

SERVICE DATA SHEET

Electric Ranges with Convection Electronic Oven Control

NOTICE - This service data sheet is intended for use by persons having electrical and mechanical training and a level of knowledge of these subjects generally considered acceptable in the appliance repair trade. The manufacturer cannot be responsible, nor assume any liability for injury or damage of any kind arising from the use of this data sheet.

SAFE SERVICING PRACTICES

To avoid the possibility of personal injury and/or property damage, it is important that safe servicing practices be observed. The following are examples, but without limitation, of such practices.

- Before servicing or moving an appliance remove power cord from electrical outlet, trip circuit breaker to OFF, or remove fuse.
- Never interfere with the proper installation of any safety device.
- GROUNDING:** The standard color coding for safety ground wires is *GREEN* or *GREEN WITH YELLOW STRIPES*. Ground leads are not to be used as current carrying conductors. **It is extremely important that the service technician reestablish all safety grounds prior to completion of service. Failure to do so will create a potential safety hazard.**
- Prior to returning the product to service, ensure that:
 - All electric connections are correct and secure.
 - All electrical leads are properly dressed and secured away from sharp edges, high-temperature components, and moving parts.
 - All uninsulated electrical terminals, connectors, heaters, etc. are adequately spaced away from all metal parts and panels.
 - All safety grounds (both internal and external) are correctly and securely reassembled.

CONVECTION BAKE or CONVECTION ROAST MODE

To set the oven for the Convection mode, follow these steps:

- Press the **CONV BAKE** or **CONV ROAST** (some models) pad.
- Press the number pads (0-9) to select the desired temperature and then press the **START** pad. The **CONV** icon will glow, signifying that the Convection function has been activated. The fan (and convection assist element) will come on and run continuously while the oven is in the Convection mode. The fan and convection element icons will glow while the fan is running. The fan will stop if the door is opened and begin operating again when the door is closed.
- To cancel the Convection Bake/Roast function, press **CANCEL** or **CLEAR** on the oven control as you would to cancel any baking function.

FAN MOTOR

The fan motor is mounted on the main back on the back side of the range. It can be accessed by removing the rear wire shields.

FAN BLADE

The fan blade is mounted in the rear of the oven and has a "D" shaped mounting hole. Only minimum clearance exists between the oven back, fan blade, and fan shroud. Be careful not to bend the blade when removing or installing.

Access to the fan blade is gained by removing the fan shroud located inside the oven and held in place by two screws.

The fan blade is held in place with a 13 mm hex nut that has **left handed threads**. When removing this nut, gently hold the fan blade, and turn the nut clockwise. If one of the blades becomes deformed, it may be bent back into shape using a flat surface as a reference. A flat washer is located on the motor shaft between the snap ring on the shaft and the fan blade.

Note: If the fan blade is bent and the motor vibrations increase, the noise made by the fan will be greater.

FAN OPERATION

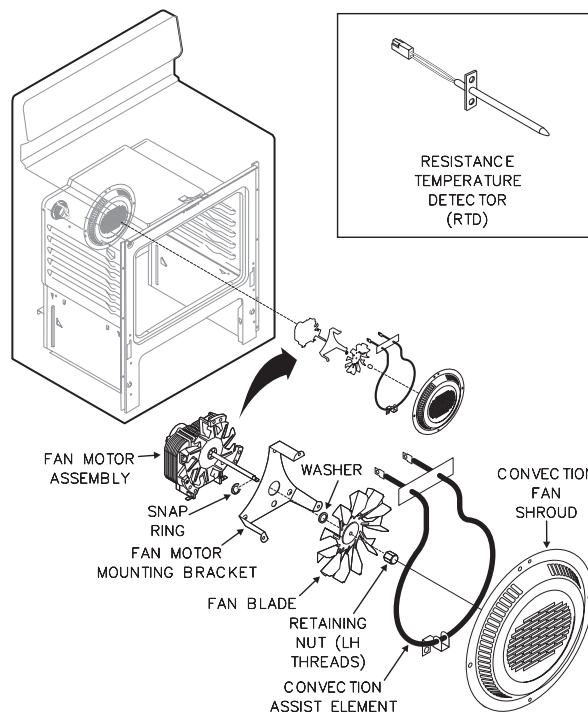
The fan motor runs continuously while in Convection Bake/Roast mode unless the door is opened.

