MAYTAG

Jenn-Air

Electric Range Service Manual

16000446
(ER001-00)

Issued 5/94
Revised 8/98

Contents

IMPORTANT

UNIQUE PRODUCT INFORMATION OF SPECIFIC MODELS MAY BE FOUND IN THE WIRING/PRODUCT SPECIFICATION SECTION OF THIS MANUAL.

GENERAL SAFETY PRECAUTIONS

This service information is intended to be used by a qualified service technician who is familiar with proper and safe procedures to be followed when repairing any electrical appliance. All tests and repairs should be performed by a qualified service technician who is equipped with proper tools and measuring devices. All replacements should be made by a qualified service technician using only MAYCOR replacement parts.

Improper assembly or adjustment may occur if service or repair is attempted by persons other than qualified service technicians or if parts other than MAYCOR replacement parts are used. Improper assembly or adjustment can cause hazardous conditions.

There can be risk of injury or electrical shock while performing services or repairs. Injury or electrical shock can be serious or even fatal.

SECTION 1. TROUBLESHOOTING

CONDITION	POSSIBLE CAUSE	CORRECTION
Nothing works	1. Fuse or circuit breaker tripped	• Replace/reset as necessary.
	2. Wiring to unit open	• Check for burnt or open wiring between service panel and unit receptacle.
Oven light stays on	1. Shorted panel or door switch	• Check continuity of switch.
	2. Door gasket holding door back	• Remove door and reshape gasket by hand.
Oven light won't come on	1. Loose or bad bulb	• Tighten or replace. **Note:** Use brass base bulb to avoid fusing.
Oven not heating or improperly	1. Thermostat not closing	• Check thermostat for continuity while turning knob.
	2. Selector switch not closing	• Check selector switch for continuity. (See specification sheet for additional information.)
	3. Open or shorted bake/broil element	• Check element(s) for continuity.
	4. Bake or broil relay or cycle switch not closing	• Check continuity of coil...If open, replace. Check for voltage at coil or cycling contacts during bake/broil cycle.
	5. Limiter in series with circuit may be open or cycling	• Check all limiters in circuit per wiring diagram. Check for proper cooling fan operation.

CONDITION	POSSIBLE CAUSE	CORRECTION
	6. Improper door gasket seal	• Check door gasket seal for tightness with piece of paper. Check door hinges for weak springs or bent arms.
	7. Clock not set up properly for convection "time bake" or contacts open	• Review U & C book for proper procedure. Check contacts for continuity while advancing clock through cycle.
	8. Cooling fan inoperative	• Check for open fan limit contacts, binding fan blade or motor.
	9. Supply voltage too low, too high. Generally a 5% (plus or minus) variance of unit rating is acceptable.	• Have customer contact local utility company if extreme variance is identified.
	10. Burnt element or wiring terminal	• Replace as necessary
	11. Oven temperature incorrect	• Replace thermostat or adjust knob where applicable. Some electronic models may be calibrated. (See specification sheet for additional information.)
	12. Probe jack or wiring connections (where applicable) shorted **Note:** May not happen until after initial heat-up or during cycle. Buzzer may also sound additionally.	• Inspect probe jack and harness for good connection. **Note:** Jack contacts may warp and short out during heat-up only.

CONDITION	POSSIBLE CAUSE	CORRECTION
	13. Airflow restricted in oven due to size or type of bakeware	• Inspect bakeware. Advise customer to review Use & Care manual.
	• Catalyst blocked up with dirt or insulation	• Check, remove obstruction if necessary.
	• Door gasket closed down or open too far	• Normally a 2-3″ gap should be acceptable.
Unit shuts off during baking	1. Controls area too hot...Cooling fan not running.	• Check fan limit operation.
	2. High limit open or too low for rating	• Check and replace as necessary. **Note:** Limiter can be bypassed temporarily to test operation.
	3. Excessive insulation void near vent tube allowing heat to enter controls area.	• Check area around vent tube. Close up with insulation if necessary.
	4. Thermostat	• With thermostat isolated, check cycling for operation while checking oven temperature.
Incomplete cleaning	1. Cycling not set up for long enough period to allow soil breakdown	• Advise customer to review Use & Care manual.
	2. Thermal high limit opening during cycle	• Check limit for operation. Replace if necessary.
	3. Cooling fan limit not operating. (Insufficient air flow)	• Check components for operation.
	4. Bake or broil cycle switch open	• Check/replace as necessary.
	5. Thermostat limit open during cycle	• Check/replace as necessary.

CONDITION	POSSIBLE CAUSE	CORRECTION
	6. Clean relay opening during cycle	• Check operation and voltage during cycle. Replace if coil voltage is present but contactor not pulling in.
	7. Voltage too low during cycle	• Have electrical service checked for "peak" voltage drop.
Door will not lock	1. Thermostat lock	• Replace thermostat.
	2. Solenoid or solenoid latch switch	• Replace solenoid or solenoid latch switch.
	3. Clean relay	• Replace clean relay.
Door will not unlock	1. Latch mechanism	• Replace latch mechanism
	2. Thermostat	• Replace thermostat
	3. Clean relay	• Replace clean relay.
	4. Solenoid or solenoid latch switch	• Replace solenoid or solenoid latch switch.
Not broiling properly or not at all	1. Broil element open	• Replace broil element.
	2. Broil relay	• Replace broil relay.
	3. Limiter open	• Replace limiter.
	4. Thermostat	• Replace thermostat.
	5. Selector	• Replace selector.
	6. Door left closed (electronic models only).	• Door should be left open at broil stop position.
Blower shuts off during operation or not exhausting properly	1. Filter positioned incorrectly, or dirty	• Position filter so that it slants downward to the R.H. side of plenum chamber. Clean Filter.

CONDITION	POSSIBLE CAUSE	CORRECTION
	2. Duct system not in accordance with recommended specifications. (Warranty not applicable.) Blower scroll reversed, duct length too long or improper size, too many elbows, excessive flex duct, joints not taped, restriction in ducting or wall cap, motor foam seal missing, improper transitions, inadequate make-up air	• Correct as necessary. **Note:** If alteration in the ducting system is required, advise customer of exact changes necessary and refer to installer.
Surface cartridge rocks or does not set flat	1. Cartridge top insert may be misaligned	• Loosen screws around cartridge top and twist into proper position.
	2. Range top may be warped	• Check countertop and unit for levelness with large level. • Change top if necessary.
	3. Center of top bowed down - Plenum dropped down	• Remove screws around inlet of air grill opening. If this relieves top, plenum must be adjusted upward by loosening mounting screws and raising from underside. **Note:** Unit must be removed from opening to service.
Surface enamels too hot or not hot enough	1. Improper voltage	• Check voltage rating stamped on element against supply voltage at receptacle. 5% (+/-) tolerance allowed.
	2. Infinite switch may be locked on high or not cycling properly	• Replace switch.

CONDITION	POSSIBLE CAUSE	CORRECTION
	3. Mismatched range and cartridge combination (3 blade vs 4 blade)	• Check unit model number to assure compatibility with cartridges.
	4. Shunt clip missing from grill element	• Install clip.
	5. Cycling on hi-limit	• Check for proper air circulation around limiter. Replace limiter.
Element does not heat	1. Circuit breaker or fuse blown	• Replace as necessary
	2. Inoperative infinite switch	• Remove cartridge, turn infinite switch to high, check voltage at range receptacle.
	3. Open element	• Replace as necessary
	4. Open wiring	• Replace as necessary
Element shuts off during cooking cycle	1. Thermal limiter opening due to excessive heat buildup. Improper cookware, etc.	• Check and replace if necessary. Advise customer to review U&C manual.
Cooling fan does not run during grilling (Some updraft models)	1. Grill element shunt clip missing	• Install clip
	2. Fan motor	• Replace as necessary
	3. Wiring to fan open	• Check and repair as necessary.
	4. Fan blade binding	• Reposition fan assembly or blade.

SECTION 2. COMPONENT ACCESS

IMPORTANT

DISCONNECT POWER TO UNIT BEFORE ATTEMPTING SERVICE.

The following information is general in content. Any unique component access requirements will be described in the PRODUCT SPECIFICATION section.

Note: Ranges may be left in place for practically all service repairs including oven liner changes.

A. TOP/GRILL PAN ASSEMBLY

The top and grill pans can be removed as one assembly or loosened at the sides and rear to allow the assembly to be tilted up from the rear to remove the assembly:

1. Remove screws on each side, along the edge of the top.
2. Remove screws along rear edge of the top and lift off air grille.
3. Remove screws inside plenum area and remove drain tub nuts.
4. Lift up assembly and disconnect receptacle wiring harness and fan/oven light switch wires.

B. CONTROLS-UPPER BODY SECTION

The majority of electrical components can be accessed by removing the control panel and placing it on the (well protected) top oven rack. Components within this section include: Selector Switch, Thermostat, Door Latch Mechanism, Cycle Switches, Cooling Fan, Limiters, Clock, Latch Switches, Solenoid, Panel Switch, Indicator Lights and Transformers.

C. BASIC BODY-LOWER SECTION

The following components are removed from the front through the oven liner area: oven liner, bake/broil elements, light/lens assembly, convection motor assembly, door hinges (most models), and temperature probe jack (complete unit must be pulled forward in cavity to access jack assembly).

D. BLOWER-MOTOR ASSEMBLY

The Blower-Motor Assembly can be removed for servicing with the range in place thru the lower access door. If the ducting installation is a type with the Blower-Motor Assembly connected directly thru on an outside wall or the floor, first remove the duct tape around the blower exhaust/duct joint. Then remove assembly mounting screws and disconnect electrical supply cord.

If the ducting installation utilizes a length of flex duct, first remove either duct clamp at the lower plenum or the blower exhaust. Then remove assembly mounting screws and disconnect electrical supply cord.

Note: The use of flex duct is not recommended. If alteration in the ducting system is required, advise customer of exact changes necessary and refer to installer.

SECTION 3. COMPONENT TESTING

A. INFINITE SWITCH VOLTAGE CHECKS

The infinite switch can be checked for practical operation by removing the cartridge or grill element from the receptacle. Check for voltage and cycling as indicated below.

Table 3-1. VOLT METER SET TO VAC SCALE

	S TO C -or- L to C	**S to N -or- L to N**
Infinite Switch on "HI"	240 VAC (no cycling)	120 VAC (no cycling)
Infinite Switch Mid-Range	240 VAC (with cycling)	120 VAC (with cycling)

B. GRILL PAN RECEPTACLE - VIEWED FROM INSIDE GRILL PAN

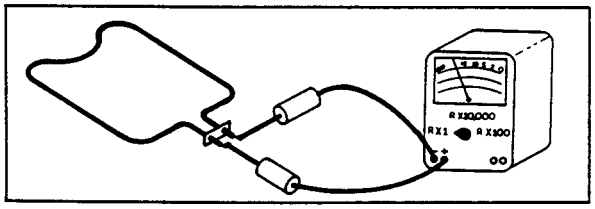
KEY:

N Neutral
C Common
L Large Element
Front Element if Receptacle in rear
Rear Element if Receptacle in Front
S Small Element
Front Element if Receptacle in Front
Rear Element if Receptacle in Rear

C. GENERAL COMPONENT CHECKS

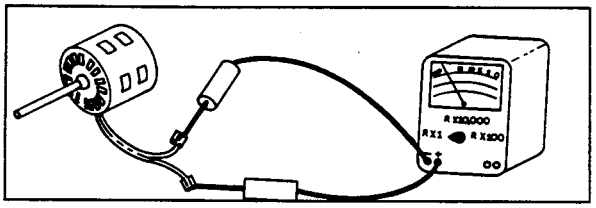
Note: The following information is general in content and should be used as a guideline in determining proper component function.

HEATING ELEMENTS



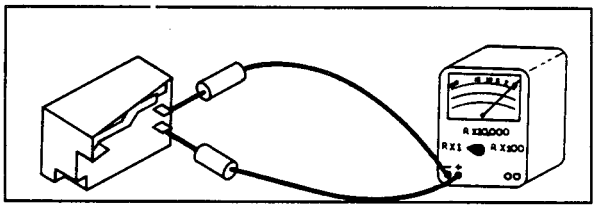
May be checked for continuity with an ohmmeter.

MOTORS



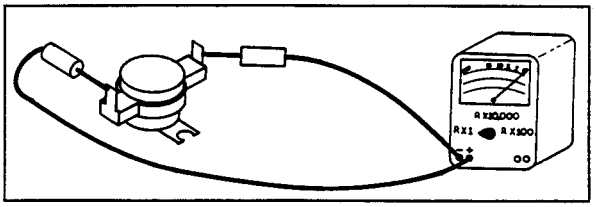
May be checked for resistance with an ohmmeter.

CYCLE SWITCHES



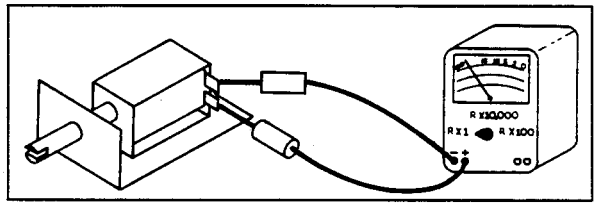
May be checked for continuity with an ohmmeter.

LIMITERS



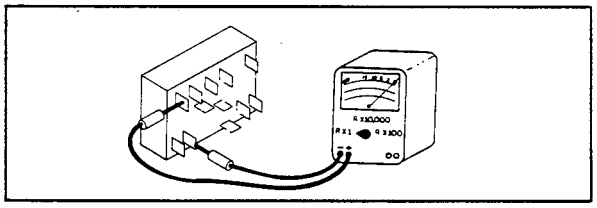
Check whether switch is NC/NO by heating limiter with match. Check to see if contacts open or close.

SOLENOID



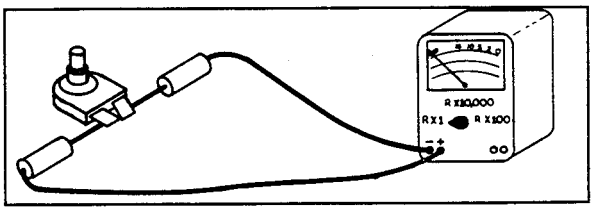
May be checked for resistance with an ohmmeter.

SELECTOR SWITCHES



May be checked for continuity with an ohmmeter.

DOOR/LIGHT/MICRO SWITCHES



May be checked for continuity with an ohmmeter.

THERMOSTAT

- **TO CHECK CALIBRATION**

1. Place thermocouple or mercury thermometer in center of oven.
2. With thermostat dial in the OFF position, make certain OFF mark on the dial agrees with reference point of the bezel or panel; misalignment will affect calibration.
3. Set temperature at 350°. Allow oven to heat until control cycles "ON and OFF" thermostatically at least three times. This will allow oven temperature to stabilize and eliminate possible error resulting from initial-oven temperature overshoot and/or undershoot.
4. After the control has cycled thermostatically three or more times, note the oven temperature when the unit cycles off, and the oven temperature when the unit cycles on. Recalibrate only if the average of these two temperature readings varies greater than 25 degrees from the dial setting.

- **TO CALIBRATE (MECHANICAL MODELS)**

1. Turn control to OFF position and remove dial.
2. Insert screw driver through the center of the "D" stem to engage the slot of the calibration screw. Using the screw driver blade as a reference point, turn calibration screw clockwise to lower oven temperature or counterclockwise to increase oven temperature. Each calibration mark on front of calibration plate represents 25 degrees. Make certain that "D" stem does not move during adjustment.
3. Replace dial.
4. Recheck calibration by setting dial at 400° mark and repeating steps 3 and 4 of "To Check Calibration."

NOTE

On some oven models, the thermostat cannot be adjusted. In this case, if the average of the two temperature readings varies greater than 25 degrees from the dial setting, the thermostat must be replaced.

- **TO CALIBRATE (ELECTRONIC MODELS)**

Refer to WIRING/PRODUCT SPECIFICATION section in this manual.

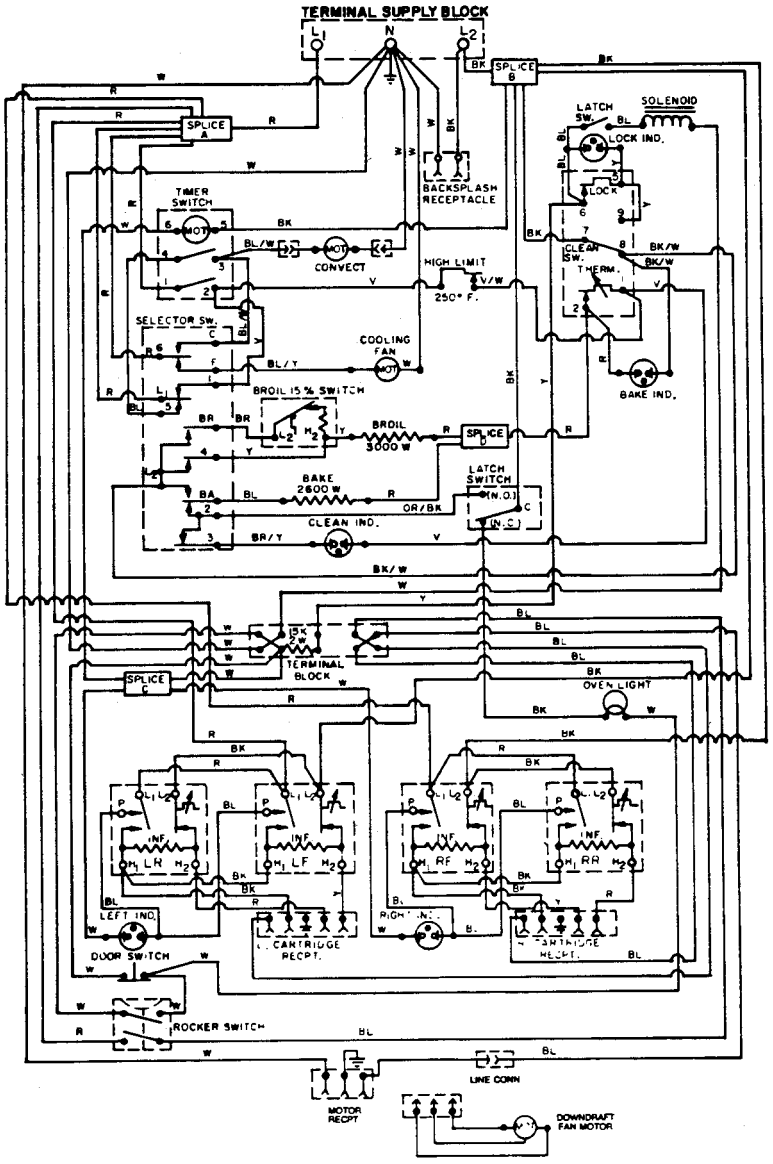
SECTION 4. WIRING/PRODUCT SPECIFICATIONS

D140

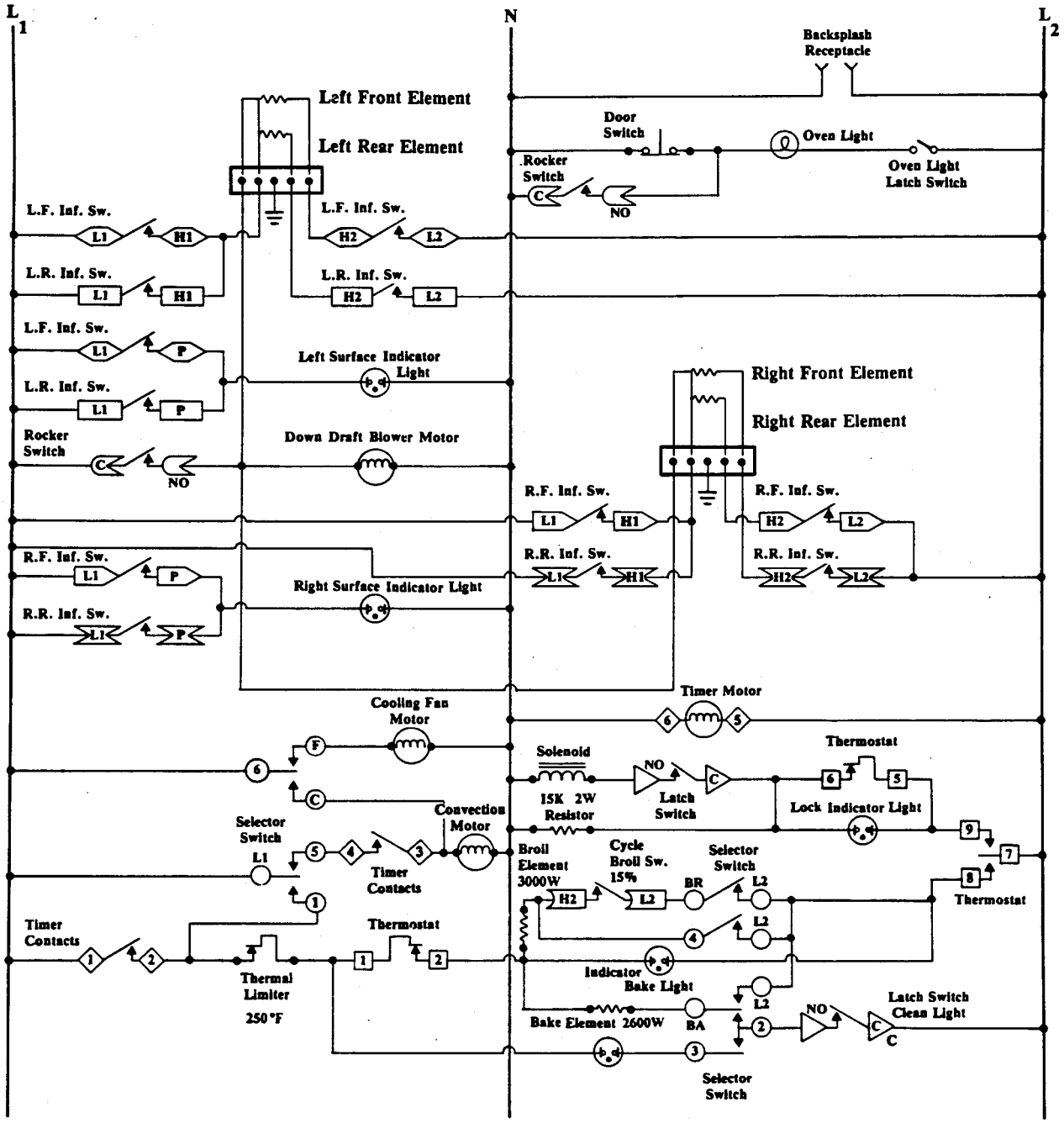
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	3	8	50	216	YES	YES	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



THERMOSTAT	1-2	5-6	7-8	7-9
OFF	O	O	X	O
BAKE	X	O	X	O
CLEAN	X	X	O	X

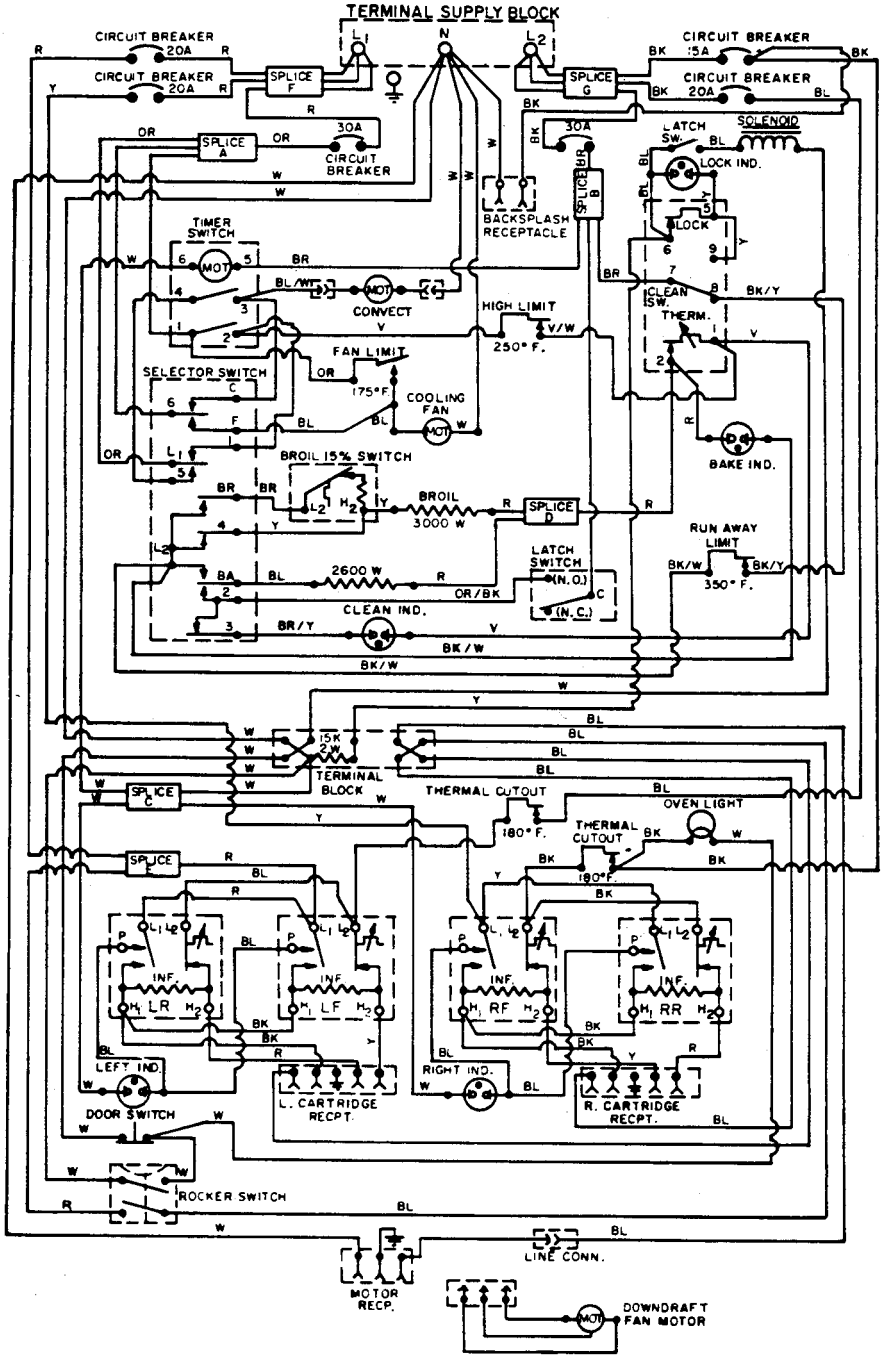
SELECTOR SWITCH	L1 TO 1	L1 TO 5	L2 TO BA	L2 TO BR	L2 TO 4	2 TO BA	2 TO 3	6 TO C	6 TO F
BAKE	X	O	X	X	O	O	O	O	O
TIME BAKE	O	O	X	X	O	O	O	O	O
CLEAN	O	O	O	O	O	X	X	O	X
TIME CONV.	O	X	X	X	O	O	O	O	O
BROIL	X	O	O	O	X	O	O	O	X
CONVECT	X	O	X	X	O	O	O	X	O
OFF	O	O	O	O	O	O	O	O	O

D140-C

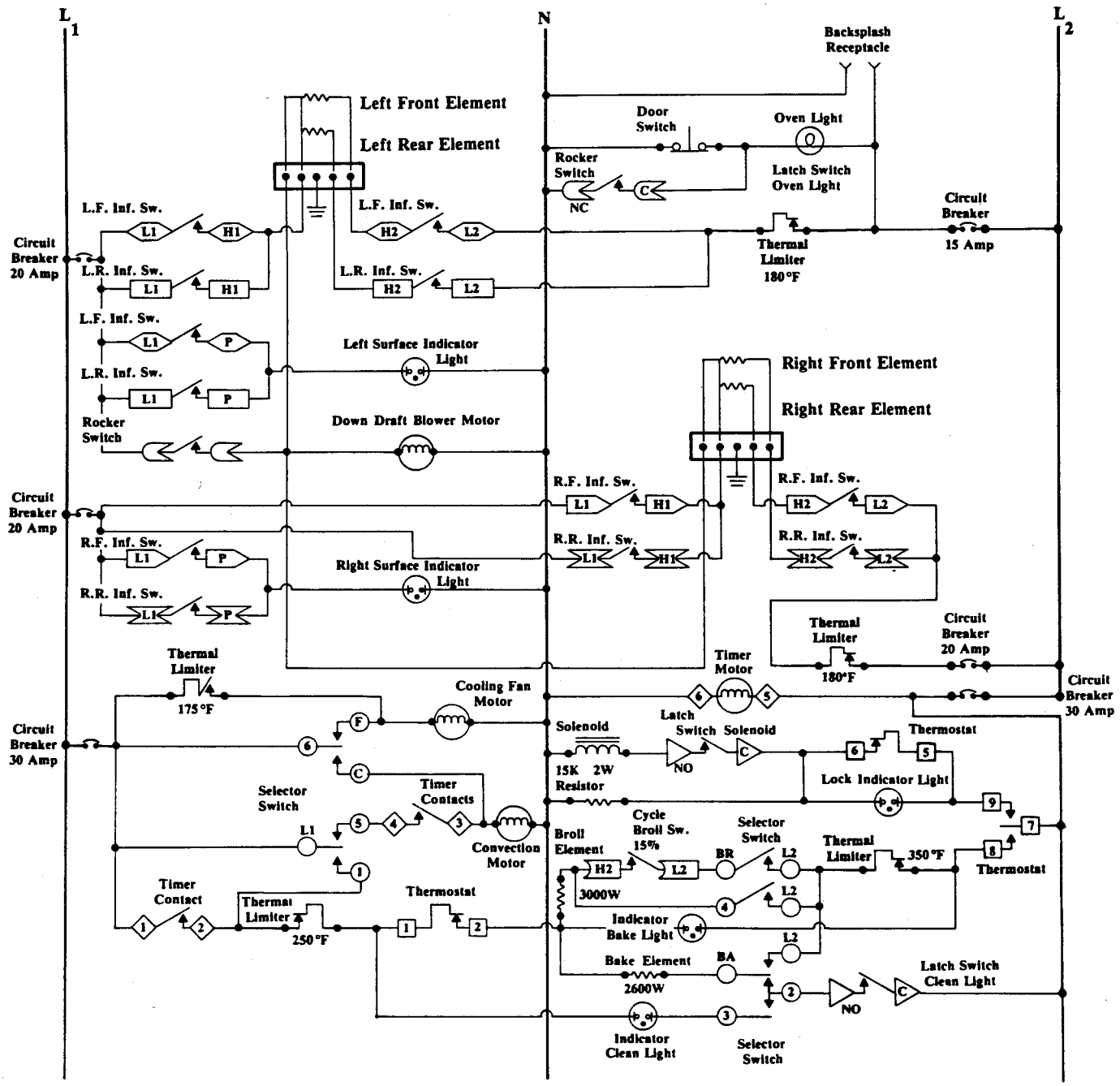
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	3	8	50	216	YES	YES	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



THERMOSTAT	1-2	5-6	7-8	7-9
OFF	O	O	X	O
BAKE	X	O	X	O
CLEAN	X	X	O	X

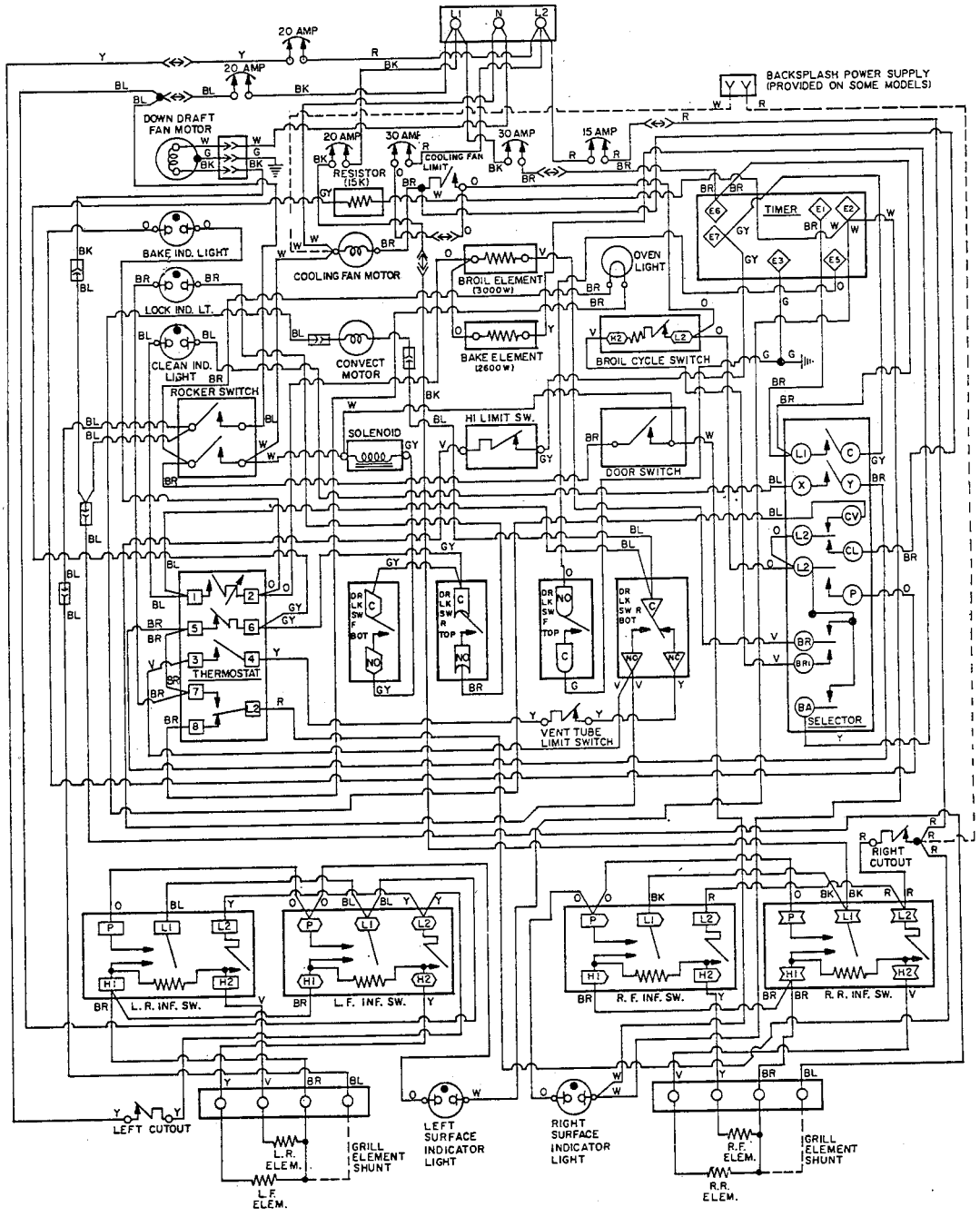
SELECTOR SWITCH	L1 TO 1	L1 TO 5	L2 TO BA	L2 TO BR	L2 TO 4	2 TO BA	2 TO 3	6 TO C	6 TO F
BAKE	X	O	X	X	O	O	O	O	O
TIME BAKE	O	O	X	X	O	O	O	O	O
CLEAN	O	O	O	O	O	X	X	O	X
TIME CONV.	O	X	X	X	O	O	O	O	O
BROIL	X	O	O	O	X	O	O	O	X
CONVECT	X	O	X	X	O	O	O	X	O
OFF	O	O	O	O	O	O	O	O	O

D146

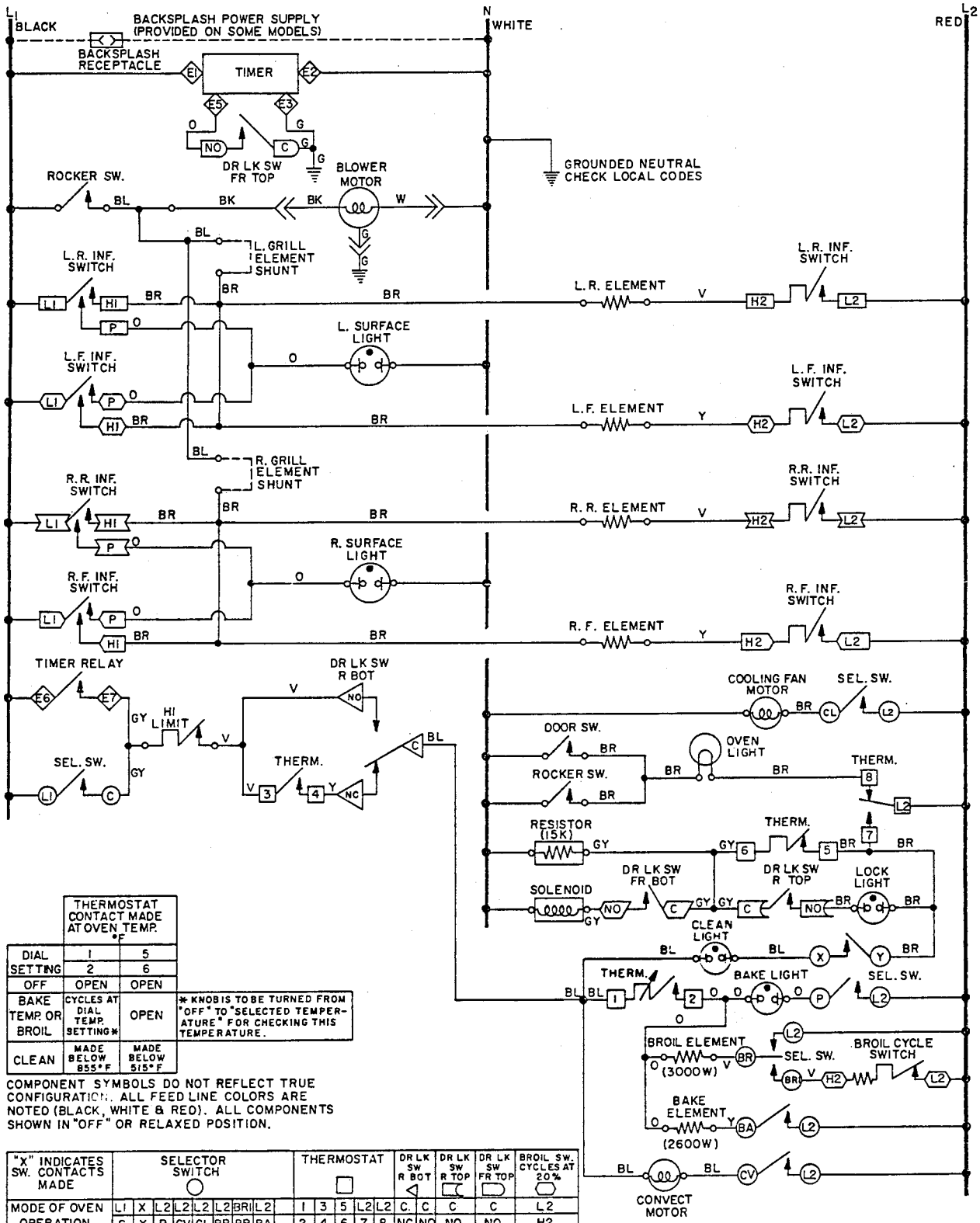
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	216	YES	YES	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



	THERMOSTAT CONTACT MADE AT OVEN TEMP. °F	
DIAL SETTING	1	5
	2	6
OFF	OPEN	OPEN
BAKE TEMP. OR BROIL	CYCLES AT DIAL TEMP. SETTING*	OPEN
CLEAN	MADE BELOW 855°F	MADE BELOW 515°F

* KNOB IS TO BE TURNED FROM "OFF" TO "SELECTED TEMPERATURE" FOR CHECKING THIS TEMPERATURE.

COMPONENT SYMBOLS DO NOT REFLECT TRUE CONFIGURATION. ALL FEED LINE COLORS ARE NOTED (BLACK, WHITE & RED). ALL COMPONENTS SHOWN IN "OFF" OR RELAXED POSITION.

