

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.

#### GROUND SPECIFICATIONS

Ground Path Resistance 0.10 Max.  
Insulation Resistance 250K Min.

#### INSTALLATION REQUIREMENTS

##### 1. Power Supply

This range must be connected to a supply circuit with proper voltage and frequency as specified on the data plate. Wire size must conform to the National Electric Code or the prevailing local code. The rating plate is located on the front left support leg (open oven drawer for access)

##### 2. Fuses or Circuit Breakers

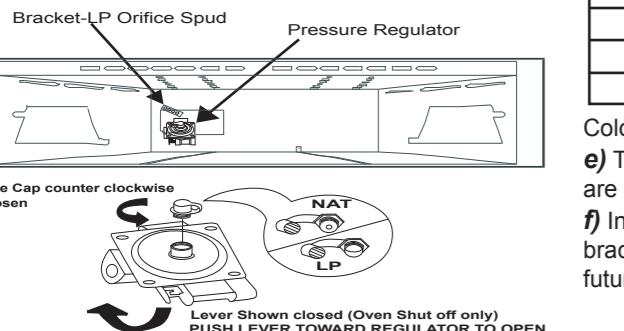
NEC FUSE RATING	MAXIMUM KILOWATT RATING	208 V	236 V	240 V
35 Amp	-	12.4	12.4	
40 Amp	12.4	15.4	16.0	
50 Amp	17.4	21.4	22.0	

#### CONVERSION TO LP (PROPANE) GAS

**1. Convert Regulator** - Regulator is located in the lower, left hand rear corner of the range as viewed from the front.

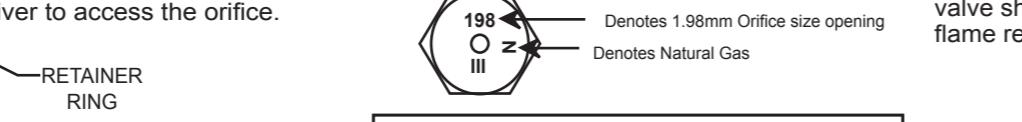
**a)** Depending on the model, remove the storage drawer, broiler drawer, baking drawer or false panel to access the regulator. Some models with a broiler drawer will have a metal cover over the regulator that must be removed for conversion and reinstalled when conversion is complete.

**b)** Remove the Large hex-nut which is located in the center of the regulator. Remove the plastic pin from the bottom side of the cap, turn the pin 180 degrees and snap the pin back into the cap. There are raised letters on the flat side of the plastic pin, "NAT" and "LP". In the "LP" position the end of the pin marked "NAT" should be snapped into the bottom of the hex-nut.



#### 2. Converting the surface burners

- a)** LP orifice spuds are located at the back of the baking drawer compartment. The spuds are in two metal brackets next to the pressure regulator and are attached to the back wall of the compartment by a 1/4" hex headscrew. An LP conversion instruction sheet is also located in this area. (see above picture)
- b)** Removed grates, burner caps, and burner heads.
- c)** Remove the Brass Orifice Spud in the chimney of each burner using a 9/32" or 7 mm nut driver. The top burner orifices can be removed by removing the burner caps and burner heads. Use 7 millimeter nutdriver to access the orifice.



**NOTE:** The orifices have spring loaded retaining rings around the hex head to hold the orifice in the nutdriver during installation and removal. A slight amount of force is required to push the nutdriver down over the ring.

**d)** Install the LP orifice spuds into their correct positions as described as follows.

A series of marks (I;II or III) are engraved on the top of the orifices to denote the location of the orifice as shown in the illustration.

The marks appear on both the LP and Natural Gas orifices. The locations indicated by the marks are the same for both gasses.



#### BURNER OUTPUT RATINGS; BTU/HR

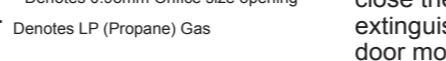
Natural Gas, 5" W.C.P

BURNER	BTU RATE	ORIFICE SIZE
RF Main	16,800	0.076" (1.93mm)
Simmer	1,200	0.019" (0.43mm)
LF	17,000	0.078" (1.98mm)
LR	9,100	0.0535" (1.36mm)
RR	5,000	0.0409" (1.04mm)
CENTER	6,000	0.043" (1.09mm)

