



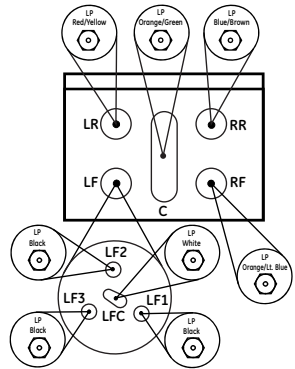
## WARNING IMPORTANT SAFETY NOTICE

THIS INFORMATION IS INTENDED FOR USE BY PERSONS POSSESSING ADEQUATE BACKGROUNDS OF ELECTRICAL, ELECTRONIC AND MECHANICAL EXPERIENCE. ANY ATTEMPT TO REPAIR A MAJOR APPLIANCE MAY RESULT IN PERSONAL INJURY AND PROPERTY DAMAGE. THE MANUFACTURER OR SELLER CANNOT BE RESPONSIBLE FOR THE INTERPRETATION OF THIS INFORMATION, NOR CAN IT ASSUME ANY LIABILITY IN CONNECTION WITH ITS USE.

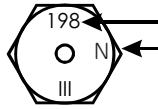
### DISCONNECT POWER BEFORE SERVICING IMPORTANT - RECONNECT ALL GROUNDING DEVICES.

ALL PARTS OF THIS APPLIANCE CAPABLE OF CONDUCTING ELECTRICAL CURRENT ARE GROUNDED. IF GROUNDING WIRES, SCREWS, STRAPS, NUTS OR WASHERS USED TO COMPLETE A PATH TO GROUND ARE REMOVED FOR SERVICE, THEY MUST BE RETURNED TO THEIR ORIGINAL POSITION AND PROPERLY FASTENED.

## CONVERSION TO LP (PROPANE) GAS



To aid in identifying the proper location for the LP orifices during a conversion from Natural Gas to LP Gas, paint color codes have been added to the side or top of the orifice. See the following charts.



Denotes 1.98 mm Orifice size opening  
Denotes Natural Gas

## SPILL-PROOF SEALED BURNER

Brackets are mounted to the under side of the cooktop by T-15 Torx screws.

The screw heads are located under burner head (**these screws must be removed before lifting the cooktop**). Screws and bracket ensure proper alignment for gas to be injected into the burner head. It is critical that brackets are aligned correctly and screws fully torqued down during final assembly.

## REPLACING ORIFICE HOLDER AND TUBING

The Orifice Holder and Supply Tubing are one assembly.

To replace the assembly:

- Follow the instructions under *To Remove the Cooktop*.
- Remove the 5/8" nut securing the orifice holder being replaced to the bracket. Use a 5/8" open ended or adjustable wrench to loosen the nut.
- Loosen the 1/2" nut securing the tubing to the valve.

## TO REMOVE COOKTOP

- Turn the power and gas off.
- Slide the unit out.
- Remove grates, burner caps, and heads.
- Remove two (2) screws on the back of the unit securing the rear vent trim.
- Slide the vent trim slightly to the side and lift up to disengage tabs to remove.
- Remove two (2) screws on the back side of the control panel near the ends.
- Remove T-15 torxs screws - 3 under each burner head.
- Remove two (2) screws on the top back corners and two (2) screws at the top front corners of the cooktop.
- Lift cooktop up at the rear and slide back from under the control panel to remove.

**IMPORTANT:** Before lowering the cooktop back onto the support, line up the burner bracket with the cooktop to replace screws.

**NOTE:** When reinstalling the cooktop, make sure the gasket at the front is in place.

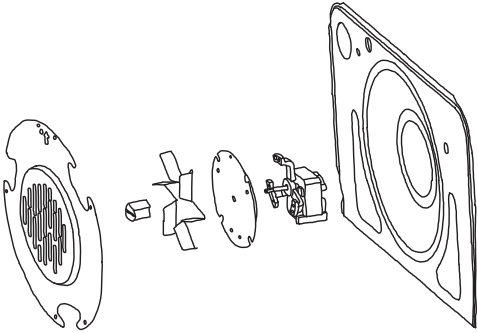
## SPARK MODULE LOCATION

The spark module is located inside the backguard. The module is mounted by two tabs which snap into corresponding slots.

To remove the module from its mounting, use a small, flat bladed screwdriver to bend the mounting tab toward the module body, freeing the tabs from their slots.

## TO REMOVE CONVECTION MOTOR

- Remove oven door.
- Remove Phillips head screws from fan cover.
- Remove nut from fan blade and remove fan blade.
- Remove 1/4" hex head screws from motor support.
- Pull the motor straight out and disconnect the wires.

