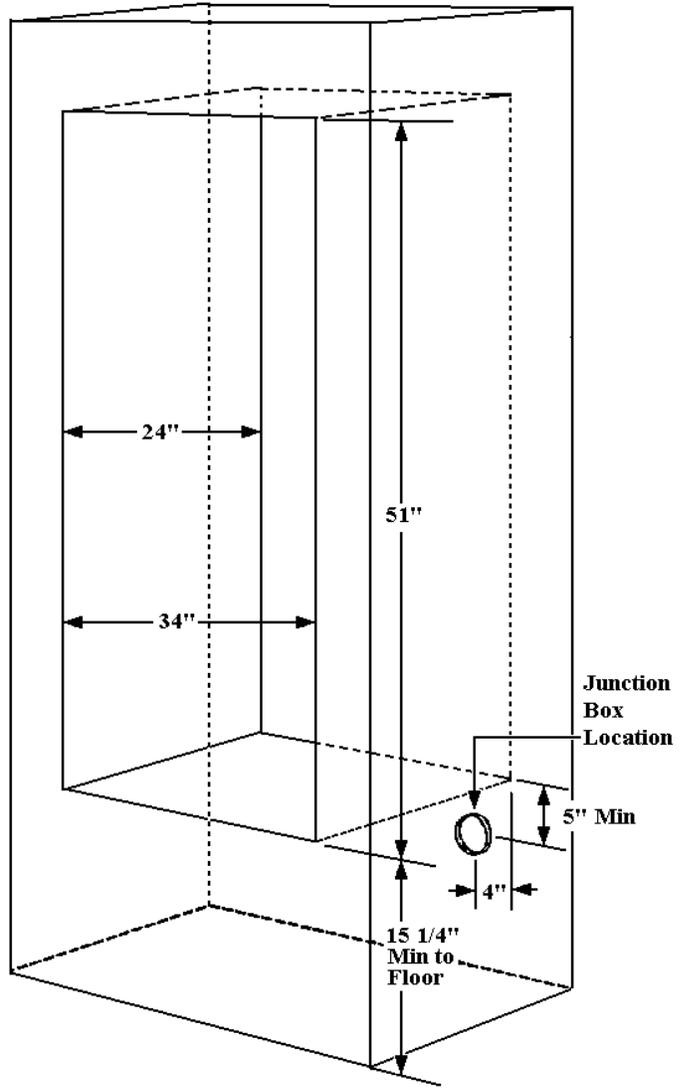
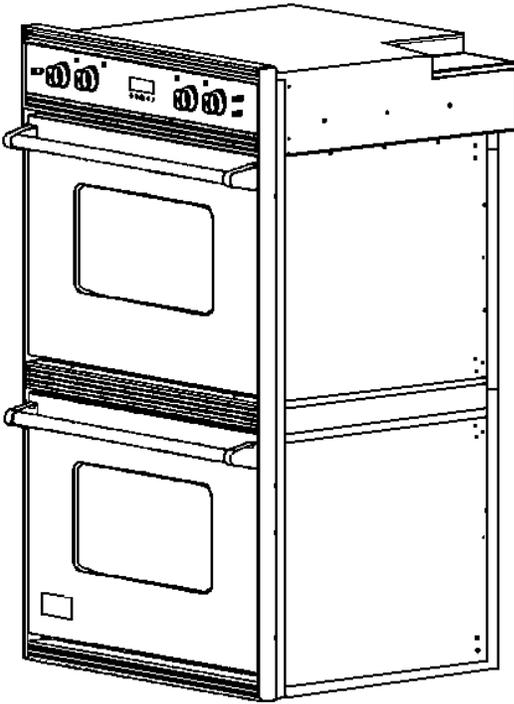
SINGLE (IN WALL)



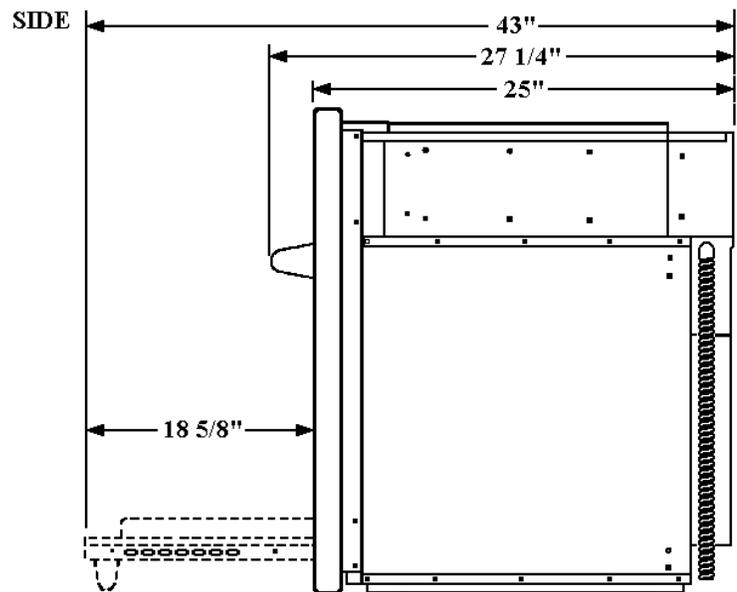
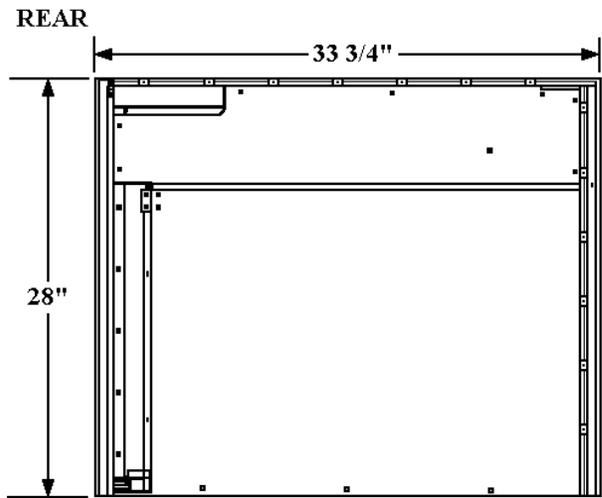
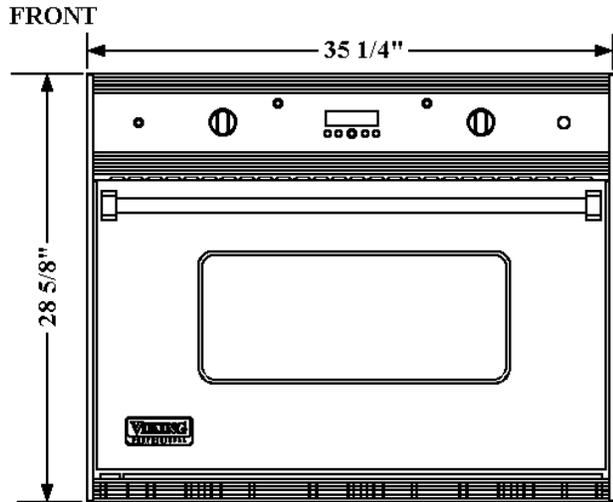
UNDERCOUNTER



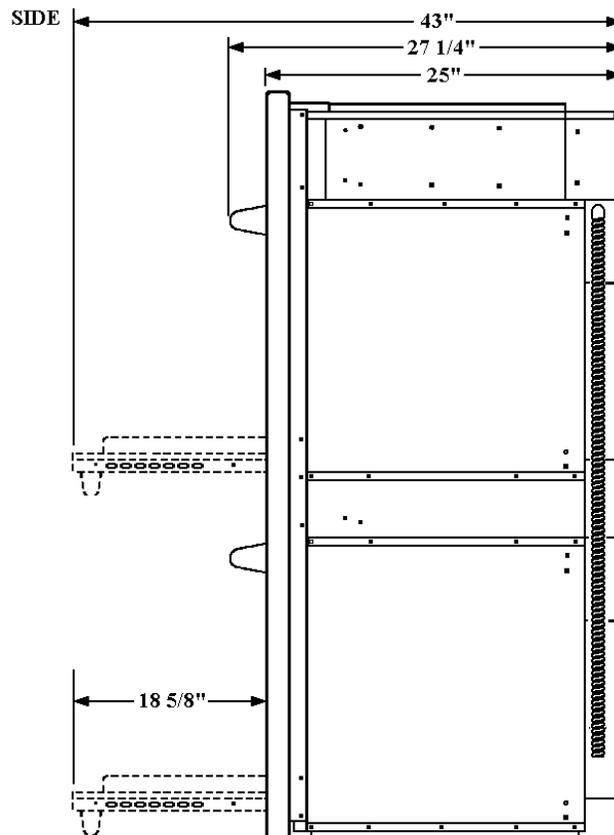
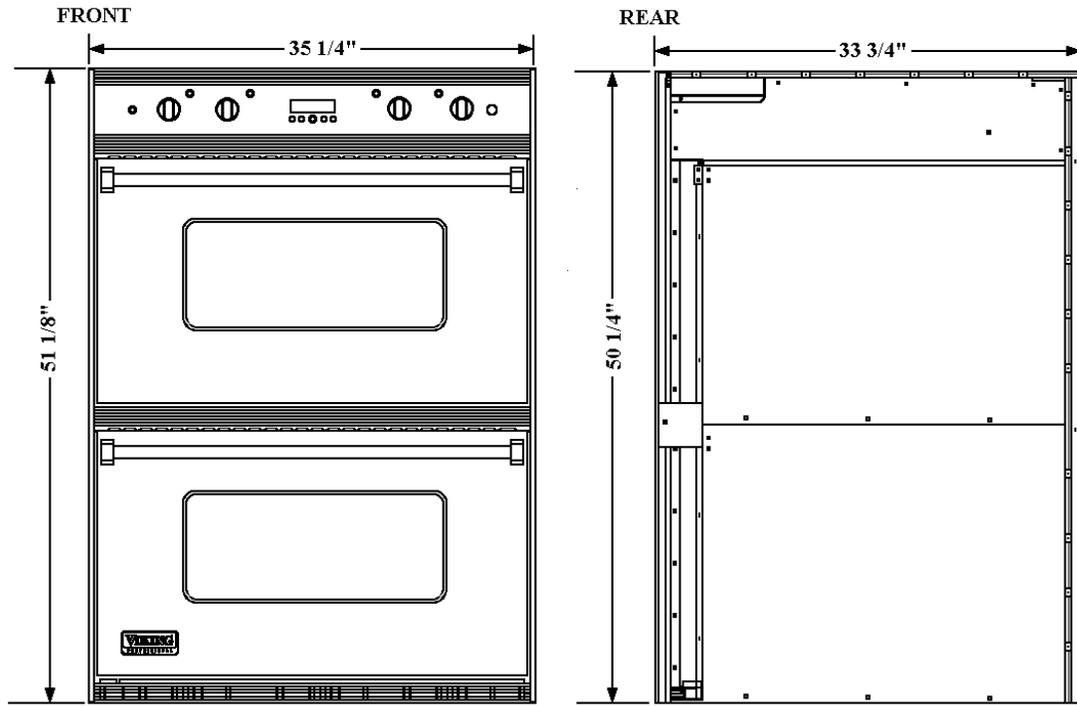
# DOUBLE OVEN CUTOUT DIMENSIONS



# SINGLE OVEN DIMENSIONS

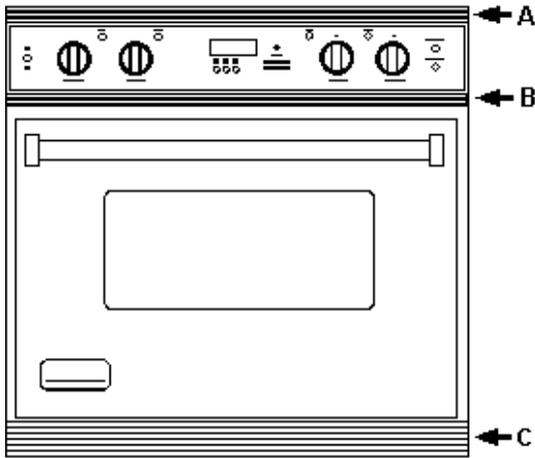


# DOUBLE OVEN DIMENSIONS



## ILLUSTRATION # 1

### VESO/VEDO COMPONENT ACCESS

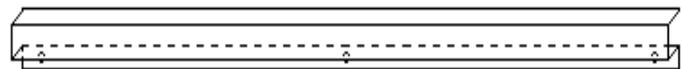
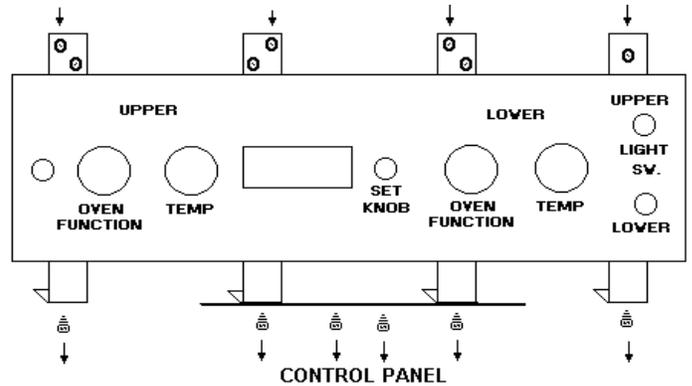
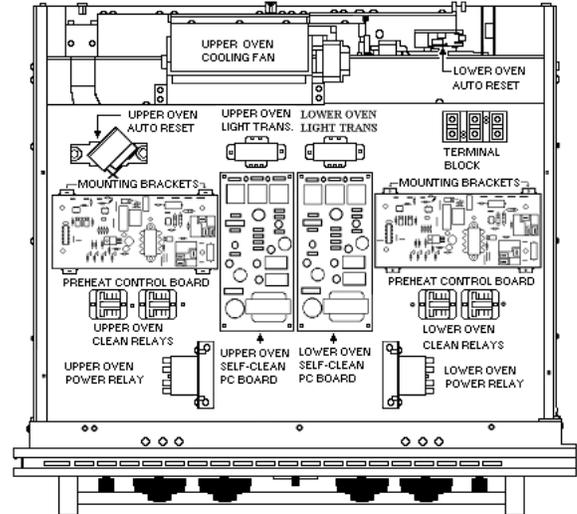


#### To gain access to the electric and electronic components:

- Remove the **top trim** (A). Two screws at each corner attaching the top trim to the side trims and three screws along the bottom of the trim piece.
- Remove the **lower control panel trim** (B). Three screws along the bottom of the trim piece behind the oven door.
- Remove the **control panel**. Four screw at the top and six screws across the bottom (see drawing of the control panel). Pull the **control panel** carefully forward and tilt down. Being careful not to disconnect wires attached to the components on the reverse of the panel.
- The **component panel** is now accessible. Pull the **component panel** forward to release the panel from the slide.
- Lift the **component panel** up to service the upper oven **self cleaning latch** and components located on the latch mechanism.
- The **bottom trim** piece (C) is removed to make the vertical **door adjustment**. Remove the two screws from each corner attaching the **bottom trim** to the **side trim** pieces. Remove the three screws across the top of the trim piece located beneath the door.



Top Trim

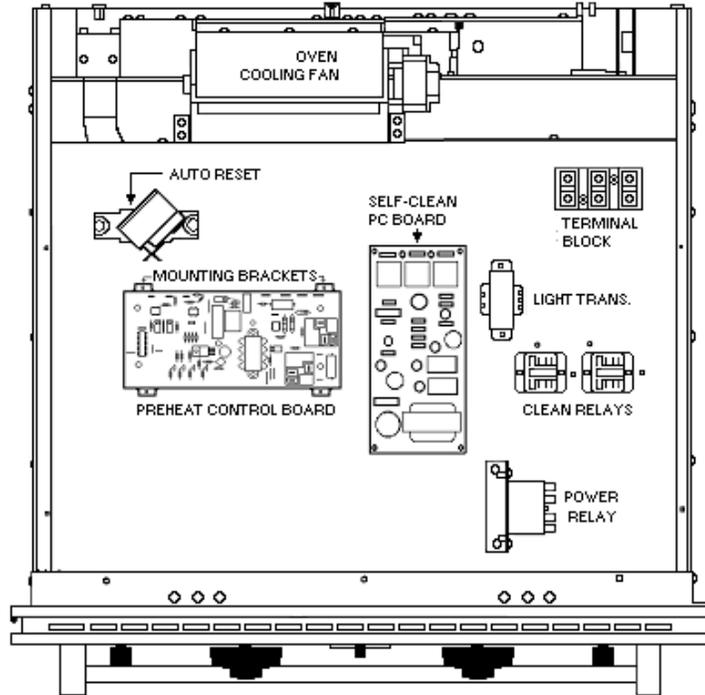


LOWER CONTROL PANEL TRIM

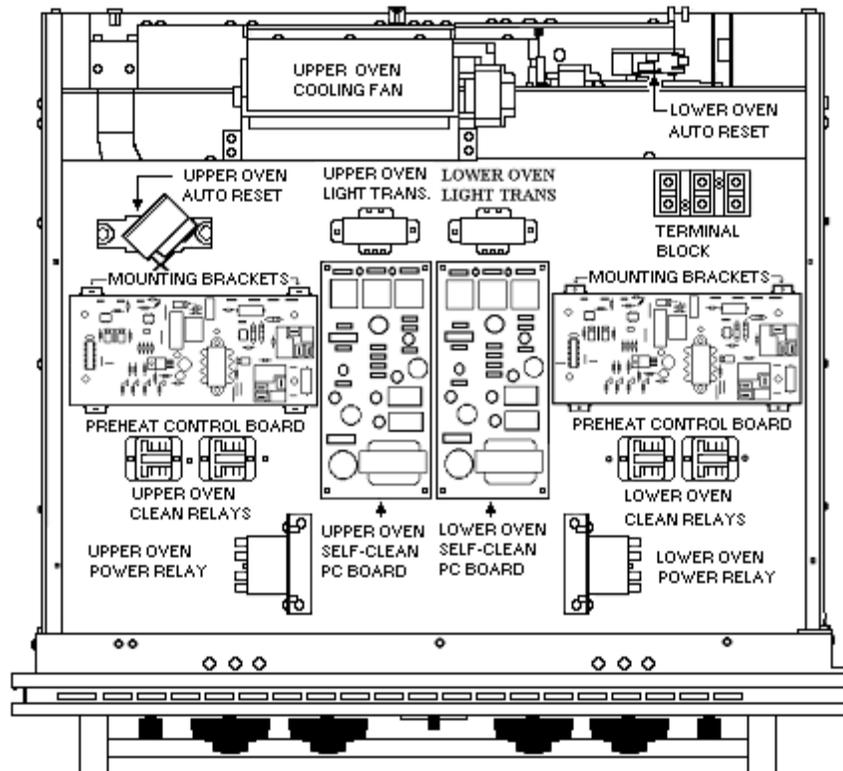


BOTTOM TRIM

## COMPONENT LAYOUT

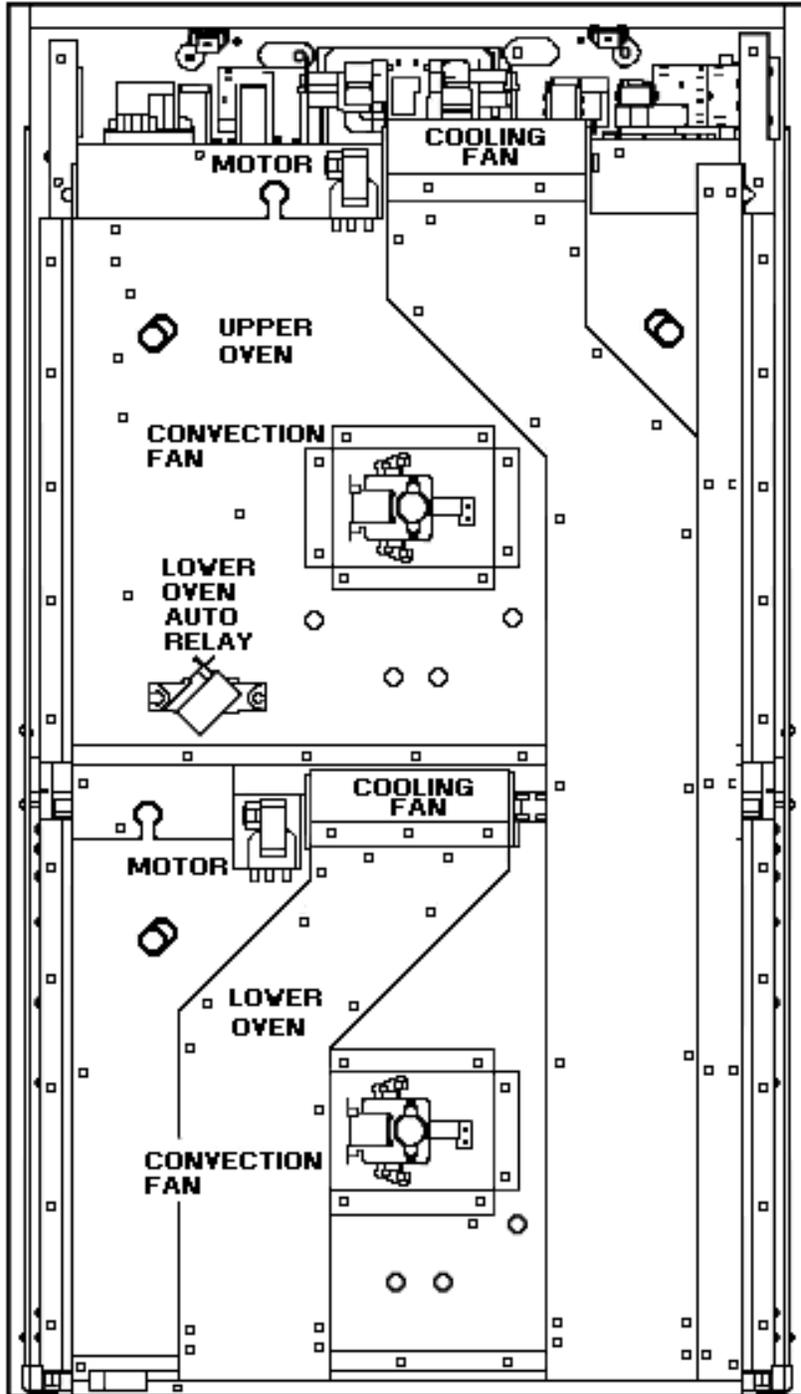


VESO165



VEDO265

**COMPONENT LOCATION VEDO265**  
(Rear View)



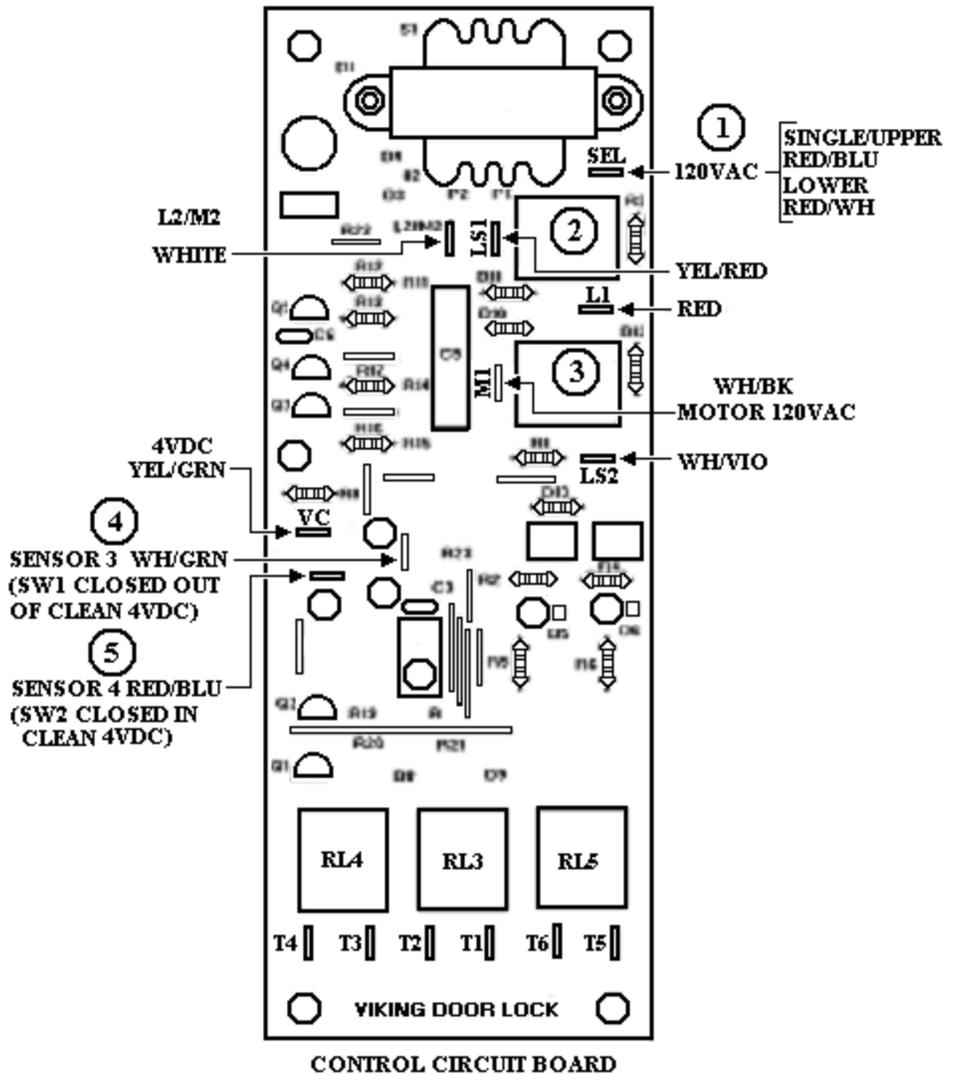
**COMPONENTS**  
(With Color Coded Wires)

**Door Lock Control / Timer**  
**VESO165 / VEDO265**

Function: The Door Lock Control / Timer is activated by the line voltage at the "SEL"

( 1 ) contact. Relay "RL1" ( 2 ) and "RL2"

( 3 ) close providing voltage to the Door Lock Motor. The Relays stay closed until 10 seconds after sensor #3 ( 4 ) receives a signal that the Door Lock is fully closed. Once this happens Relay "RL2" ( 3 ) opens to stop the Door Lock Motor. Relay "RL1" ( 1 ) stays closed providing voltage to the Auto Reset thermostat. Relays "RL3" and "RL4" close powering the Cooling Fan Motor and Cycle Relay. "RL3" and "RL4" will stay closed for 3 ½ hours unless power is interrupted to sensor #3 ( 4 ) or SEL ( 1 ). In which case "RL3" and "RL4" will open, interrupting the clean cycle and Cooling Fan, and "RL2" ( 3 ) will close, opening the Door Lock. "RL2" ( 3 ) will stay closed until 2 seconds after sensor # 4 ( 5 ) is powered.

