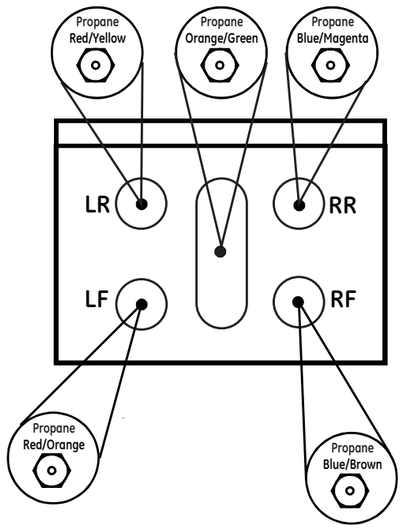
⚠WARNING **Explosion Hazard**

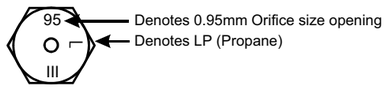
Death or serious injury can result from failure to follow these instructions.

- Service by a qualified service technician only.
- Shut off gas supply and disconnect power before servicing.
- Reconnect all grounding devices after service.
- Replace all parts and panels before operating.

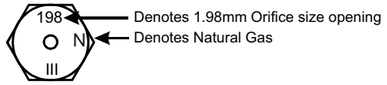
CONVERSION TO PROPANE (LP) GAS



BURNER OUTPUT RATINGS: BTU/HR				
Propane (LP) Gas 10” W.C.P.				
BURNER	BTU RATE	ORIFICE SIZE (mm)	COLOR	MARKING
RR	12,000	0.039” (0.99)	Blue/Magenta	99L
LF	18,000	0.047” (1.19)	Red/Orange	119L
LR	5,000	0.026” (0.66)	Red/Yellow	66L
RF	9,500	0.035” (0.89)	Blue/Brown	89L
C	8,000	0.034” (0.86)	Orange/Green	86L
LWR BAKE	13,500	0.043” (1.09)	Green	043L
UPR BAKE	10,000	0.037” (0.94)	Red	037L
UPR BROIL	10,000	0.037” (0.94)	Red	037L



BURNER OUTPUT RATINGS: BTU/HR				
NG (Natural) Gas 5” W.C.P.				
BURNER	BTU RATE	ORIFICE SIZE (mm)	COLOR	MARKING
RF	9,500	0.053” (1.36)	Green	136N
LF	18,000	0.078” (1.98)	Purple	198N
LR	5,000	0.040” (1.01)	White/Purple	101N
RR	12,000	0.061” (1.55)	Red	155N
C	10,000	0.055” (1.40)	Yellow	140N
LWR BAKE	14,000	0.066” (1.67)	Red	066N
UPR BAKE	12,000	0.062” (1.57)	Blue	062N
UPR BROIL	10,000	0.056” (1.42)	Orange	056N



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

- Remove grates, burner caps, and heads.
- Remove T-15 torxs screws - 3 under each burner head.
- Disengage 2 front clips using a flat blade screw driver located between cooktop and manifold approximately 2-1/2” from each side.
- Lift top up at front.
- Shift top left or right to disengage hinge pins at the rear.

IMPORTANT: Before lowering the top onto the front clips, line up the burner bracket with the cooktop to replace screws.

NOTE: When reinstalling top, position top to be the equivalent of 1/2 way lowered before attempting to insert the top hinge pins into the corresponding slots on the backguard.

SPARK MODULE LOCATION

The spark module is located under the cooktop on the left side. The module is mounted by two tabs which snap into corresponding slots.

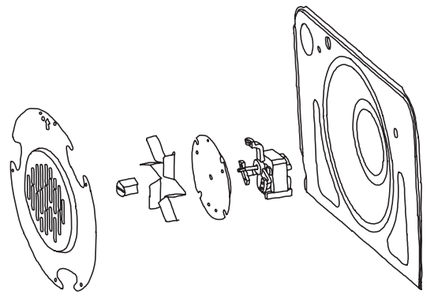
To remove the module from its mounting, use a small, flat bladed screwdriver to bend the mounting tab toward the module body, freeing the tabs from their slots.

CONVECTION MOTOR OPERATION

Single Oven **Convection Fan** does not operate in preheat and cycles on Lo in **Multi Bake** mode and Hi in **Convection Roast mode**.