"X" INDICATES SW. CONTACTS MADE	SELECTOR SWITCH								THERMOSTAT					DR LK SW R BOT	DR LK SW R TOP	DR LK SW FR TOP	BROIL SW. CYCLES AT 20%
MODE OF OVEN	LI	X	L2	L2	L2	L2	BR	L2	1	3	5	L2	L2	C	C	C	C	L2
OPERATION	C	Y	P	CV	CL	BR	BR	BA	2	4	6	7	8	NC	NO	NO	NO	H2
OPEN													X	X				
BAKE	X		X				X	X	X	X			X	X				X
TIMED BAKE			X				X	X	X	X			X	X				X
CLEAN		X			X			X	X		X	X	·		X	X	X	X
TIMED CONVECT			X	X			X	X	X	X			X	X				X
BROIL	X		X		X	X			X	X			X	X				
CONVECT	X		X	X			X	X	X	X			X	X				X

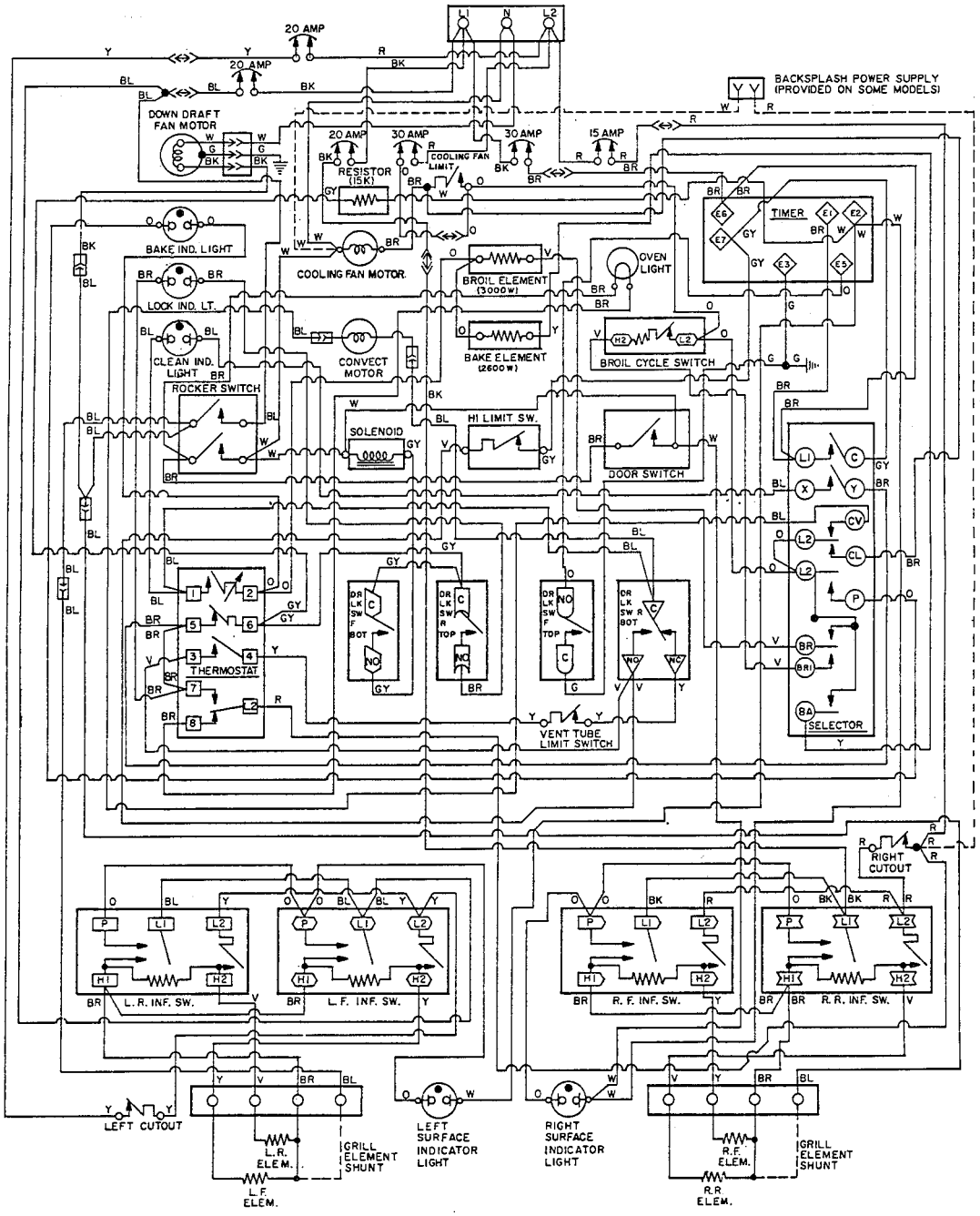
NOTE: THERE IS A RESISTANCE HEATER IN ALL INFINITE CONTROLS BETWEEN HI AND H2. SEE REVERSE SIDE FOR DETAILS.

D146-C

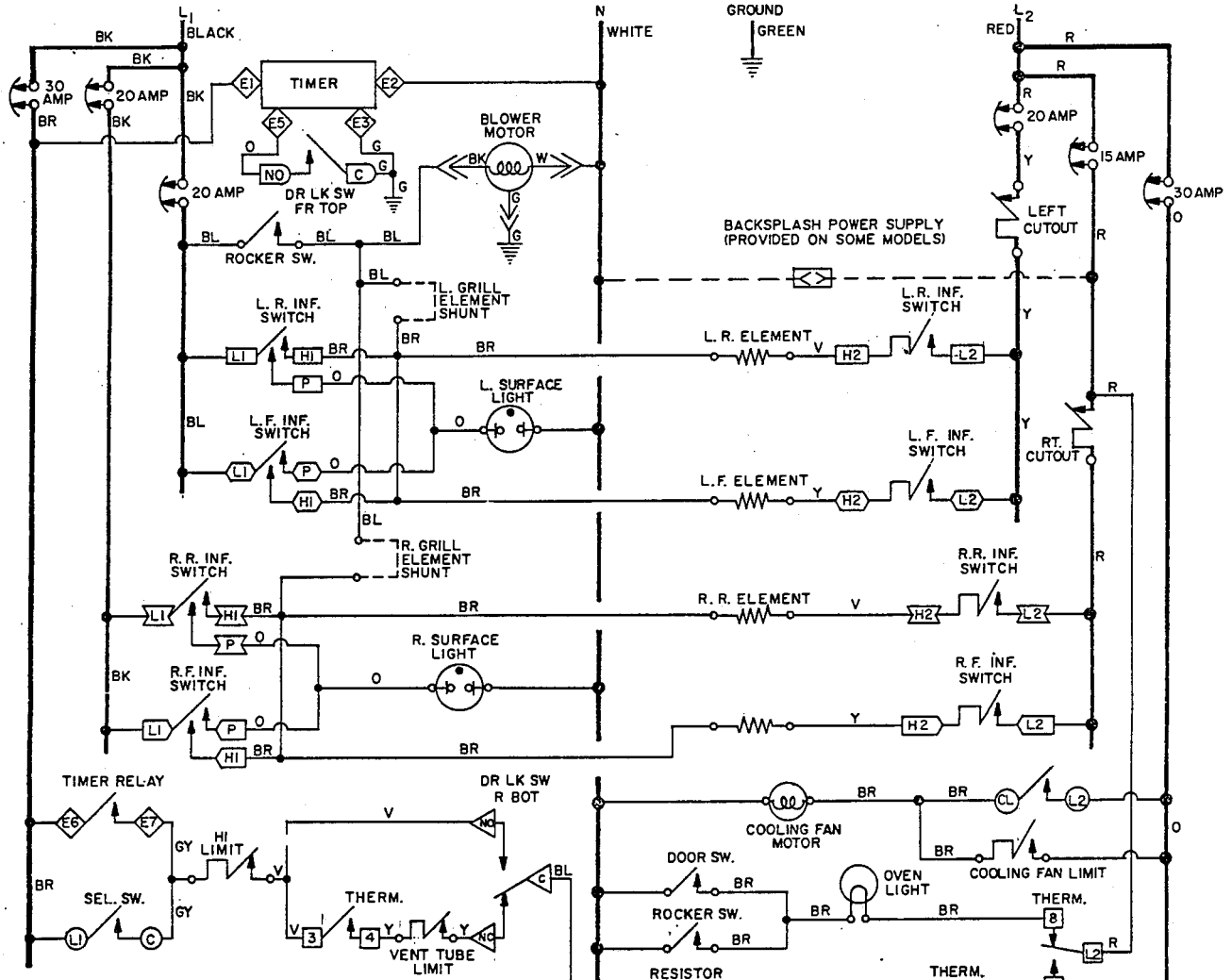
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	216	YES	YES	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



	THERMOSTAT CONTACT MADE AT OVEN TEMP. °F	
DIAL SETTING	1	5
	2	6
OFF	OPEN	OPEN
BAKE TEMP. OR BROIL	CYCLES AT DIAL TEMP. SETTING*	OPEN
CLEAN	MADE BELOW 855°F	MADE BELOW 515°F

* KNOB IS TO BE TURNED FROM "OFF" TO "SELECTED TEMPERATURE" FOR CHECKING THIS TEMPERATURE.

COMPONENT SYMBOLS DO NOT REFLECT TRUE CONFIGURATION. ALL FEED LINE COLORS ARE NOTED (BLACK, WHITE & RED). ALL COMPONENTS SHOWN IN "OFF" OR RELAXED POSITION.

"X" INDICATES SW. CONTACTS MADE	SELECTOR SWITCH ○								THERMOSTAT □					DR LK SW R BOT ◁		DR LK SW R TOP	DR LK SW FR TOP	BROIL SW CYCLES AT 20% ⬡
MODE OF OVEN OPERATION	L1	X	L2	L2	L2	L2	BRI	L2	1	3	5	L2	L2	C	C	C	C	L2
	C	Y	P	CV	CL	BR	BR	BA	2	4	6	7	8	NC	NO	NO	NO	H2
OPEN													X	X				
BAKE	X		X				X	X	X	X			X	X				X
TIMED BAKE			X				X	X	X	X			X	X				X
CLEAN		X			X			X	X		X	X			X	X	X	X
TIMED CONVECT			X	X			X	X	X	X			X	X				X
BROIL	X		X		X	X			X	X			X	X				
CONVECT	X		X	X			X	X	X	X			X	X				X

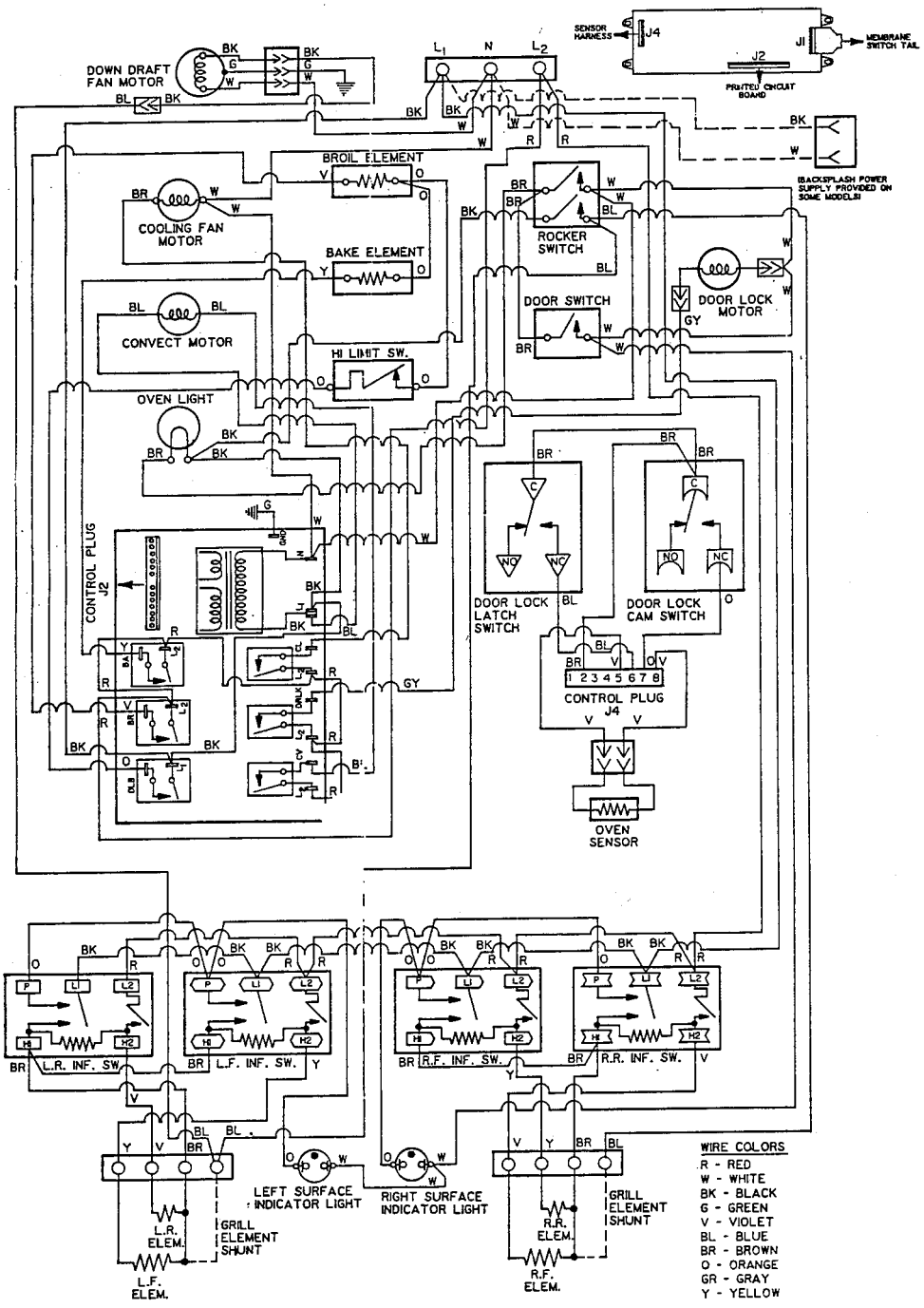
NOTE: THERE IS A RESISTANCE HEATER IN ALL INFINITE CONTROLS BETWEEN HI & H2. SEE REVERSE SIDE FOR DETAILS.

D156

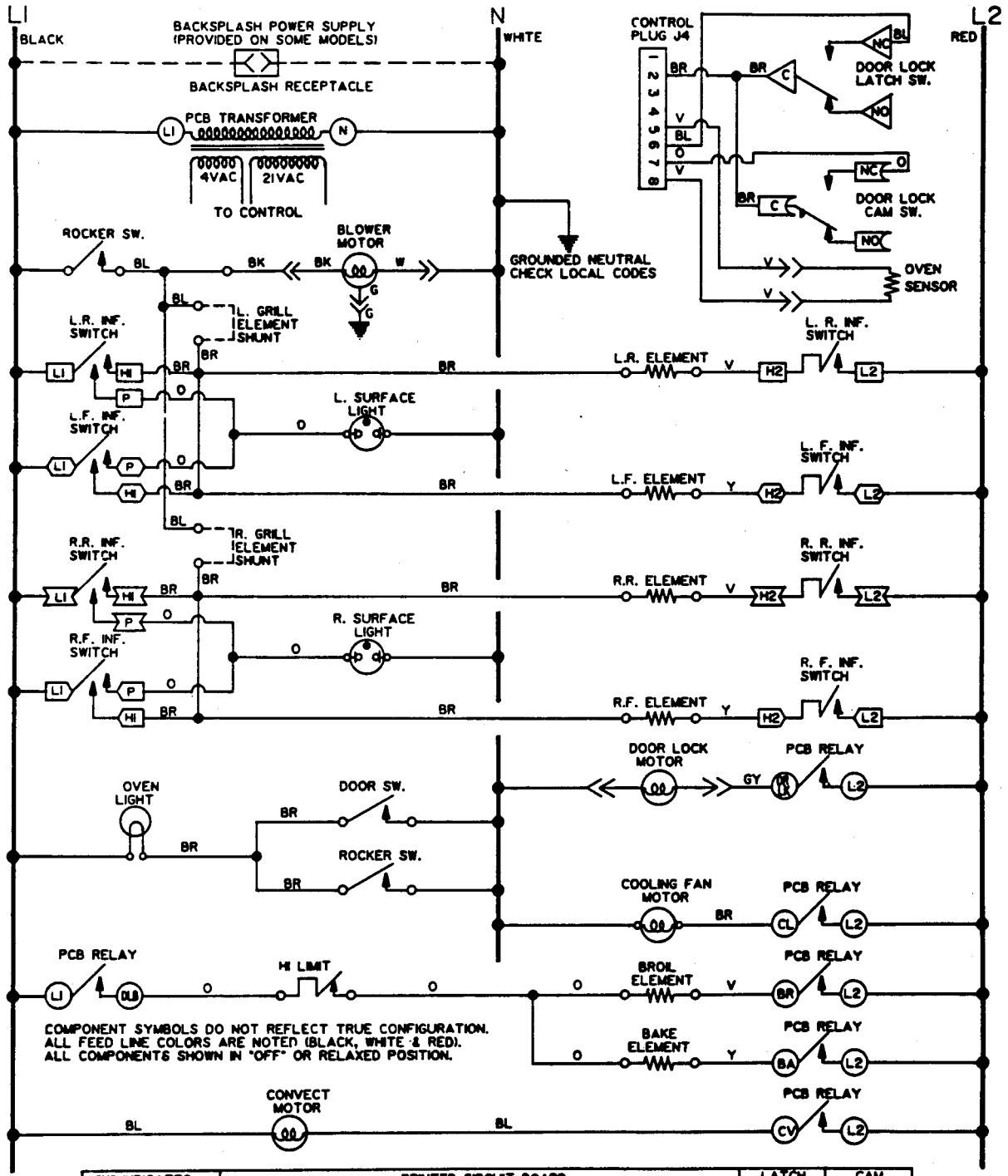
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	216	YES	YES	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



"X" INDICATES RELAY CONTACTS MADE	PRINTED CIRCUIT BOARD ○						LATCH SWITCH ◁		CAM SWITCH ▭	
MODE OF OVEN OPERATION	L1 OLB	L2 BA	L2 BR	L2 CL	L2 CV	L2 DRLK	C NC	C NO	C NC	C NO
OFF								X		X
BAKE	X	X	CYCLES @10% ON					X		X
TIMED BAKE	X	X						X		X
CLEAN	X	CYCLES @25% ON	CYCLES @60% ON	X		DURING LOCK & UNLOCK	X		X	
TIMED CONVECT	X	X	CYCLES @10% ON		X			X		X
BROIL	X		X	X				X		X
CONVECT	X	X	CYCLES @10% ON		X			X		X

NOTE: THERE IS A RESISTANCE HEATER IN ALL INFINITE CONTROLS BETWEEN HI & H2.
SEE REVERSE SIDE FOR DETAILS.

UNIQUE PRODUCT INFORMATION

A. COMPONENT ACCESS

Relay/power supply boards are mounted at rear of upper control panel area, accessible by removing control panel, wiring harness and panel mounting tabs.

Note: Relay/power supply boards supplied as ***single*** assemblies only.

The lock latch motor assembly can be accessible by removing the control panel and screws securing the latch assembly.

To remove the oven temperature sensor, first remove mounting screws inside oven cavity. Carefully pull sensor forward and disconnect electrical connector. Sensor is ***resistance reactive***, not fluid (pressure type).

IMPORTANT: If the control panel and touch pad are attached by adhesive, do not attempt to remove mylar panel. Order kit as described in the parts list. *Later models do not have adhesive and may easily be separated by removal of the 14 nuts holding the touch pad in place from the backside of the control panel.

*After serial number 745536XX.

B. COMPONENT TESTING

FAILURE CODE DISPLAY	
Failure Code	**Probable Cause**
F1	Element Relay Circuit - Open Coil
F2	Excessive Cavity Temperature...Clean Runaway or Cooking Runaway
F3	Oven Temperature Sensor - ***Short Circuit***
F4	Oven Temperature Sensor - ***Open Circuit***
F5	Shorted Temperature Probe, Jack or Harness
F6	Main Control Board Shorted (Only Time of Day and Minute Timer Will Work)
F7	Clean/Lock Switch Assembly Shorted or Open/Lock Motor Still Runs
F8	Door Lock Motor Inoperative or Open Wiring to Motor

FAST TEST (For use in quickly testing the control system)

- On power up on the control, press and hold the COOK TIME key (for at least 100 ms). This starts the fast test mode.
- The following key inputs (if the key input is applicable) in the listed order will give the following actions in the fast test.

KEY	ACTION	KEY	ACTION
CLEAN	Double Line Break ON	BAKE	Bake ON
BROIL	Broil ON	COOK TIME	Door Motor ON (See Note Below)
CANCEL	Double Line Break OFF	PROBE	Beep - Audio Speaker Test
TIMER	All Outputs OFF (No Action)	CLOCK	Display in Full

If the door motor is operated, then the motor must be returned to the home position. The home position can be obtained by holding the oven time button while in fast test, or by entering a clean mode, then canceling it out for the oven in question.

- At this time rotate the knob. The display will show "Good" if the control has sensed no failures.
- The fast test is limited to 16 seconds from last key press or rotory switch input. When the control ends the fast test, the door motor may run if needed to return to home position.
- The door motor can be run if the motorized door lock needs to be moved to reposition the arm.

C. THERMOSTAT CALIBRATION

Oven temperature calibration can be accomplished without removal of any component in approximately 45 seconds. Once you have determined the existing oven temperature, you can raise or lower the temperature setting by 35 degrees F (+) or 35 degrees F (-) in 5 degree increments.

1. Enter a bake temperature ***over*** 500 degrees and hold the bake key until two digits appear in "Temp Display".

   Note: The unit will come from the factory with 00 shown in the display.

2. Rotate the knob within nine seconds for desired offset.

   EXAMPLE:

   You check oven with your thermocouple tester and determined that unit was 15 degrees F too hot at 350 degrees F or 365 degrees F. Therefore, you would dial in -15 degrees F to lower the temperature.

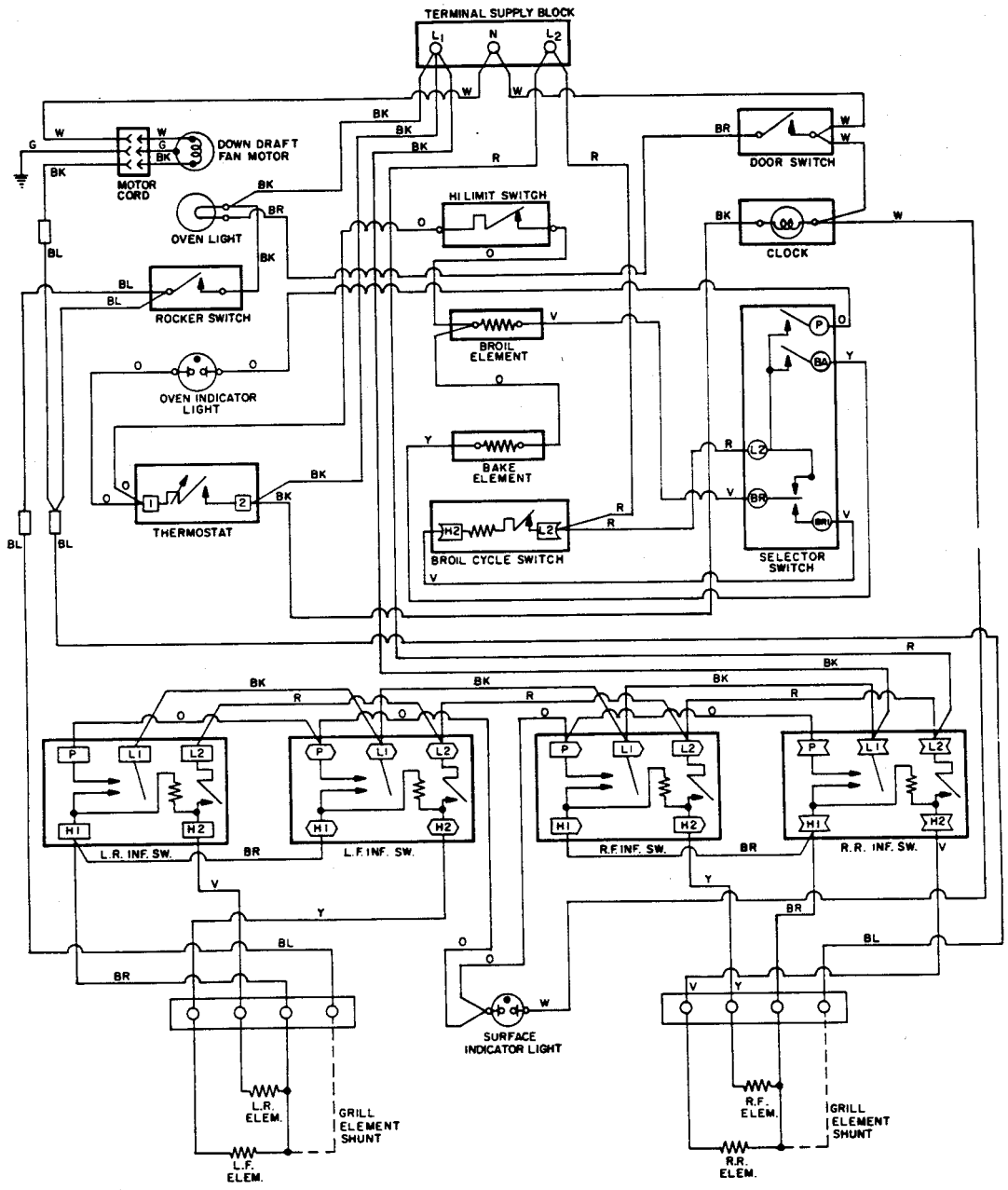
3. After the desired correction has been set, push the CANCEL key or wait approximately nine seconds for the mode to time out.

S100

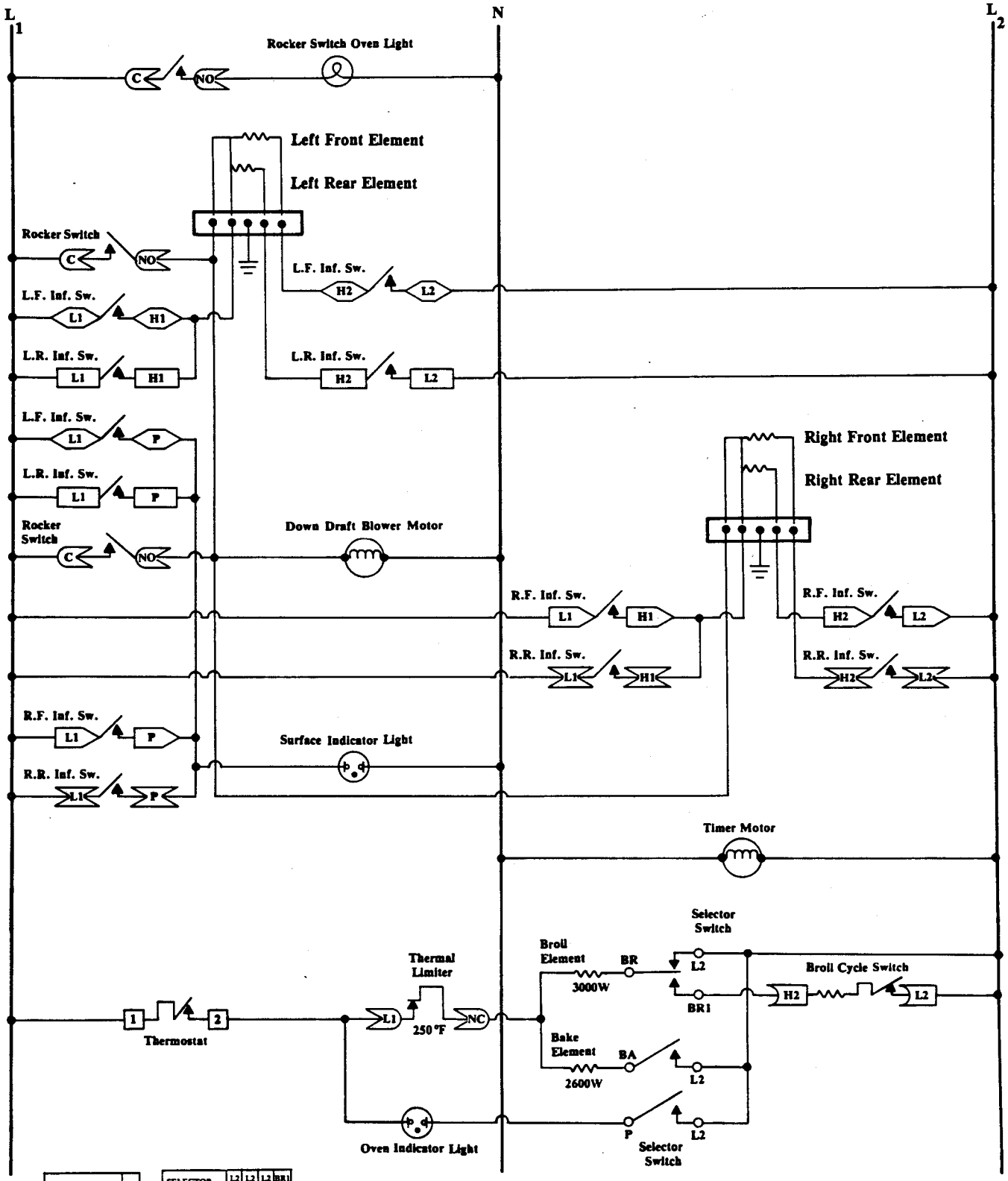
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	202	--	--	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



THERMOSTAT	1-2
OFF	O
BAKE	X
CLEAN	X

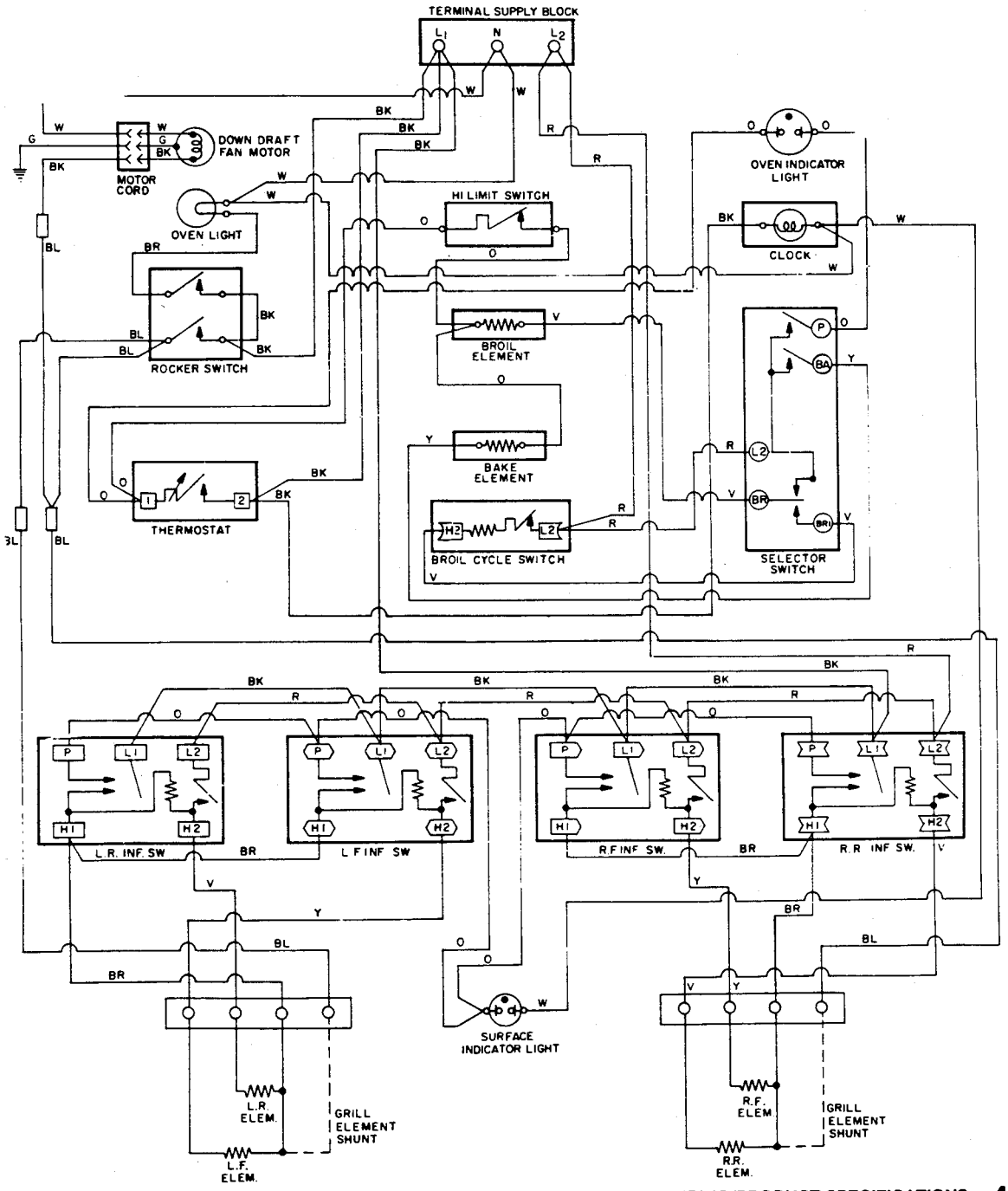
SELECTOR SWITCH	L2 TO BA	L2 TO BR	L2 TO P	BR1 TO BR
BAKE	X	O	X	X
BROIL	O	X	X	O
OFF	O	O	O	O

S101

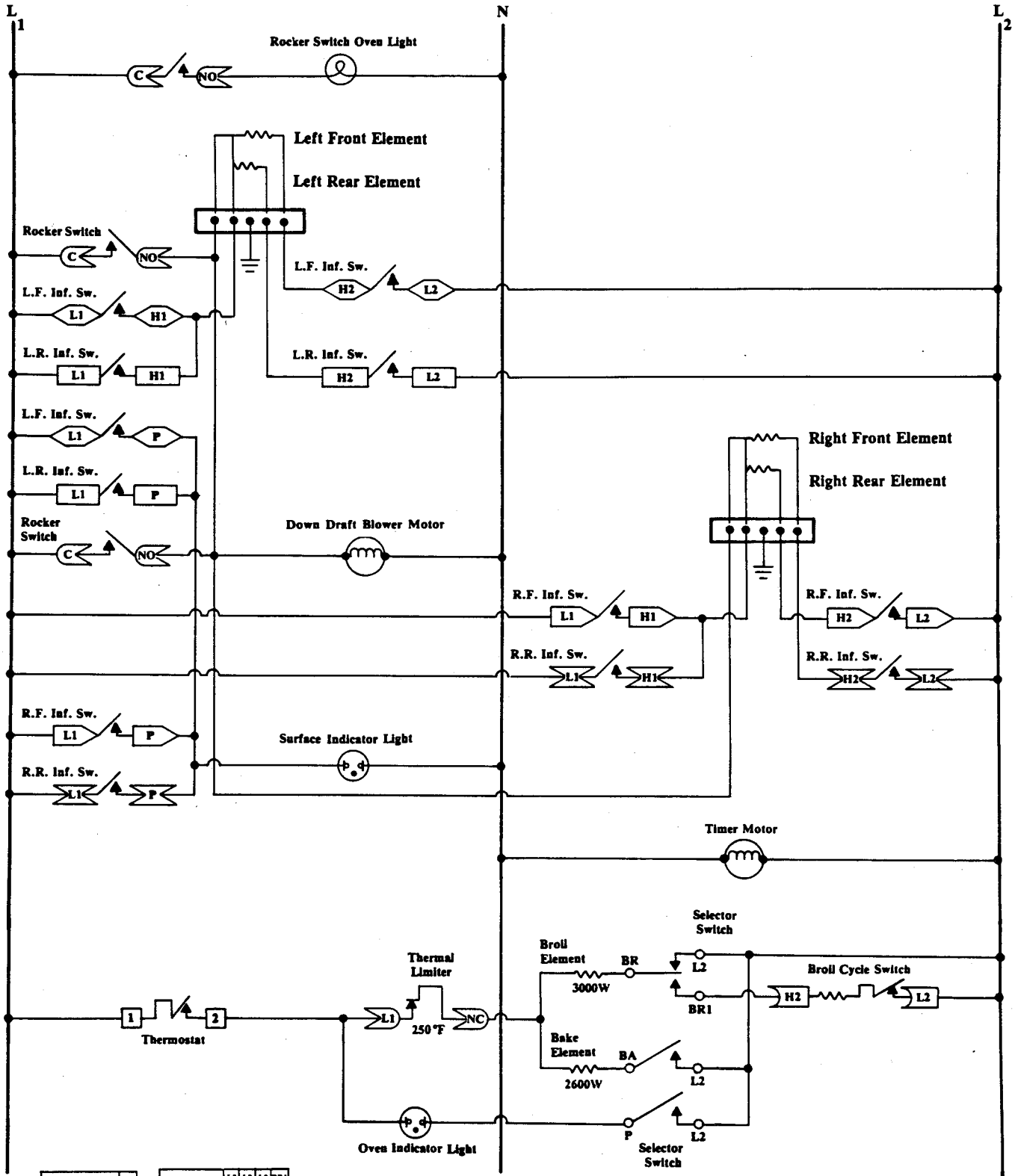
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	202	--	--	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



THERMOSTAT	1-2
OFF	O
BAKE	X
CLEAN	X

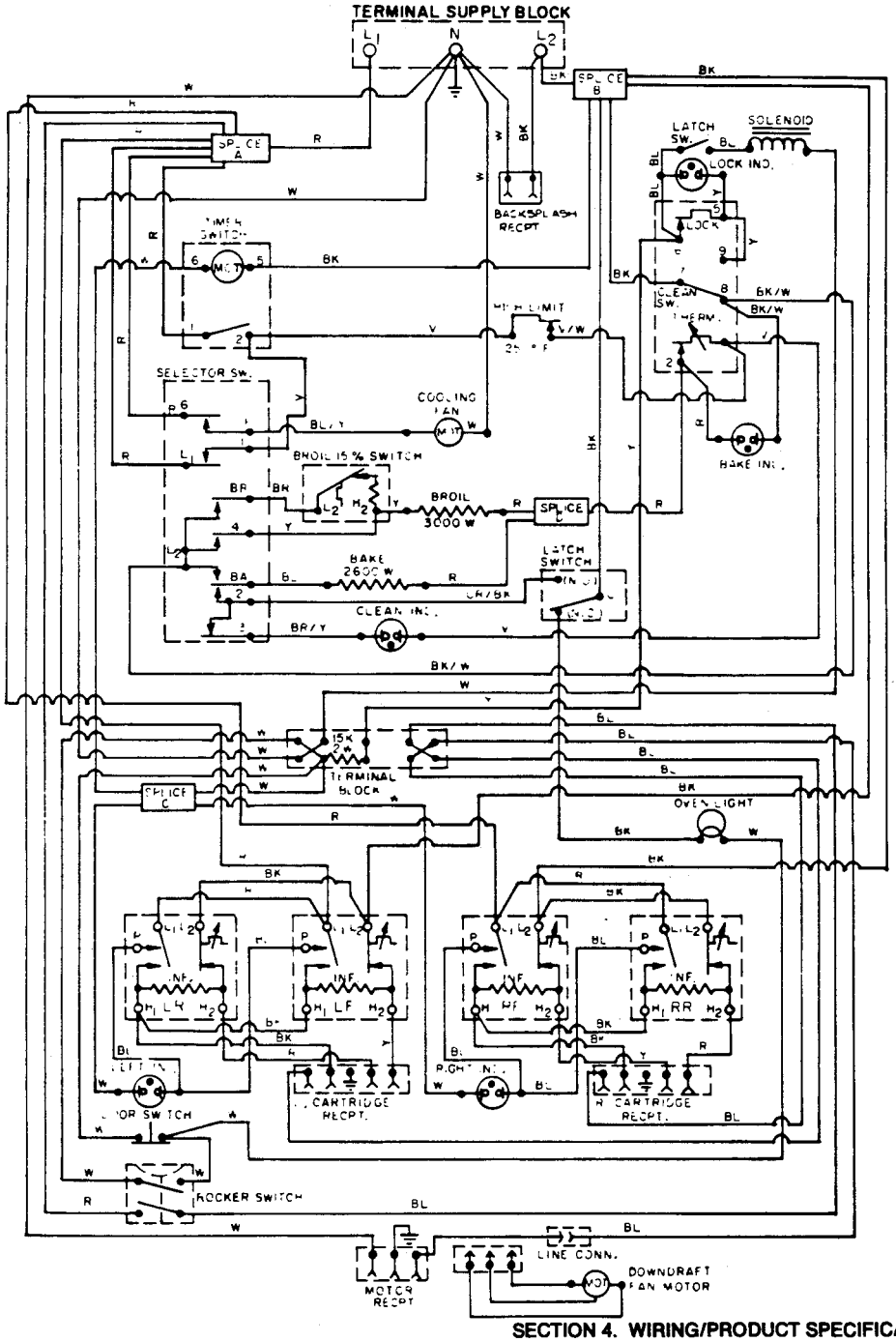
SELECTOR SWITCH	L1 TO BA	L2 TO BR	L2 TO P	BR1 TO BR
BAKE	X	O	X	X
BROIL	O	X	X	O
OFF	O	O	O	O