#### BURNER OUTPUT RATINGS; BTU/HR

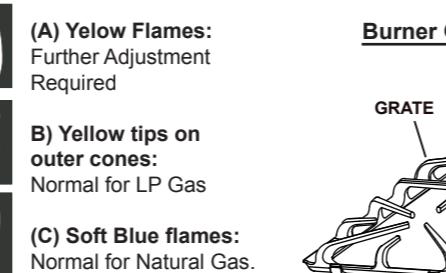
LP (Propane) Gas, 10" W.C.P

BURNER	BTU RATE	ORIFICE SIZE
RF Main	13,800	0.043" (1.08mm)
Simmer	1,200	0.013" (0.34mm)
LF	11,000	0.0375" (0.95mm)
LR	9,100	0.034" (0.86mm)
RR	5,000	0.025" (0.63mm)
CENTER	6,000	0.029" (0.73mm)



#### 4. Check quality of the flames

The combustion quality of the burner flames needs to be determined visually.



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 chart below.

**NOTE:** For High Altitude orifices see Conversion steps sheet attached on the back of the range

#### LP ORIFICE COLOR ID

Burner	BTU Rate	Color
RF Main	13,800	108XL
Simmer	1,200	34SL
LF	11,000	Orange / Silver
LR	9,100	Orange / Green
RR	5,000	Blue / Blue
CENTER	6,000	White / Light Blue

Color coding is used in identifying the correct location.

**e)** To prevent leakage, make sure the orifice spuds are securely screwed into the gas supply tubes.

**f)** Install the old NG orifice spuds into the metal bracket and place back on the range for possible future conversion.

#### LOW FLAME (SIMMER) ADJUSTMENT

The top burner valves have low flame/simmer adjustment screws in the center of the control valve shafts. A flashlight may be required to locate the screw. A thin, flat bladed screwdriver (approx. 3/32 across) is needed to access the screw.

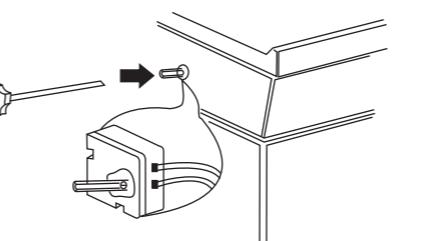
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#### REPLACING ORIFICE HOLDER AND TUBING

The Orifice Holder and Supply Tubing are one assembly. To replace the assembly:

- Follow the below instructions under "Raise or Remove cooktop".
- Remove the 3/4" nut securing the orifice holder being replaced to the bracket. Use a 3/4" open ended or adjustable wrench to loosen the nut.
- Loosen the 1/2" nut securing the tubing to the valve.

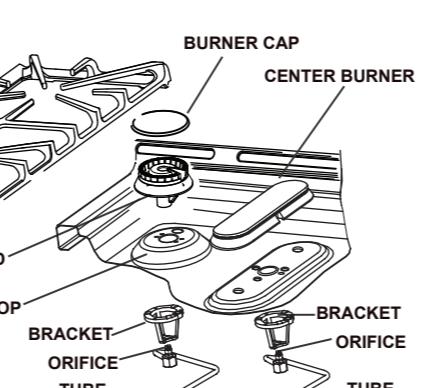
**To Adjust The Low Flame Setting** - At least 2 other surface burners must be lit. Then, lite the burner being adjusted and turn knob to "LOW". Remove knob and insert the screwdriver into valve shaft. Turn the adjustment screw until the flame reaches the desired size.



**Test The Flame Stability**  
Test 1: Turn the knob from "HI" to "LOW" quickly. If the flame goes out, increase the flame size and test again.  
Test 2: With burner on "LOW" setting, open and close the oven door quickly. If the flame is extinguished by the air currents created by the door movement, increase the flame height and test again.

#### SPILL-PROOF SEALED BURNER

##### Burner Construction :



NOTE: If burner flames look like (A). Further air shutter adjustment is required. Normal burner flames should look like (B) or (C), depending on the type of gas you use. With LP gas, some yellow tipping on the outer cones is normal.