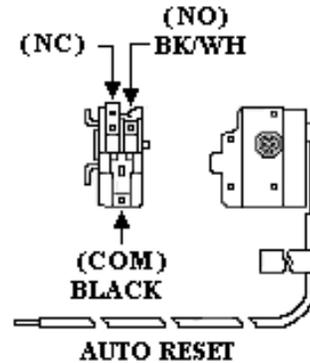


**CONTROL CIRCUIT BOARD**

<b>VESO165</b>	T4	T3	T2	T1	T6	T5
<b>SINGLE</b>	NC	NC	BK/WH		NC	NC
					WH/OR	
<b>VEDO265</b>	T4	T3	T2	T1	T6	T5
<b>UPPER</b>	NC	NC	BK/WH	↓	YEL	↓
				WH/OR	RD/WH	
<b>VEDO265</b>	T4	T3	T2	T1	T6	T5
<b>LOWER</b>	NC	NC	BK/WH	↓	YEL/OR	↓
				WH/OR	RD/BLU	

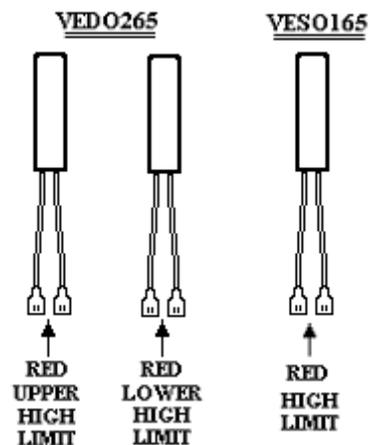
**AUTO RESET SWITCH  
VESO165 / VEDO265 WALL OVENS**

Function: The Auto Reset Switch is a single pole / double throw switch ( thermostat ) which is activated by a thermo-bulb and lever which is calibrated to 575° F ± 25° F. **Clean door lock below 575° F.** The Door Lock Motor is energized through the Auto Reset Switch ( thermostat ) contacts 2 - 1. **Clean door lock above 575° F.** Auto Reset Switch (thermostat ) switches to contacts 1 - 3 turning on the Door Lock indicator Light and disables the Door Lock Motor circuit. **Final below 575° F.** Auto Reset Switch ( thermostat ) switches to contacts 1 -2, turning off the Door Lock Motor circuit through door Lock Motor / Timer Relay LS2 - M1. Door Lock Motor operates until 2 seconds after sensor 4 is signaled by VC that the Door Lock switch SW1 has been closed mechanically by the door lock bolt. The Door Lock / Timer switches LS2 - M1 and LS1-L1 open and the timer resets.



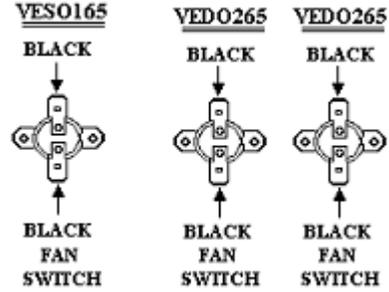
**HIGH LIMIT SWITCH  
VESO165 / VEDO265 WALL OVENS**

Function: The Switch has a ½ “ bi-metal disc. The two metals have different thermal coefficients of expansion which cause the disc to bow as it heats up. When it reaches the calibration temperature the disc snaps open, which opens the electrical contacts. The Switch opens when temperature reaches 275° F ± 9°F and will close when temperatures are 248° F ± 9°F



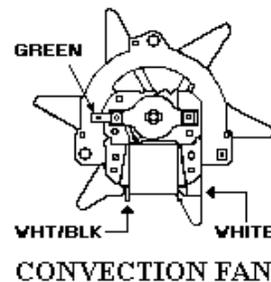
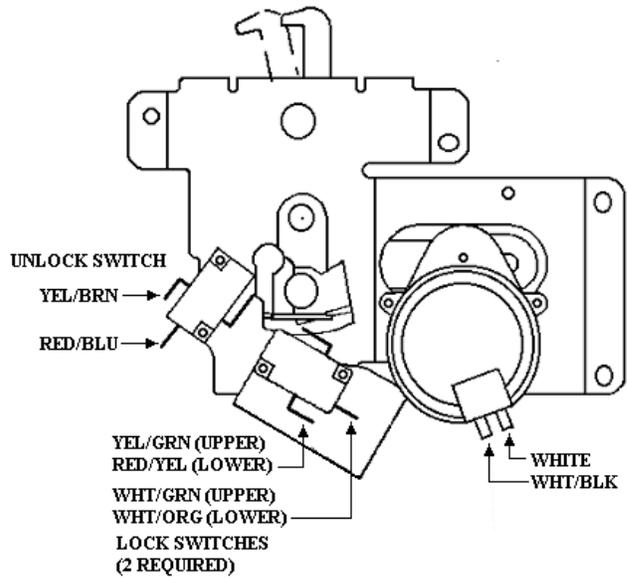
**COOLING FAN LIMIT SWITCH  
VESO165 / VEDO265 WALL OVENS**

Function: The switch has a 1/2" bi-metal disc. The two metals have different thermal coefficients of expansions which cause the disc to bow as it heats up. When it reaches the calibration temperature the disc snaps open, which opens the electrical contacts. The switch opens when temperature reaches 230°F ± 9°F and will close when temperatures are 203° ± 9°F.



**DOOR LOCK MOTOR  
VESO165 / VEDO265 WALL OVENS**

Function: When the **Door Lock Motor** is powered it turned a cam which pulls back a lever. As the lever moves back it allows a micro switch (SW!) to open. When the lever reaches the fully closed position it closes a double stacked micro switch (SW2 & SW3). **Door Lock Switch SW2** completes the circuit to **Sensor #3** on the door lock controller/timer board. After 10 seconds LS1-M1 opens, stopping the door lock motion. **Door Lock Switch #3** closes T1-T2 and T3-T4 energizing **Power Relay #1** and the cooling fan. Closing Power Relay contacts supplies 240 VAC to both Boil Elements and 120 VAC to the Bake Element.

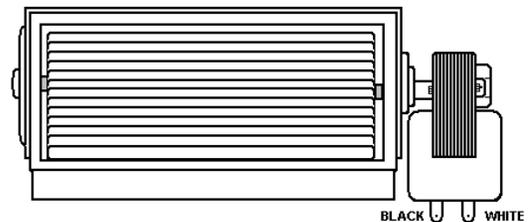


**CONVECTION FAN MOTOR**

Function: Provides an even flow of air in the oven cavity for more even baking.

**COOLING FAN MOTOR**

Function: Provides a continuous supply of cool air during self-clean cycles to keep the Door Lock Motor and associated circuits cool.



## 36" W. Built-Electric Oven Components Schematics

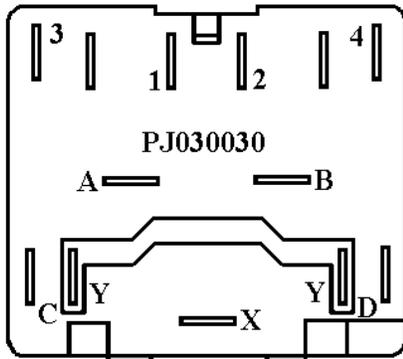
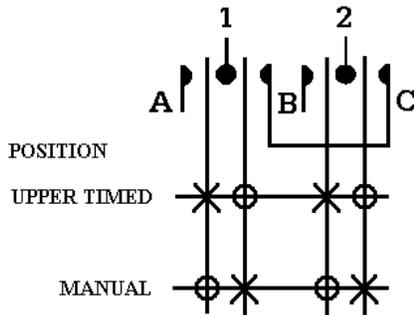
### THERMOSTAT

	1-2	3-4	5-6
OFF	O	O	O
BAKE	CYC	X	O
BROIL	CYC	X	O
CLEAN	CYC	X	X

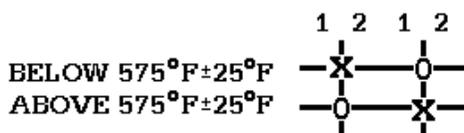
### PRE-HEAT BOARD

POSITION	K3		K4	
	N.O.	N.C.	N.O.	N.C.
OFF	0	X	0	X
INITIAL START IN BAKE	X	0	X	0
AFTER FIRST CYCLE	0	X	0	X

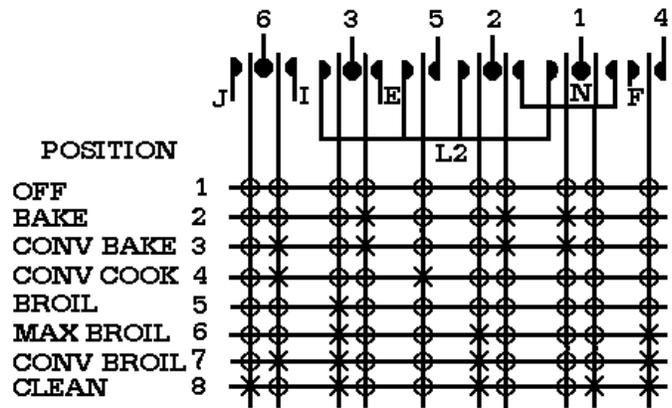
### 2 POSITION SELECTOR (SINGLE OVEN)



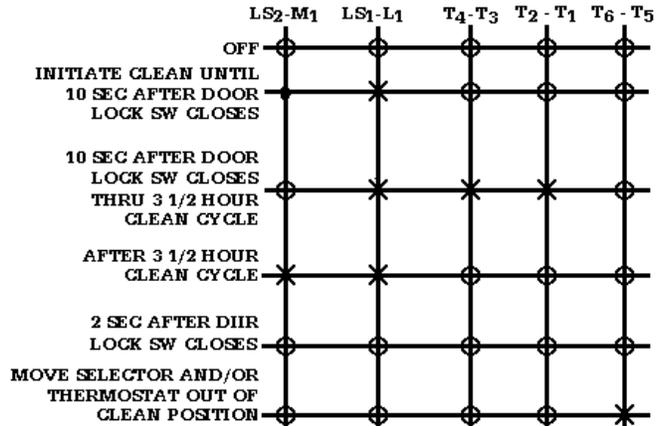
### AUTO RESET



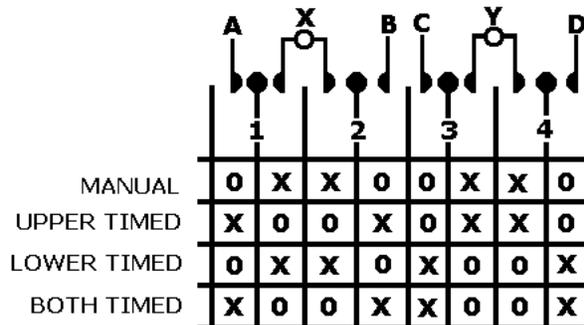
### 8 POSITION SELECTOR



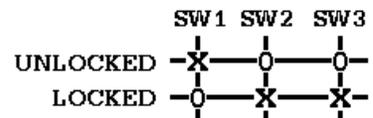
### SELF CLEAN TIMER/BOARD



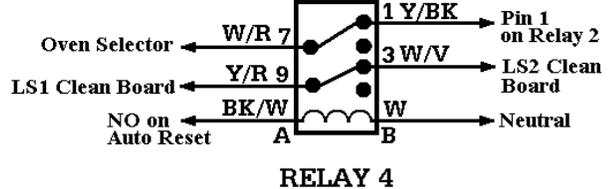
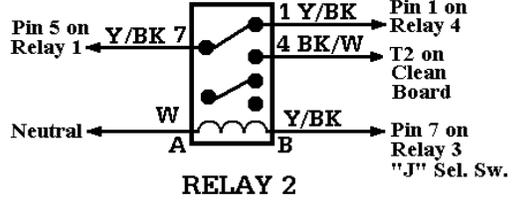
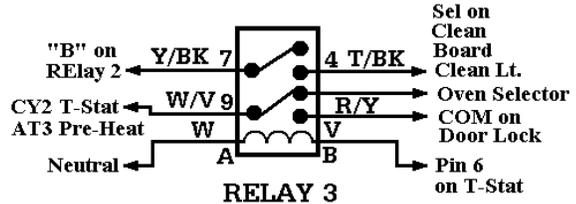
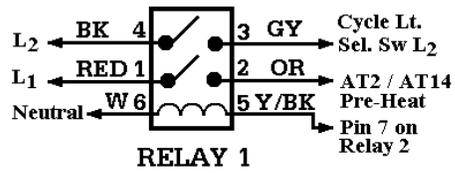
### 4 POSITION SELECTOR (DOUBLE OVEN)



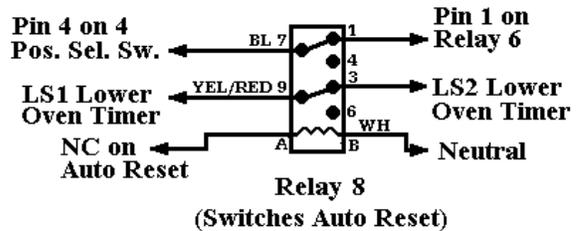
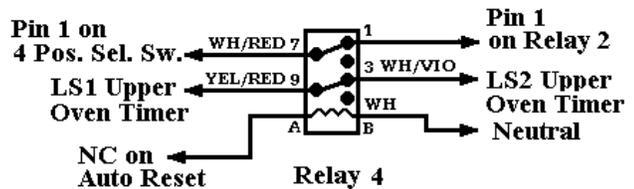
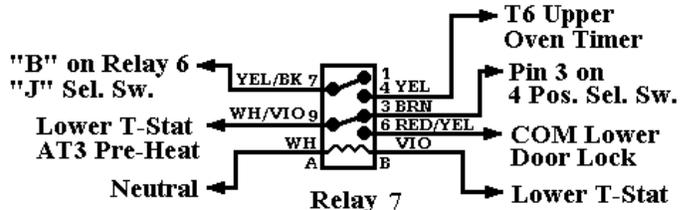
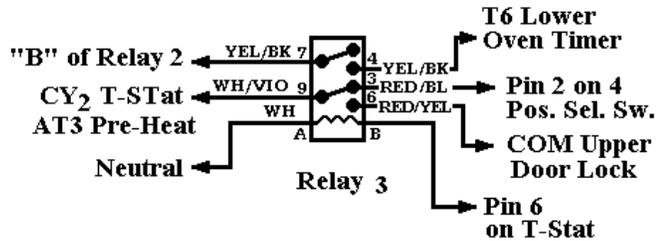
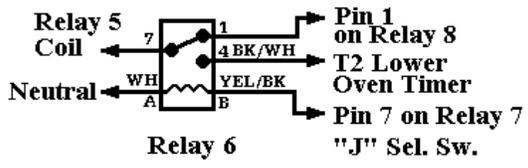
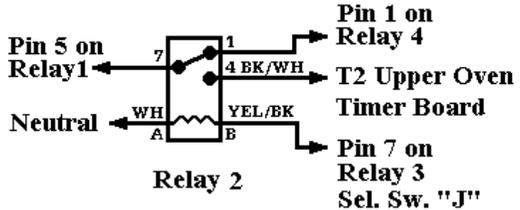
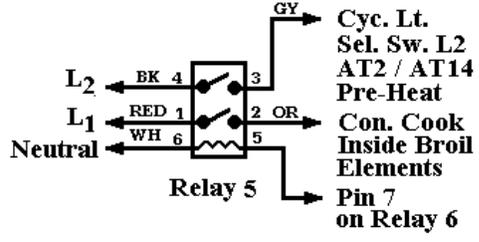
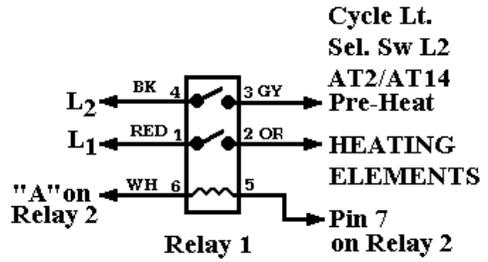
### DOOR LOCK



**VESO165 RELAY DIAGRAMS**



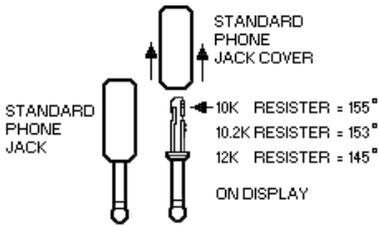
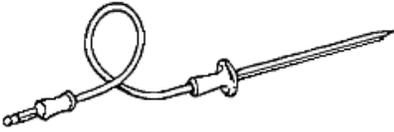
**VEDO265 RELAY DIAGRAMS**



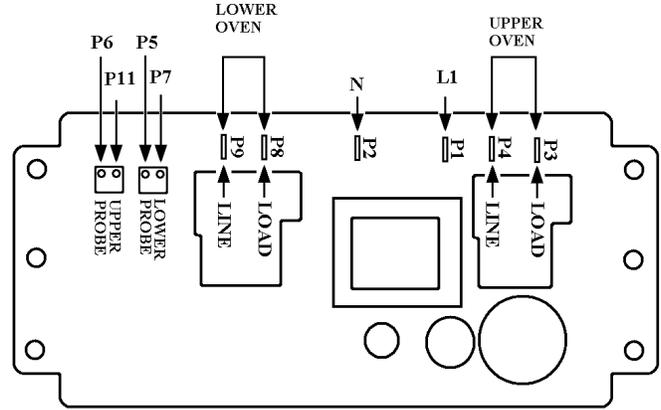
**WARNING** TO AVOID RISK OF ELECTRICAL SHOCK, PERSONAL INJURY, OR DEATH, DISCONNECT POWER TO OVEN BEFORE SERVICING, UNLESS TESTING REQUIRES IT.

**Using the Meat Probe (36" W. models only)**

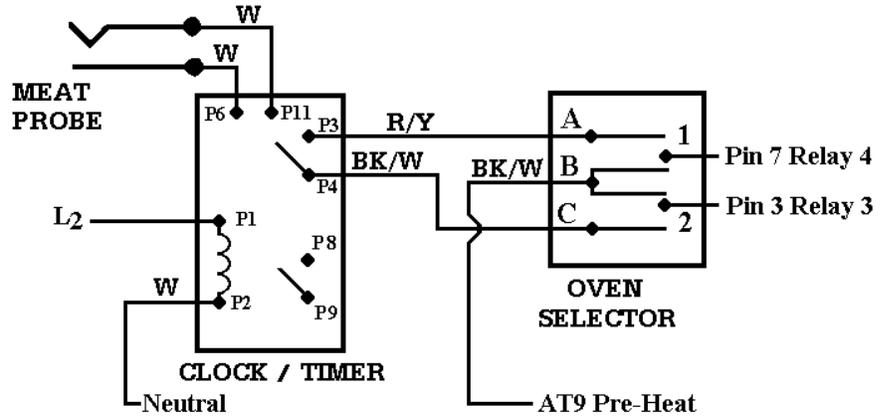
When using the meat probe, the Manual/time knob must be turned to either the TIMED, UPPER TIMED, LOWER TIMED, OR UPPER/LOWER TIMED selection depending on which ovens being used.



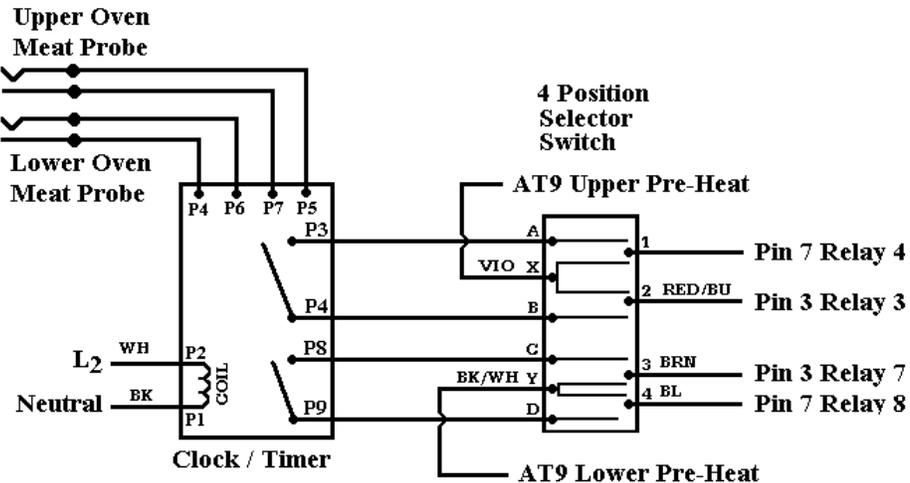
TO TEST THE MEAT PROBE ADD A RESISTOR ACROSS THE TERMINALS OF A STANDARD PHONE JACK AND PLUG INTO THE PROBE JACK. THE READING YOU GET WILL BE APPROXIMATELY 155° FOR A 10K RESISTOR 152° FOR A 10.2K RESISTOR AND 145° FOR A 12K RESISTOR.



