

SERVICE DATA SHEET

Gas Range with ES 510/530 Electronic Oven Control with Bake-n-Warm Double Oven (some models)

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

SAFE SERVICING PRACTICES

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

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

OVEN CALIBRATION

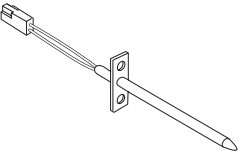
Set the electronic oven control for normal baking at 350°F. Obtain an average oven temperature after a minimum of 5 cycles. Press **STOP/CLEAR** to end bake mode.

TEMPERATURE ADJUSTMENT

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

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

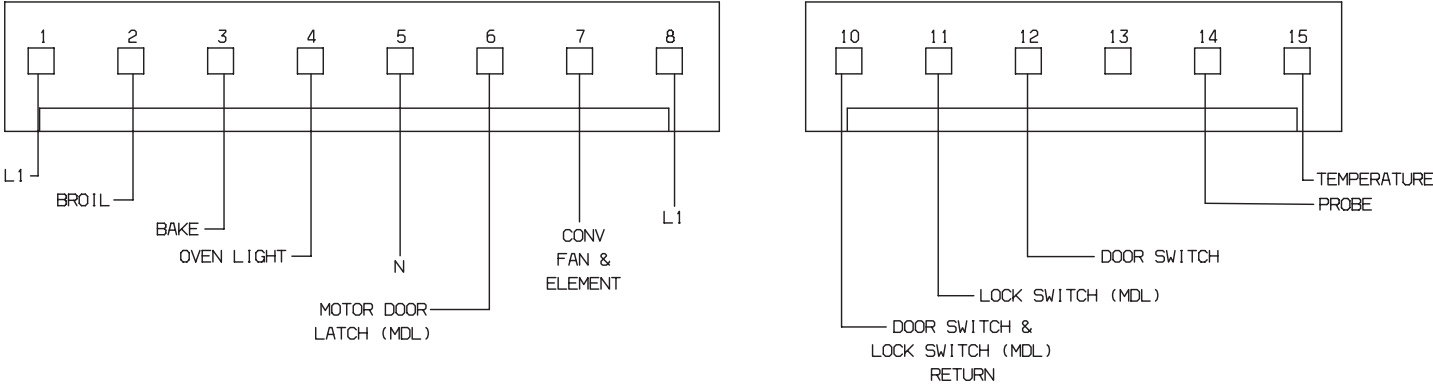
Resistance Temperature Detector



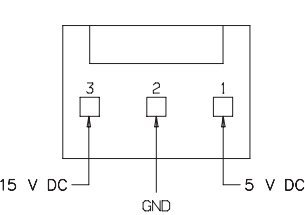
RTD SCALE	
Temperature (°F)	Resistance (ohms)
32 ± 1.9	1000 ± 4.0
75 ± 2.5	1091 ± 5.3
250 ± 4.4	1453 ± 8.9
350 ± 5.4	1654 ± 10.8
450 ± 6.9	1852 ± 13.5
550 ± 8.2	2047 ± 15.8
650 ± 9.6	2237 ± 18.5
900 ± 13.6	2697 ± 24.4

E.O.C. CONTROL CONNECTIONS

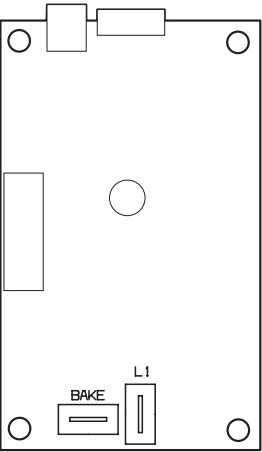
P5 Connection



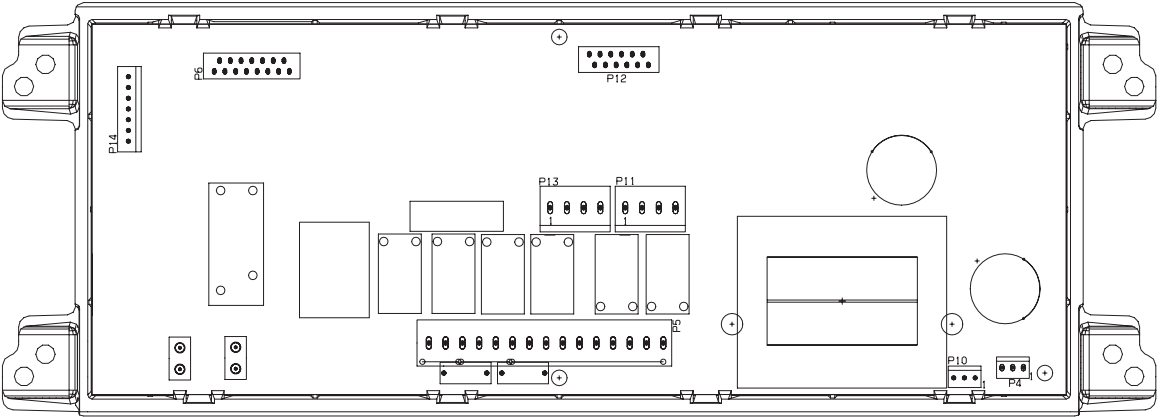
P10 Bake-N-Warm™ Double Oven Connection (some models)