If the fan does not operate, check the following:

- Is the oven control in Convection Bake/Roast mode?
- Are 120 volts available at the fan motor?
- Is the fan motor coil resistance 14.5 ohms $\pm 10\%$?
- Is the door/light switch working properly?

MOTOR MOUNTING BRACKET

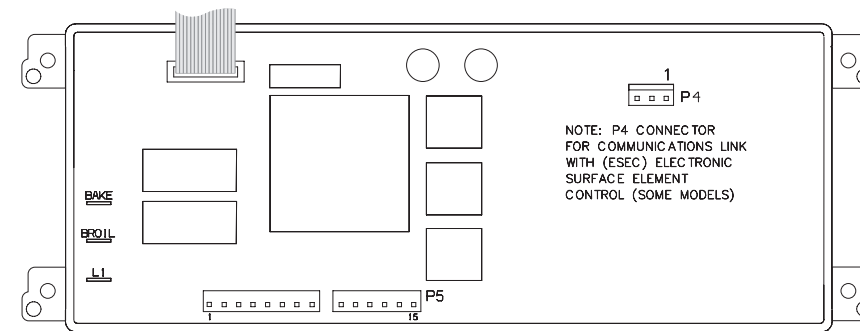
The fan motor on the rear of the range is mounted through the main back to a mounting bracket that is attached with three screws to the backside of the rear oven wall. Should it become necessary to replace this bracket, the main back must be removed to access the mounting screws.



IMPORTANT
DO NOT REMOVE THIS BAG
OR DESTROY THE CONTENTS
 WIRING DIAGRAMS AND SERVICE
 INFORMATION ENCLOSED
REPLACE CONTENTS IN BAG

LA VERSION
 FRANÇAISE
 DE CE DOCUMENT
 EST DISPONIBLE
 DANS LE KIT
 DE LITTÉRATURE
 FRANÇAISE.

ELECTRONIC OVEN CONTROL (REAR VIEW)



OVEN CALIBRATION

Set the electronic oven control for normal baking at 350°F. Obtain an average oven temperature after a minimum of 5 cycles. Press **CANCEL** or **CLEAR** to end bake mode.

TEMPERATURE ADJUSTMENT

- While in a non-cooking mode, press and hold the **BAKE** pad for 6 seconds.
- The current calibration offset (temperature adjustment) should appear in the temperature display.
- Use the number pads (0-9) to enter the desired amount of adjustment (up to 35°F).
- Press the **CLEAN** pad to change the sign of the adjustment to a (-) if necessary. A positive adjustment will not display a sign.
- Once the desired adjustment (-35° to 35° F) has been entered, press the **START** pad to accept the change or the **CLEAR/CANCEL** pad to reject the change.

Note: Changing calibration affects all Baking modes. The adjustments made will not change the self-cleaning temperature.

ELECTRONIC OVEN CONTROL FAULT CODE DESCRIPTIONS

Note: Four fault codes are displayed by this control - **F1**, **F2**, **F3** or **F9**. Generally, **F1** display implies the electronic oven control itself has detected an internal malfunction. **F2** implies the oven control has detected a problem with the communications link with the electronic surface element control (ESEC - some models). **F3** implies the control has detected a sensor probe failure. **F9** implies the control has detected a latch motor assembly problem. In any of these cases, an alarm will accompany a displayed **F1**, **F2**, **F3** or **F9**.