**36" (SINGLE) ELECTRIC OVEN CLOCK/TIMER with OVEN SELECTOR**



**36" (DOUBLE) ELECTRIC OVEN CLOCK/TIMER with OVEN SELECTOR**

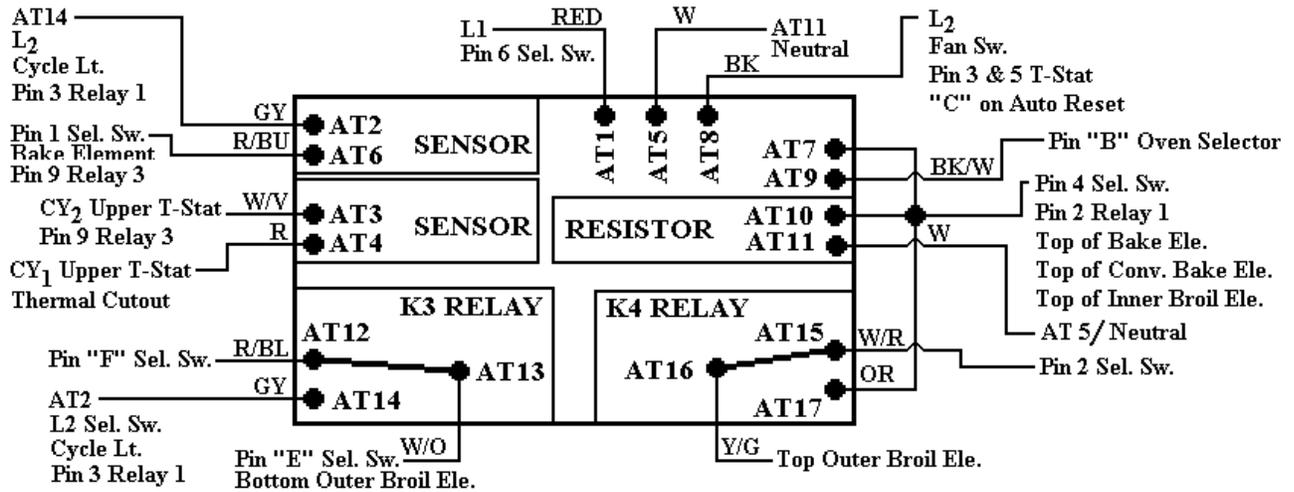




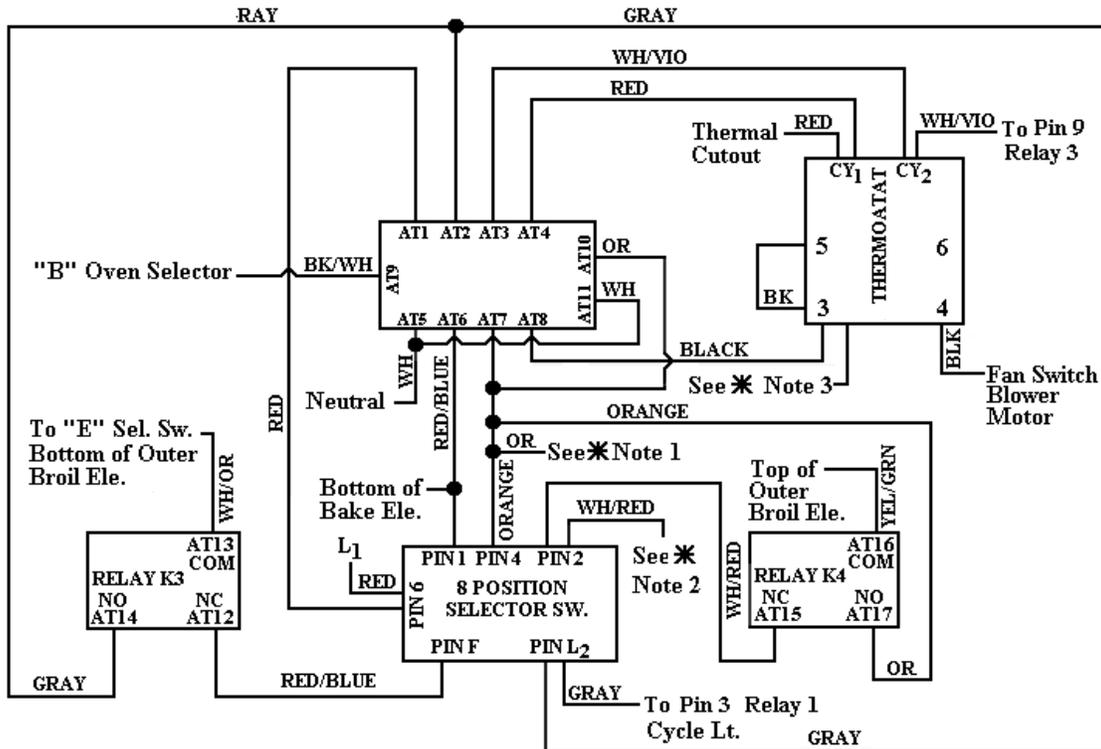
# WARNING

TO AVOID RISK OF ELECTRICAL SHOCK, PERSONAL INJURY, OR DEATH, DISCONNECT POWER TO OVEN BEFORE SERVICING, UNLESS TESTING REQUIRES IT.

## 36" PRE-HEAT BOARD SINGLE OVEN



## VESO165 36" SINGLE OVEN



\* Note 1 Pin 2 Relay 1  
Top of Bake Ele.  
Top of Conv. Bake Ele.  
Top of Inner Broil Ele

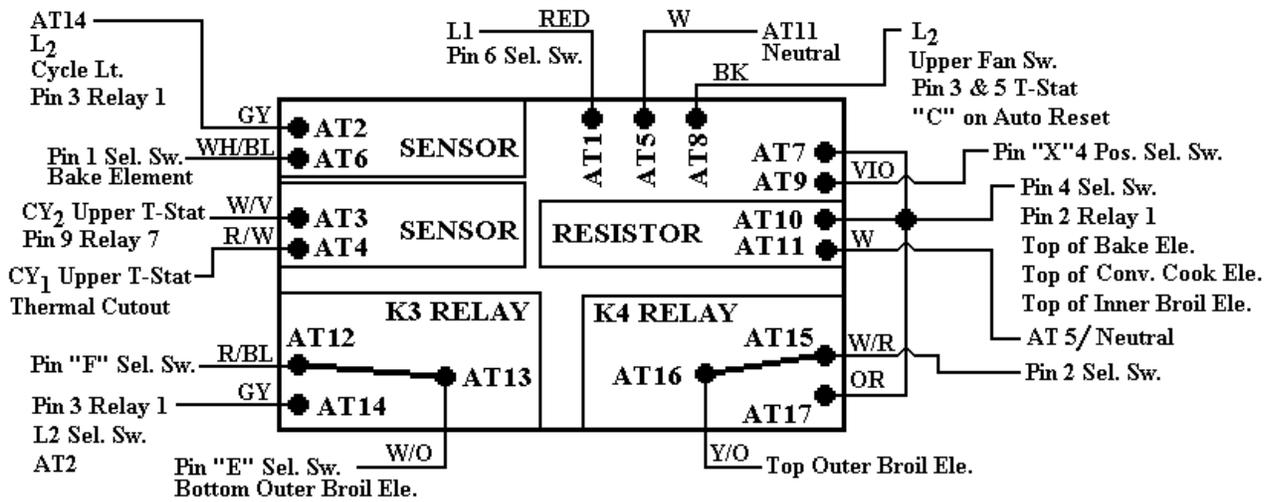
\* Note 2 Top of Outer Broil Ele.  
\* Note 3 Fan Sw.  
T-Stat 5 & 3  
"C" Auto Reset



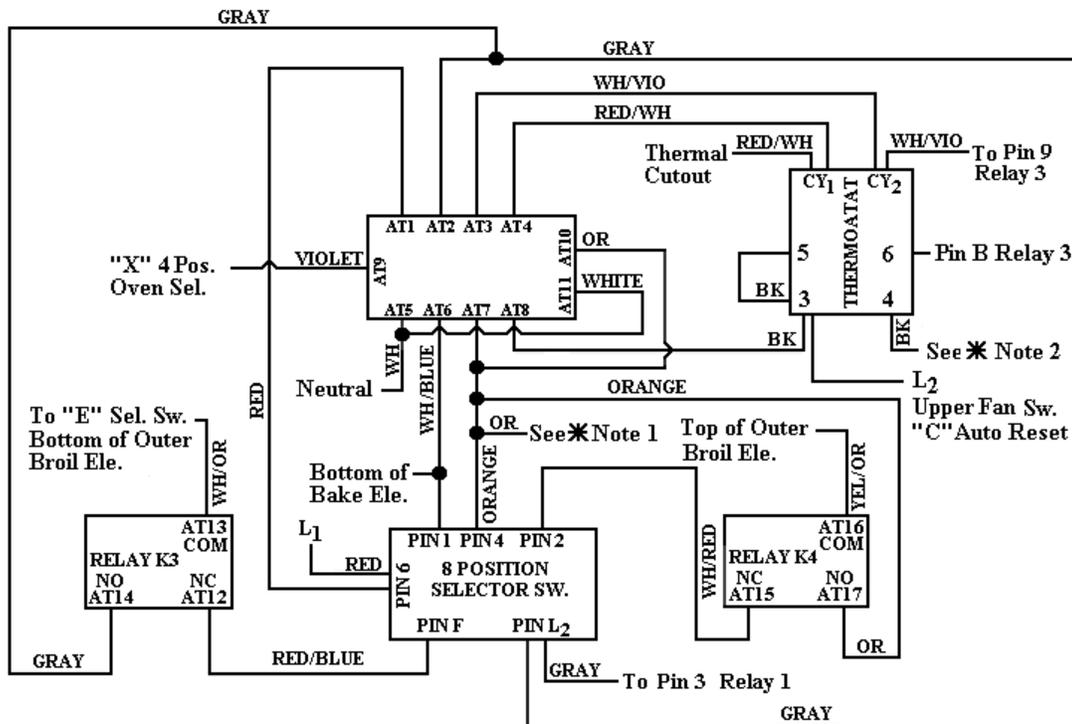
# WARNING

TO AVOID RISK OF ELECTRICAL SHOCK, PERSONAL INJURY, OR DEATH, DISCONNECT POWER TO OVEN BEFORE SERVICING, UNLESS TESTING REQUIRES IT.

## 36" PRE-HEAT BOARD DOUBLE OVEN (UPPER)



## VEDO265 36" UPPER OVEN



\* Note 1 Pin 2 Relay 1  
 Top of Bake Ele.  
 Top of Conv. Cook Ele.  
 Top of Inner Broil Ele

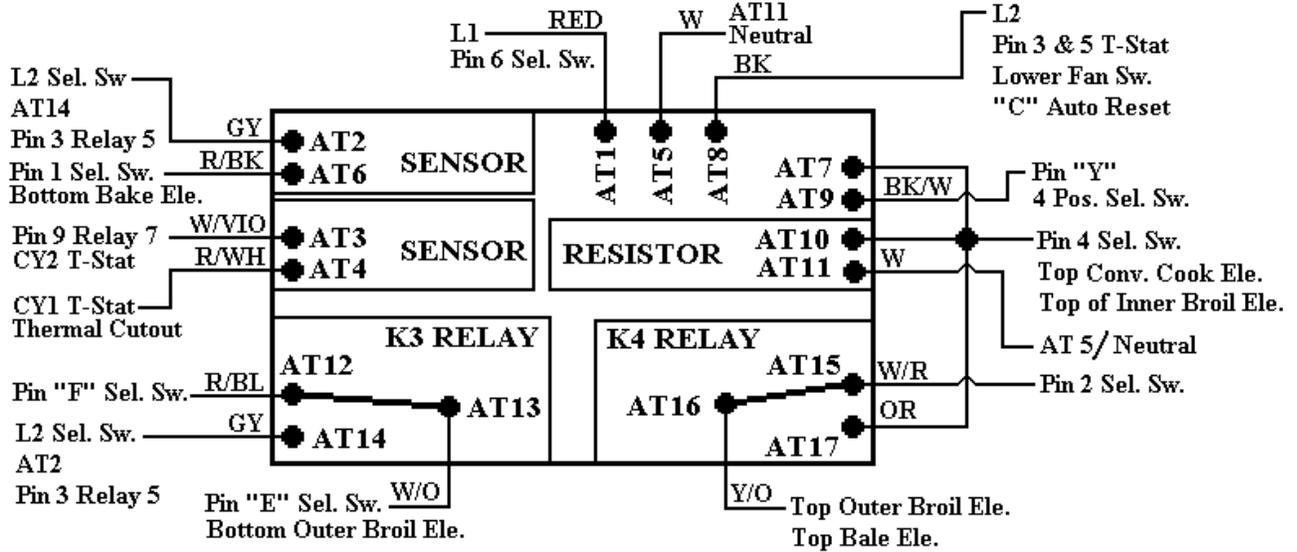
\* Note 2 Pin 4 Lower T-Stat  
 Lower Fan Sw.  
 Lower Blower Motor



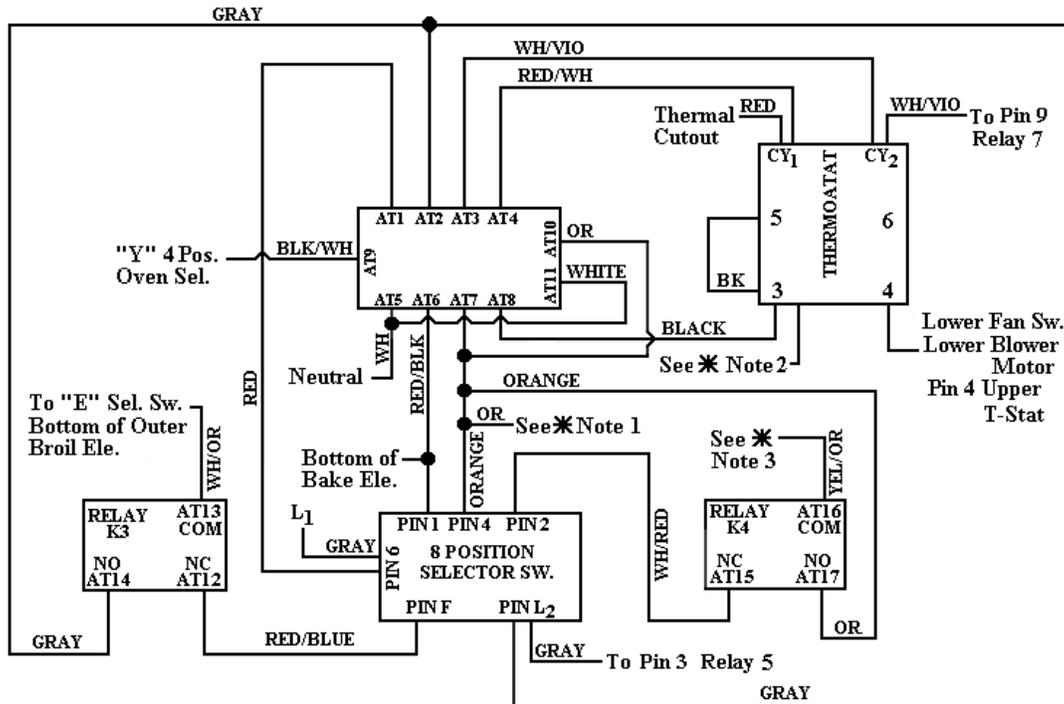
# WARNING

TO AVOID RISK OF ELECTRICAL SHOCK, PERSONAL INJURY, OR DEATH, DISCONNECT POWER TO OVEN BEFORE SERVICING, UNLESS TESTING REQUIRES IT.

## 36" PRE-HEAT BOARD DOUBLE OVEN (LOWER)



## VEDO265 36" LOWER OVEN



\* Note 1 Pin 2 Relay 5  
Top of Conv. Bake Ele.  
Top of Inner Broil Ele

\* Note 2 L2  
Lower Fan Switch  
"C" Auto Reset

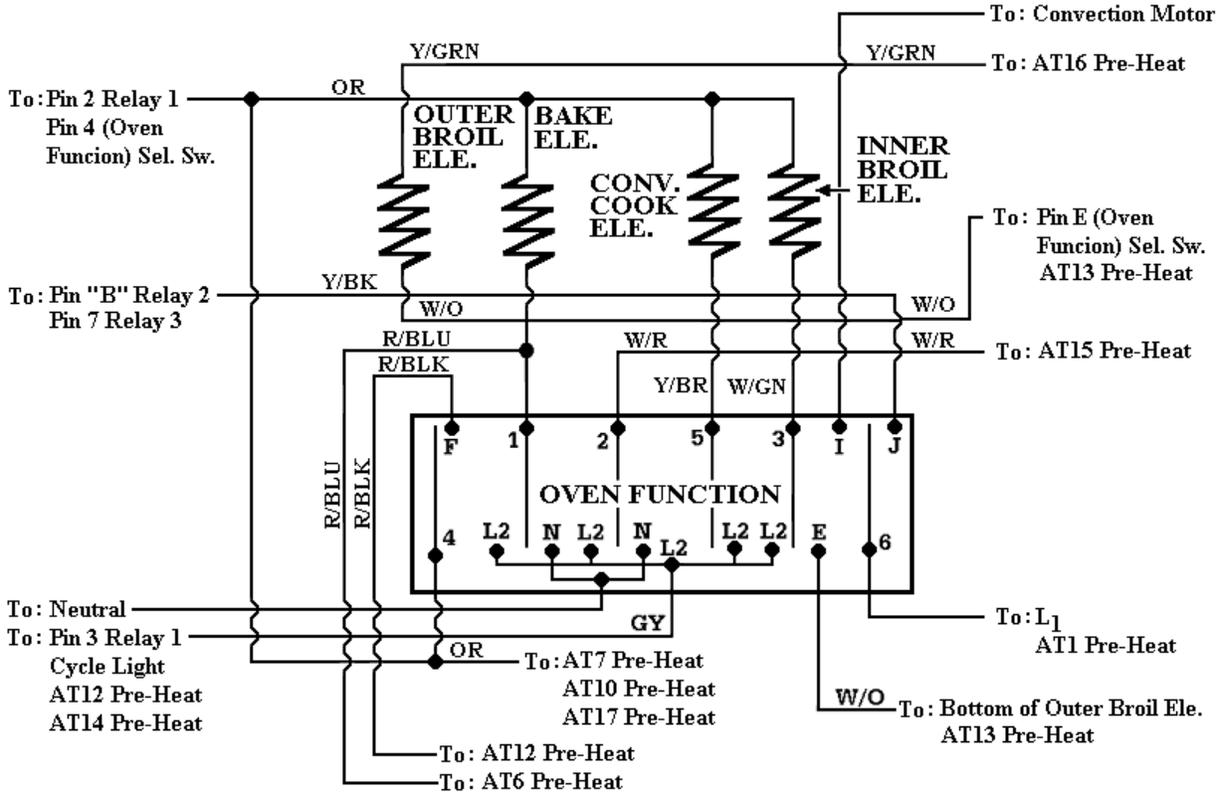
\* Note 3 Top of Outer Broil Ele.  
Top of Bake Ele.



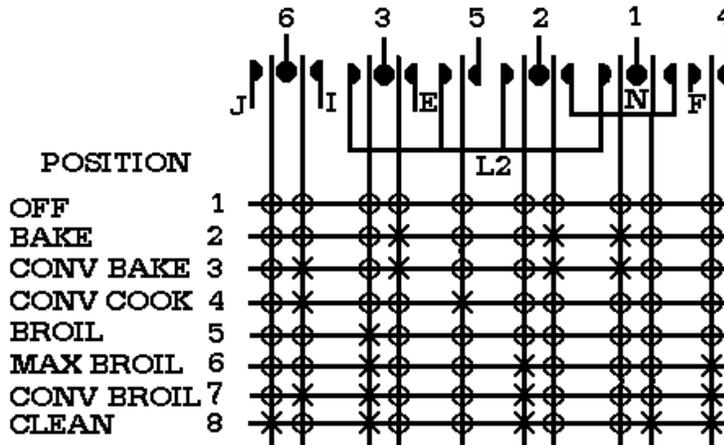
**WARNING**

TO AVOID RISK OF ELECTRICAL SHOCK, PERSONAL INJURY, OR DEATH, DISCONNECT POWER TO OVEN BEFORE SERVICING, UNLESS TESTING REQUIRES IT.

VESO165 ( SINGLE OVEN ) OVEN FUNCTION ( 8 POS. SELECTOR SWITCH )



8 POSITION SELECTOR

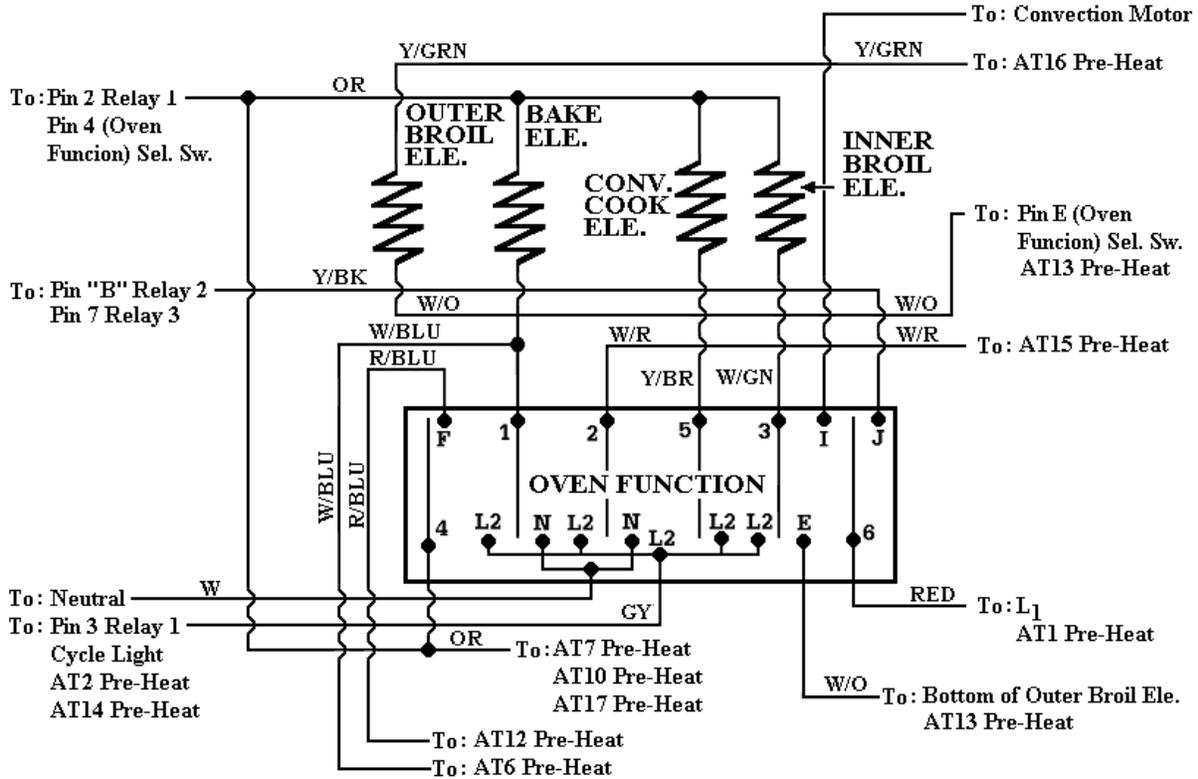




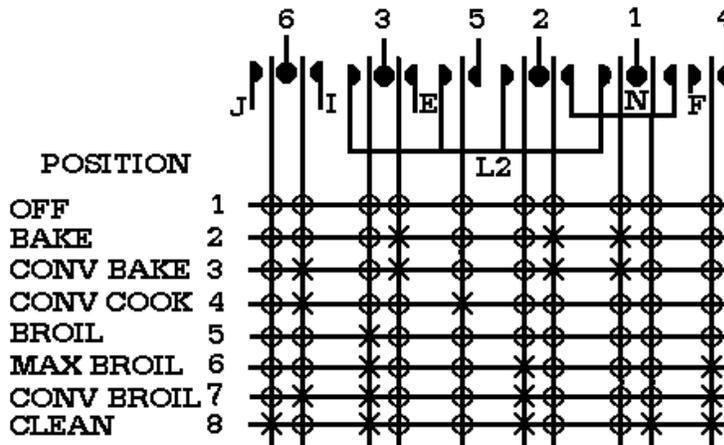
**WARNING**

TO AVOID RISK OF ELECTRICAL SHOCK, PERSONAL INJURY, OR DEATH, DISCONNECT POWER TO OVEN BEFORE SERVICING, UNLESS TESTING REQUIRES IT.

