

SERVICE DATA SHEET

Electric Ranges with Convection Electronic Oven Control

NOTICE

This service data sheet is intended for use by persons having electrical and mechanical training and a level of knowledge of these subjects generally considered acceptable in the appliance repair trade. The manufacturer cannot be responsible, nor assume any liability for injury or damage of any kind arising from the use of this service 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 a to your ability to complete it in a safe and satisfactory manner.
2.

Before servicing or moving an appliance remove power cord from electrical outlet, trip circuit breaker to OFF, or remove fuse, and turn off gas supply.
3.

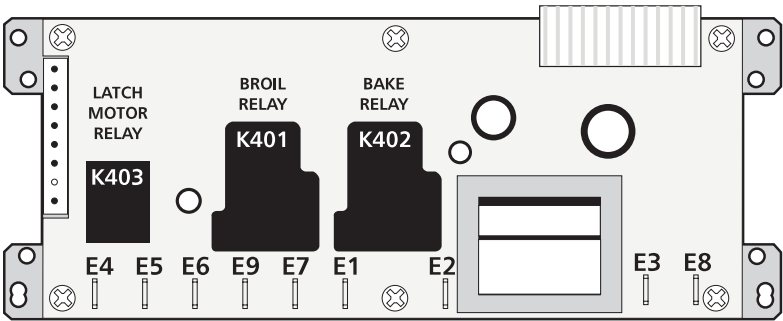
Never interfere with the proper installation of any safety device.
4.

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.**
5.

Use only replacement parts cataloged for this appliance. Substitutions may defeat compliance with safety standards set for home appliances.
6.

Prior to returning the product to service, ensure that:
 - All electric connections are correct and secure.
 - All gas connections are tested for leaks. **Do not test for gas with an open flame.**
 - 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.
 - All panels are properly and securely reassembled.

ELECTRONIC OVEN CONTROL
REAR VIEW



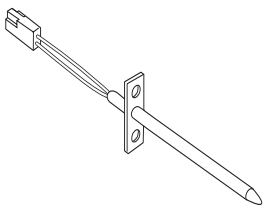
FAULT CODES

- F1 - An error has been detected in the control circuit. See Fault Code F1 below.
- F3 - An error has occurred in the sensor unit. See Fault Code F3 below.

FAULT CODE F1

The control has detected a problem with either the control itself or an external fault associated with the latch motor switches. Check the individual latch motor switches. With the unit in either the fully locked or fully unlocked position, only one of the switches should be closed. If both switches are closed, replace the latch motor assembly, if not, replace the control.

RESISTANCE TEMPERATURE DETECTOR



RTD SCALE	
Temperature (°F)	Resistance (Ohms)
32	990 ± 4
75	1082 ± 4
150	1241 ± 4
250	1450 ± 7
350	1654 ± 9

FAULT CODE F3

The control has detected an open or shorted sensor circuit above 3000 or below 500 ohms. Using the chart below, allow the sensor to cool to room temperature (75 degrees) and check the resistance with an ohmmeter. If the resistance is acceptable, check the wiring and connectors between the sensor and electronic control.

ELECTRONIC OVEN CONTROL TROUBLESHOOTING

PROBLEM	CHECK	POSSIBLE CAUSE/SOLUTION
No Display in EOC	Check for voltage at terminal block L1 to neutral.	0 VAC Tripped house circuit breaker.
		120 VAC Open wire between terminal block and EOC.
Bake Burner Not Heating	Check voltage between terminal E1 and E2.	0 VAC Open N or L1 wire. Replace EOC.
		120 VAC Replace EOC.
	Check EOC by pressing BAKE and UP & DOWN button pads.	If no change in display, replace EOC.
	Check voltage between terminals E2 and E7.	120 VAC Bake relay closed, EOC OK.
	Does the bake igniter glow?	0 VAC Replace EOC.
		No Check for open wire between EOC terminal E7 and igniter, and oven valve to Neutral. Check igniter element for burnt or cracked filament. Check igniter resistance, if less than 1000 ohms, check other components in circuit for an open condition. If over 1000 ohms, replace igniter.
		Yes Connect an ampclamp around one igniter wire. If meter reads 3.2 amps or higher, check gas pressure at safety valve. If meter reads less than 3.2 amps, and the line voltage is over 100 VAC, replace igniter.