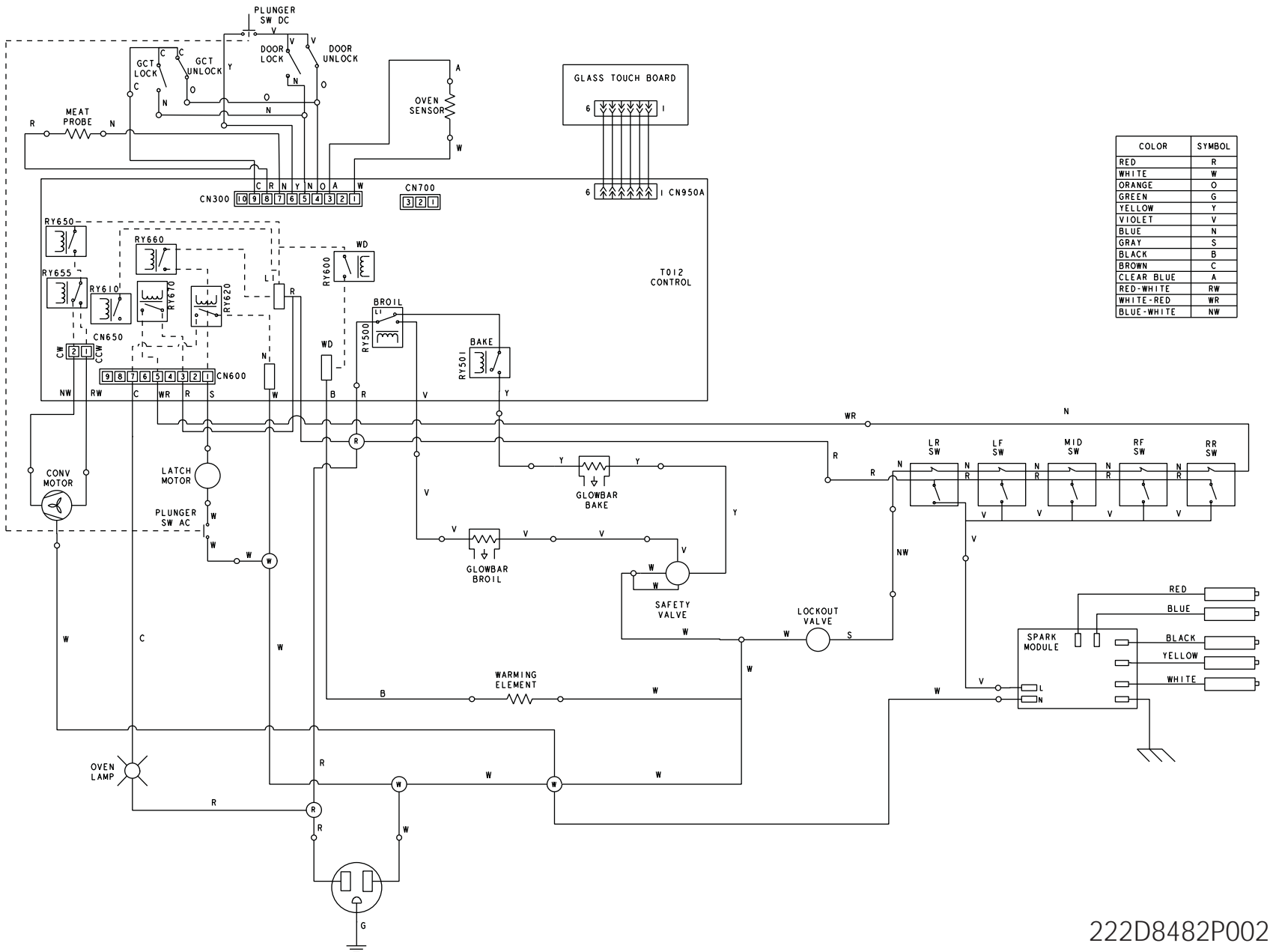


**NOTE:** For service replacement on all other leads, use 18 GA. 150°C wire except as individually noted on leads. All leads with designation numbers that enter common lead path ( ) must be traced to their terminations.

## SCHEMATIC DIAGRAM



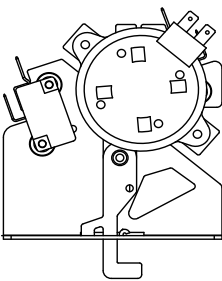
Power must be disconnected before servicing this appliance.



## GAS, FREESTANDING, SELF-CLEANING RANGE

DOOR LATCH

The latch mechanism is thermally operated. When the SELF CLEAN cycle is selected, the latch will automatically lock for cleaning and unlock after cleaning. The door locks immediately and will remain locked until the oven has dropped below these temperatures (about 420°F.)



