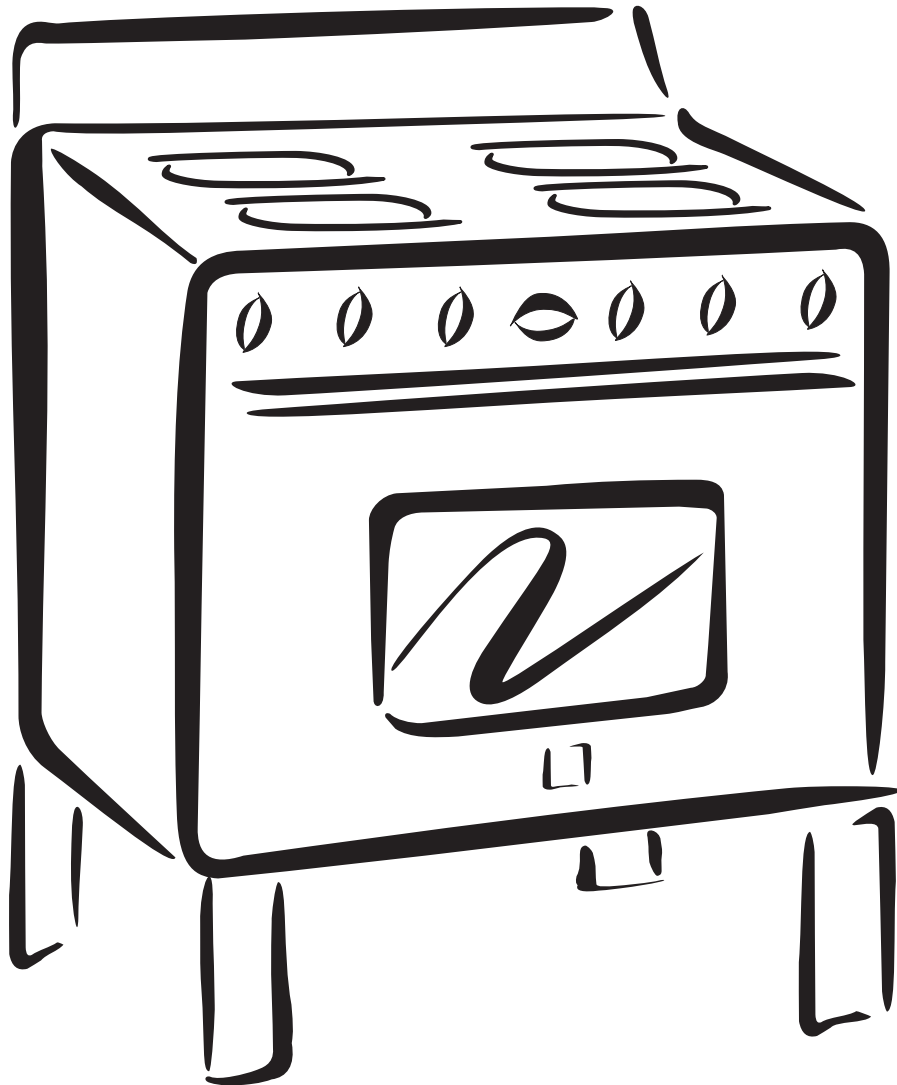




KENMORE PRO DUAL FUEL RANGE SERVICE MANUAL

model Number:
790.79523



KENMORE ELECTRIC WALL OVEN NOTICE & SAFE SERVICING PRACTICES

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 of some, but not all, of these practices.

1. Do not attempt a product repair if you have any doubts as to your ability to complete it in a safe and satisfactory manner.
2. Before servicing or moving an appliance, remove power cord from electric outlet, trip circuit breaker to OFF, or remove fuse and turn off gas supply.
3. Never interfere with the proper installation of any safety device.
4. **USE ONLY REPLACEMENT PARTS CATALOGED FOR THIS APPLIANCE. SUBSTITUTIONS MAY DEFEAT COMPLIANCE WITH SAFETY STANDARDS SET FOR HOME APPLIANCES.**
5. **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 HAZARD.**
6. 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 non-insulated 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.
 - All panels are properly and securely reassembled.

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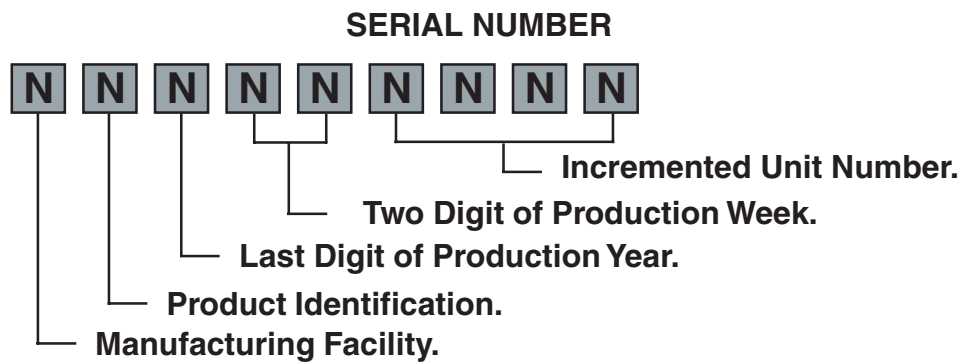
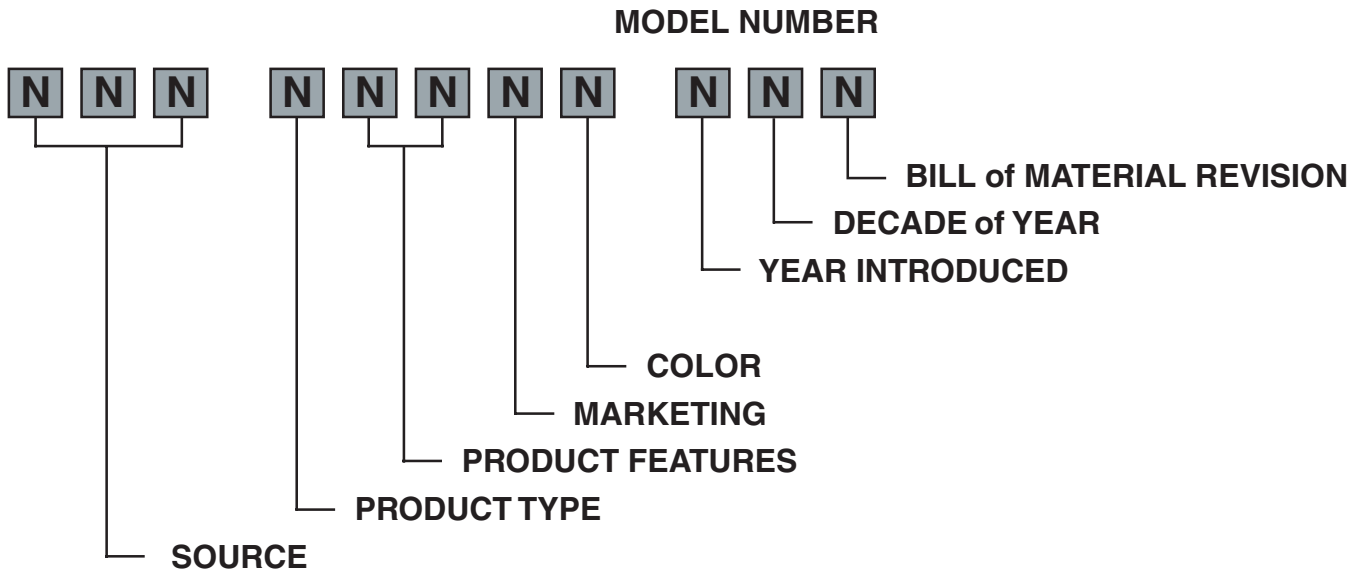
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KENMORE SINGLE AND DOUBLE ELECTRIC WALL OVEN

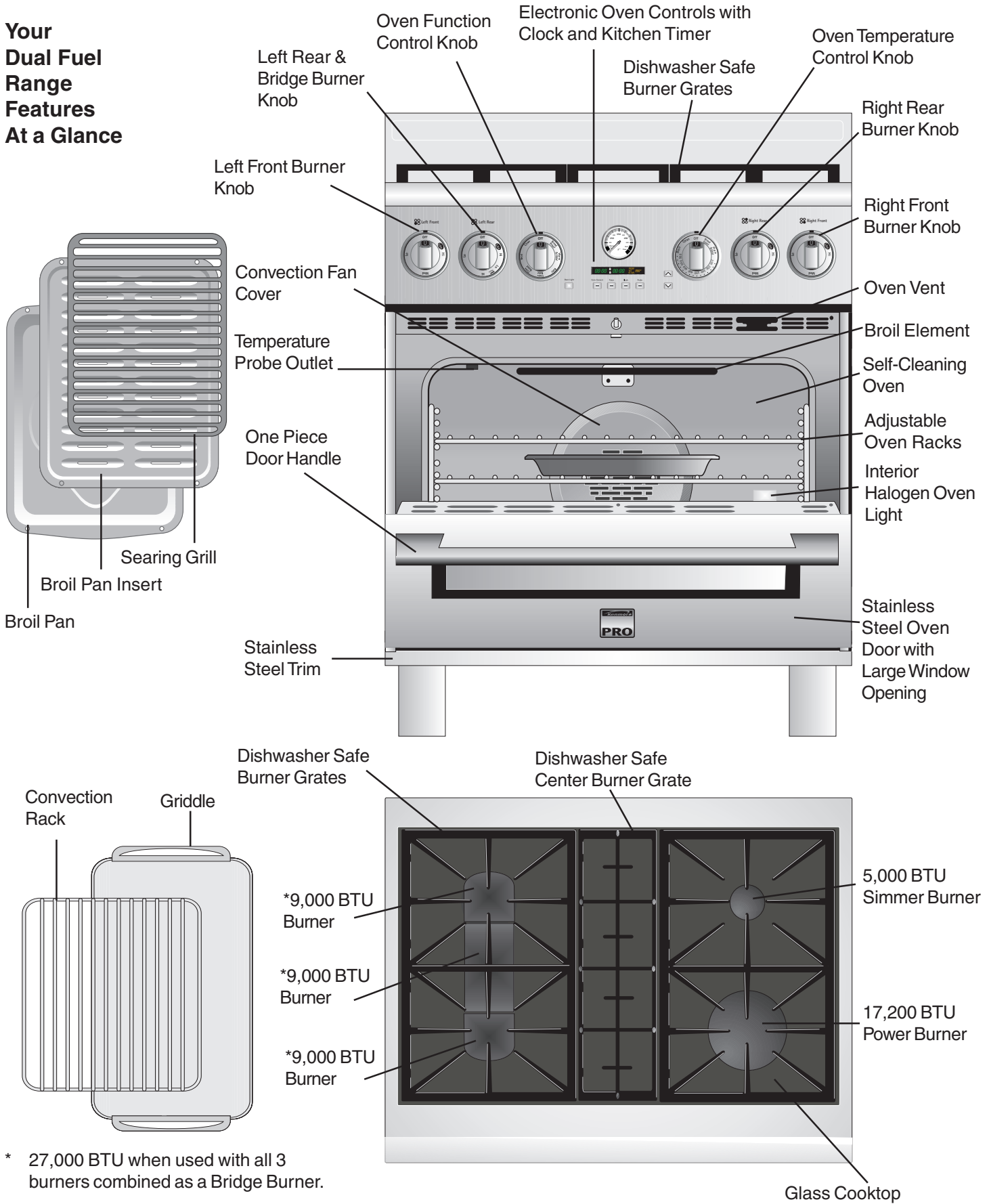
MODEL/SERIAL NUMBERING SYSTEM



KENMORE PRO DUAL FUEL RANGE FEATURES

Note: The features of your wall oven will vary according to model.

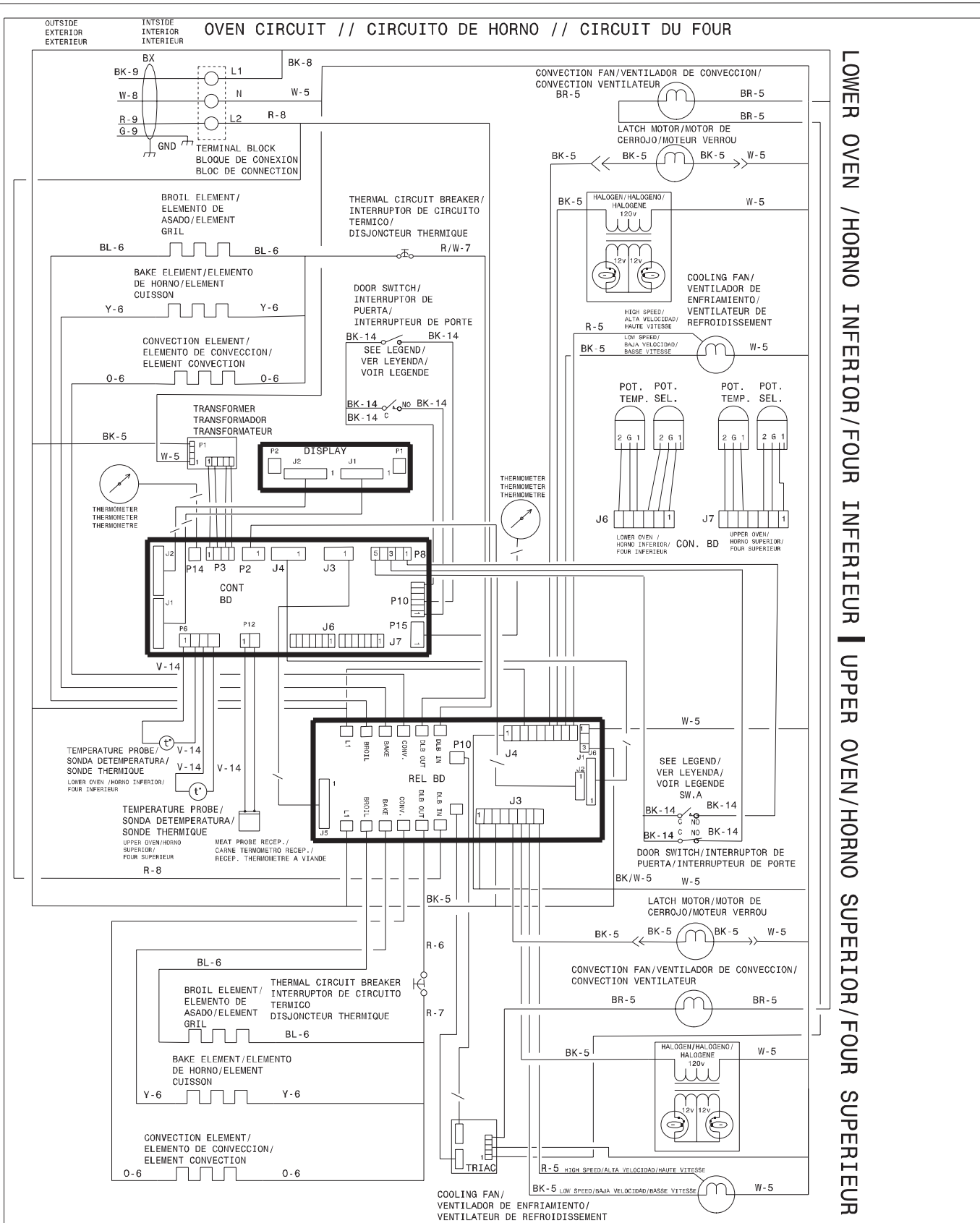
Your Dual Fuel Range Features At a Glance



* 27,000 BTU when used with all 3 burners combined as a Bridge Burner.

KENMORE PRO DUAL FUEL RANGE WIRING DIAGRAM

LOWER OVEN / HORNO INFERIOR / FOUR INFERIEUR | UPPER OVEN / HORNO SUPERIOR / FOUR SUPERIEUR



CAUTION: DISCONNECT POWER BEFORE SERVICING UNIT.
ATENCIÓN: CORTAR EL CORRIENTE ANTES DE REALIZAR EL MANTENIMIENTO DEL ELECTRODOMESTICO.
ATTENTION: COUPEZ L'ALIMENTATION AVANT D'EFFECTUER LA REPARATION.

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SECTION A - DUAL FUEL RANGE INSTALLATION INSTRUCTIONS

**INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER.
 IMPORTANT: SAVE FOR LOCAL ELECTRICAL INSPECTOR'S USE.
 READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.
 OBSERVE ALL GOVERNING CODES AND ORDINANCES.**

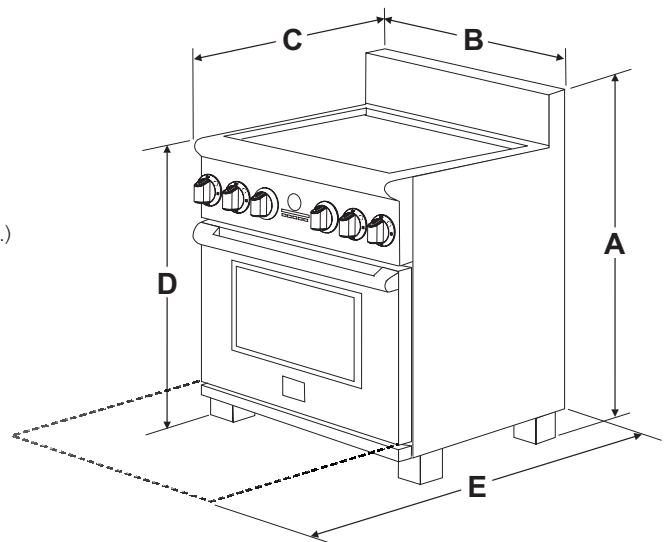
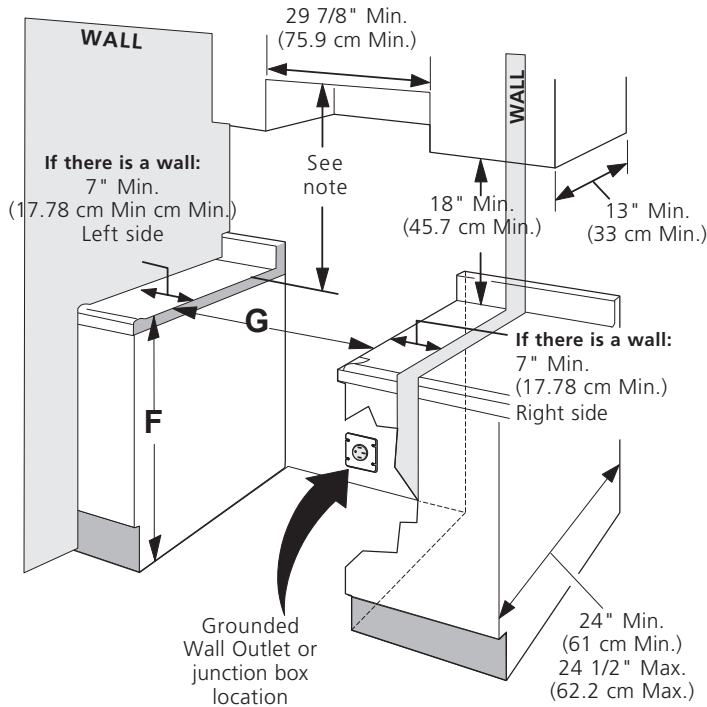
⚠ WARNING If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.