#### 5. Top burner flame adjustments

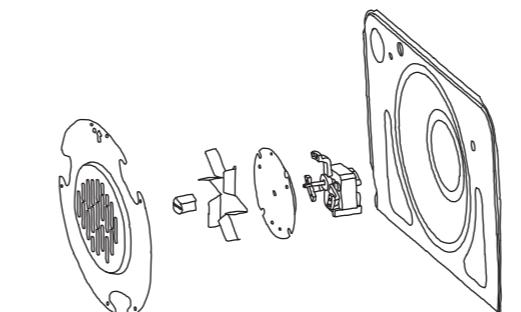
The top burners do not have air shutters and fixed, non adjustable orifices are used. If the flames blow off the burner or have yellow tips, check the following:

- Gas pressure: 5" Natural gas 10" LP gas.
- Inspect orifice to be sure it is drilled on center and free of debris or burrs.
- Be sure the correct size orifice is in the proper location (see "Orifice Identification" section of this sheet).
- Make sure the range was properly converted on LP gas.

To improve alignment and stability the Burner system has been modified. Four brackets are mounted to the under side of the cooktop by 12 "T-15" Torx screws and the front right base burner is mounted by 5 "T-15" Torx screws.

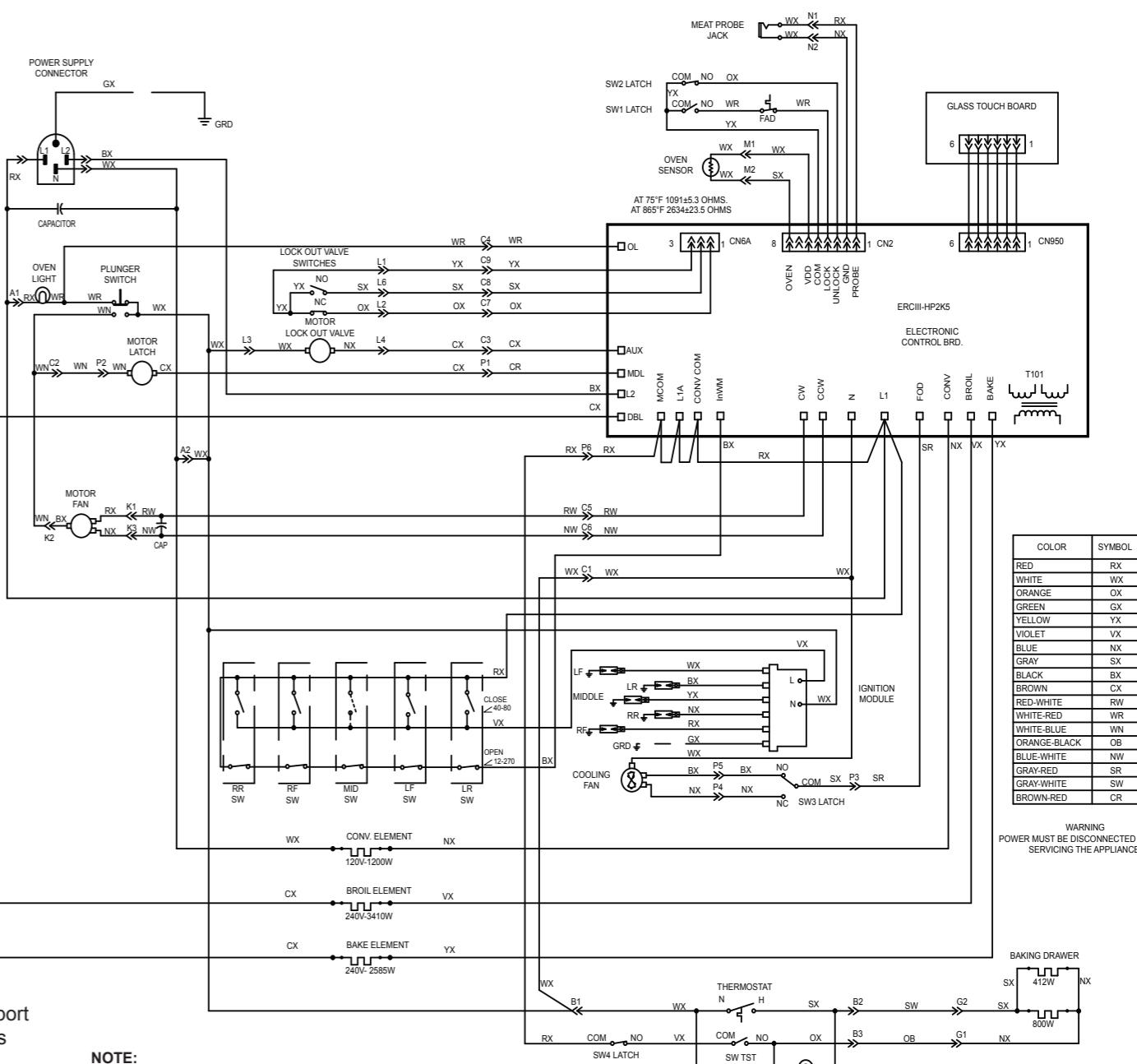
For the Center burner, the screw heads are located under burner head (these screws must be removed before lifting the cooktop). These changes ensure proper alignment for gas to be injected into the burner head.