## LOCK MECHANISM AND LOCK SWITCH ACCESS

1. Remove oven door.
2. Remove the cooktop (see *Remove Cooktop* in this manual.)
3. Remove manifold panel (remove phillips head screws from burner flame adjustment switch and 1/4" hex head screws from the underside of the manifold panel.)
4. Remove cover over lock mechanism (remove 1/4" hex head screws on each side of the cover.)
5. Label and remove wires from lock switch.
6. Remove screws securing lock mechanism to oven frame.
7. Remove mechanism.

**Note:** After installing mechanism, rotate lock to unlock position to prevent low temperature lock-up.

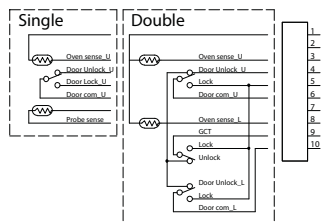
Average clean temperature is 770°F. Cool down period is 30 to 40 minutes at the end of the cycle.

## ERC FAILURE CODES

The oven may stop operating but not give an F code on the display immediately. F codes are stored in nonvolatile eeprom memory until the same fault occurs twice consecutively. After that, the F code will be displayed. F codes can be recalled by pressing together **3, 1 and 0**. While F codes are displayed, pressing **8 and 6** together will clear them. A fault must exist continuously for 5 minutes before an F code is recorded (F2 and F8 are 1 minute or sooner).

Failure Code	Affected Oven	Meaning	Correction
F2.0, F2.1	Upper	Oven temperature inside oven cavity as measured by sensor over 650°F unlatched or 915°F latched.	a) Welded relay contacts b) Airflow to rear of unit c) High resistance in oven sensor leads/connectors (especially at sensor in rear)
F3.1	Upper	Open oven sensor (over 2900 ohms)	a) Disconnect power. Disconnect sensor harness from control. Measure sensor resistance (white leads) to be ~1080 ohms at room temperature with 2 ohms per degree change. b) Look for damaged harness terminals if not a bad sensor.
F3.0	Upper	Shortened oven sensor (under 950 ohms)	a) Disconnect power. Disconnect sensor harness from control. Measure sensor resistance (white leads) to be ~1080 ohms at room temperature with 2 ohms per degree change. b) Separate sensor from harness to determine fault.
F3.4, F3.5	All	Sensor circuit supervisor failure	Replace control.
F7.0, F 7.1	All	Shortened key matrix or OFF key	Replace control.
F8.0, F8.1 F8.2	All	EEPROM data shift failure	If repeated, replace control.
F9.0, F9.2	Upper	Door latch changed state unexpectedly	Check door latch assembly & welded relay

## SENSOR AND LOCK SWITCH CIRCUIT



## OVEN TEMPERATURE CALIBRATION

The bake temperature can be adjusted from its factory calibration (+ or -) 35°F in 1° increments.

1. Press and hold both the **BAKE** and **BROIL** pads for about 2 seconds until the display shows **SF**.
2. Press the **BAKE** pad. The current offset setting is in the display.
3. Enter the desired temperature offset using the number pads.
4. Use the **BAKE** pad to toggle between **+/-**.
5. Press **START** key. The display will return to **Time** or **Day Clock**.

### CONTROL VOLTAGE

The following voltage must be present on the control board:

TERMINALS	VOLTAGE
L1 to N	120 volts (at all times) Control Transformer
L1 to N	120 volts (knob in "OFF" position)
L1 to L2	240 volts (knob in "OFF" position)

**No Control Display** - Check the transformer connections. Make sure neutral is connected to transformer (See Schematic/Wiring diagram).