FOR YOUR SAFETY:

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS:**
 - Do not try to light any appliance.
 - Do not touch any electrical switch; do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

Note: For appliances installed in the state of Massachusetts see page 2.



NOTE: 24" (61 cm) minimum clearance between the cooktop and the bottom of the cabinet when the bottom of wood or metal cabinet is protected by not less than 1/4" (0.64 cm) flame retardant millboard covered with not less than No. 28 MSG sheet metal, 0.015" (0.4 mm) stainless steel, 0.024" (0.6 mm) aluminum, or 0.020" (0.5 mm) copper.
 30" (76.2 cm) minimum clearance when the cabinet is unprotected.

Do not pinch the power supply cord between the range and the wall.
 Do not seal the range to the side cabinets.

A. HEIGHT	B. WIDTH	C. DEPTH TO FRONT OF RANGE	D. HEIGHT OF COOKTOP	E. DEPTH WITH DOOR OPEN	F. HEIGHT OF COUNTERTOP	G. MINIMUM CUTOUT WIDTH
41 7/8" (106.4 cm)	29 7/8" (75.9 cm)	26 1/2" (67.3 cm)	36" ± 1/8" (91.4 cm ± 0.3 cm)	45 1/2" (115.6 cm)	36" (91.4 cm) Standard 35 3/8" (90 cm) Min.	30 1/8" (76.5 cm)

SECTION A - DUAL FUEL RANGE INSTALLATION INSTRUCTIONS

Important Notes to the Installer

1. Read all instructions contained in these installation instructions before installing range.
2. Remove all packing material from the oven compartments before connecting the electrical supply to the range.
3. Observe all governing codes and ordinances.
4. Be sure to leave these instructions with the consumer.

Important Note to the Consumer

Keep these instructions with your owner's guide for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Installation of this range must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1—latest edition.

When installing in a manufactured (mobile) home, installation must conform with Manufactured Home Construction and Safety Standard, title 24CFR, part 3280 [Formerly the Federal Standard for Mobile Home Construction and Safety, title 24, HUD (part 280)] or, when such standard is not applicable, the Standard for Manufactured Home Installation, ANSI Z225.1/NFPA 501A-latest edition, or with local codes.

This range has been design certified by CSA international. As with any appliance using gas and generating heat, there are certain safety precautions you should follow. You will find them in the Use and Care Guide, read it carefully.

- **Be sure your range is installed and grounded properly by a qualified installer or service technician.**
- **This range must be electrically grounded in accordance with local codes or, in their absence, with the National Electrical Code ANSI/NFPA No. 70—latest edition.**
- **Make sure the wall coverings around the range can withstand the heat generated by the range.**
- **Before installing the range in an area covered with linoleum or any other synthetic floor covering, make sure the floor covering can**

withstand heat at least 90°F/32°C above room temperature without shrinking, warping or discoloring. Do not install the range over carpeting unless you place an insulating pad or sheet of 1/4" (6.4 mm) thick plywood between the range and carpeting.


- **Do not obstruct the flow of combustion air at the oven vent nor around the base or beneath the lower front panel of the range.** Avoid touching the vent openings or nearby surfaces as they may become hot while the oven is in operation. This range requires fresh air for proper burner combustion.

⚠ WARNING Never leave children alone or unattended in the area where an appliance is in use. As children grow, teach them the proper, safe use of all appliances. Never leave the oven door open when the range is unattended.

⚠ WARNING Stepping, leaning or sitting on the door of this range can result in serious injuries and can also cause damage to the range.

- **Do not store items of interest to children in the cabinets above the range.** Children could be seriously burned climbing on the range to reach items.
- **To eliminate the need to reach over the surface units, cabinet storage space above the units should be avoided.**
- **Adjust surface burner flame size so it does not extend beyond the edge of the cooking utensil.** Excessive flame is hazardous.
- **Do not use the oven as a storage space.** This creates a potentially hazardous situation.
- **Never use your range for warming or heating the room.** Prolonged use of the range without adequate ventilation can be dangerous.
- **Do not store or use gasoline or other flammable vapors and liquids near this or any other appliance.** Explosions or fires could result.
- In the event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head and slowly turn the Surface Control knob to Lite. Use caution when lighting surface burners manually.
- **Reset all controls to the "off" position after using a programmable timing operation.**
- **Remove broiler pan, food and other utensils before self-cleaning the oven.** Wipe up excess spillage. Follow the cleaning instructions in the Use & Care Guide.
- **Unlike the standard gas range, THIS COOKTOP IS NOT REMOVABLE.** Do not attempt to remove the cooktop.

Special Instructions for appliances installed in the State of Massachusetts: This appliance can only be installed in the State of Massachusetts by a Massachusetts licensed plumber or gas fitter. When using a flexible gas connector, it must not exceed 3 feet (36 inches) in length. A "T" handle type manual gas valve must be installed in the gas supply line to this appliance.

	⚠ WARNING ⚠ WARNING To reduce the risk of tipping of the range, the range must be secured by properly installed anti-tip bracket (s) provided with the range. To check if the bracket is installed properly, grasp the top rear edge of the range and carefully tilt it forward to make sure the range is anchored.
	<ul style="list-style-type: none">• All ranges can tip.• Injury to persons could result.• Install anti-tip device packed with range.

SECTION A - DUAL FUEL RANGE INSTALLATION INSTRUCTIONS

1. Power Supply Cord Kit

The user is responsible for connecting the power supply cord to the connection block located behind the back panel access cover.

This appliance may be connected by means of permanent "hard wiring" (flexible armored or nonmetallic shielded copper cable), or by means of a power supply cord kit. Use only a power supply cord kit rated at 125/250 volts minimum and marked for use with ranges. Cord must have either 3 or 4 conductors.

For mobile homes, new installations, recreational vehicles, or areas where local codes do not permit grounding through neutral, a 4 conductor power supply cord kit rated at 125/250 volts and marked for use with ranges should be used (see Figure 4).

1. A 3-wire or 4-wire single phase 120/240 or 120/208 Volt, 60 Hz AC only electrical supply is required on a separate circuit fused on both sides of the line (time-delay fuse or circuit breaker is recommended). DO NOT fuse neutral. The fuse size must not exceed the circuit rating of the appliance specified on the nameplate.
2. Use a circuit breaker of 20 Amp with a minimum wire gauge #12AWG.

Terminals on end of wires must either be closed loop or open-end spade lugs with upturned ends. Cord must have strain relief clamp.

Range Connection Opening Size Chart

Refer to chart below for proper range connection opening size and power supply cord kit ampere rating information. See serial plate on range for kilowatt rating data.

See Serial Plate on Range for KW Rating	Minimum Cord kit Ampere Rating	Diameter (inches) of Range Connection Opening	
		Cord Kit	Direct Connection
120/240 Volts 120/208 Volts	40 Amp	1-3/8 in.	1-1/8 in.
0-16.5 Kw 0-12.5 Kw			

2. Junction Box or Wall Receptacle Location

Suggested location of the junction box or wall receptacle is shown in Figure 1.

If a service cord is used, the wall receptacle should be located in accordance with the dimensions below.

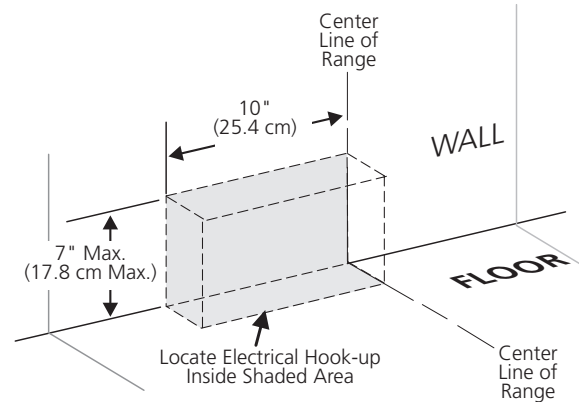


Figure 1

3. Electrical Connection to the Range

This appliance is manufactured with the neutral terminal connected to the range.

CAUTION While connecting range, do not loosen the nuts which secure the terminal block to the range. Electrical failure or loss of electrical connection may occur.

Note: Refer to the wiring diagram at the end of this manual.

WARNING

Electrical Shock Hazard

- Electrical ground is required on this appliance.
- Do not connect to the electrical supply until appliance is permanently grounded.
- Disconnect power to the circuit breaker or fuse box before making the electrical connection.
- This appliance must be connected to a grounded, metallic, permanent wiring system, or a grounding connector should be connected to the grounding terminal or wire lead on the appliance.
- Do not use the gas supply line for grounding the appliance.

Failure to do any of the above could result in a fire, personal injury or electrical shock.

SECTION A - DUAL FUEL RANGE INSTALLATION INSTRUCTIONS

Three Conductor Wire Connection to Range

(The 3-conductor cord or cable must be replaced with a 4-conductor cord or cable where grounding through the neutral conductor is prohibited in new installations, mobile homes, recreational vehicles or in other areas where local codes do not permit neutral grounding) If local codes permit connection of the frame grounding conductor to the neutral wire of the power supply cord (see Figure 3):

1. Remove the 2 screws at the lower end of the rear wire access cover, then remove the access cover to expose range terminal connection block (see Figure 2).

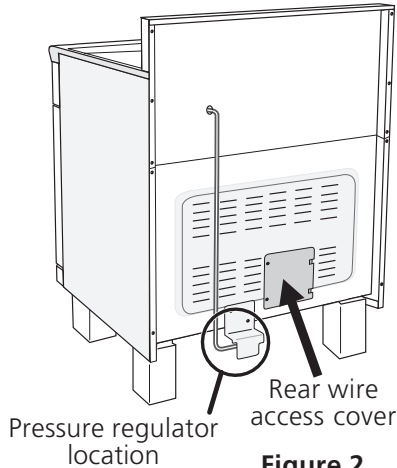


Figure 2

⚠ WARNING Risk of fire or electrical shock exists if an incorrect size range cord kit is used, if the Installation Instructions are not followed, or if the strain relief bracket is discarded.

2. Remove the 3 loose nuts on the terminal block using 3/8" nut driver or socket.
3. Connect the neutral white wire of the power supply cord to the center silver-colored terminal of the terminal block, and connect the other wires to the outer terminals. Match terminal and power supply wires by color.
4. Replace the 3 nuts on the terminal block (see figure 3).
5. Replace the rear wire access cover using the 2 screws removed on step 1.

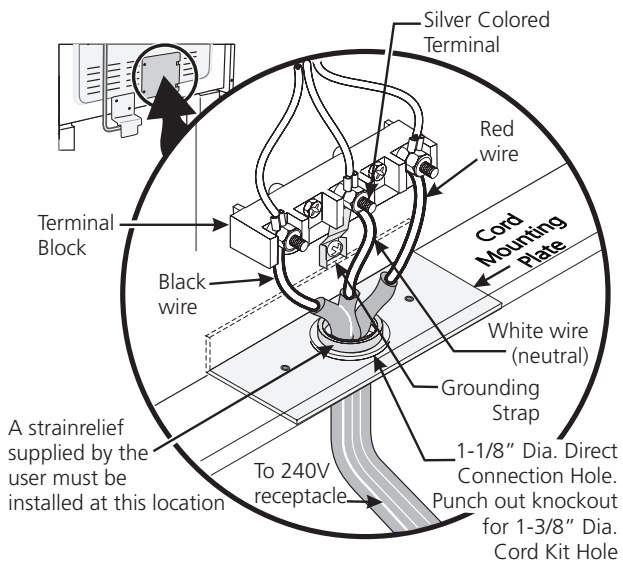


Figure 3

Four Conductor Wire Connection to Range (mobile homes)

1. Remove the 2 screws at the lower end of the rear wire access cover, then remove the access cover to expose range terminal connection block (see Figure 2).
2. Remove the three loose nuts (after you removed the rubber band) on the terminal block using a 3/8" nut driver or socket.
3. Remove the grounding strap from the terminal block and from the appliance frame.
4. Connect the ground wire (green) of the power supply cord to the frame of the appliance with the ground screw, using the hole in the frame where the ground strap was removed (see Figure 4).
5. Connect the neutral wire of the power supply cord to the center silver-colored terminal of the terminal block, and connect the other wires to the outer terminals. Match terminal and power supply wires by color.
6. Replace the 3 nuts on the terminal block (see figure 4).
7. Replace the terminal cover using the 2 screws removed on step 1.

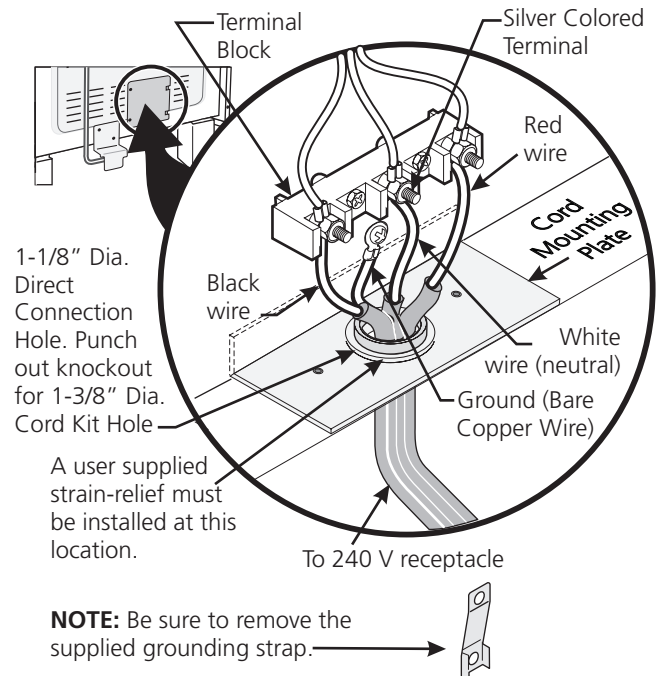


Figure 4

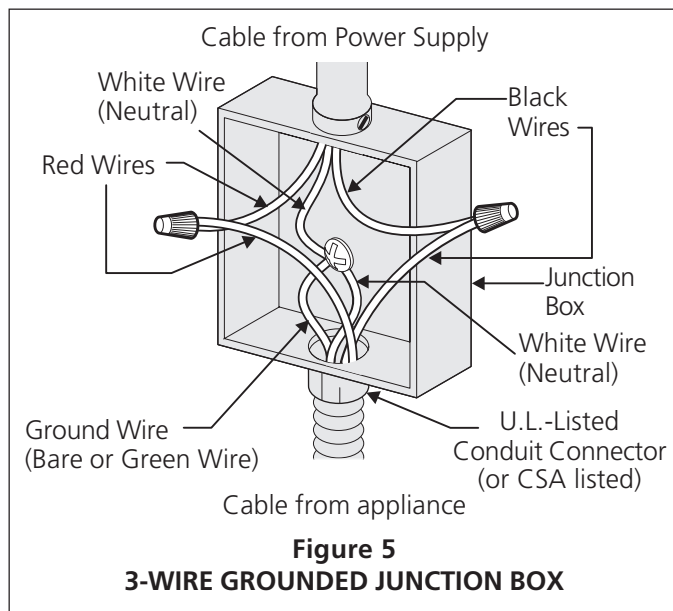
SECTION A - DUAL FUEL RANGE INSTALLATION INSTRUCTIONS

Direct Electrical Connection to the Circuit Breaker, Fuse Box or Junction Box

If the appliance is connected directly to the circuit breaker, fuse box or junction box, use flexible, armored or non metallic sheathed copper cable (with grounding wire). Supply a U.L. listed strain-relief at each end of the cable. At the appliance end, the cable goes through the Direct Connection Hole (see Figure 4) on the Cord Mounting Plate. Wire sizes (**copper wire only**) and connections must conform to the rating of the appliance.

Where local codes permit connecting the appliance cable ground wire to the power supply cable neutral (white) wire (see Figure 5).

1. Disconnect the power supply.
2. In the circuit breaker, fuse box or junction box: Connect appliance and power supply cable wires as shown in figure 5.