**TO REMOVE MOTOR CONVECTION**  
1.- Remove Oven Door  
2.- Remove (6) 1/4" hex head screws from fan cover  
3.- Remove nut from fan blade and remove fan blade  
4.- Remove (4) 1/4" hex head screws from motor support  
5.- Pull the motor straight out and disconnect the wires



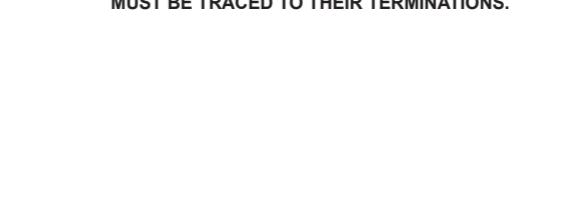
## SCHEMATIC DIAGRAM

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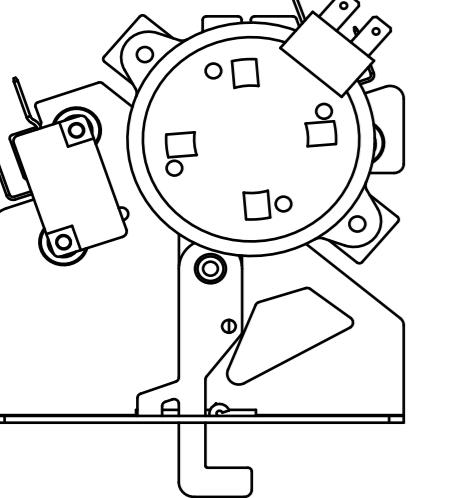
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ALL LEADS WITH DESIGNATION NUMBERS THAT ENTER COMMON LEAD PATH ( ) MUST BE TRACED TO THEIR TERMINATIONS.



## GAS, FREESTANDING SELF CLEANING RANGE

### DOOR LATCH

The Latch Mechanism is thermally operated. When the SELF CLEAN cycle is selected, the latch will automatically lock for cleaning and unlock after cleaning. The door locks up when the oven has reached a temperature between 560° and 650° F and will remain locked until the oven has dropped below these temperatures (about 300°F).



### LOCK MECHANISM AND LOCK SWITCH ACCESS

1. Remove oven door.
2. Remove the cooktop (see "To Raise or Remove Cooktop" in this manual).
3. Remove manifold panel (remove (6) phillips head screw from left, and right burner flame adjustment switch and (3) 1/4" hex head screws from the under side of the manifold panel.)
4. Remove (2) hex head screws and control insulation
5. Remove cover over lock mechanism (remove (2) 1/4" hex head screws on each side of cover).
6. Label and remove wires from lock switch.
7. Remove screws securing lock mechanism to oven frame.
8. Remove mechanism.

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

### OVEN TEMPERATURE CALIBRATION

1. Press **BAKE** and **BROIL HI/LO** pads at the same time for about 2 seconds until the display shows "SF".
2. Press the **BAKE** pad. A two digit number shows in the display. Press **BAKE** once to increase (+) the oven temperature or twice to decrease (-).
3. Press the number pads to input temperature. For example, to change the oven temperature 15° F, press 1 and 5. Oven can only be adjusted up to (+) 35° F hotter or (-) 35° F cooler.
4. Press **START** to return to the time of day display.

### TO SELF CLEAN

**Note: Average clean temperature is 790° F**

1. Press SELF CLEAN.
2. Press number pads to enter desired time (4:20 hours is standard).
3. Press START pad.
4. Clean cycle begins with BROIL element operation (only) for the first 30 minutes followed by BAKE element (only) for the remainder of the clean cycle.
5. "CLEAN" and the word "ON" will be displayed to indicate self clean. When a clean is started, the words "LOCKED DOOR" flash while the latch motor travels and becomes solid when the door is latched.
- The clean will not start unless the door locks first. When the oven reaches about 600° F the door remains locked regardless if a clean is active or not. After a clean, when the oven cools to about 350° F the door unlocks. Again, the "LOCKED" word flashes while the motor is traveling.

