SERVICE DATA SHEET Electric Ranges with ES 330/330i Electronic Oven Controls

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.

- 1. Before servicing or moving an appliance remove power cord from electrical outlet, trip circuit breaker to OFF, or remove fuse.
- 2. Never interfere with the proper installation of any safety device.
- GROUNDING: The standard color coding for safety ground wires is 3. 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

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 to end bake mode.

TEMPERATURE ADJUSTMENT

- 1. Set EOC to bake at 550°F.
- Within 5 seconds of setting 550°F, press and hold the bake pad for approximately 2. 15 seconds until a single beep is heard (longer may cause F11 shorted keypad alarm).
- 3. Calibration offset should appear in the display.
- Use the slew keys to adjust the oven temperature up or down 35°F in 5°F 4 increments.
- Once the desired (-35° to 35°) offset has been applied, press Cancel 5.

Note: Changing calibration affects normal Bake mode. The adjustments made will not change the Self-Cleaning cycle temperature.

SIMMER SELECT PCB (some models)

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C2

330

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1453 ± 8.9

1654 ± 10.8

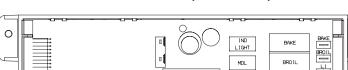
1852 ± 13.5

2047 ± 15.8

 2237 ± 18.5

2697 ± 24.4

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ELECTRONIC OVEN CONTROL (REAR VIEW)

P8 റ

ELECTRONIC OVEN CONTROL FAULT CODE DESCRIPTIONS

Fault Code	Likely Failure Condition/Cause
F10	Runaway Temperature.
F11	Shorted Keypad.
F12	Bad Micro Identification.
F13	Bad EEPROM Identification/Checksum error.
F30	Open probe connection.
F31	Shorted Probe connection.
F40	Cooktop Lockout error (some models).
F90	Maximum oven door unlock time exceeded.
F91	Maximum oven door unlock attempts exceeded.
F92	Maximum oven door open time exceeded.
F93	Maximum oven door lock time exceeded.
F94	Maximum oven door lock attempts exceeded.

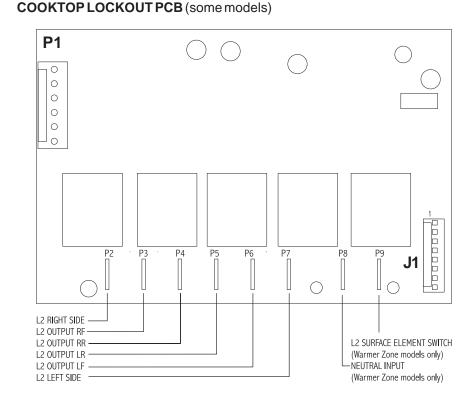
CIRCUIT Α

Μ

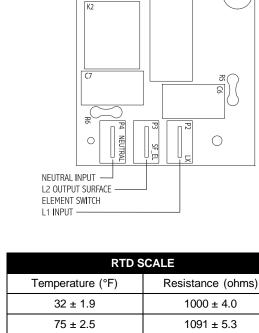
NALYSIS	
IATRIX	

			EOC Relays					
	L1 to Bake	L1 to Broil	L1 to Motor Door Latch	L1 to Conv/Speed Bake Fan (some models)	L1 to Conv/Speed Bake Ind Light (some models)	Door Switch COM-NO	Warmer Drawer Lock Switch MDL (some models)	Cooktop Lockout (some models)
Bake/Time Bake	Х	X*					Х	
Conv/Speed Bake	Х	Χ*		Х	Х		Х	
Broil		Х					Х	
Clean	Х							
Unlocked							Х	
Locking			Х				Х	
Locked								
Unlocking			Х				Х	
Door Open								
Door Closed						Х		
Cooktop Active								Х