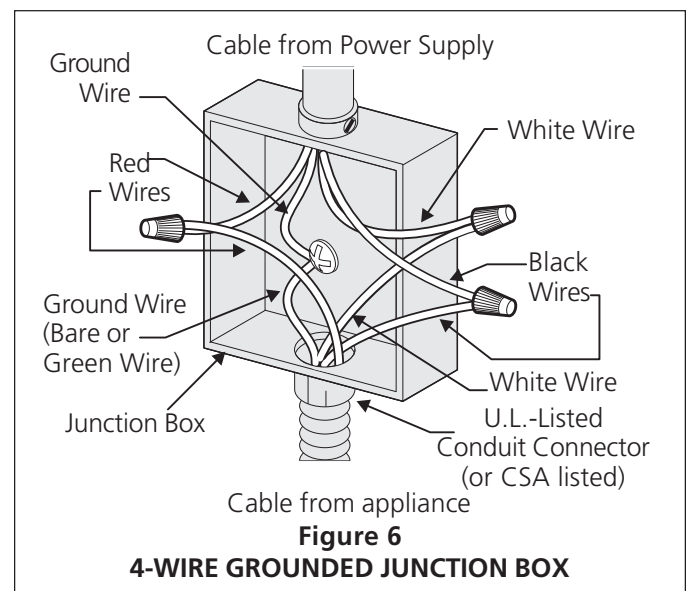


⚠ WARNING Improper connection of aluminum house wiring to copper leads can result in a short circuit or fire. Use only connectors designed for joining copper to aluminum, and follow the manufacturer's recommended procedure closely.

⚠ WARNING You may not ground the oven through the neutral (white) wire if oven is used in a new branch circuit installation (1996 NEC), mobile home, recreational vehicle, or where local codes do not permit grounding through the neutral (white) wire. When grounding through the neutral (white) wire is prohibited, you must use a 4-wire power supply cable. See Figure 6. Failure to heed this warning may result in electrocution or other serious personal injury.

If oven is used in a new branch circuit installation (1996 NEC), mobile home, recreational vehicle, or where local codes DO NOT permit connecting the appliance cable ground wire to the power supply cable neutral (white) wire you must use a 4 wire power supply cable (see figure 6):

1. Disconnect the power supply.
2. In the circuit breaker, fuse box or junction box: Connect appliance and power supply cable wires as shown in figure 6.



DO NOT ground to a gas supply pipe. DO NOT connect to electrical power supply until appliance is permanently grounded. Connect the ground wire before turning on the power (Figure 6).

NOTE TO ELECTRICIAN: The armored cable leads supplied with the appliance are UL-recognized for connection to larger gauge household wiring. The insulation of the leads is rated at temperatures much higher than temperature rating of household wiring. The current carrying capacity of the conductor is governed by the temperature rating of the insulation around the wire, rather than the wire gauge alone.

SECTION A - DUAL FUEL RANGE INSTALLATION INSTRUCTIONS

4. Range Placement

CAUTION To eliminate the risk of burns or fire from reaching over heated surface units, cabinet storage space located above the range should be avoided. If cabinet storage space is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" (12.7 cm) beyond the bottom of the cabinet.

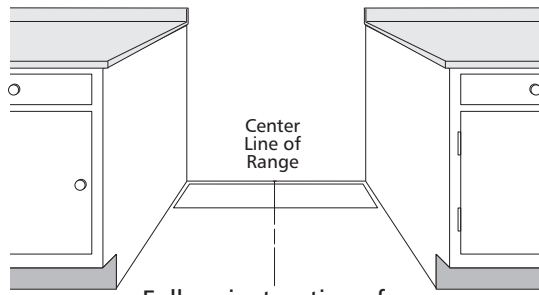


Figure 7

If range will be installed with a cabinet on both sides, draw a center line on the floor between the cabinets (see figure 8). **If back of range will not be flush with the wall** (the location of the outlet may not allow the range to be positioned against the wall), draw a line on the floor where the back edge of the range will be. Now install anti-tip bracket (see "Anti-Tip Bracket Installation", page 10).

If range will be installed with a cabinet on one side only, move the range into final position. Draw a line on the floor along the side of the range that is not against the cabinet. **If back of range will not be flush with the wall** (the location of the outlet may not allow the range to be positioned against the wall), draw a line on the floor where the back edge of the range will be. Now install anti-tip bracket (see "Anti-Tip Bracket Installation", page 10).

If range will not be installed against a cabinet, move range into final position. Draw a line on the floor along both sides of the range. **If back of range will not be flush with the wall** (the location of the outlet may not allow the range to be positioned against the wall), draw a line on the floor where the back edge of the range will be. Now install anti-tip bracket (see "Anti-Tip Bracket Installation", page 10).

5. Gas Supply Installation

When shipped from the factory, this unit is designed to operate on 4" (10,16 cm) water column (1.0 kPa) Natural gas manifold pressure. A convertible pressure regulator is connected to the range manifold and **MUST** be connected in series with the gas supply line. The regulator is located as shown on figure 2 and it is accessible from front of the range.

For proper operation, the maximum inlet pressure to the regulator should be no more than 14" (35,56 cm) of water column pressure (3.5 kPa).

The inlet pressure to the regulator must be at least 1" (.25 kPa) greater than the regulator manifold pressure setting. The regulator is set for 4" (10,16 cm) water column (1.0 kPa) Natural gas manifold pressure; the inlet pressure must be at least 5" (12,60 cm) water column (1.25 kPa) Natural gas. For LP/Propane gas, the regulator must be set for 10" (25,4 cm) water column (2.5 kPa) manifold pressure; the inlet pressure must be at least 11" (27,9 cm) water column (2.75 kPa).

The supply line should be equipped with an approved shutoff valve (see Figure 11). This valve should be located in the same room as the range and should be in a location that allows ease of opening and closing. Do not block access to the shutoff valve. The valve is for turning on or shutting off gas to the appliance. Open the shutoff valve in the gas supply line. Wait a few minutes for gas to move through the gas line.

The gas supply between the shutoff valve and the regulator may be connected by rigid piping or by A.G.A./C.G.A.-approved flexible metallic union-connected piping where local codes permit use.

The gas supply piping can be through the side wall of the left cabinet. The left side cabinet is an ideal location for the main shutoff valve, if the range is installed within cabinet storage space

Connection to Pressure Regulator

The regulator is already installed on the appliance.

CAUTION Do not make the connection too tight. The regulator is die cast. Overtightening may crack the regulator resulting in a gas leak and possible fire or explosion.

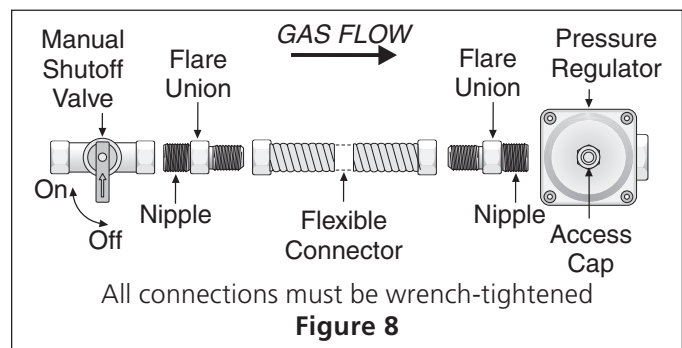


Figure 8

SECTION A - DUAL FUEL RANGE INSTALLATION INSTRUCTIONS

Assemble the flexible connector from the gas supply pipe to the pressure regulator in the following order:

1. Manual shutoff valve (not supplied)
2. 1/2" nipple (not supplied)
3. 1/2" flare union adapter (not supplied)
4. Flexible connector (not supplied)
5. 1/2" flare union adapter (not supplied)
6. 1/2" nipple (not supplied)
7. Pressure regulator (supplied)

The gas supply line to the shutoff valve should be 1/2" (1,27 cm) or 3/4" (1.9 cm) solid pipe.

The user must know the location of the main shutoff valve and have easy access to it.

When using flexible gas conduit on the range, allow sufficient slack to pull the range outside the cutout for cleaning or servicing.

NOTE: Do not allow the flexible conduit to get pinched between the wall and the range.

Use pipe-joint compound made for use with Natural and LP/Propane gas to seal all gas connections. If flexible connectors are used, be certain connectors are not kinked.

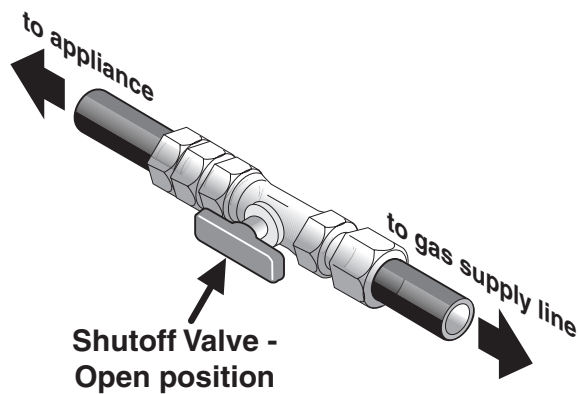


Figure 9

The supply line must be equipped with an approved manual shutoff valve. This valve should be located in the same room as the range and should be in a location that allows ease of opening and closing. Do not block access to the shutoff valve. The valve is for turning on or shutting off gas to the appliance.

Once regulator is in place, open the shutoff valve in the gas supply line. Wait a few minutes for gas to move through the gas line.

Check for leaks. After connecting the range to the gas supply, check the system for leaks with a manometer. If a manometer is not available, turn on the gas supply and use a liquid leak detector (or soap and water) at all joints and connections to check for leaks. Leaks will be indicated by bubbles appearing at the connections or joints.

⚠ WARNING Do not use a flame to check for leaks from gas connections. Checking for leaks with a flame may result in a fire or explosion.

All openings in the wall or floor where the range is to be installed must be sealed.

Tighten all connections if necessary to prevent gas leakage in the cooktop or supply line.

Disconnect this range and its individual shutoff valve from the gas supply piping system during any pressure testing of the system at test pressures greater than 1/2 psig (3.5 kPa or 14" (35,56 cm) water column).

Isolate the range from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5 kPa or 14" (35,56 cm) water column).

6. LP/Propane Gas Conversion

This appliance can be used with Natural gas or LP/Propane gas. It is shipped from the factory for use with natural gas.

If you wish to convert your range for use with LP/Propane gas, use the supplied fixed orifices located in a bag containing the literature marked "FOR LP/PROPANE GAS CONVERSION." Follow the instructions packaged with the orifices.

The conversion must be performed by a qualified service technician in accordance with the manufacturer's instructions and all local codes and requirements. Failure to follow these instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

⚠ WARNING Failure to make the appropriate conversion can result in personal injury and property damage.

7. Moving the Appliance for Servicing and Cleaning

Turn off the range line fuse or circuit breakers at the main power source, and turn off the manual gas shut-off valve. Make sure the range is cold. Open the oven door. Lift the range at the front and slide it out of the cut-out opening without creating undue strain on the flexible gas conduit. Make sure not to pinch the flexible gas conduit at the back of the range when replacing the unit into the cut-out opening. Replace the drawer, close the door and switch on the electrical power and gas to the range.

SECTION A - DUAL FUEL RANGE INSTALLATION INSTRUCTIONS

8. Range Installation

1. The back of the range may be installed directly against the wall.
2. To reduce possible scorching of vertical walls and to minimize potential fire hazards under abnormal surface unit use conditions such as high heat or no pans and to conform to A.G.A. requirements, a minimum of 2 1/2" (6.4 cm) spacing should be provided on both sides of the cooktop.

! WARNING

Excessive Weight Hazard

- Use 2 or more people to move and install range.
- Failure to follow this instruction can result in back or other injury.

8.1 Leveling the Range

1. Install an oven rack in the center of the oven.
2. Place a level on the rack (see Figure 10). Take 2 readings with the level placed diagonally in one direction and then the other. Level the range, if necessary, by adjusting the 4 leveling legs with a wrench (see Figure 15).
3. Slide the range to its final position and double check for levelness. If the range is not level, pull unit out and readjust leveling legs, or make sure floor is level.

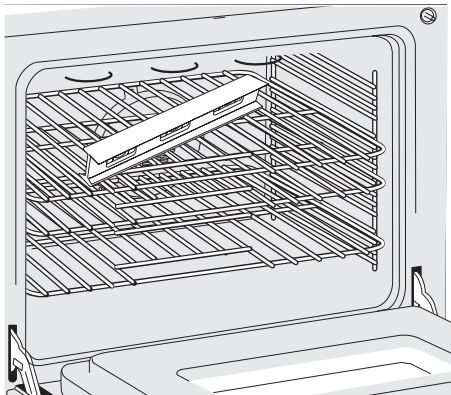


Figure 10

8.2 Check Operation

Refer to the Use and Care Guide and the Electronic Oven Control Guide packaged with the range for operating instructions and for care and cleaning of your range.

Remove all packaging from the oven before testing.

1. Install Burner Bases and Burner Caps

This range is equipped with sealed burners as shown (see Figure 11).

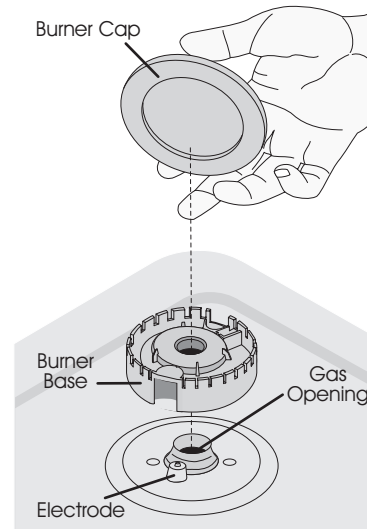


Figure 11

- a. Unpack burner bases and burner caps.
- b. Place burner bases over each gas opening.
- c. Make sure the burner is properly aligned and leveled. Place burner caps over appropriate burner bases.

NOTE: There are no burner adjustments necessary on this range.

2. Turn on Electrical Power and Open Main Shutoff Gas Valve

3. Check the Igniters

Operation of electric igniters should be checked after range and supply line connectors have been carefully checked for leaks and range has been connected to electric power. To check for proper lighting:

- a. Push in and turn a surface burner knob to the LITE position. All electronic surface igniters will spark at the same time. However, only the burner you are turning on will ignite.
- b. The surface burner should light once the flow of gas reached the surface burner. Each burner should light within four (4) seconds in normal operation after air has been purged from supply lines. Visually check that burner has lit.
- c. Once the burner lights, the control knob should be rotated out of the LITE position.

There are separate ignition devices for each burner. Try each knob separately until all burner valves have been checked.

SECTION A - DUAL FUEL RANGE INSTALLATION INSTRUCTIONS

4. Adjust the "LOW" Setting of Regular Surface Burner Valves (Figure 12):

- Push in and turn control to LITE until burner ignites.
- Quickly** turn knob to LOWEST POSITION.
- If burner goes out, reset control to OFF.
- Remove the surface burner control knob.
- Insert a thin-bladed screwdriver into the hollow valve stem and engage the slotted screw inside. Flame size can be increased or decreased by turning the screw. Turn counterclockwise to increase flame size. Turn clockwise to decrease flame size. Adjust flame until you can quickly turn knob from LITE to LOWEST POSITION without extinguishing the flame. Flame should be as small as possible without going out.

Note: Air mixture adjustment is not required on surface burners.

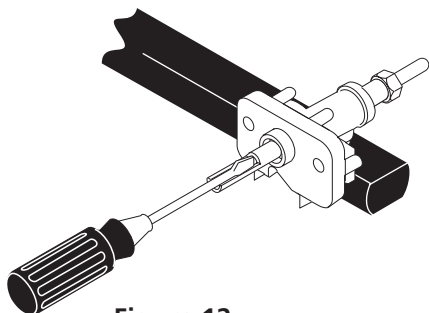


Figure 12

5. Adjust the "LOW" Setting of the Dual (Bridge) Surface Burner Valve (Figure 13):

Note: On the dual valve the low setting of each portion (rear portion of bridge burner and the center portion of bridge burner) should be adjusted individually.

- Push in and turn control to LITE until the rear portion of the bridge burner ignites only.
- Quickly** turn knob to LOWEST POSITION.
- If burner goes out, reset control to OFF.
- Remove the surface burner control knob.
- The rear portion of the bridge burner flame size can be increased or decreased by turning screw **A** (see Figure 13). Use screw **B** to adjust the flame size of the center portion of the bridge burner. Turn counterclockwise the screw to increase flame size. Turn clockwise the screw to decrease flame size. Adjust flame until you can quickly turn knob from LITE to LOWEST POSITION without extinguishing the flame. Flame should be as small as possible without going out.

Note: Air mixture adjustment is not required on surface burners.

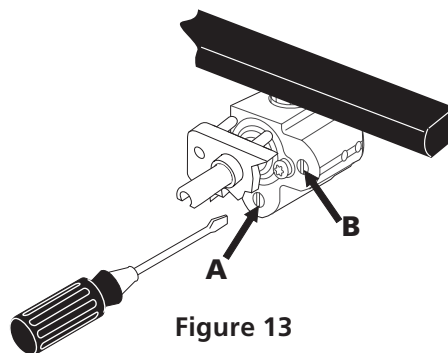


Figure 13

6. Operation of Oven Elements

The oven is equipped with an electronic oven control. Each of the functions has been factory checked before shipping. However, it is suggested that you verify the operation of the electronic oven controls once more. Refer to the Use and Care Guide for operation. Follow the instructions for the Clock, Timer, Bake, Broil, Convection (some models) and Clean (some models) functions.

CAUTION When checking oven element operation, do not touch the elements. They will be hot enough to cause serious burns.

Bake—Verify that this function makes the oven hot. 20 seconds after turning oven on, open the door and you should feel heat coming from the oven.

Broil—When the oven is set to BROIL, the upper element in the oven should become red.

Convection—When the oven is set for convection baking or roasting the convection fan will run. The convection fan will stop running when the oven door is opened.

When All Hookups are Complete

Make sure all controls are left in the OFF position.

Model and Serial Number Location

The serial plate is located at back of the appliance.

When ordering parts for or making inquires about your oven, always be sure to include the model and serial numbers and a lot number or letter from the serial plate on your oven.

Before You Call for Service

Read the Before You Call for Service Checklist and operating instructions in your **Use and Care Guide**. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

Refer to your **Use and Care Guide** for Sears service phone numbers, or call **1-800-4-MY-HOME**®.

SECTION A - DUAL FUEL RANGE INSTALLATION INSTRUCTIONS

Important Safety Warning

To reduce the risk of tipping of the range, the range must be secured to the floor by the properly installed anti-tip bracket and screws packed with the range. These parts are located in a plastic bag in the oven. Failure to install the anti-tip bracket will allow the range to tip over if excessive weight is placed on an open door or if a child climbs upon it. Serious injury might result from spilled hot liquids or from the range itself.