**VEDO265 ( UPPER OVEN ) OVEN FUNCTION ( 8 POS. SELECTOR SWITCH )**



**8 POSITION SELECTOR**

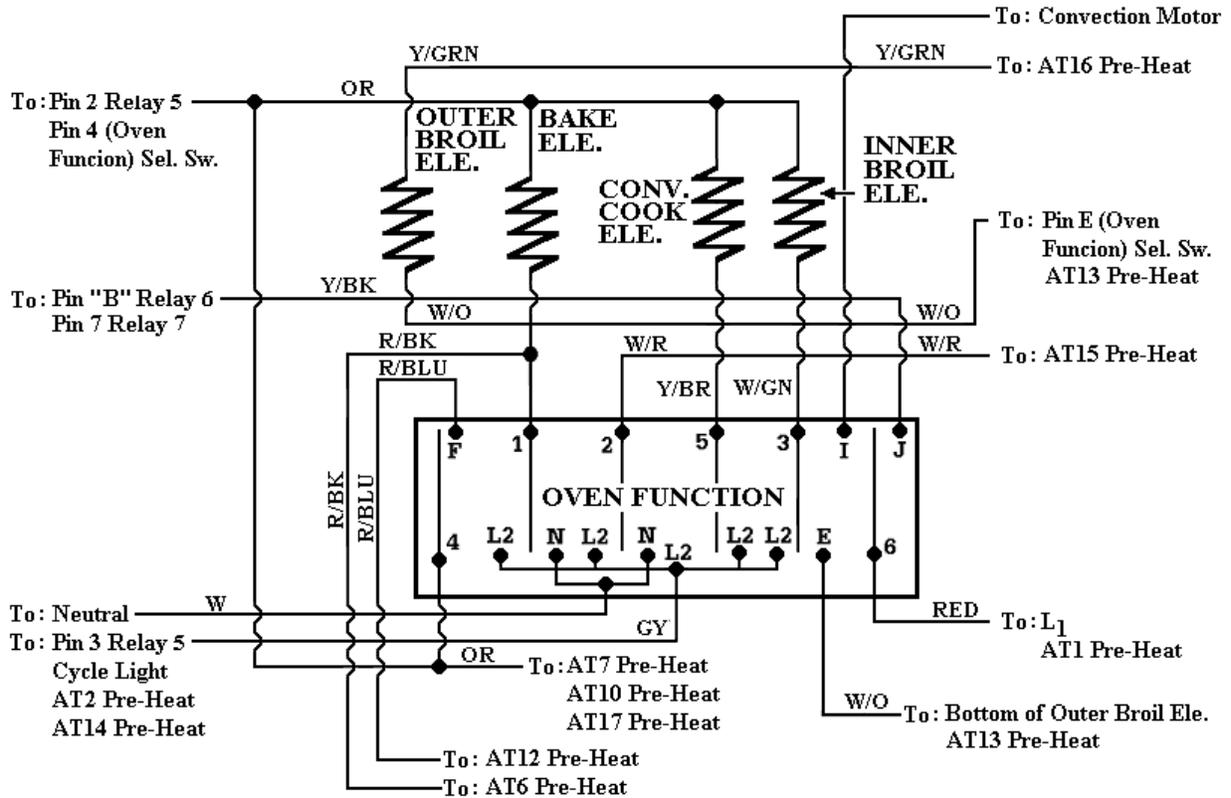




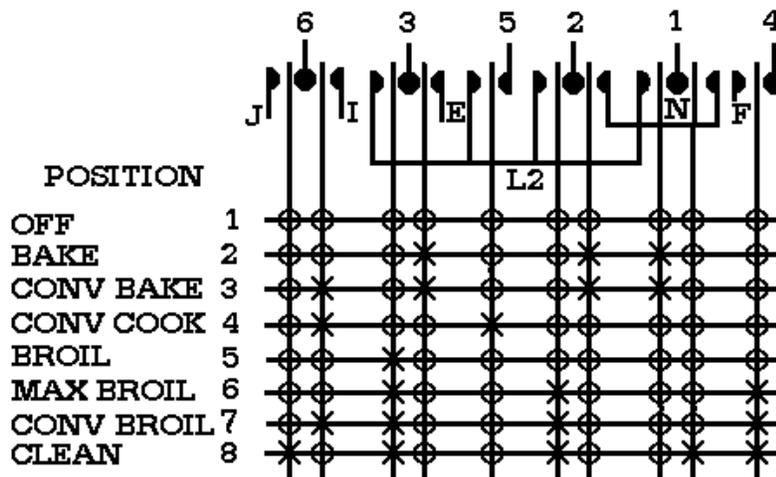
**WARNING**

TO AVOID RISK OF ELECTRICAL SHOCK, PERSONAL INJURY, OR DEATH, DISCONNECT POWER TO OVEN BEFORE SERVICING, UNLESS TESTING REQUIRES IT.

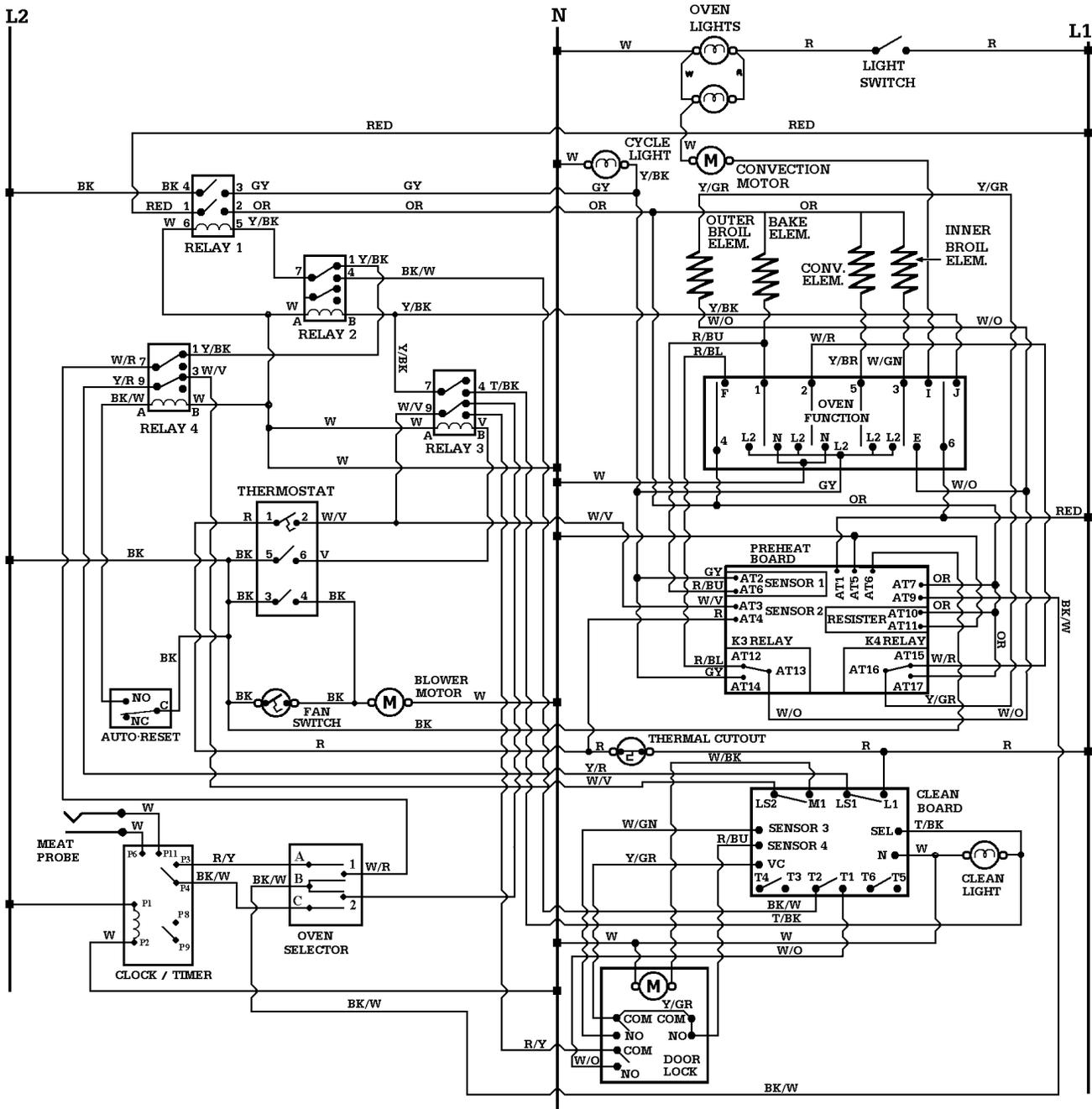
**VEDO265 (LOWER OVEN) OVEN FUNCTION ( 8 POS. SELECTOR SWITCH)**



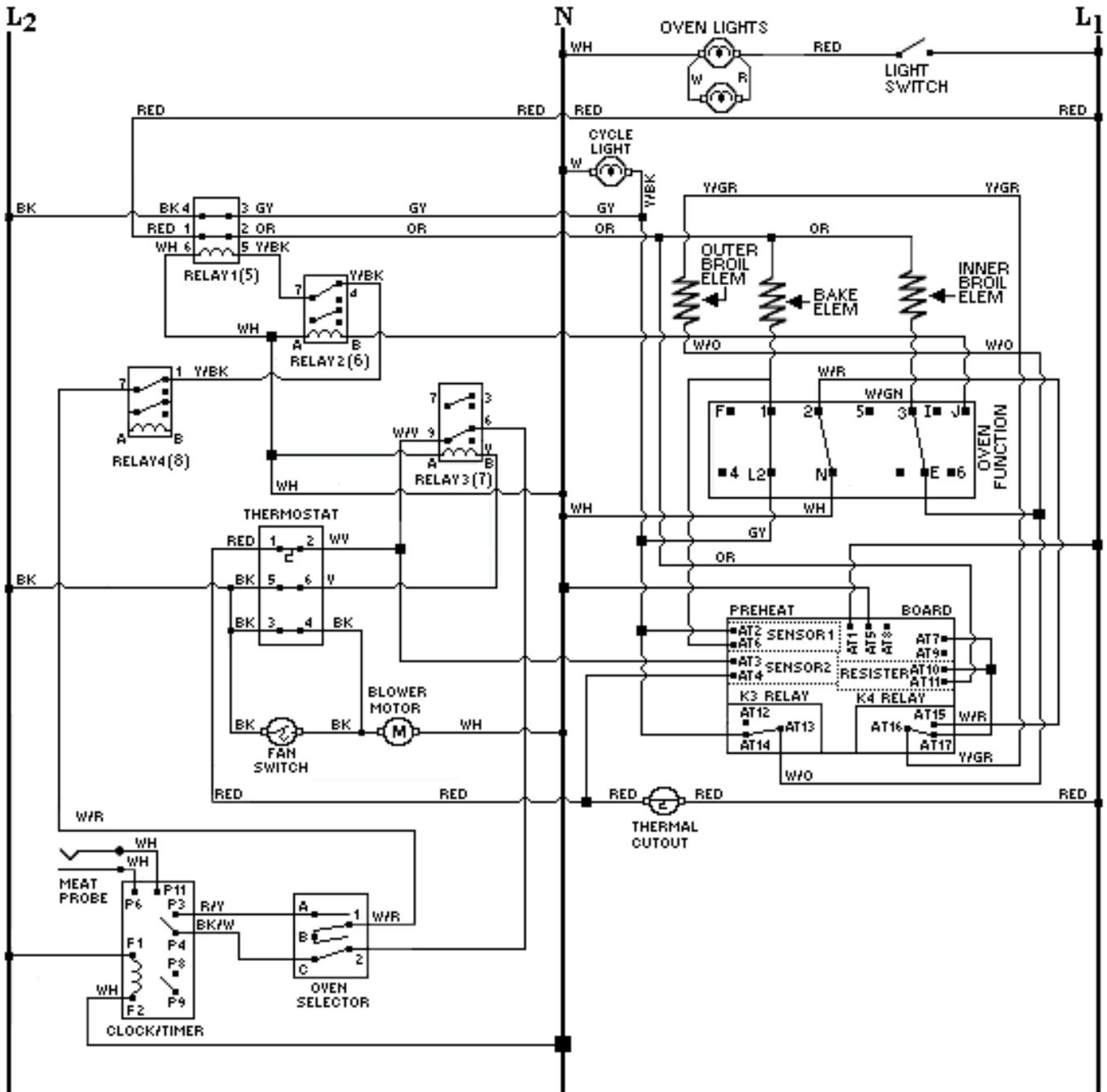
**8 POSITION SELECTOR**



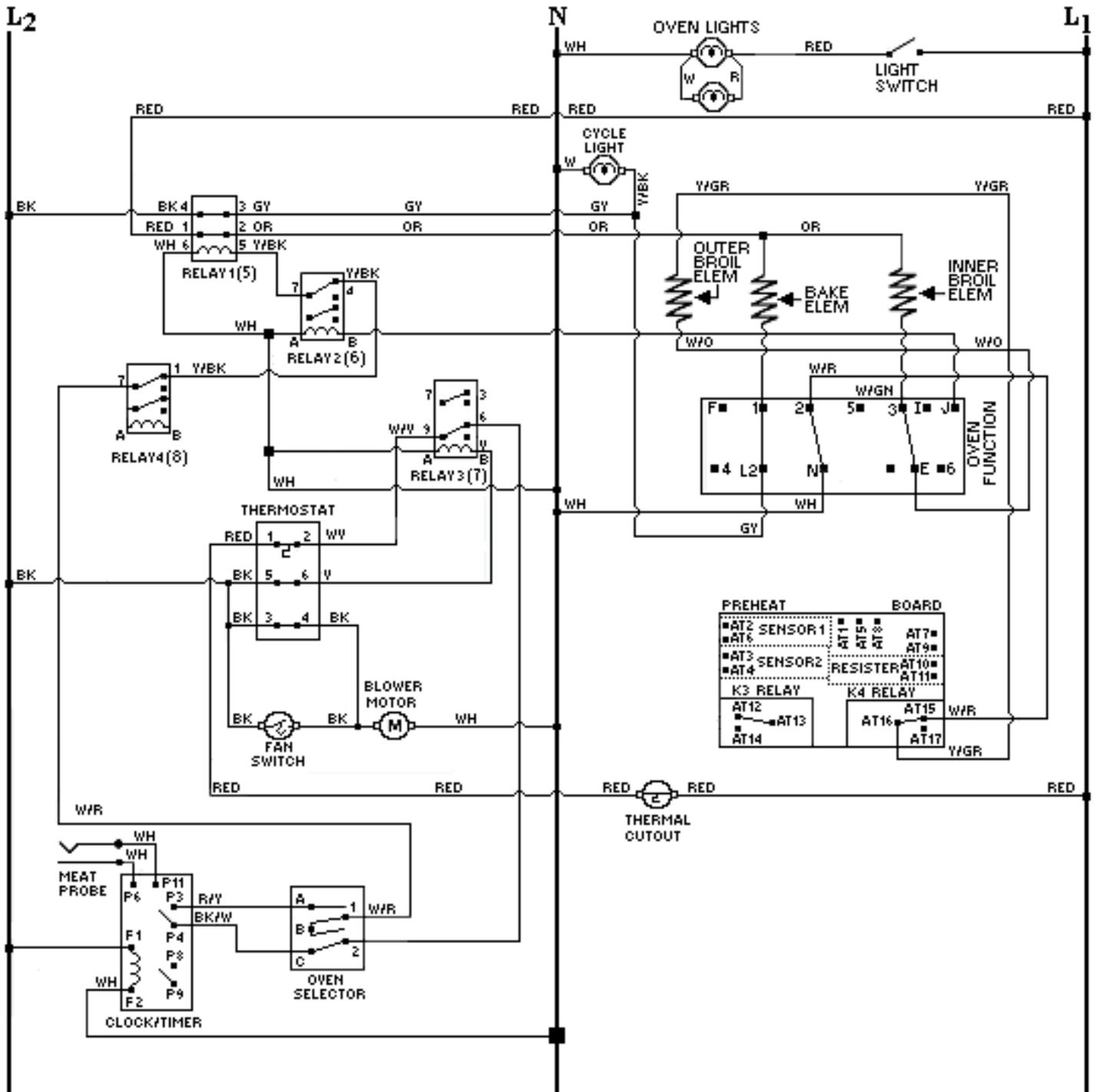
# WIRING DIAGRAM 36" W. BUILT-IN ELECTRIC SINGLE OVEN



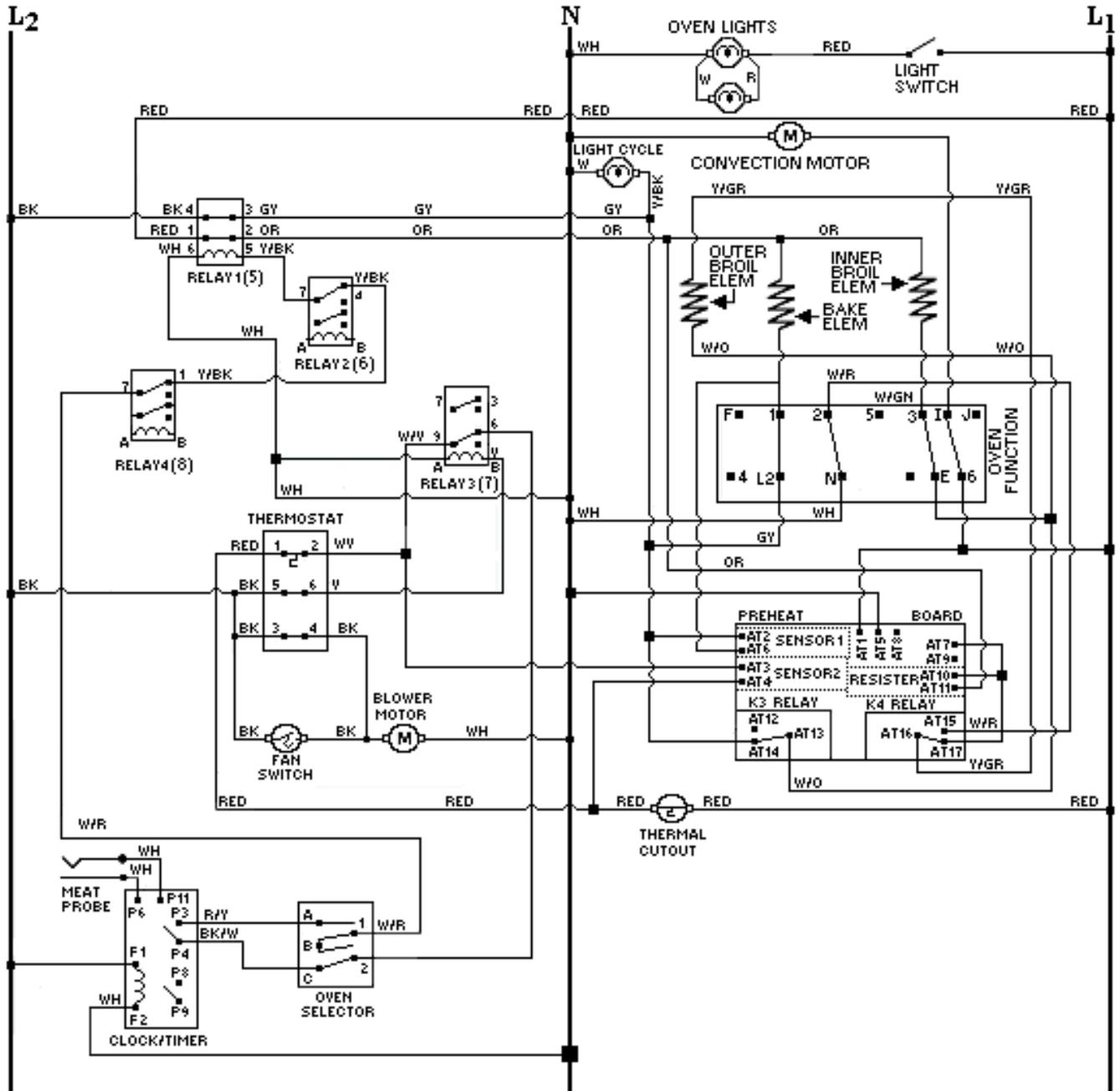
# VESO165 WIRING DIAGRAM BAKE / INITIAL CYCLE with PRE-HEAT



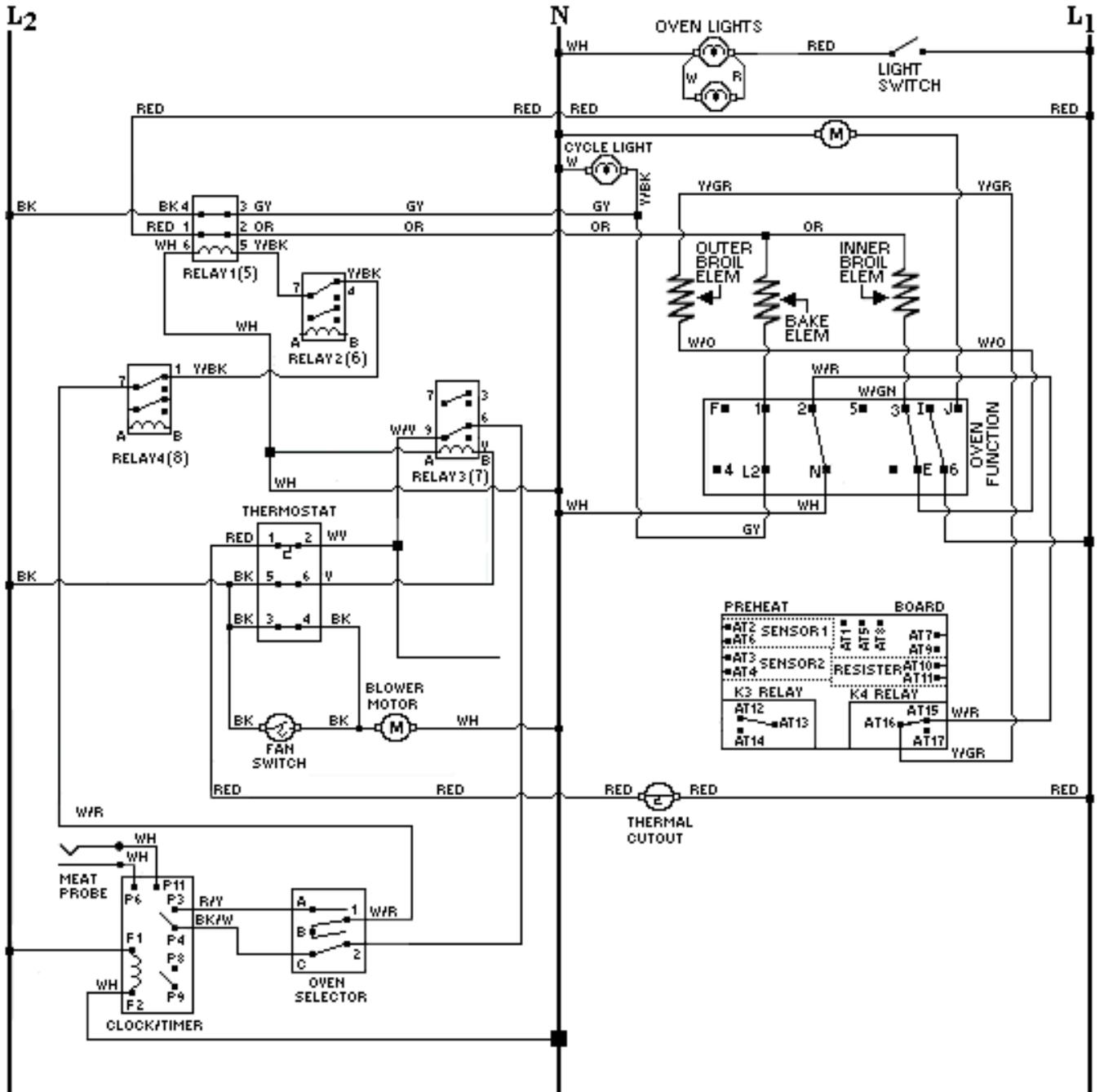
## VESO165 WIRING DIAGRAM BAKE after FIRST CYCLE