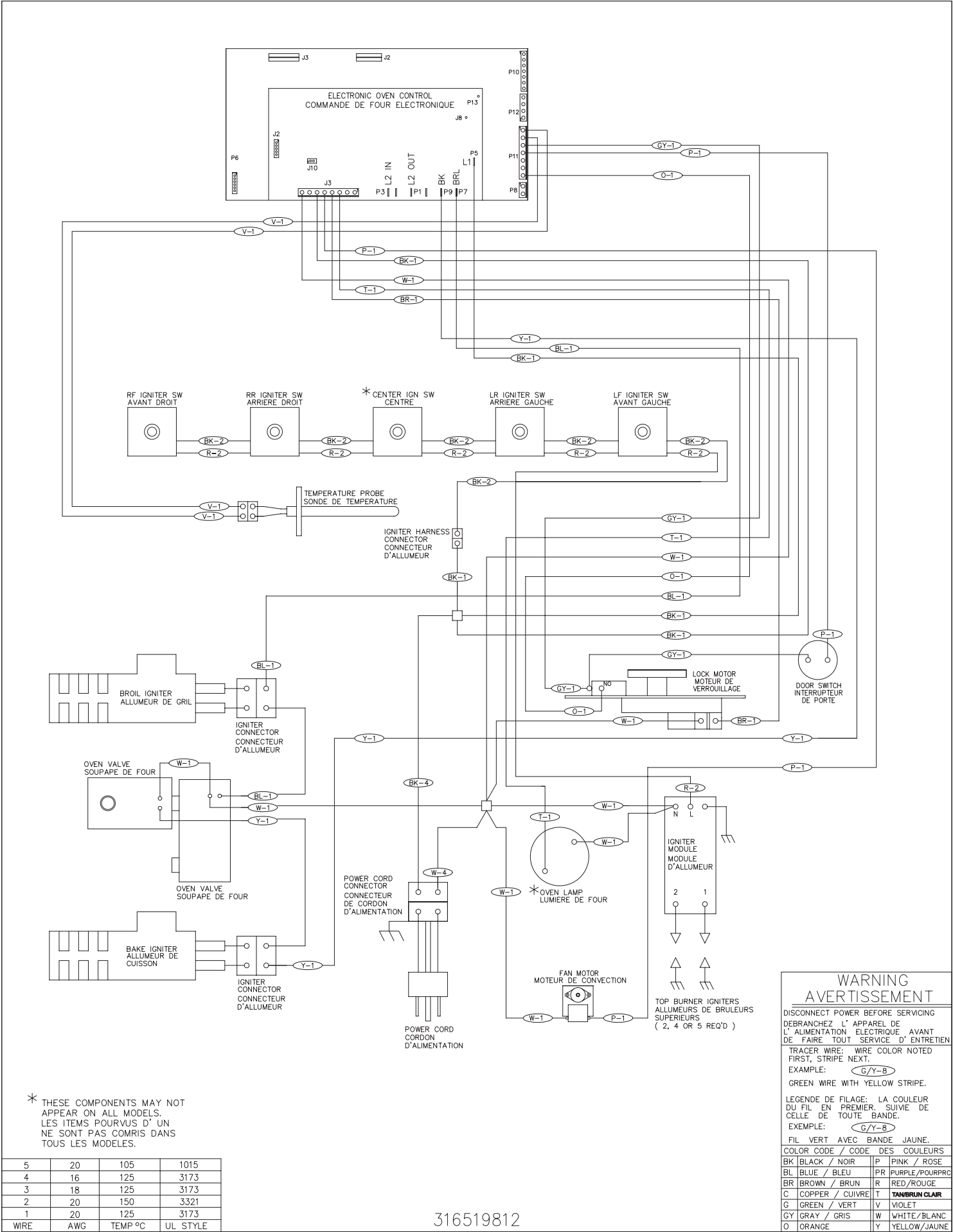
Bake-N-Warm™ Double Oven Control Board (Rear View-some models)



Electronic Oven Control (Rear View)



GENERAL TROUBLESHOOTING DIAGRAM



GENERAL TROUBLESHOOTING SCHEMATIC

