



# Service Manual

## Built-in Wall Oven



 **Electrolux**

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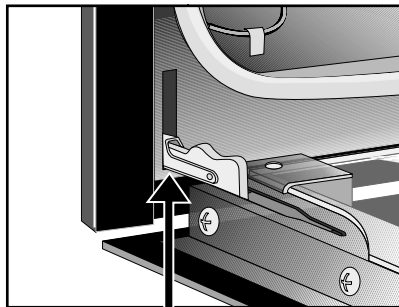
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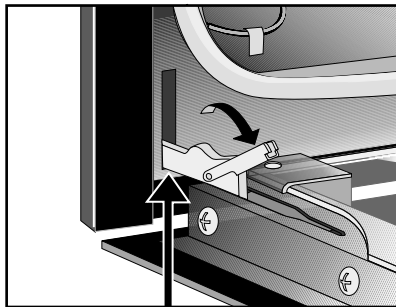
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## TO REMOVE AND REPLACE OVEN DOOR

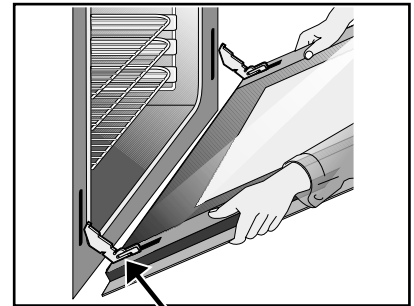
1. Open the door to the fully opened position.
2. Pull up the lock located on each hinge support toward front of range. You may have to apply a little upward pressure on the lock to pull it up.
3. Grasp the door by the sides, pull the bottom of the door up and toward you to disengage the hinge supports.  
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



Lock in normal position



Lock engaged for door removal



HINGE SLOT Door removed from the range

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To avoid personal injury and/or property damage, it is important that **Safe Servicing Practices** be observed. The following are some limited examples of safe practices:

1. **DO NOT** attempt a product repair if you doubt 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 the **OFF** position, or remove fuse.
  - Turn off gas supply
  - Turn off water supply
3. Never interfere with the proper operation of any safety device.
4. **Use The Correct Replacement Parts Cataloged For This Appliance. Substitutions May Defeat Compliance With Safety Standards Set For Home Appliances.**
5. **GROUNDING:** The standard color code for safety ground wires is **GREEN**, or **GREEN** with **YELLOW STRIPES**. **DO NOT** use ground leads 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 hazard.
6. Prior to returning the product to service, ensure that:
  - All electrical 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 connected
  - All panels are properly and securely reassembled

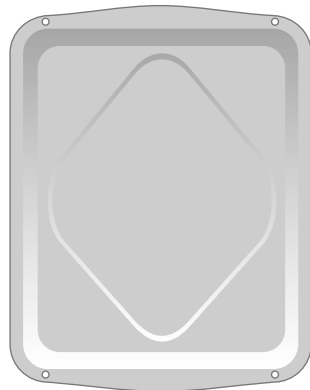
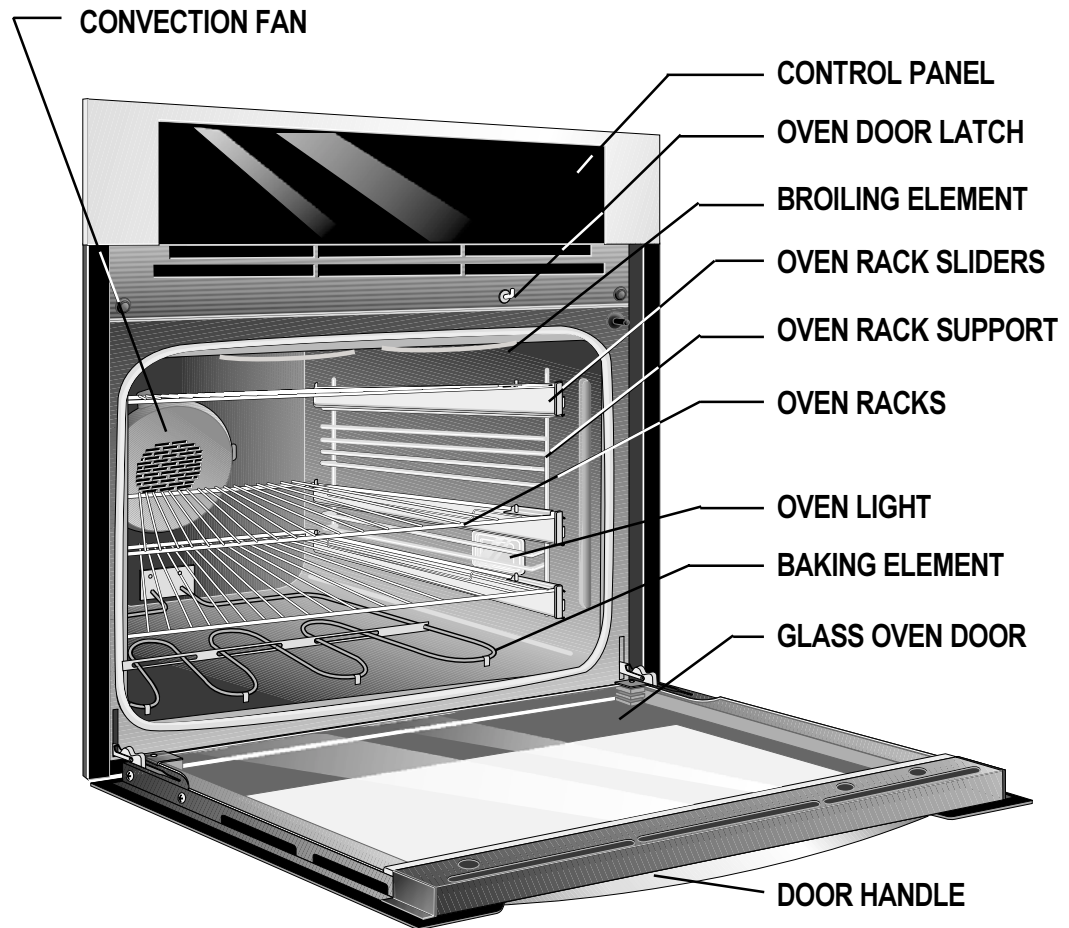


## WARNING

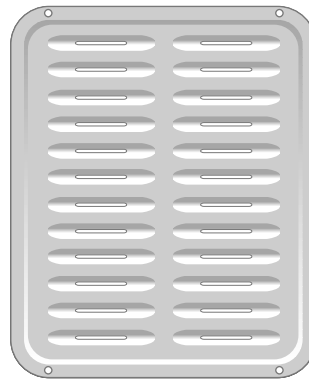
This service manual is intended for use by persons having electrical and mechanical training and a level of knowledge of these subjects generally considered acceptable in the appliance repair trade. Electrolux Home Products cannot be responsible, nor assume any liability, for injury or damage of any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