S105

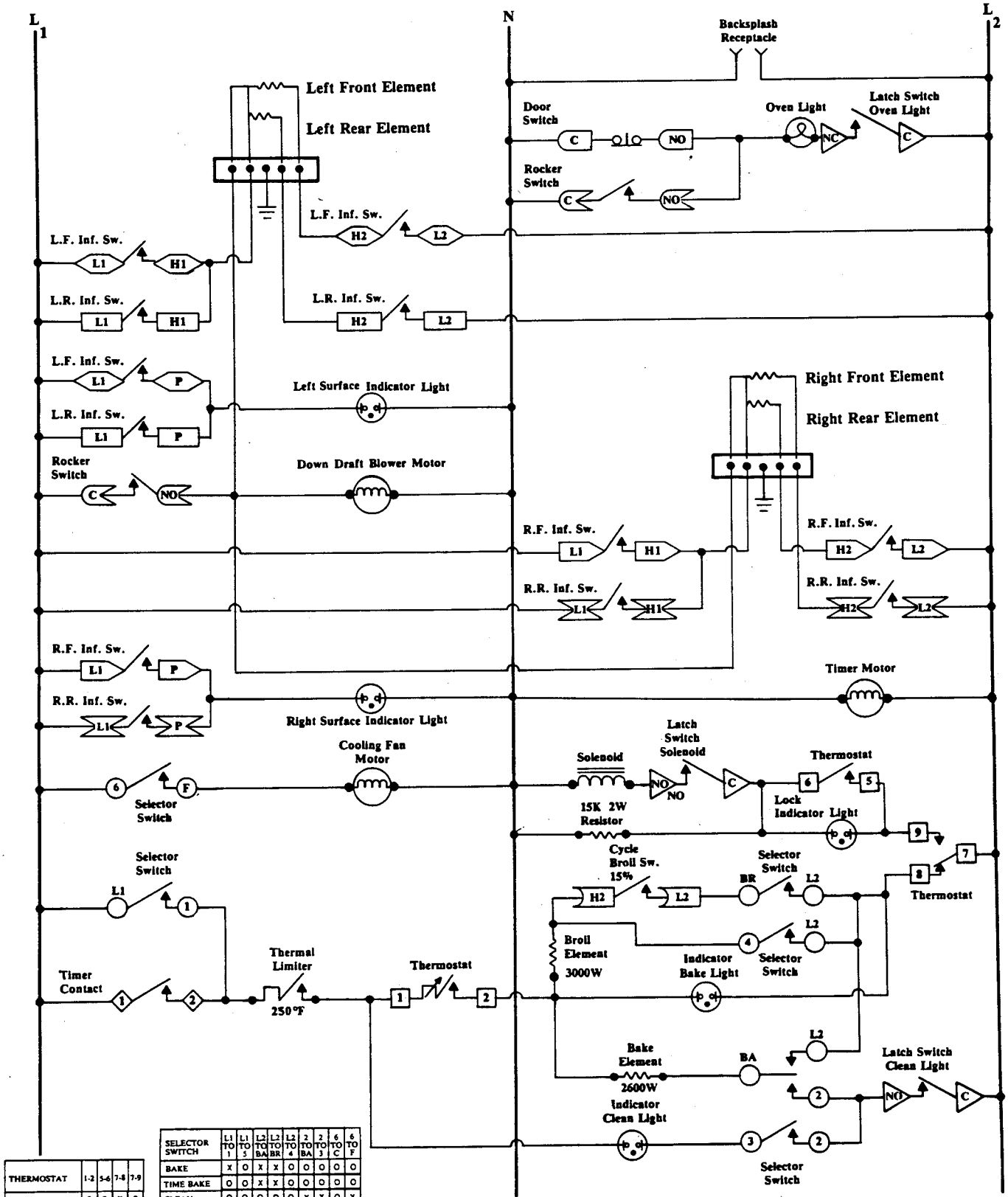
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	209	YES	–	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



THERMOSTAT	1-2	5-6	7-8	7-9
OFF	O	O	X	O
BAKE	X	O	X	O
CLEAN	X	X	O	X

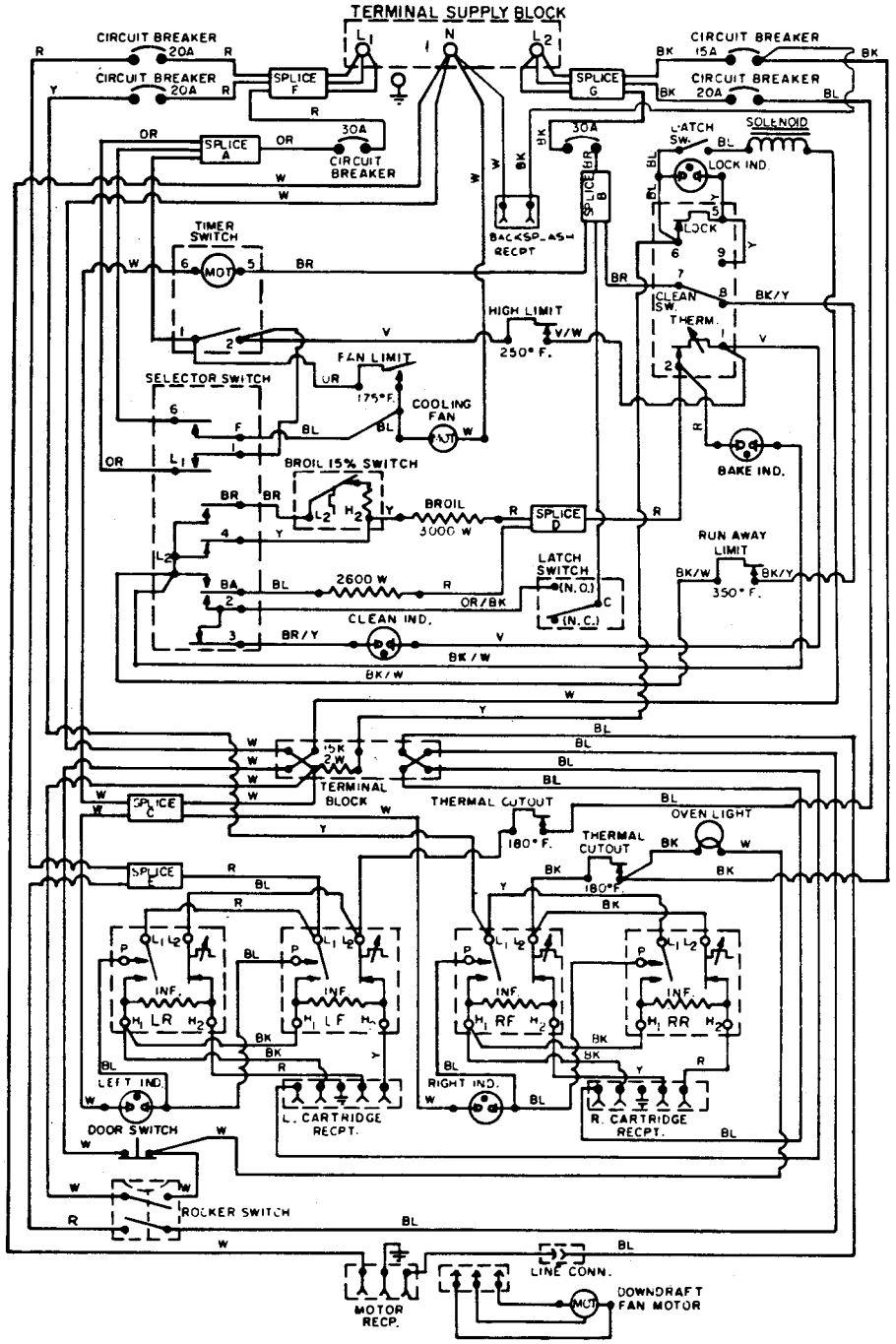
SELECTOR SWITCH	L1 TO 1	L1 TO 5	L2 TO BA	L2 TO BR	L2 TO 4	2 TO BA	2 TO 3	6 TO C	6 TO F
BAKE	X	O	X	X	O	O	O	O	O
TIME BAKE	O	O	X	X	O	O	O	O	O
CLEAN	O	O	O	O	O	X	X	O	X
BROIL	X	O	O	O	X	O	O	O	X
OFF	O	O	O	O	O	O	O	O	O

S105-C

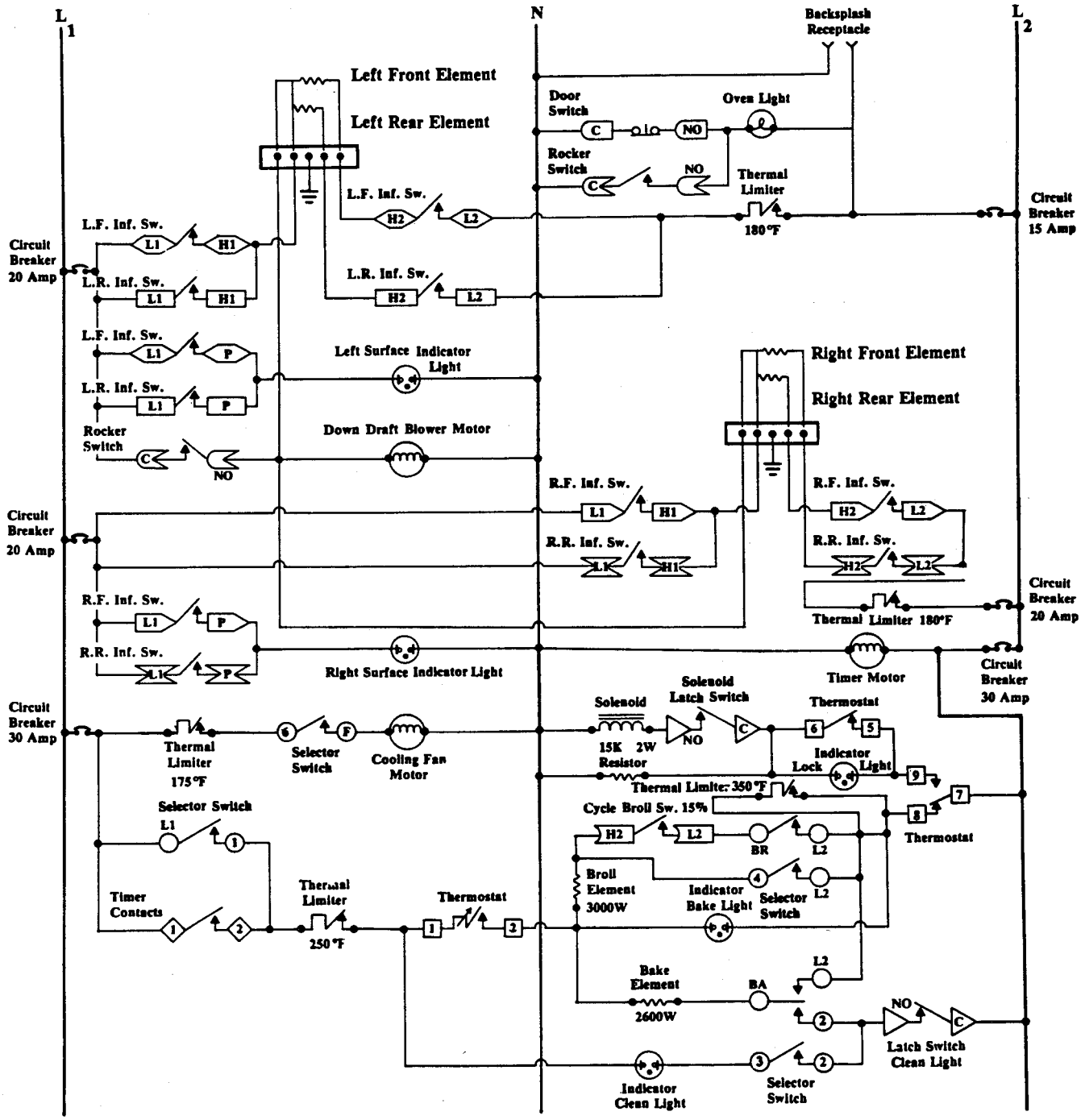
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	209	YES	–	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



THERMOSTAT	1-2	5-6	7-8	7-9
OFF	O	O	X	O
BAKE	X	O	X	O
CLEAN	X	X	O	X

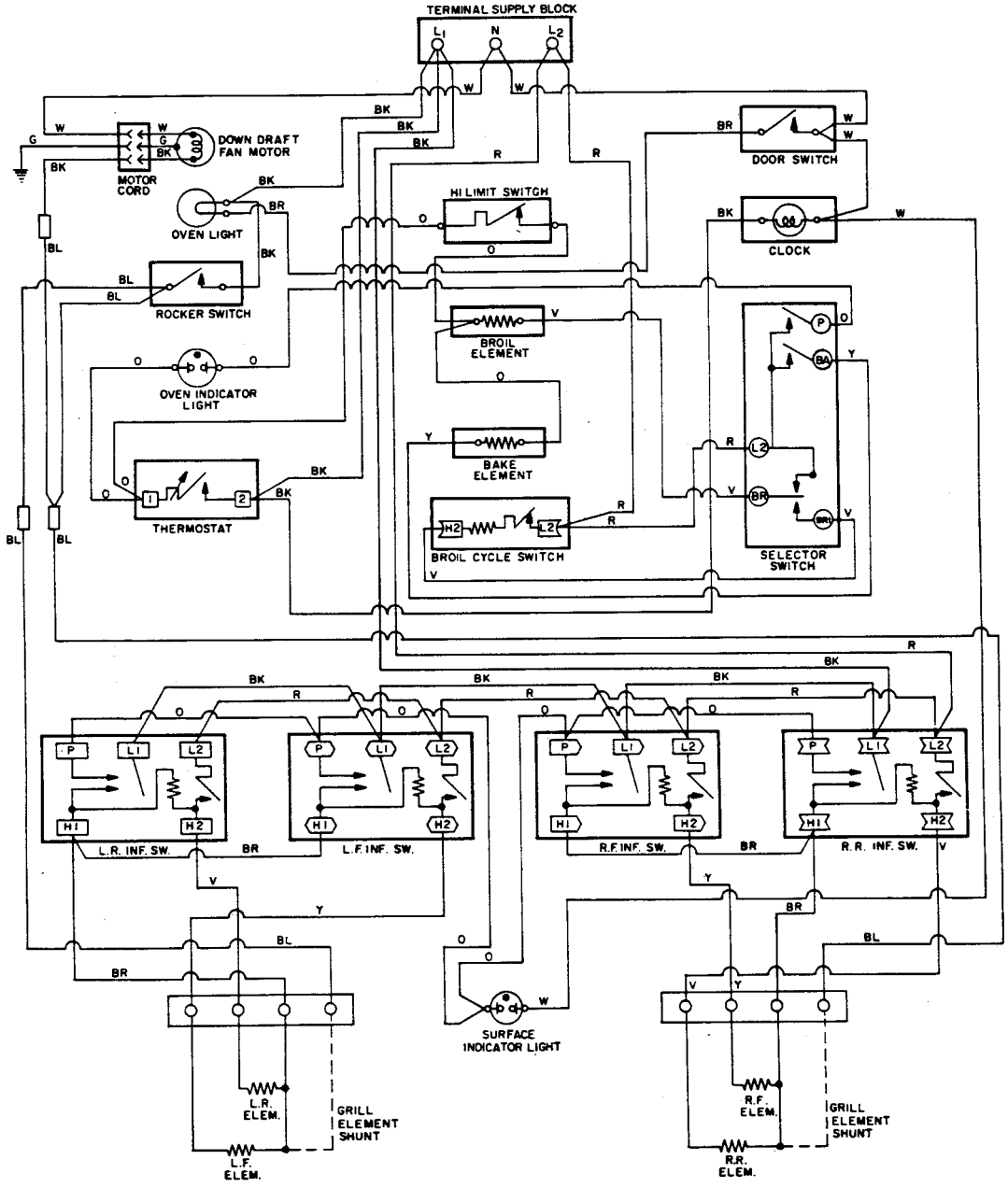
SELECTOR SWITCH	L1 TO 1	L1 TO 5	L2 TO BA	L2 TO BR	L2 TO 4	2 TO BA	2 TO 3	6 TO C	6 TO F
BAKE	X	O	X	X	O	O	O	O	O
TIME BAKE	O	O	X	X	O	O	O	O	O
CLEAN	O	O	O	O	O	X	X	O	X
BROIL	X	O	O	O	X	O	O	O	X
OFF	O	O	O	O	O	O	O	O	O

S110

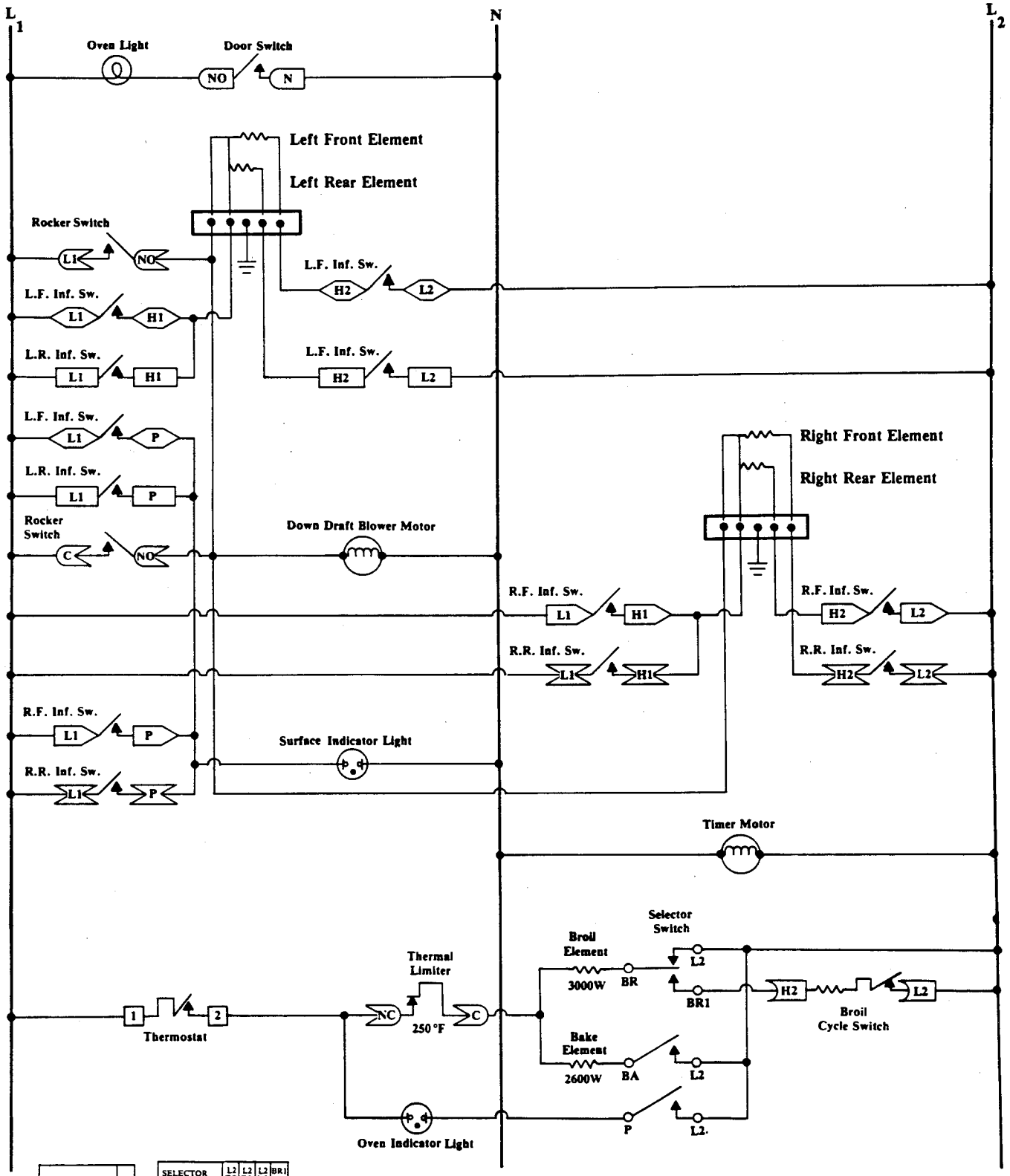
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	209	--	--	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



THERMOSTAT	1-2
OFF	O
BAKE	X
CLEAN	X

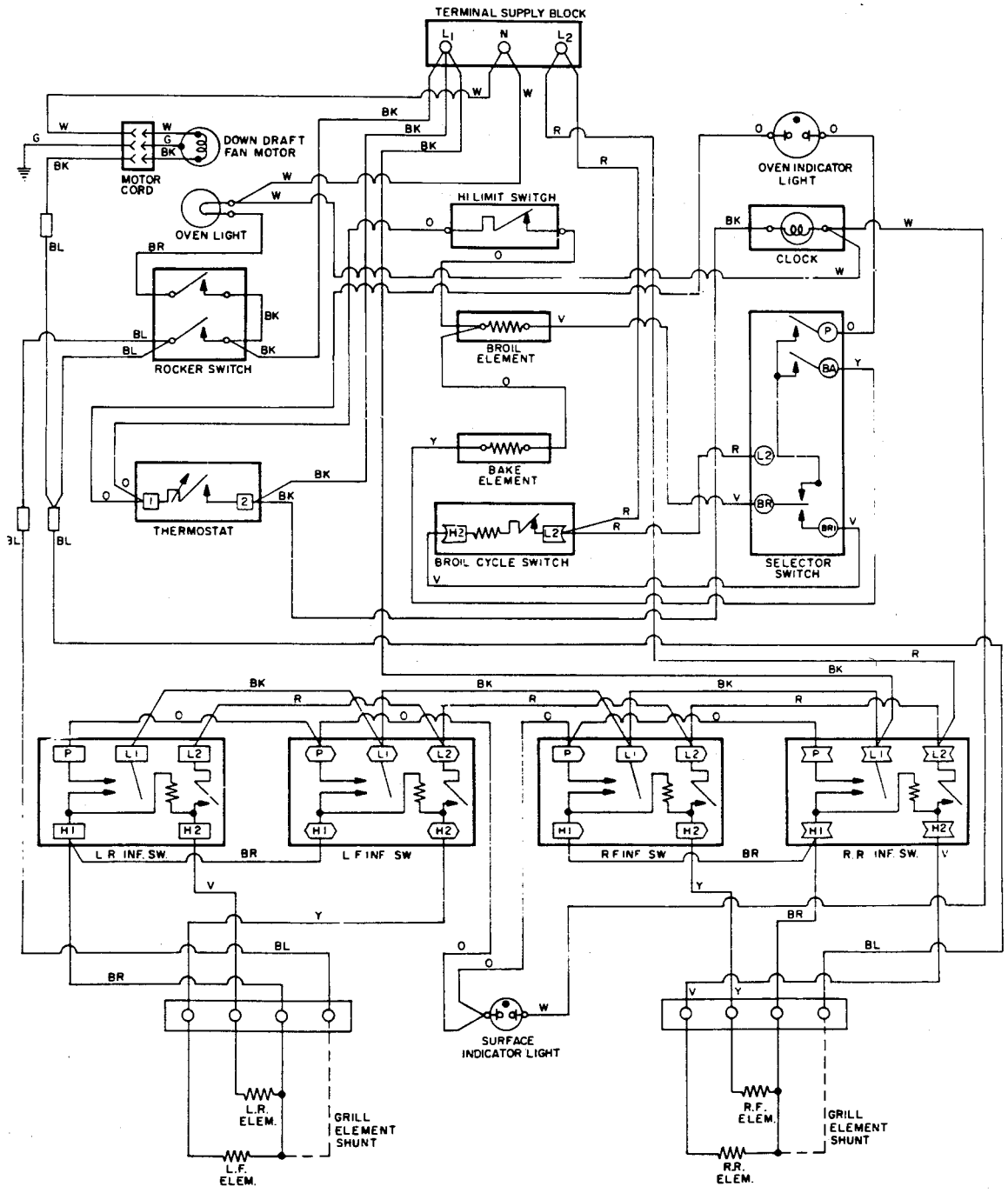
SELECTOR SWITCH	L2 TO BA	L2 TO BR	L2 TO P	BR1 TO BR
BAKE	X	O	X	X
BROIL	O	X	X	O
OFF	O	O	O	O

S111

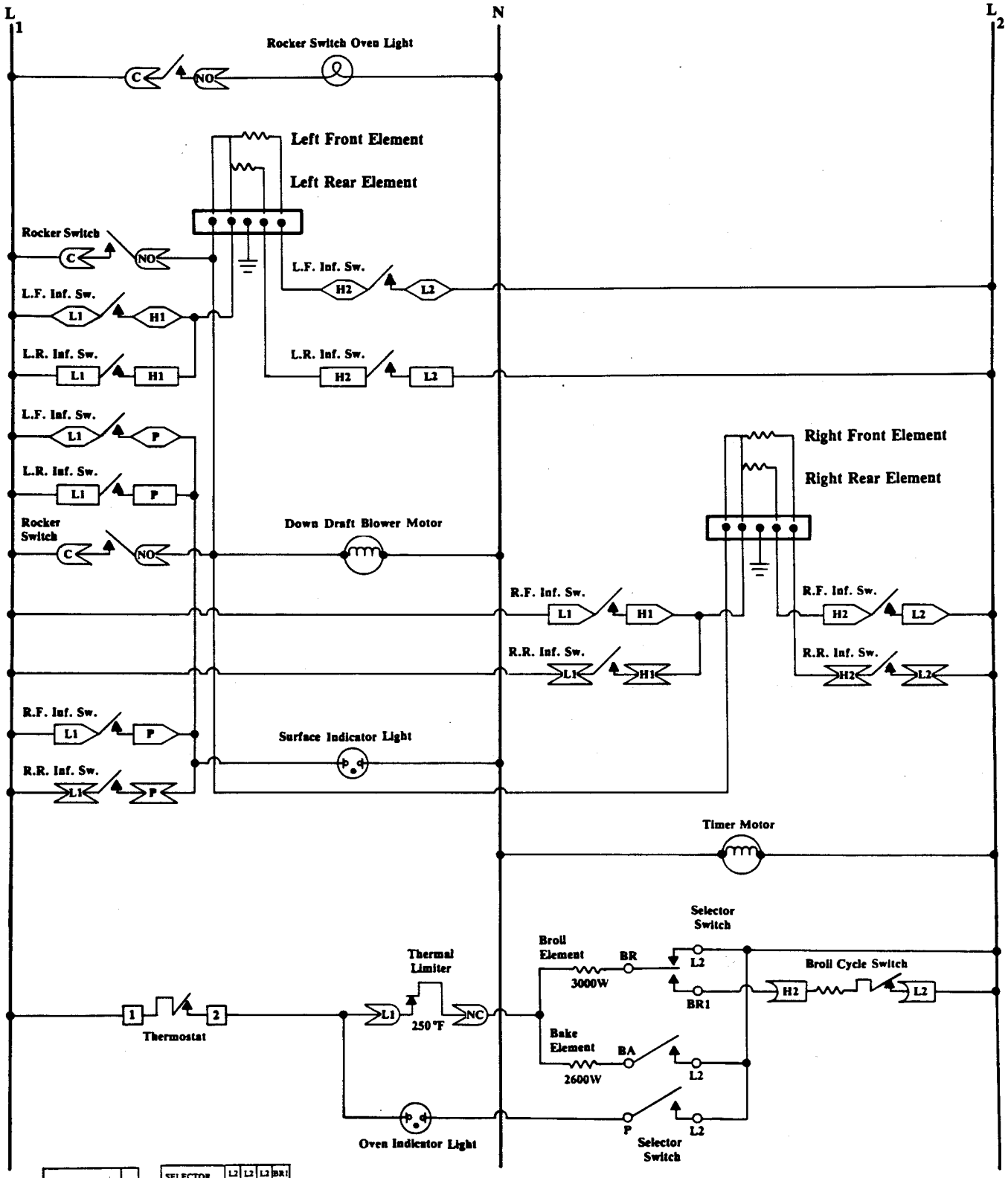
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	209	–	–	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



THERMOSTAT	1-2
OFF	O
BAKE	X
CLEAN	X

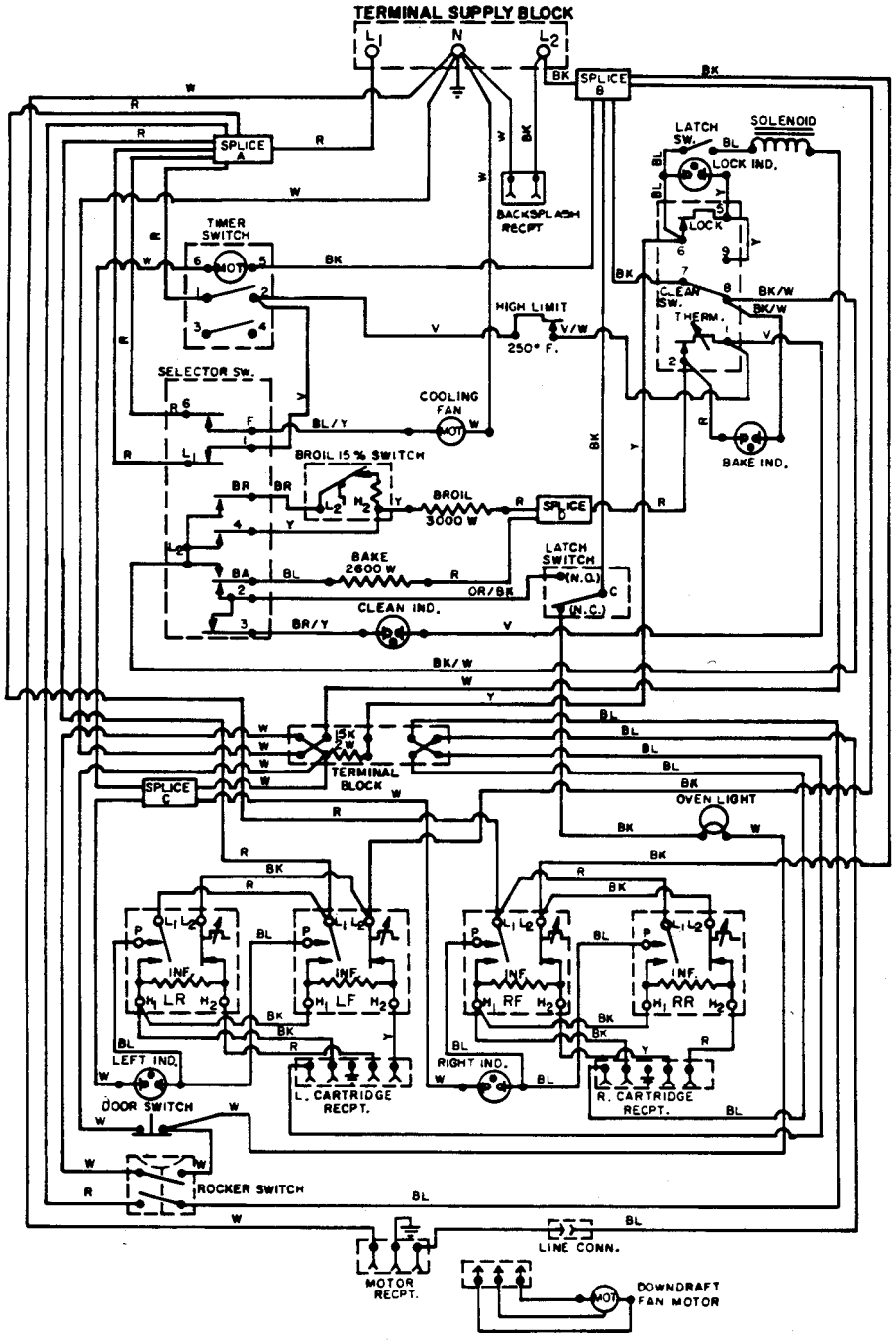
SELECTOR SWITCH	L2 TO BA	L2 TO BR	L2 TO P	BR1 TO BR
BAKE	X	O	X	X
BROIL	O	X	X	O
OFF	O	O	O	O

S120

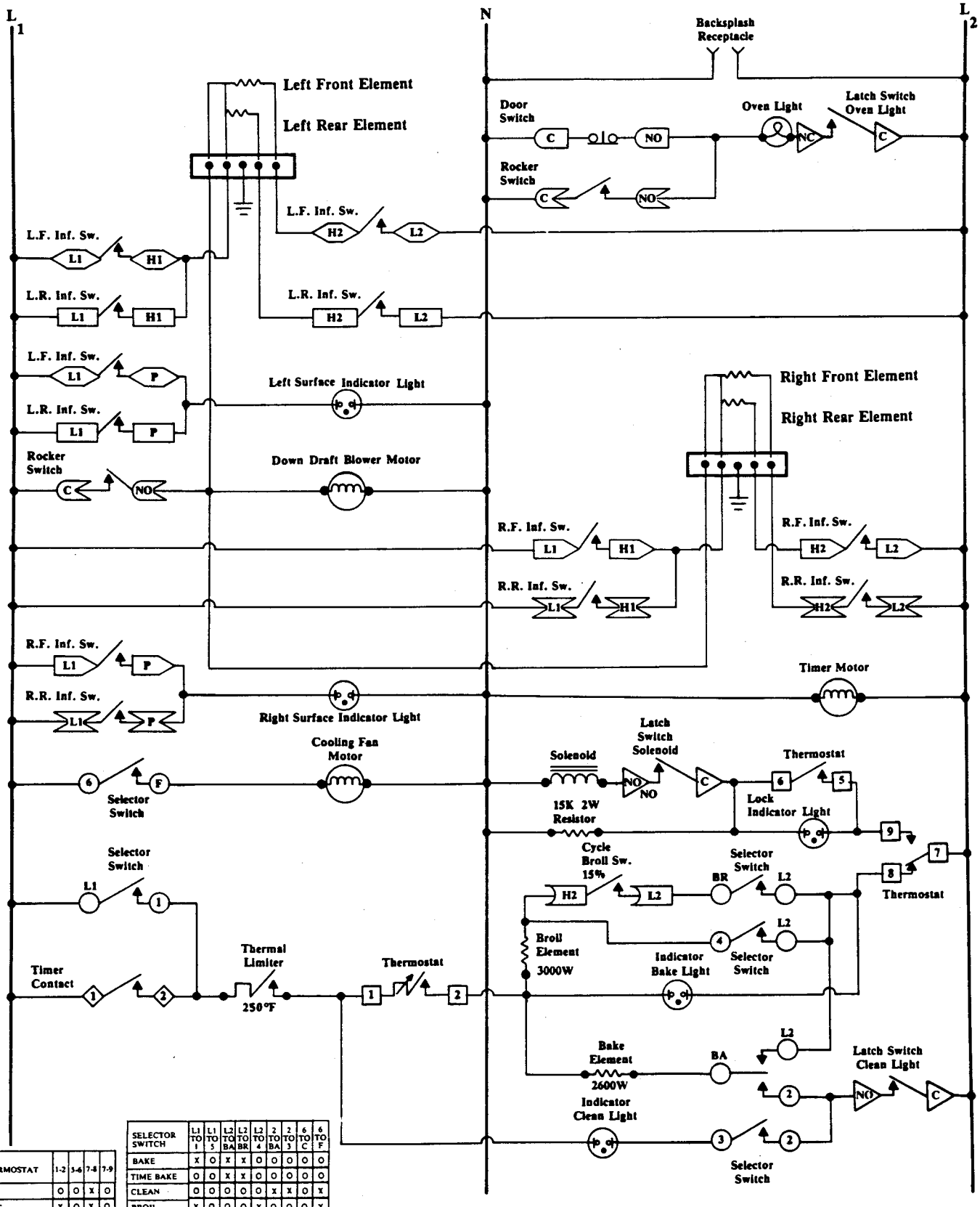
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	209	YES	–	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



THERMOSTAT	1-2	3-6	7-8	7-9
OFF	O	O	X	O
BAKE	X	O	X	O
CLEAN	X	X	O	X

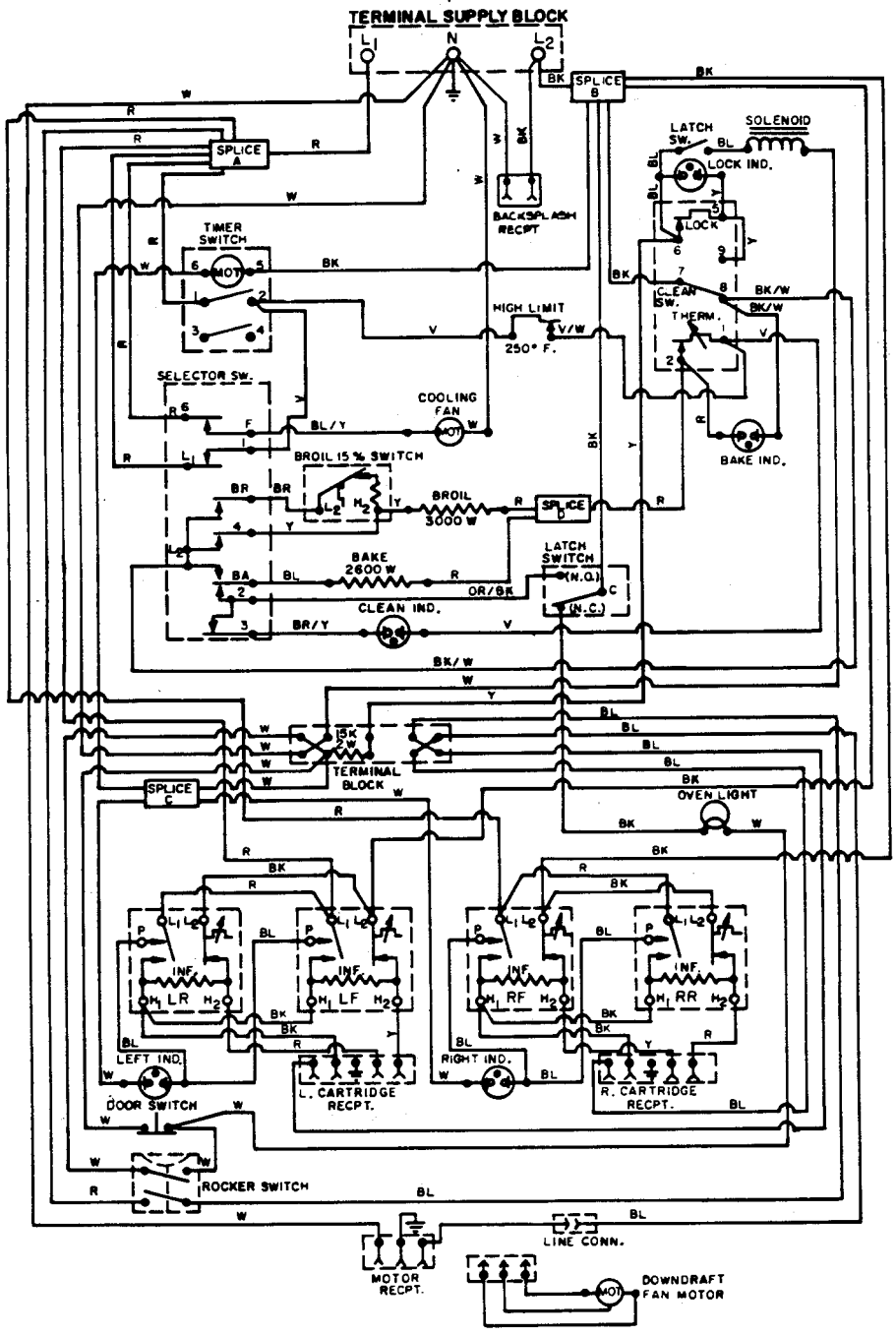
SELECTOR SWITCH	L1 TO 1	L1 TO 5	L2 TO BA	L2 TO BR	L2 TO 4	2 TO BA	2 TO 3	6 TO C	6 TO F
BAKE	X	O	X	X	O	O	O	O	O
TIME BAKE	O	O	X	X	O	O	O	O	O
CLEAN	O	O	O	O	O	X	X	O	X
BROIL	X	O	O	O	X	O	O	O	X
OFF	O	O	O	O	O	O	O	O	O

S121

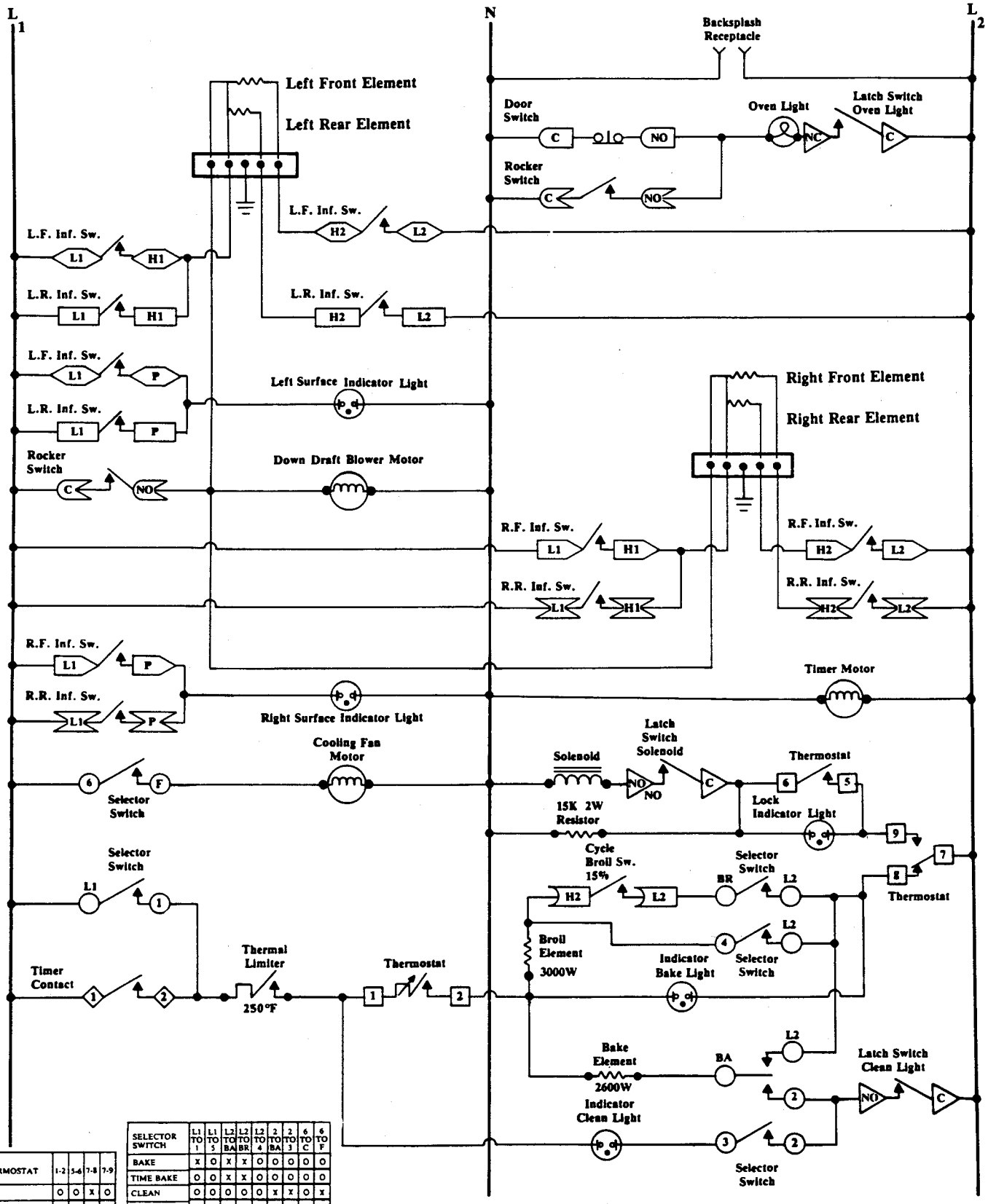
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	209	YES	–	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