Fault Code	Likely Failure Condition/Cause	Suggested Corrective Action
F1	<ol style="list-style-type: none"> Shorted keypad. Control's internal checksum may have become corrupted. Control has sensed a potential runaway oven condition. Control may have shorted relay, RTD sensor probe may have gone bad. 	<ol style="list-style-type: none"> Replace EOC. Disconnect power, wait 30 seconds and reapply power. If fault returns upon power-up, replace EOC. Check RTD sensor probe and replace if necessary. If oven is overheating, disconnect power. If oven continues to overheat when the power is reapplied, replace EOC. Severe overheating may require the entire oven to be replaced, should damage be extensive.
F2	Control has detected a problem with the communications link with the electronic surface element control (ESEC - some models).	Check the wiring between the controls. Replace the control if necessary.
F3	<ol style="list-style-type: none"> Open RTD sensor probe. Note: The EOC will initially display an F1 for this condition. The EOC thinks a runaway oven condition exists. Shorted RTD sensor probe. Note: The F3 for shorted probe should only occur when the oven is active or when an attempt is made to enter a mode. 	<ol style="list-style-type: none"> Check resistance at room temperature and compare to RTD sensor resistance chart. If resistance does not match the chart, replace RTD sensor probe. Check resistance at room temperature, if less than 500 ohms, replace RTD sensor probe.
F9	Control has detected a problem with the Motor Door Latch Assembly.	Check the wiring. Replace the Motor Door Latch Assembly if necessary.

REMOVING AND REPLACING WARMER DRAWER (some models)

To Remove Warmer Drawer:

- CAUTION** Turn power off before removing the warmer drawer.
- Open the drawer to the fully opened position.
- On the right glide you will find a shield attached with a hex-head screw (see figure 1). Using a 1/4" socket and ratchet remove the shield.
- Locate glide lever on each side of drawer, pull up on the left glide lever and push down on the right glide lever.
- Pull the drawer away from the range.

To Replace Warmer Drawer:

- Replace shield on the right glide of the drawer body.
- Pull the bearing glides to the front** of the chassis glide (see figure 2).
- Align the glide on each side of the drawer with the glide slots on the range.
- Push the drawer into the range until levers "click" (approximately 2"). Pull the drawer open again to seat bearing glides into position. **If you do not hear the levers "click" or the bearing glides do not feel seated remove the drawer and repeat steps 2-4.** This will minimize possible damage to the bearing glides.