## 2 Product Features

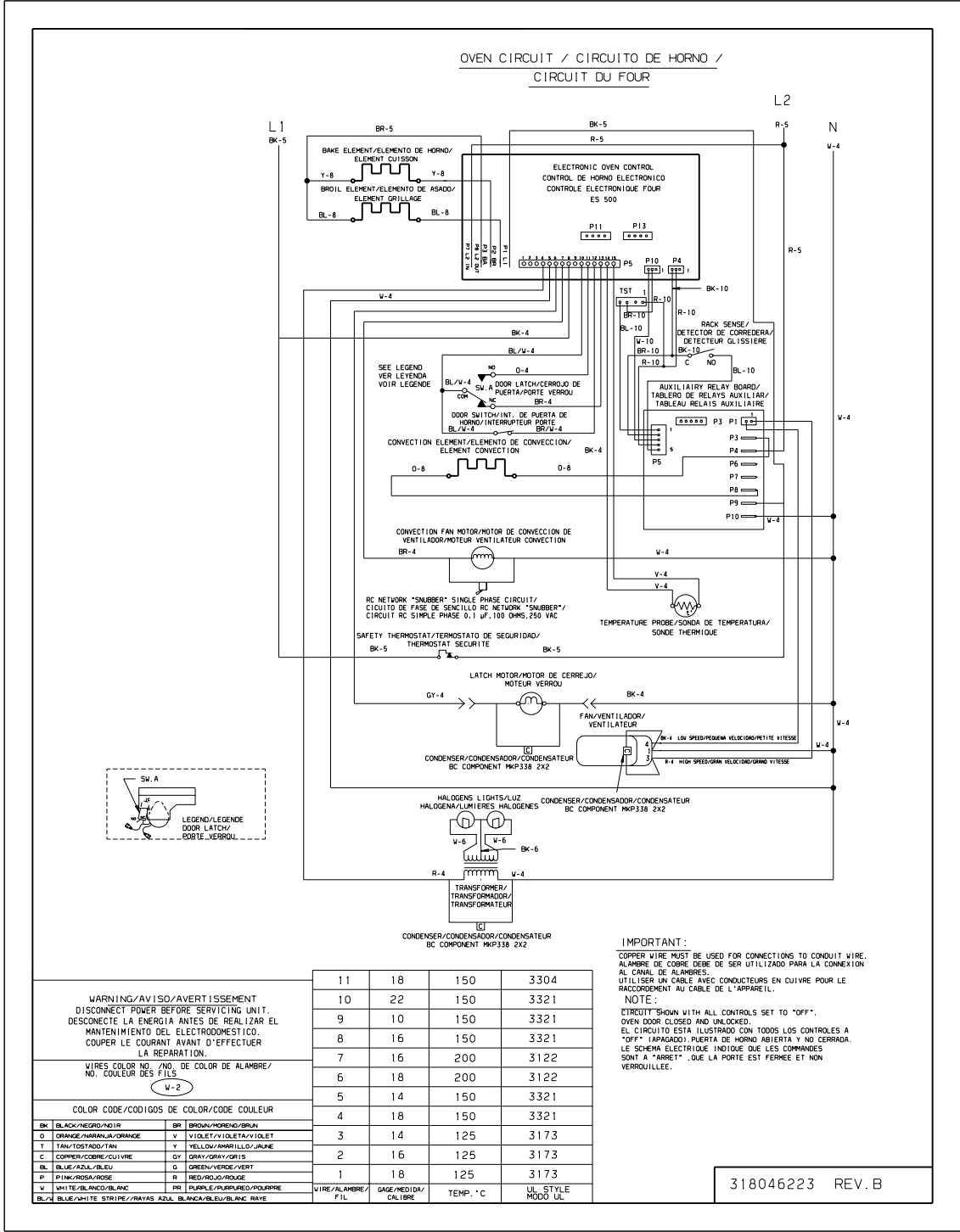


**BROILER PAN**



**BROILER PAN COVER**

# Wiring Diagram 3



# 4 Section A - 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.**

**⚠ WARNING FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

The first step of your installation should be to measure your current cutout dimensions and compare them to the cutout dimensions chart below. You may find little or no cabinet work will be necessary.

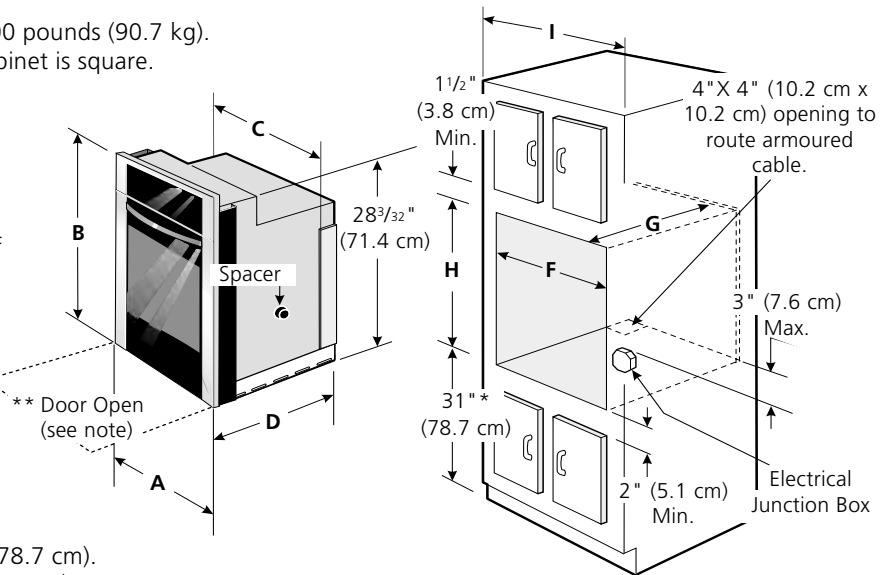
**⚠ WARNING** Do not remove spacers on the side walls and/or on the back of the built-in oven. These spacers center the oven in the space provided. The oven must be centered to prevent excess heat buildup that may result in heat damage or fire.

**NOTE:**

1. Base must be capable of supporting 200 pounds (90.7 kg).
2. Make sure base is level and front of cabinet is square.

**\*\* NOTE:** Allow at least 23¼" (59.1 cm) clearance for door depth when it is open.

**NOTE:** Dimension **G** is critical to the proper installation of the built-in oven. If the oven decorative moulding does not butt against the cabinet, or if noise is heard on convection models, verify dimension **G** to assure it is according to the required dimension.



\* Suggested distance from floor is 31" (78.7 cm).  
Minimum required distance is 4½" (11.4 cm).

**Figure 1**

PRODUCT DIMENSIONS					
MODEL	A	B	C (Rear wrapper)	D	
30" (76.2 cm) Wall Oven	30 (76.2)	29½ (74.9)	28 (71.1)	24⅞ (61.3)	
CUTOUT DIMENSIONS AND CABINET WIDTH					
MODEL	Min. F	Max.	G (Min.)	Min. H Max.	I
30" (76.2 cm) Wall Oven	28½ (72.4)	29 (73.7)	24 (61)	28¼ (71.8) 28⅞ (73.3)	30 (76.2) Min

All dimensions are in inches (cm).

## Important Notes to the Installer

1. Read all instructions contained in these installation instructions before installing the wall oven.
2. Remove all packing material from the oven compartments before connecting the electrical supply to the wall oven.
3. Observe all governing codes and ordinances.
4. Be sure to leave these instructions with the consumer.
5. **THIS OVEN IS NOT APPROVED FOR STACKABLE OR SIDE-BY-SIDE INSTALLATION.**

## Important Note to the Consumer

Keep these instructions with your Owner's Guide for future reference.

# IMPORTANT SAFETY INSTRUCTIONS

- Be sure your wall oven is installed and grounded properly by a qualified installer or service technician.
- This wall oven must be electrically grounded in accordance with local codes or, in their absence, with the National Electrical Code ANSI/NFPA No.70-latest edition in United States, or with CSA Standard C22.1, Canadian Electrical Code, Part 1, in Canada.