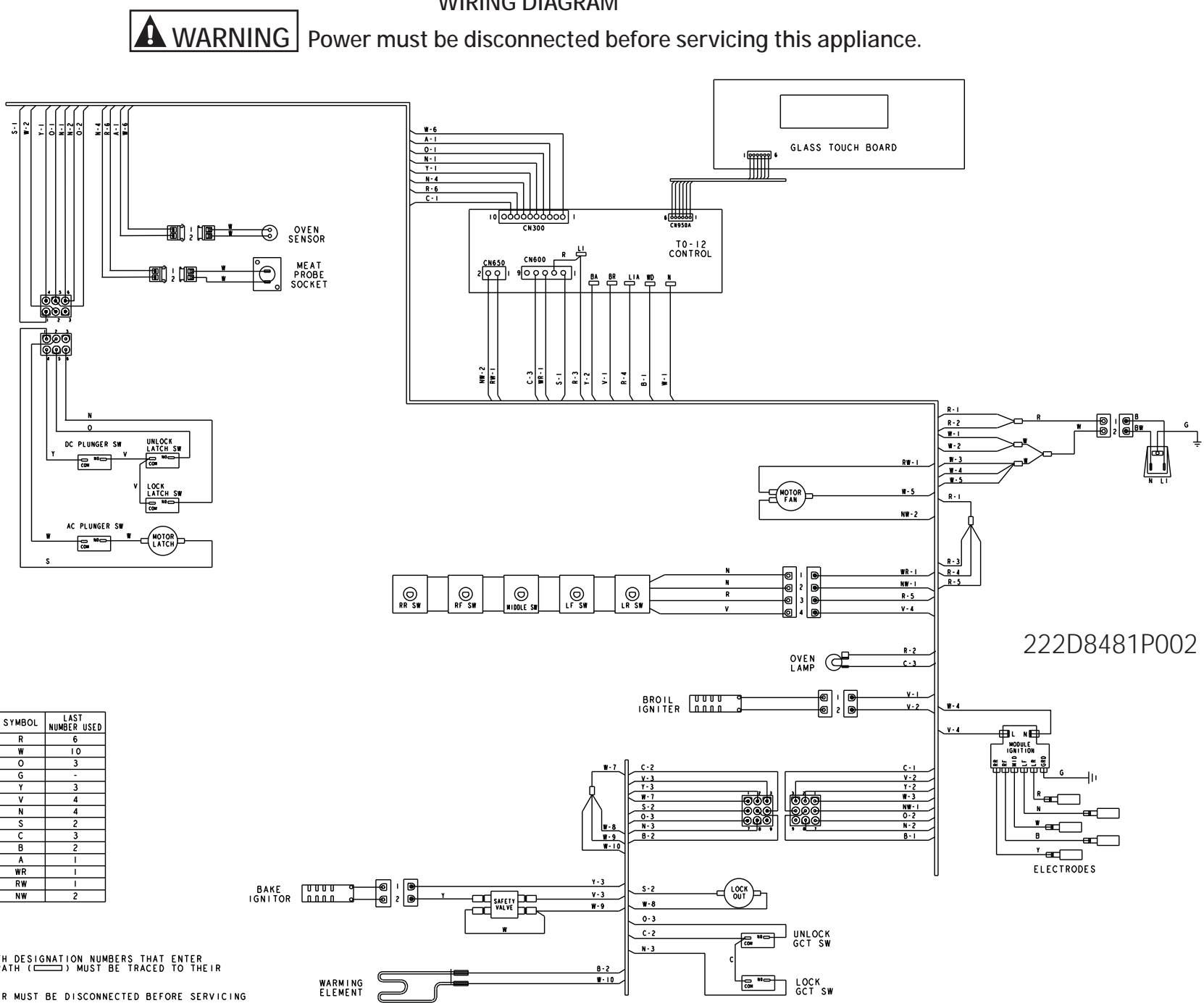
**NOTE:** L2 side of the line is connected to Bake and Broil even when the control is in "OFF" position.

COLOR	SYMBOL	LAST NUMBER USED
RED	R	6
WHITE	W	10
ORANGE	O	3
GREEN	G	-
YELLOW	Y	3
VIOLET	V	4
BLUE	N	4
GRAY	S	2
BROWN	C	3
BLACK	B	2
CLEAR BLUE	A	1
WHITE/RED	WR	1
RED/WHITE	RW	1
BLUE/WHITE	NW	2

NOTES:

ALL LEADS WITH DESIGNATION NUMBERS THAT ENTER  
COMMON LEAD PATH ( ) MUST BE TRACED TO THEIR  
TERMINATIONS.

WARNING: POWER MUST BE DISCONNECTED BEFORE SERVICING THE APPLIANCE.



RELAY CONTACT TO OPERATION TEST			
RELAY	TERMINALS	VOLTAGE IN MODE	VOLTAGE IN OFF
BAKE	NO to L1A	0 VAC when relay energized	240 VAC
BROIL	NO to L1A	0 VAC when relay energized	240 VAC
LATCH	COM to MDL	0 VAC motor traveling door closed	120 VAC door closed
OVEN LIGHT	LIGHT to N	0 VAC light on or door open	120 VAC door closed
CONV FAN	CF to N	0 VAC fan on and door closed	120 VAC fan off and door closed
SURFACE LIGHT**	SURFACE to N	0 VAC light on	120 VAC light off

\* Be sure to select a temperature or setting.

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\*\* Some models

CIRCUIT	TERMINALS	OHMS	CONDITION
OVEN SENSOR	1 to 3	1100	OVEN AT ROOM TEMPERATURE
DOOR UNLATCHED	4 to 6	0	DOOR LATCH IN BAKE/BROIL POSITION
DOOR LATCHED	5 to 6	0	DOOR LATCH IN CLEAN POSITION
MEAT PROBE	7 to 8	55000	AT ROOM TEMPERATURE MEAT PROBE INSERTED