THERMOSTAT	1-2	5-6	7-8	7-9
OFF	O	O	X	O
BAKE	X	O	X	O
CLEAN	X	X	O	X

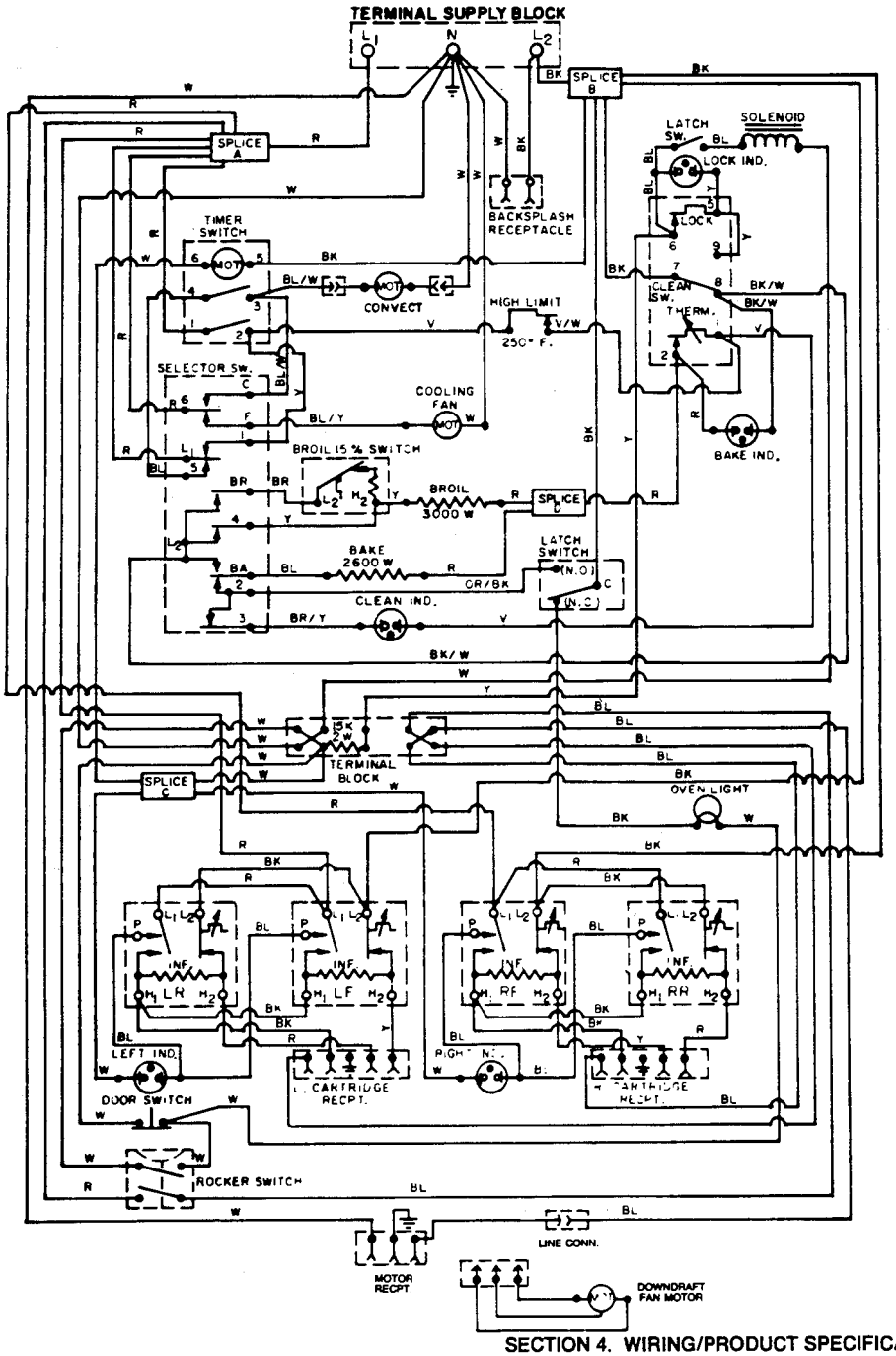
SELECTOR SWITCH	L1 TO 1	L1 TO 5	L2 TO BA	L2 TO BR	L2 TO 4	2 TO BA	2 TO 3	6 TO C	6 TO F
BAKE	X	O	X	X	O	O	O	O	O
TIME BAKE	O	O	X	X	O	O	O	O	O
CLEAN	O	O	O	O	O	X	X	O	X
BROIL	X	O	O	O	X	O	O	O	X
OFF	O	O	O	O	O	O	O	O	O

S124

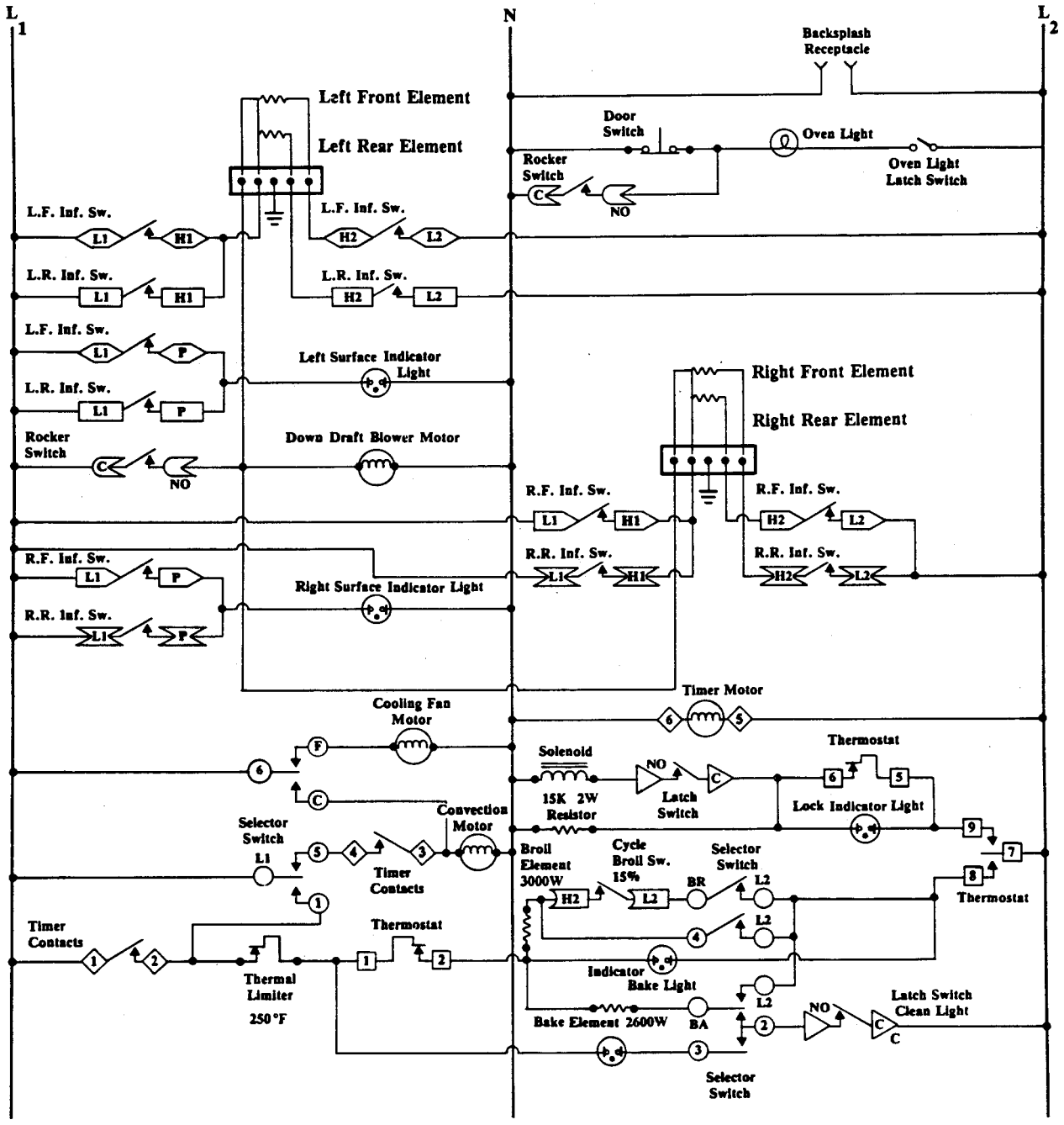
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	216	YES	YES	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



THERMOSTAT	1-2	5-6	7-8	7-9
OFF	O	O	X	O
BAKE	X	O	X	O
CLEAN	X	X	O	X

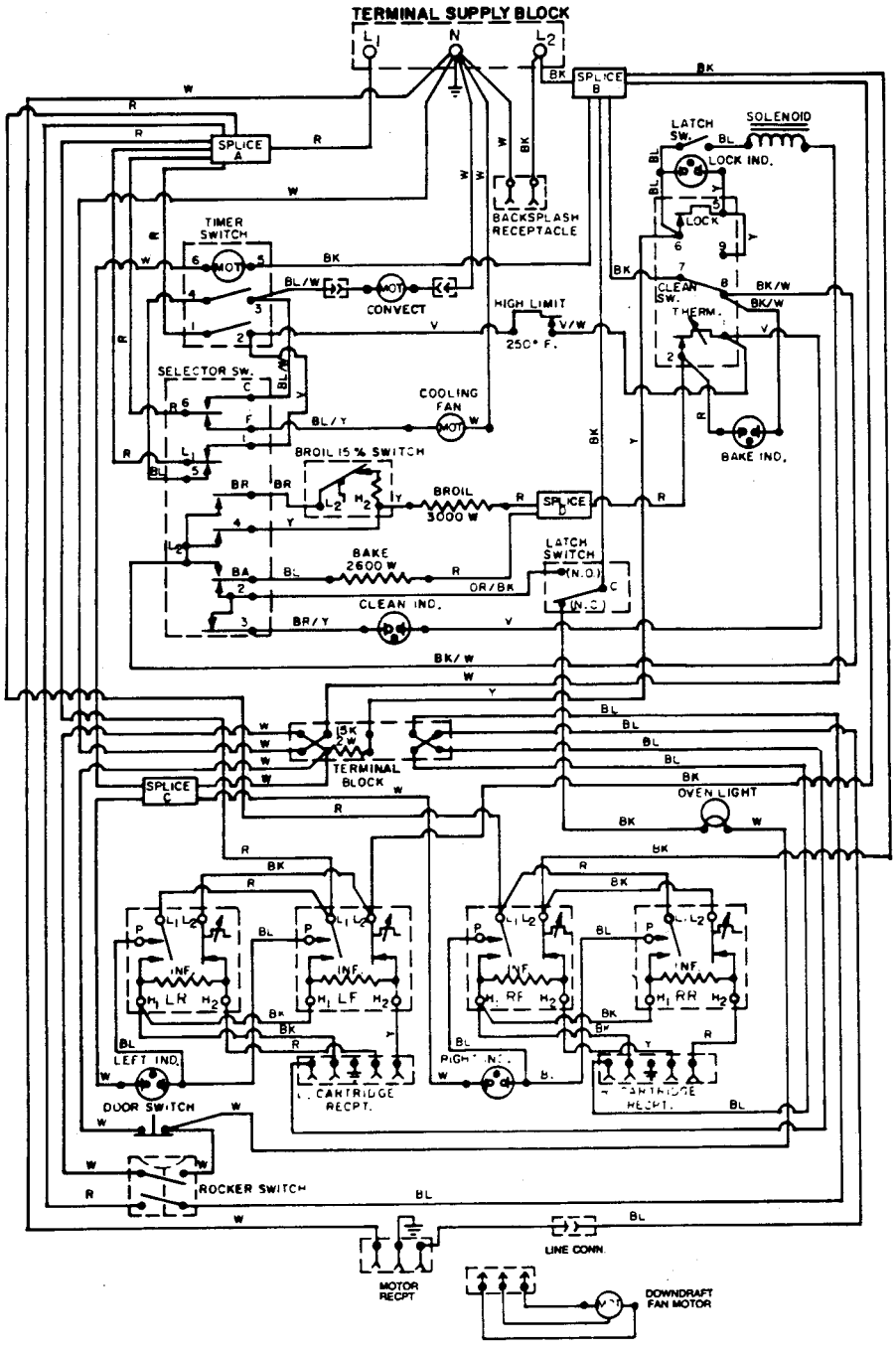
SELECTOR SWITCH	L1 TO 1	L1 TO 5	L2 TO BA	L2 TO BR	L2 TO 4	2 TO BA	2 TO 3	6 TO C	6 TO F
BAKE	X	O	X	X	O	O	O	O	O
TIME BAKE	O	O	X	X	O	O	O	O	O
CLEAN	O	O	O	O	O	X	X	O	X
TIME CONV.	O	X	X	X	O	O	O	O	O
BROIL	X	O	O	O	X	O	O	O	X
CONVECT	X	O	X	X	O	O	O	X	O
OFF	O	O	O	O	O	O	O	O	O

S125

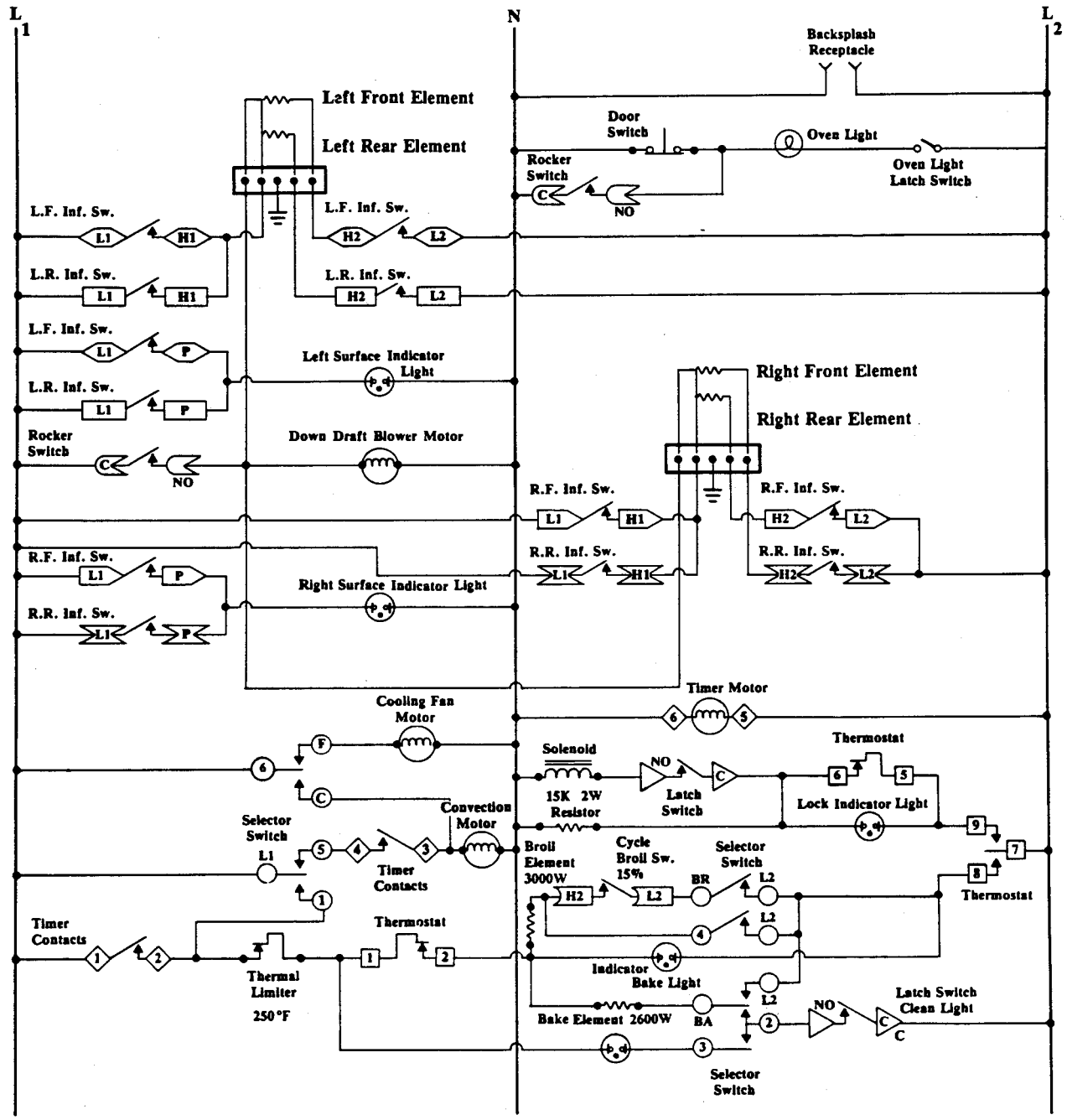
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	216	YES	YES	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



THERMOSTAT	1-2	5-6	7-8	7-9
OFF	O	O	X	O
BAKE	X	O	X	O
CLEAN	X	X	O	X

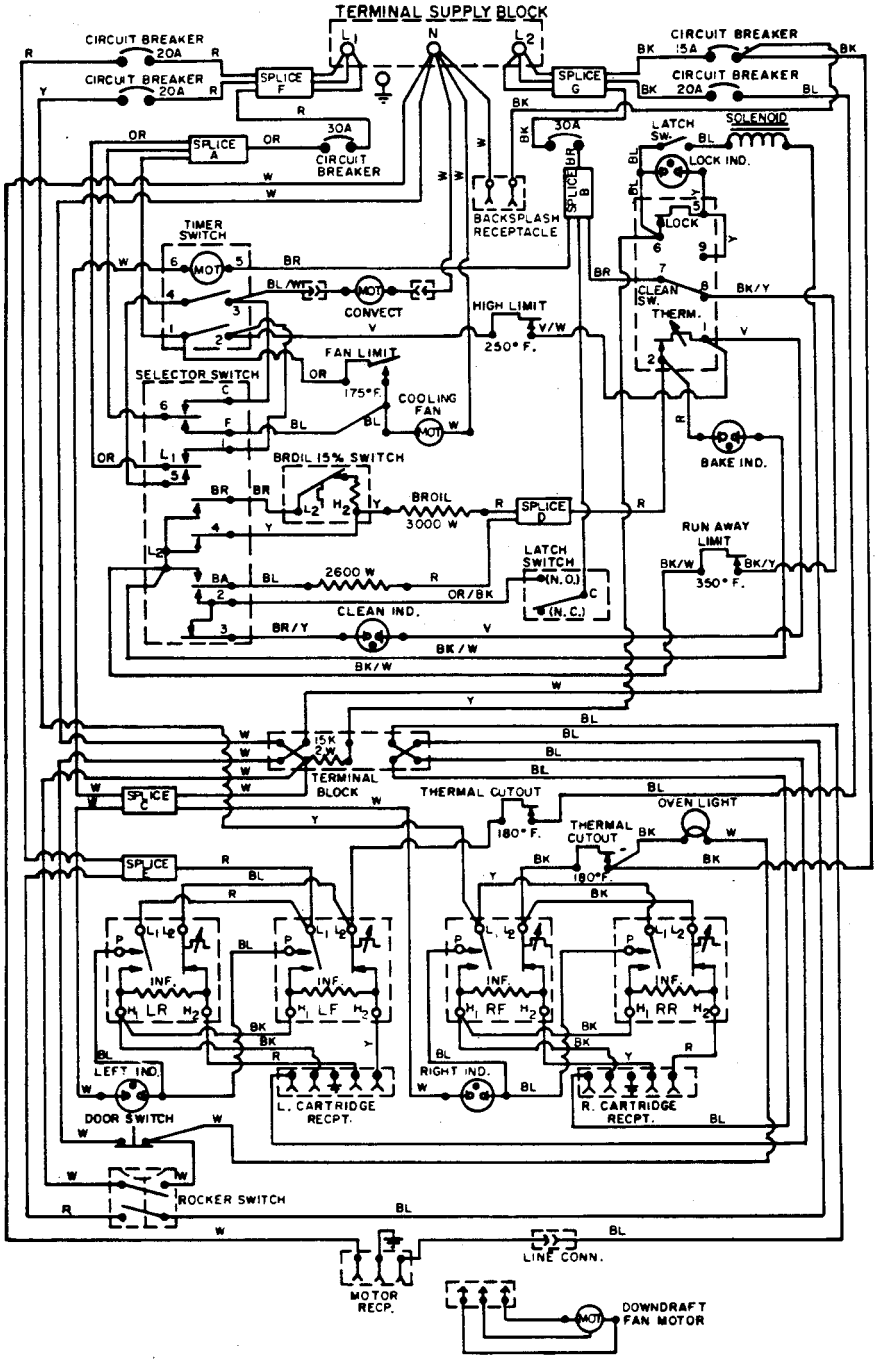
SELECTOR SWITCH	L1 TO 1	L1 TO 5	L2 TO BA	L2 TO BR	L2 TO 4	2 TO BA	2 TO 3	6 TO C	6 TO F
BAKE	X	O	X	X	O	O	O	O	O
TIME BAKE	O	O	X	X	O	O	O	O	O
CLEAN	O	O	O	O	O	X	X	O	X
TIME CONV.	O	X	X	X	O	O	O	O	O
BROIL	X	O	O	O	X	O	O	O	X
CONVECT	X	O	X	X	O	O	O	X	O
OFF	O	O	O	O	O	O	O	O	O

S125-C

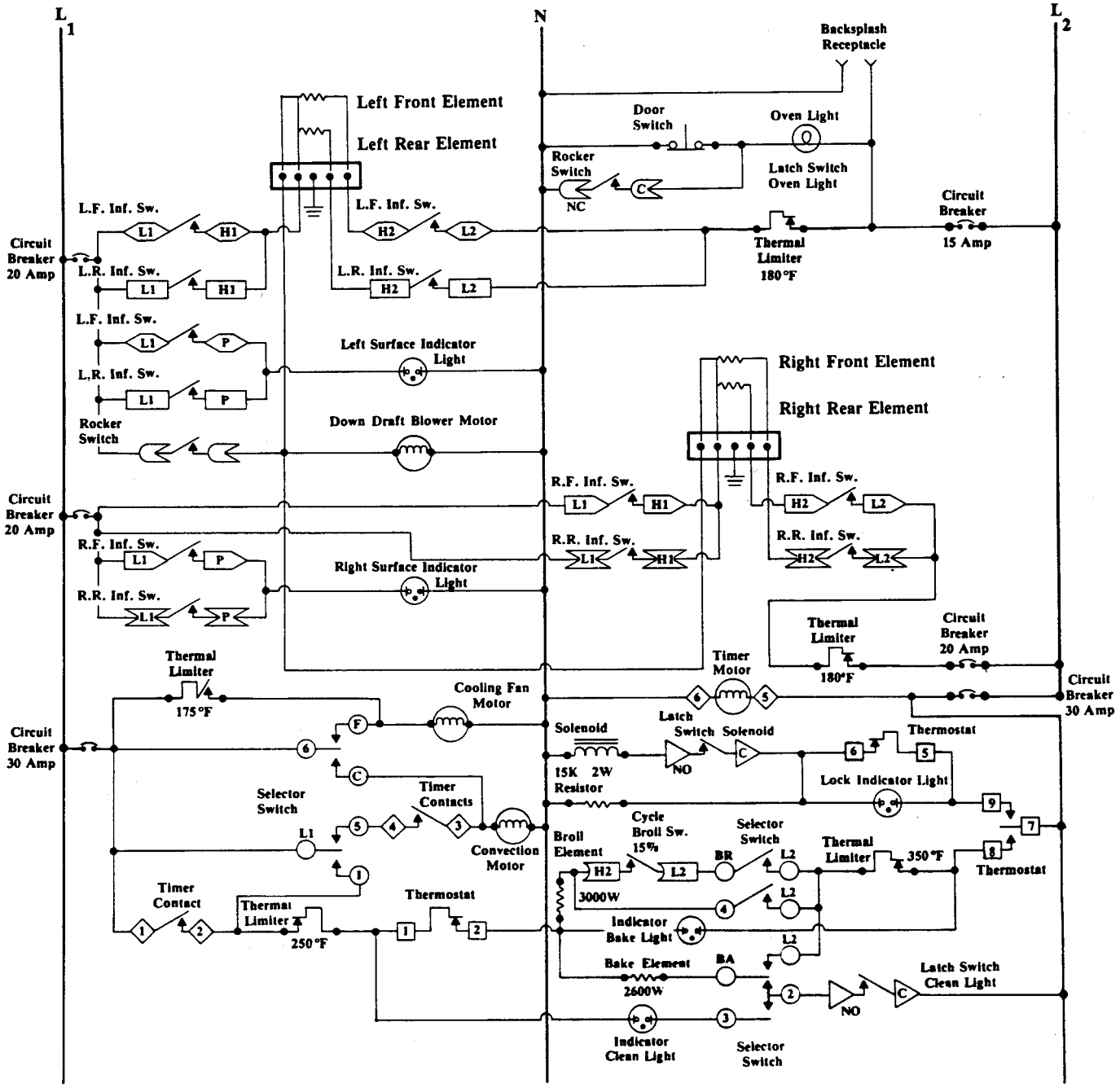
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	216	YES	YES	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



THERMOSTAT	1-2	5-6	7-8	7-9
OFF	O	O	X	O
BAKE	X	O	X	O
CLEAN	X	X	O	X

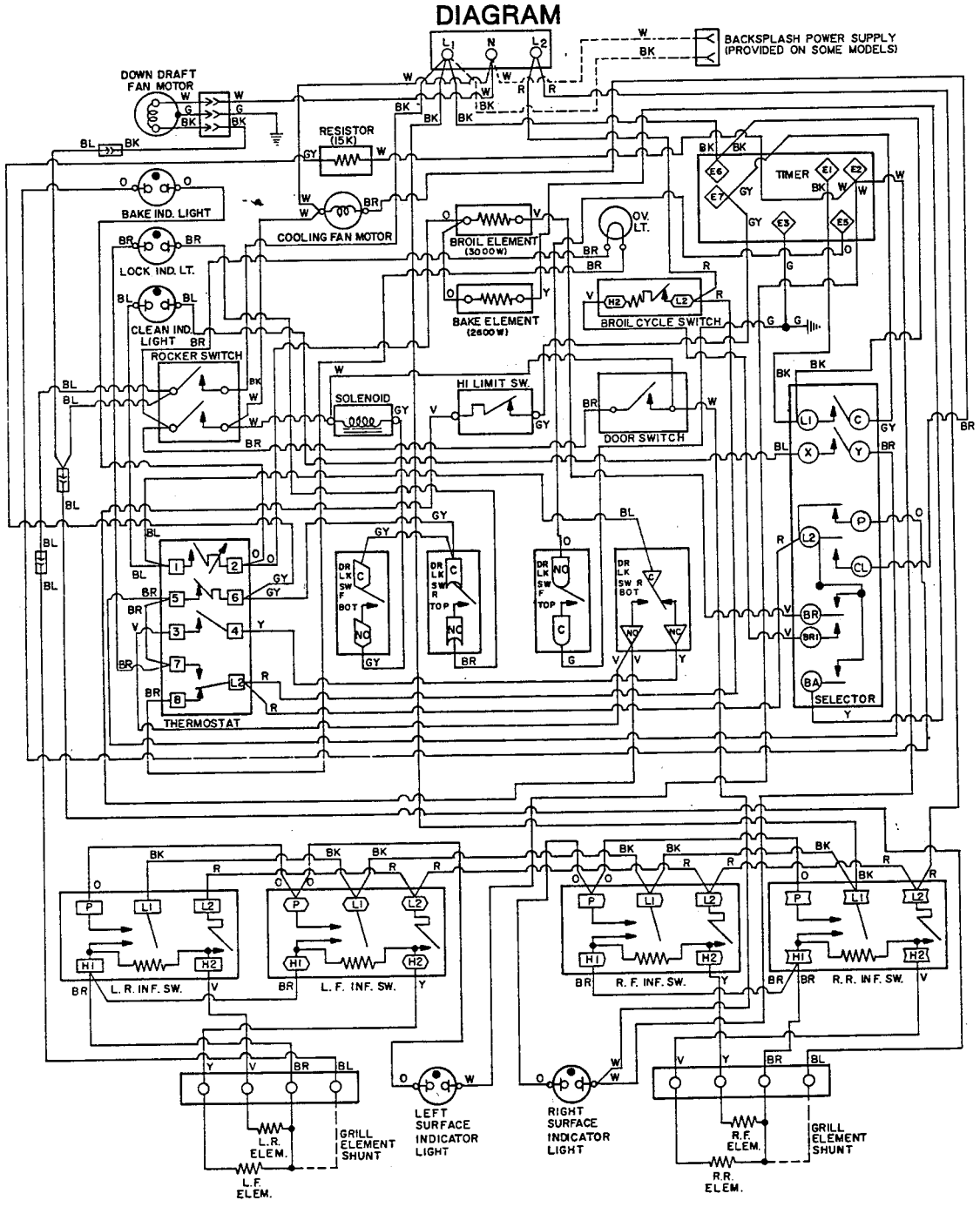
SELECTOR SWITCH	L1 TO 1	L1 TO 5	L2 TO BA	L2 TO BR	L2 TO 4	2 TO BA	2 TO 3	6 TO C	6 TO F
BAKE	X	O	X	X	O	O	O	O	O
TIME BAKE	O	O	X	X	O	O	O	O	O
CLEAN	O	O	O	O	O	X	X	O	X
TIME CONV.	O	X	X	X	O	O	O	O	O
BROIL	X	O	O	O	X	O	O	O	X
CONVECT	X	O	X	X	O	O	O	X	O
OFF	O	O	O	O	O	O	O	O	O

S136

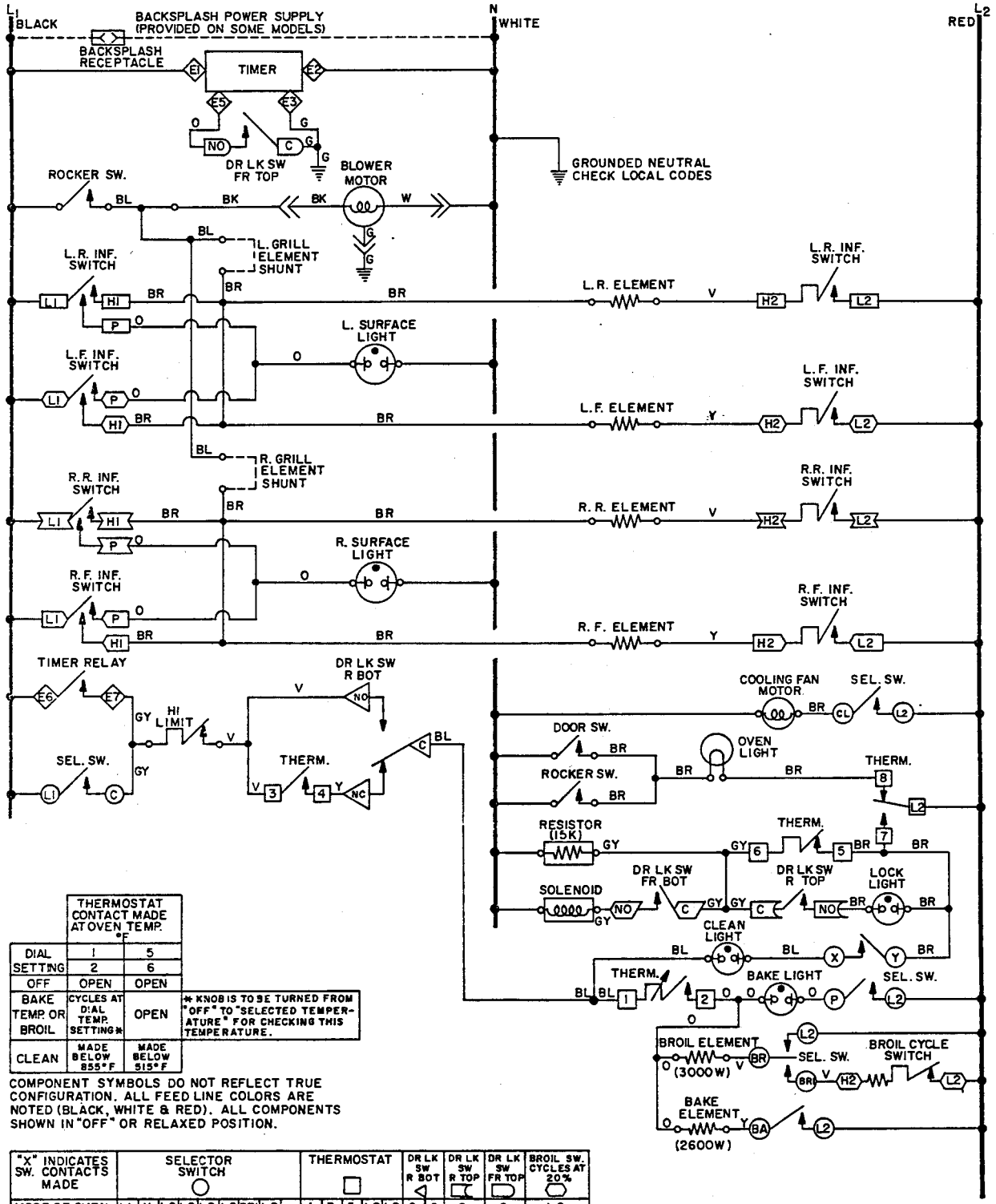
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	216	YES	–	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



	THERMOSTAT CONTACT MADE AT OVEN TEMP. °F	
DIAL SETTING	1	5
	2	6
OFF	OPEN	OPEN
BAKE TEMP. OR BROIL	CYCLES AT DIAL TEMP. SETTING*	OPEN
CLEAN	MADE BELOW 855°F	MADE BELOW 515°F

* KNOB IS TO BE TURNED FROM "OFF" TO "SELECTED TEMPERATURE" FOR CHECKING THIS TEMPERATURE.

COMPONENT SYMBOLS DO NOT REFLECT TRUE CONFIGURATION. ALL FEED LINE COLORS ARE NOTED (BLACK, WHITE & RED). ALL COMPONENTS SHOWN IN "OFF" OR RELAXED POSITION.

"X" INDICATES SW. CONTACTS MADE	SELECTOR SWITCH								THERMOSTAT					DR LK SW R BOT	DR LK SW R TOP	DR LK SW FR TOP	BROIL SW. CYCLES AT 20%
MODE OF OVEN OPERATION	LI	X	L2	L2	L2	L2	BRI	L2	1	3	5	L2	L2	C	C	C	C	L2
	C	Y	P	CV	CL	BR	BR	BA	2	4	6	7	8	NC	NO	NO	NO	H2
OPEN													X	X				
BAKE	X		X				X	X	X	X			X	X				X
TIMED BAKE			X				X	X	X	X			X	X				X
CLEAN		X			X			X	X		X	X			X	X	X	X
BROIL	X		X		X	X			X	X			X	X				

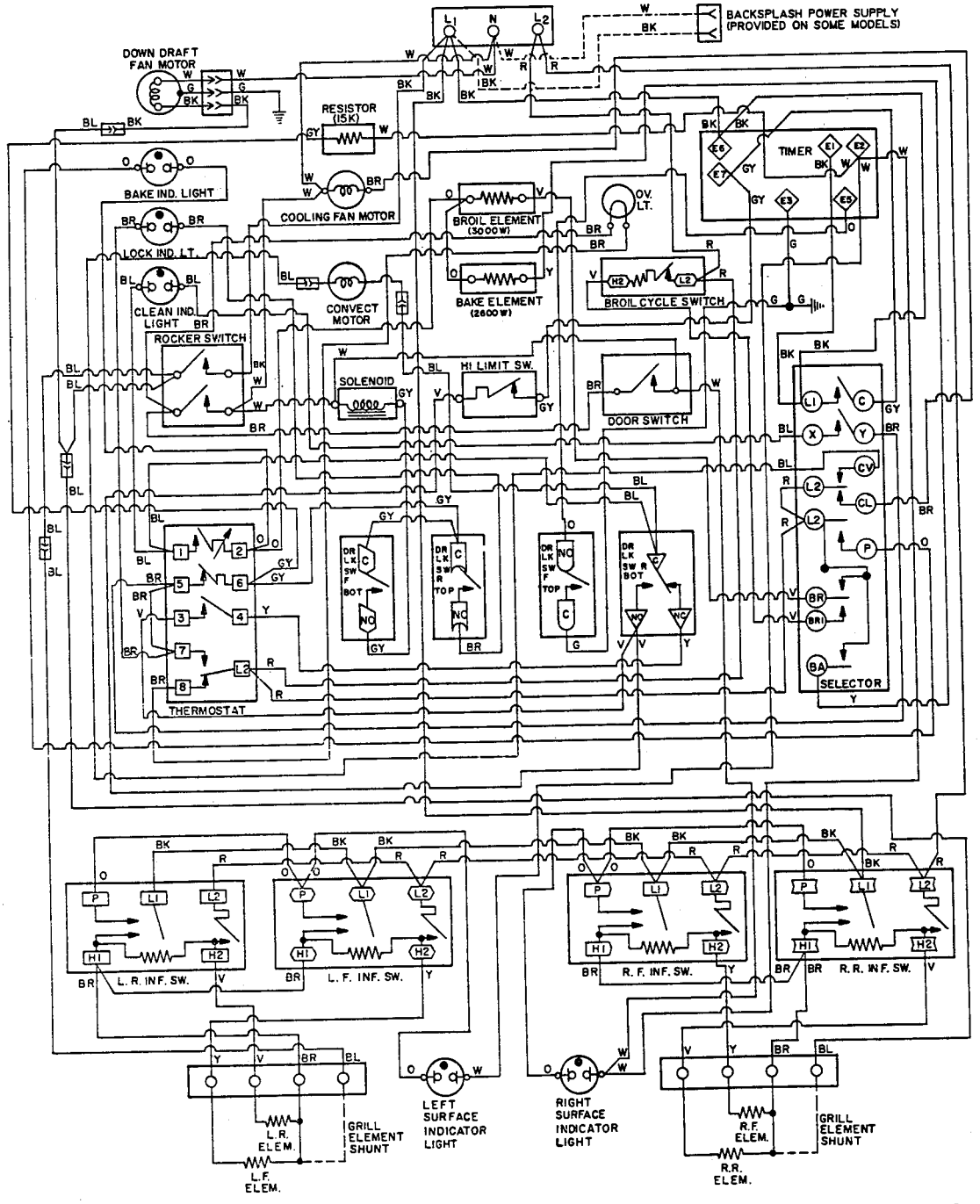
NOTE: THERE IS A RESISTANCE HEATER IN ALL INFINITE CONTROLS BETWEEN HI AND H2. SEE REVERSE SIDE FOR DETAILS.