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

- Never use your wall oven for warming or heating the room. Prolonged use of the wall oven without adequate ventilation can be dangerous.

**⚠ WARNING** The electrical power to the oven must be shut off while line connections are being made. Failure to do so could result in serious injury or death.

## Carpentry

Refer to figure 1 for the dimensions applicable to your appliance, and the space necessary to receive the oven. The oven support surface may be solid plywood or similar material, however the surface must be level from side to side and from front to rear.

## Electrical Requirements

This appliance must be supplied with the proper voltage and frequency, and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or fuse, having amperage as noted on the rating plate (the rating plate is located on the oven frame).

### Observe all governing codes and local ordinances

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. Consideration must be given for a combination built-in oven and cooktop refer to unit serial plate of each.

**NOTE:** Wire sizes and connections must conform with the fuse size and rating of the appliance in accordance with the American National Electrical Code ANSI/NFPA No. 70-latest edition, or with Canadian CSA Standard C22.1, Canadian Electrical Code, Part 1, and local codes and ordinances.

**⚠ WARNING** An extension cord should not be used with this appliance. Such use may result in a fire, electrical shock, or other personal injury.

2. These appliances should be connected to the fused disconnect (or circuit breaker) box through flexible armored or nonmetallic sheathed cable. The flexible armored cable extending from the appliance should be connected directly to the junction box. The junction box should be located as shown in figure 1 and with as much slack as possible remaining in the cable between the box and the appliance, so it can be moved if servicing is ever necessary.

## ⚠ 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 junction 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 a gas supply line for grounding the appliance.

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

3. A suitable strain relief must be provided to attach the flexible armored cable to the junction box.

**⚠ CAUTION** During cold temperature weather to prevent damage to the oven control, wait at least three (3) hours after receiving this built-in oven before switching the power. This will prevent possible damage to the built-in oven control at power on.

# 6 Section A - Installation Instructions

## Electrical connection

It is the responsibility and obligation of the consumer to contact a qualified installer to assure that the electrical installation is adequate and is in conformance with the National Electrical Code ANSI/NFPA No. 70-latest edition, or with CSA Standard C22.1, Canadian Electrical Code, Part 1, and local codes and ordinances.

### Electrical ground is required on this appliance.

These appliances are equipped with a copper conductor flexible cable. If connection is made to aluminum house wiring, use only special connectors which are approved for joining copper and aluminum wires in accordance with National Electrical Code and local codes and ordinances.

These appliances are manufactured with a white neutral power supply wire and a frame connected green or bare copper grounding wire.

1. **If local codes permit connection of the frame grounding conductor to the neutral (white) wire.** (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) Connect the green (or bare copper) wire and the white wire from the appliance cable to the supply cable ground wire (white or bare) inside the junction box. Connect the remaining wires inside the junction box from the power supply cable to the matching colors of the appliance cable wires (figure 2).

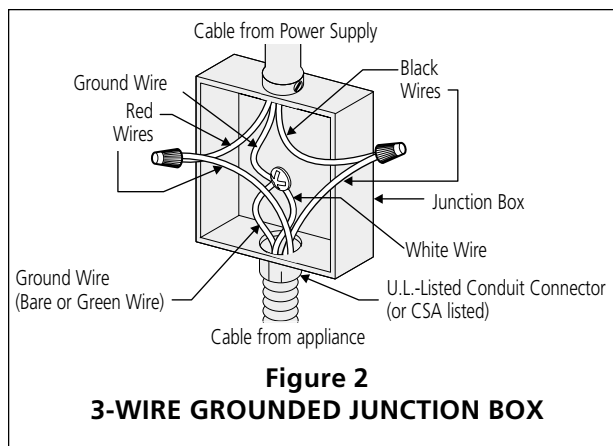


Figure 2

### 3-WIRE GROUNDED JUNCTION BOX

**⚠ 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.

2. **If used in mobile homes or if local codes DO NOT permit connection of the frame grounding conductor to the neutral (white) wire,** separate the white and bare copper ground wires that extend out of the end of the supply cable of the appliance. Connect the white wire from supply cable to the neutral white wire in the junction box. Connect the black and red wires from the supply cable to the matching color wires in the junction box. The bare wire must now be used to ground the appliance in accordance with local electrical codes. Connect the bare copper ground wire to the grounded lead in the service panel. **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 3).

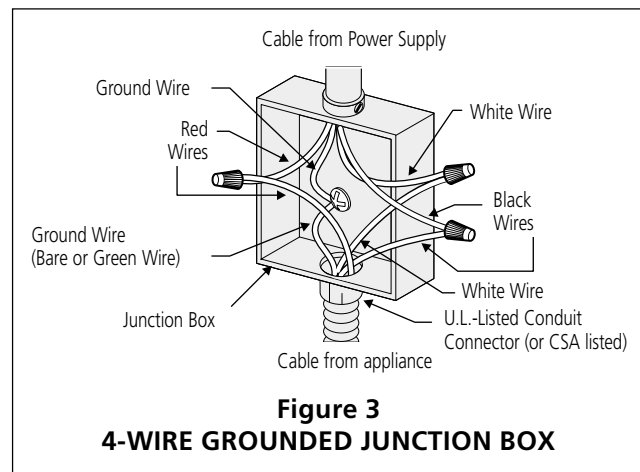


Figure 3

### 4-WIRE GROUNDED JUNCTION BOX

**⚠ CAUTION** If connecting to a 4-wire electrical system (mobile homes), the appliance frame **MUST NOT** be connected to the neutral wire of the 4-wire electrical system.

**NOTE TO ELECTRICIAN:** The armored cable leads supplied with the appliance are CSA-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.

**Do not lift the oven by the door handle.**

# Section A - Installation Instructions 7

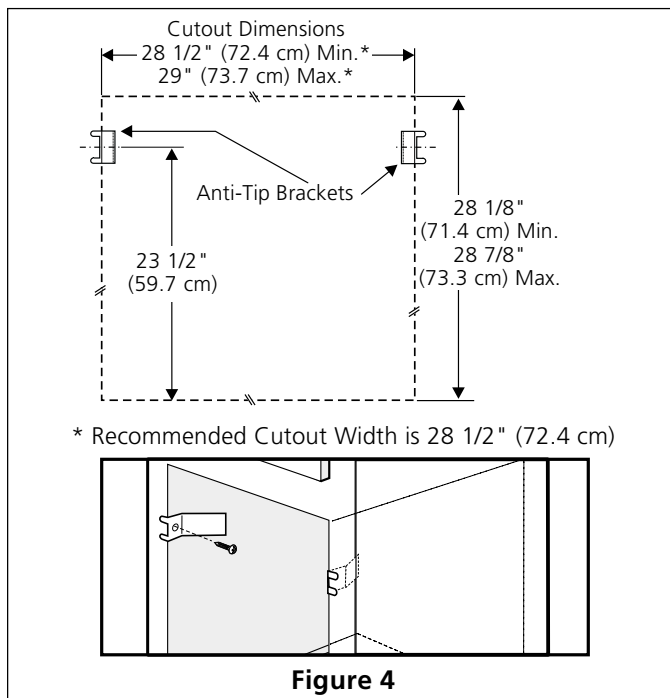
## Cabinet Installation

The wall oven can tip when the door is open. The anti-tip brackets supplied with the wall oven must be attached to the cabinet and the appliance to prevent tipping of the wall oven and injury to persons.