TO REMOVE CONVECTION MOTOR

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

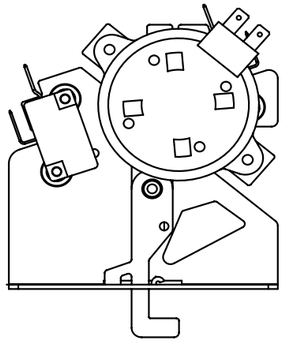


NOTE: For service replacement on all other leads, use 18 GA. 150˚C wire except as individually noted on leads.
All leads with designation numbers that enter common lead path (▭) must be traced to their terminations.

GAS, FREESTANDING, SELF-CLEANING RANGE

DOOR LATCH

The latch mechanism is automatically 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.

Average clean temperature is 790˚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
F200, F210	Upper	Oven temperature inside oven cavity as measured by sensor over 615°F unlatched or 930°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)
F220, F230	Lower		
F310	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.
F330	Lower		
F300	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.
F320	Lower		
F710	All	OFF key error	Replace control.
F900, F910	Upper	Door latch changed state unexpectedly	Check door latch assembly & welded relay
F920, F930	Lower		

OVEN TEMPERATURE CALIBRATION

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

1. Press the **Bake** and **Broil** pads at the same time and hold until the special features menu is displayed.
2. Use the **3** and **8** number pads to toggle through the special features until “offset” is displayed.
3. Press the **0** number pad to enter into the “offset” menu. Use the **3** pad to increase the adjusted temperature or use the **8** pad to decrease the adjusted temperature.
4. Once the desired option is displayed, press the **0** pad to save the setting and the **6** pad to exit the menu.

CONTROL VOLTAGE

The following voltage must be present on the control board:

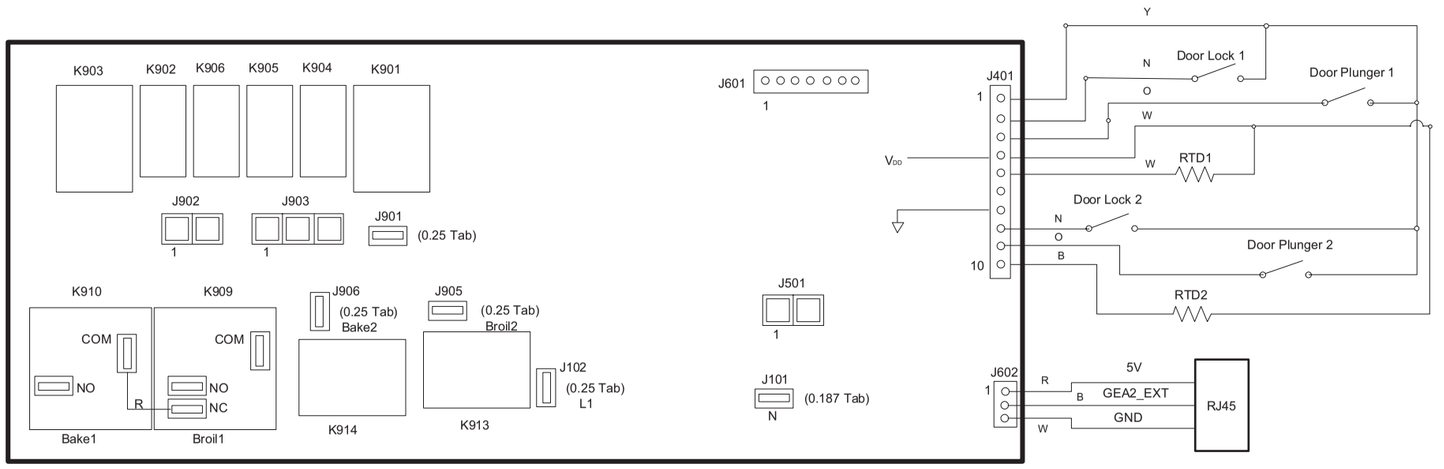
TERMINALS	VOLTAGE
L1 to N	120 volts (at all times) Control Transformer
L1 to N	120 volts (knob in “OFF” position)