Follow the instructions below to install the anti-tip bracket.

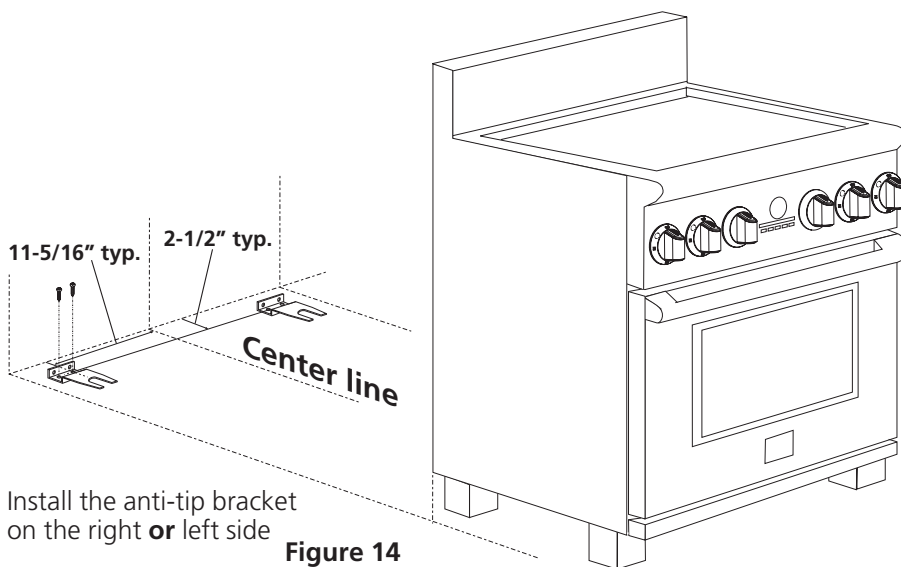
If range is ever moved to a different location, the anti-tip bracket must also be moved and installed with the range.

Tools Required:

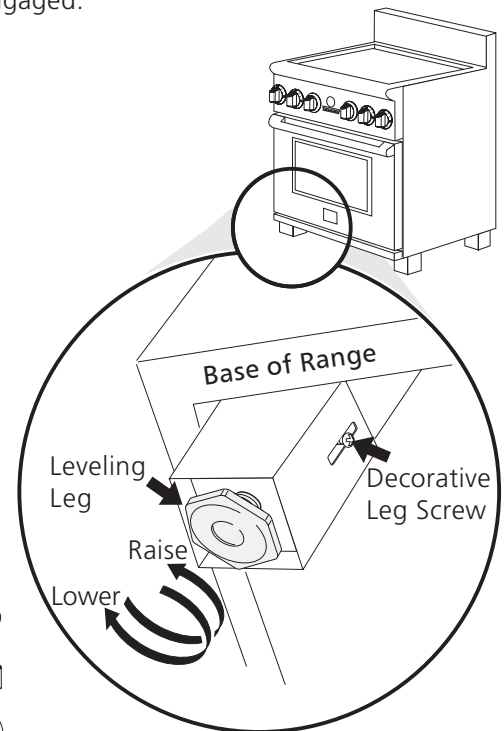
5/16" (8 mm) Nut driver or Flat Head Screwdriver
Adjustable Wrench
Electric Drill
3/16" (4.8 mm) Diameter Drill Bit
3/16" (4.8 mm) Diameter Masonry Drill Bit (if installing in concrete)

Anti-Tip Bracket Installation

1. The anti-tip bracket can be install on the right or left side at back of the range.
2. The anti-tip bracket support is attached to the floor at the back. When fastening to the floor, be sure that screws do not penetrate electrical wiring or plumbing. The screws provided will work in either wood or concrete.
3. Unfold paper template and place it flat on the floor with the back and side edges positioned exactly where the back and sides of range will be located when installed. (Use the diagram in figure 14 to locate bracket if template is not available.)



4. Mark on the floor the location of the 2 mounting holes shown on the template (right or left position). For easier installation, 3/16" (4.8 mm) diameter pilot holes 1/2" (1.3 cm) deep can be drilled into the floor.
5. Remove template and place bracket on floor (see figure 14). Line up holes in bracket with marks on floor and attach the bracket using the 2 screws provided. Bracket must be secured to solid floor. If attaching to concrete floor, first drill 3/16" (4.8 mm) dia. pilot holes using a masonry drill bit.
6. Level range if necessary, by adjusting the 4 leveling legs with an adjustable wrench. Loosen the screw which fixes the decorative leg and lift it to reach the leveling leg. Turn the leveling leg counterclockwise to raise the range or clockwise to lower the range (see Figure 15).
7. Before sliding the range to its final position; take note of the serial and model numbers for future reference. Slide range into place making sure rear leg is trapped by the bracket. Range may need to be shifted slightly to one side as it is being pushed back to allow rear leg to align with bracket.
8. After installation, visually verify that the anti-tip bracket is engaged.



SECTION B - ELECTRONIC OVEN CONTROL GUIDE

Control Button Features

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN. For satisfactory use of your oven, become familiar with the various features and functions of the oven as described below. **Detailed instructions for each feature and function follow later in this Use & Care Guide.**

SELECTOR CONTROL KNOB- Use to select the Bread Proof, Warm & Hold, Bake, Convection Bake, Convection Roast, Broil or Clean Feature.

CLEAN— Used to select the Self-Cleaning cycle.

BROIL— Used to select the broil function.

CONVECTION ROAST— Used to select the convection roasting mode.

CONVECTION BAKE— Used to select the Convection Bake feature.

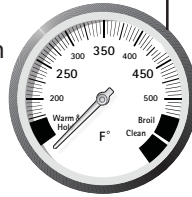
BREAD PROOF— Used to set the Bread Proof feature.

WARM & HOLD— Used to set the Warm & Hold feature.

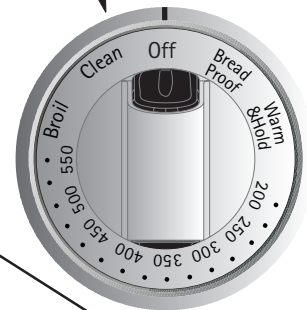
BAKE— Used to select the bake function.

OVEN INTERIOR LIGHT PAD— Used to turn oven interior light ON and OFF.

OVEN TEMPERATURE INDICATOR— This indicator shows the current temperature in the oven.



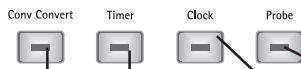
OVEN TEMPERATURE CONTROL KNOB— Use to select the Bread Proof, Warm & Hold, or the required Bake, Convection Bake, Convection Roast, Broil or Clean Temperature.



SCROLL PADS— Used to scroll up or down for many functions.

PROBE PAD— Used to set the Probe feature.


CLOCK SET PAD— Used to set the time of day.



TIMER PAD— Used to set or cancel the minute timer. The minute timer does not start or stop cooking.






CONVECTION CONVERT
Used to select the Convection Convert feature.

Setting the Clock




The  button is used to set the clock. Until the clock is set, all the other oven functions will not be available. The clock may be set for 12 or 24 hour time of day operation. The clock has been preset at the factory for the 12 hour operation. When the range is first plugged in, or when the power supply to the appliance has been interrupted, the display will flash with "PF".

When PF flashes in the display, press the  button. No other button will stop the time from flashing.

To set the clock

1. Press the  button. The control will beep once and the time of day will appear in the display.
2. To set the clock to the current time of day, press the  or  button to increase or decrease the time of day in 1 minute increments, or keep the  or  button pressed to increase or decrease the time of day in 10 minute increments.
3. Release the button when the desired time is reached. Wait 5 seconds and the change will be accepted.

Changing between 12 or 24 hour time of day display

1. Press and hold the  button for 6 seconds. The display will show either "12" (for 12 hour clock) or "24" (for 24 hour clock).
2. Press the  or  button to switch between the 12 and 24 hour time of day display.
3. Wait 6 seconds to accept the change.




SECTION B - ELECTRONIC OVEN CONTROL GUIDE

Setting the Clock (cont'd)

Setting Continuous Bake or 12 Hour Energy Saving

The oven control has a factory preset built-in 12 Hour Energy Saving feature that will shut off the oven if the oven control is left on for more than 11 hours and 59 minutes. The oven can be programmed to override this feature for Continuous Baking.







To set the control for Continuous Bake or 12 Hour Energy Saving features

1. Press and hold the  button for 6 seconds. The display will show either "12h" (for 12 hour maximum cooking time) or "-h" (for continuous cooking).
2. Press the  or  button to switch between the 12 hour and 24 hours continuous cooking mode.
3. Wait 6 seconds to accept the change.

Setting the Timer

The Timer serves as an extra timer in the kitchen that will beep when the set time has run out. It can be set in 1 minute increments up to 11:59 (11 hours, 59 minutes). It does not start or stop cooking. The Kitchen Timer feature can be used during any of the other oven control functions, except the self-clean function.

To set the Kitchen Timer

1. Press the  button. The control will beep, the display will show "-- --" and the timer indicator light located on the button will start flashing.
2. To set the timer, press the  or  button to increase or decrease the time in 1 minute increments, or keep the  or  button pressed to increase or decrease the time in 10 minute increments.
3. When the set time has run out, "End" will show in the display. The control will sound with 3 beeps every 5 seconds until the  button is pressed.



To cancel the Kitchen Timer before the set time has run out

Press the  button. The display will return to the time of day.




Setting Oven Lockout Feature

The Oven Lockout feature automatically locks the oven door and prevents the Oven from being turned on. It does not disable the clock, Kitchen Timer or the interior oven lights.

To activate the Oven Lockout feature

1. Press and hold the  for 3 seconds.
2. Allow 20 seconds for the door to lock. The  icon will flash while the door is locking and stay on once the door is locked.

To deactivate the Oven Lockout feature:

1. Press and hold the  for 3 seconds.
2. The  icon will flash while the door is unlocking. Allow 20 seconds for the door to unlock. After 20 seconds the  icon will disappear in the display.

Setting Oven Controls

Setting Bake

The oven can be set to bake at any temperature from 170° F to 550° F (The sample shown is for 350°F).

Note that the convection fan will operate while the oven pre-heats.

To set the Bake Temperature to 350°F

1. Arrange interior oven racks, place food in oven and close oven door.
2. Turn the selector control knob to Bake (Figure 1).
3. Turn the temperature control knob to 350 (Figure 2).

The temperature will appear briefly in the oven control display. The display will beep indicating that the temperature is set. Then the temperature will disappear from the display.

4. When baking is completed, turn the temperature and the selector control knobs to Off position.

NOTE: The temperature knob can be used to modify the baking temperature while the oven is in bake mode, but the function knob **cannot** be changed to another function without turning it to Off first. An **ERR** code will appear in the display if another function is selected without turning to Off.

NOTE: The control will beep three times if the mode and temperature **do not** match. The control will beep only once if the mode and temperature **do** match. Ex: Bread Proof with temperature at 500° F (not possible, 3 beeps).



Figure 1



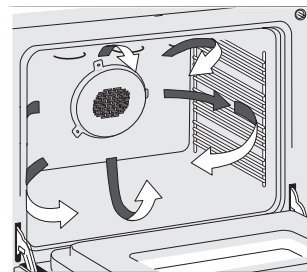
Figure 2

SECTION B - ELECTRONIC OVEN CONTROL GUIDE

Setting Oven Controls

Setting Convection Bake

Use the Convection Bake feature when fast cooking is desired. The oven can be programmed for Convection baking at any temperature between 170°F and 550°F. Convection baking uses a fan to circulate the oven's heat evenly and continuously within the oven (See Figure 1). This improved heat distribution allows for fast, even cooking and browning results at a lower temperature than conventional bake. It also gives better baking results when using 2 or 3 racks at the same time. Breads and pastries brown more evenly. Convection bake cooks most foods faster and more evenly than conventional bake.



Air circulation during Convection Bake

Figure 1

General Convection Bake Instructions

1. Adjust the cook time for desired doneness as needed. Time reductions will vary depending on the amount and type of food to be cooked. Cookies and biscuits should be baked on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.
2. Preheating is not necessary when cooking casseroles with Convection Bake.
3. When using Convection Bake with a single rack, place oven rack in position 8. If cooking on multiple racks, place the oven racks in positions 3 and 12 (see page 7).

To set the oven to Convection Bake at 350°F

1. Arrange interior oven racks, place food in oven and close oven door.
2. Turn the selector control knob to Conv Bake (Figure 2). The convection fan will start.
3. Turn the temperature control knob to 350 (Figure 3). The temperature will appear briefly in the oven control display. The display will beep indicating that the temperature is set. Then the temperature will disappear from the display.
4. When baking is completed, turn the temperature and the selector control knobs to Off position.

Benefits of Convection Bake:

- Some foods cook up to 30% faster, saving time and energy.
- Multiple rack baking.
- No special pans or bakeware needed.

Setting Convection Roast

This method of cooking enables you to obtain the best results when roasting. The oven can be programmed to convection roast at any temperature from 170°F to 550°F. Remember to use tested recipes with times adjusted for convection roasting when using the convection mode. Times may be reduced by as much as 30% when using the convection feature.

To Set the oven to Convection Roast at 350°F

1. Arrange interior oven racks, place food in oven and close oven door.
2. Turn the selector control knob to Conv Roast (Figure 4). The convection fan will start.
3. Turn the temperature control knob to 350 (Figure 5). The temperature will appear briefly in the oven control display. The display will beep indicating that the temperature is set. Then the temperature will disappear from the display.
4. When baking is completed, turn the temperature and the selector control knobs to Off position.



Figure 2

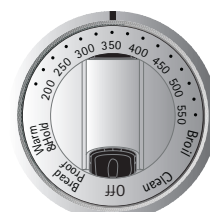


Figure 3

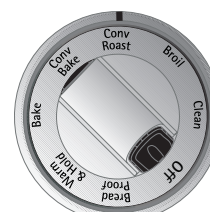



Figure 4




Figure 5

Setting Convection Convert

The appliance is equipped with a feature which will allow you to change from a normal baking recipe temperature to a convection baking temperature without making any manual temperature adjustment; the controller will do it automatically.

The  pad controls the convection convert feature.

To change from a normal bake recipe to a convection bake recipe

When the convection bake mode is on, press . This function will lower the oven temperature by 25°F less than the control setting. When convection baking is completed turn the temperature and the selector control knobs to Off position.

Note: The oven temperature indicator will show a temperature 25°F lower than temperature control knob setting.

SECTION B - ELECTRONIC OVEN CONTROL GUIDE

Setting Oven Controls Using the Temperature Probe Feature

For many foods, especially roasts and poultry, testing the internal temperature is the best method to insure properly cooked food. The Temperature Probe gets the exact temperature you desire without having to guess.

IMPORTANT:

1. Use only the probe supplied with your appliance; any other may result in damage to the probe or the appliance.
2. Handle the Temperature Probe carefully when inserting and removing it from the food and outlet.
3. Do not use tongs to pull the cable when inserting or removing the Probe. It could damage the Probe.
4. Defrost your food completely before inserting the Probe to avoid breaking it.
5. Never leave or store the Temperature Probe inside the oven when not in use.
6. To prevent the possibility of burns, carefully unplug the Temperature Probe using hot pads.

Proper Temperature Probe Placement:

1. Always insert the probe so that the tip rests in the center of the thickest part of the meat. Do not allow probe to touch bone, fat, gristle or pan.
2. For bone-in ham or lamb, insert the Probe into the center of the lowest large muscle or joint. For dishes such as meat loaf or casseroles, insert the Probe into the center of the food. When cooking fish, insert the Probe from just above the gill into the meatiest area, parallel to the backbone.
3. For whole poultry (chicken, turkey, etc.), insert the probe into the thickest part of the inner thigh from below and parallel to the leg (see figure 1).

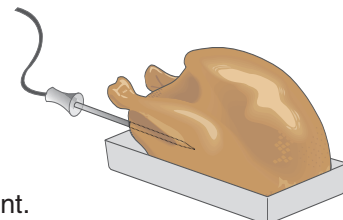






Figure 1

Setting the Oven When using the Temperature Probe:

1. Preheat the oven to the desired temperature.
2. Insert the Temperature Probe into the food (see Proper Temperature Probe Placement above).
3. After the oven has reached the desired temperature, place the food into the oven.
4. The oven will be hot, so wear an oven mitt and plug the Temperature Probe into its outlet in the oven. (The outlet is located on the left front side of the oven cavity ceiling). Make sure it is pushed all the way into the outlet. Close the oven door.
5. The oven control will detect if the probe is correctly plugged in and will illuminate PROBE in the display. The display will start showing the actual meat temperature shortly after the probe is inserted.
6. A target temperature must be set to trigger the buzzer when the food is done cooking. Press the  button to enter the temperature. Adjust temperature to the desired setting using the  or  buttons. The temperature setting will be accepted 5-8 seconds after it is entered.
7. At any time during the cooking, the  button can be pressed to change the display between “ACTUAL” and “PROBE”. The “ACTUAL” setting will give you the current temperature of the food. The “PROBE” setting will give you the food target temperature and it can be changed at any time during the cooking (see above for explanations).

IMPORTANT: The probe can be damaged by very high temperature. To protect the probe against this damage, the oven control will not allow you to start a self-clean or set a temperature higher than 450°F while the probe is connected.

Setting the Bread Proof Feature

To enable the Bread Proof function, both controls need to be turned to the Bread Proof option, as illustrated below.

Preparing Bread Dough In The Oven

The oven has a Bread Proof feature that can be used to help prepare bread dough. The recommended length of time to keep bread dough in the oven is about 45-60 minutes. Be sure however to follow the recipe's recommended times. The prepared bread dough should be placed in a large bowl since the dough will nearly double in volume. Arrange the oven rack in the lowest position. Place the bowl on the rack in the oven and follow the Bread Proof Control setting instructions as illustrated.