S156

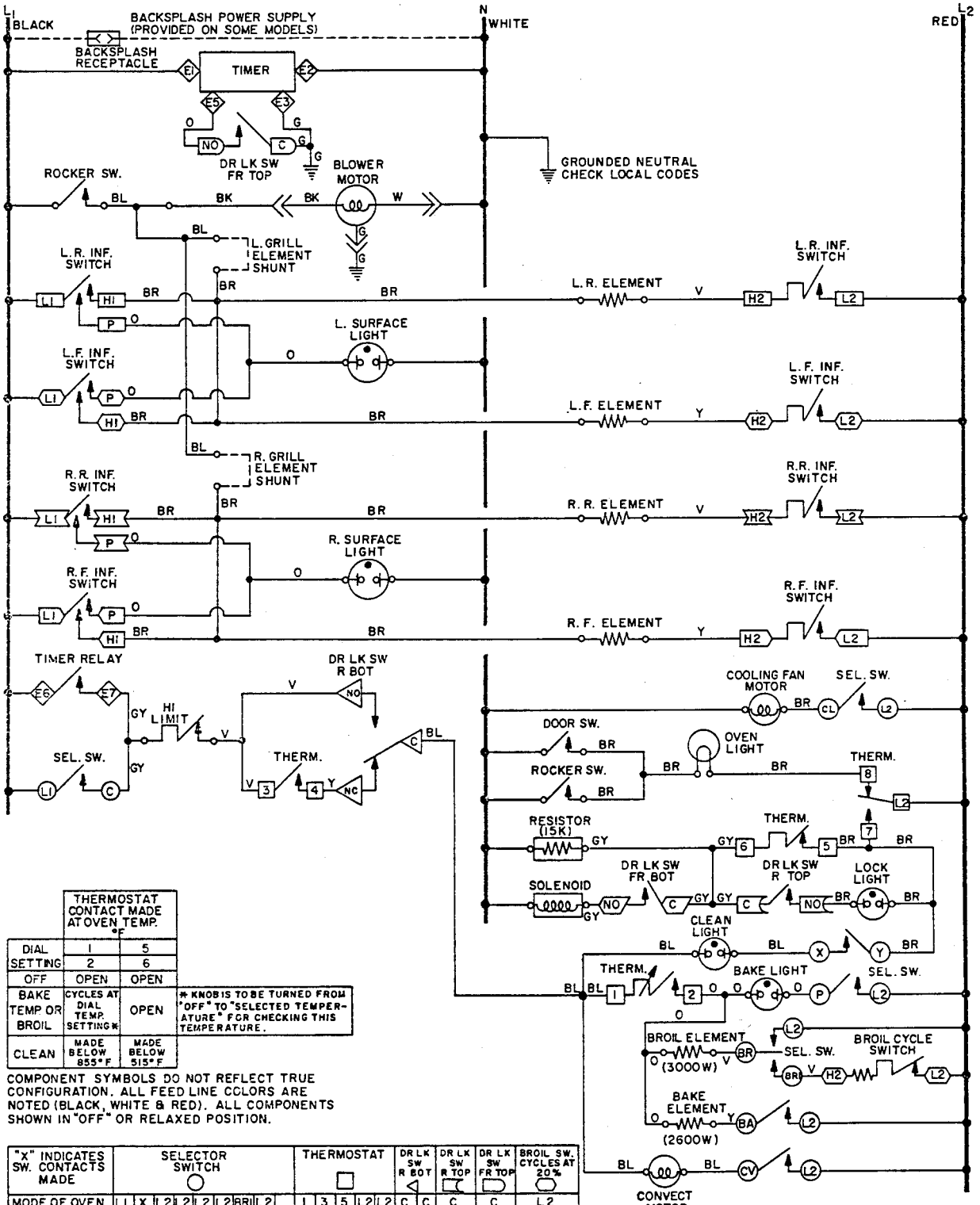
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	216	YES	YES	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



	THERMOSTAT CONTACT MADE AT OVEN TEMP. °F	
DIAL SETTING	1	5
	2	6
OFF	OPEN	OPEN
BAKE TEMP OR BROIL	CYCLES AT DIAL TEMP. SETTING*	OPEN
CLEAN	MADE BELOW 855°F	MADE BELOW 515°F

* KNOB IS TO BE TURNED FROM "OFF" TO "SELECTED TEMPERATURE" FOR CHECKING THIS TEMPERATURE.

COMPONENT SYMBOLS DO NOT REFLECT TRUE CONFIGURATION. ALL FEED LINE COLORS ARE NOTED (BLACK, WHITE & RED). ALL COMPONENTS SHOWN IN "OFF" OR RELAXED POSITION.

"X" INDICATES SW. CONTACTS MADE	SELECTOR SWITCH								THERMOSTAT						DR LK SW R BOT	DR LK SW R TOP	DR LK SW FR TOP	BROIL SW. CYCLES AT 20%
MODE OF OVEN	L1	X	L2	L2	L2	L2	BRI	L2	1	3	5	L2	L2	C	C	C	C	L2
OPERATION	C	Y	P	CV	CL	BR	BR	BA	2	4	6	7	8	NC	NO	NO	NO	H2
OPEN													X	X				
BAKE	X		X				X	X	X	X			X	X				X
TIMED BAKE			X				X	X	X	X			X	X				X
CLEAN		X			X			X	X		X	X			X	X	X	X
TIMED CONVECT			X	X			X	X	X	X			X	X				X
BROIL	X		X		X	X			X	X			X	X				
CONVECT	X		X	X			X	X	X	X			X	X				X

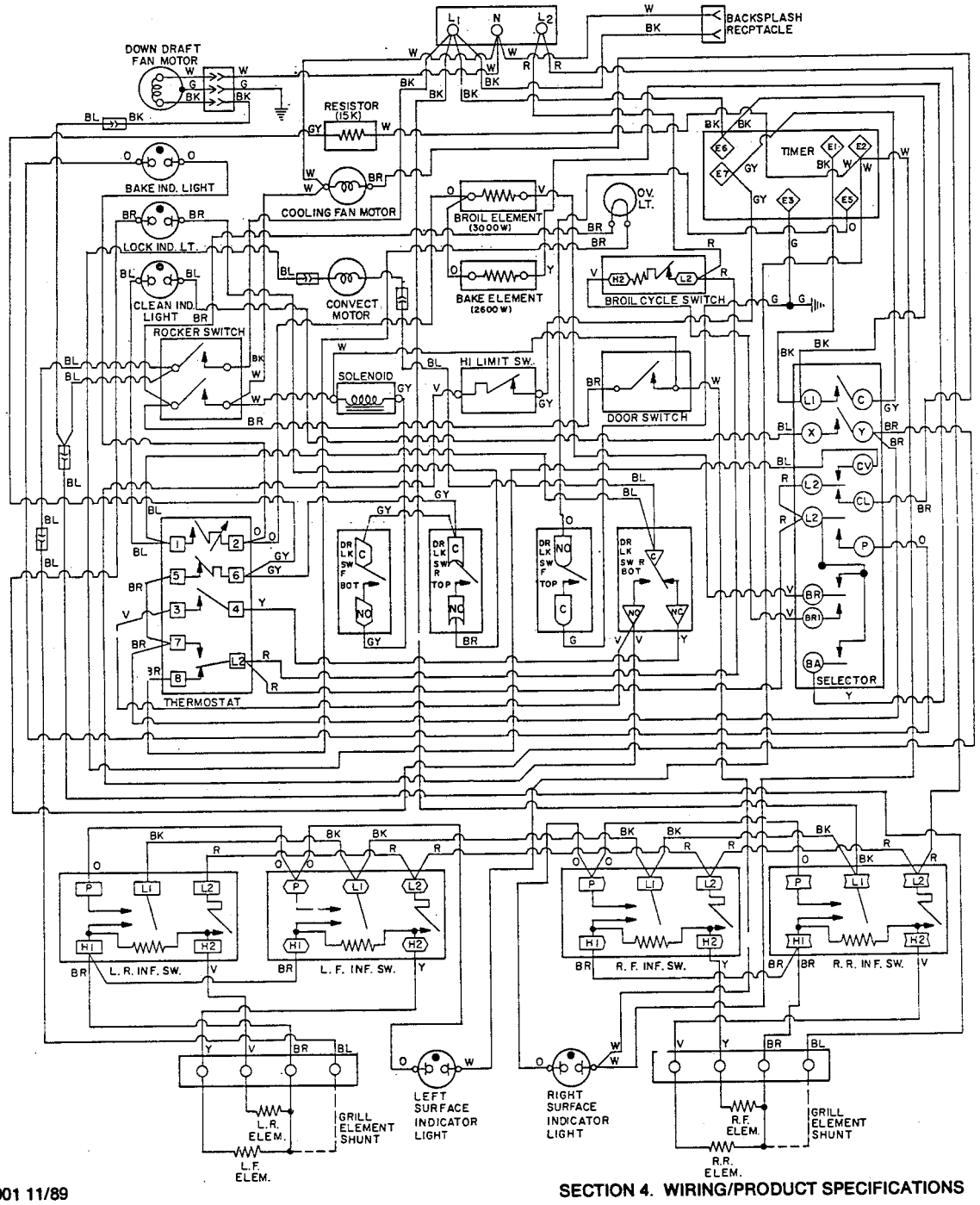
NOTE: THERE IS A RESISTANCE HEATER IN ALL INFINITE CONTROLS BETWEEN HI AND H2. SEE REVERSE SIDE FOR DETAILS.

S160

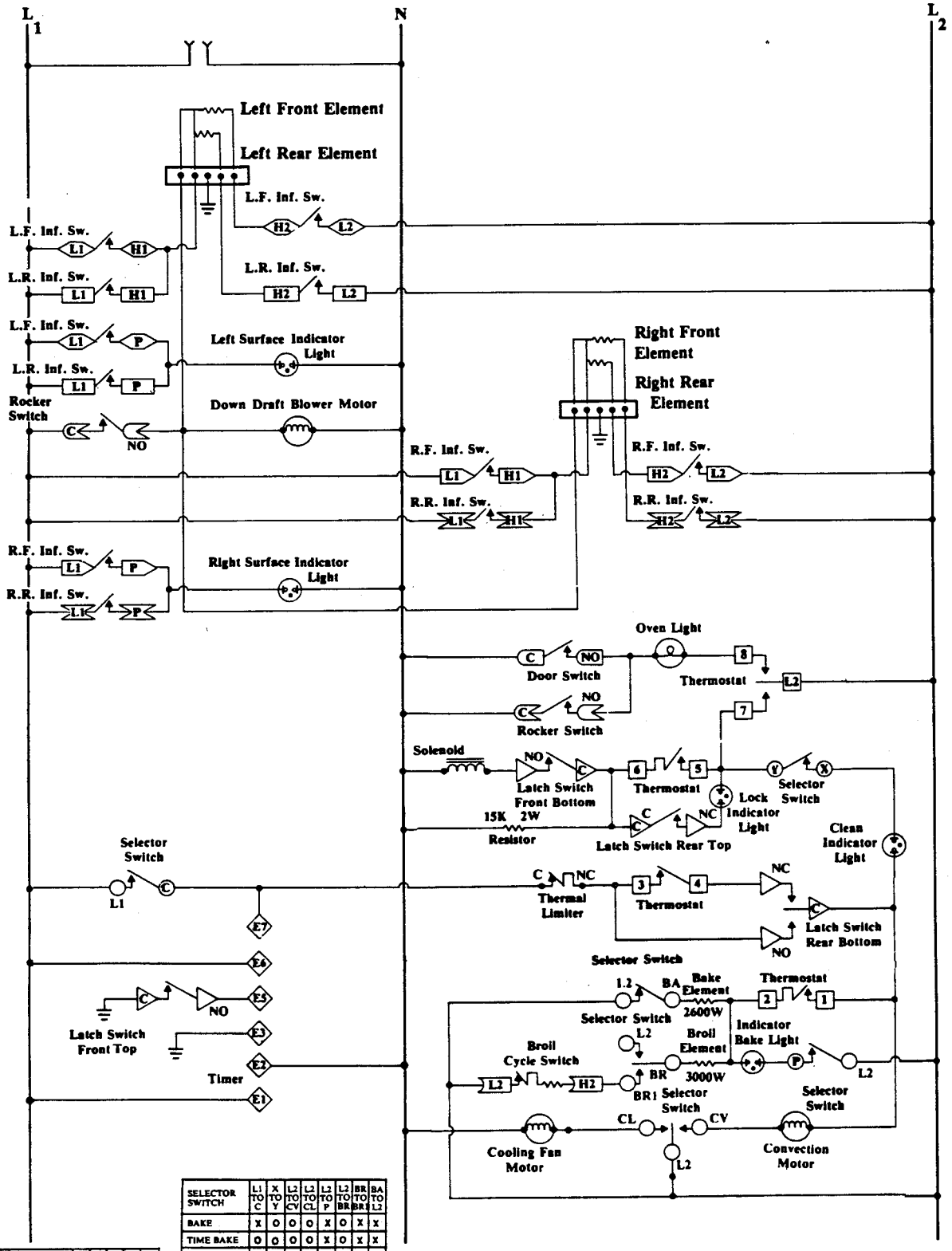
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	216	YES	YES	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



THERMOSTAT	1-2	3-4	5-6	7 TO L2	8 TO L2
OFF	O	O	O	O	X
BAKE	X	X	O	O	X
CLEAN	X	O	X	X	O

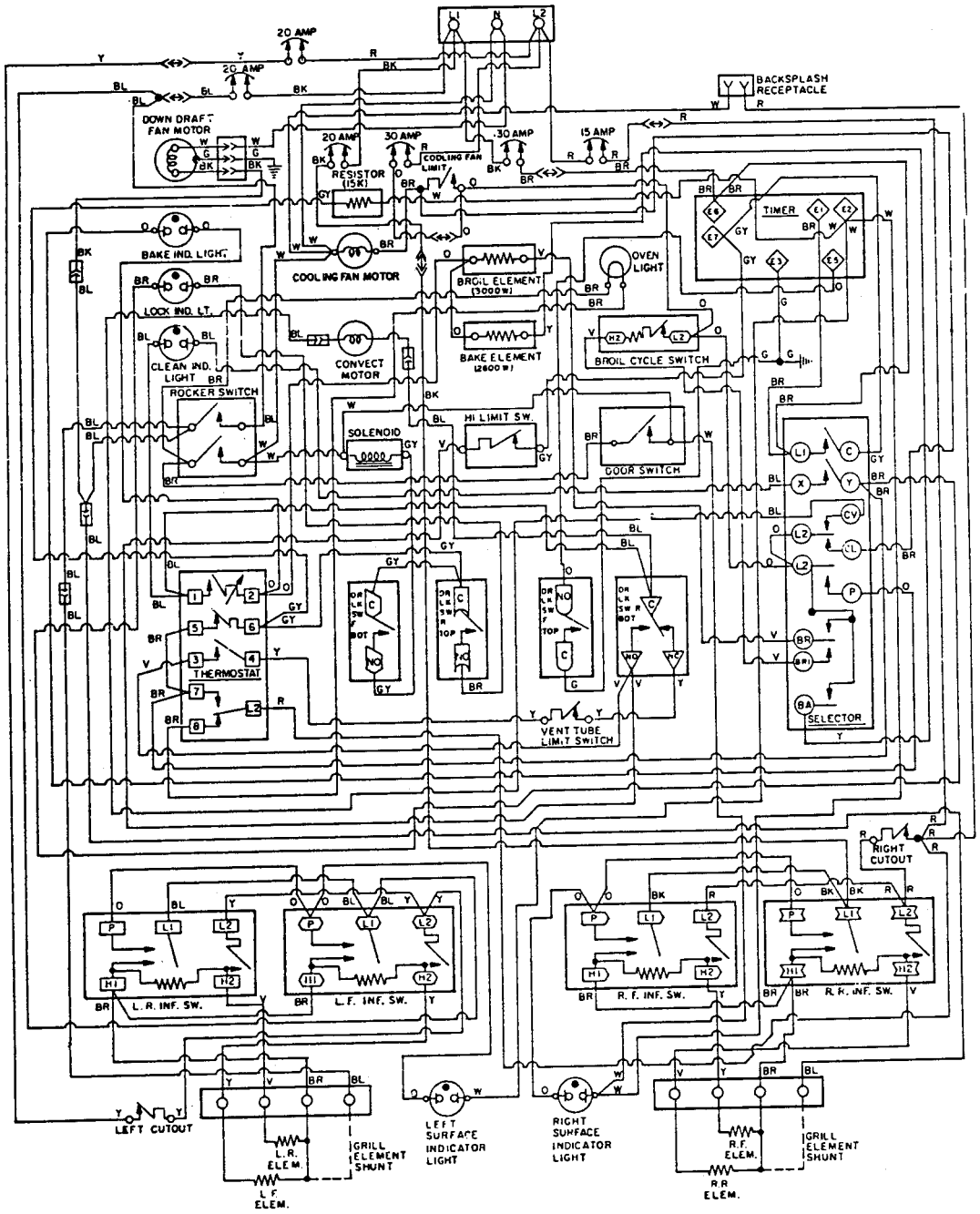
SELECTOR SWITCH	L1 TO C	X TO Y	L2 TO CV	L2 TO CL	L2 TO P	L2 TO BR	BR TO BR1	BA TO L2
BAKE	X	O	O	O	X	O	X	X
TIME BAKE	O	O	O	O	X	O	X	X
CLEAN	O	X	O	X	O	O	O	X
TIME CONV.	O	O	X	O	X	O	X	X
BROIL	X	O	O	X	X	X	O	O
CONVECT	X	O	X	O	X	O	X	X
OFF	O	O	O	O	O	O	O	O

S160-C

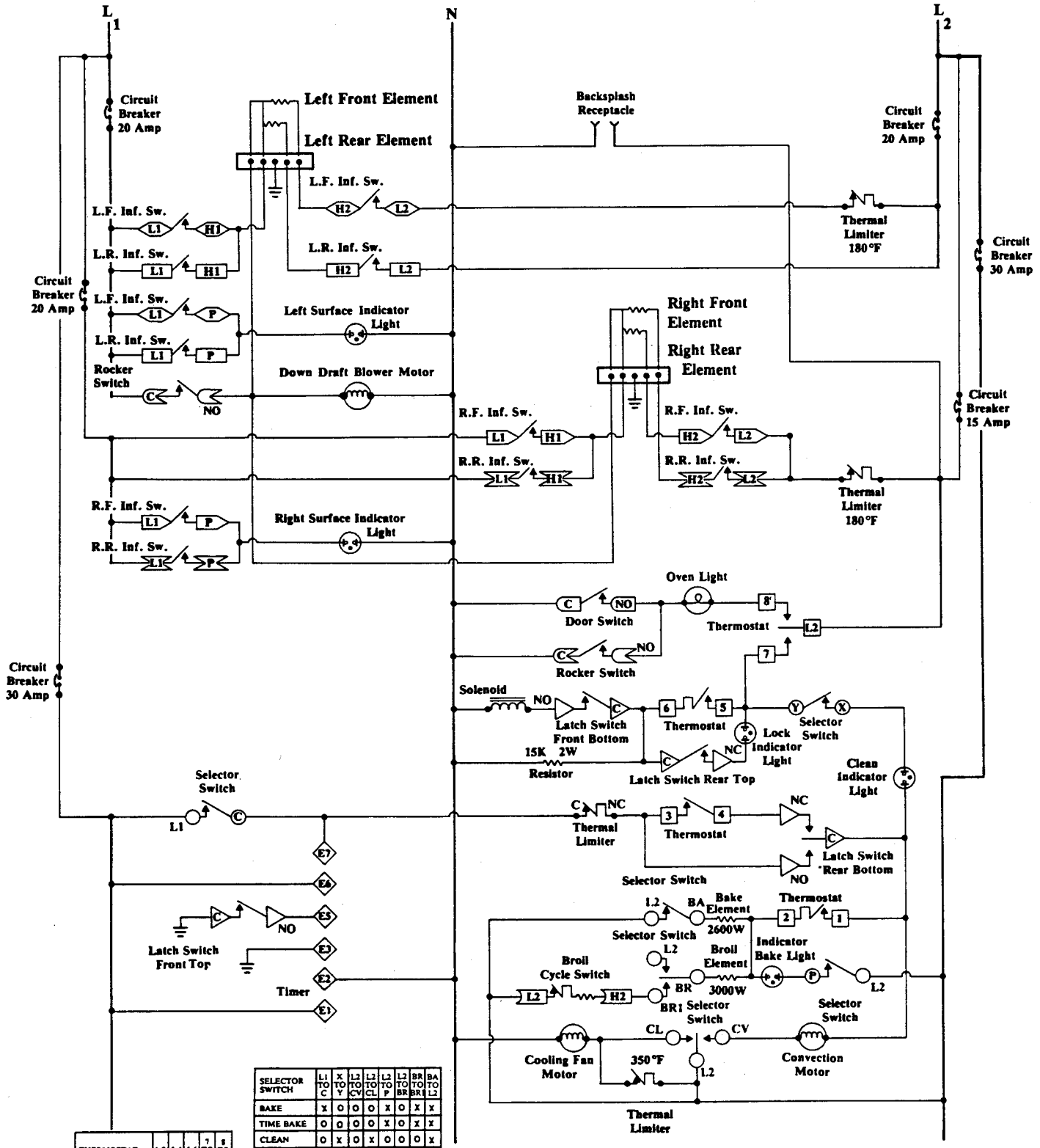
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	216	YES	YES	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



THERMOSTAT	1-2	3-4	5-6	7 TO L2	8 TO L2
OFF	O	O	O	O	X
BAKE	X	X	O	O	X
CLEAN	X	O	X	X	O

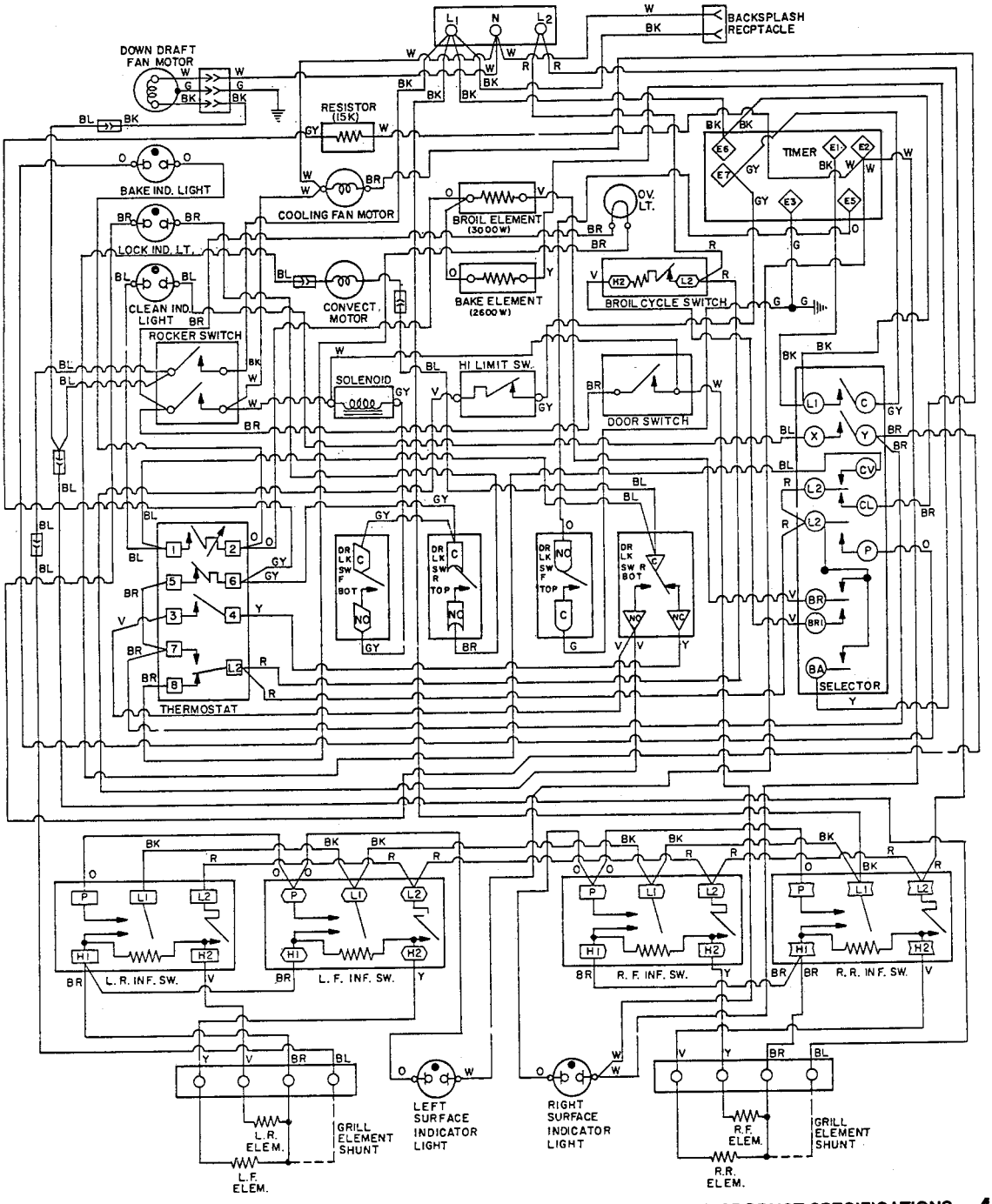
SELECTOR SWITCH	L1 TO C	X TO Y	L2 TO CV	L2 TO CL	L2 TO P	L2 TO BR	BR TO BR	BA TO L2
BAKE	X	O	O	O	X	O	X	X
TIME BAKE	O	O	O	O	X	O	X	X
CLEAN	O	X	O	X	O	O	O	X
TIME CONV.	O	O	X	O	X	O	X	X
BROIL	X	O	O	X	X	X	O	O
CONVECT	X	O	X	O	X	O	X	X
OFF	O	O	O	O	O	O	O	O

S161

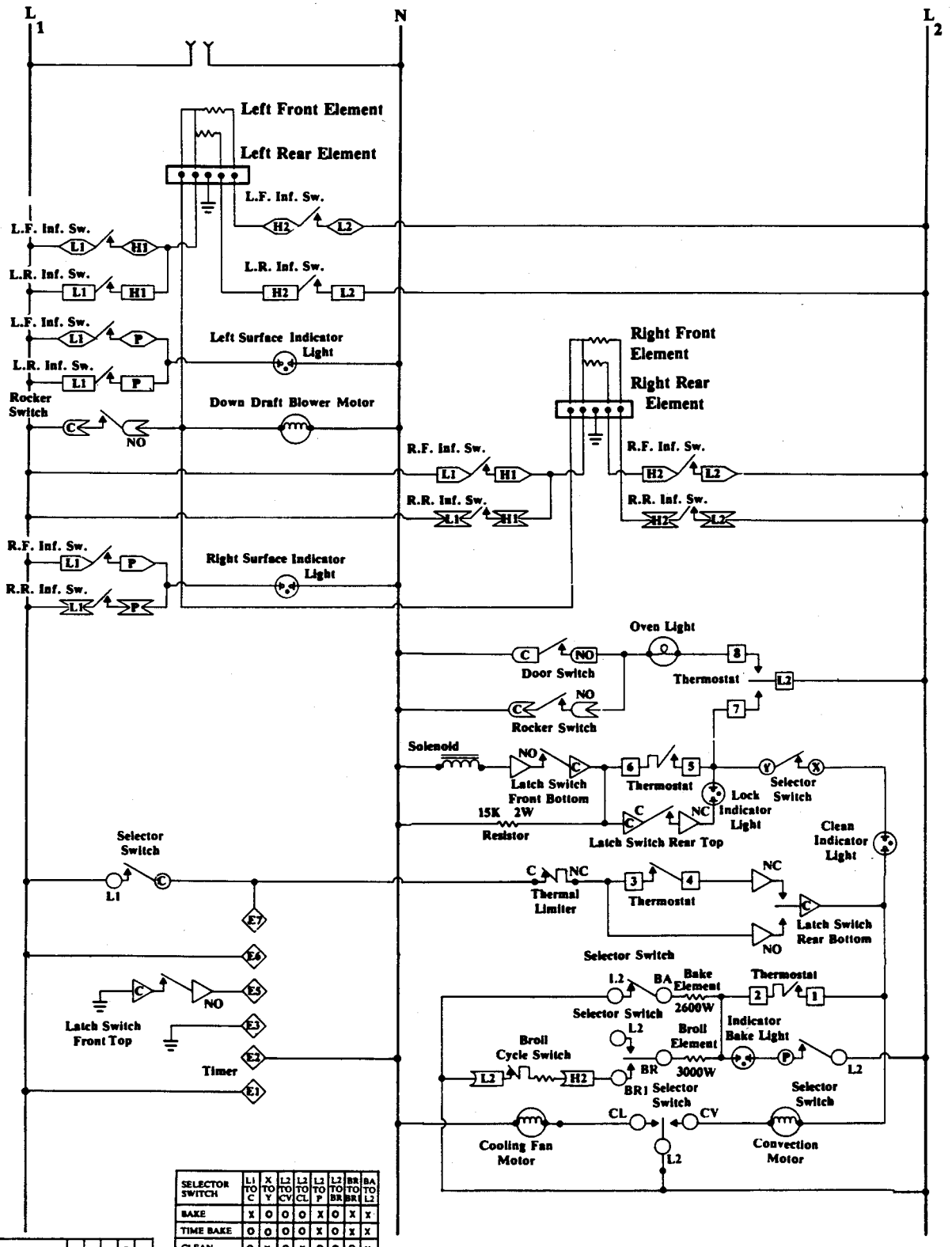
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	216	YES	YES	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



THERMOSTAT	1-2	3-4	5-6	7 TO L2	8 TO L2
OFF	O	O	O	O	X
BAKE	X	X	O	O	X
CLEAN	X	O	X	X	O

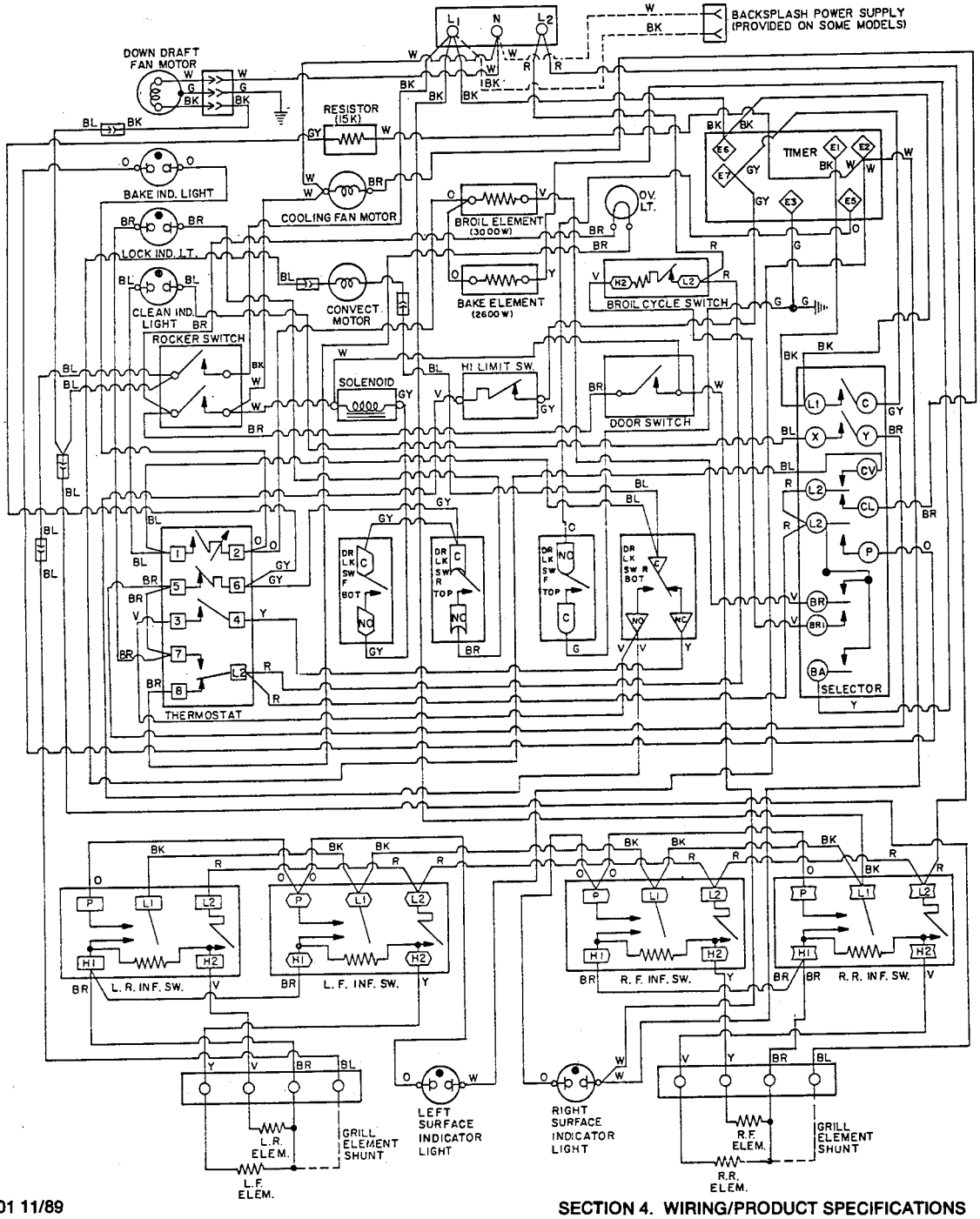
SELECTOR SWITCH	L1 TO C	X TO Y	L2 TO CV	L2 TO CL	L2 TO P	L2 TO BR	BR TO BR	BA TO L2
BAKE	X	O	O	O	X	O	X	X
TIME BAKE	O	O	O	O	X	O	X	X
CLEAN	O	X	O	X	O	O	O	X
TIME CONV.	O	O	X	O	X	O	X	X
BROIL	X	O	O	X	X	X	O	O
CONVECT	X	O	X	O	X	O	X	X
OFF	O	O	O	O	O	O	O	O

S166

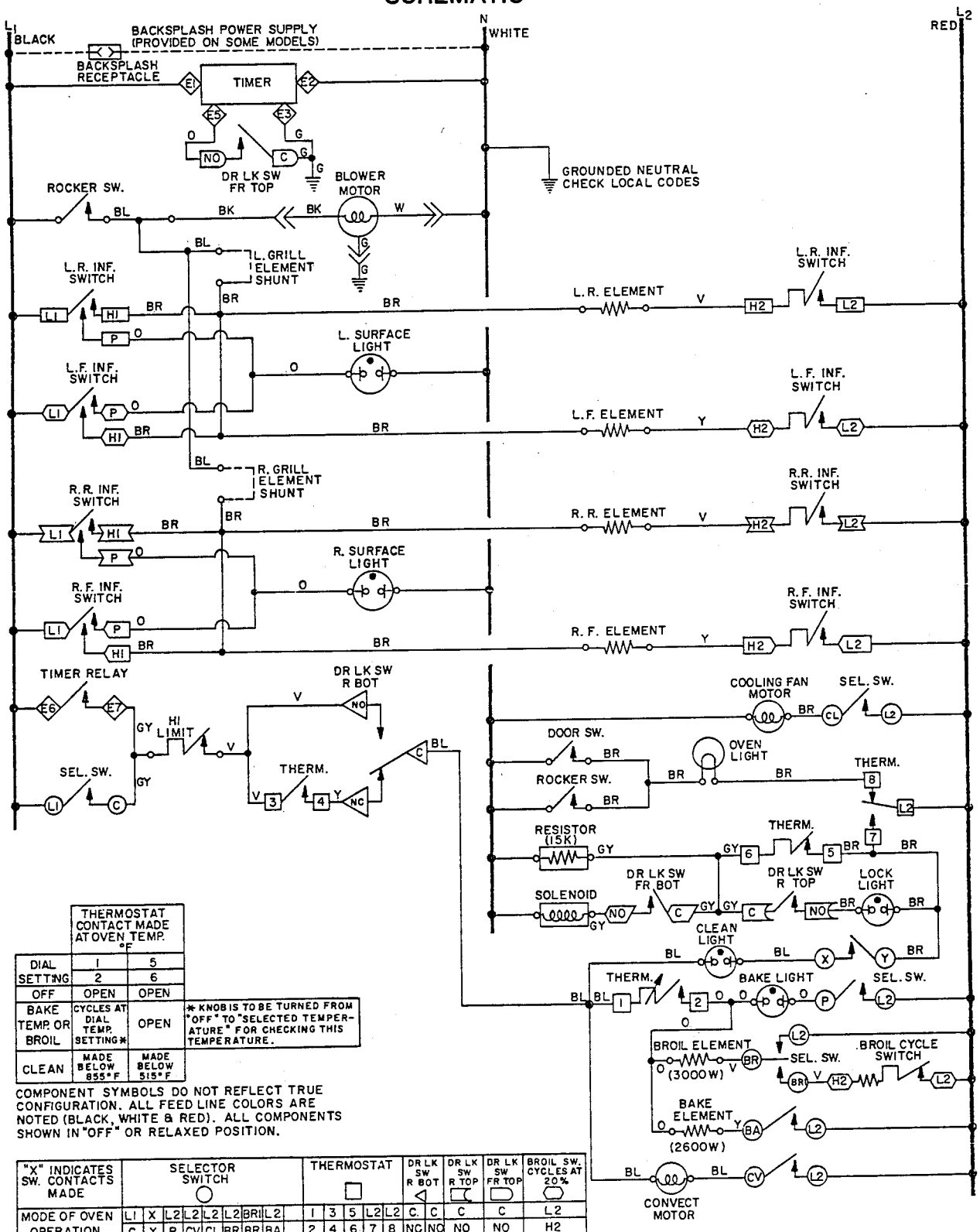
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	216	YES	YES	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



	THERMOSTAT CONTACT MADE AT OVEN TEMP. °F	
DIAL SETTING	1	5
	2	6
OFF	OPEN	OPEN
BAKE TEMP. OR BROIL	CYCLES AT DIAL TEMP. SETTING*	OPEN
CLEAN	MADE BELOW 855°F	MADE BELOW 515°F

* KNOB IS TO BE TURNED FROM "OFF" TO "SELECTED TEMPERATURE" FOR CHECKING THIS TEMPERATURE.

COMPONENT SYMBOLS DO NOT REFLECT TRUE CONFIGURATION. ALL FEED LINE COLORS ARE NOTED (BLACK, WHITE & RED). ALL COMPONENTS SHOWN IN "OFF" OR RELAXED POSITION.

"X" INDICATES SW. CONTACTS MADE	SELECTOR SWITCH								THERMOSTAT					DR LK SW R BOT	DR LK SW R TOP	DR LK SW FR TOP	BROIL SW. CYCLES AT 20%
MODE OF OVEN OPERATION	L1	X	L2	L2	L2	L2	BRI	L2	1	3	5	L2	L2	C.	C	C	C	L2
	C	Y	P	CV	CL	BR	BR	BA	2	4	6	7	8	NC	NO	NO	NO	H2
OPEN													X	X				
BAKE	X		X				X	X	X	X			X	X				X
TIMED BAKE			X				X	X	X	X			X	X				X
CLEAN		X			X			X	X		X	X			X	X	X	X
TIMED CONVECT			X	X			X	X	X	X			X	X				X
BROIL	X		X		X	X			X	X			X	X				
CONVECT	X		X	X			X	X	X	X			X	X				X

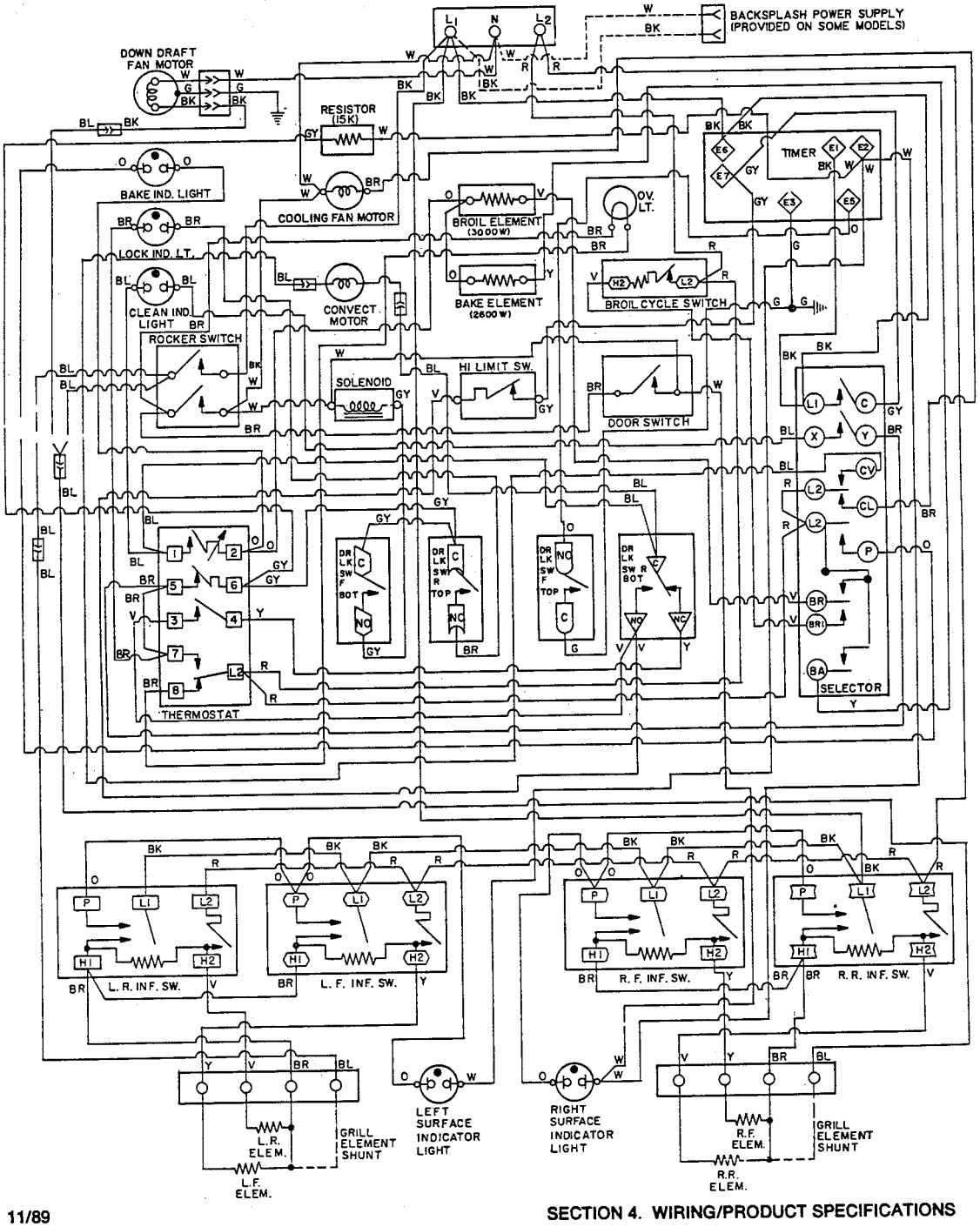
NOTE: THERE IS A RESISTANCE HEATER IN ALL INFINITE CONTROLS BETWEEN HI AND H2. SEE REVERSE SIDE FOR DETAILS.