### **⚠ WARNING** Anti-Tip Brackets Installation Instructions

1. Unpack the wall oven and find the 2 anti-tip brackets and screws included in the literature package.
2. Install the anti-tip bracket in the cabinet as shown on figure 4.

**Note:** To prevent damage to cabinet, it is recommended to drill 1/16" (0.16 cm) dia. pilot holes before installing the anti-tip brackets.

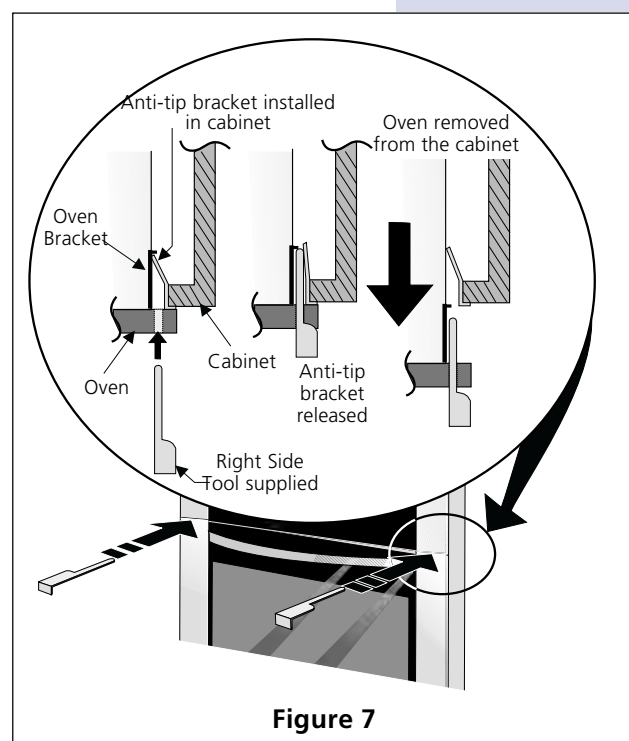
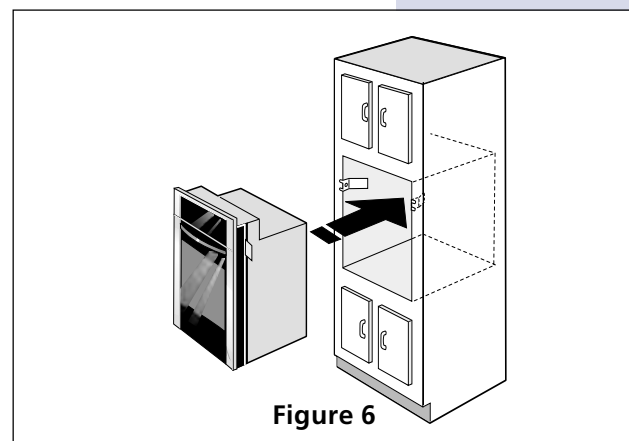
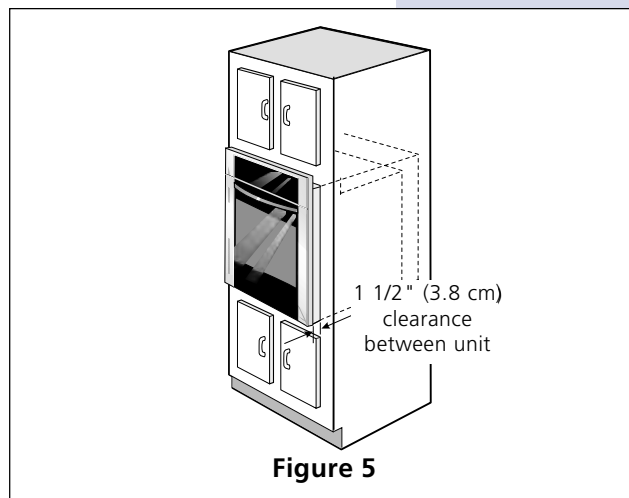


3. Insert the unit into the cabinet opening. Slide unit inward leaving 1 1/2" (3.8 cm) clearance between the oven and front of cabinet (see Figure 5). Pull the armored cable through the hole in the floor and toward the junction box while moving the appliance inward.

4. Push the unit in and against the cabinet, then the oven side bracket will clip in the one you just install on the side of the cabinet opening (see figure 6).

To pull out the oven for servicing insert the tool supplied with the appliance both side at the same time in the hole located on the side frame and visible when the door is opened. After inserting the tool pull the oven towards you (see figure 7).

5. For typical under counter installation of an electric built-in oven with an electric cooktop above, see Figure 8.
6. For typical under counter installation of an electric built-in oven with a gas cooktop mounted above, see Figure 9.



# 8 Section A - Installation Instructions

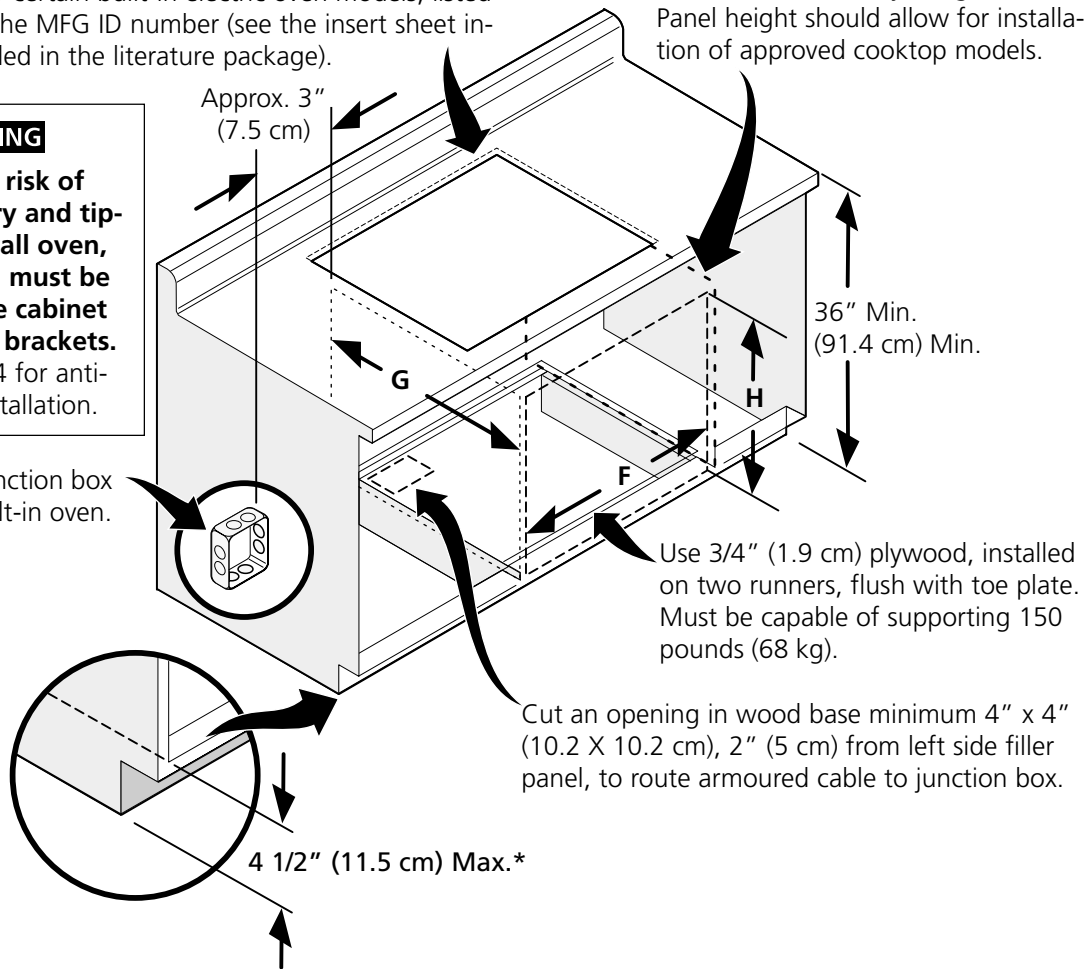
Only certain cooktop models may be installed over certain built-in electric oven models, listed by the MFG ID number (see the insert sheet included in the literature package).