SECTION B - ELECTRONIC OVEN CONTROL GUIDE

Setting Oven Controls

Setting the Warm & Hold™ Feature

The **Warm & Hold** feature will maintain an oven temperature of 170°F, and will keep oven baked foods warm for serving for 3 hours after cooking has finished. The Warm & Hold feature may be used without any other cooking operations or can be used after cooking has finished.

To set Warm & Hold

1. Arrange interior oven racks and place food in oven.
2. Turn both the selector and the temperature control knobs to Warm Hold position.
3. To turn the Warm & Hold OFF at any time, turn the temperature and the selector control knobs to Off position.

Setting Broil

When broiling, heat radiates downward from the oven broiler for even coverage. The Broil feature is preset to start broiling at 550°F; however, the Broil feature temperature may be set between 400°F and 550°F. This appliance includes a Searing Grill for searing meats (Figure 3). The broil pan and broil pan insert used together allow dripping grease to drain and be kept away from the high heat of the oven broiler. **DO NOT** use the broil pan without the insert (See Figure 1). **DO NOT cover the broil pan insert with foil.** The exposed grease could catch fire.

⚠ WARNING Should an oven fire occur, leave the oven door closed and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.

To set the oven to broil

1. Place the broiler pan insert on the broiler pan (Figure 1). Then place the food on the broiler pan insert. **DO NOT** use the broiler pan without the insert. **DO NOT** cover the broiler insert with foil. The exposed grease could ignite.
2. Arrange the interior oven rack and place the broiler pan on the rack. Be sure to center the broiler pan directly under the broiler element. **Make sure the oven door is in the broil stop position (See Figure 2).**
3. Turn both the selector and the temperature control knobs to the Broil position.
4. If a lower broil temperature is desired (minimum allowed broil temperature is 400°F), turn the temperature control knob to the temperature desired.
5. Broil on one side until food is browned; turn and cook on the second side. Season and serve. **Note:** Always pull the rack out to the stop position before turning or removing food.
7. To cancel broiling or if finished broiling, turn the selector and the temperature control knobs to Off position.

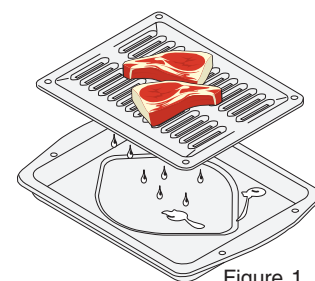


Figure 1

Broiling Times and Searing Grill

Use the following table for approximate broiling times. Increase or decrease broiling times, or move the broiling pan to a different rack position to suit for doneness. If the food you are broiling is not listed in the table, follow the instructions provided in your cookbook and watch the item closely. Use the Searing Grill for meats and steaks if desired. Place Searing Grill on top of Broiler Pan and Insert before placing the meat. Be sure to pre-heat the Searing Grill using Broil for 10 minutes. Cook times should be reduced 1-2 minutes per side when cooking with the Searing Grill for meats and steaks (See Figure 3).

NOTE: When in broiling mode, the high speed cooling fan will be in operation and may continue for some minutes after broiling is finished.

Electric Range Broiling Table Recommendations

Food Item	Rack Position	Temp Setting	Cook Time		Doneness
			1st side	2nd side	
Steak 1" thick	12	550° F	6:00	4:00	Rare
	12	550° F	7:00	5:00	Medium
Pork Chops 3/4" thick	12	550° F	8:00	6:00	Well
Chicken - Bone In	11	450° F	20:00	10:00	Well
Chicken - Boneless	12	450° F	8:00	6:00	Well
Fish	12	500° F	13:00	n/a	Well
Shrimp	11	550° F	5:00	n/a	Well
Hamburger 1" thick	12	550° F	9:00	7:00	Medium
	11	550° F	10:00	8:00	Well

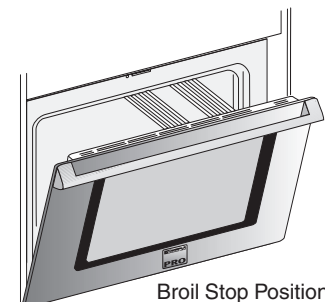


Figure 2

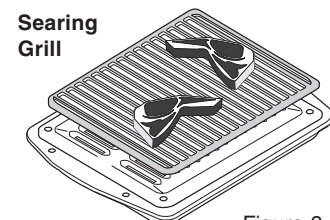


Figure 3
Broil Pan & insert


SECTION B - ELECTRONIC OVEN CONTROL GUIDE

Self-Cleaning

Self-Clean Cycle Time Length


If you are planning to use the oven directly after a self-clean cycle remember to allow time for the oven to cool down and the oven door to unlock. This normally takes about 1½ hour. So a self-clean cycle (3 hours) will actually take about 4½ hours to complete. The time remaining for the self-clean cycle will be displayed in the oven control display.

To set the controls for a Self-Cleaning cycle

1. Be sure the oven door is closed.
2. Turn both the selector and the temperature control knobs to Clean position.
3. As soon as the control is set, the motor driven oven door lock will begin to close automatically. While the door is locking, the  icon will flash and then will remain visible for the entire self-clean cycle.

Note: Allow about 20 seconds for the oven door lock to close.

When the Self-Clean Cycle is Completed

1. Turn the selector and the temperature control knobs back to Off position.
2. Once the oven has cooled down for approximately 1½ HOUR, the oven door can then be opened. While the door is unlocking, the  icon will flash and then will disappear from the oven control display.

Stopping or Interrupting a Self-Cleaning Cycle




If it becomes necessary to stop or interrupt a self-cleaning cycle due to excessive smoke or fire in the oven:

1. Turn the selector and the temperature control knobs to Off position.
2. The oven door can only be opened after the oven has cooled down for approximately 1½ HOUR.

Adjusting Oven Temperature

The temperature in the oven has been pre-set at the factory. When first using the oven, be sure to follow recipe times and temperatures. If you think the oven is cooking too hot or too cool for the temperature you select, you can adjust the actual oven temperature to be more or less than what is displayed. Before adjusting, test a recipe by using a temperature setting that is higher or lower than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed.

To adjust the oven temperature

1. Press and hold the  button until “00” appears in the oven control display.
2. To increase the temperature use the  button to enter the desired change; and to decrease the temperature use the  button (a minus sign will appear in the display indicating the temperature is decreased).
3. Wait 5 seconds for the change to be accepted by the oven control.

Note: The oven temperature adjustments made with this feature will not change the Self-Clean or Broil temperature. Once the temperature has been changed, the temperature indicator will still display the value set from the temperature knob but the actual temperature in the oven will be higher or lower.

⚠ CAUTION To avoid possible burns use care when opening the oven door after the Self-Cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape.

⚠ CAUTION DO NOT force the oven door open. This can damage the automatic door locking system. Use caution and avoid possible burns when opening the door after the Self-Cleaning cycle has completed. The oven may still be VERY HOT.

SECTION C - SERVICE DATA SHEET

SERVICE DATA SHEET

Dual Fuel Range with ES575A 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.

1. Do not attempt a product repair if you have any doubts as to your ability to complete it in a safe and satisfactory manner.
2. Before servicing or moving an appliance, remove power cord from electric outlet, trip circuit breaker to OFF, or remove fuse and turn off gas supply.
3. Never interfere with the proper installation of any safety device.
4. USE ONLY REPLACEMENT PARTS CATALOGED FOR THIS APPLIANCE. SUBSTITUTIONS MAY DEFEAT COMPLIANCE WITH SAFETY STANDARDS SET FOR HOME APPLIANCES.
5. 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 HAZARD.
6. 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 non-insulated 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.
 - All panels are properly and securely reassembled.

ELECTRONIC OVEN CONTROL

1. This self-cleaning controller offers Bake, Broil, Convection Bake and Convection Roasting modes, Bread Proof, Keep Warm and Cleaning functions.
2. Convection operates with an element and a fan dedicated to convection.
3. This controller includes a display board, a relay board, a controller board, a variable convection board and a power supply board(for double wall oven only).

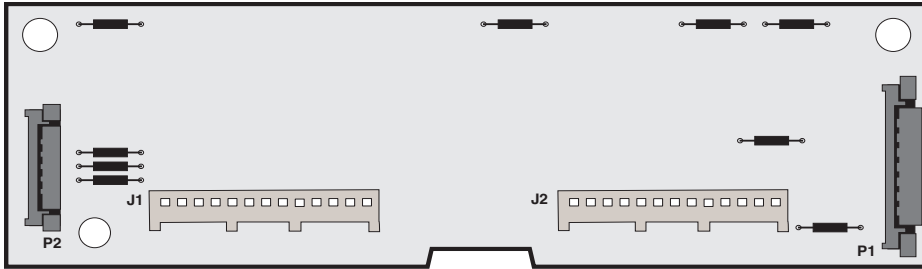


NOTE: The controllers are not field repairable. Only temperature settings can be changed. See oven calibration.

SECTION C - SERVICE DATA SHEET

ELECTRONIC DISPLAY BOARD

Electronic oven control display board



This display board serves for the Kenmore Pro Freestanding Range, Single Wall Oven and Double Wall Oven.

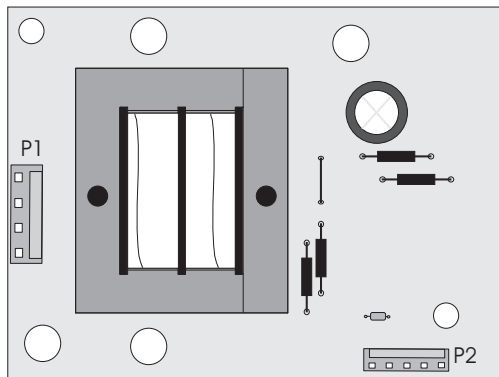
J1- Display connection, from analog control board.

J2- Display connection, from analog control board.

P1- Keypad connection (keys)

P2- Keypad connection (LEDs)

Electronic Power Supply Board



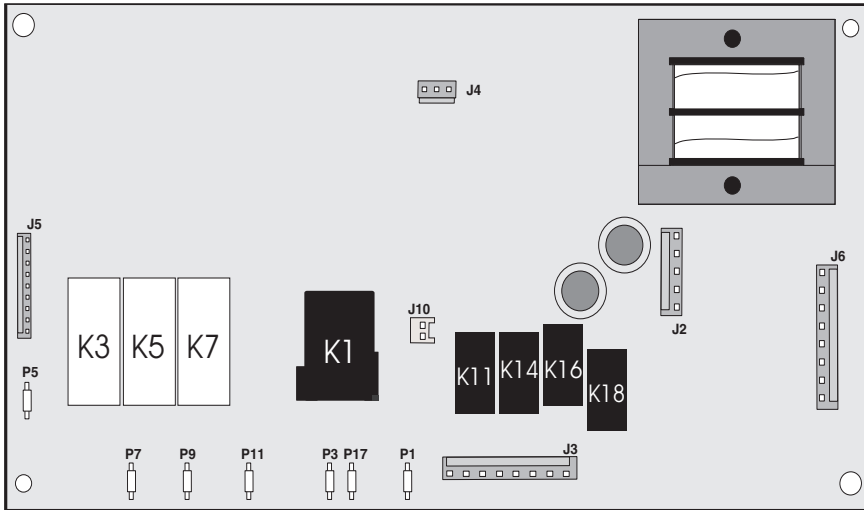
P1 - Line Supply Input (120V)

P2 - Low Voltage Supply Output

SECTION C - SERVICE DATA SHEET

ELECTRONIC OVEN CONTROL

Electronic oven control relay board.



Relay Board Legend:

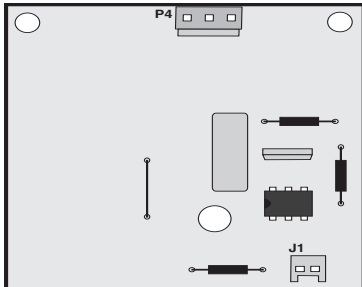
- K1. Double Line Break
- K3. Broil Relay
- K5. Bake Relay
- K7. Convection Element Relay
- K11. Motor Door Latch
- K14. Oven Light Relay
- K16. Cooling Fan Relay Low Speed
- K18. Cooling Fan Relay High Speed

- P1 - L2 Out
- P3 - L2 In
- P5 - L1
- P7 - Broil Element
- P9 - Bake Element
- P11 - Convection Element
- P17 - Not Used

This relay board serves to energize the oven heating elements, convection and door lock motors, cooling fan and oven lamp.

- J2 - DC Power Output to Analog Control Board
- J3 - AC Power Output (conv fan, motor door latch, light, cooling fan)
- J4 - Power Input (L1, Neutral)
- J5 - Relay Control Inputs (bake and broil elements, light, conv fan, motor door latch, DLB)
- J6 - Relay Control Inputs (cooling fan, conv element)
- J10 - Convection Fan Control Output

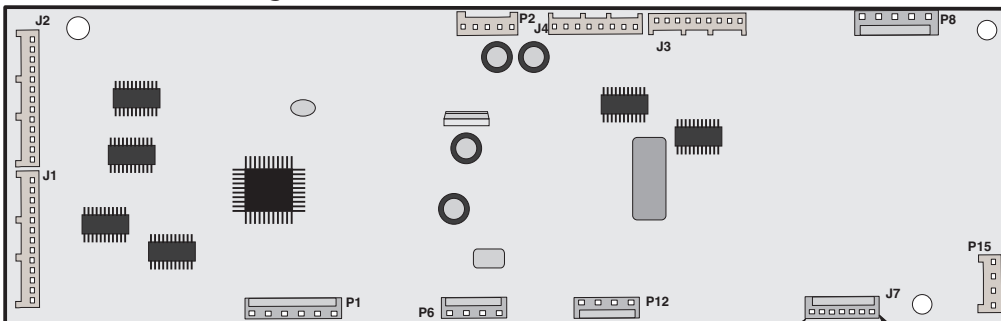
Electronic oven variable convection board.



This board control the power output of the convection fan.

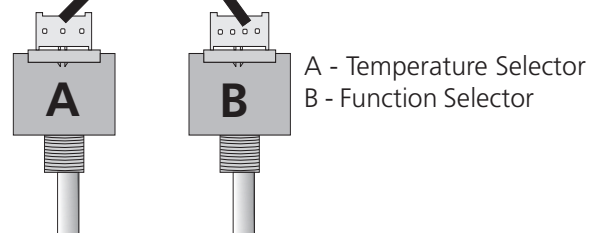
- J1 - Convection Fan Control Input
- P4 - Output To Convection Fan

Electronic oven analog control board



- P1 - Micro Programming (not used)
- P2 - Power Supply Input From Relay Board
- P6 - Temperature Sensor Inputs
- P8 - Door Switch and MDL Switch Input
- P12 - Meat Probe Input
- P15 - Temperature Gauge Control

- J1 - Display Connection To Display Board
- J2 - Display Connection To Display Board
- J3 - Relay Control Outputs (convection, broil and bake elements, motor door latch, conv fan, DLB)
- J4 - Relay Control Outputs (cooling fan)
- J7 - Potentiometers Connection



SECTION C - SERVICE DATA SHEET

CONVECTION MODE

The convection oven uses the addition of a fan and an element to heat and to move the air already in the oven. Moving the heated air helps to destratify the heat and cause uniform heat distribution. Cooking times can be reduced by as much as 30%. The air is drawn in through a fan shroud and the element located on the rear wall of the oven. It is then discharged around the outer edges of this shroud. The air circulates around the food and then enters the shroud again. As with conventional electric ranges, there is still an oven vent which discharges through the rear of the cooktop.

To set the control in convection mode, follow these steps:

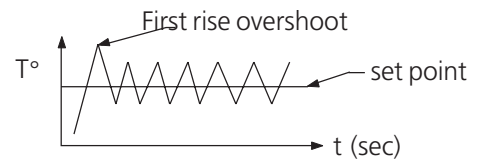
1. Turn the selector knob to **CONV. BAKE or CONV. ROAST**.
2. Turn the temperature knob to the desired position.

The oven will automatically start and the fan will begin to run. To cancel the convection baking/roasting function, turn both knobs to OFF position.

NOTE: The fan runs continuously while in the convection mode. The fan will stop if the door is opened while convection baking/roasting. The convection element will stop operating if the door is opened.

FIRST RISE

It is normal to see a temperature overshoot in the first rise of all modes when you monitor the temperature.



OVEN CALIBRATION

Set the electronic oven control for normal baking at 350°F. Obtain an average oven temperature after a minimum of 5 cycles.

The oven calibration can be modified using the oven control display. Please refer to the Owner's Guide manual.

Note: Changing calibration affects all the cooking modes but not the clean and the broil modes.

OVEN ELEMENTS OPERATION

Baking mode

First rise (preheat): Bake element is on 25 seconds per minute. Broil element is on 15 seconds per minute. Convection element is on 20 seconds per minute. The convection fan is on all the time but it stops once the set temperature has been reached.

Normal baking: The EOC will cycle through the bake element and broil element to maintain the set temperature.

Broiling mode

Broil element is on for 60 seconds per minute.

Convection Bake modes

First rise (preheat): Bake element is on 20 seconds per minute. Broil element is on 20 seconds per minute. Convection element is on 20 seconds per minute and convection fan is on all the time.

Convection baking: 3 elements (bake, broil, convection) will cycle and the fan is used all the time.

Convection Roast modes

First rise (preheat): Bake element is on 30 seconds per minute. Broil element is on 15 seconds per minute. Convection element is on 15 seconds per minute and convection fan is on all the time.

Convection roast: 3 elements (bake, broil, convection) will cycle and the fan is used all the time.

Clean mode modes

Single and Double Wall Ovens :

First rise: Bake element is on 8 seconds per 30 seconds. Broil element is on 18 seconds per 30 seconds.

Clean: EOC will cycle between Bake and Broil elements to maintain the clean temperature.

Free-Standing Range :

First rise: Bake element is on 30 seconds per minute. Broil element is on 30 seconds per minute.

Clean: EOC will cycle between Bake and Broil elements to maintain the clean temperature.