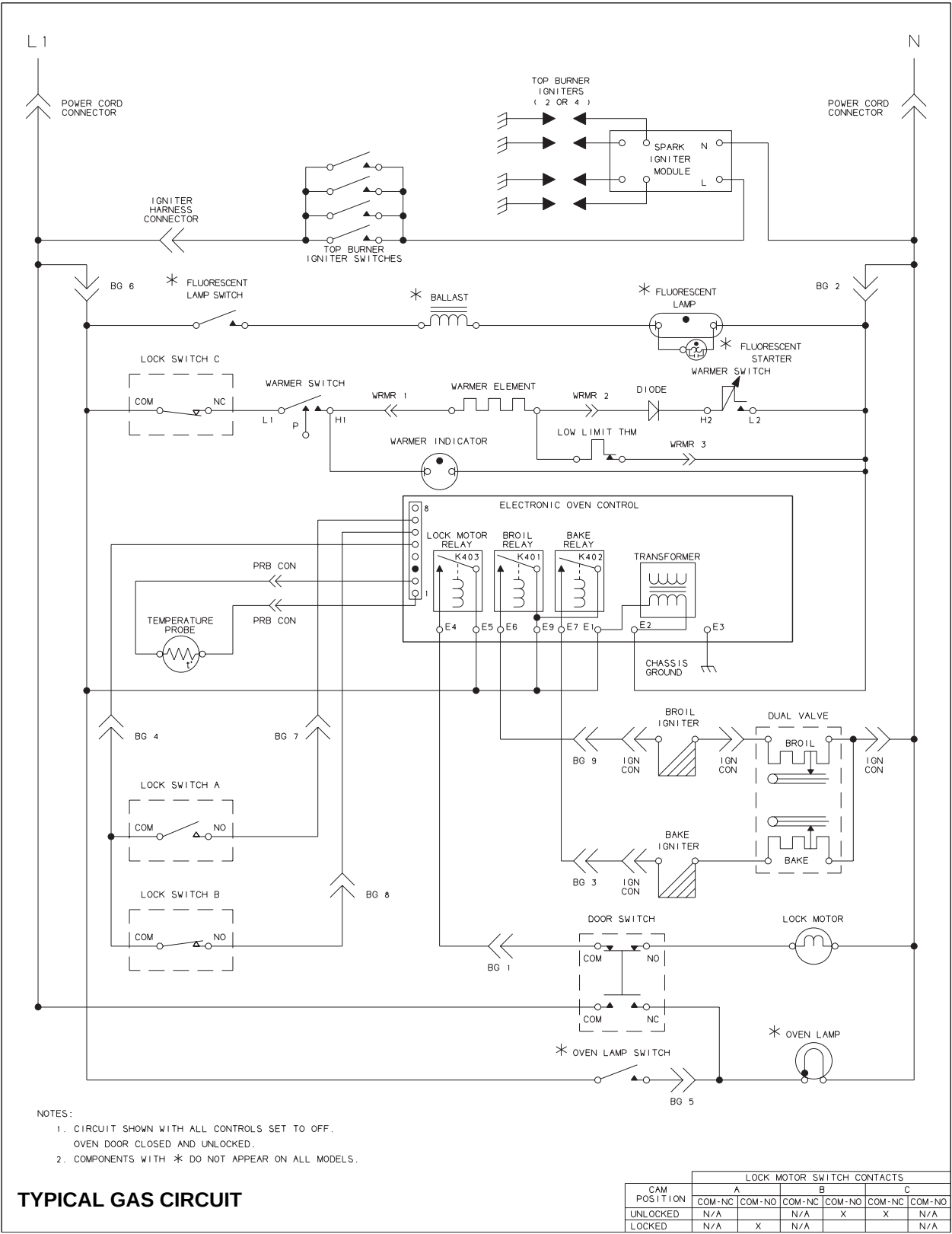
Broil Burner Not Heating	Check EOC by pressing BROIL and UP & DOWN button pads.	If no change in display, replace EOC.
	Check voltage between terminals E2 and E6.	120 VAC Broil relay closed. EOC OK.
		0 VAC Replace EOC.
	Does the broil igniter glow?	No Check for open wire between EOC terminal E6 and ignitor, and broiler valve to Neutral. Check igniter element for burnt or cracked filament. Check igniter resistance. If less than 1000 ohms, check other components in circuit for an open condition. If over 1000 ohms, replace igniter.
		Yes Connect an ampclamp around one igniter wire. If meter reads 3.2 amps or higher, check gas pressure at safety valve. If meter reads less than 3.2 amps, and the line voltage is over 100 VAC, replace igniter.
TIME BAKE FEATURE DOES NOT WORK.	Set EOC for Timed Bake.	If display does not accept time settings, replace EOC.
	Check bake burner. Does it heat at start time?	Burner doesn't heat. Refer to "Bake Burner Not Heating".
	Check continuity between contacts COM to NO of door switch and wiring between door switch and EOC.	Open Replace door switch or wire.
	Check continuity between con- nector pin 4 and chassis ground.	Closed Replace EOC.
		Open Repair as needed.
		Closed Replace EOC.
Oven does not operate in clean.	Program oven for clean.	If no change in display, replace EOC. If word DOOR appears, there is a problem with door switch and wiring from EOC to door.
	Check motor.	Motor does not run Check continuity between terminals COM & NC of upper latch switch and wires between EOC and switch. Check voltage drop between terminal E5 of EOC and Neutral. Replace EOC.
		0 VAC Defective latch motor or wiring.
		120 VAC
		Motor runs continuously Lock switch A does not close or open wire between EOC and this switch, or lock switch B did not open.

OVEN CALIBRATION

Set EOC for BAKE at 350°F. Obtain an average oven temperature after a minimum of five cycles. Press CANCEL to end bake mode. Touch the BAKE pad. Set temperature to maximum (550°F). Quickly, (within 2 seconds) press and hold the BAKE pad until the special two digit display appears. Release the BAKE pad.

NOTE: The display indicates the offset temperature from original factory setting. Original setting will read "00".

The temperature can now be adjusted up or down 35°F, in 5° increments by pressing the UP or DOWN arrow pad. Press the pad until the desired amount of offset appears in the display. A minus sign will appear before the number to indicate the oven will be cooler by the displayed number of degrees.



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