S166-C

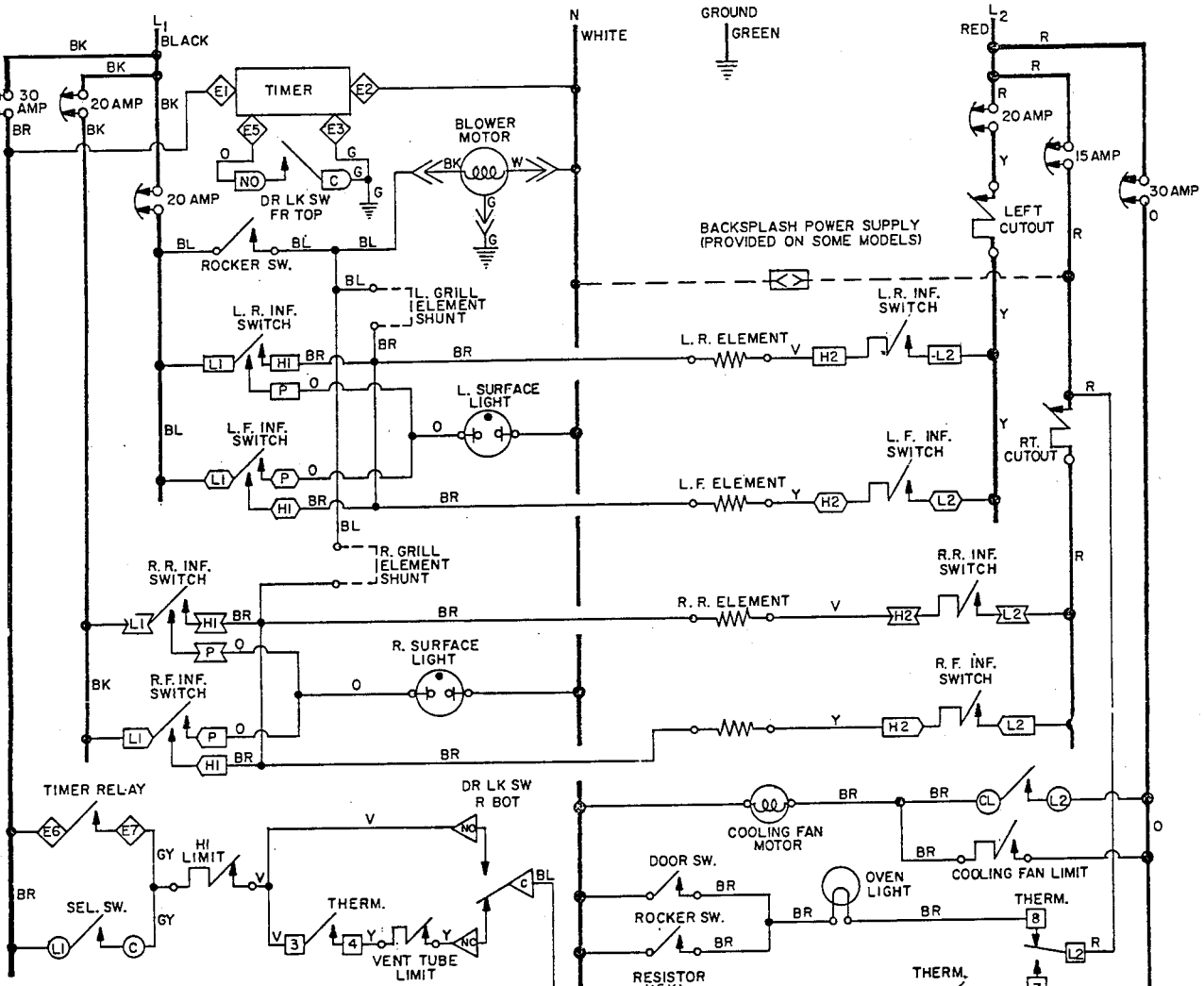
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	216	YES	YES	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



	THERMOSTAT CONTACT MADE AT OVEN TEMP. °F	
DIAL SETTING	1	5
	2	6
OFF	OPEN	OPEN
BAKE TEMP. OR BROIL	CYCLES AT DIAL TEMP. SETTING*	OPEN
CLEAN	MADE BELOW 855°F	MADE BELOW 515°F

* KNOB IS TO BE TURNED FROM "OFF" TO "SELECTED TEMPERATURE" FOR CHECKING THIS TEMPERATURE.

COMPONENT SYMBOLS DO NOT REFLECT TRUE CONFIGURATION. ALL FEED LINE COLORS ARE NOTED (BLACK, WHITE & RED). ALL COMPONENTS SHOWN IN "OFF" OR RELAXED POSITION.

"X" INDICATES SW. CONTACTS MADE	SELECTOR SWITCH								THERMOSTAT					DR LK SW R BOT		DR LK SW R TOP	DR LK SW FR TOP	BROIL SW CYCLES AT 20%
MODE OF OVEN OPERATION	L1	X	L2	L2	L2	L2	BRI	L2	1	3	5	L2	L2	C	C	C	C	L2
	C	Y	P	CV	CL	BR	BR	BA	2	4	6	7	8	NC	NO	NO	NO	H2
OPEN													X	X				
BAKE	X		X				X	X	X	X			X	X				X
TIMED BAKE			X				X	X	X	X			X	X				X
CLEAN		X			X			X	X		X	X			X	X	X	X
TIMED CONVECT			X	X			X	X	X	X			X	X				X
BROIL	X		X		X	X			X	X			X	X				
CONVECT	X		X	X			X	X	X	X			X	X				X

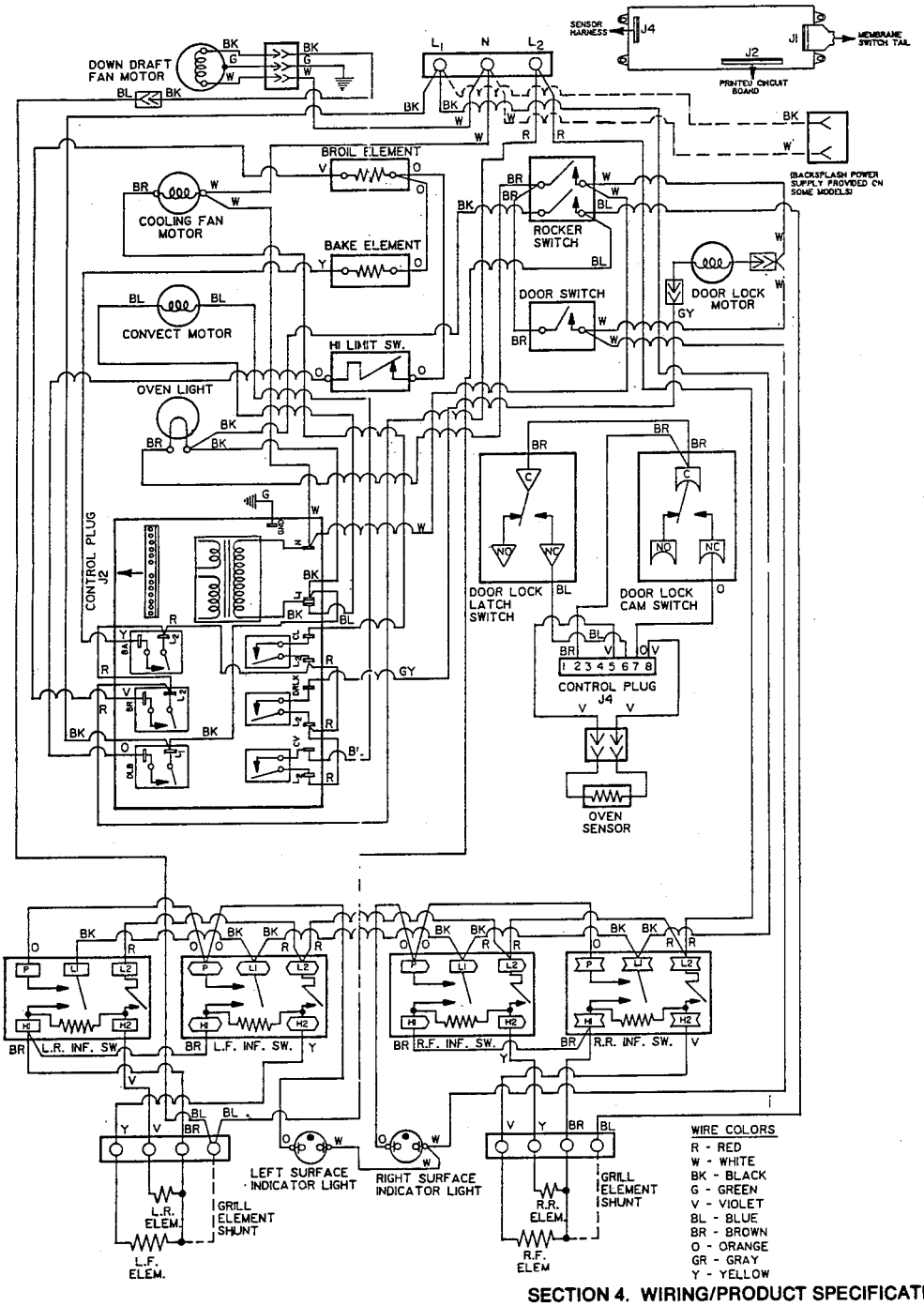
NOTE: THERE IS A RESISTANCE HEATER IN ALL INFINITE CONTROLS BETWEEN HI & H2. SEE REVERSE SIDE FOR DETAILS.

S176

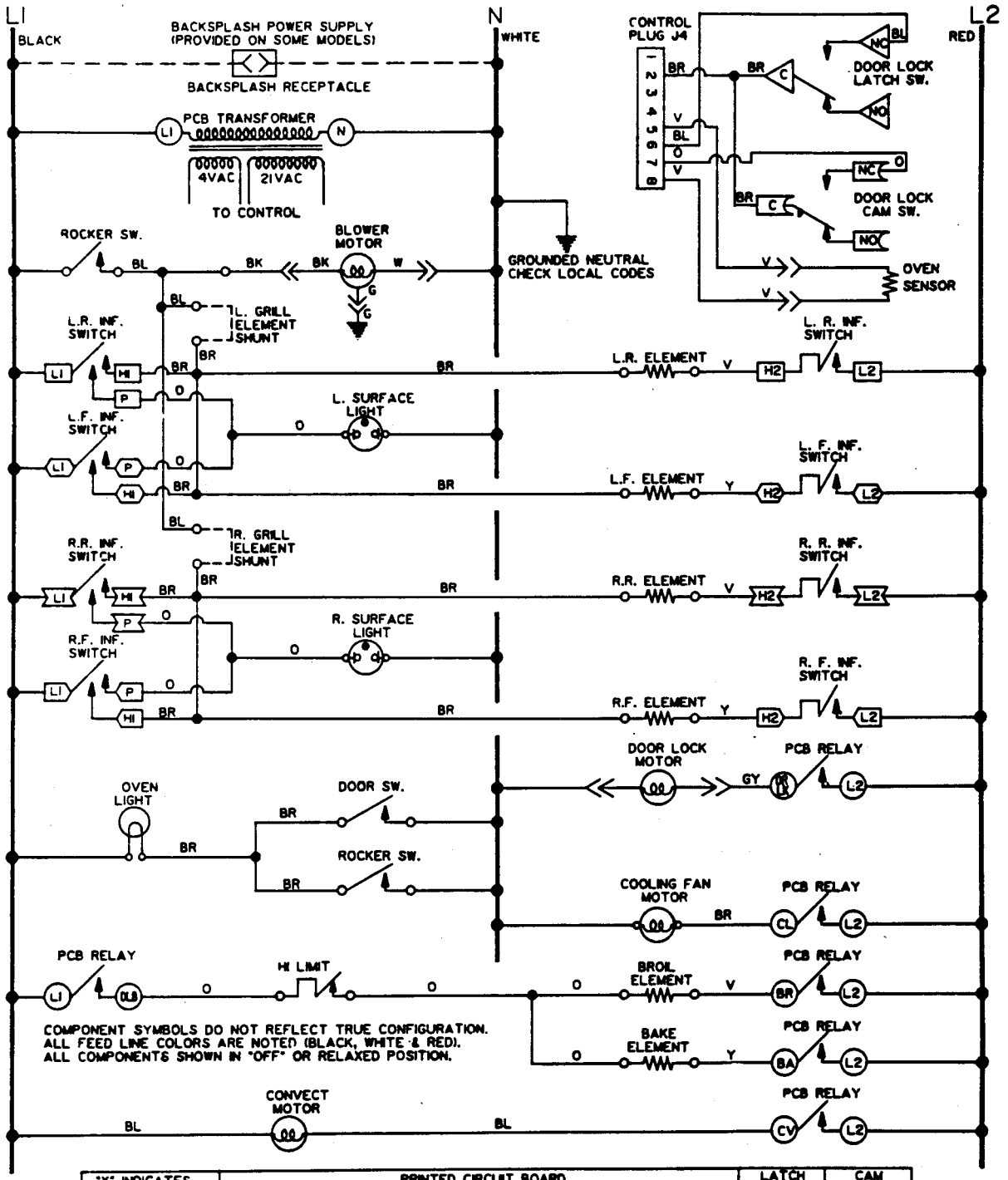
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	216	YES	YES	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



"X" INDICATES RELAY CONTACTS MADE	PRINTED CIRCUIT BOARD						LATCH SWITCH		CAM SWITCH	
MODE OF OVEN OPERATION	L1 DLB	L2 BA	L2 BR	L2 CL	L2 CV	L2 DRLK	C NC	C NO	C NC	C NO
OFF								X		X
BAKE	X	X	CYCLES @10% ON					X		X
TIMED BAKE	X	X						X		X
CLEAN	X	CYCLES @25% ON	CYCLES @60% ON	X		DURING LOCK & UNLOCK	X		X	
TIMED CONVECT	X	X	CYCLES @10% ON		X			X		X
BROIL	X		X	X				X		X
CONVECT	X	X	CYCLES @10% ON		X			X		X

NOTE: THERE IS A RESISTANCE HEATER IN ALL INFINITE CONTROLS BETWEEN HI & H2.
SEE REVERSE SIDE FOR DETAILS.

UNIQUE PRODUCT INFORMATION

A. COMPONENT ACCESS

Relay/power supply boards are mounted at rear of upper control panel area, accessible by removing control panel, wiring harness and panel mounting tabs.

Note: Relay/power supply boards supplied as ***single*** assemblies only.

The lock latch motor assembly can be accessible by removing the control panel and screws securing the latch assembly.

To remove the oven temperature sensor, first remove mounting screws inside oven cavity. Carefully pull sensor forward and disconnect electrical connector. Sensor is ***resistance reactive***, not fluid (pressure type).

IMPORTANT: If the control panel and touch pad are attached by adhesive, do not attempt to remove mylar panel. Order kit as described in the parts list. *Later models do not have adhesive and may easily be separated by removal of the 14 nuts holding the touch pad in place from the backside of the control panel.

*After serial number 745536XX.

B. COMPONENT TESTING

FAILURE CODE DISPLAY	
Failure Code	**Probable Cause**
F1	Element Relay Circuit - Open Coil
F2	Excessive Cavity Temperature...Clean Runaway or Cooking Runaway
F3	Oven Temperature Sensor - ***Short Circuit***
F4	Oven Temperature Sensor - ***Open Circuit***
F5	Shorted Temperature Probe, Jack or Harness
F6	Main Control Board Shorted (Only Time of Day and Minute Timer Will Work)
F7	Clean/Lock Switch Assembly Shorted or Open/Lock Motor Still Runs
F8	Door Lock Motor Inoperative or Open Wiring to Motor

FAST TEST (For use in quickly testing the control system)

- On power up on the control, press and hold the COOK TIME key (for at least 100 ms). This starts the fast test mode.
- The following key inputs (if the key input is applicable) in the listed order will give the following actions in the fast test.

KEY	ACTION	KEY	ACTION
CLEAN	Double Line Break ON	BAKE	Bake ON
BROIL	Broil ON	COOK TIME	Door Motor ON (See Note Below)
CANCEL	Double Line Break OFF	PROBE	Beep - Audio Speaker Test
TIMER	All Outputs OFF (No Action)	CLOCK	Display in Full

If the door motor is operated, then the motor must be returned to the home position. The home position can be obtained by holding the oven time button while in fast test, or by entering a clean mode, then canceling it out for the oven in question.

- At this time rotate the knob. The display will show "Good" if the control has sensed no failures.
- The fast test is limited to 16 seconds from last key press or rotory switch input. When the control ends the fast test, the door motor may run if needed to return to home position.
- The door motor can be run if the motorized door lock needs to be moved to reposition the arm.

C. THERMOSTAT CALIBRATION

Oven temperature calibration can be accomplished without removal of any component in approximately 45 seconds. Once you have determined the existing oven temperature, you can raise or lower the temperature setting by 35 degrees F (+) or 35 degrees F (-) in 5 degree increments.

1. Enter a bake temperature ***over*** 500 degrees and hold the bake key until two digits appear in "Temp Display".

   Note: The unit will come from the factory with 00 shown in the display.

2. Rotate the knob within nine seconds for desired offset.

   EXAMPLE:

   You check oven with your thermocouple tester and determined that unit was 15 degrees F too hot at 350 degrees F or 365 degrees F. Therefore, you would dial in -15 degrees F to lower the temperature.

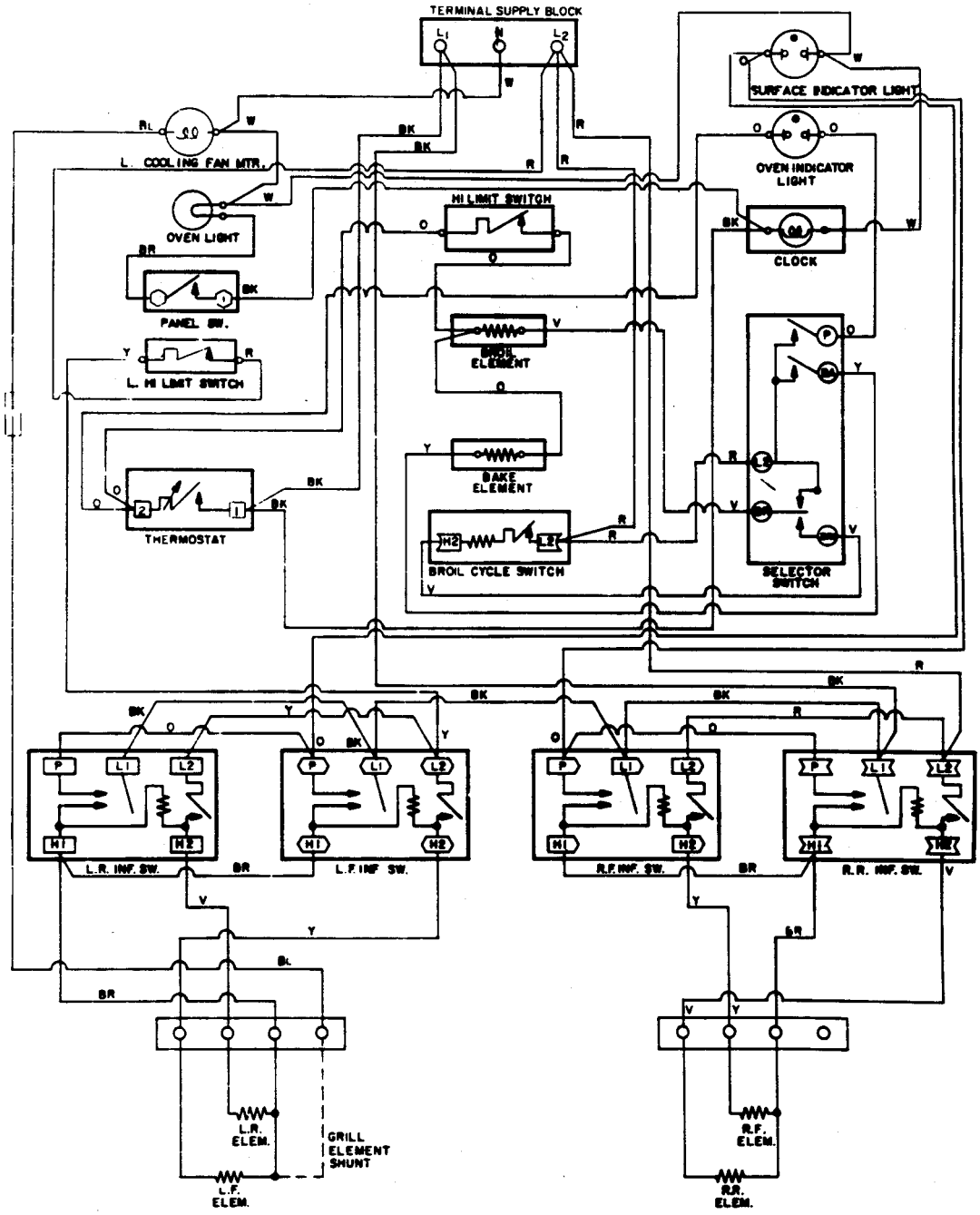
3. After the desired correction has been set, push the CANCEL key or wait approximately nine seconds for the mode to time out.

SU110

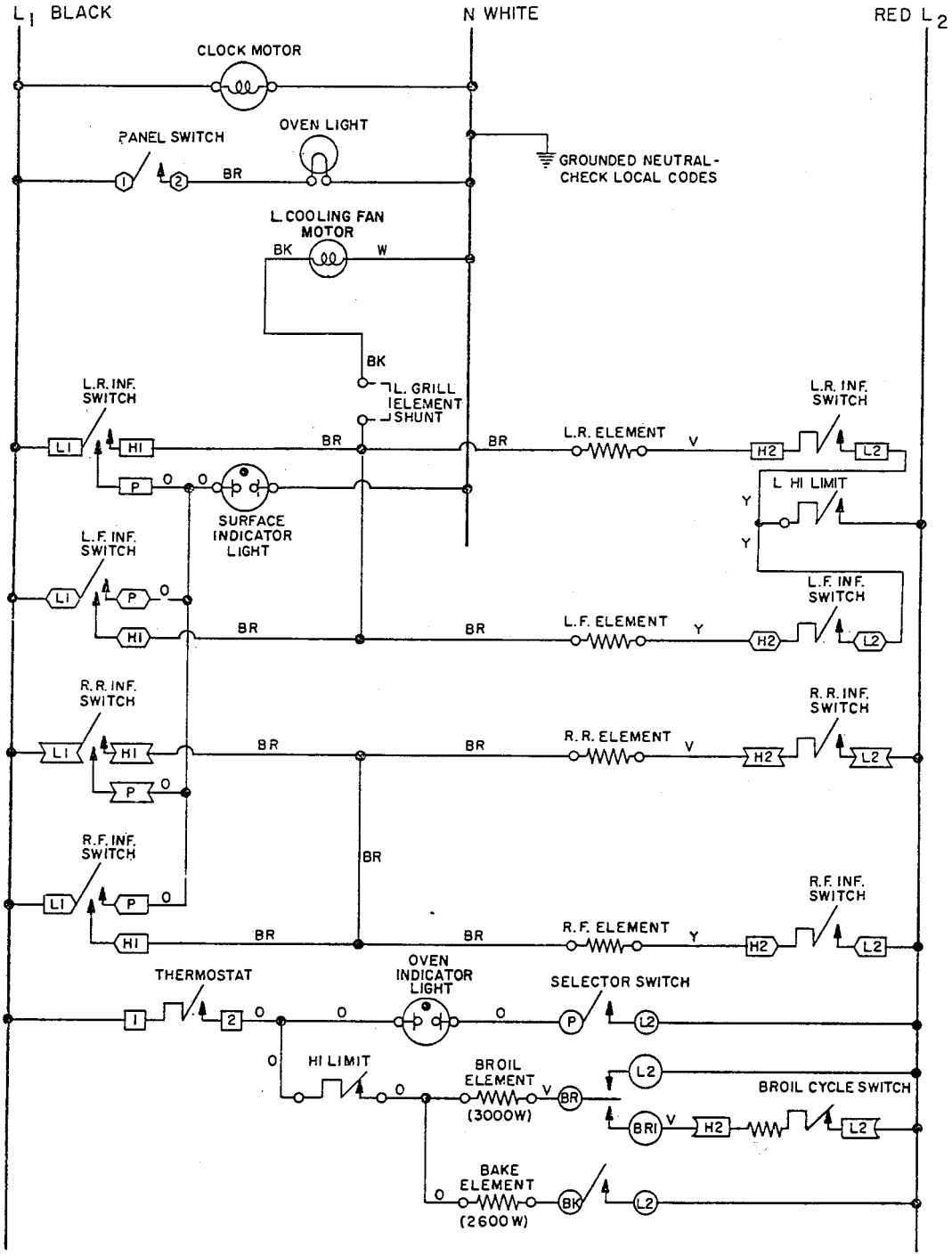
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	182	--	--	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



"X" INDICATES SWITCH CONTACTS MADE	SELECTOR SWITCH ○				THERMO. □	BROIL SW. CYCLES AT 20%
MODE OF OVEN OPERATION	L2	L2	BRI	L2	1	
	P	BR	BR	BA	2	
OFF						
BAKE	X		X	X	X	X
BROIL	X	X			X	

	THERMOSTAT CONTACTS MADE AT OVEN TEMP. °F	
DIAL SETTING	1	
	2	
OFF	OPEN	
BAKE TEMP. OR BROIL	CYCLES AT DIAL TEMPERATURE SETTING *	* KNOB IS TO BE TURNED FROM "OFF" TO "SELECTED TEMPERATURE" FOR CHECKING THIS TEMPERATURE.

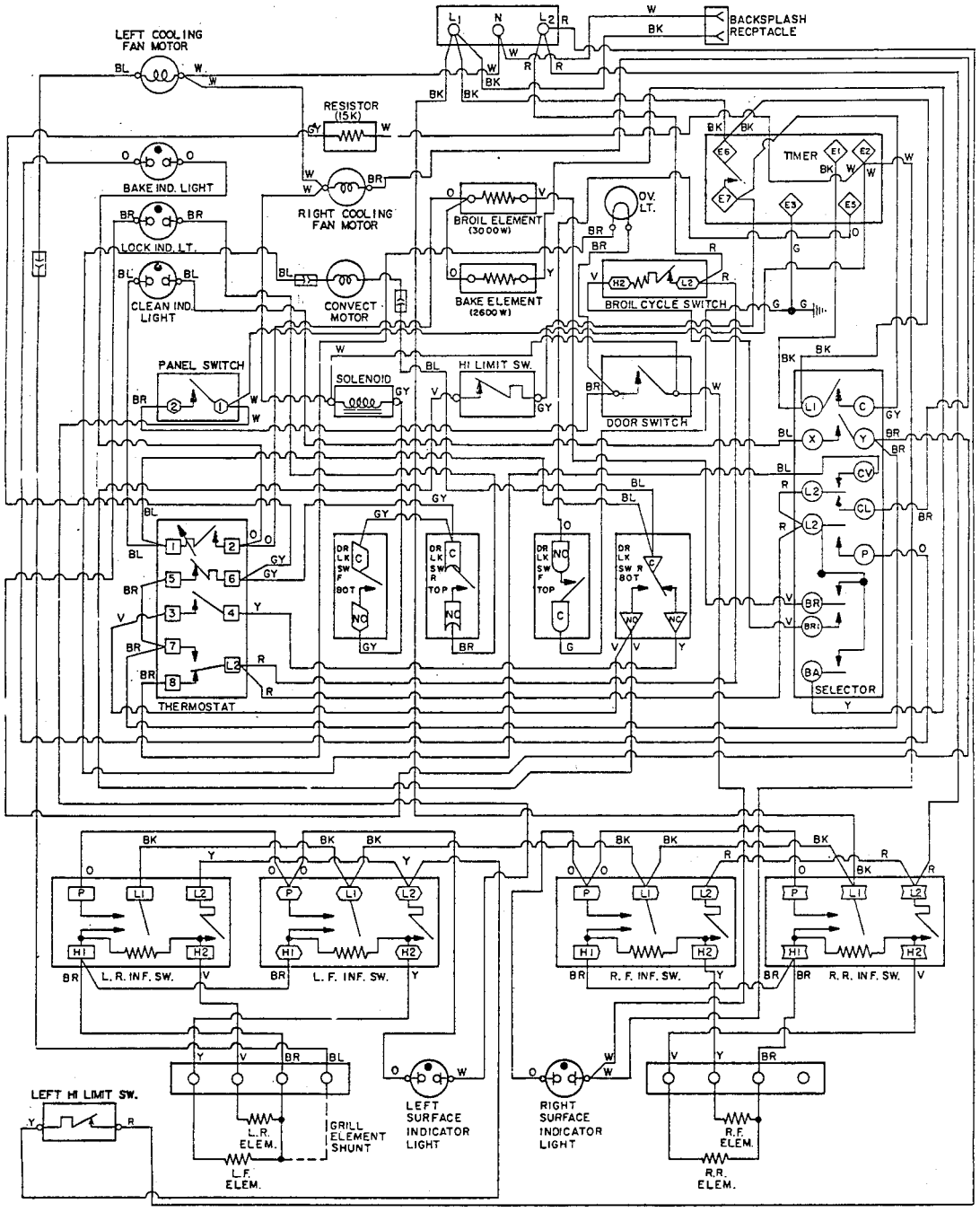
COMPONENT SYMBOLS DO NOT REFLECT TRUE CONFIGURATION. ALL FEED LINE COLORS ARE NOTED (BLACK, WHITE & RED). ALL COMPONENTS SHOWN IN "OFF" OR RELAXED POSITION.

SU130

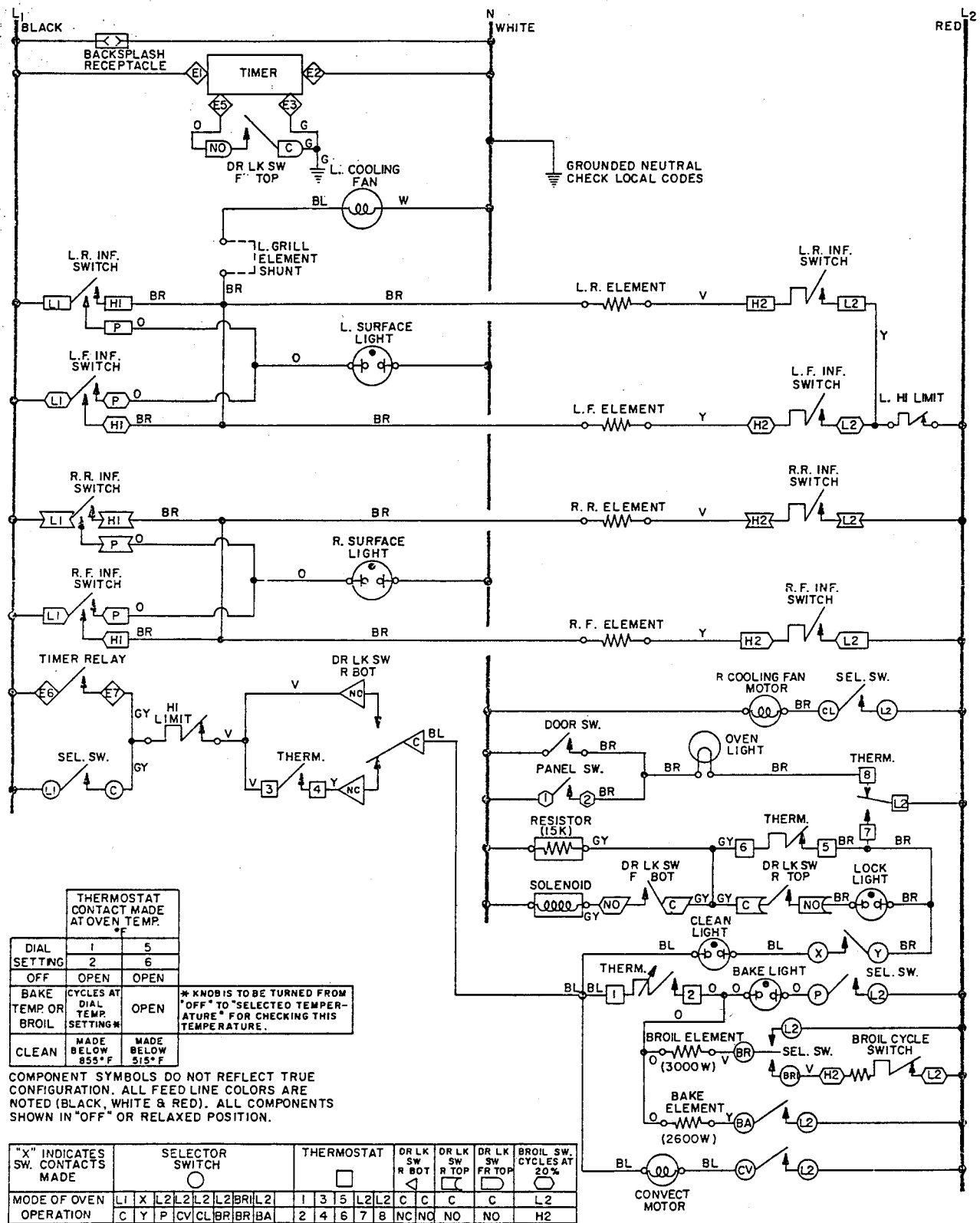
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	196	YES	YES	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



	THERMOSTAT CONTACT MADE AT OVEN TEMP. °F	
DIAL SETTING	1	5
	2	6
OFF	OPEN	OPEN
BAKE TEMP. OR BROIL	CYCLES AT DIAL TEMP. SETTING*	OPEN
CLEAN	MADE BELOW 855°F	MADE BELOW 515°F

* KNOB IS TO BE TURNED FROM "OFF" TO "SELECTED TEMPERATURE" FOR CHECKING THIS TEMPERATURE.

COMPONENT SYMBOLS DO NOT REFLECT TRUE CONFIGURATION. ALL FEED LINE COLORS ARE NOTED (BLACK, WHITE & RED). ALL COMPONENTS SHOWN IN "OFF" OR RELAXED POSITION.

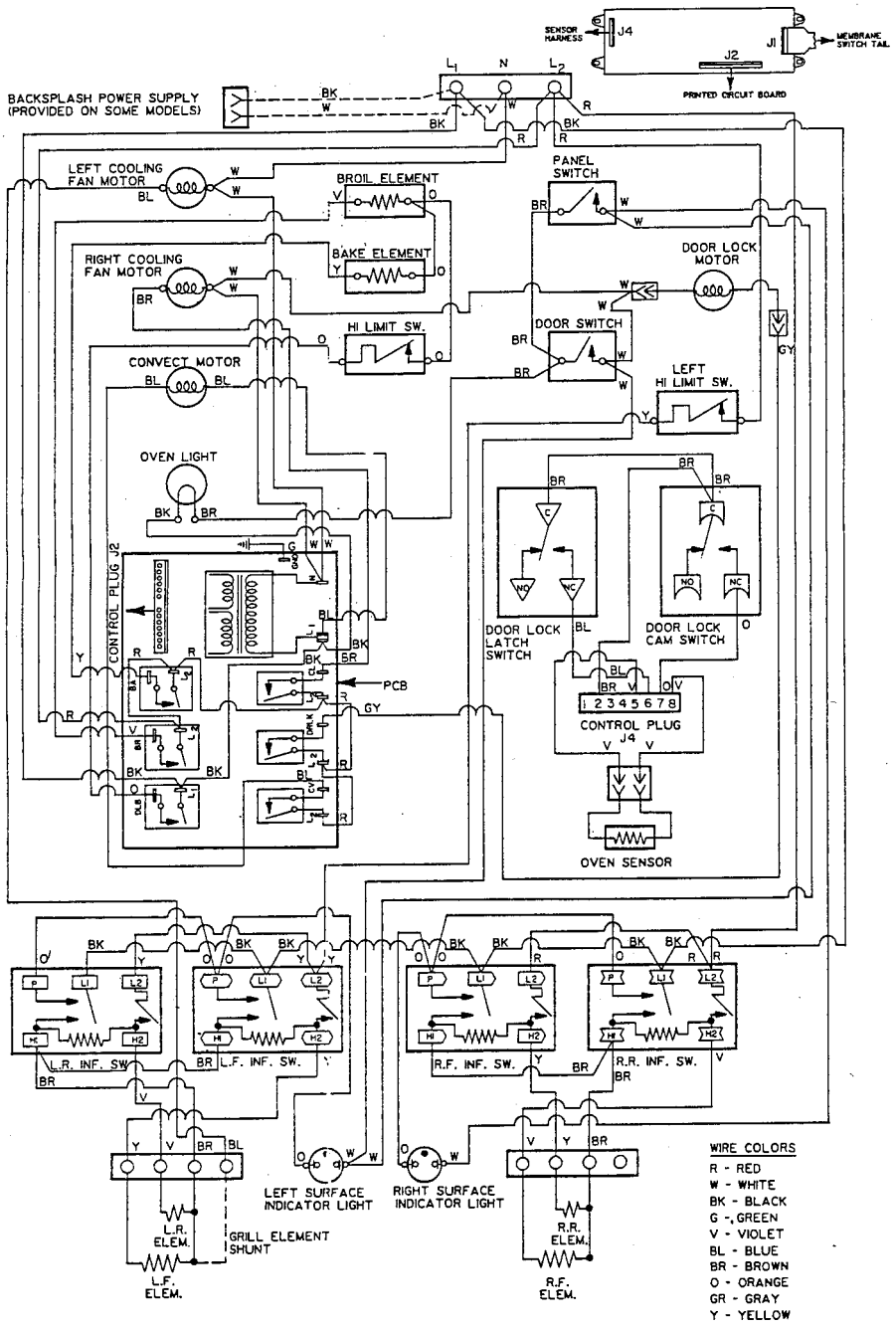
"X" INDICATES SW. CONTACTS MADE	SELECTOR SWITCH								THERMOSTAT					DR LK SW R BOT	DR LK SW R TOP	DR LK SW FR TOP	BROIL SW. CYCLES AT 20%
MODE OF OVEN OPERATION	L1	X	L2	L2	L2	BR	BR	L2	1	3	5	L2	L2	C	C	C	C	L2
	C	Y	P	CV	CL	BR	BR	BA	2	4	6	7	8	NC	NO	NO	NO	H2
OPEN													X	X				
BAKE	X		X				X	X	X	X			X	X				X
TIMED BAKE			X				X	X	X	X			X	X				X
CLEAN		X			X			X	X		X	X			X	X	X	X
TIMED CONVECT			X	X			X	X	X	X			X	X				X
BROIL	X		X		X	X			X	X			X	X				
CONVECT	X		X	X			X	X	X	X			X	X				X

SU146

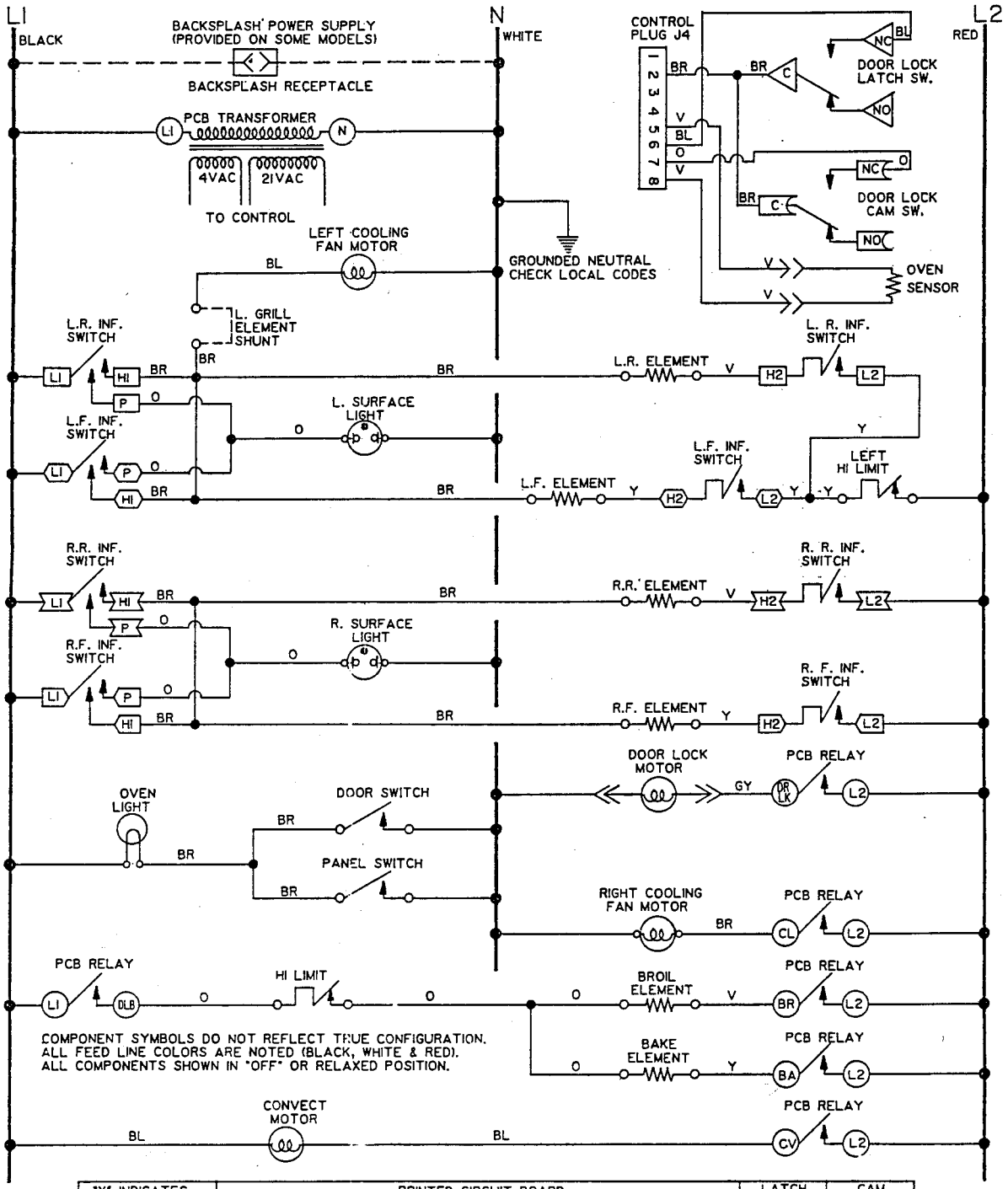
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	196	YES	YES	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



"X" INDICATES RELAY CONTACTS MADE	PRINTED CIRCUIT BOARD ○						LATCH SWITCH ◁		CAM SWITCH ▭	
MODE OF OVEN OPERATION	L1 DLB	L2 BA	L2 BR	L2 CL	L2 CV	L2 DRLK	C NC	C NO	C NC	C NO
OFF								X		X
BAKE	X	X	CYCLES @10% ON					X		X
TIMED BAKE	X	X						X		X
CLEAN	X	CYCLES @25% ON	CYCLES @60% ON	X		DURING LOCK & UNLOCK	X		X	
TIMED CONVECT	X	X	CYCLES @10% ON		X			X		X
BROIL	X		X	X				X		X
CONVECT	X	X	CYCLES @10% ON		X			X		X

NOTE: THERE IS A RESISTANCE HEATER IN ALL INFINITE CONTROLS BETWEEN HI & H2.
SEE REVERSE SIDE FOR DETAILS.