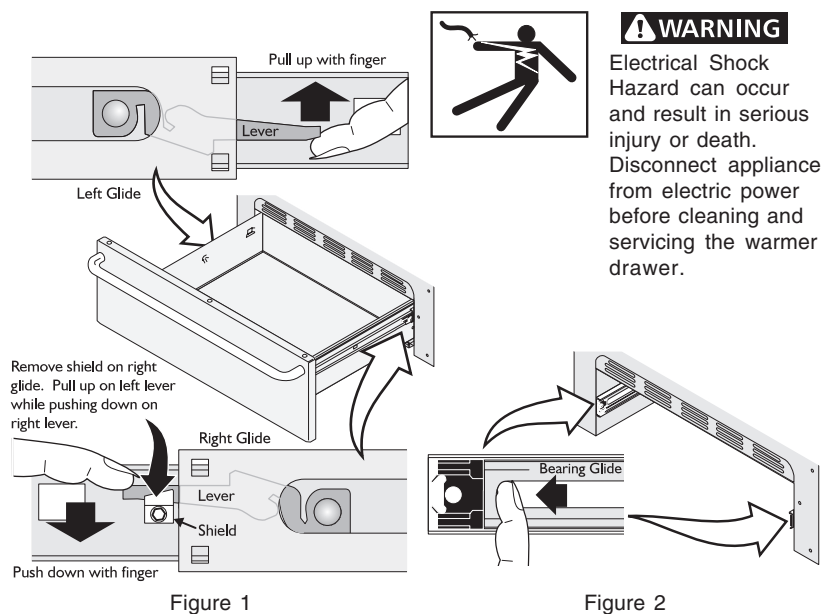


Figure 1

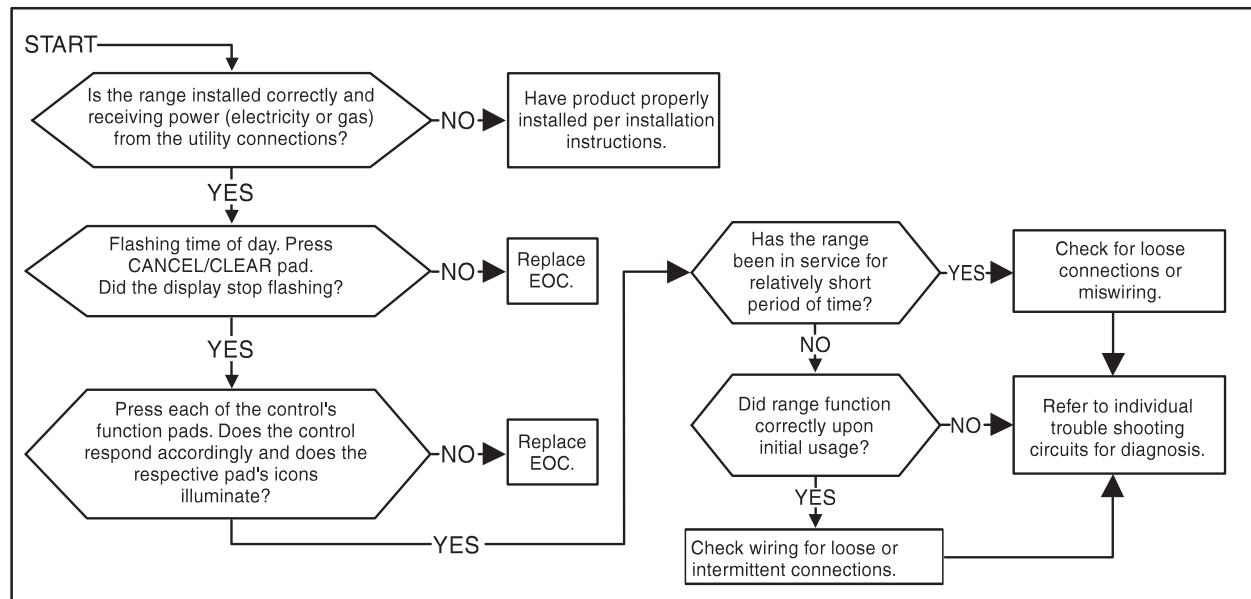
Figure 2

CIRCUIT ANALYSIS MATRIX

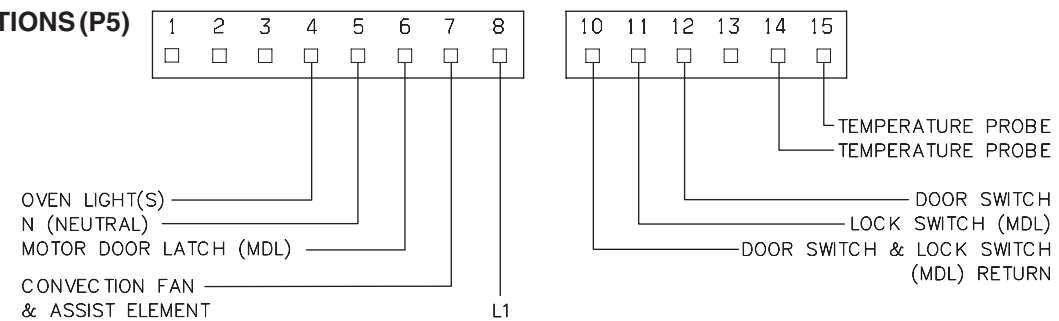
	EOC Relays					Door Switch COM-NO	Warmer Drawer Lock Switch (Motor Door Latch)
	L1 to Bake	L1 to Broil	L1 to Motor Door Latch	L1 to Convection Fan & Element	L1 to Oven Light(s)		
Bake/Time Bake **	X	X*					X
Convection Bake/Roast	X	X*		X			X
Broil		X					X
Clean	X						
Oven Light(s)					X		
Unlocked							X
Locking			X				X
Locked							
Unlocking			X				X
Door Open					X		
Door Closed						X	

Note: X=Check listed circuits. *=Alternates with Bake element. **=Includes "Meats", "Cakes" and "Breads" modes if equipped.