Side filler panels are necessary to isolate the unit from adjoining cabinets. Panel height should allow for installation of approved cooktop models.

**! WARNING**

To reduce the risk of personal injury and tipping of the wall oven, the wall oven must be secured to the cabinet (s) by anti-tip brackets. Refer to page 4 for anti-tip brackets installation.

208/240 Volt junction box for built-in oven.

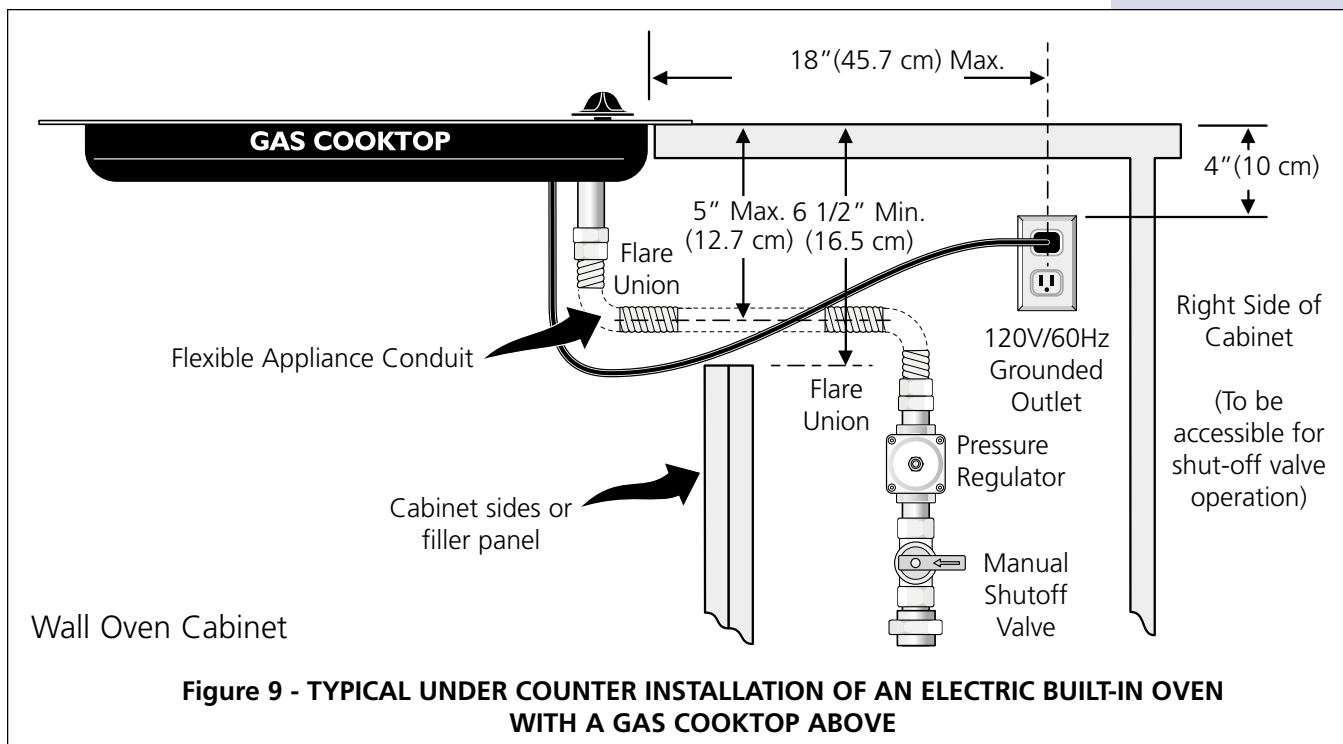


Cut an opening in wood base minimum 4" x 4" (10.2 X 10.2 cm), 2" (5 cm) from left side filler panel, to route armoured cable to junction box.

CUTOUT DIMENSIONS			
	F.WIDTH	G.DEPTH	H.HEIGHT
30" (76.2 cm) Wall Oven	28 1/2" (72.4 cm) Min. 29" (73.7 cm) Max.	24" (61 cm) Min.	28 1/8" (71.4 cm) Min. 28 7/8" (73.3 cm) Max.

\* If no cooktop is installed directly over the oven unit, 5" (12.7 cm) maximum is allowed above the floor.

**Figure 8- TYPICAL UNDER COUNTER INSTALLATION OF AN ELECTRIC BUILT-IN OVEN WITH AN ELECTRIC COOKTOP MOUNTED ABOVE**



**Figure 9 - TYPICAL UNDER COUNTER INSTALLATION OF AN ELECTRIC BUILT-IN OVEN WITH A GAS COOKTOP ABOVE**

## Checking Operation

If your model 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 & Care Guide](#). Follow the instructions for the Clock, Timer, Preheat, Bake, Broil Convection and Clean functions.

**Bake**—After setting the oven to 350°F/177°C for baking, the lower element in the oven should become red.

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

**Clean**—When the oven is set for a self-cleaning cycle, the lower element will become red.

**Convection**—When the oven is set for a convection, Convection element located at rear of the oven will turn on.

**IMPORTANT NOTE:** A fan inside the oven will turn on as soon as the oven is operate.

## Model and Serial Number Location

The serial plate is located inside the oven on the side trim.

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 Avoid Service Checklist and operating instructions in your [Use & 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 the warranty in your [Use & Care Guide](#) for our toll-free service number and address. Please call or write if you have inquiries about your product and/or need to order parts.



## CONTROL PAD FUNCTIONS

Read the instructions carefully before using the oven. For satisfactory use of your oven, become familiar with the various functions of the oven as described below. **Note:** The graphics on your timer may look like one of those shown. Both are operating the same way.

**Roast Convection Pad-** Used to select the convection roasting mode.

**Preheat Pad-** Used to select the preheat mode.

**Lock Pad-** Used to disable all oven function.

**Clean Pad-** Used to select the self-cleaning mode.

**Oven Light-** Used to turn the oven light on and off.

**Bake Convection Pad-** Used to select the convection baking mode.

**Bake Pad-** Used to enter the normal baking mode temperature.

**Broil Pad-** Used to select the variable broil mode.

**0 Thru 9 number pads-** Used to enter temperature and times.

**Cancel-** Used to cancel any function previously entered except the time of day and minute timer. Push **Cancel pad** to stop cooking.

**Start-** Used to start all oven functions. Not used with Oven Light.

**Cook Time Pad-** Used to enter the length of the cooking time.

**Clock Pad-** Used to set the time of day.

**Kitchen Timer ON/OFF Pad-** Used to set or cancel the minute timer. The minute timer does not start or stop cooking.

**Start Time Pad-** Used to set the desired start time for baking or cleaning. Can be used with **BAKE** or **CLEAN** cycles to program a delayed bake cycle.