### CONTROL VOLTAGE

The following voltage must be present on the control board:

TERMINALS	VOLTAGE	TERMINALS	OHMS	CONDITION
L1 to N	120 volts (at all times)	OVEN SENSOR	6 to 8	1100 OVEN AT ROOM TEMPERATURE
L2 to N	120 volts (knob in "OFF" position)	DOOR UNLATCHED	3 to 5	0 DOOR LATCH IN BAKE/BROIL POSITION
L1 to L2	240 volts (knob in "OFF" position)	DOOR LATCHED	4 to 5	0 DOOR LATCH IN CLEAN POSITION
		MEAT PROBE	1 to 2	55000 AT ROOM TEMPERATURE MEAT PROBE INSERTED

**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.

### RELAY CONTACT 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

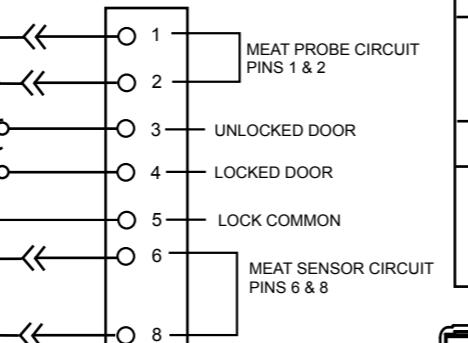
\*\* Some models

### CIRCUIT TERMINALS OHMS CONDITION

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OVEN TEMP SENSOR  
1100 OHMS AT ROOM TEMP  
2650 OHMS AT CLEAN TEMP



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**ERC FAILURE CODE** The Oven may stop operating but not give a F code on the display immediately. F codes are stored in non volatile eeprom memory until 2 of the same fault occur consecutively. After that, it will be displayed. They can be recalled by pressing together: TIMER, CLOCK, 9. While displayed, pressing 8 and 6 together will clear them. A fault must exist continuously for 5 minutes before a F code is recorded (F2, F8 are sooner).

### FAILURE CODE MEANING & CORRECTIONS

FAILURE CODE	MEANING	CORRECTION
F0	Shorted OFF key	Determine if problem is with Key Panel or control by disconnecting ribbon cable and measuring flat cable pins 13 to 14. Should be open. Should be 100-150 ohms while pressing OFF key.
F2	Over temperature 1. Inside oven cavity as measured by sensor over 650° F unlatched or 915° F latched	-Welded relay contacts -Cooling fan stalled or blocked -Air flow to rear of unit -High resistance in oven sensor leads/connectors (especially at sensor in rear)
F3	Open oven sensor (over 2900 ohms)	-Disconnect power -Disconnect sensor harness from control. Measure sensor resistance (while leads) to be -1080 ohms at room temperature with 2 ohms per deg change -Look for damage harness terminals if not a bad sensor
F4	Shorted oven sensor (under 950 ohms)	-Disconnect power -Disconnect sensor harness from control. Measure sensor resistance (while leads) to be -1080 ohms at room temperature with 2 ohms per deg change -Look for damage harness terminals if not a bad sensor
F5	A to D system fault	Replace control
F6	Range Lockout - Switch issues	Check connections on lockout motor and CN6 of control.
F7	Shorted matrix or START key	Determine if problem is with Key Panel or control by disconnecting ribbon cable and measuring flat cable using pinout chart. Allow up to 1000 ohms when pressing a key
F8	EEPROM data shift failure	If repeated. Replace control
F9	Door Lock false while above Runaway Setpoint, Unlatched Door Lock temperature. OR FAD device setpoint exceeded.	"Unlock" Latch Changing status to "Lock" while cooking or "Lock" Latch of Motor changing to "Un-Lock" while above run away set point

NOTES:

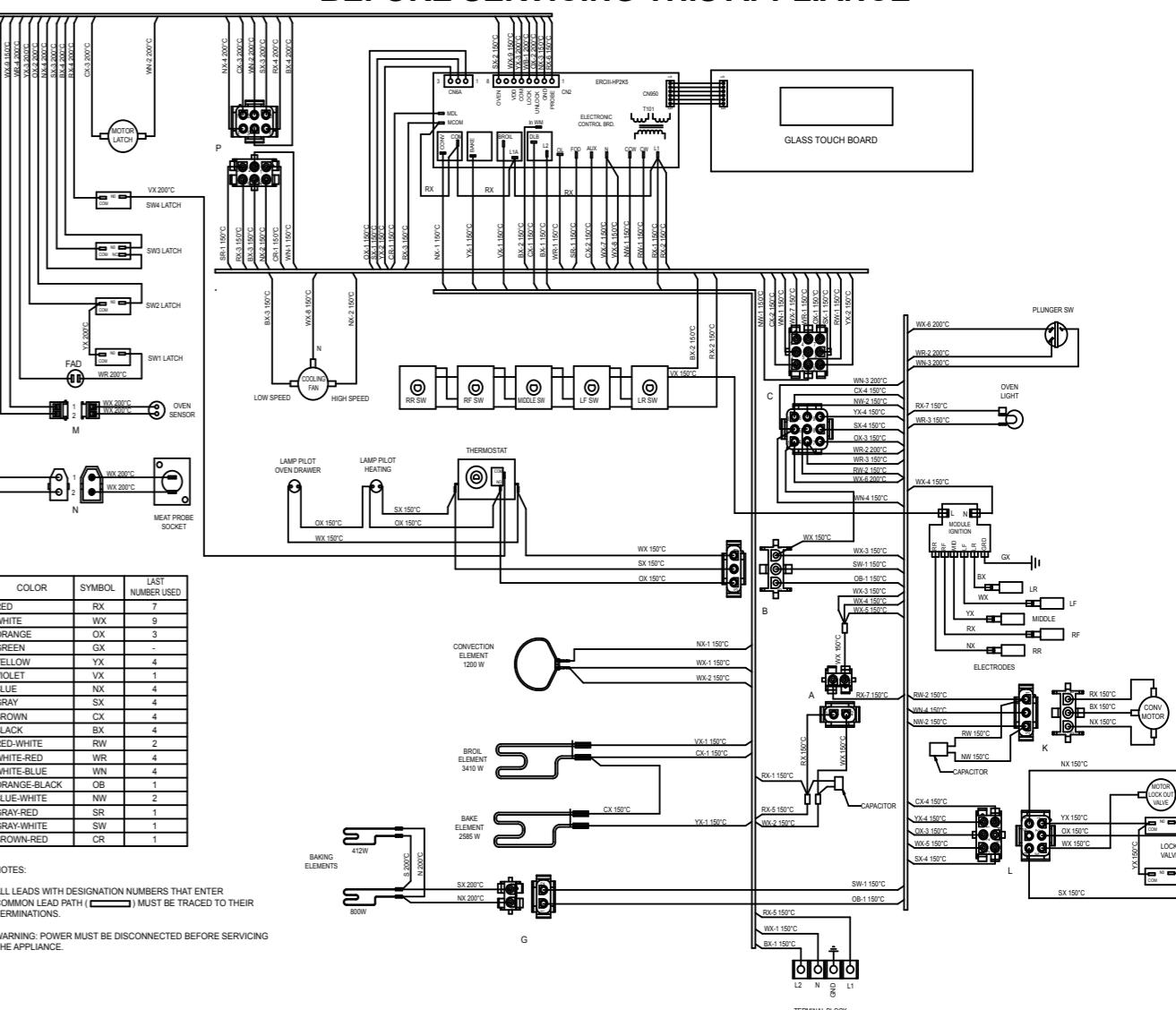
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## WIRING DIAGRAM

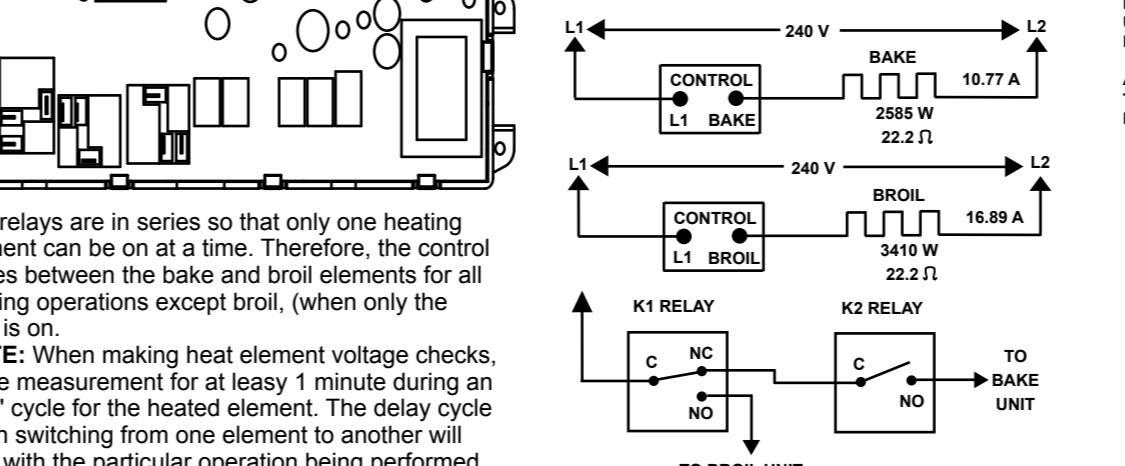
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### CIRCUIT FOR BAKE AND BROIL OPERATIONS