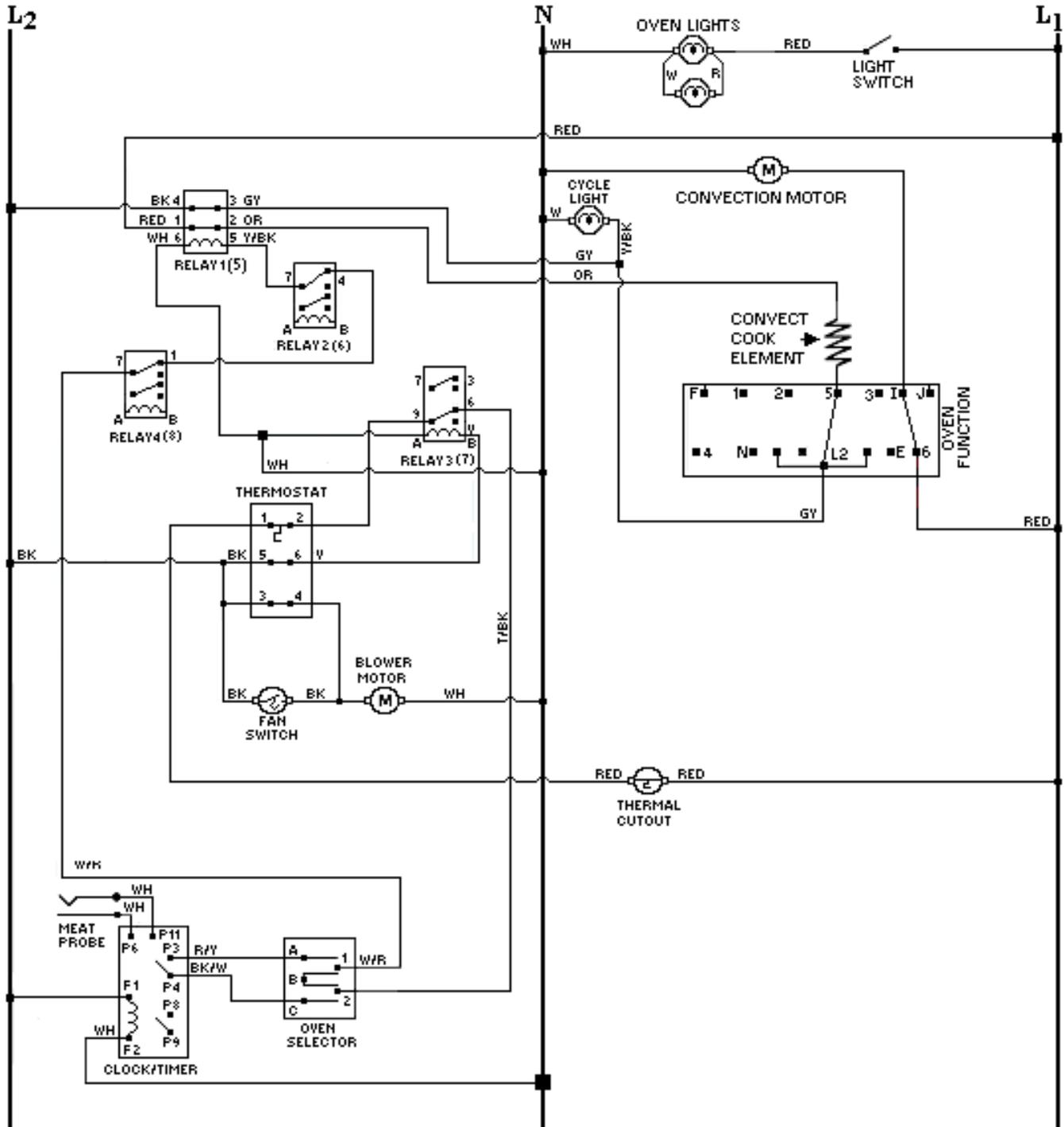
## VESO165 WIRING DIAGRAM CONVECTION BAKE / INITIAL CYCLE with PRE-HEAT



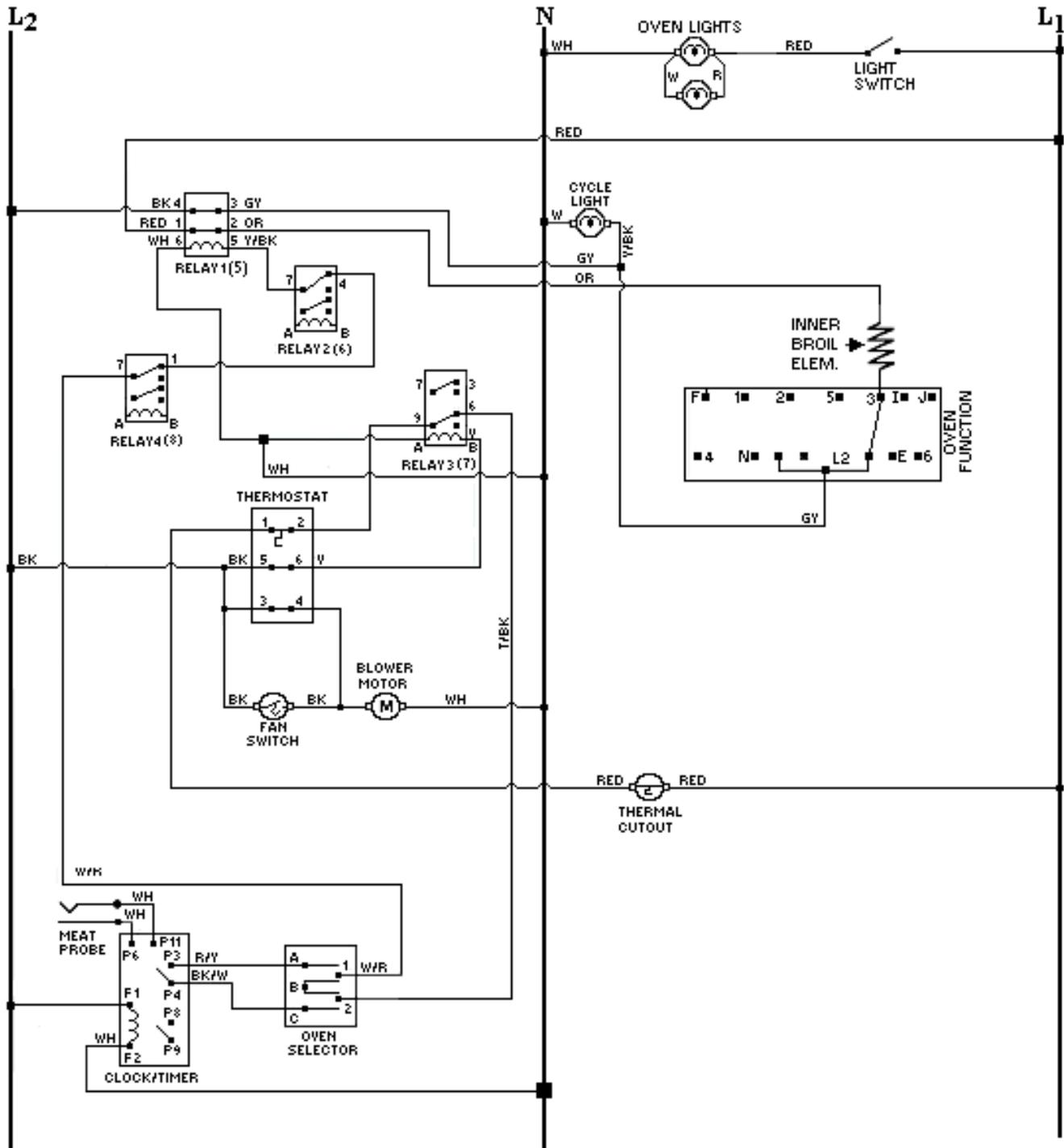
# VESO165 WIRING DIAGRAM CONVECTION BAKE



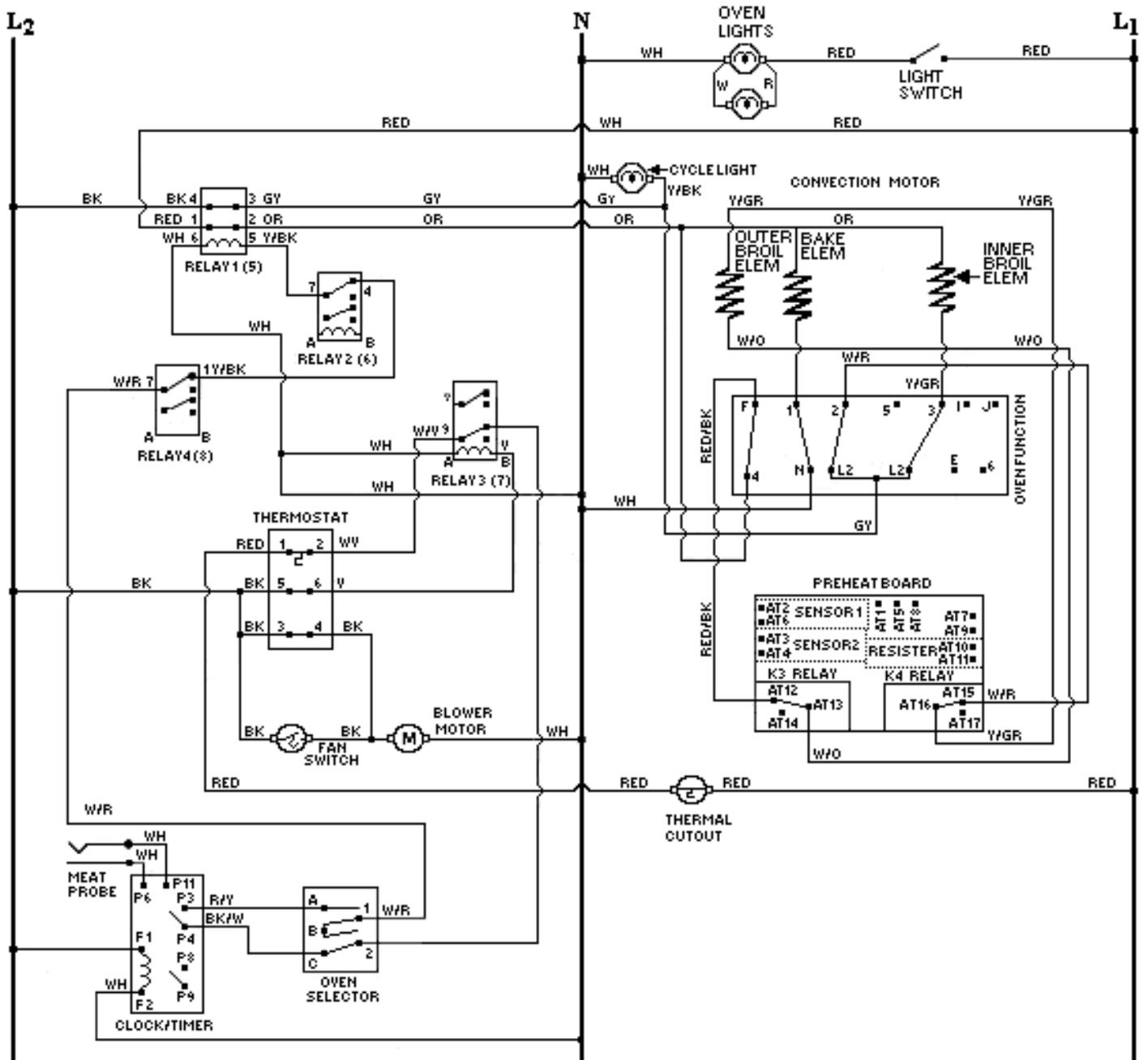
## VESO 165 WIRING DIAGRAM CONVECTION COOK



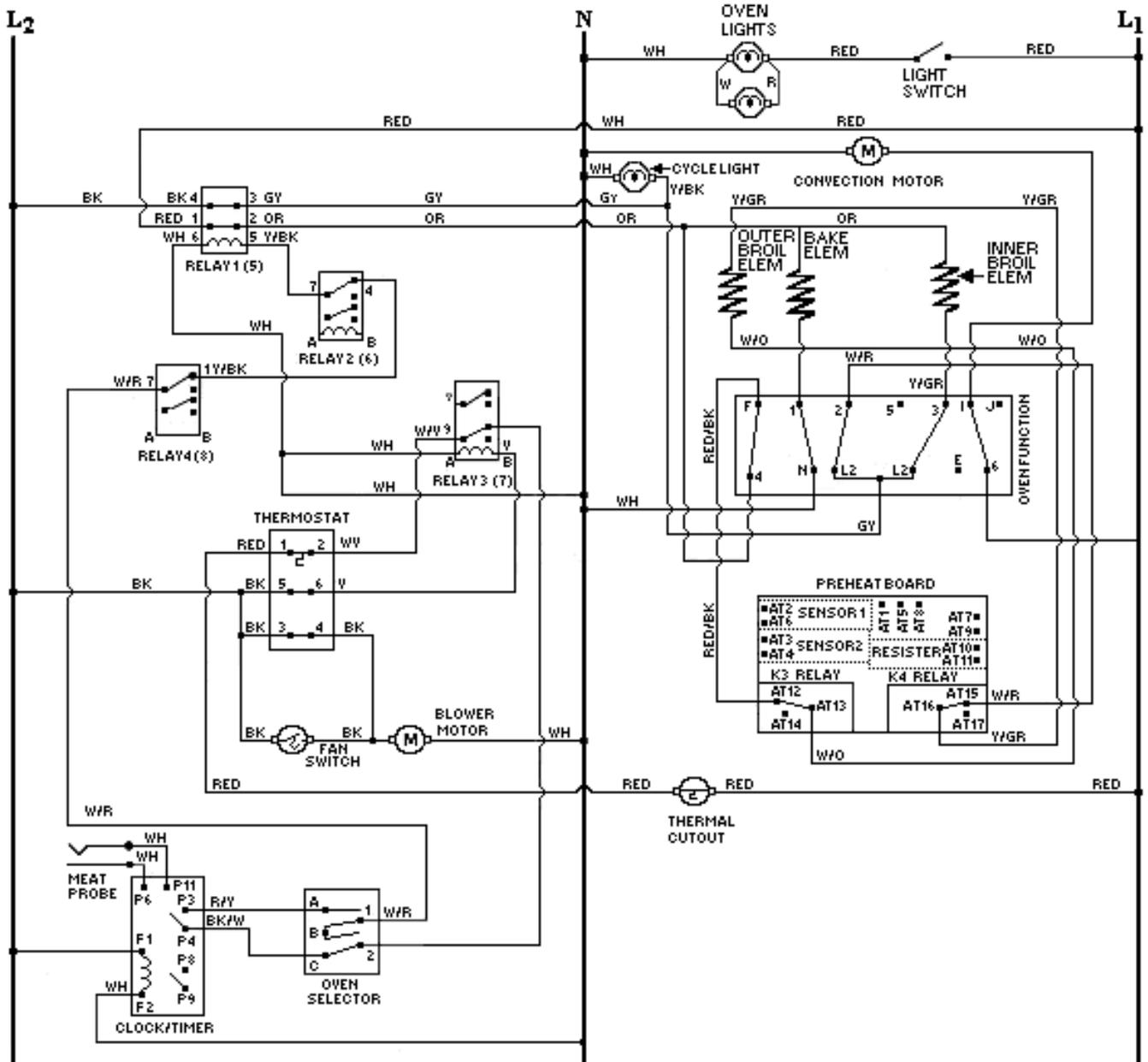
# VGSO 165 WIRING DIAGRAM BROIL



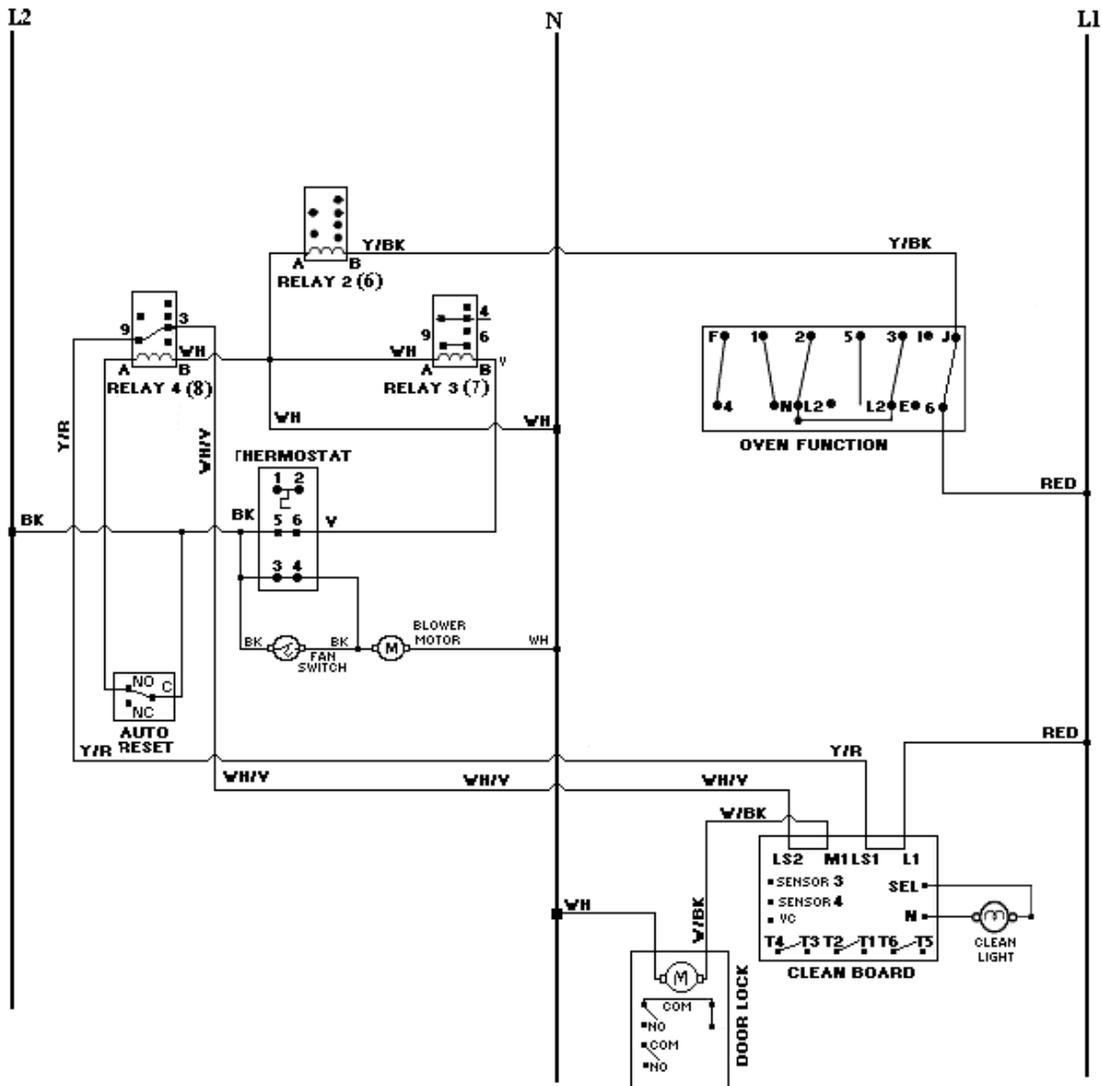
# VESO165 WIRING DIAGRAM MAXI BROIL



# VESO165 WIRING DIAGRAM CONVECTION BROIL

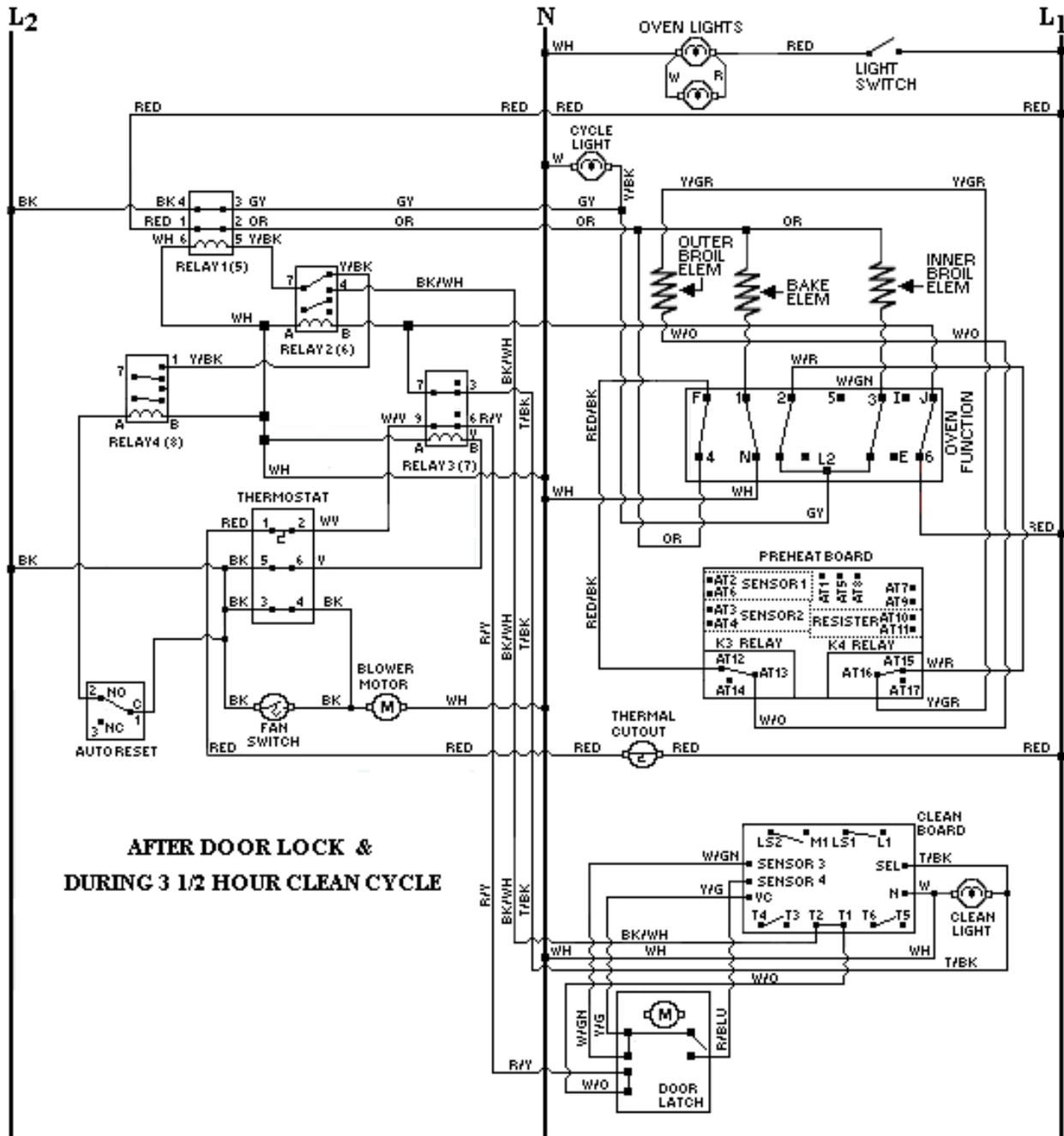


## CLEAN INITIATE UNTIL DOOR LOCK

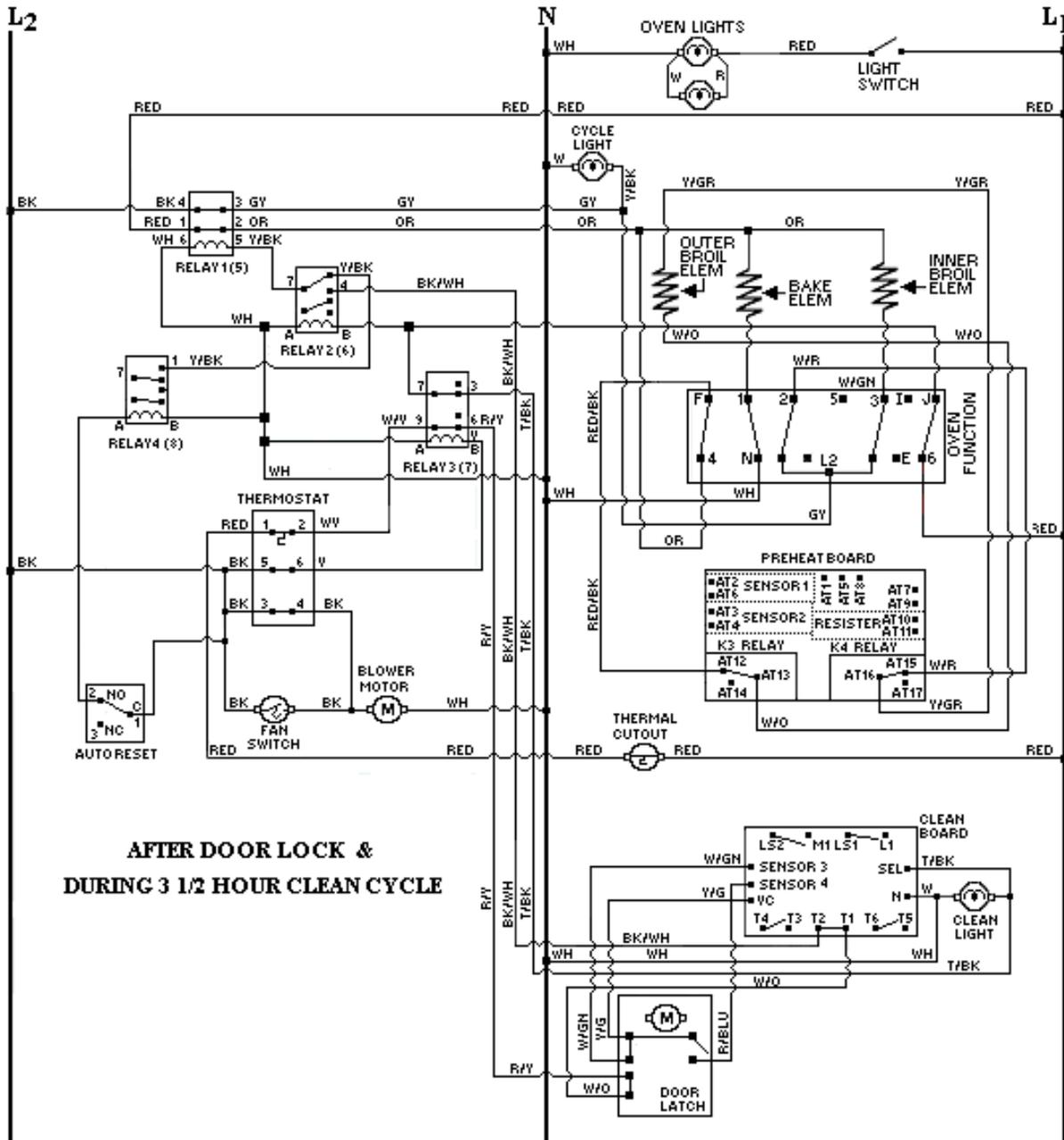


SELECT CLEAN position closes heating element circuits 4-F, 1-N, 2-L2, 3-L2 and door lock module / timer circuit J6 switches relay 2. Thermostat clean position closes the cycle switch and thermostat clean switch, which switches relay3. Switching relay 3 allows circuit J-6 to enable the door lock module / timer which closes LS-L1 and LS2-M1. This powers the door lock motor until 10 seconds after sensor #3 is signaled by VC that the door lock switch SW2 has been closed mechanically (along with SW3) by the door lock bolt.