ELECTRONIC OVEN CONTROL (EOC) TROUBLESHOOTING GUIDE



E.O.C. CONTROL CONNECTIONS (P5)



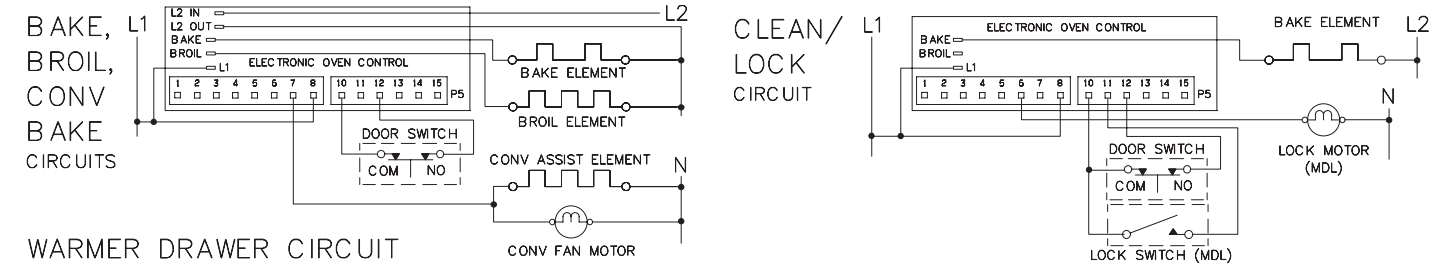
TROUBLESHOOTING SCHEMATICS

NOTE: CIRCUITS SHOWN WITH ALL CONTROLS SET TO OFF. OVEN DOOR CLOSED AND UNLOCKED.

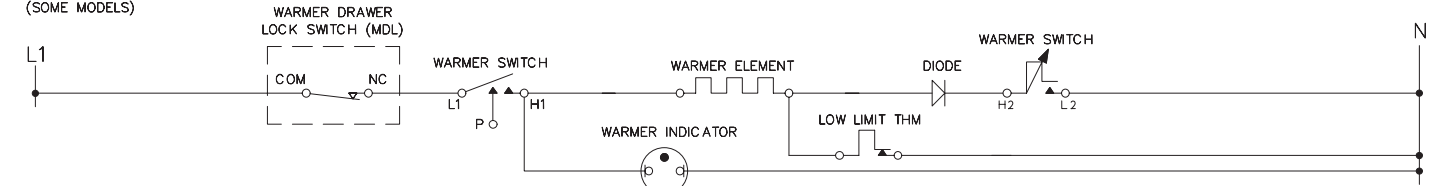
LIGHTING CIRCUIT



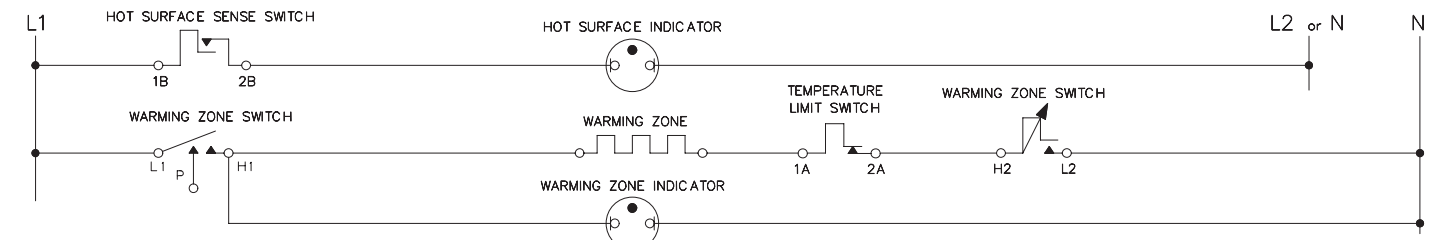
TROUBLESHOOTING SCHEMATICS (continued)