NOTE: Self-cleaning cycle cannot be started if the other oven is in operation, and you cannot operate the second oven if the other oven is on a self-cleaning cycle. **C-4**

SECTION C - SERVICE DATA SHEET

ELECTRONIC OVEN CONTROL (FAULT CODES)

ELECTRONIC OVEN CONTROL (EOC) FAULT CODE DESCRIPTIONS

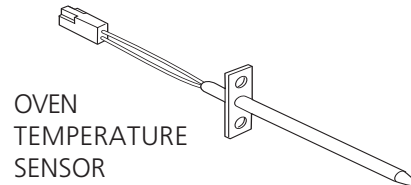
Note: Generally speaking "F1X" implies a control failure, "F3X" an oven probe problem, and "F9X" a latch motor problem.

Failure Code/Condition/Cause	Suggested Corrective Action
F10 Control has sensed a potential runaway oven condition. Control may have shorted relay, RTD sensor probe may have a gone bad.	<ul style="list-style-type: none"> - Check RTD sensor probe and replace if necessary. If oven is overheating, disconnect power. If oven continues to overheat when power is reapplied, replace relay board and/or analog control board. Severe overheating may require the entire oven to be replaced, should damage be extensive.
F11 Shorted Key: a key has been detected as pressed (for more than the debounce period) will be considered a shorted key alarm and will terminate all oven activity.	<ul style="list-style-type: none"> - Press any key to clear the error. - If fault returns, replace the keyboard. - If the problem persists, replace the analog control board. - If the problem persists, replace the display board.
F13 Control's internal checksum may have become corrupted.	<ul style="list-style-type: none"> - Press any key to clear the error. - Disconnect power, wait 30 seconds and reapply power. If fault returns upon power-up, replace analog control board.
F15 Controller self check failed.	<ul style="list-style-type: none"> - Replace the analog control board.
F16 Potentiometer failure.	<ul style="list-style-type: none"> - Check wiring from analog board to the potentiometer. - Replace the potentiometer.
F30 Open RTD sensor probe/ wiring problem. Note: EOC may initially display an "F10", thinking a runaway condition exists. F31 Shorted RTD sensor probe / wiring problem. Note: F30 or F31 is displayed when oven is in active mode or an attempt to enter an active mode is made.	<ul style="list-style-type: none"> - Check wiring in probe circuit for possible open condition. - Check RTD resistance at room temperature (compare to probe resistance chart). If resistance does not match the chart, replace the RTD sensor probe. - Let the oven cool down and restart the function. - If the problem persists, replace the analog control board.
F90 Door motor mechanism failure.	<ul style="list-style-type: none"> - Press any key to clear the error. - If it does not eliminate the problem, turn off power for 30 seconds, then turn on power. - Check wiring of Lock Motor, Lock Switch and Door Switch circuits. - Unplug the lock motor from the board and apply power (L1) directly to the Lock Motor. If the motor does not rotate, replace Lock Motor Assembly. - Check Lock Switch for proper operation (do they open and close, check with ohmmeter). The Lock Motor may be powered as in above step to open and close Lock Switch. If the Lock Switch is defective, replace Motor Lock Assembly. - If all above steps fail to correct situation, replace the analog control board and/or the relay board in the event of a motor that does not rotate. - If all the above steps fail to correct the situation, replace the analog control board in the even of a motor that rotates endlessly.

SECTION C - SERVICE DATA SHEET

RTD SCALE		
Temp. °F	Temp. °C	Resistance (ohms)
32 ± 1.9	0.0 ± 1.1	1000 ± 4.0
75 ± 2.5	23.9 ± 1.4	1091 ± 5.3
250 ± 4.4	121.1 ± 2.4	1453 ± 8.9
350 ± 5.4	176.7 ± 3.0	1654 ± 10.8
450 ± 6.9	232.2 ± 3.8	1852 ± 13.5
550 ± 8.2	287.8 ± 4.6	2047 ± 15.8
650 ± 9.6	343.3 ± 5.3	2237 ± 18.5
900 ± 13.6	482.2 ± 7.6	2697 ± 24.4

ELECTRICAL RATING			
Kw Rating 240/208 V	See nameplate	Bake Element Wattage	On Wall Ovens: 2200W/1653W On Freestanding Range: 2500W/1879W
Broil Element Wattage	4000W/3004W	Convection Element Wattage	2500W/1879W



FREESTANDING RANGE CIRCUIT ANALYSIS MATRIX

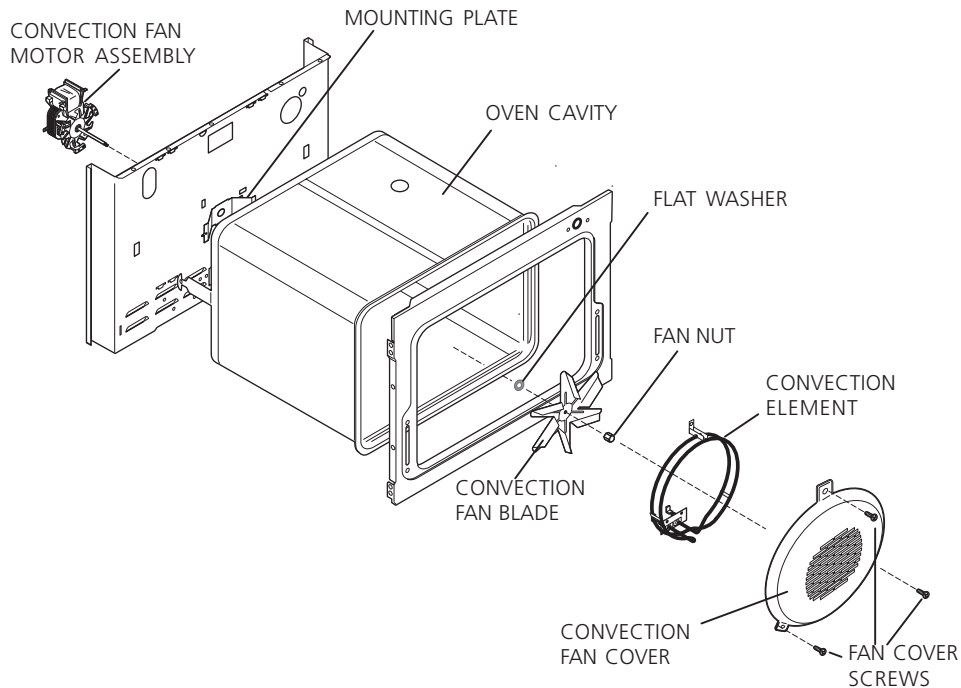
	On Relay Board					On Variable Speed Convection Board Convection Fan P4-1 & P4-3	On Analog Control Board		On Relay Board		
	ELEMENTS			Door Motor	Light		Lock Motor Switch	Door Switch	DLB L2 out	Cooling Fan Low speed	Cooling Fan High speed
	Bake P9	Broil P7	Conv. P13	J3-5	J3-6		P8-1 & P8-5	P8-3 / P8-5	P1	J3-7	J3-8
Bake	X	X	X*			X*			X	X	
Keep Warm	X								X	X	
Broil		X				X			X		X
Conv. Bake	X	X	X			X			X	X	
Conv. Roast	X	X	X						X	X	
Clean	X	X							X	X	X
Locking				X			NO				
Locked							NC				
Unlocking				X			NC				
Unlocked							NO				
Light					X						
Door Open					X						
Door Closed								X			
Bread Proof	X								X	X	

Relay will operate in this condition only

* Convection element and fan are used for the first rise of temperature.

SECTION C - SERVICE DATA SHEET

EXPLODED VIEW OF CONVECTION SYSTEM



FAN BLADE

The fan blade is mounted in the rear of the unit 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 blade when removing or installing.

Access to the fan blade is gained by removing the fan shroud, held in place by three screws, from the inside of the oven.

The fan blade is held in place with a 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 motor vibrations increase, the noise made by the fan will be greater.

MOUNTING PLATE OVEN

The fan motor on the rear of the unit is mounted to the main back (with three screws). There is a mounting plate held in place between the main back (with 2 screws) and the rear oven wall (with 2 screws). Should it be necessary to replace the oven cavity, you must remove the 2 screws located inside the unit at the rear of the oven cavity.

COOLING FAN MOTOR

The 120 volt fan motor is located on the outside of the rear of the oven. The cooling fan has 2 speed options, which are driven by the oven controller. The high speed mode is used on self-clean when the temperature gets over 575F. The high speed is also used anytime the broil function is used. The cooling fan may remain at high speed after the broil function is cancelled to allow better cooling of the oven. On double wall ovens, the blower in both ovens will start when using one of the ovens in self-clean mode.

SECTION C - SERVICE DATA SHEET

CONVECTION FAN MOTOR

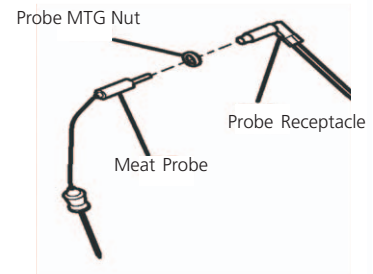
The 120 volt fan motor is located on the outside of the rear of the oven.

The fan motor runs continuously while in the convection mode unless the door is opened. If the fan does not operate, check the following:

- Display illuminated on the electronic control.
- Connections between the relay board (J10 upper/single oven, J11 lower oven) and the variable speed convection board (J1 upper/single oven, J2 lower oven).
- Connection between the variable speed convection board (P4) and the fan.
- Verify voltage between P4-1 and P4-3 (upper/single oven) or P4-3 and P4-5 (lower oven) on the variable speed convection board. It should give the following :
 - 120V when the fan is OFF (when the other terminal of the conv. motor is connected to L1)
 - Between 0V and 25V when the fan is ON.
- 120 Volts available at fan motor.
- Fan motor coil resistance 15.0 ohms \pm 10%.
- Voltage input to fan relay coil during convection bake with door closed.
- Door/light switch.

MEAT PROBE RESISTANCE

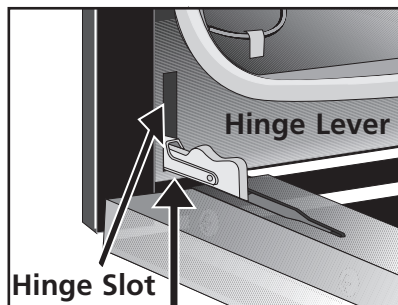
Meat Probe Temperature VS Resistance Table		
Temp. Celsius	Temp. Fahrenheit	Probe Resistance
25°C	77°F	49.478 Kohm +/- 7%
50°C	122°F	17.737 Kohm +/- 4.9%
80°C	176°F	6.107 Kohm +/- 3.3%
100°C	212°F	3.264 Kohm +/- 4.6%



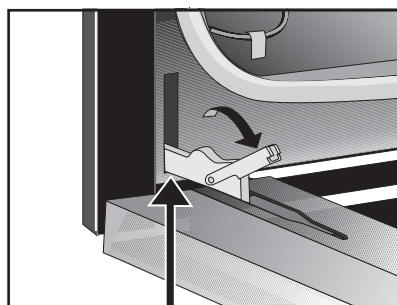
OVEN DOOR REMOVAL AND REPLACEMENT

To Remove and Replace Oven Door

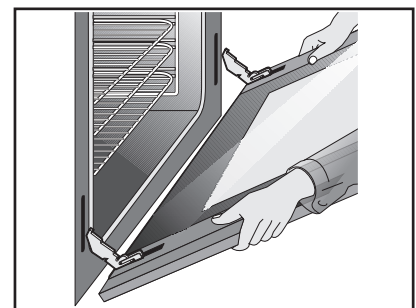
1. Open the door to the fully opened position.
2. Pull up the lock located on each hinge support toward front of range. You may have to apply a little upward pressure on the lock to pull it up.
3. Grasp the door by the sides, pull the bottom of the door up and toward you to disengage the hinge supports. Keep pulling the bottom of the door toward you while rotating the top of the door toward the appliance to completely disengage the hinge levers.
4. Proceed in reverse to re-install the door. Make sure the hinge supports are fully engaged before unlocking the door



Lock in normal position



Lock engaged for door removal



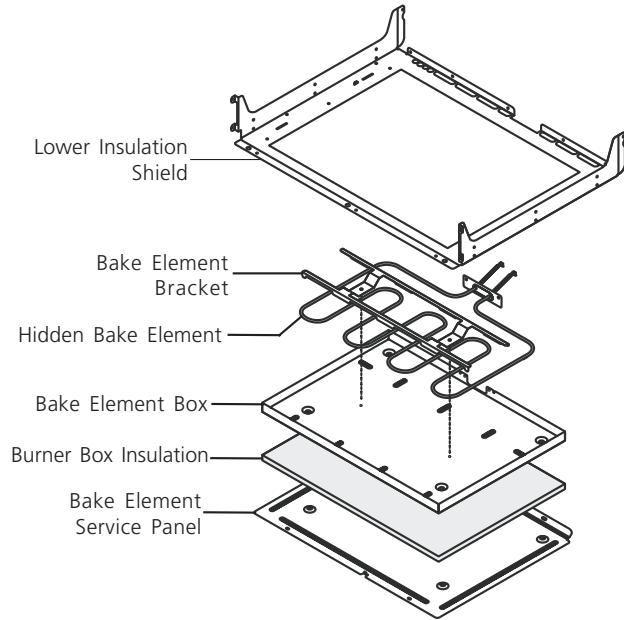
Door removed from the oven

SECTION C - SERVICE DATA SHEET

TRUE HIDDEN BAKE ELEMENT REMOVAL - FREESTANDING RANGE

The steps below are to follow in order to replace through hidden bake element.

1. Disconnect power to the circuit breaker or fuse box.
2. Remove the lower trim.
3. Remove the 2 screws which are holding the service panel in place.
4. Place the service panel on the warmer drawer element.
5. Disconnect the bake element and take out the service panel.
6. Remove the 2 screws and the bracket which hold the bake element.
7. Replace the bake element.
8. Fasten the bracket with the 2 screws.
9. Connect the bake element.
10. Insert the service panel into the opening under the cavity. Make sure that the rear side of the service panel enters the opening and the bake element wires are inserted properly back in place.
11. Raise the service panel and fasten it with the 2 screws.
12. Put back the lower trim.



SECTION C - SERVICE DATA SHEET

DOOR LOCK MECHANISM

The appliance is equipped with an electronic oven control and has an auto locking door latch feature. When the self clean cycle is programmed, the door is locked by a motor operated latch system. The interior of oven doesn't need to heat up to 500°F/260°C before the door locks. However, until the temperature inside oven reaches 500°F/260°C, the self-clean program can be canceled and door will unlock immediately. After oven reaches temperatures over 500°F/260°C, the door will not unlock until temperature drops below 500°F/260°C.

If a problem appears and the door stays locked it is possible for the **servicer** to unlock the door without removing the appliance from its place. Follow the steps below:

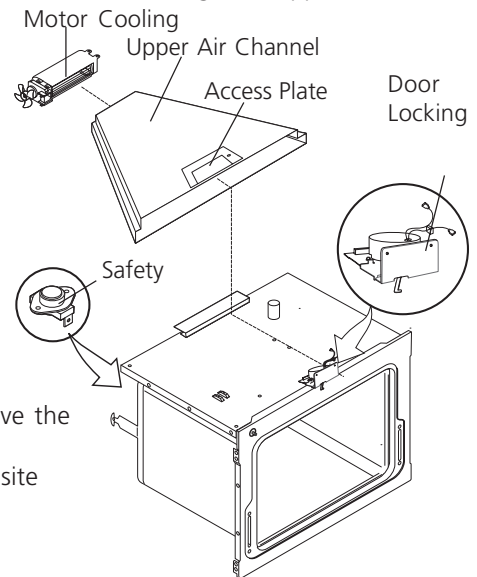
1. Trip the circuit breaker to **OFF** position.
2. Remove the 2 screws, which are fixing the oven door latch, located between the control panel and the oven door.
3. When the screws are removed it is possible to unlock the latch with a flat screwdriver, or one of the tools supplied with the wall oven which are used to take off the oven from the cabinet. Insert the tool tip through the slot on top of the oven door. During this step it's important to take care to not damage the appliance.
4. As soon as the latch is in the unlock position, you can open the door.
5. Replace the motor latch:

Upper Oven:

1. To have access to the door latch assembly, remove the 3 screws under the control panel which are fixing it.
2. Remove the electronic plate located on the access plate.
3. Remove the access plate located on the upper air channel by removing the screw.
4. Replace the motor latch with a new one and reassemble in opposite order and manner of removal.

Lower Oven:

1. Pull out the appliance approximately 4" from the cabinet.
2. Remove the 4 screws which are fixing the center trim and remove the center trim by pulling it from both extremities.
3. Replace the motor latch by a new one and reassemble in opposite order and manner of removal.



SECTION C - SERVICE DATA SHEET

POTENTIOMETER CALIBRATION

A calibration procedure is required in the control to calibrate the analog inputs (potentiometers or knobs) and analog temperature gauge.

This calibration procedure needs to be performed when any of these situations occur:

- The analog controller board is replaced
- A temperature selector potentiometer is replaced
- A temperature gauge is replaced.

If this procedure is not executed after changing one of the above parts the oven gauge and the oven will not operate properly.