UNIQUE PRODUCT INFORMATION

A. COMPONENT ACCESS

Relay/power supply boards are mounted at rear of upper control panel area, accessible by removing control panel, wiring harness and panel mounting tabs.

Note: Relay/power supply boards supplied as ***single*** assemblies only.

The lock latch motor assembly can be accessible by removing the control panel and screws securing the latch assembly.

To remove the oven temperature sensor, first remove mounting screws inside oven cavity. Carefully pull sensor forward and disconnect electrical connector. Sensor is ***resistance reactive***, not fluid (pressure type).

CAUTION:
Be sure that the sensor is reinstalled so that the connector is positioned outside the back panel. If the connector is trapped between the oven cavity and insulation, it is possible that damage could occur to the connector during a self clean cycle.

IMPORTANT: If the control panel and touch pad are attached by adhesive, do not attempt to remove mylar panel. Order kit as described in the parts list. *Later models do not have adhesive and may easily be separated by removal of the 14 nuts holding the touch pad in place from the backside of the control panel.

*After serial number 745536XX.

B. COMPONENT TESTING

FAILURE CODE DISPLAY	
Failure Code	**Probable Cause**
F1	Element Relay Circuit - Open Coil
F2	Excessive Cavity Temperature...Clean Runaway or Cooking Runaway
F3	Oven Temperature Sensor - ***Short Circuit***
F4	Oven Temperature Sensor - ***Open Circuit***
F5	Shorted Temperature Probe, Jack or Harness
F6	Main Control Board Shorted (Only Time of Day and Minute Timer Will Work)
F7	Clean/Lock Switch Assembly Shorted or Open/Lock Motor Still Runs
F8	Door Lock Motor Inoperative or Open Wiring to Motor

C. THERMOSTAT CALIBRATION

Oven temperature calibration can be accomplished without removal of any component in approximately 45 seconds. Once you have determined the existing oven temperature, you can raise or lower the temperature setting by 35 degrees F (+) or 35 degrees F (-) in 5 degree increments.

1. Enter a bake temperature ***over*** 500 degrees and hold the bake key until two digits appear in "Temp Display".

   Note: The unit will come from the factory with 00 shown in the display.

2. Rotate the knob within nine seconds for desired offset.

   EXAMPLE:

   You check oven with your thermocouple tester and determined that unit was 15 degrees F too hot at 350 degrees F or 365 degrees F. Therefore, you would dial in -15 degrees F to lower the temperature.

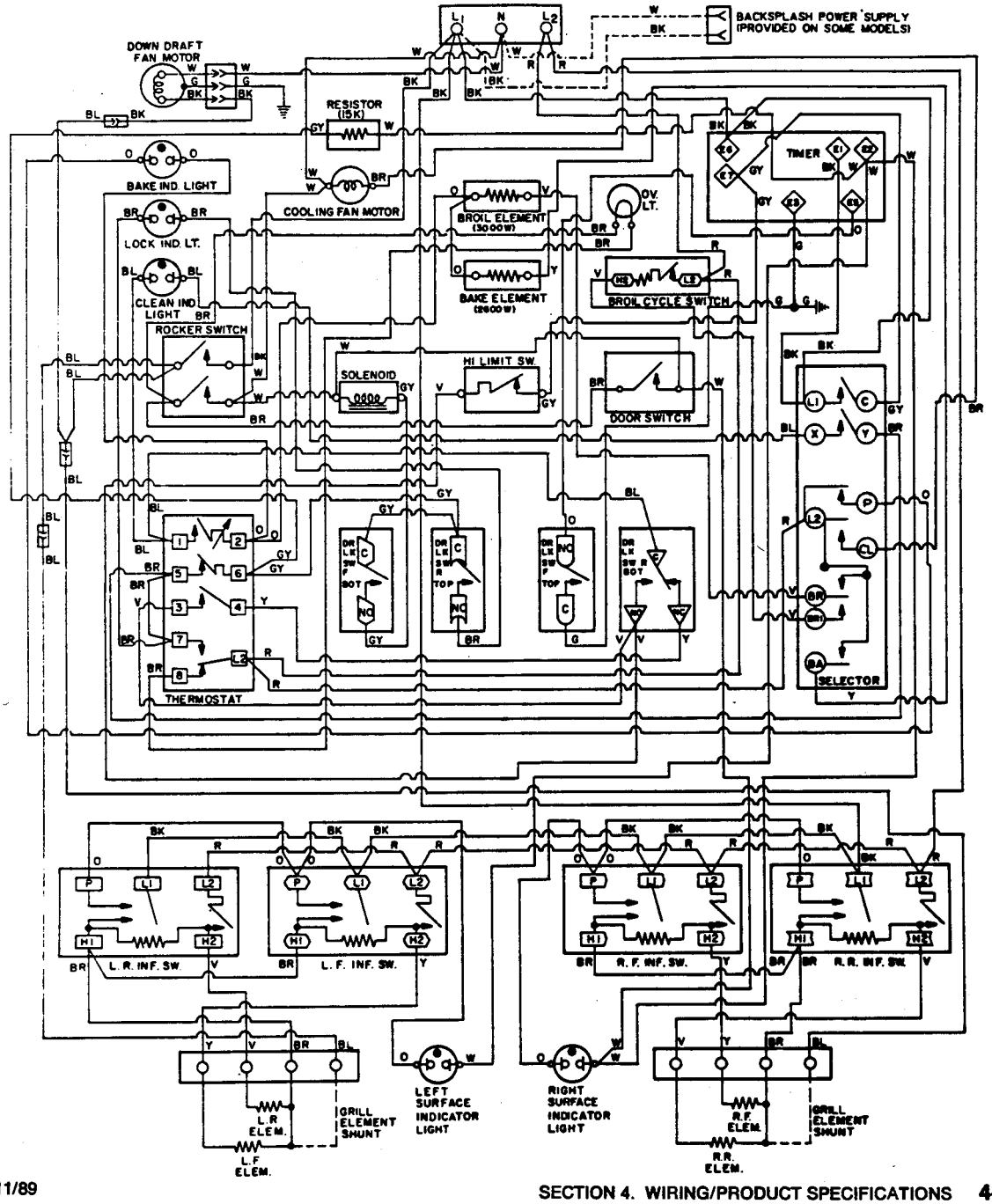
3. After the desired correction has been set, push the CANCEL key or wait approximately nine seconds for the mode to time out.

629.20135

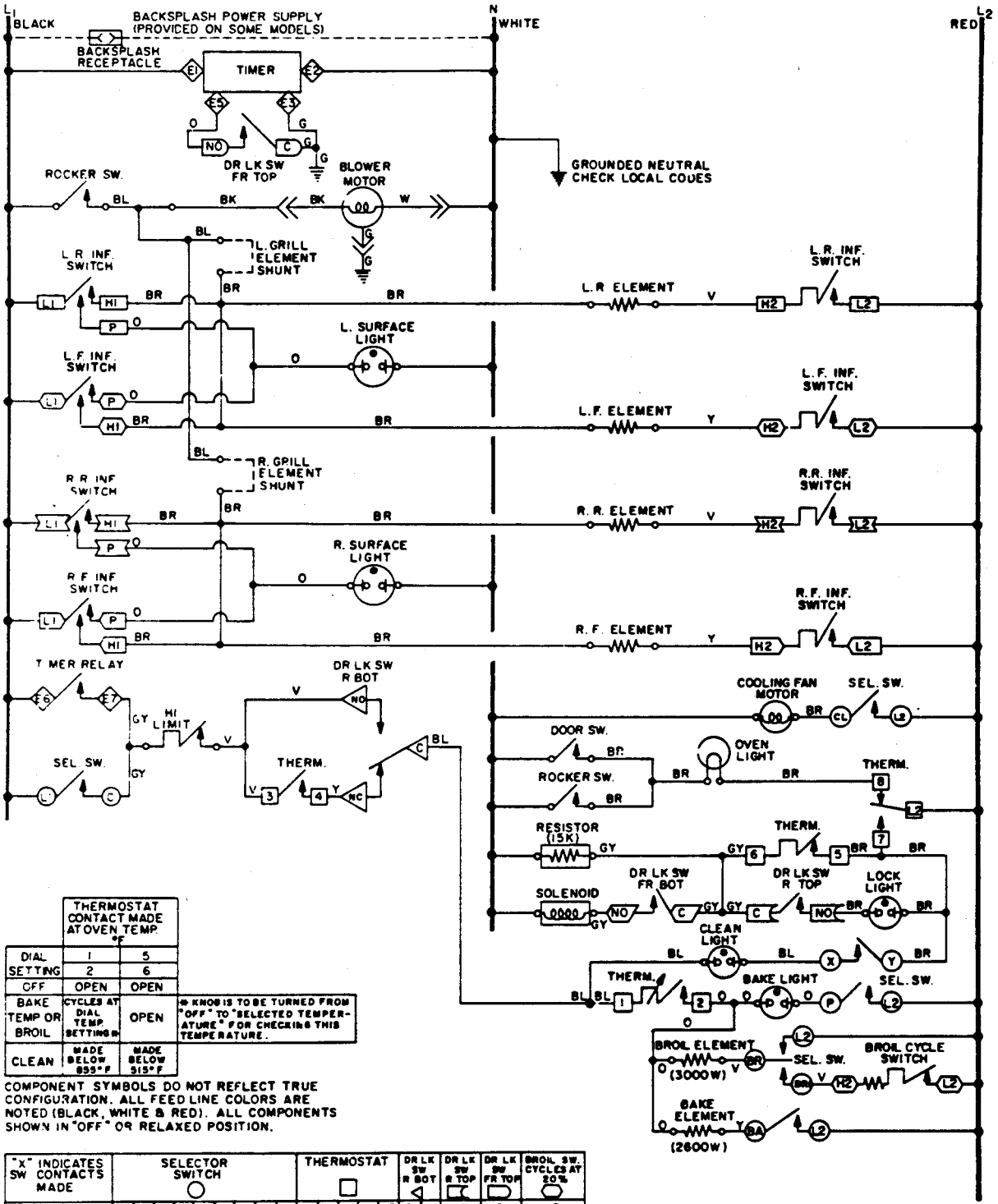
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	216	YES	–	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



	THERMOSTAT CONTACT MADE AT OVEN TEMP. °F	
DIAL SETTING	1	5
	2	6
OFF	OPEN	OPEN
BAKE TEMP OR BROIL	CYCLES AT DIAL TEMP SETTING ✱	OPEN
CLEAN	MADE BELOW 855°F	MADE BELOW 915°F

✱ KNOB IS TO BE TURNED FROM "OFF" TO "SELECTED TEMPERATURE" FOR CHECKING THIS TEMPERATURE.

COMPONENT SYMBOLS DO NOT REFLECT TRUE CONFIGURATION. ALL FEED LINE COLORS ARE NOTED (BLACK, WHITE & RED). ALL COMPONENTS SHOWN IN "OFF" OR RELAXED POSITION.

"X" INDICATES SW CONTACTS MADE	SELECTOR SWITCH								THERMOSTAT					DR LK SW R BOT	DR LK SW R TOP	DR LK SW FR TOP	BROIL SW. CYCLES AT 20%
MODE OF OVEN	L1	X	L2	L2	L2	L2	BR	L2	1	3	5	L2	L2	C	C	C	C	L2
OPERATION	C	Y	P	CV	CL	BR	BR	BA	2	4	6	7	8	NC	NC	NO	NO	H2
OPEN													X	X				
BAKE	X		X				X	X	X	X			X	X				X
TIMED BAKE			X				X	X	X	X			X	X				X
CLEAN		X			X			X	X		X	X			X	X	X	X
BROIL	X		X		X	X			X	X			X	X				

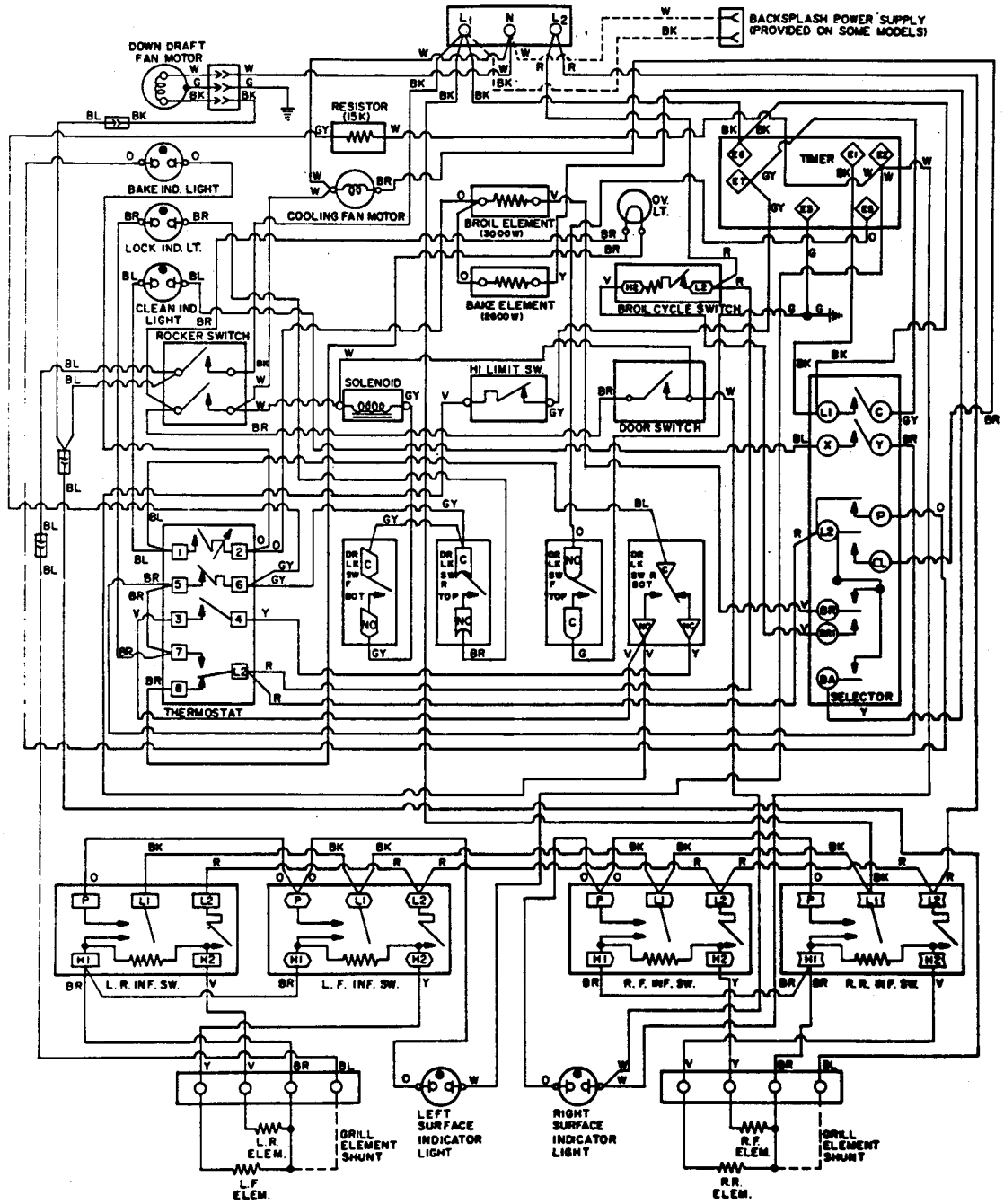
NOTE: THERE IS A RESISTANCE HEATER IN ALL INFINITE CONTROLS BETWEEN HI AND H2. SEE REVERSE SIDE FOR DETAILS.

629.20236

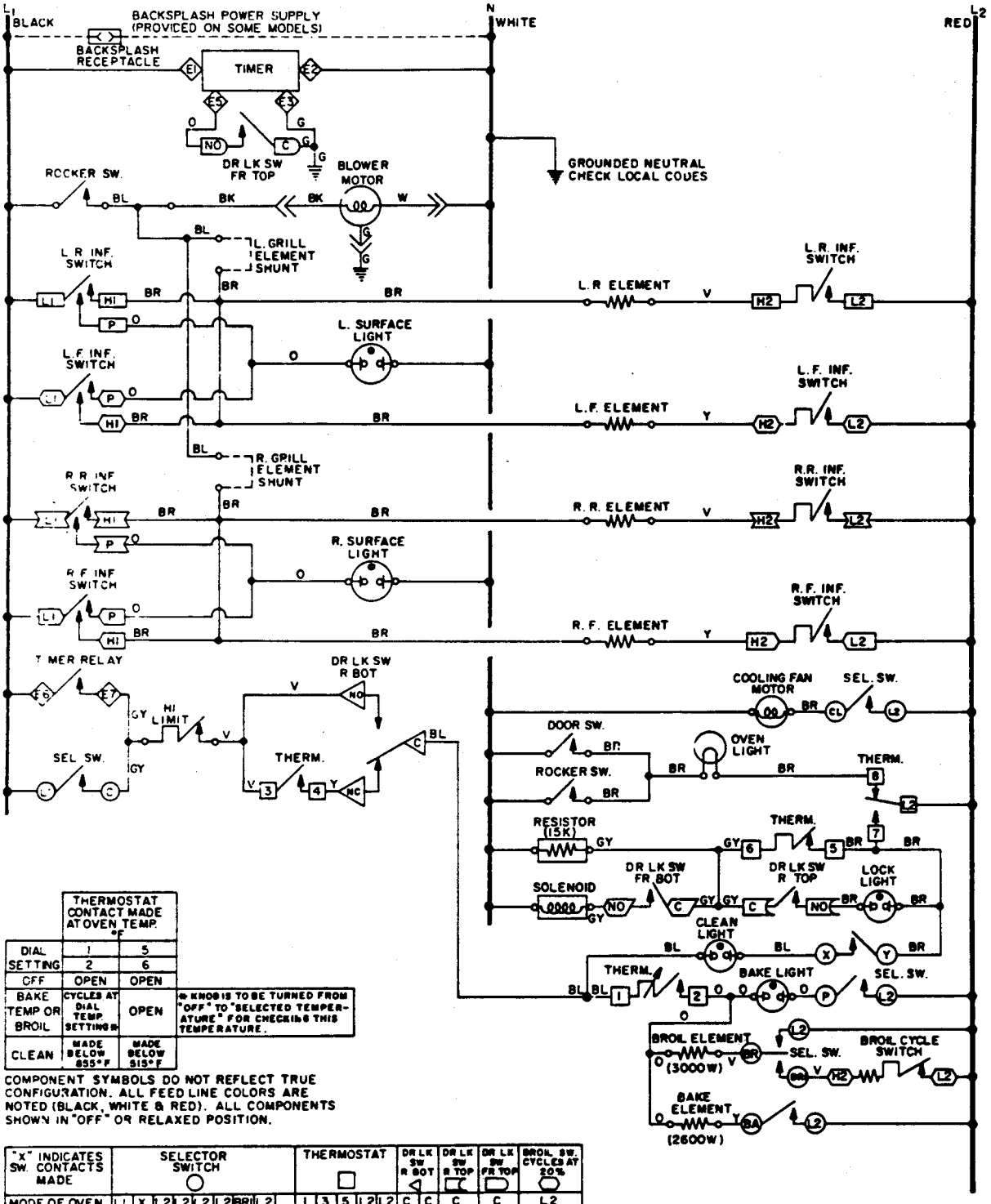
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	209	YES	--	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



	THERMOSTAT CONTACT MADE AT OVEN TEMP. °F	
DIAL SETTING	1	5
	2	6
OFF	OPEN	OPEN
BAKE TEMP OR BROIL	CYCLES AT DIAL TEMP. SETTING*	OPEN
CLEAN	MADE BELOW 855°F	MADE BELOW 515°F

* KNOB IS TO BE TURNED FROM "OFF" TO "SELECTED TEMPERATURE" FOR CHECKING THIS TEMPERATURE.

COMPONENT SYMBOLS DO NOT REFLECT TRUE CONFIGURATION. ALL FEED LINE COLORS ARE NOTED (BLACK, WHITE & RED). ALL COMPONENTS SHOWN IN "OFF" OR RELAXED POSITION.

"X" INDICATES SW. CONTACTS MADE	SELECTOR SWITCH								THERMOSTAT					DR LK SW R BOT	DR LK SW R TOP	DR LK SW FR TOP	BROIL SW. CYCLES AT 20%
MODE OF OVEN OPERATION	L1	X	L2	L2	L2	L2	BR	L2	1	3	5	L2	L2	C	C	C	C	L2
	C	Y	P	CV	CL	BR	BR	BA	2	4	6	7	8	NC	NO	NO	NO	H2
OPEN													X	X				
BAKE	X		X				X	X	X	X			X	X				X
TIMED BAKE			X				X	X	X	X			X	X				X
CLEAN		X			X			X	X		X	X			X	X	X	X
BROIL	X		X		X	X			X	X			X	X				

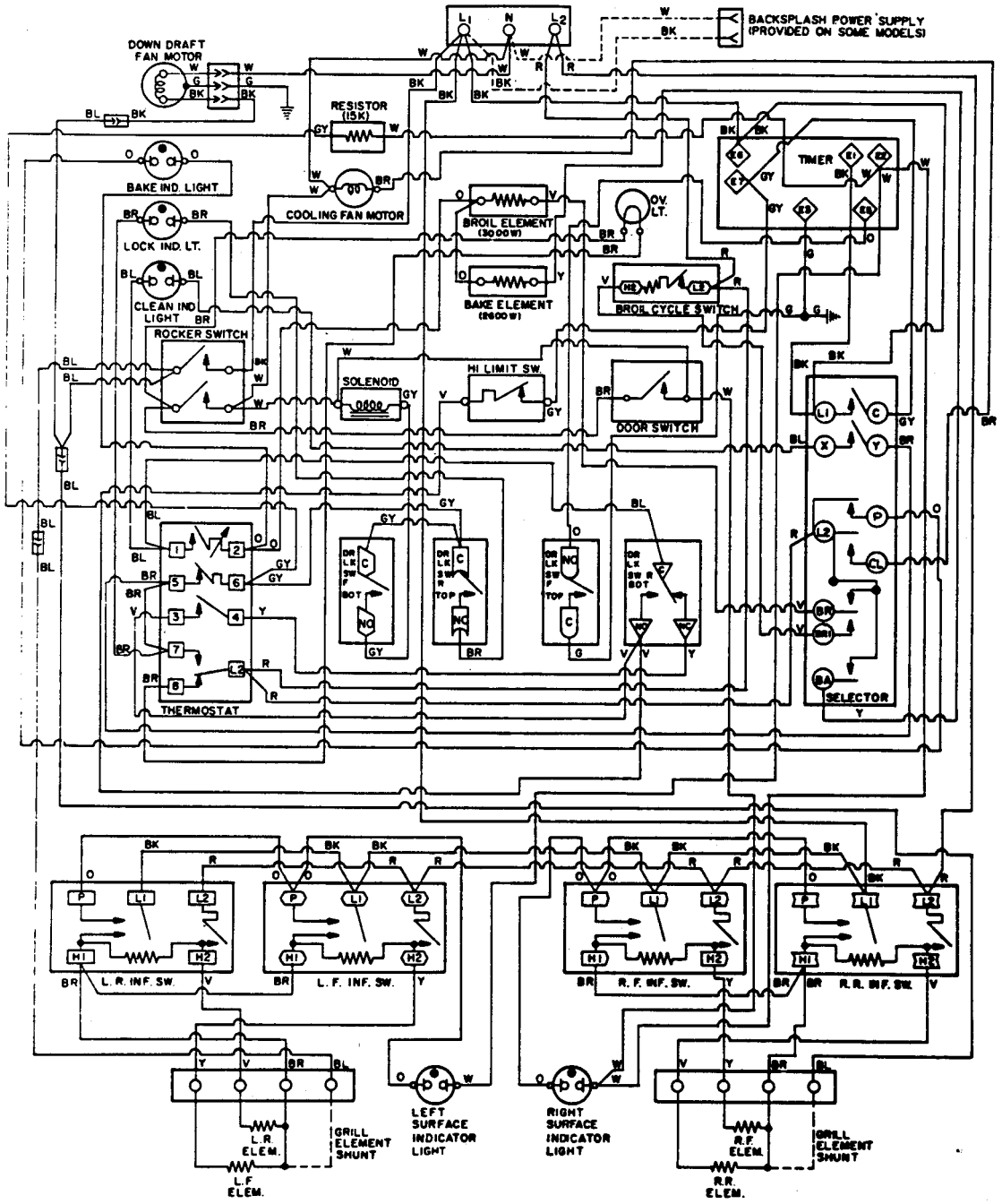
NOTE: THERE IS A RESISTANCE HEATER IN ALL INFINITE CONTROLS BETWEEN HI AND H2. SEE REVERSE SIDE FOR DETAILS.

629.20237

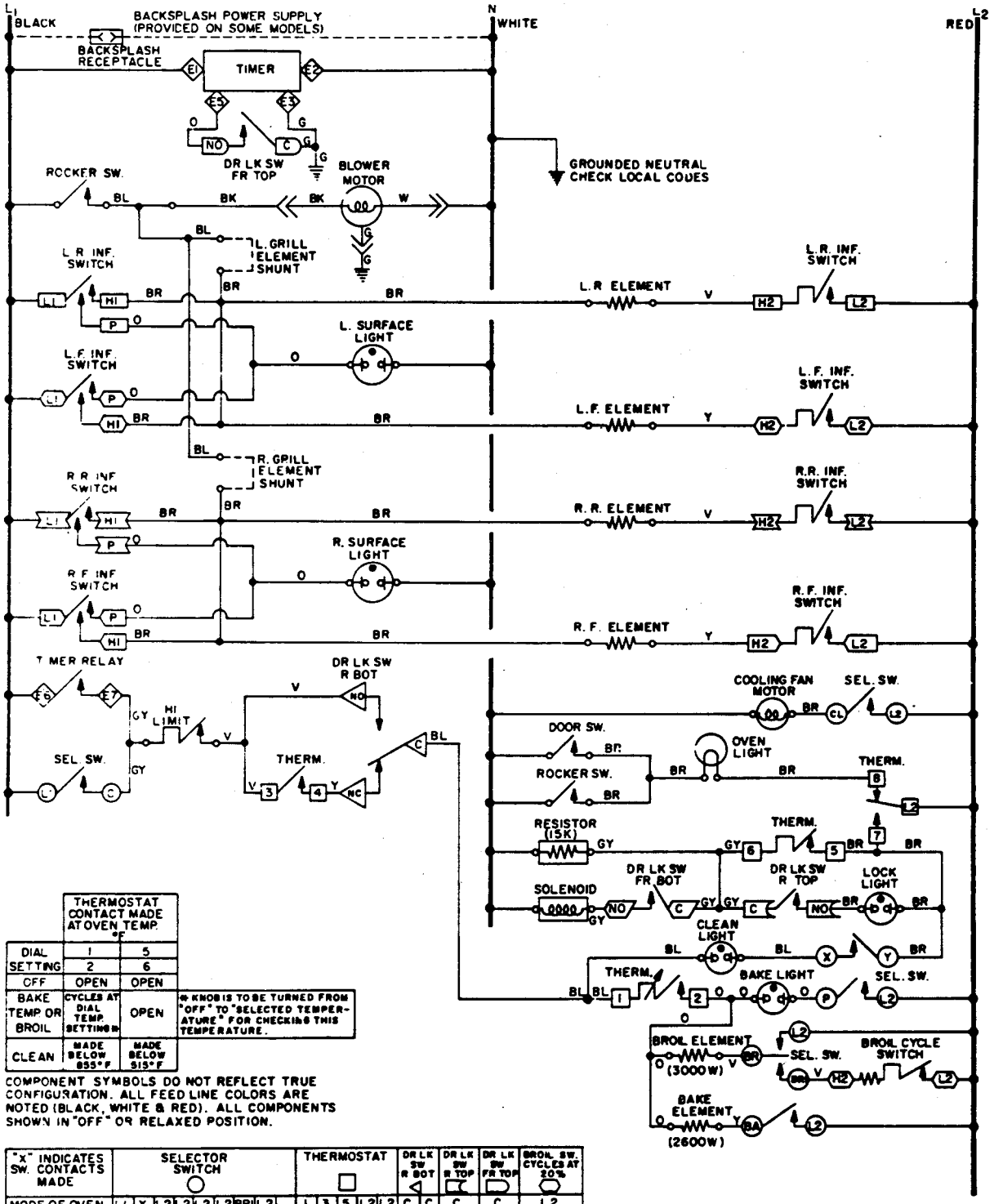
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	216	YES	–	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



	THERMOSTAT CONTACT MADE AT OVEN TEMP. °F		
DIAL SETTING	1	5	
	2	6	
OFF	OPEN	OPEN	
BAKE TEMP OR BROIL	CYCLES AT DIAL TEMP. SETTING*	OPEN	* KNOB IS TO BE TURNED FROM "OFF" TO "SELECTED TEMPERATURE" FOR CHECKING THIS TEMPERATURE.
CLEAN	MADE BELOW 855°F	MADE BELOW 515°F	

COMPONENT SYMBOLS DO NOT REFLECT TRUE CONFIGURATION. ALL FEED LINE COLORS ARE NOTED (BLACK, WHITE & RED). ALL COMPONENTS SHOWN IN "OFF" OR RELAXED POSITION.

"X" INDICATES SW. CONTACTS MADE	SELECTOR SWITCH ○								THERMOSTAT □						DR LK SW R BOT ◁	DR LK SW R TOP ▭	DR LK SW FR TOP ▭	BROIL SW. CYCLES AT 20% ⬭
MODE OF OVEN OPERATION	L1	X	L2	L2	L2	L2	BR	L2	1	3	5	L2	L2	C	C	C	C	L2
	C	Y	P	CV	CL	BR	BR	BA	2	4	6	7	8	NC	NO	NO	NO	H2
OPEN													X	X				
BAKE	X		X				X	X	X	X			X	X				X
TIMED BAKE			X				X	X	X	X			X	X				X
CLEAN		X			X			X	X		X	X			X	X	X	X
BROIL	X		X		X	X			X	X			X	X				

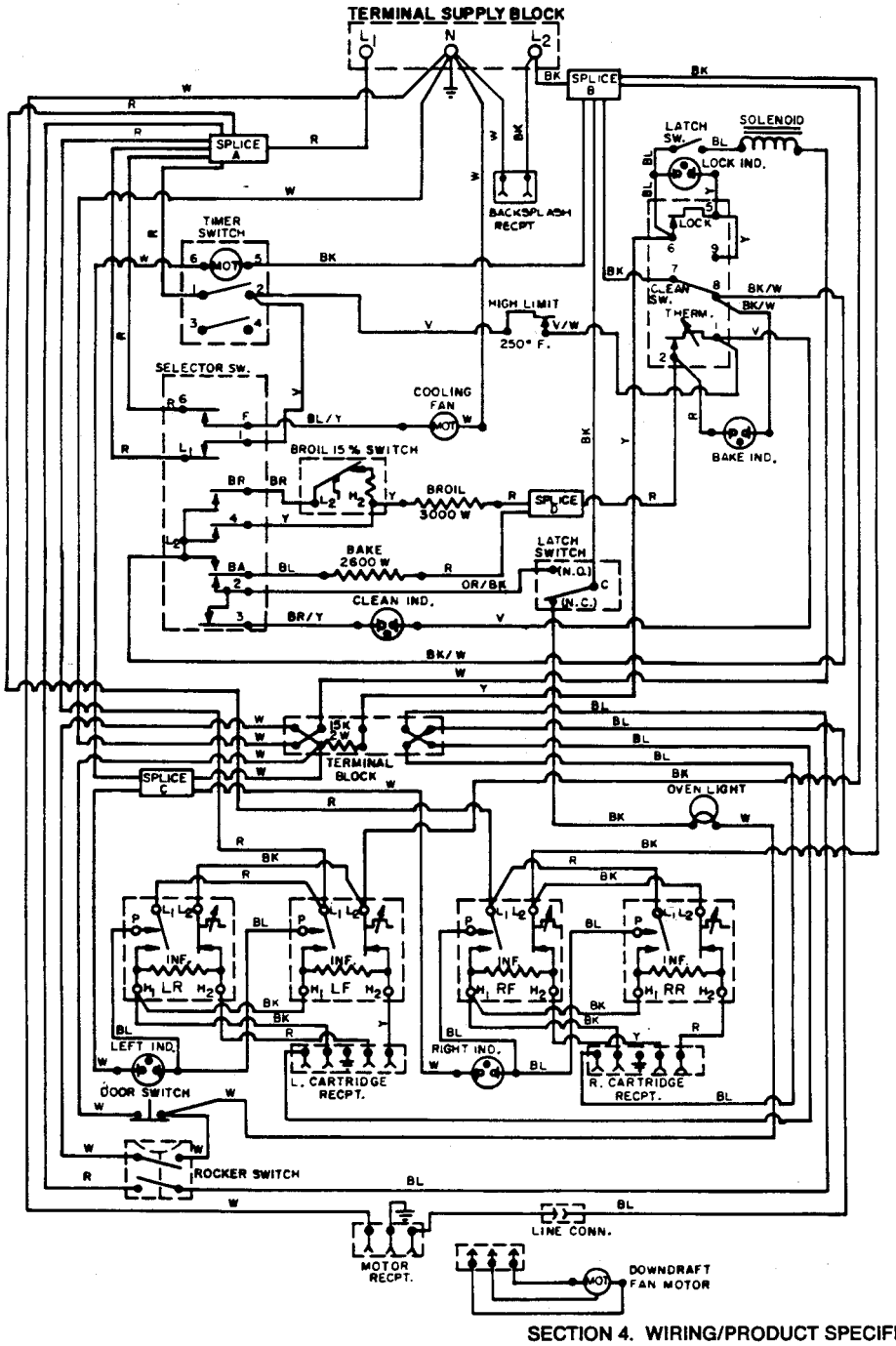
NOTE: THERE IS A RESISTANCE HEATER IN ALL INFINITE CONTROLS BETWEEN HI AND H2. SEE REVERSE SIDE FOR DETAILS.