The relays are in series so that only one heating element can be on at a time. Therefore, the control cycles between the bake and broil elements for all heating operations except broil, (when only the broil is on).

**NOTE:** When making heat element voltage checks, make measurement for at least 1 minute during an "ON" cycle for the heated element. The delay cycle when switching from one element to another will vary with the particular operation being performed.

NOTE:  
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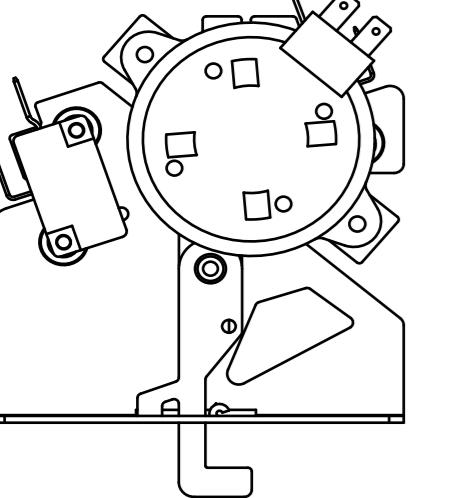
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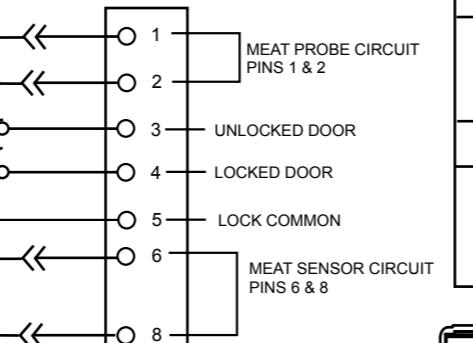
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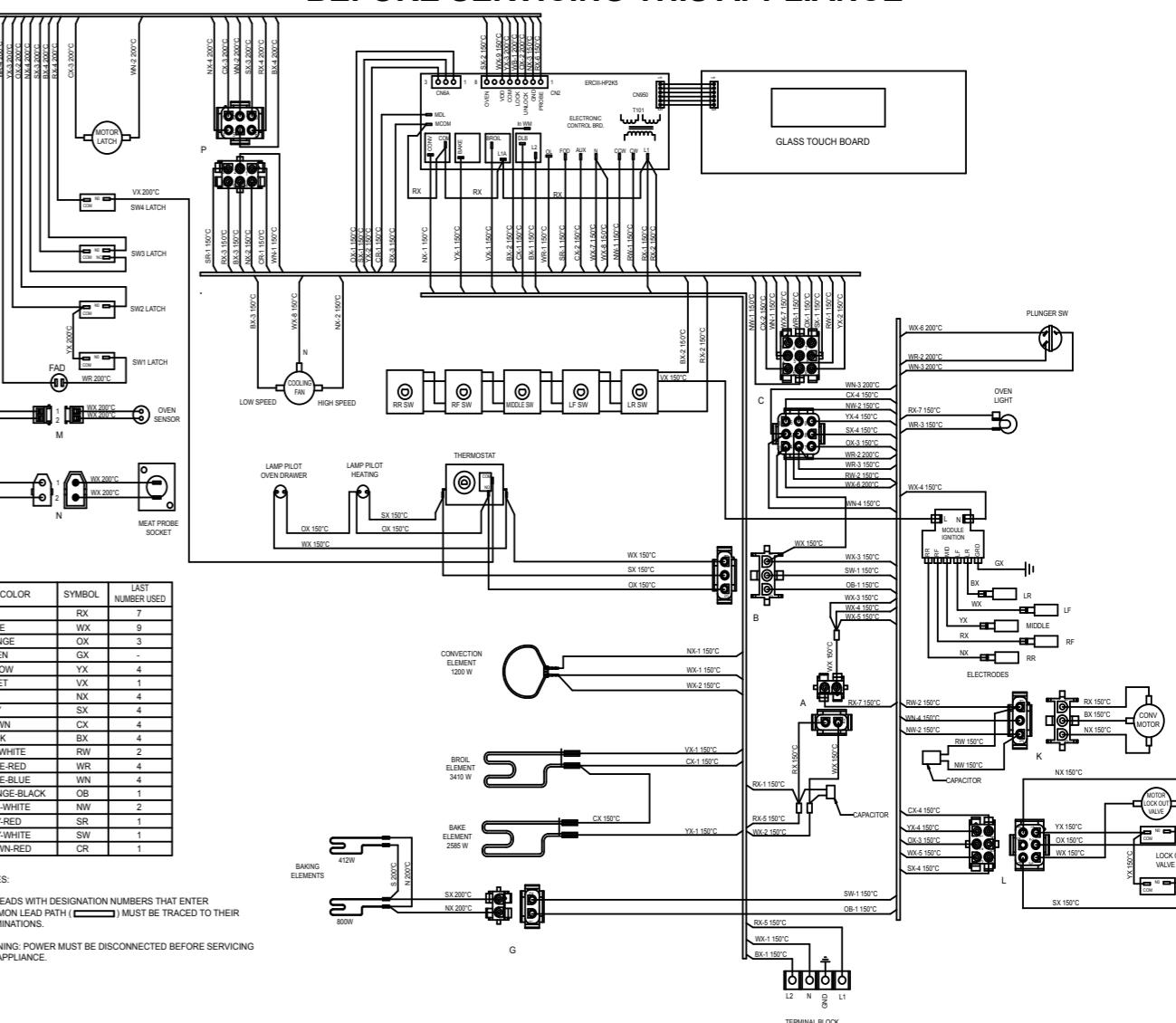
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F6	Range Lockout - Switch issues	Check connections on lockout motor and CN6 of control.
F7	Shorted matrix or START key	Determine if problem is with Key Panel or control by disconnecting ribbon cable and measuring flat cable using pinout chart. Allow up to 1000 ohms when pressing a key
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F9	Door Lock false while above Runaway Setpoint, Unlatched Door Lock temperature. OR FAD device setpoint exceeded.	"Unlock" Latch Changing status to "Lock" while cooking or "Lock" Latch of Motor changing to "Un-Lock" while above run away set point