1. Turn off power to the appliance.
2. Place all knobs to the OFF, or 12:00 position.
3. Turn power on to the appliance. The characters "PF" should be flashing on the display digits.
4. Enter factory test mode within the first 30 seconds after power-up by simultaneously pressing and holding the Probe key and the Timer (Timer 2 in Double Wall Oven Application) keys.
5. Once the control enters factory test mode, all the display LED segments and key point LED's will illuminate for approximately 5 seconds, then turn off.
6. Rotate the upper oven temperature selector knob to the 200F position exactly, or as close as visually possible. Align the tick marks between of the panel and the knob 200F position.
7. Enter the upper oven 200F calibration mode by pressing and holding the Upper Convection Convert (Convection Convert for single cavity application) key for 3 seconds.
8. Once the mode is entered, the control will respond with a single acceptance beep, and the upper oven analog gauge will be commanded to the approximate 200F position.
9. Using the slew UP and/or DOWN keys, activate the keys accordingly until the analog gauge or the needle of the gauge is exactly lined up with the 200F tick mark.
10. Exit the 200F calibration mode by pressing any key, other than a slew (Up or Down) key.
11. Rotate the upper oven temperature selector knob to the 500F position exactly, or as close as visually possible. Align the tick marks between of the panel and the knob 500F position.
12. Enter the upper oven 500F calibration mode by pressing and holding the Upper Light key (Light for single cavity application) key for 3 seconds.
13. Once the mode is entered, the control will respond with a single acceptance beep, and the upper oven analog gauge will be commanded to the approximate 500 F position.
14. Using the slew UP and/or DOWN keys, activate the keys accordingly until the analog gauge or the needle of the gauge is exactly lined up with the 500F tick mark.
15. Exit the 500F calibration mode by pressing any key, other than a slew key. The control will respond by commanding the gauge to the same position as the amplitude control knob. The control will store the 500F calibration information.
16. Calibration for the cavity can be verified by rotating the amplitude control knob between 170 and 550 F, the gauge should follow approximately the position of the knob (the position of the gauge will be delayed slightly from the position of the knob). If the control is not calibrated, the analog gauge will not operate properly with normal cooking and clean operations.
17. If a double oven application, repeat steps 6 through 16 for the lower oven, by using the lower oven temperature selector knob and entering the calibration 200F mode by pressing and holding the lower oven Convection Convert key for 3 seconds. Enter the 500F calibration mode by pressing and holding the lower oven Light key.
18. Once done with the procedure, exit the calibration mode by turning power off on the appliance.

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS

1. Control panel

1.1 How to remove the control panel

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



1.1.1

Remove the knobs from the four valves.

1.1.2

Remove only the top screws from each of the four bezels.

NOTE: The selector and oven control knobs can stay on the control panel. Refer to section 1.2 in order to replace either the selector or the oven control.



1.1.3

Remove the two screws from under the control panel. One on each side.



1.1.4

Pull the control panel out, from the bottom towards you in order to access its inner components.

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS



1.1.5

Align the two slotted openings on top of the control panel with the two alignment fins under each side of the cooktop and slide the bottom part back into its original position.

1.2 Potentiometer replacement (selector and oven control)

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



1.2.1

Refer to section 1.1 in order to remove the control panel.

1.2.2

Remove the knob and unscrew the three screws which hold the bezel in place.



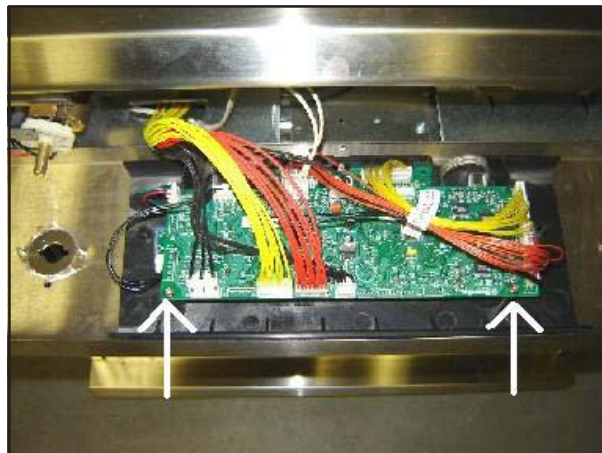
1.2.3

Disconnect the quick connection coming from the control board at the potentiometer, (oven control or selector) and holding the potentiometer with one hand, with a ½ inch nut driver; unscrew the potentiometer from the control panel (as shown).

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS

1.3 Control board

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



1.3.1

Refer to section 1.1 in order to remove the control panel.

1.3.2

Remove all quick connections from the control board.

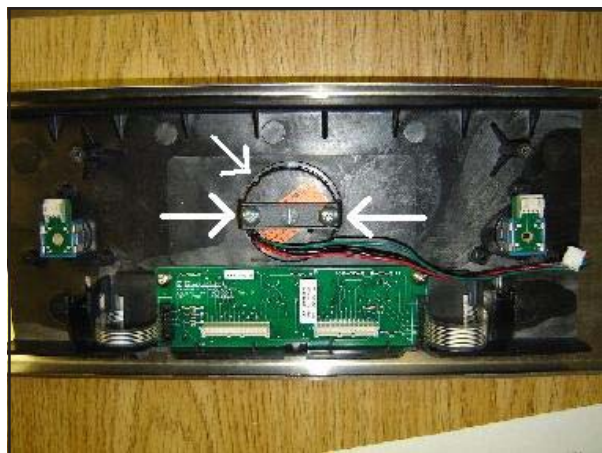
1.3.3

Unscrew the two screws which hold the control board to the control panel.

NOTE: All of the quick connections are “idiot proof”.

1.4 Temperature gage

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



1.4.1

Refer to section 1.1 in order to remove the control panel and to section 1.3 to remove the control board.

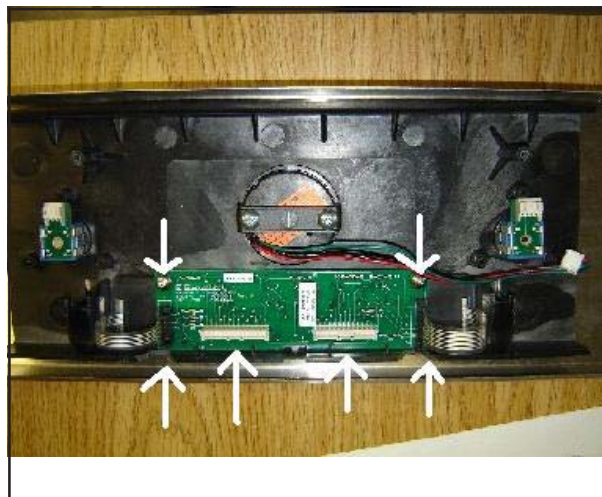
1.4.2

The temperature gage quick connection being already removed from the control panels, unscrew the two screws and removes the temperature gage.

NOTE: There is a notch on the upper left hand side of the temperature gage min order to properly align.

1.5 Display board

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



1.5.1

Refer to section 1.1 in order to remove the control panel, to section 1.2 to remove the two potentiometers, to section 1.3 to remove the control board and to section 1.4 to remove the temperature gage. At this point, the plastic section of the control panel will be free from the stainless steel control panel.

1.5.2

Remove the two quick connections, the two flex connection and the two screws in order to remove the display board control.

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS

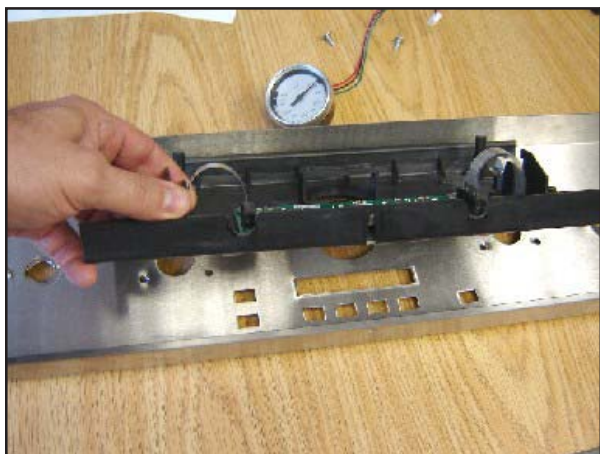


1.5.3

Remove the overlay and its under part which is glued to the plastic section of the control panel.

1.6 Stainless steel control panel

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



1.6.1

Refer to section 1.1 in order to remove the control panel, to section 1.2 to remove the two potentiometers, to section 1.3 to remove the control board and to section 1.4 to remove the temperature gage ant to section.

NOTE: At this point, the plastic section of the control panel will be free from the stainless steel control panel.

1.7 Igniter switch

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



1.7.1

Refer to section 1.1 in order to remove the control panel.

1.7.2

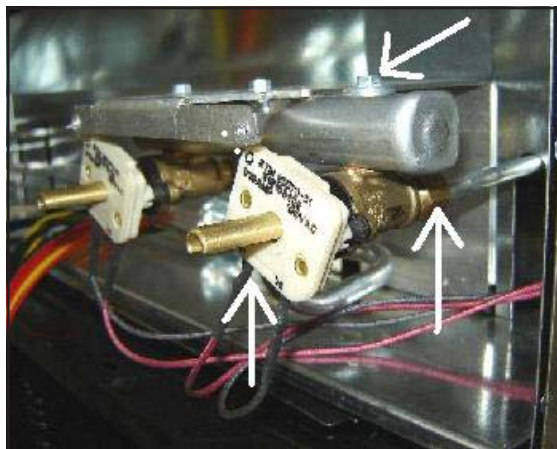
Remove the red and black wire from the igniter switch and pull it off of the valve's stem.

IMPORTANT: Upon installing the new igniter switch on the valve's stem, be sure that the switch is properly clipped on in order to insure proper use of the igniter switch.

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS

1.8 Top burner valves

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



1.8.1

Refer to section 1.1 in order to remove the control panel.

1.8.2

Pull and remove the igniter switch without removing the wires from it.

1.8.3

Unscrew the gas line going to the top surface burner.

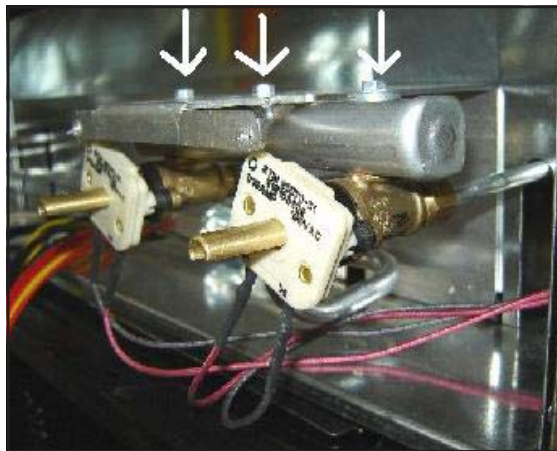
1.8.4

Unscrew the top screw which holds the valve to the manifold.

1.9 How to remove and replace the top surface burner manifolds

Same for both the left and right side ones

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



1.9.1

Refer to section 1.1 in order to remove the control panel.

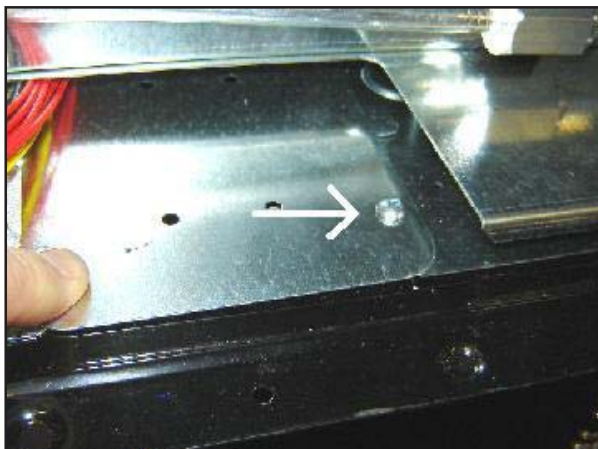
1.9.2

Unscrew the two left and right screws which hold the two front valves and the one center screw which hold the gas line in.

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS

1.10 Door lock assembly

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.

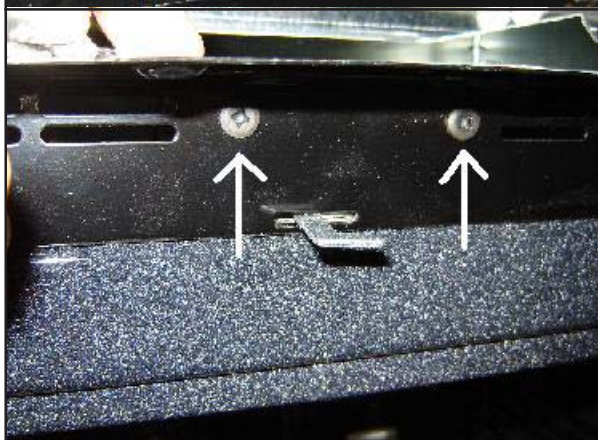


1.10.1

Refer to section 1.1 in order to remove the control panel.

1.10.2

Unscrew the screw which holds the door lock assembly service panel.



1.10.3

Unscrew the two screws which hold the door lock assembly in place.

1.10.4

Remove the door lock assembly from its emplacement, unplug the wires and replace.

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS

2. Side panels

2.1 How to remove and replace the side panels

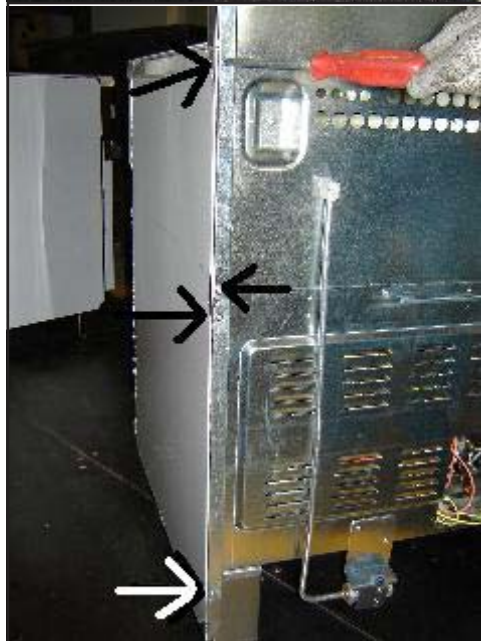
NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



2.1.1
Unscrew the two screws from under the lower trim.
One on each side.
(View of the right hand side screw)



2.1.2
Unscrew the four screws located on the inner part
of the side panel. Two from the right and two from
the left side of the cooktop.



2.1.3
Unscrew the four screws from the back of the side
panel

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS



2.1.4

Upon removing the side panel off of the unit, you will need to pull the side panel back in order to free the side panel from the front frame of the range.
Close-up view of the front frame retainer clip.



2.1.5

Upon removing the side panel off of the unit, you will need to align the upper anchorage point of the side panel with the opening on the body of the range.



2.1.6

Upon installing the side panel in place, be sure that section 2.1.4 and 2.1.5 are properly done and also make sure that the back side of the side panel is inserted in front of the back panels as shown.

3. Cooktop

3.1 How to remove and replace the cooktop and stainless steel assembly

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.

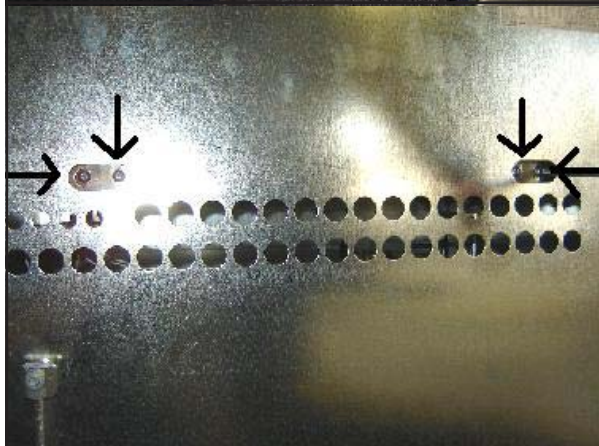


3.1.1
Remove all burners and burner caps and unscrew all center caps.

NOTE: There is a gasket under each cap. The bridge burner cap has that seal glued on the under portion of the cap compared to the other caps that have their gasket simply aligned under these caps.

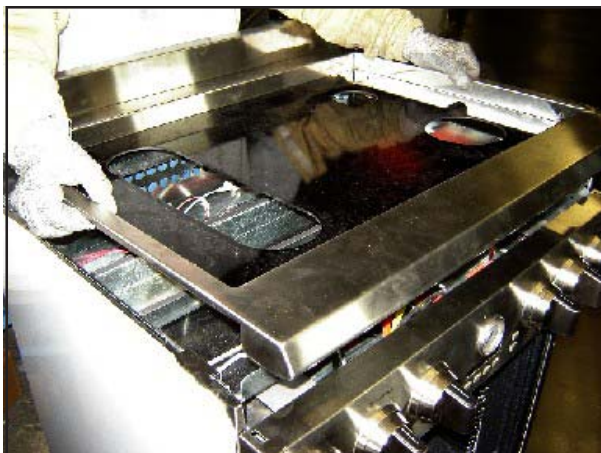


3.1.2
Unscrew the four screws located on the inner part of the side panel. Two from the right and two from the left side of the cooktop.



3.1.3
Unscrew the four screws from the back side of the cooktop. They are located in an oval opening on the upper back panel as shown.

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS



3.1.4

At this point, the cooktop will be free; you will just have to pull it up and out of its location.



3.1.5

Upon installing the cooktop back, align the two alignment fins from under the cooktop with the two slotted openings on top of the control panel.

3.2 How to replace the igniter

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



3.2.1

Follow section 3.1.1 in order to remove the center cap from the cooktop.

3.2.2

Unscrew the nut washer from under the igniter assembly.

IMPORTANT The center burner of the bridge burner doesn't have an igniter.

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS

3.3 How to replace the gas line from the burner valve to the burner

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



3.3.1

Follow section **1.11** and **1.83** in order to remove the front console and unscrew the gas line going to the top surface burner.

3.3.2

Follow section **3.1** in order to remove the cooktop.

3.3.3

Unscrew the two screws which hold the gas line to its mounting bracket.

NOTE: These two screws are screwed into the mounting bracket from the bottom up.