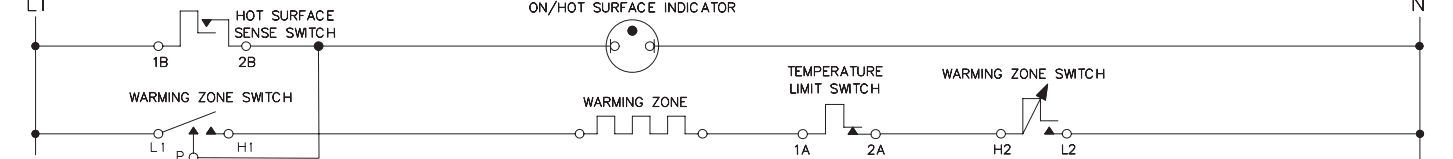
WARMER DRAWER CIRCUIT (SOME MODELS)



WARMER ZONE CIRCUIT SEPARATE ON & HOT SURFACE INDICATOR LIGHTS (SOME SMOOTHTOP MODELS)

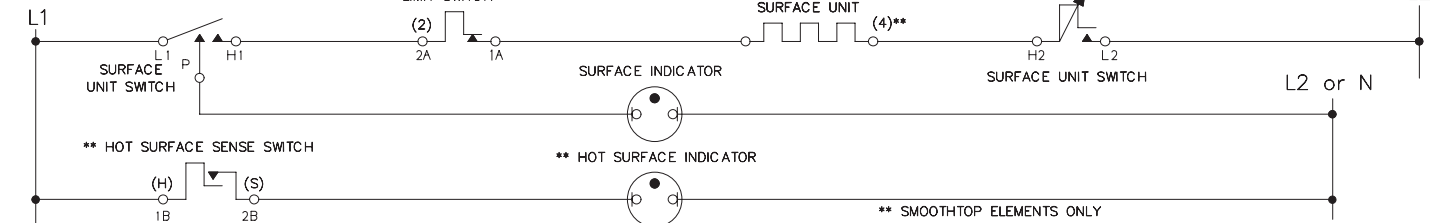


WARMER ZONE CIRCUIT COMBINATION ON & HOT SURFACE INDICATOR LIGHT (SOME SMOOTHTOP MODELS)

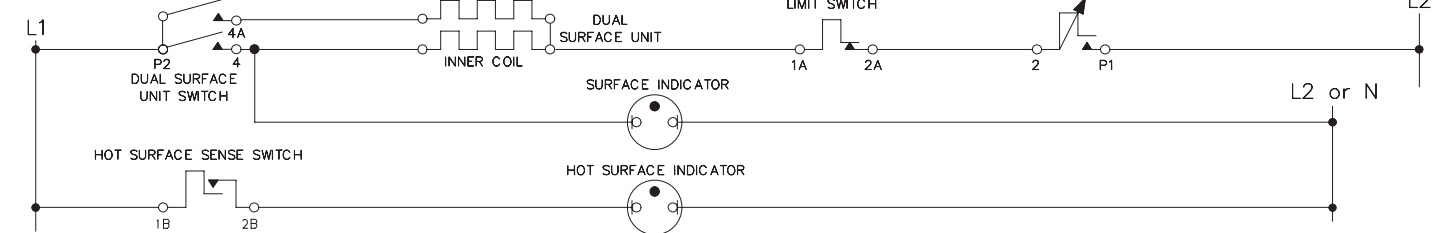


NOTE: The following schematics apply to surface elements that do not have electronic controls (digital displays above the knobs). For surface elements with electronic controls (ESEC), refer to separate Service Data Sheet.

TOP ELEMENT CIRCUIT



DUAL TOP ELEMENT CIRCUIT (SOME SMOOTHTOP MODELS)



TOP SIMMER ELEMENT CIRCUIT (SOME MODELS)