**Note:** See illustration above for pad description.

**Bake Convection Pad** **Bake Pad** **Broil Pad** **0 Thru 9 number pads**

**Roast Convection Pad**

**Preheat Pad**

**Lock Pad**



**Clean Pad**

**Oven Light** **Clock Pad** **Kitchen Timer ON/OFF Pad** **Start Time Pad** **Cook Time Pad**

**Cancel pad**








**Start pad**

## SETTING THE CLOCK









The  or  pad is used to set the clock. 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 range has been interrupted, the timer in the display will flash with "PF" (power failure, See Figure 1). **Note:** The clock cannot be set when the oven is on.

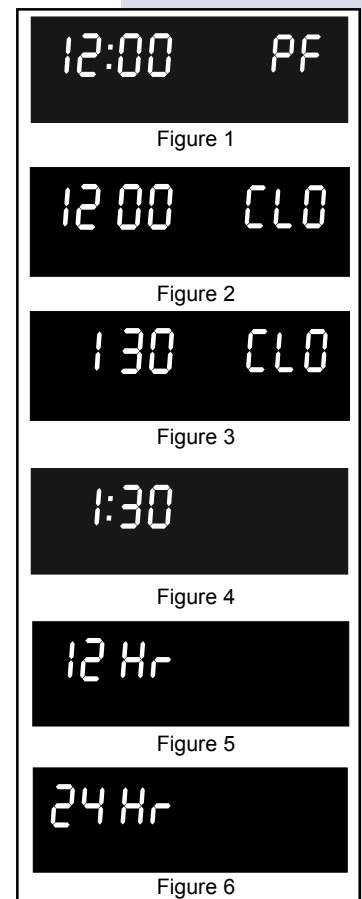
When **PF** appears in the display, press  or . No sound will be heard, but after 10 seconds a beep will sound and PF will disappear.

### To set the clock (example below for 1:30):

1. Press  or . "CLO" will appear in the display (Figure 2).
2. Press    pads to set the time of day to 1:30 (Figure 3). "CLO" will appear in the display. Press  or . "CLO" will disappear and the clock will start (Figure 4).

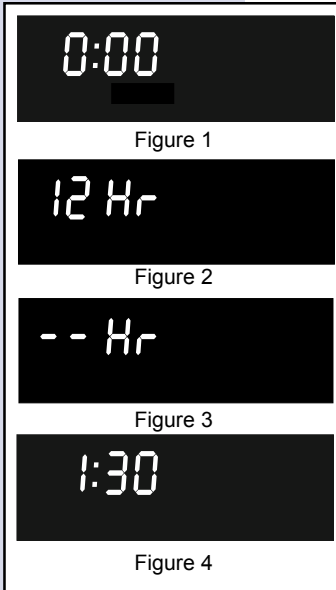
### Changing between 12 or 24 hour time of day display:





1. Press and hold  or  for 8 seconds (Figure 3). While holding the pad down the current time of day will remain and "CLO" will disappear from the display (Figure 4). CONTINUE holding the pad until a beep is heard.
2. The display will show either "12Hr" (Figure 5) or "24Hr" (Fig.6).
3. Press  or  to switch between the 12 and 24 hour time of day display. The display will show either "12Hr" (Figure 5) or "24Hr" (Figure 6).
4. Press  or  to accept the change or press  or  to reject the change.
5. Reset the correct time as described in **To set the Clock** above. Please note that if the 24 hour time of day mode was chosen, the clock will now display time from 0:00 through 23:59 hours.











# 12 Section B - Electronic Controls

## SETTING CONTINUOUS BAKE OR 12 HOUR ENERGY SAVING





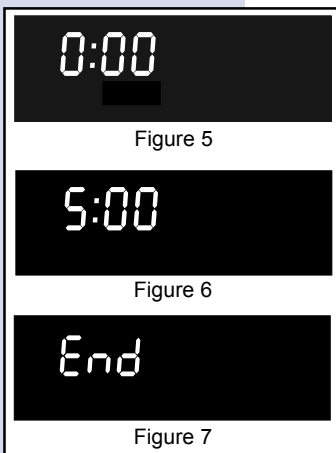
The  or  and  or  pads control the Continuous Bake or 12 Hour Energy Saving features. The oven control has a factory preset built-in 12 Hour Energy Saving feature that will shut off the oven if the oven control is left on for more than 11 hours and 59 minutes. The oven can be programmed to override this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

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










1. Press and hold  or  for 8 seconds (Figure 1). "12Hr" or "- -Hr" will appear in the display and the control will beep once.
2. Press  or  to switch between the 12 Hour Energy Saving and continuous bake features. Note: "12Hr" in the display indicates the control is set for the 12 Hour Energy Saving mode and "- -Hr" indicates the control is set for the Continuous Bake feature (Figures 2 and 3).
3. Press  or  to accept the change (Figure 4; display will return to time of day) or press  or  to reject the change.

## SETTING THE KITCHEN TIMER



The  or  pad controls the Timer feature. The Timer serves as an extra timer in the kitchen that will beep when the set time has run out. It does not start or stop cooking. The Timer feature can be used during any of the other oven control functions.





### To set the Timer (example for 5 minutes):

1. Press  or . "0:00" will appear in the display (Figure 5).
2. Press the number pads to set the desired time in the display (example ). Press  or . The time will begin to count down with "5:00" (Figure 6). Note: If  or  is not pressed the timer will return to the time of day.
3. When the set time has run out, "End" will show in the display (Figure 7). The clock will sound with 3 beeps every 15 seconds until  or  is pressed.

### To cancel the Timer before the set time has run out:

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

## SETTING OVEN LOCKOUT FEATURE

The  or  pad controls the Oven Lockout feature. The Oven Lockout feature automatically locks the oven door and prevents the Warmer Drawer from being turned on. It does not disable the clock, Timer, electric and gas surface burners, Warmer Zone or the interior oven lights.

### To activate the Oven Lockout feature:





1. Press and hold  or  for 3 seconds (Figure 1).
2. After 3 seconds a beep will sound and "DOOR LOCKED" will flash on the control panel. Once the oven door is locked the "DOOR LOCKED" indicator will stop flashing and remain on.







Figure 1









### To reactivate normal oven operation:

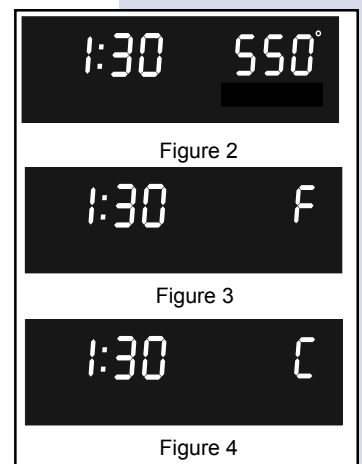
1. Press and hold  or  for 3 seconds. A beep will sound. The "DOOR LOCKED" will continue to flash until the oven door has completely unlocked (See Figure 1).
2. The range is again fully operational.

## SETTING TEMPERATURE DISPLAY — FAHRENHEIT OR CELSIUS:

The  or  and  or  pads control the Fahrenheit or Celsius temperature display modes. The oven control can be programmed to display temperatures in Fahrenheit or Celsius. The oven has been preset at the factory to display in Fahrenheit.

### To change display from Fahrenheit to Celsius or Celsius to Fahrenheit:

1. To tell if the display is set for Fahrenheit or Celsius. Press  or  (figure 2) and hold for 7 seconds; "550°" will appear in the display and a beep will sound. If "F" appears, the display is set to show temperatures in Fahrenheit (Figure 3). If "C" appears, the display is set to show temperatures in Celsius (Figure 4).
2. Press  or  to switch between Fahrenheit or Celsius display modes. The display will show either "F" (Figure 3) or "C" (Figure 4).
3. Press  or  to accept the change or Press  or  to reject the change.