## SELF CLEAN DOOR LOCK ABOVE 575° F ±25° F



## CLEAN DOOR LOCK BELOW 575° F ±25° F

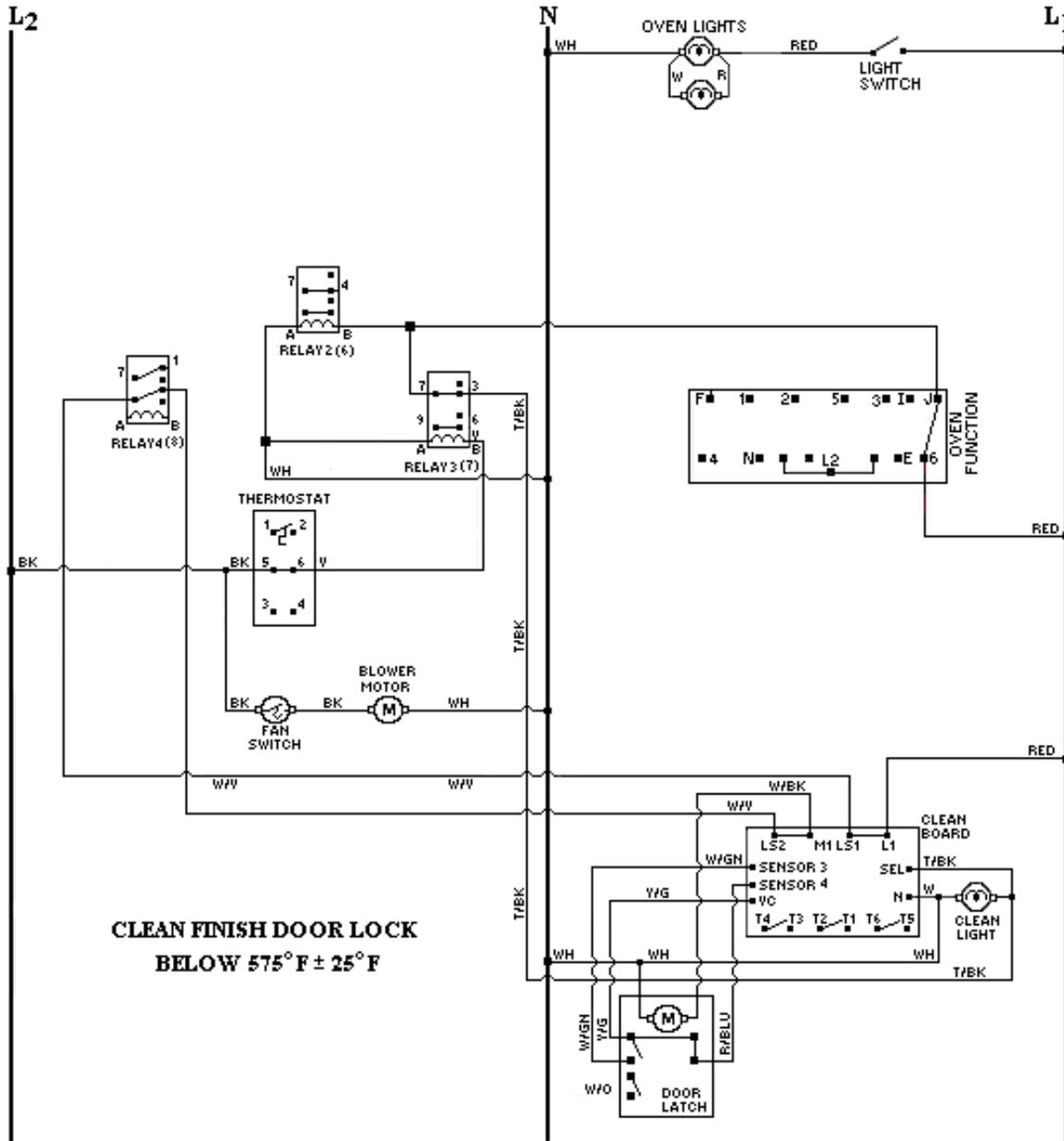


**AFTER DOOR LOCK &  
DURING 3 1/2 HOUR CLEAN CYCLE**

10 Seconds after the signal to sensor #3, switch LS2 – M1 is opened, stopping the door lock motion and switches T1 – T2 and T3 – T4 which switches relay 1, powering the cooling fan, which closes relay 1 powering the inside and outside broil elements at 240VAC and the bake element to 120VAC.

After door lock above 575° and during the 3 ½ hour self-clean Auto Reset remains closed removing the supply voltage to door lock motor.

## CLEAN FINISH DOOR LOCK BELOW 575° F ± 25° F



**CLEAN FINISH DOOR LOCK  
BELOW 575° F ± 25° F**

AUTO reset switches 1 – 2 closed allowing the door lock motor to operate and turning the door lock light off. The door lock motor operates until 2 seconds after sensor 4 is signaled by VC that the door lock SW1 has been closed mechanically by the door lock bolt. The door lock / timer switches LS2 – M – 1 and LS1 – L1 open and the timer resets.



**VOLTAGE READINGS**

**MEASURED WITH DOOR OPEN**

		
T4	107VAC	70VAC
T3	4VAC	16VAC
T2	4VAC	16VAC
T1	5VAC	1VAC

**MEASURED WITH DOOR LOCKED**

T4	80VAC	56VAC
T3	85VAC	56VAC
T2	90VAC	56VAC
T1	93VAC	56VAC

**VC--4VDC**

**SENSOR 3--3VDC** SW2 closed in self clean (Locked) 

**SENSOR 4--4VDC** SW1 closed with clean lock open. 

**M1--120VAC** lock motor supply voltage.  
(31VAC in locked position)

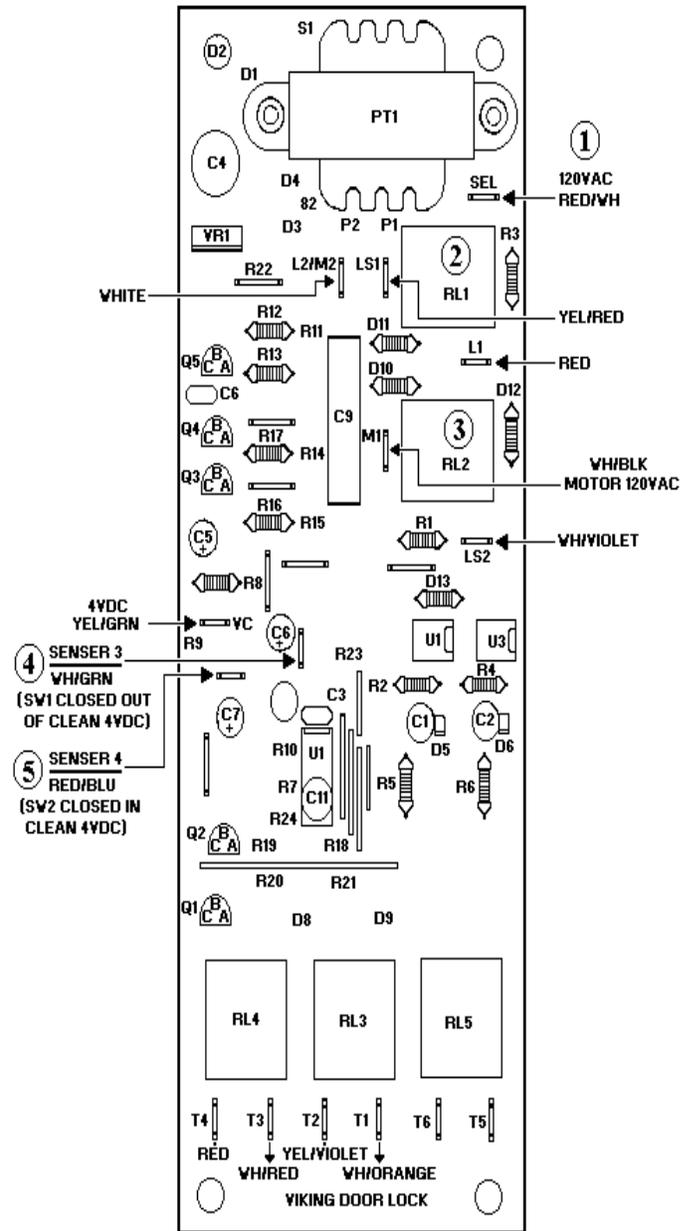
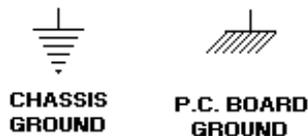
**LS2--70VAC** (unlocked)--**55VAC** (locked)

**L1-- 70VAC** (unlocked)--**56VAC** (locked) 

**L2/M2--16VAC**(unlocked)--**32VAC**  
(locked)

**LS1--107VAC** (locked or unlocked)

**SEL--120VAC SUPPLY**

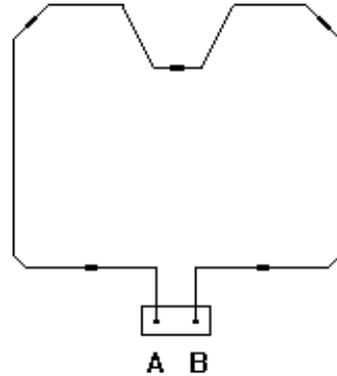


**CONTROL CIRCUIT BOARD**

## VOLTAGE and RESISTANCE READINGS

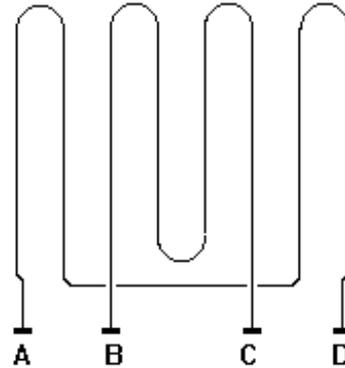
### BAKE ELEMENT:

**“A” to “B”** 21.1 Ohms  
**“A” to “B”** 240VAC during Bake and Convection Bake.  
 240VAC 3250 Watts  
 208VAC 2440 Watts



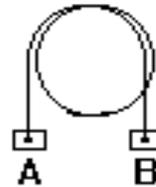
### BROIL ELEMENT:

**“A” to “D” ( outside element )** 32.6 Ohms  
**“A” to “D”** 50VAC during Bake and Convection Bake.  
 240VAC during Maxi Broil.  
 240VAC during Convection Broil  
 240VAC during Self-clean  
 240VAC Watts  
 208VAC Watts  
**“B” to “C” ( inside element )** 45.2 Ohms  
**“B” to “C”** 70VAC during Bake and Convection Bake.  
 240VAC during Mini Broil  
 240VAC during Maxi Broil  
 240VAC during Convection Broil  
 240VAC during Self-clean  
 240VAC 1250 Watts  
 208VAC 1310 Watts

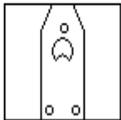
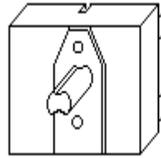
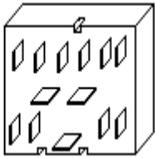


### CONVECTION ELEMENT:

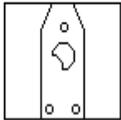
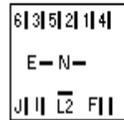
**“A” to “B”** 26 Ohms  
**“A” to “B”** 240VAC during Convection Cook  
 240VAC 1250 Watts  
 208VAC 940 Watts



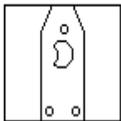
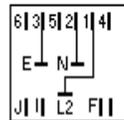
**8 POSITION SELECTOR SWITCH  
(With shaft position and internal connections)**



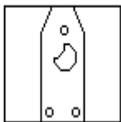
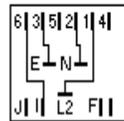
OFF



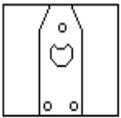
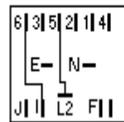
BAKE



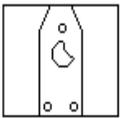
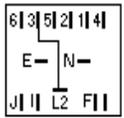
CONVECTION  
BAKE



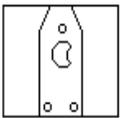
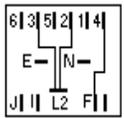
CONVECTION  
COOK



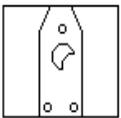
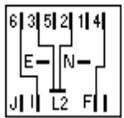
BROIL



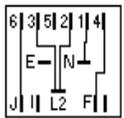
MAXI  
BROIL



CONVECTION  
BROIL



SELF  
CLEAN



**SELF CLEAN**

**Selector Switch** closes Heating Element contacts 4-F, 1-N, 2-L2, 3-L2, and Door Lock Module / Timer contacts J-6 energizing Relay #1.

**Thermostat Clean Position** closes Thermostat cycling contacts 1-2 and normally open (N) - common (C) energizing Relay #3.

**Relay # 3** turns on the Clean indicator Light and energizes Door Lock Module / Timer (PC Board) relays LS1-L1 and LS2-M1, also supplying 120VAC to SEL on the PC board

**Relays LS1 and LS2** turns the Door Lock Motor on through the Auto Reset Thermostat contacts 2-1.

**Door Lock Motor** rotates opening SW1 and closing SW2 and SW3.

**Door Lock Switch #2** completes the circuit to sensor #3 on the PC board. After 10 seconds LS1-M1 opens, stopping the Door Lock motion.

**Door Lock Switch #3** closes T1-T2 and T3-T4 energizing Power Relay #1 and the Cooling Fan. Closing Power Relay #1's contacts supplies 240VAC to both Broil Elements and 120VAC to the Bake Element.

**CLEAN DOOR LOCK ABOVE 575°F ± 25°F**

**Auto Reset Thermostat** switches to contacts 1-3 turning on the Door Lock indicator Light and disables the Door Lock Motor circuit.

**CLEAN TEMPERATURE (875°F) REACHED.**

**Door Lock Module / Timer** opens T3 -T-4 and T1-T2 turning off the Cooling Fan, now powered by the Fan Limit Switch when needed, and opens the circuit to the Power Relay #1 disabling the Heating Elements.

**FINAL BELOW 575°F ± 25°F**

**Auto Reset Thermostat** switches to contacts 1-2, turning off the Door Lock Motor circuit through Door Lock Motor / Timer Relay LS2-M-1. Door Lock Motor operates until 2 seconds after sensor 4 is signaled by VC that the Door Lock /Timer switches LS2- M1 and LS1-L1 open and the Timer reset.

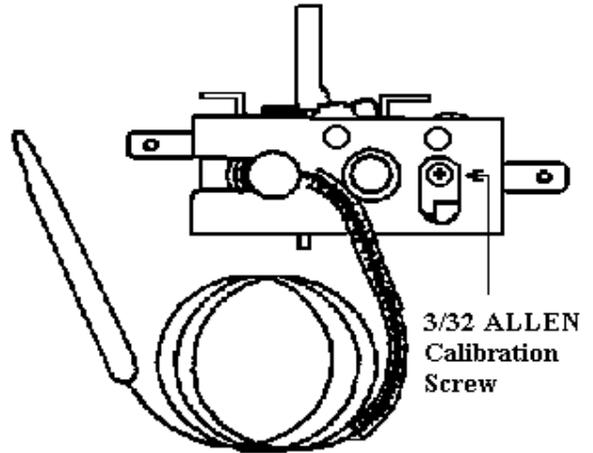
## OVEN TEMPERATURE CALIBRATION

### ELECTRIC WALL OVENS

Electric oven calibration using the EATON thermostat. The adjustment screw is located on the bottom of the thermostat ( 3/32 Allen head screw ). Each 1/4 turn is equal to approximately 35 degrees. **COUNTERCLOCKWISE** adjustment will **DECREASE** the temperature. **CLOCKWISE** adjustment will **INCREASE** the temperature.

If the oven temperature is off more than 50 degrees you should change the thermostat.

**REMEMBER WHEN YOU CHANGE THE OVEN TEMPERATURE YOU ARE ALSO CHANGING THE SELF-CLEAN TEMPERATURE.** (As a rule of thumb you should only calibrate the thermostat only to increase the oven temperature.)



- A. **Center Oven Temperature Check:** Before turning the oven on, check the thermostat sensor bulb position. It should be straight, no kinks and secured in the mounting clips.
- B. Place the oven rack in the center of the oven.
- C. Place the thermocouple lead in the center of the rack and close the door. Avoid touching metal with the thermocouple junction.
- D. Set the selector switch to “BAKE” and the temperature dial to 350°.

NOTE: Do not overshoot the 350\* mark. When you go beyond 350°, return the control to the lowest setting and reset to 350°.

- E. Cycle the oven 5 times ; Average the 3rd, 4th, and 5th cycles. The temperature is acceptable if the average is 350° ± 25 °.

#### TEMPERATURE: CONVENTIONAL OVEN

CYCLE	1	2	3	4	5	AVERAGE
HIGH	(XX)	(XX)	( )	( )	( )	( )
LOW	(XX)	(XX)	( )	( )	( )	( )

- F. For convection test lower the oven temperature to 325°. Preheat the oven with convection fan on.

#### TEMPERATURE; CONVECTION OVEN

CYCLE	1	2	33	AVERAGE
HIGH	(XX)	( )	( )	( )
LOW	(XX)	( )	( )	( )

- G. On conventional baking place pans in the center of the oven.
- H. On convection baking place pans on rack positions 2 and 4.
- I. Uneven temperatures left to right in the oven:
  1. Check air shutter adjustment: sharp blue flame, no yellow tipping.
  2. Check orifice hood adjustment.

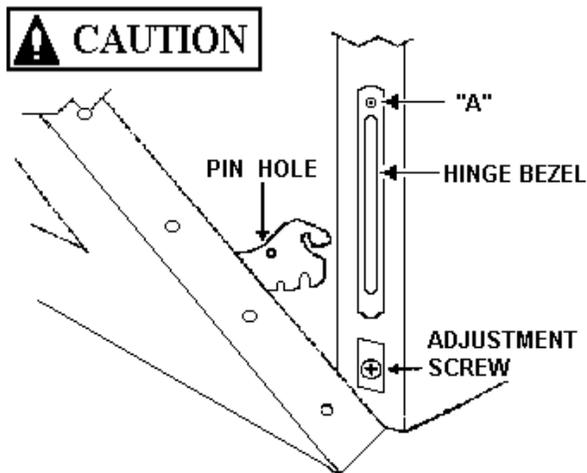
## VESO / VEDO WALL OVENS DOOR REMOVAL / ADJUSTMENT

**CAUTION** To avoid personal injury or property damage, handle oven door with care.

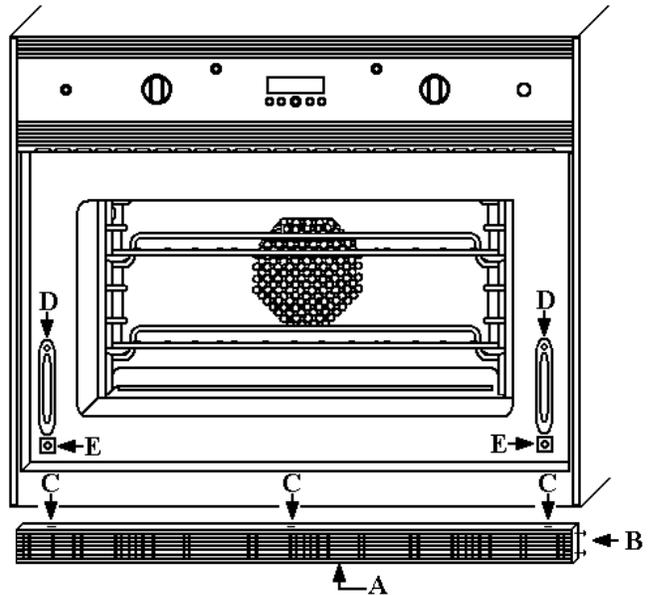
- Door is heavy and can be damaged if dropped.
- Do not scratch or chip glass, or twist door. Glass may break suddenly.
- Replace door glass if damaged.
- Do not lift door by handle.

### DOOR REMOVAL:

- Open door to the full open position.
- Place a pin in the pin hole.
- Close the door to the inserted pin.
- Remove screw "A".
- Lift the door and hinge bezel out of the door socket.
- Reverse the procedure to replace the door.