Note: X=Check listed circuits, *=Alternates with Bake element







 250 ± 4.4

 350 ± 5.4

 450 ± 6.9

550 ± 8.2

 650 ± 9.6

900 ± 13.6

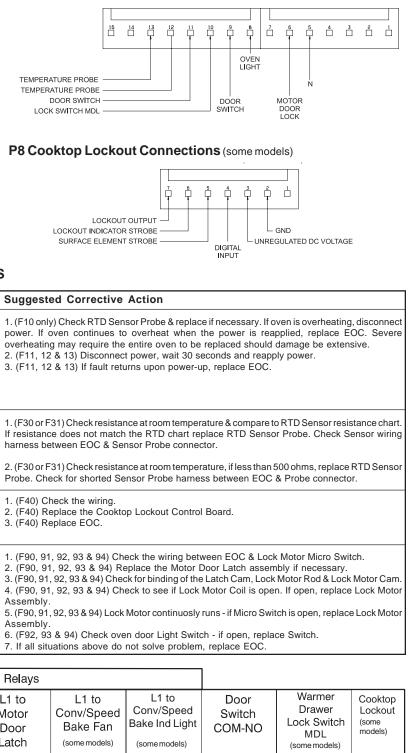
DECTECTOR	_
	-
E Contraction of the second seco	-
	-

TEMPERATURE
A Colored Colo

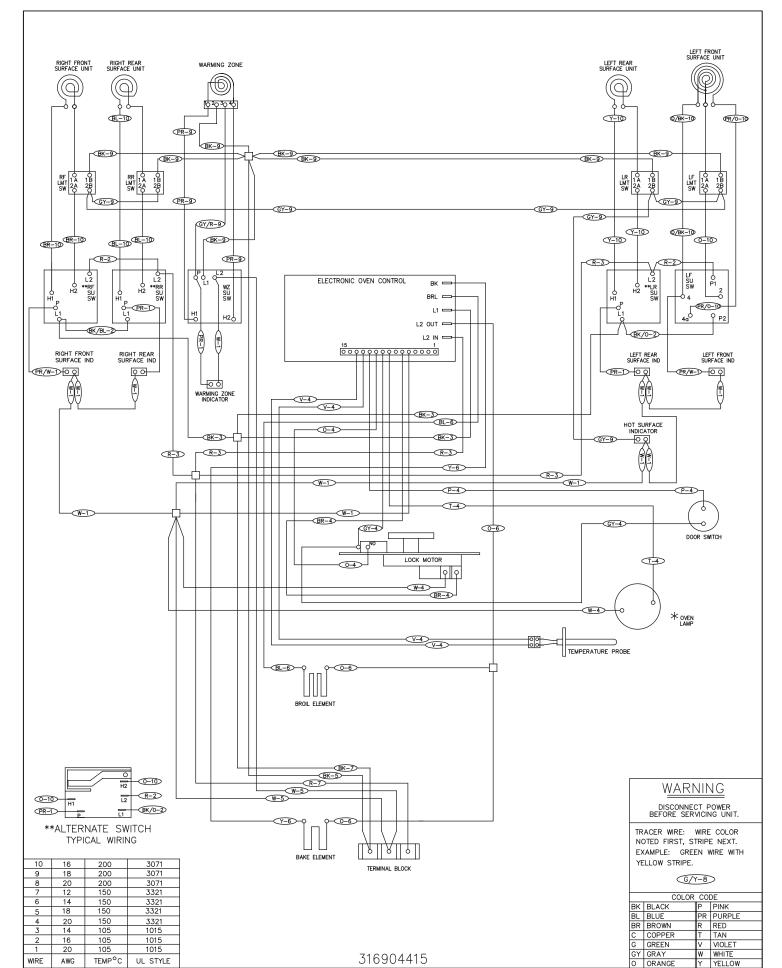
RESISTANCE

E.O.C. ELECTRICAL CONNECTIONS P5 Connections

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GENERAL TROUBLESHOOTING DIAGRAM



GENERAL TROUBLESHOOTING SCHEMATIC