# 14 Section B - Electronic Controls

## SETTING SILENT CONTROL OPERATION





The  or  and  or  pads control the Silent Control operation feature. The Silent Control operation feature allows the oven control to be operated without sounds or beeps whenever necessary. If desired the control can be programmed for silent operation and later returned to operating with all the normal sounds and beeps.



Figure 1







Figure 2







Figure 3

### To change control from normal sound operation to silent control operation:

1. To tell if your range is set for normal or silent operation press and hold  or  for 7 seconds. "0:00" will appear in the display (Figure 1).
2. Press  or  to switch between normal sound operation and silent operation mode. The display will show either ":SP" (Figure 2) or ":--" (Figure 3).

If ":SP" appears (Figure 2), the control will operate with normal sounds and beeps. If ":--" appears (Figure 3), the control is in the silent operation mode.

3. Press  or  to accept the change or press  or  to reject the change.

## 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 too hot or too cool, the temperature in the oven can be adjusted. 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.



Figure 4



Figure 5















Figure 6





Figure 7








### To adjust the oven temperature:

1. Press  or  for 8 seconds (Figure 4).
2. To increase the temperature use the number pads to enter the desired change. (Example 30°F)   (Figure 5). The temperature may be increased as much as 35°F (17°C). To decrease the temperature use the number pads to enter the desired change. (Example -30°F)   and then Press  or  (Figure 6). The temperature may be decreased as much as 35°F (17°C).
3. Press  or  to accept the temperature change and the display will return to the time of day (Figure 7). Press  or  to reject the change if necessary.

## PREHEATING

The  or  pad controls the Preheat feature. The Preheat feature will bring the oven up to temperature and then indicate when to place the food in the oven. Use this feature in combination with the Bake pad when recipes call for preheating. Preheating is not necessary when roasting or cooking casseroles. The oven can be programmed to preheat at any temperature between 170°F to 550°F.

### To set the Preheat temperature for 350°F:










1. Arrange the interior oven racks.
2. Press  or . "-- - °" will appear in the display (Figure 1).
3. Press , , . "350°" will appear in the display (Figure 2).
4. Press  or . "PRE" will appear in the display as the oven heats and reaches 350°F (Figure 3).

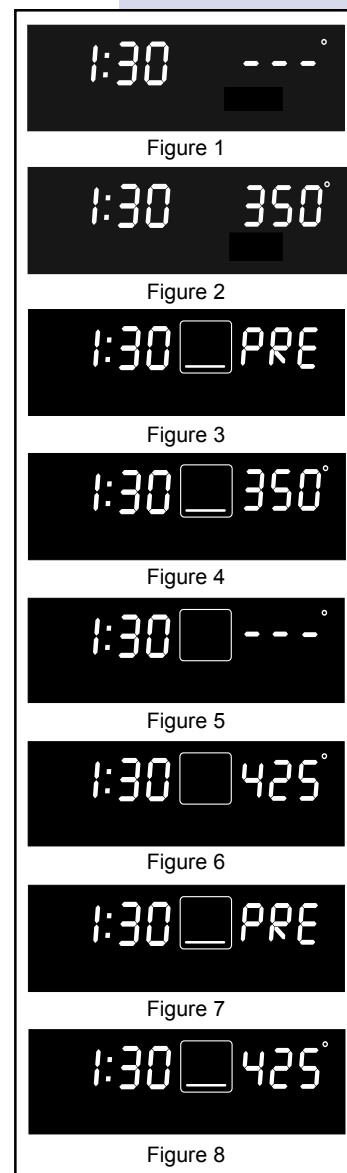
Note: After the oven has reached the desired temperature (this example, 350°F) the control will beep and the "PRE" light will turn off and oven temperature will be displayed (Figure 4). If the beep was missed, a quick glance at the display with oven temperature showing in the oven display is a good way to check that the oven has already reached the preheat temperature. Once the oven has preheated, **PLACE FOOD IN THE OVEN.**

Press  or  when baking is complete or to cancel the preheat feature.

### To change Preheat temperature while oven is preheating (example changing from 350 to 425°F):



If it is necessary to change the preheat temperature while the oven is preheating to the original temperature:

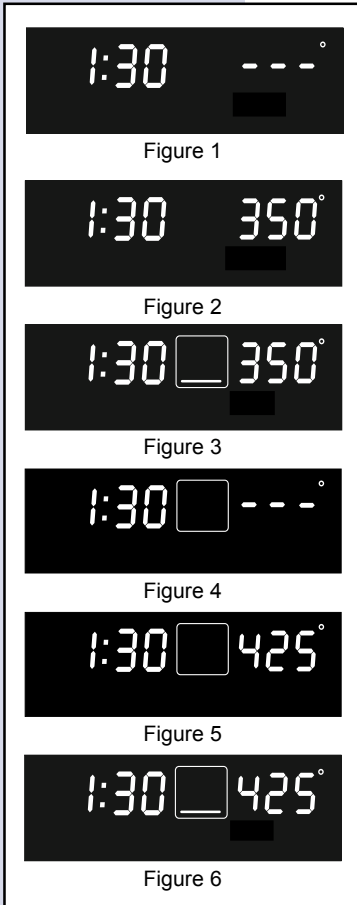
1. While preheating, press  or . "-- - °" will appear in the display (Figure 5).
2. Enter the new preheat temperature. Press , , . "425°" will appear in the display (Figure 6).
3. Press  or . "PRE" will appear in the display as the oven heats and to 425°F (Figure 7). A beep will sound once the oven temperature reaches 425°F and the display will show "425°" (Figure 8).
4. When baking is complete press  or .










# 16 Section B - Electronic Controls



## BAKING

The  or  pad controls normal baking. If preheating is necessary, refer to the Preheat Feature for instructions. The oven can be programmed to bake at any temperature from 170° F to 550° F (The sample shown below is for 350°F).










### To set the Bake Temperature to 350°F:

1. Arrange interior oven racks and place food in oven.
2. Press  or , "---°" will appear in the display (Figure 1).
3. Press , ,  (Figure 2). "350°" will appear in the display.
4. Press  or . A beep will sound once the oven temperature reaches 350° F and the display will show "350°" (Figure 3).



Pressing  or  will cancel the Bake feature at any time.

### To change the Bake Temperature (example changing from 350° to 425°F):








1. After the oven has already been set to bake at 350°F and the oven temperature needs to be changed to 425°F, press  or  (Figure 4) and "---°" will show in the display.
2. Press , ,  (Figure 5). "425°" will appear in the display.
3. Press  or . "425°" will appear in the display (Figure 6).

Note: If the oven was recently heated from prior cooking and has remaining heat, the bake element symbol may not show in the display immediately.



## CONVECTION BAKING

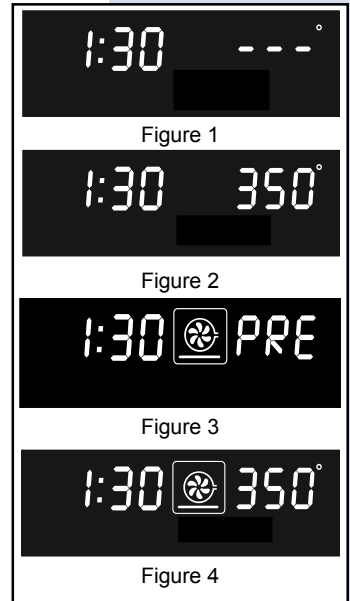
The  or  pad controls the Convection Bake feature. Use the Convection Bake feature when cooking speed is desired. The oven can be programmed for Convection baking at any temperature between 300° F (149° C) to 550° F (288° C).