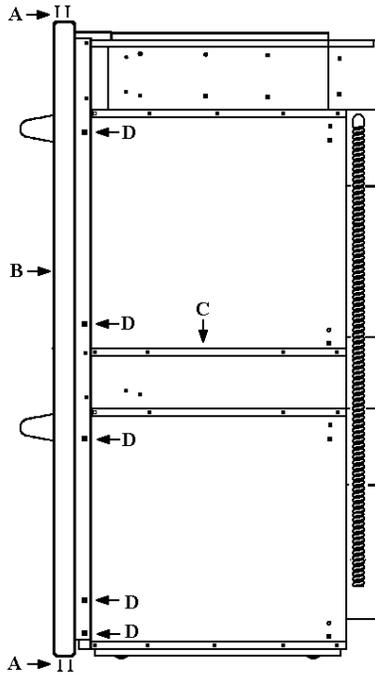
**DO NOT PLACE HANDS IN HINGE AREA WHEN OVEN DOOR IS REMOVED. HINGE CAN SNAP CLOSED AND PINCH HANDS OR FINGERS.**



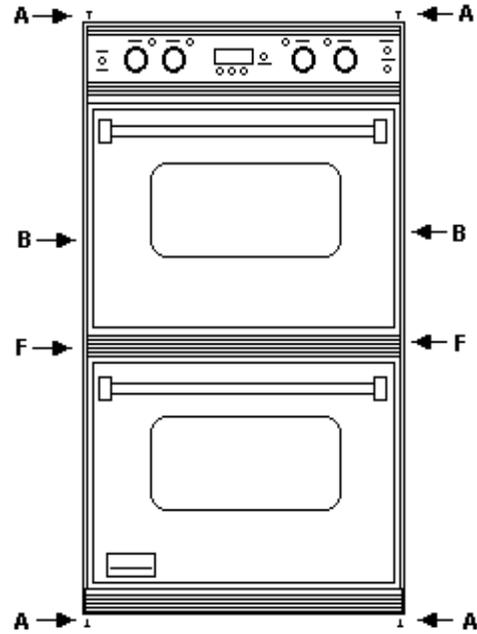
### DOOR ADJUSTMENT:

- Remove the trim (A)
- Remove 2 screws at the bottom of each side trim (B).
- Remove the 3 screws beneath the door (C).
- DOOR ADJUSTMENT SCREWS –“E”–  
-(TURN CLOCKWISE TO RAISE)  
(TURN COUNTERCLOCKWISE TO LOWER).

## VEDO265



**Illustration 1**

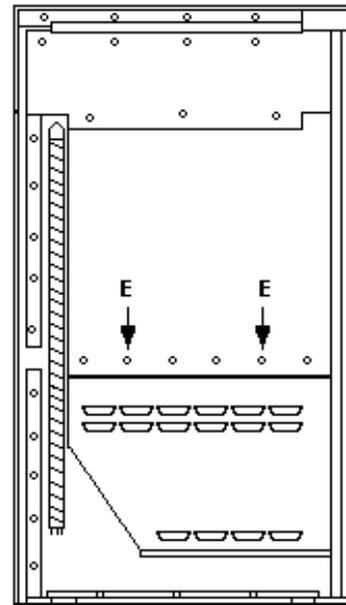


**Illustration 2**

### LOWER SELF-CLEAN LATCH

The oven will have to be removed from the wall to service the lower self-clean latch and the components located on the latch mechanism.

- Remove the oven doors to lighten the load.
- Remove the side trim pieces “B” by removing the top and lower screws marked “A” and the screws along the side marked “D” on (Ill. #1).
- Remove the center trim “F” (Ill. #2).
- Remove the brackets “C”, one on each side of the oven.
- Tilt the upper oven back, hinging on the rear screws “E” (Ill #3).



**ILLUSTRATION 3**

**TROUBLESHOOTING GUIDE --- 36" ELECTRICAL WALL OVENS ---**

<b>PROBLEM</b>	<b>PROBABLE CAUSE</b>	<b>CORRECTION</b>
A. No Bake, No Broil No Cycle Light, No Power to Relay #1.	A-1 House Breaker or fuse open	A-1 Reset Breaker or replace fuse
B. No Bake, No Broil No Cycle Light Power to Relay #1 (Black --Gray) terminals #4 & #3) No power to Relay #1 Heater.	B-1 Timed Bake/Broil function button set to Timed function (wall oven.)  B-2 Power Relay #1 Heater circuit open (Power Relay contacts pg 21)  B-3 Open contacts Relay #2 (single / upper oven) (yel/blk wire to neutral pins #1 and #7). Open contacts relay #6 (lower oven). (blue wire to neutral pins #1 and #7)  B-4 Open contact Relay #3 (single / upper oven) (yel/red contact #3 to wh/vio Contact #9) or open contact Relay #7 (lower oven) (Brown contact #3 to wh/ vio contact #9)  B-5 Open Thermostat cycling contacts #1 and # 2  B-6 Open High Limit Switch (contacts normally closed)	B-1 Check the Electronic Timing Center Page 6, this manual.  B-2 Replace Power Relay #1  B-3 Replace Relay #2 (single / upper oven or Relay #6 (lower oven)  B-4 Replace Relay #3 (upper oven) or Relay  B-5 Replace Thermostat  B-6 Replace High Limit Switch
C. No Bake Functions Broil functions normally and the Cycle Light is on	C-1 Open Bake Element (see pg #32 for  C-2 Open selector switch contacts 1 to L2 (See pg # 33 for selector Switch contact checks)  C-3 Burned Wiring of Terminal connections	C-1 Replace Bake Element  C-2 Replace Selector Switch  C-3 Replace or Repair burned wiring and / or Terminals (spade) connections.
D. Poor Baking Results Broil functions Normally, Cycle Light is on.	D-1 Low Voltage Supply (240 VAC required).  D-2 Restricted Air Flow through the oven cavity.  D-3 No Top Heat from Broil Element. Open Selector Switch contacts 3 to E (see Pg #33 for selector switch checks)  D-4 Check Use and Care for suggested Baking tips.)	D-1 Inform Customer of requirements.  D-2 Clear restriction from oven vent.  D-3 Replace Selector Switch

<b>TROUBLESHOOTING GUIDE --- 36" ELECTRICAL WALL OVENS ---</b>		
<b>PROBLEM</b>	<b>PROBABLE CAUSE</b>	<b>CORRECTION</b>
E. No Convection Bake, Bake and Broil functions normally, Cycle Light is on.	E-1 Open Selector Switch contact 6 to I (see pg #22 for details) E-2 Open Convection Motor winding E-3 Burned wiring or terminal connections	E-1 Replace Selector Switch E-2 Replace Convection Motor E-3 Replace burned wiring or terminal connectors.
F. No Convection Cook function, Bake and Broil functions normally, Cycle :Light is on.	F-1 Open Convection Cook Element. (see pg #22) F-2 Open Selector Switch contacts 5 to L2 (see pg #22)	F-1 Replace Convection Cook Element F-2 Replace Selector Switch
G. Convection Cook Heats, No Air Circulation	G-1 Open winding in Convection Fan motor. G-2 Frozen Motor Shaft G-3 Open Selector Switch contacts I to 6 (see pg #22)	G-1 Replace Fan Motor G-2 Replace Fan Motor G-3 Replace Selector Switch
H. No Mini-Broil function, Bake functions normally, Cycle Light is on	H-1 Open Selector Switch contacts 3 to L2 (see pg #22) H-2 Open Inside Broil Element (see pg #22)	H-1 Replace Selector Switch H-2 Replace Inside Broil Element
I. No Maxi-Broil function, Bake functions normally, Cycle Light is on, Mini-Broil functions normally.	I-1 Open Selector Switch contacts F to 4, 2 to L2 and/or 3 to L2 (see pg #22) I-2 Open Outside Broil Element	I-1 Replace Selector Switch I=2 Replace Outside Broil Element
J. No Maxi-Broil function, No Top Heat in Bake function, Cycle Light is on.	J-1 Open Selector Switch contacts F to 4, 2 to L2 and / or 3 to L2 (see pg #22) J-2 Open Inside and Outside Broil Elements. (See pg #21) J-3 Burned wiring or terminal connections	J-1 Replace Selector Switch J-2 Replace open Broil Elements J-3 Replace Burned wiring and/or terminal (spade) connectors.
K. No convection Broil, Bake is normal, Broil is normal, Cycle Light is on. No Mini-Broil.	K-1 Open Convection Motor winding. K-2 Open Selector Switch, contacts 3 to L2 K-3 Open Inside Broil Element (see pg #21)	K-1 Replace Convection Motor. K-2 Replace Selector Switch. K-3 Replace Inside Broil Element

**TROUBLESHOOTING GUIDE --- 36" ELECTRICAL WALL OVENS ---**

<b>PROBLEM</b>	<b>PROBABLE CAUSE</b>	<b>CORRECTION</b>
E. No Convection Bake, Bake and Broil functions normally, Cycle Light is on.	E-1 Open Selector Switch contact 6 to I (see pg #22 for details) E-2 Open Convection Motor winding E-3 Burned wiring or terminal connections	E-1 Replace Selector Switch E-2 Replace Convection Motor E-3 Replace burned wiring or terminal connectors.
F. No Convection Cook function, Bake and Broil functions normally, Cycle :Light is on.	F-1 Open Convection Cook Element. (see pg #22) F-2 Open Selector Switch contacts 5 to L2 (see pg #22)	F-1 Replace Convection Cook Element F-2 Replace Selector Switch
G. Convection Cook Heats, No Air Circulation	G-1 Open winding in Convection Fan motor. G-2 Frozen Motor Shaft G-3 Open Selector Switch contacts I to 6 (see pg #22)	G-1 Replace Fan Motor G-2 Replace Fan Motor G-3 Replace Selector Switch
H. No Mini-Broil function, Bake functions normally, Cycle Light is on	H-1 Open Selector Switch contacts 3 to L2 (see pg #22) H-2 Open Inside Broil Element (see pg #22)	H-1 Replace Selector Switch H-2 Replace Inside Broil Element
I. No Maxi-Broil function, Bake functions normally, Cycle Light is on, Mini-Broil functions normally.	I-1 Open Selector Switch contacts F to 4, 2 to L2 and/or 3 to L2 (see pg #22) I-2 Open Outside Broil Element	I-1 Replace Selector Switch I=2 Replace Outside Broil Element
J. No Maxi-Broil function, No Top Heat in Bake function, Cycle Light is on.	J-1 Open Selector Switch contacts F to 4, 2 to L2 and / or 3 to L2 (see pg #22) J-2 Open Inside and Outside Broil Elements. (See pg #21) J-3 Burned wiring or terminal connections	J-1 Replace Selector Switch J-2 Replace open Broil Elements J-3 Replace Burned wiring and/or terminal (spade) connectors.
K. No convection Broil, Bake is normal, Broil is normal, Cycle Light is on. No Mini-Broil.	K-1 Open Convection Motor winding. K-2 Open Selector Switch, contacts 3 to L2 K-3 Open Inside Broil Element (see pg #21)	K-1 Replace Convection Motor. K-2 Replace Selector Switch. K-3 Replace Inside Broil Element

**TROUBLESHOOTING GUIDE** --- 36" ELECTRICAL WALL OVENS ---

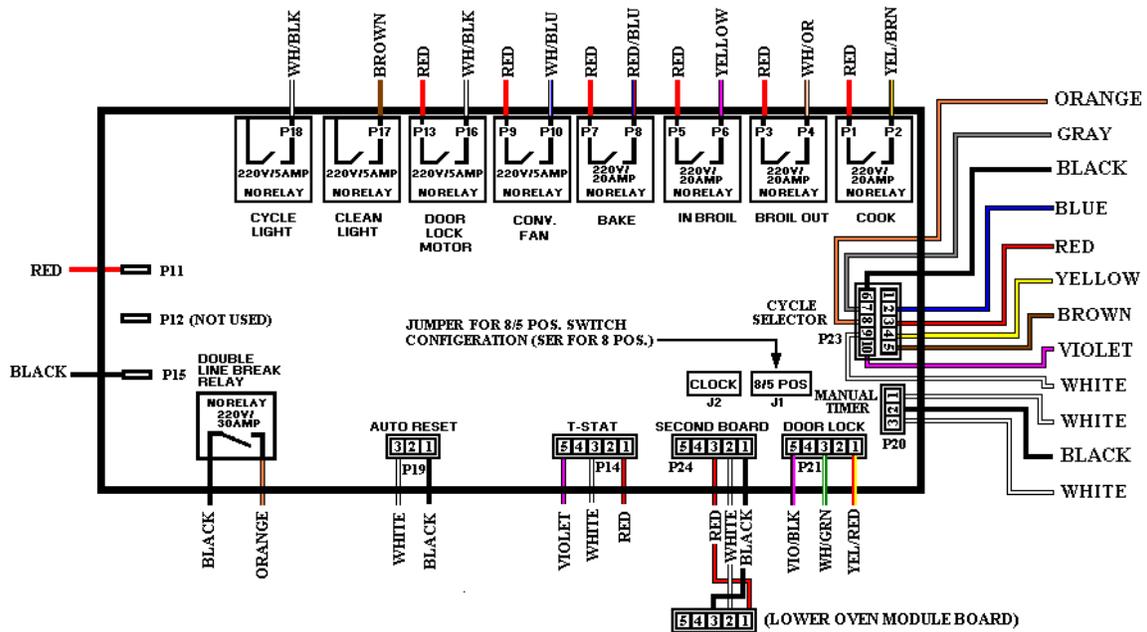
PROBLEM	PROBABLE CAUSE	CORRECTION
<p>L. No Self-clean, Bake and Broil functions normally</p> <p>Door won't lock. No Clean Light. No 120 VAC supply to Door Lock module / timer (PC board) pg #20, item 1 Sel.</p>	<p>L-1 Open Selector Switch contacts J to 6</p> <p>L-2 Open contact Relay #2 (single / upper oven) or Relay #5 (lower oven).</p> <p>L-3 Open contacts Relay #3 (single / upper oven) or Relay #6 (lower oven).</p>	<p>L-1 Replace Selector Switch</p> <p>L-2 Replace Relay #2 (single / upper oven) or #5 (lower oven).</p> <p>L-3 Replace Relay #3 (single / upper oven) or Relay #6 (lower oven). (120VAC current path from Sel on PC Board to Normally closed contacts on Relay #2 to Selector Switch contacts J to 6 to Line L1).</p>
<p>M. No Self-clean Bake and Broil functions normally</p> <p><u>Door won't lock- 120 VAC to Door Lock Module / Timer (PC Board) is present-No Motor Movement-Clean Light is on.</u></p>	<p>M-1 Open Relay contacts LS1 - 1 and / or LS2 - M1 on Door Lock Module/Timer (PC Board)</p> <p>M-2 Open contacts 1 to 2 on Auto Reset Thermostat.</p> <p>M-3 Open Windings in Lock Motor</p>	<p>M-1 Replace Door Lock Module / Timer (PC Board)</p> <p>M-2 Replace Auto Reset Thermostat.</p> <p>M-3 Replace Lock Motor assembly.</p>
<p>N. Door Lock Motor continues to run. No signal to sensor (see pg #19) #3 on PC Board that closes T1-T2 and T3-T4. Clean Light on.</p>	<p>N-1NO SW2 Switch (closed by motor movement) on Door Lock Mechanism not closing.</p>	<p>N-1 Adjust SW2 Switch position or Replace faulty Switch.</p>
<p>O. Door Lock Motor engaged. Signal To Sensor #3 (see pg #19). No Heat Clean Light On.</p>	<p>O-1 Door Lock Module / Timer Relay T1-T2 and T3-T4 not closing.</p>	<p>O-1 Replace PC Board</p>
<p>P. Door Lock Motor engaged. Cooling Fan Motor runs (PC Board T3-T4 closing) No Heat.</p>	<p>P-1 Door Lock Module / Timer (PC Board) Relay T1-T2 Not closing.</p> <p>P-2 Door Lock Module / Timer (PC Board) Relay T1-T2 closing. Check SW3 on Door Lock Assembly.</p>	<p>P-1 Replace PC Board</p> <p>P-2 Replace SW3</p>

# COOKING APPLIANCE CONTROL MODULE

## WIRING DIAGRAMS

DEDO205-275  
 DEDO271-201  
 DESO171-101  
 DESO175-105  
 VEDO277-207-265  
 VESO177-107-165

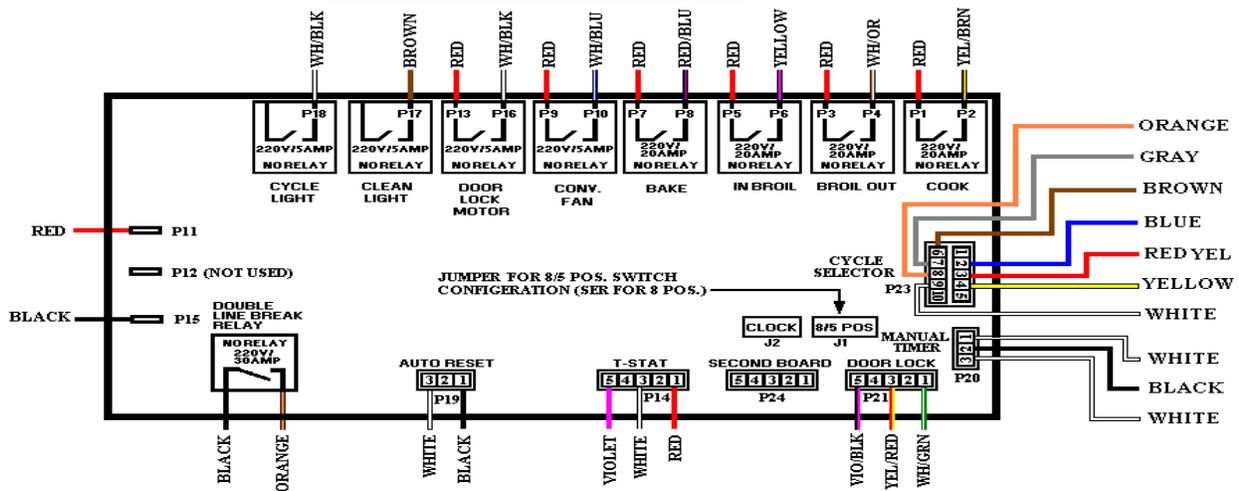
### 8 POSITION SELECTION SWITCH CONNECTIONS



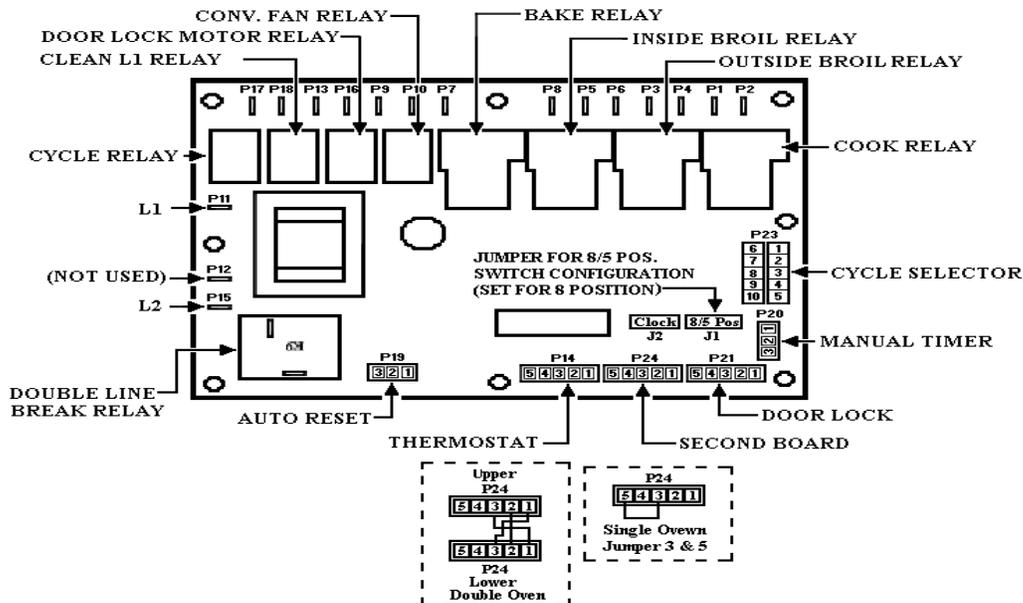
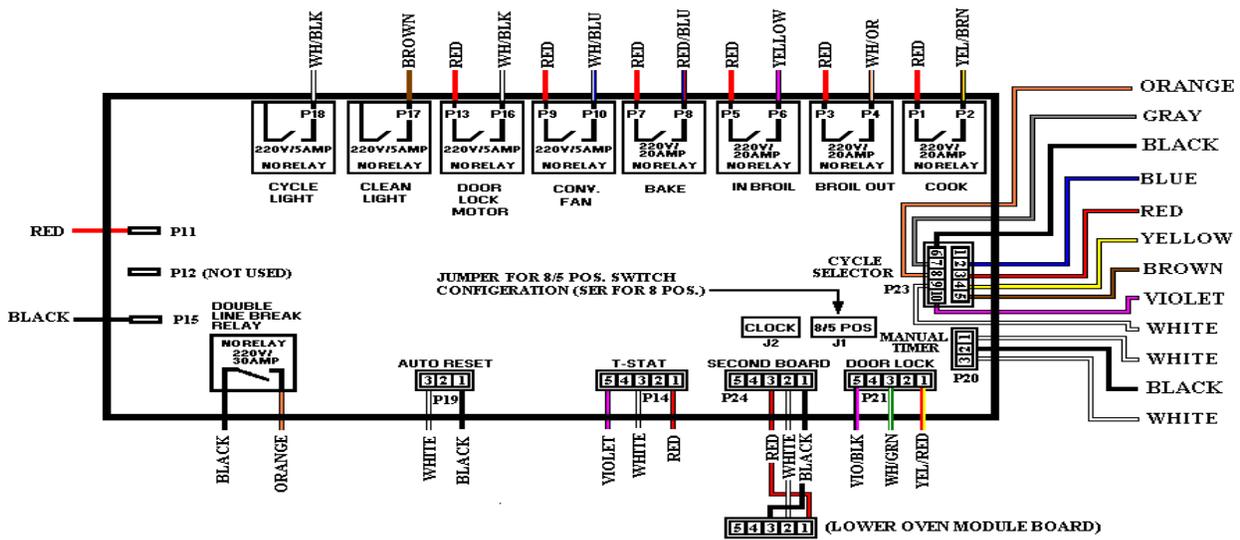
### RELAY & CABLE CONNECTIONS

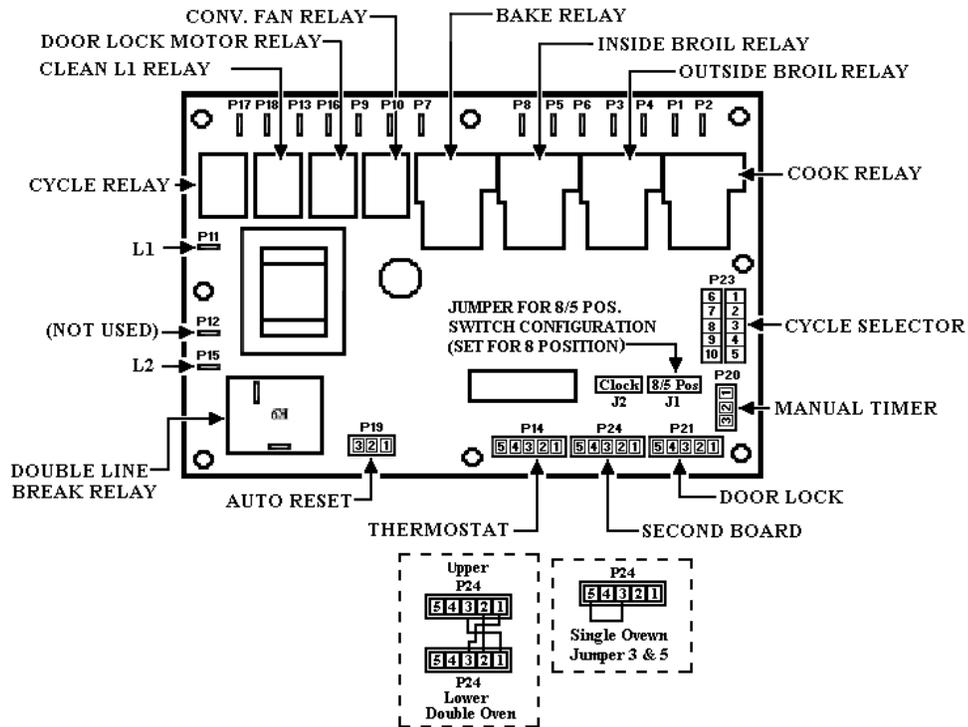
# COOKING APPLIANCE CONTROL MODULE

## 5 POSITION SELECTOR SWITCH



## 8 POSITION SELECTION SWITCH CONNECTIONS





- P1, P2 Cook Element
- P2, P4 Outer Broil
- P5, P6 Inner Broil
- P7, P8 Bake
- P9, P10 Convection Fan
- P13, P16 Door Lock Motor
- P17 Clean Light (Supplies L1 from P11)
- P18 Cycle Light (Supplies L1 from P11)
- P11 L1
- P12 Not Used in 230V Systems
- P15 L2
- DLB, K9 Double Line Break Contacts