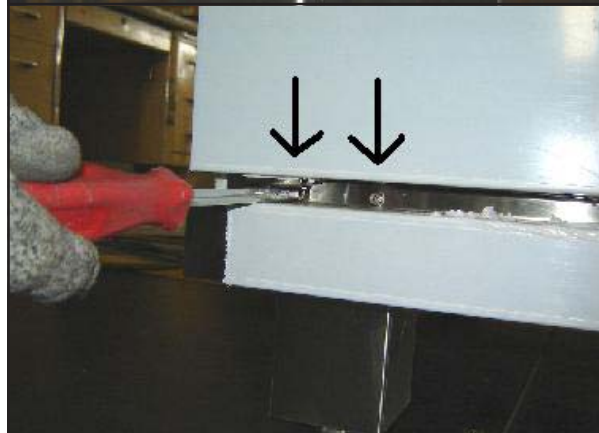
4. Oven liner components

4.1 How to remove the Hidden bake

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



4.1.1
Unscrew the two screws from under the lower trim;
one on each side.
(View of the right hand side screw)



4.1.2
Unscrew the four screws which hold the lower trim
in place.
Two on each side...



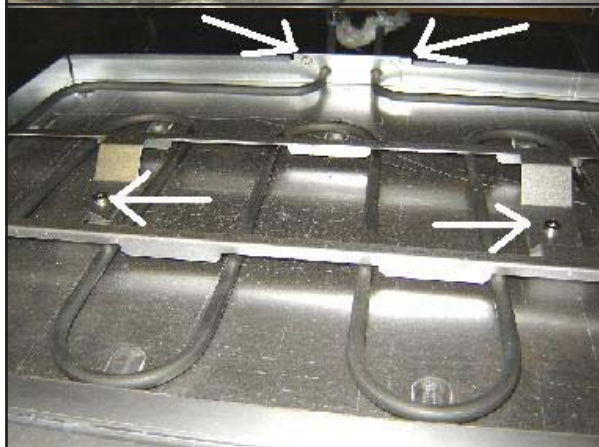
4.1.3
Unscrew the three screws which hold the hidden
bake service panel in place.

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS



4.1.4

Pull the hidden bake service panel down and unplug the two yellow bake wires.



4.1.5

Unscrew the four screws which hold the bake element to the service panel.

IMPORTANT

Upon mounting back the hidden back element into its original emplacement, gently push back in place taking care not to pinch the wires between the oven cavity and the hidden bake element service panel.

4.2 Broil element

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



4.2.1

Unscrew the two screws which hold the broil element to the oven liner back wall.

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS



4.2.2

Remove the broil element from the two front retainer clips by lifting the broil element up.



4.2.3

Pull the broil element out and unplug the two blue wires.

NOTE: There is long enough wire in order to service by the front without having to move the unit out of its cutouts.

IMPORTANT

Gently push the broil element back in place taking care not to pinch the wires between the oven cavity and the broil element.

4.3 Convection element

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



4.3.1

Remove the three screws which hold the convection element and fan cover to the oven liner.

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS



4.3.2

Remove the three screws which hold the convection element to the oven liner.



4.3.3

Pull the convection element out and unplug the two orange wires.

NOTE: There is long enough wire in order to service by the front without having to move the unit out of its cutouts.

IMPORTANT

Gently push the convection element back in place taking care not to pinch the wires between the oven cavity and the convection element.

4.4 Convection motor and fan

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



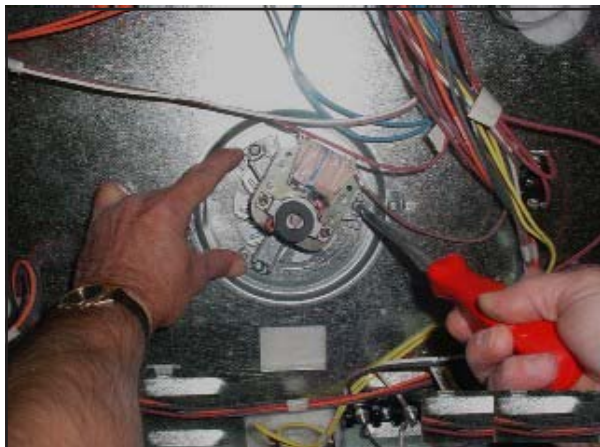
4.4.1

Refer to section 4.3.1 in order to remove the convection element and fan cover.

4.4.2

Hold the convection fan blade with one hand and with a pair of pliers, turn the hexagonal nut clockwise. Do not forget to remove and install back the washer behind the convection fan blade.

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS



4.4.3

Remove the unit from its cutouts and remove the lower back cover.

4.4.4

Unplug the two brown wires from the convection motor.

4.4.5

Remove the three screws which hold the convection motor to the back side of the wall oven.

4.5 Oven sensor

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



4.5.1

Unscrew the 2 screws which hold the oven temperature sensor to the oven liner.



4.5.2

Gently pull the oven temperature sensor out.

NOTE: There is long enough wire in order to replace the oven temperature sensor without removing the unit from its cutouts.

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS

4.6 Meat probe

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



4.6.1

Unscrew the two screws which hold the meat probe receptacle to the upper portion of the oven liner.



4.6.2

Gently pull the meat probe receptacle down and remove the two wires from the meat probe receptacle.

NOTE: There is long enough wire in order to replace the meat probe receptacle without removing the unit from its cutouts.



4.6.3

Unscrew the nut which hold the meat probe receptacle to its mounting panel.

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS

4.7 Oven light

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



4.7.1

Gently pull on the light cover in order to have access to the halogen lamp.



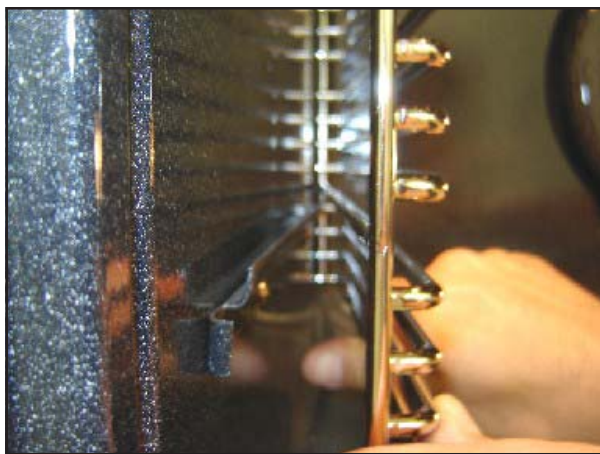
4.7.2

Gently pull on the halogen lamp in order to remove it from its socket.

IMPORTANT

Upon installing a new halogen lamp into its socket, the halogen lamp manufacturer suggests not to touch the lamp with your bare hands.

4.8 Oven racks gliding rails



4.8.1

Remove the oven racks.

4.8.2

Slide the oven rack glide up and out of the two anchorage brackets.

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS



4.8.3

View of the upper oven rack glide into its anchorage bracket. The lower one is exactly the same.

4.9 Automated door light switch (plunger switch)

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



4.9.1

Gently pull on the automated light switch by its plunger moving the switch from left to right, up and down in circles.

4.9.2

Remove the wires and replace the automated door light switch.

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS

5. Oven door components

5.1 Outer Stainless Steel door panel



5.1.1

In order to access any oven door components, you will need to remove the oven door from the unit.

View of the oven door hinges at the unlock position.



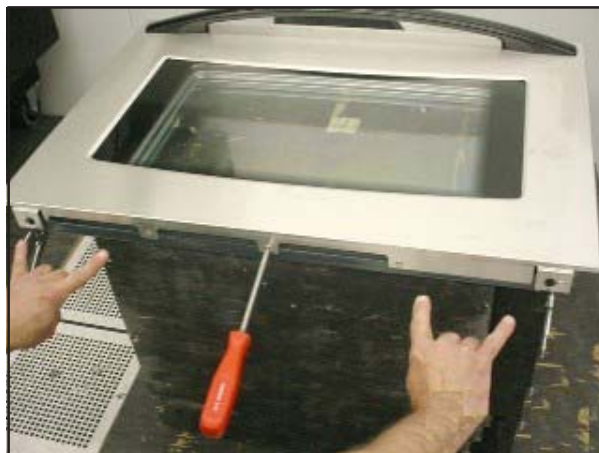
View of the oven door hinges at the lock position.



5.1.2

Lock the oven door hinges and pull the oven door up and out of its receptacles.

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS



5.1.3

Lay oven door on a flat surface and unscrew the five screws from the under portion of the outer stainless steel door panel.



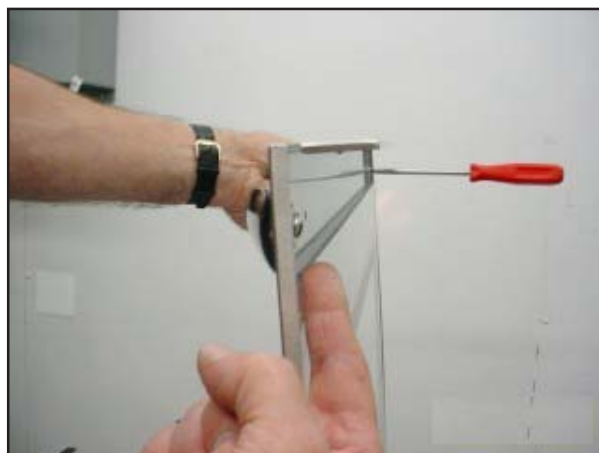
5.1.4

Unscrew the three screws from the top portion of the outer Stainless Steel door panel.

IMPORTANT

When ordering a new outer stainless steel panel or outer glass, it will arrive as an assembly with the decorative door glass glued to the inner part of the stainless steel outer panel.

5.2 Door handle



5.2.1

Follow section 5.1 in order to access the oven door handle.

5.2.2

Remove the two screws which hold the oven door handle in place.

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS

5.3 Door hinges

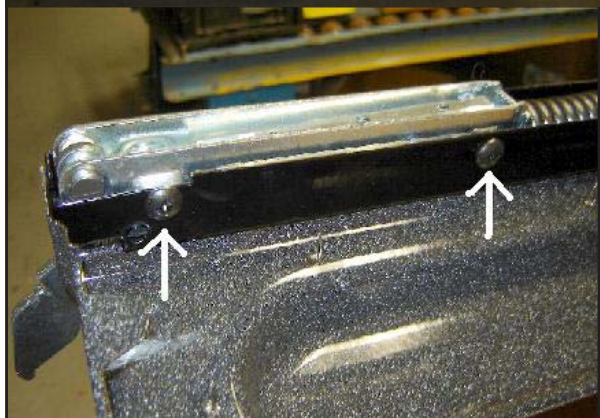


5.3.1

Follow section 5.1 in order to access the oven door hinges.

5.3.2

Remove the two screws from the inner door liner in order to remove the oven door hinges from the inner door liner.



5.3.3

Unscrew the two screws from the inner hinge arm assembly casing.



5.3.4

Remove the hinge arm assembly from its casing.

NOTE: Upon installing the hinge back, make sure that these two screws are on the inner portion of the inner door liner and not laying against the liner itself.

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS

5.4 Inner door glasses and other components



5.4.1

Follow section 5.1 in order to access the inner portion of the oven door.

5.4.2

Unscrew the two screws which hold the inner door baffle in place. They are located on the left and right hand side of the first inner door glass.



5.4.3

Lift and remove the inner door baffle.



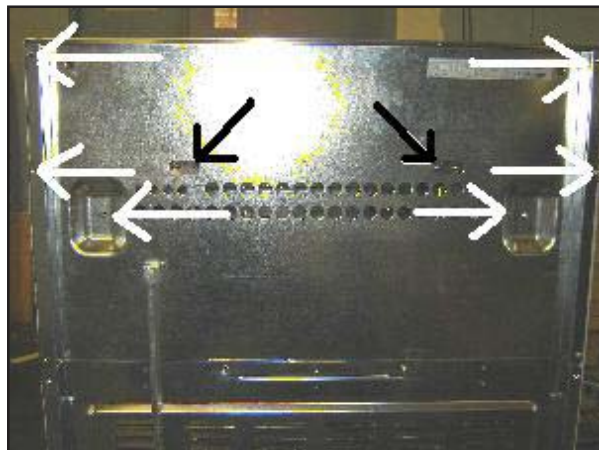
5.4.4

View of all of the inner door components... Insulation, inner door glasses and inner door glass frame.

6. Back side of the range components

6.1 Stainless steel backsplash

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



6.1.1

Unscrew the six screws (white arrows) which hold the backsplash in place.

6.1.2

Unscrew the two non slotted screws (black arrows) through the upper back panel holes.

6.1.3

Pull back on the upper back panel in order to remove the backsplash.

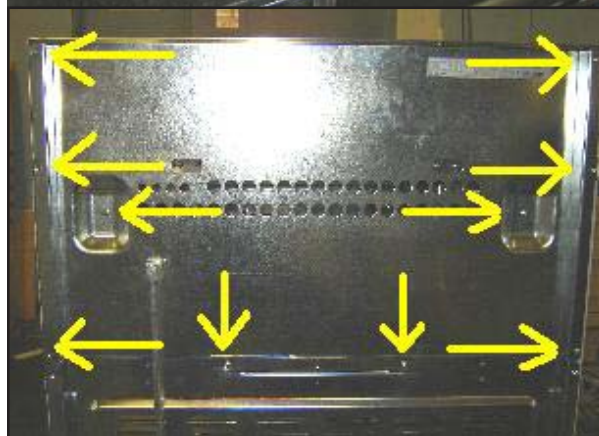
6.2 Spark module and spark igniter wires

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



6.2.1

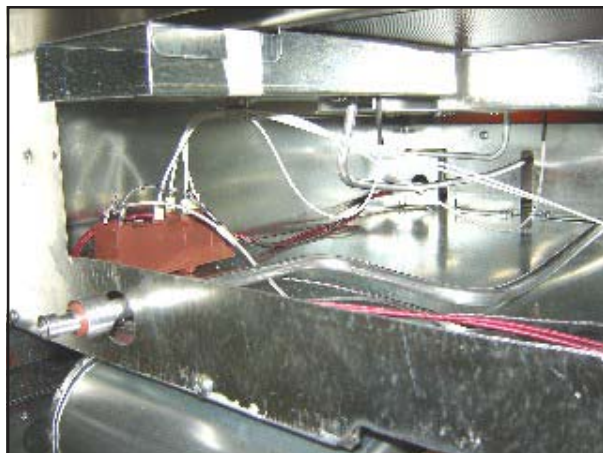
Unscrew the screw which holds in the gas line through the upper back panel.



6.2.2

Unscrew the 10 screws which hold the upper back panel and remove the back panel.

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS

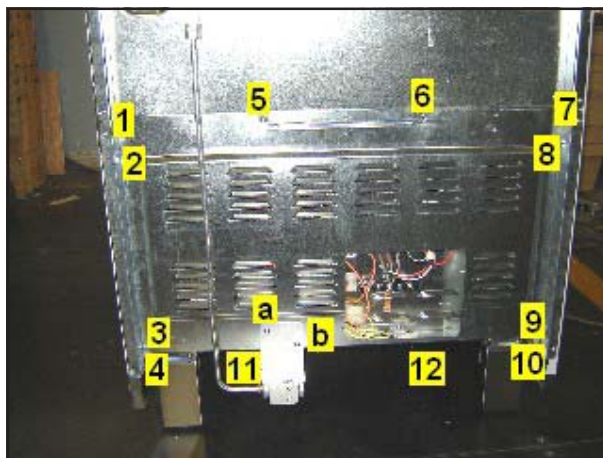


6.2.3

View of spark module location and spark igniter wires.

6.3 Lower back panel removal

NOTE: Always turn the house breaker or fuses as well as the manual gas valve to the off position before working on the unit.



6.31

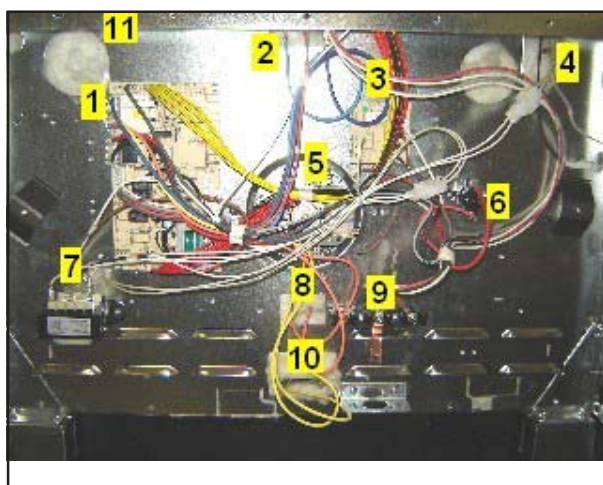
Unscrew the two screws holding the gas pressure regulator mounting plate to the back panel (a and b).

6.32

Unscrew all of the twelve screws which hold the lower panel in place.

NOTE: Screws 11 and 12 are screwed upward from under the lower back panel.

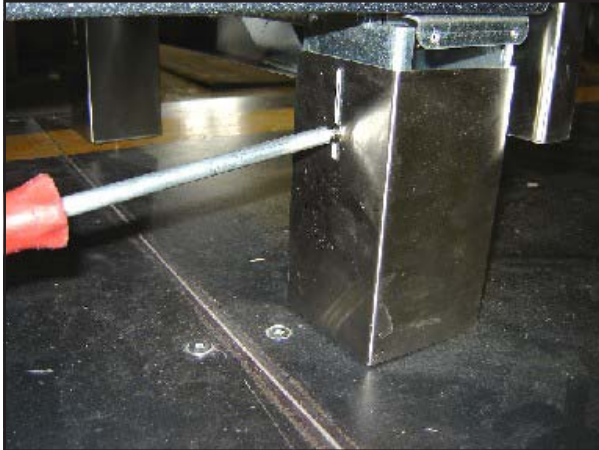
6.4 View of the lower back side of the range



- 1 Oven relay board
- 2 Broil element wires
- 3 Variable convection fan relay
- 4 Oven temperature sensor wires
- 5 Convection motor
- 6 Safety thermostat
- 7 Halogen lights transformer
- 8 Convection element wires
- 9 Terminal block
- 10 Bake element wires
- 11 Cooling fan behind upper panel

SECTION D - DISASSEMBLY, ADJUSTMENT, AND REPLACEMENT OF PARTS

6.5 How to adjust the stainless steel leg covers



6.5.1

Loosen the one screw which hold the stainless steel leg cover in place, adjust it and tighten back the screw.

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