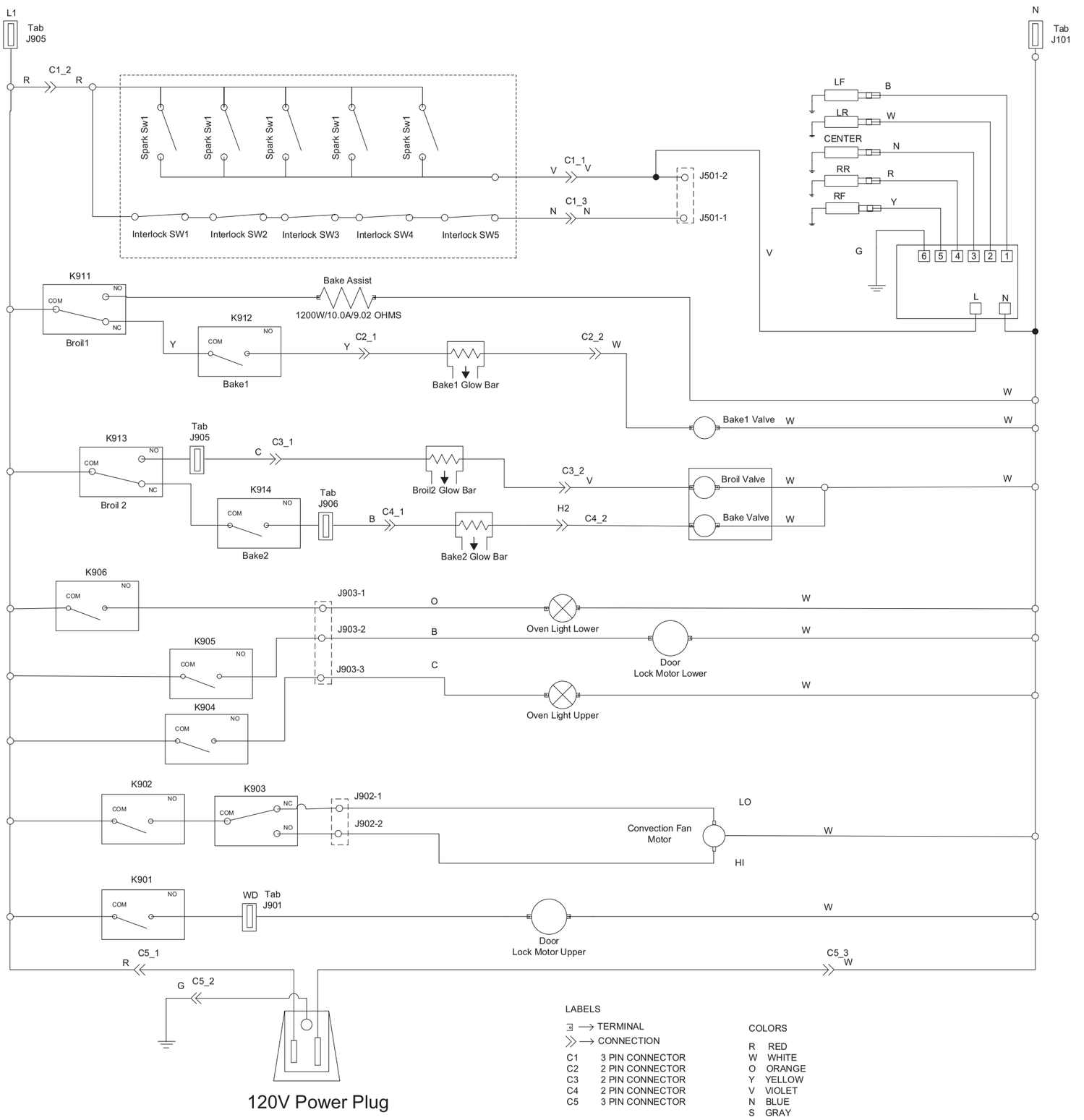
No Control Display - Check the transformer connections. Make sure neutral is connected to transformer (See Schematic/Wiring diagram).

CIRCUIT	TERMINALS	OHMS	CONDITION
UPPER OVEN SENSOR	4 to 5	1100	OVEN AT ROOM TEMPERATURE
LOWER OVEN SENSOR	4 to 10	1100	OVEN AT ROOM TEMPERATURE
UPPER DOOR UNLATCHED	1 to 2	∞	DOOR LATCH IN BAKE/ BROIL POSITION
LOWER DOOR UNLATCHED	1 to 8	∞	
UPPER DOOR LATCHED	1 to 2	0	DOOR LATCH IN CLEAN POSITION
LOWER DOOR LATCHED	1 to 8	0	

WIRING DIAGRAM

⚠WARNING Power must be disconnected before servicing this appliance.





LABELS

⫤ ⟶ TERMINAL
⟩⟩ ⟶ CONNECTION

C1	3 PIN CONNECTOR
C2	2 PIN CONNECTOR
C3	2 PIN CONNECTOR
C4	2 PIN CONNECTOR
C5	3 PIN CONNECTOR

COLORS

R	RED
W	WHITE
O	ORANGE
Y	YELLOW
V	VIOLET
N	BLUE
S	GRAY
C	BROWN
B	BLACK
G	GREEN