629.20239

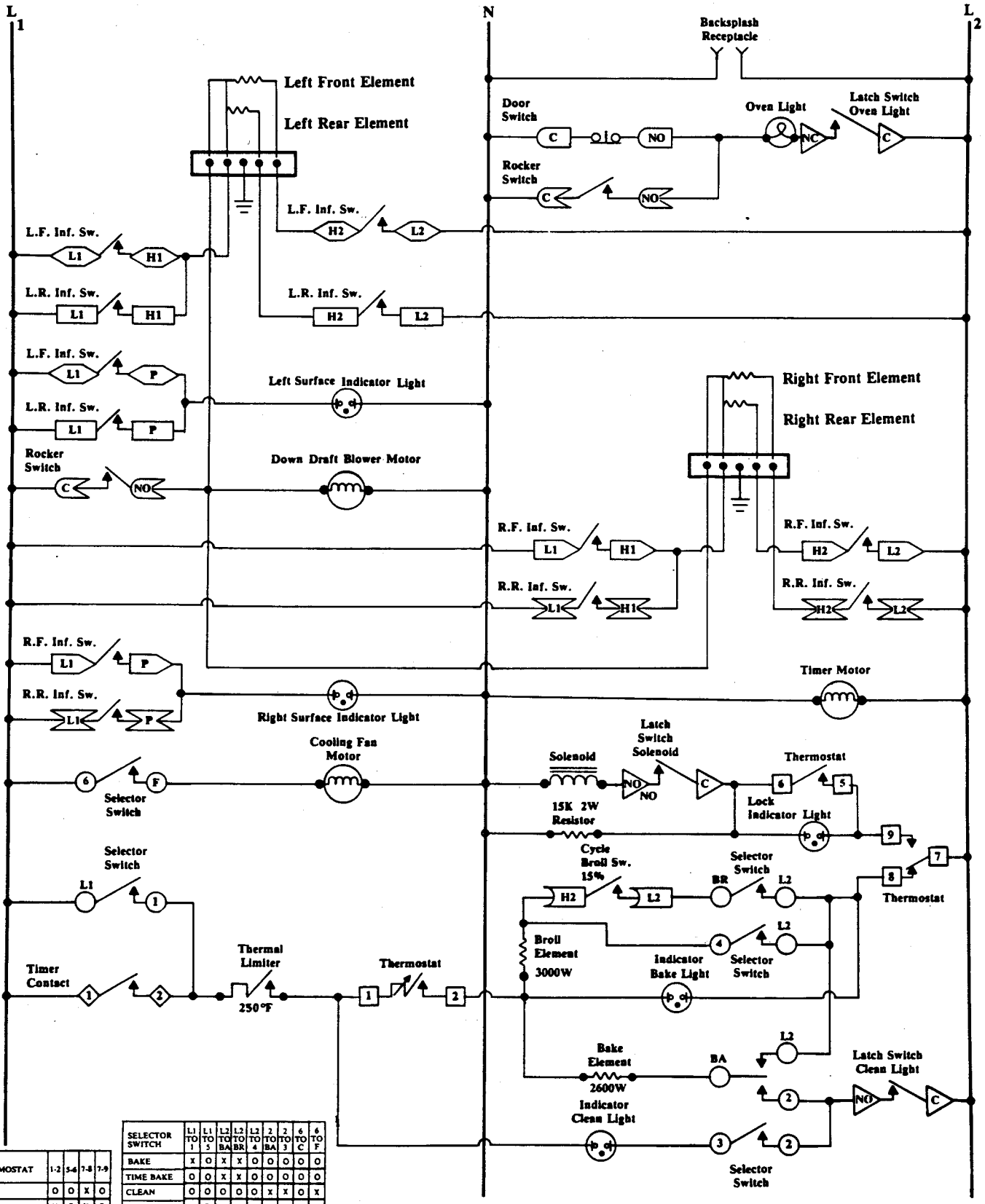
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	216	YES	--	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



THERMOSTAT	1-2	5-6	7-8	7-9
OFF	O	O	X	O
BAKE	X	O	X	O
CLEAN	X	X	O	X

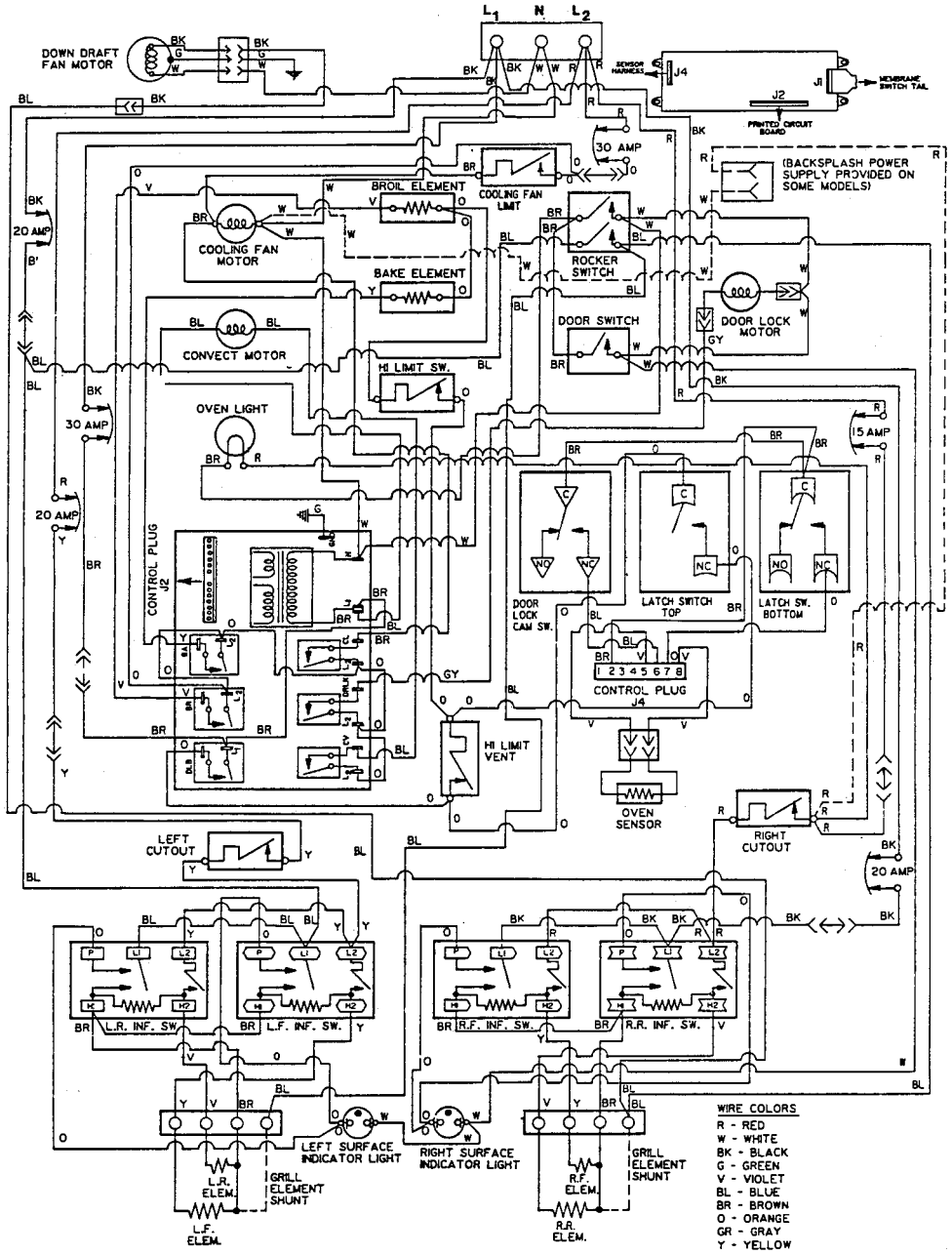
SELECTOR SWITCH	L1 TO 1	L1 TO 5	L2 TO BA	L2 TO BR	L2 TO 4	2 TO BA	2 TO 3	6 TO C	6 TO F
BAKE	X	O	X	X	O	O	O	O	O
TIME BAKE	O	O	X	X	O	O	O	O	O
CLEAN	O	O	O	O	O	X	X	O	X
BROIL	X	O	O	O	X	O	O	O	X
OFF	O	O	O	O	O	O	O	O	O

D156-C

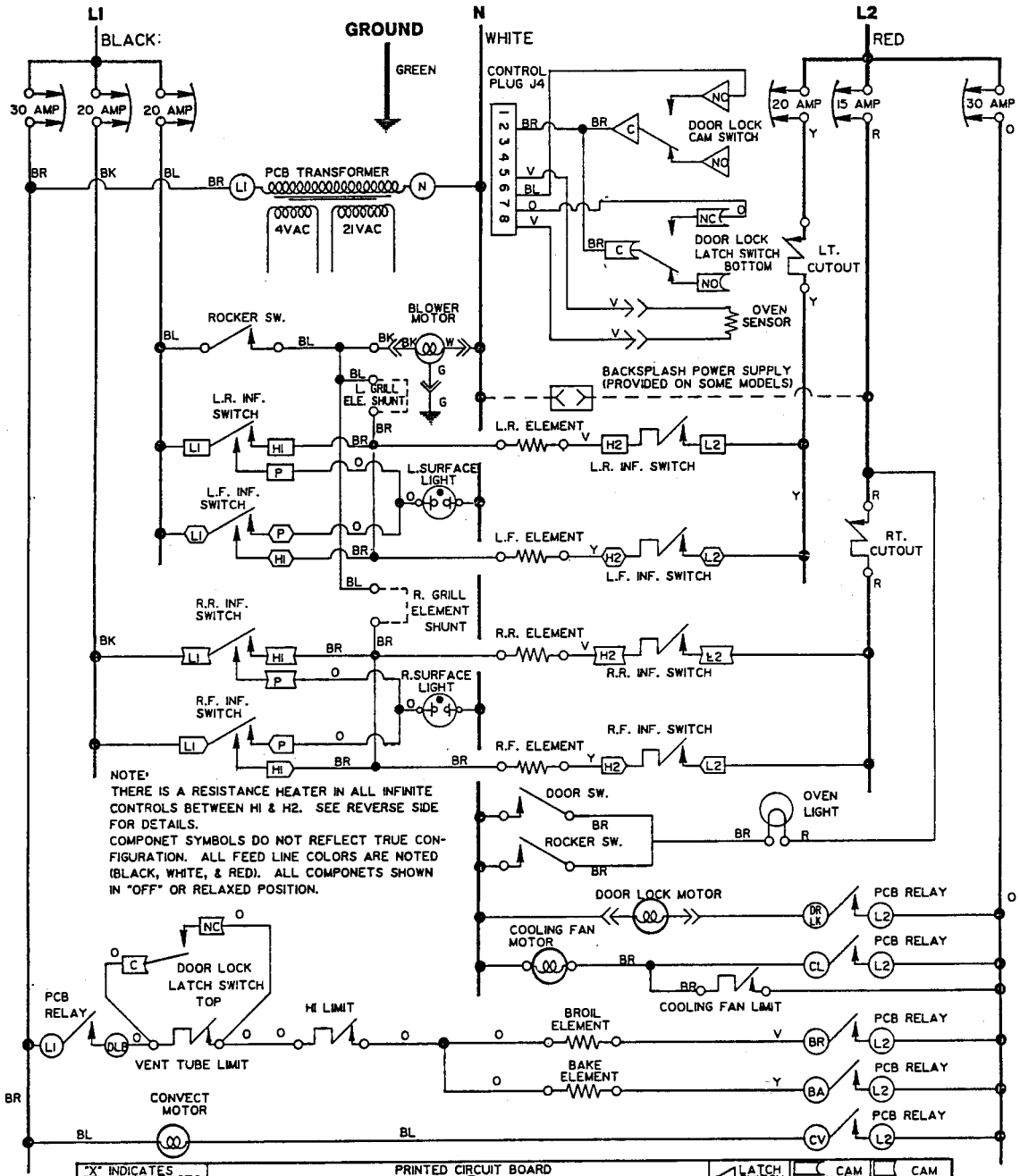
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	216	YES	YES	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



"X" INDICATES RELAY CONTACTS MADE	PRINTED CIRCUIT BOARD						LATCH SWITCH		CAM SWITCH TOP		CAM SWITCH BOT.
MODE OF OVEN OPERATION	L1 DLB	L2 BA	L2 BR	L2 CL	L2 CV	L2 DRLK	C NC	C NO	C NC	C NO	C NC
OFF								X		X	
BAKE	X	X	CYCLES @ 10% ON					X		X	
TIMED BAKE	X	X	CYCLES @ 10% ON					X		X	
CLEAN	X	CYCLES @25% ON	CYCLES @60% ON	X		DURING LOCK & UNLOCK	X		X		X
TIMED CONVECT	X	X	CYCLES @10% ON		X			X		X	
BROIL	X		X	X				X		X	
CONVECT	X	X	CYCLES @10% ON		X			X		X	

UNIQUE PRODUCT INFORMATION

A. COMPONENT ACCESS

Relay/power supply boards are mounted at rear of upper control panel area, accessible by removing control panel, wiring harness and panel mounting tabs.

Note: Relay/power supply boards supplied as ***single*** assemblies only.

The lock latch motor assembly can be accessible by removing the control panel and screws securing the latch assembly.

To remove the oven temperature sensor, first remove mounting screws inside oven cavity. Carefully pull sensor forward and disconnect electrical connector. Sensor is ***resistance reactive***, not fluid (pressure type).

CAUTION:
Be sure that the sensor is reinstalled so that the connector is positioned outside the back panel. If the connector is trapped between the oven cavity and insulation, it is possible that damage could occur to the connector during a self clean cycle.

B. COMPONENT TESTING

FAILURE CODE DISPLAY	
Failure Code	**Probable Cause**
F1	Element Relay Circuit - Open Coil
F2	Excessive Cavity Temperature...Clean Runaway or Cooking Runaway
F3	Oven Temperature Sensor - ***Short Circuit***
F4	Oven Temperature Sensor - ***Open Circuit***
F5	Shorted Temperature Probe, Jack or Harness
F6	Main Control Board Shorted (Only Time of Day and Minute Timer Will Work)
F7	Clean/Lock Switch Assembly Shorted or Open/Lock Motor Still Runs
F8	Door Lock Motor Inoperative or Open Wiring to Motor

FAST TEST (For use in quickly testing the control system)

- On power up on the control, press and hold the COOK TIME key (for at least 100 ms). This starts the fast test mode.
- The following key inputs (if the key input is applicable) in the listed order will give the following actions in the fast test.

KEY	ACTION	KEY	ACTION
CLEAN	Double Line Break ON	BAKE	Bake ON
BROIL	Broil ON	COOK TIME	Door Motor ON (See Note Below)
CANCEL	Double Line Break OFF	PROBE	Beep - Audio Speaker Test
TIMER	All Outputs OFF (No Action)	CLOCK	Display in Full

If the door motor is operated, then the motor must be returned to the home position. The home position can be obtained by holding the oven time button while in fast test, or by entering a clean mode, then canceling it out for the oven in question.

- At this time rotate the knob. The display will show "Good" if the control has sensed no failures.
- The fast test is limited to 16 seconds from last key press or rotory switch input. When the control ends the fast test, the door motor may run if needed to return to home position.
- The door motor can be run if the motorized door lock needs to be moved to reposition the arm.

C. THERMOSTAT CALIBRATION

Oven temperature calibration can be accomplished without removal of any component in approximately 45 seconds. Once you have determined the existing oven temperature, you can raise or lower the temperature setting by 35 degrees F (+) or 35 degrees F (-) in 5 degree increments.

1. Enter a bake temperature ***over*** 500 degrees and hold the bake key until two digits appear in "Temp Display".

   Note: The unit will come from the factory with 00 shown in the display.

2. Rotate the knob within nine seconds for desired offset.

   EXAMPLE:

   You check oven with your thermocouple tester and determined that unit was 15 degrees F too hot at 350 degrees F or 365 degrees F. Therefore, you would dial in -15 degrees F to lower the temperature.

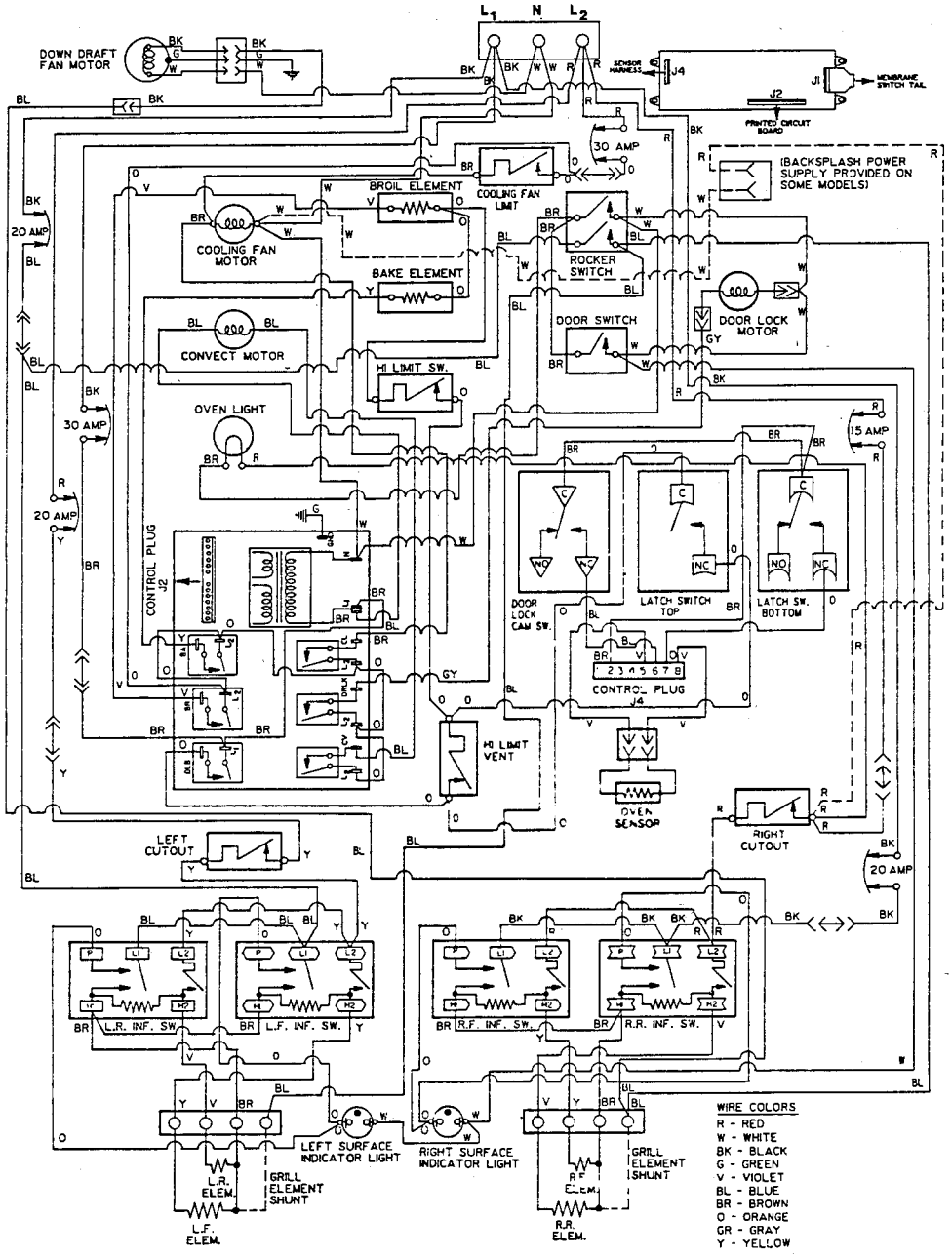
3. After the desired correction has been set, push the CANCEL key or wait approximately nine seconds for the mode to time out.

S176-C

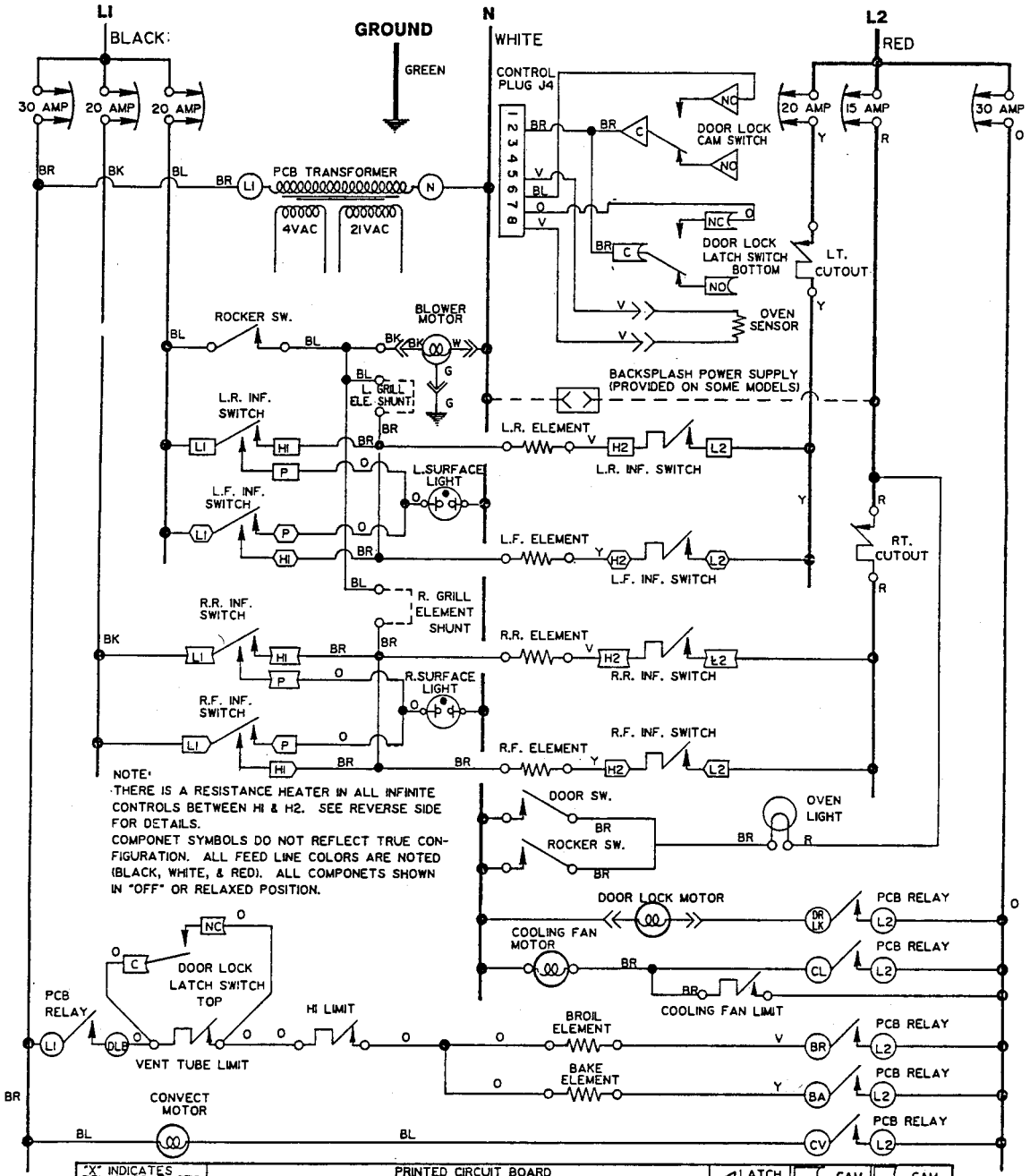
OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	216	YES	YES	BA2600 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM



SCHEMATIC



NOTE:
THERE IS A RESISTANCE HEATER IN ALL INFINITE CONTROLS BETWEEN HI & H2. SEE REVERSE SIDE FOR DETAILS.
COMPONET SYMBOLS DO NOT REFLECT TRUE CONFIGURATION. ALL FEED LINE COLORS ARE NOTED (BLACK, WHITE, & RED). ALL COMPONETS SHOWN IN "OFF" OR RELAXED POSITION.

"X" INDICATES RELAY CONTACTS MADE	PRINTED CIRCUIT BOARD						LATCH SWITCH	CAM SWITCH TOP		CAM SWITCH BOT.	
MODE OF OVEN OPERATION	L1 DLB	L2 BA	L2 BR	L2 CL	L2 CV	L2 DRLK	C NC	C NO	C NC	C NO	C NC
OFF								X		X	
BAKE	X	X	CYCLES @ 10% ON					X		X	
TIMED BAKE	X	X	CYCLES @ 10% ON					X		X	
CLEAN	X	CYCLES @25% ON	CYCLES @60% ON	X		DURING LOCK & UNLOCK	X		X		X
TIMED CONVECT	X	X	CYCLES @10% ON		X			X		X	
BROIL	X		X	X				X		X	
CONVECT	X	X	CYCLES @10% ON		X			X		X	

UNIQUE PRODUCT INFORMATION

A. COMPONENT ACCESS

Relay/power supply boards are mounted at rear of upper control panel area, accessible by removing control panel, wiring harness and panel mounting tabs.

Note: Relay/power supply boards supplied as ***single*** assemblies only.

The lock latch motor assembly can be accessible by removing the control panel and screws securing the latch assembly.

To remove the oven temperature sensor, first remove mounting screws inside oven cavity. Carefully pull sensor forward and disconnect electrical connector. Sensor is ***resistance reactive***, not fluid (pressure type).

CAUTION:
Be sure that the sensor is reinstalled so that the connector is positioned outside the back panel. If the connector is trapped between the oven cavity and insulation, it is possible that damage could occur to the connector during a self clean cycle.

B. COMPONENT TESTING

FAILURE CODE DISPLAY	
Failure Code	**Probable Cause**
F1	Element Relay Circuit - Open Coil
F2	Excessive Cavity Temperature...Clean Runaway or Cooking Runaway
F3	Oven Temperature Sensor - ***Short Circuit***
F4	Oven Temperature Sensor - ***Open Circuit***
F5	Shorted Temperature Probe, Jack or Harness
F6	Main Control Board Shorted (Only Time of Day and Minute Timer Will Work)
F7	Clean/Lock Switch Assembly Shorted or Open/Lock Motor Still Runs
F8	Door Lock Motor Inoperative or Open Wiring to Motor

FAST TEST (For use in quickly testing the control system)

- On power up on the control, press and hold the COOK TIME key (for at least 100 ms). This starts the fast test mode.
- The following key inputs (if the key input is applicable) in the listed order will give the following actions in the fast test.

KEY	ACTION	KEY	ACTION
CLEAN	Double Line Break ON	BAKE	Bake ON
BROIL	Broil ON	COOK TIME	Door Motor ON (See Note Below)
CANCEL	Double Line Break OFF	PROBE	Beep - Audio Speaker Test
TIMER	All Outputs OFF (No Action)	CLOCK	Display in Full

If the door motor is operated, then the motor must be returned to the home position. The home position can be obtained by holding the oven time button while in fast test, or by entering a clean mode, then canceling it out for the oven in question.

- At this time rotate the knob. The display will show "Good" if the control has sensed no failures.
- The fast test is limited to 16 seconds from last key press or rotory switch input. When the control ends the fast test, the door motor may run if needed to return to home position.
- The door motor can be run if the motorized door lock needs to be moved to reposition the arm.

C. THERMOSTAT CALIBRATION

Oven temperature calibration can be accomplished without removal of any component in approximately 45 seconds. Once you have determined the existing oven temperature, you can raise or lower the temperature setting by 35 degrees F (+) or 35 degrees F (-) in 5 degree increments.

1. Enter a bake temperature ***over*** 500 degrees and hold the bake key until two digits appear in "Temp Display".

   Note: The unit will come from the factory with 00 shown in the display.

2. Rotate the knob within nine seconds for desired offset.

   EXAMPLE:

   You check oven with your thermocouple tester and determined that unit was 15 degrees F too hot at 350 degrees F or 365 degrees F. Therefore, you would dial in -15 degrees F to lower the temperature.

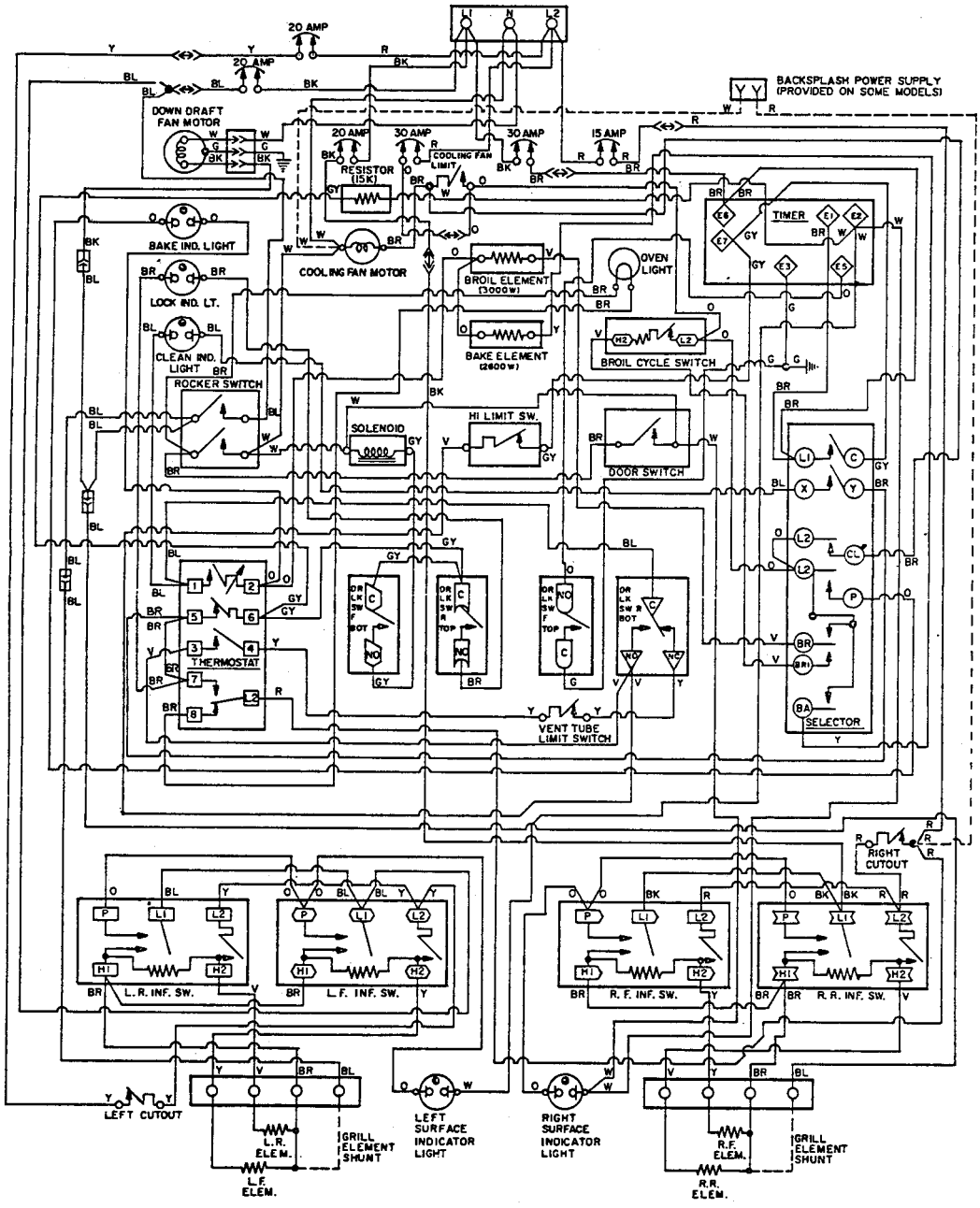
3. After the desired correction has been set, push the CANCEL key or wait approximately nine seconds for the mode to time out.

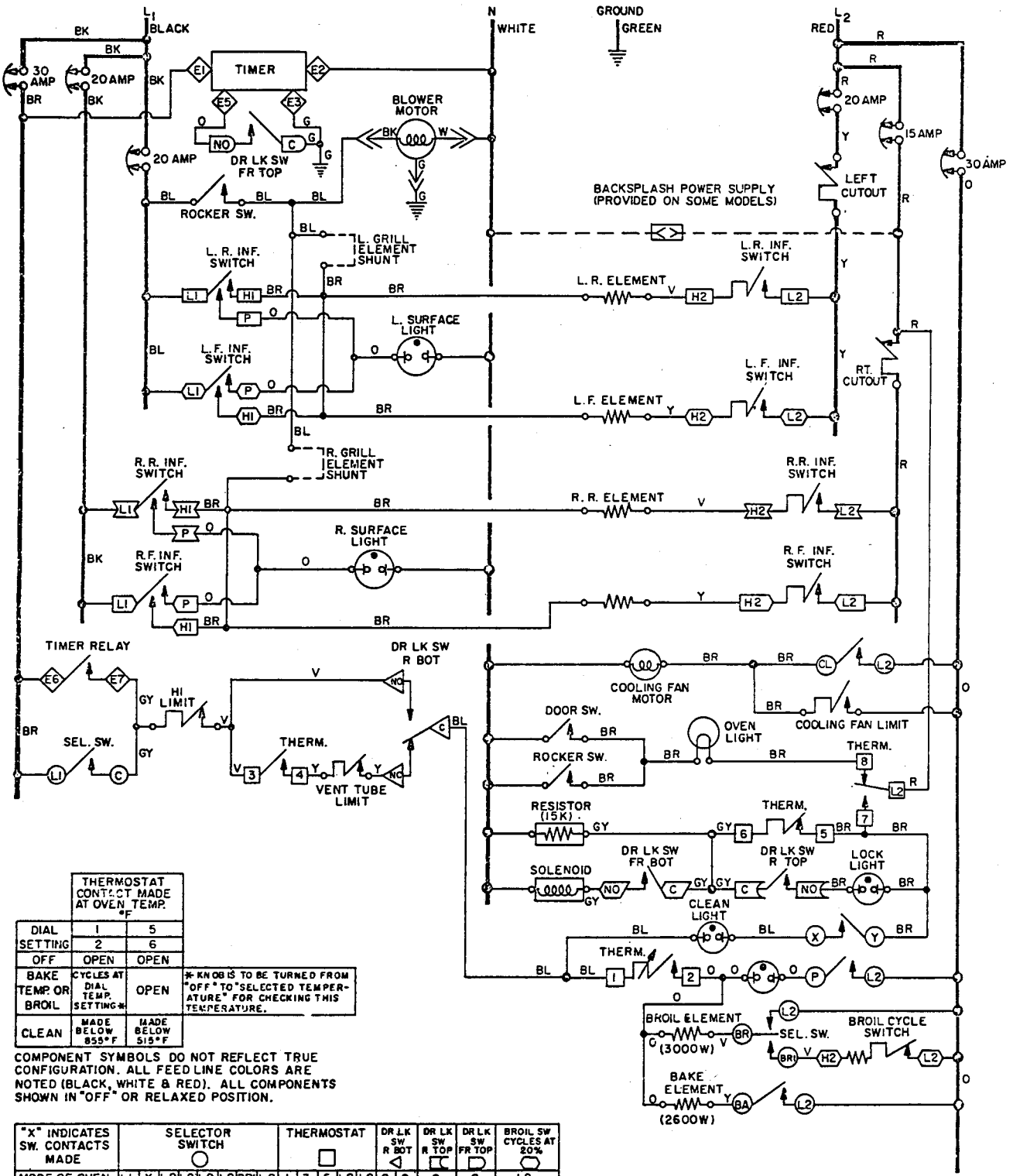
S136-C

OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	216	YES	NO	BA2400 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM





	THERMOSTAT CONTACT MADE AT OVEN TEMP. °F	
DIAL SETTING	1	5
	2	6
OFF	OPEN	OPEN
BAKE TEMP. OR BROIL	CYCLES AT DIAL TEMP. SETTING*	OPEN
CLEAN	MADE BELOW 855°F	MADE BELOW 515°F

* KNOB IS TO BE TURNED FROM "OFF" TO "SELECTED TEMPERATURE" FOR CHECKING THIS TEMPERATURE.

COMPONENT SYMBOLS DO NOT REFLECT TRUE CONFIGURATION. ALL FEED LINE COLORS ARE NOTED (BLACK, WHITE & RED). ALL COMPONENTS SHOWN IN "OFF" OR RELAXED POSITION.

"X" INDICATES SW. CONTACTS MADE	SELECTOR SWITCH ○								THERMOSTAT □						DR LK SW R BOT ◁		DR LK SW R TOP ⊏	DR LK SW FR TOP ⊐	BROIL SW CYCLES AT 20% ⬡
MODE OF OVEN	L1	X	L2	L2	L2	L2	BRI	L2	1	3	5	L2	L2		C	C	C	C	L2
OPERATION	C	Y	P	CV	CL	BR	BR	BA	2	4	6	7	8		NC	NO	NO	NO	H2
OPEN													X	X					
BAKE	X		X				X	X	X	X			X	X					X
TIMED BAKE			X				X	X	X	X			X	X					X
CLEAN		X			X			X	X		X	X			X	X	X	X	X
BROIL	X		X		X	X			X	X			X	X					

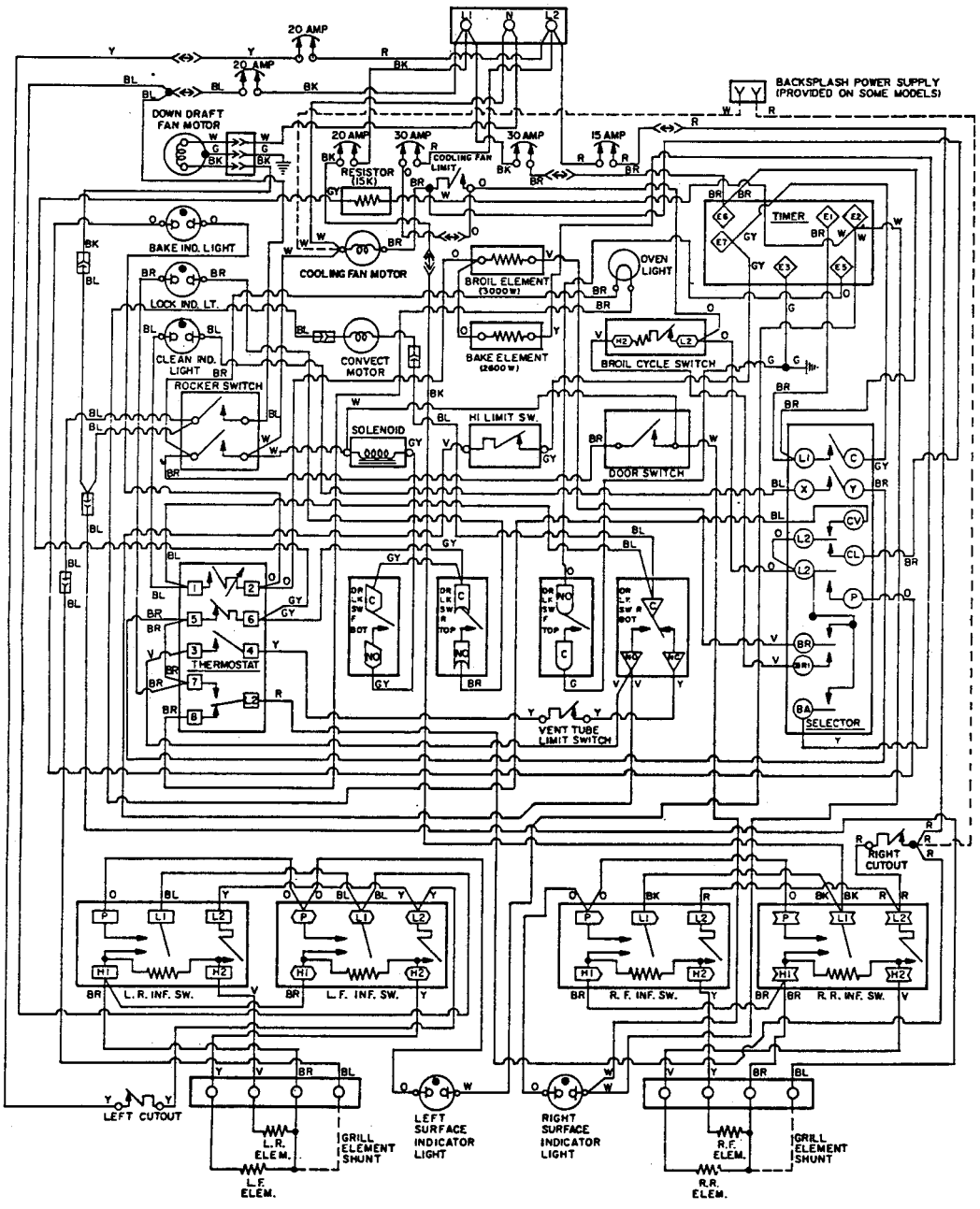
NOTE: THERE IS A RESISTANCE HEATER IN ALL INFINITE CONTROLS BETWEEN HI & H2. SEE REVERSE SIDE FOR DETAILS.

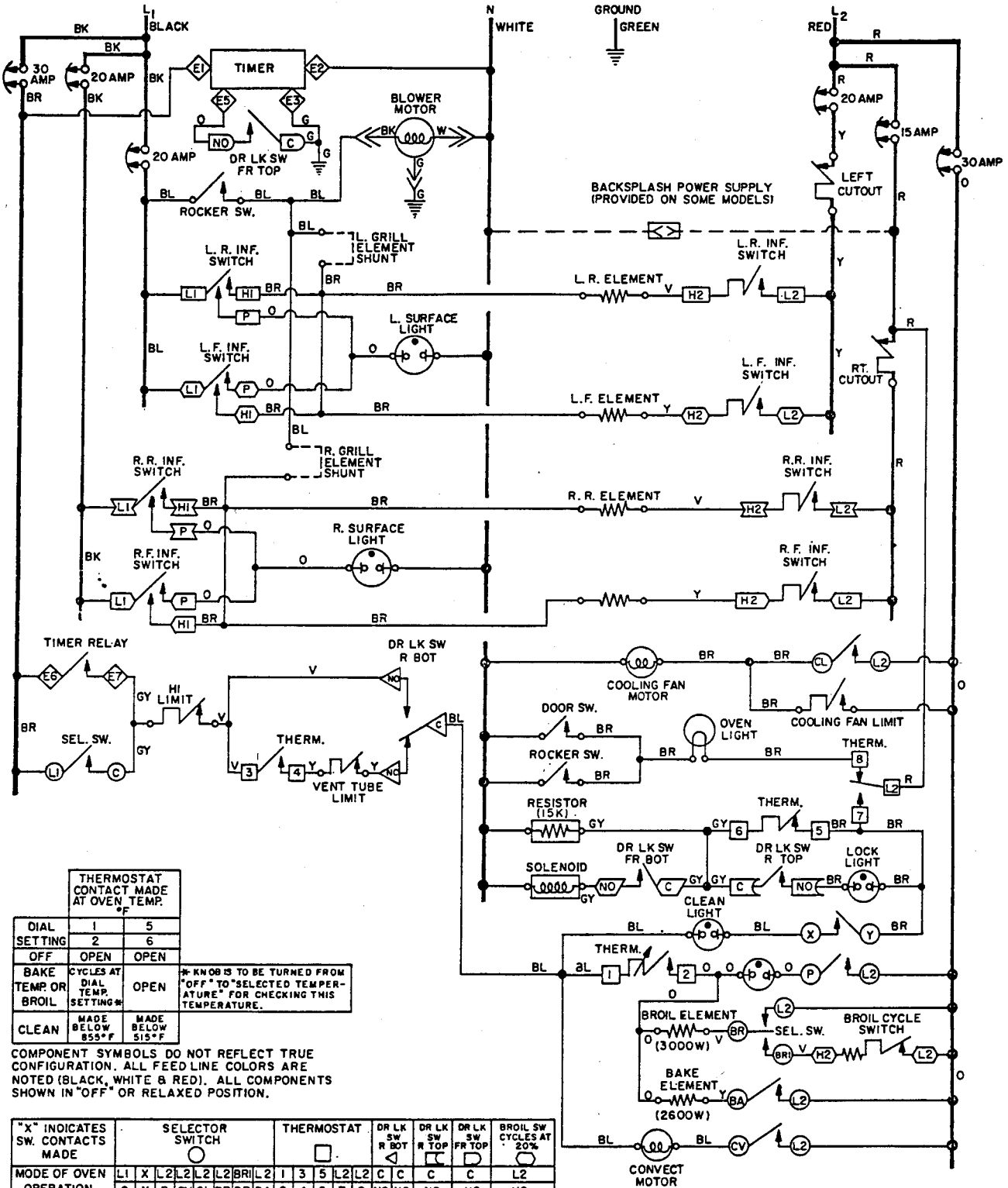
S156-C

OVERALL HEIGHT	OVERALL WIDTH	OVERALL DEPTH	VOLTS 60Hz	KILO-WATT	SUPPLY WIRE SIZE	FUSE SIZE	WEIGHT	SELF CLEAN	CON-VECTION	ELEM. WATT.
35 1/2	29 15/16	26 3/8	120/208 /240	12.7	8	50	216	YES	YES	BA2400 BR3000

OVEN CAVITY	
HEIGHT	14 3/4
WIDTH	21
DEPTH	18 9/16

DIAGRAM





	THERMOSTAT CONTACT MADE AT OVEN TEMP. °F	
DIAL SETTING	1	5
	2	6
OFF	OPEN	OPEN
BAKE TEMP. OR BROIL	CYCLES AT DIAL TEMP. SETTING*	OPEN
CLEAN	MADE BELOW 855°F	MADE BELOW 515°F

* KNOB IS TO BE TURNED FROM "OFF" TO "SELECTED TEMPERATURE" FOR CHECKING THIS TEMPERATURE.

COMPONENT SYMBOLS DO NOT REFLECT TRUE CONFIGURATION. ALL FEED LINE COLORS ARE NOTED (BLACK, WHITE & RED). ALL COMPONENTS SHOWN IN "OFF" OR RELAXED POSITION.

"X" INDICATES SW. CONTACTS MADE	SELECTOR SWITCH								THERMOSTAT					DR LK SW R BOT	DR LK SW R TOP	DR LK SW FR TOP	BROIL SW CYCLES AT 20%
MODE OF OVEN OPERATION	L1	X	L2	L2	L2	L2	BR	L2	1	3	5	L2	L2	C	C	C	L2
	C	Y	P	CV	CL	BR	BR	BA	2	4	6	7	8	NC	NO	NO	H2
OPEN													X	X				
BAKE	X		X				X	X	X	X			X	X				X
TIMED BAKE			X				X	X	X	X			X	X				X
CLEAN		X			X			X	X		X	X			X	X	X	X
TIMED CONVECT			X	X			X	X	X	X			X	X				X
BROIL	X		X		X	X			X	X			X	X				
CONVECT	X		X	X			X	X	X	X			X	X				X

NOTE: THERE IS A RESISTANCE HEATER IN ALL INFINITE CONTROLS BETWEEN HI & H2. SEE REVERSE SIDE FOR DETAILS.

MAYTAG

Maytag Appliances Sales Company

Customer Service
240 Edwards St.
Cleveland, TN 37311