- 1 Auto Reset
- 2 n/c
- 3 Auto Reset Common

P19

- 1 MS2
- 2 n/c
- 3 CY2
- 4 n/c
- 5 T-Stat Common

P14

- 1 Timer Input
- 2 Manual/Timed Switch
- 3 Manual/Timed Common

P20

- 1 Door Switch 2
- 2 n/c
- 3 Door Switch 1
- 4 n/c
- 5 Door Lock Common

P21

- 1 Second Board Output
- 2 Second Board Common
- 3 Second Board Input
- 4 n/c
- 5 AC Output

P24



P23

8 Position Cycle Selector

- 1 n/c
- 2 1
- 3 2
- 4 3
- 5 5
- 6 6 (Common)
- 7 L2 (Common)
- 8 E (Common)
- 9 J
- 10 I

View from component side of PCB. Pins 1 thru 5 are located on the edge of the PCB



P23

5 Position Cycle Selector

- 1 n/c
- 2 1
- 3 2
- 4 3
- 5 5
- 6 6
- 7 L2 (Common)
- 8 E (Common)
- 9 J
- 10 n/c

SELECTOR SWITCH LOGIC

5 POS SWITCH	2	3	6	E	L2	J
OFF						
BAKE		X		X		
MINI BROIL/PROOF		X			X	
MAXI BROIL	X	X			X	
SELF CLEAN	X	X	X		X	X

SELECTOR SWITCH LOGIC

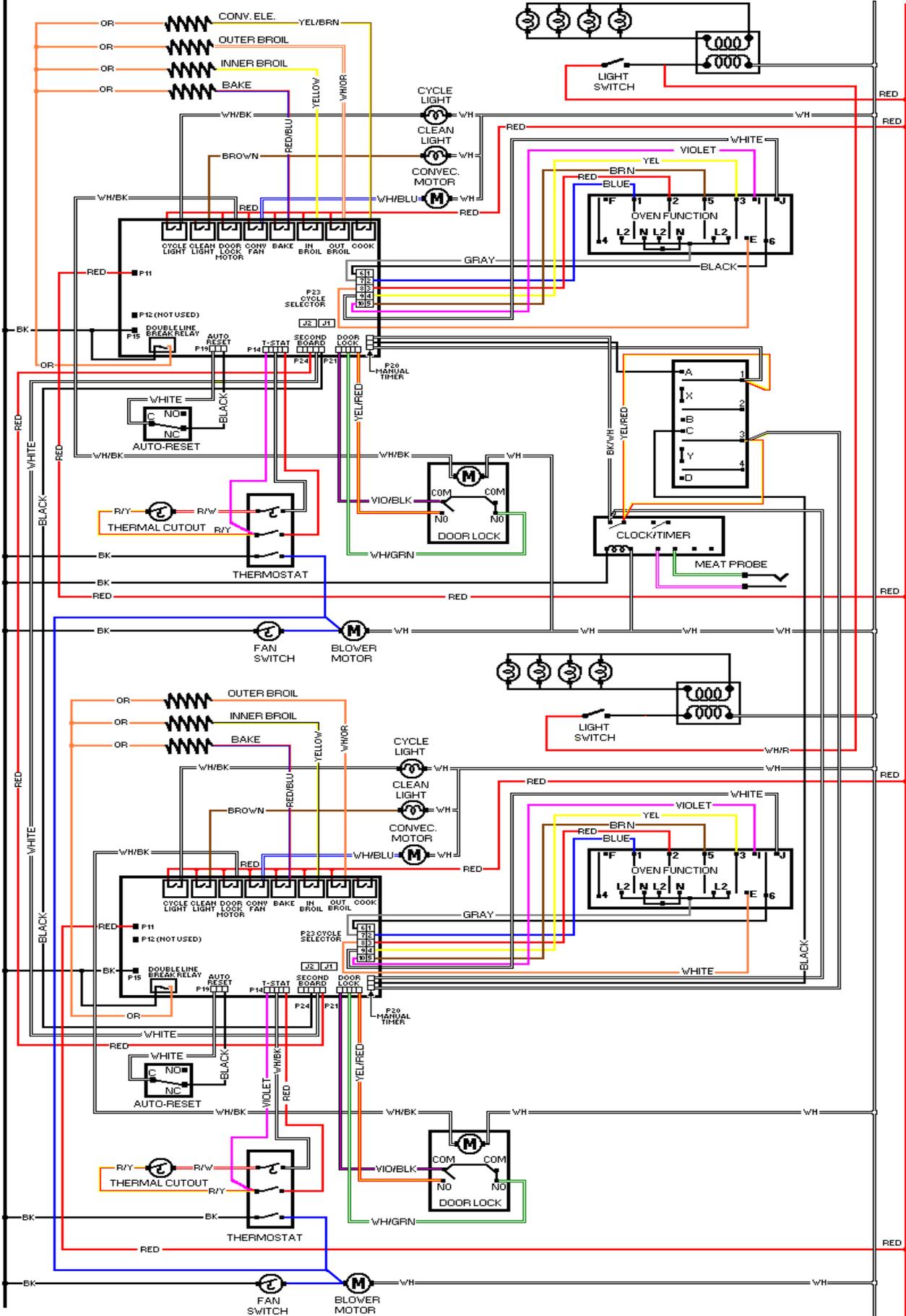
8 POS SWITCH	2	3	5	6	E	L2	J	I
OFF								
BAKE		X			X			
CONV BAKE		X		X	X			X
CONV COOK			X		X	X		X
MINI BROIL		X				X		
MAXI BROIL	X	X				X		
CONV BROIL	X	X		X		X		X
SELF CLEAN	X	X		X		X	X	



# DEDO275 / DEDO205

L2

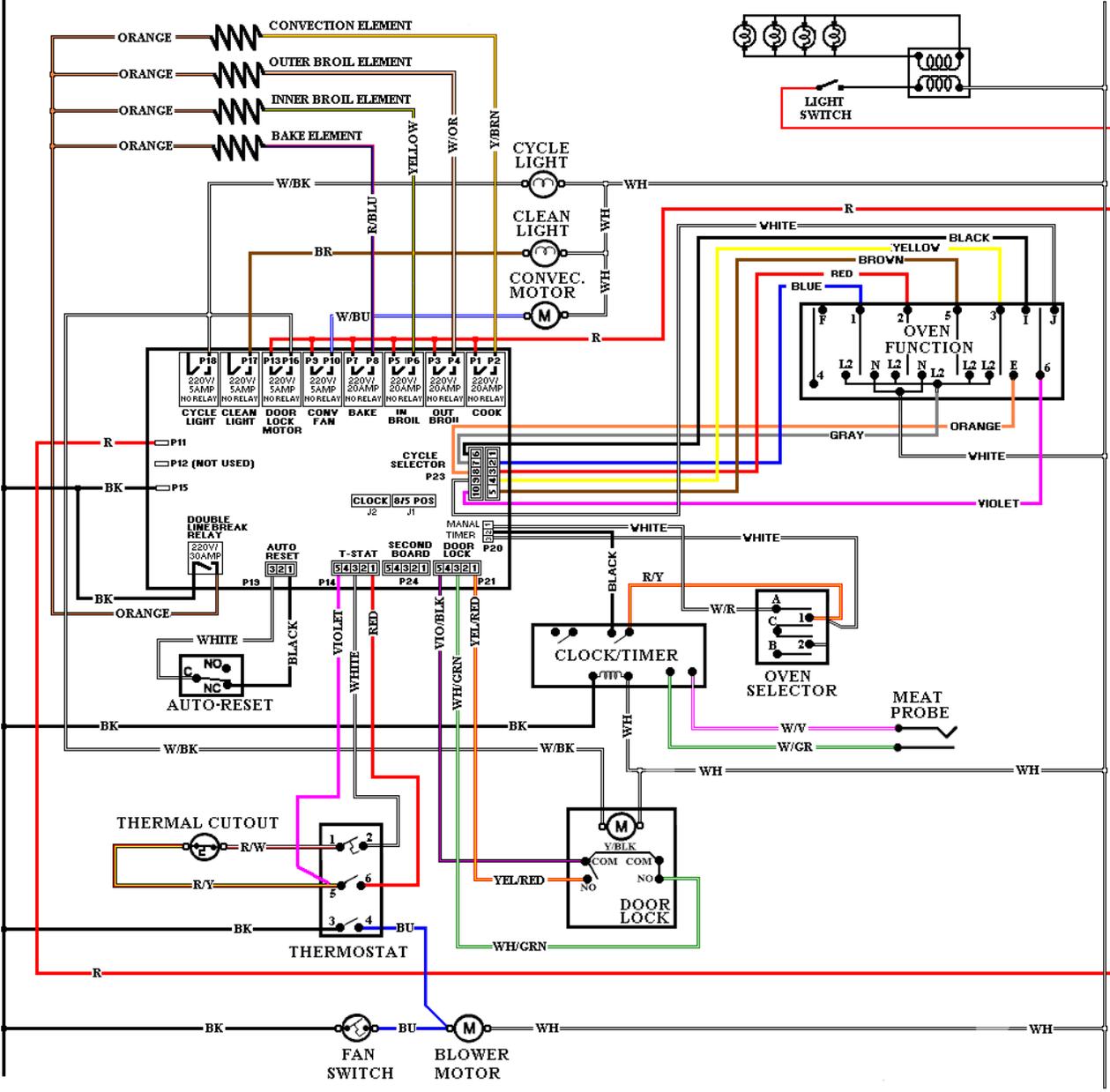
N L1



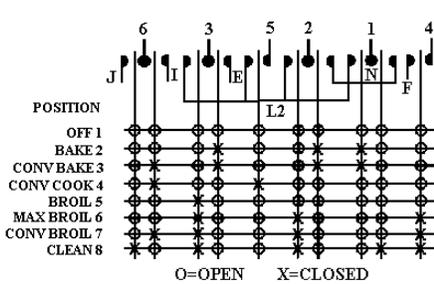
DESO175 / DESO105

L2

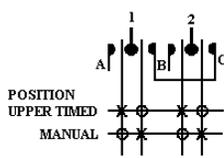
N L1



8 POSITION SELECTOR SWITCH



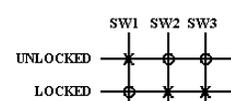
2 POSITION SELECTOR



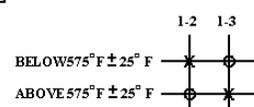
THERMOSTAT

	1-2	3-4	5-6
OFF	O	O	O
BAKE	CYC	X	O
BROIL	CYC	X	O
CLEAN	CYC	X	X

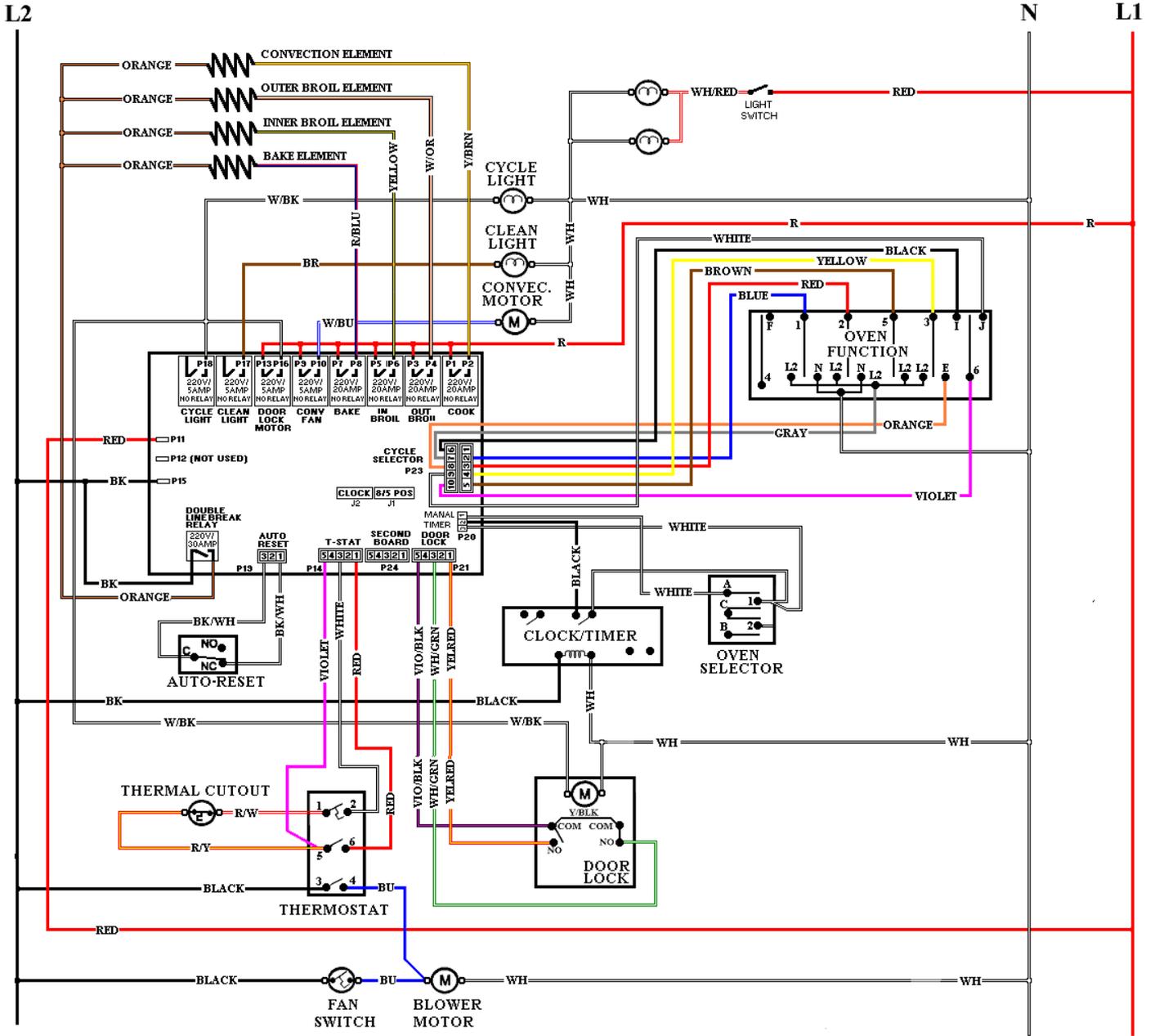
DOOR LOCK



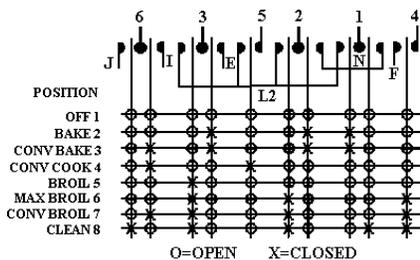
AUTO RESET



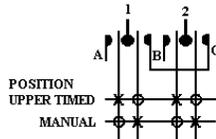
DESO171 / DESO101



8 POSITION SELECTOR SWITCH



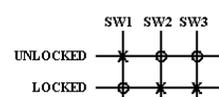
2 POSITION SELECTOR



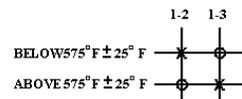
THERMOSTAT

	1-2	3-4	5-6
OFF	O	O	O
BAKE	CYC	X	O
BROIL	CYC	X	O
CLEAN	CYC	X	X

DOOR LOCK



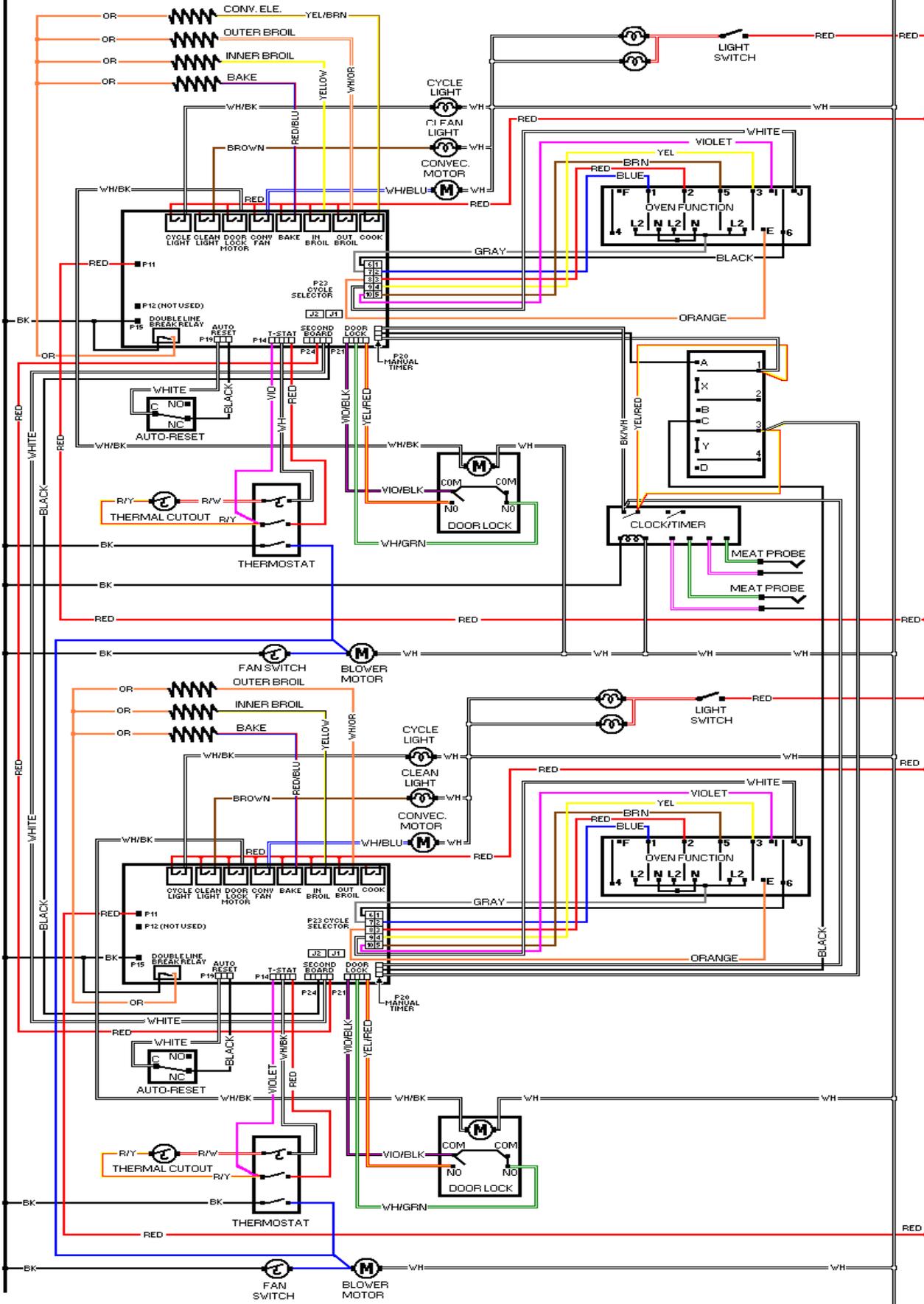
AUTO RESET



VEDO277 / VEDO207 / VDO265

L2

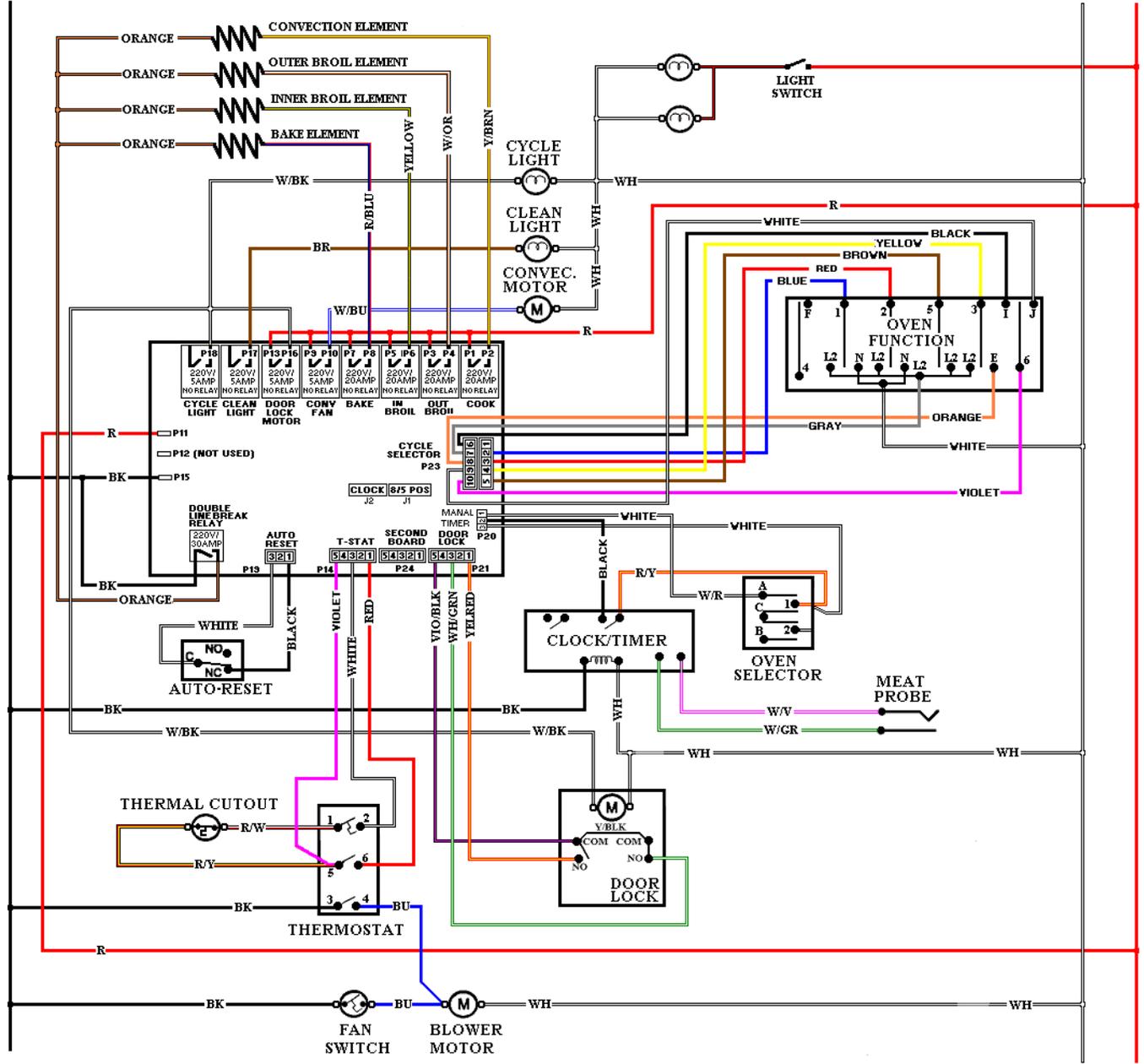
N L1



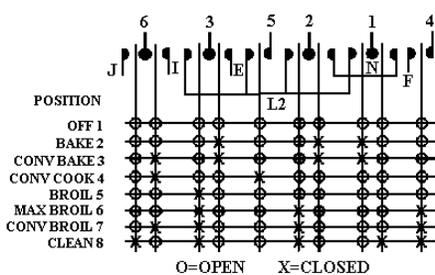
VESO177 / VESO107 / VESO165

L2

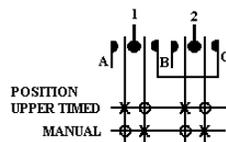
N L1



8 POSITION SELECTOR SWITCH



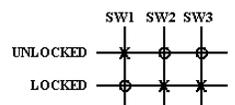
2 POSITION SELECTOR



THERMOSTAT

	1-2	3-4	5-6
OFF	O	O	O
BAKE	CYC	X	O
BROIL	CYC	X	O
CLEAN	CYC	X	X

DOOR LOCK



AUTO RESET