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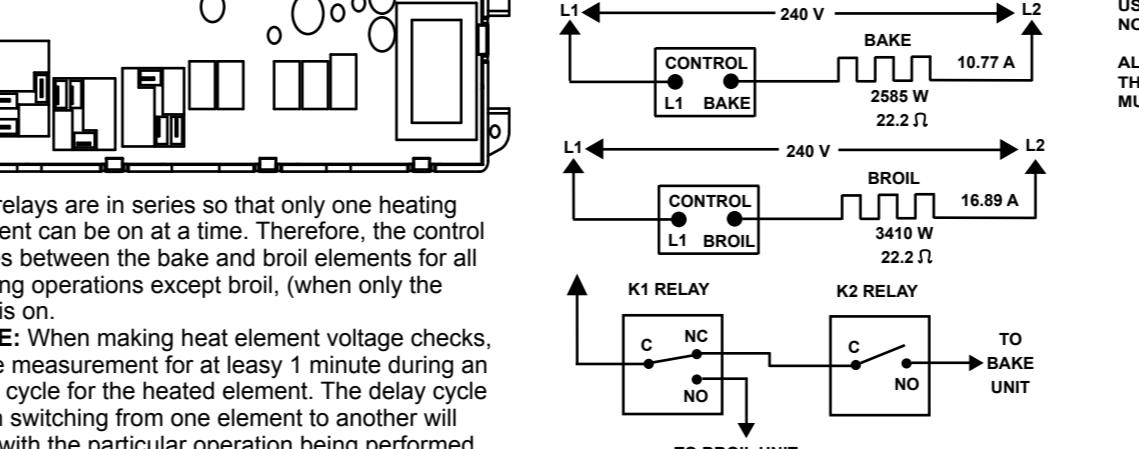
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