### To set the oven for Convection Bake and temperature to 350°F:

1. Arrange interior oven racks and place food in oven.
2. Press  or . "-- --°" will appear in the display (Figure 1).
3. Press , , . "350°" will appear in the display (Figure 2).
4. Press  or . "PRE" and the fan icon will appear in the display (Figure 3) until the oven reaches 350° F. A beep will sound once the oven temperature reaches 350° F and the display will show "350°" and the fan icon (Figure 4).

Note: The convection fan will start AS SOON AS the oven is set for Convection Bake. The oven icon will show a rotating fan within the square. This rotating fan icon indicates when the Convection Fan is operating (See rotating fan in Figure 4).







Press  or  to stop Convection Bake or cancel Convection Bake at any time.

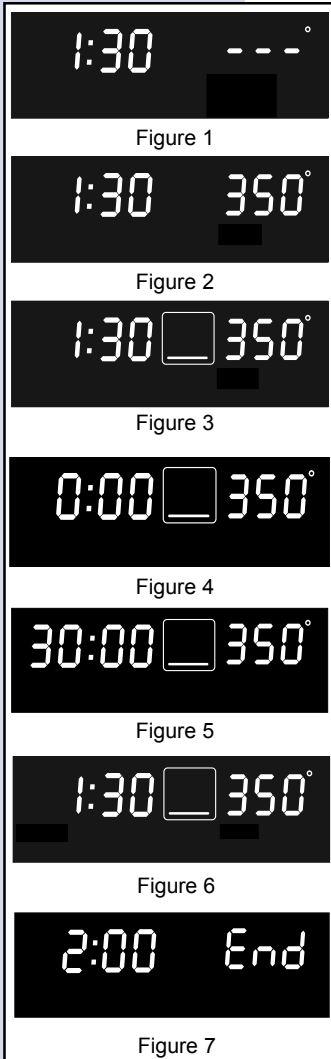

















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
## SETTING TIMED BAKE OR TIMED CONVECTION BAKE



The  (or ) or  (or ) and  (or ) pads control the Timed Bake feature. The automatic timer of the Timed Bake feature will turn the oven OFF after cooking for the desired amount of time you selected.





**To program the oven to begin baking immediately and to shut off automatically: (example below to BAKE at 350°F for 30 minutes):**

1. Be sure the clock is set for the correct time of day.
2. Arrange interior oven rack(s) and place the food in the oven.
3. Press  or , "--- °" will appear in the display (Figure 1).
4. Press , ,  (Figure 2). "350°" will appear in the display. Min. temperature is 170°F bake and 300°F for convection bake.
5. Press  or . "350°" will appear in the display (See Figure 3).
6. Press  or . "0:00" and "350°" will appear in the display (Figure 4).
7. Enter the desired baking time by Pressing , . "30:00" and "350°" will appear in the display (Figure 5). Note: Baking time can be set for any amount of time between 1 minute to 11 hours and 59 minutes.
8. Press  or  (Figure 6). Once the Timed Bake feature has started, the current time of day will appear in the display.

Note: After the Timed Bake feature has activated, press  or  to display the bake time remaining in the Timed Bake mode. Once Timed Bake has started baking, a beep will sound when the oven temperature reaches the set temperature.









Press  or  when baking has finished or at any time to cancel the Timed Bake feature.

**When the timed bake finishes:**





















1. "End" and the time of day will show in display. The oven will shut off automatically (Figure 7).
2. The control will beep 3 times. The control will continue to beep 3 times every 30 seconds until  or  is pressed.



**CAUTION** Use caution with the **TIMED BAKE** or **DELAYED TIME BAKE** features. Use the automatic timer when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed. Eating spoiled food can result in sickness from food poisoning.

## SETTING DELAYED TIMED BAKE OR DELAYED TIMED CONVECTION BAKE



The  (or ) or  (or ) ,  (or ) and  (or ) pads control the Delayed Time Bake feature. The automatic timer of the Delayed Time Bake will turn the oven **on and off** at the time you select in advance. **NOTE:** If your clock is set for normal 12 hour display mode the Delayed Time Bake feature can never be set to start more than 12 hours in advance.

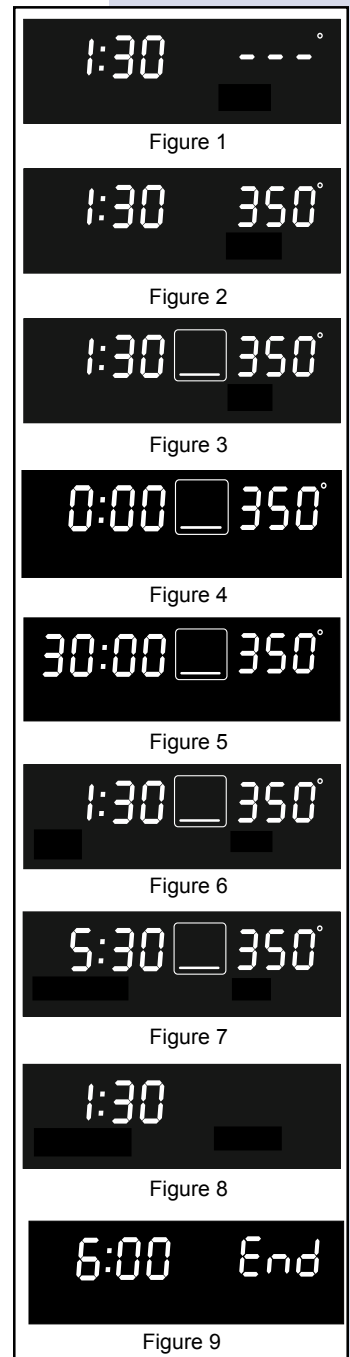
**To program the oven for a delayed BAKE start time and to shut off automatically (example for baking at 350°F, starting at 5:30 and baking for 30 minutes):**

1. Be sure that the clock is set with the correct time of day.
2. Arrange interior oven rack(s) and place the food in the oven.
3. Press  or . "- - °" will appear in the display (Figure 1).
4. Press , ,  (Figure 2). "350°" will appear in the display.
5. Press  or . "350°" will stay in the display. (Figure 3).
6. Press  or . "0:00" and "350°" will appear in the display (Figure 4).
7. Enter the desired baking time using the number pads by Pressing , . "30:00" and "350°" will appear in the display (Figure 5). Note: Baking time can be set for any amount of time from 1 minute to 11 hours and 59 minutes.
8. Press  or . "350°" will show (Figure 6).
9. Press  or . Enter the desired start time using the number pads , ,  (Figure 7).
10. Press  or . When Delayed Time Bake starts, the set oven temperature will disappear, the current time of day will appear in the display (Figure 8).
11. When the desired start time is reached, "350°" appears in display. Oven starts to bake at the previously selected temperature.



Press  or  when baking has completed or at any time to cancel the Delayed Time Bake feature.

### When the set bake time runs out:

1. "End" will appear in the display and the oven will shut off automatically (Figure 9).
2. The control will beep 3 times. The control will continue to beep 3 times every 30 seconds until  or  is pressed.

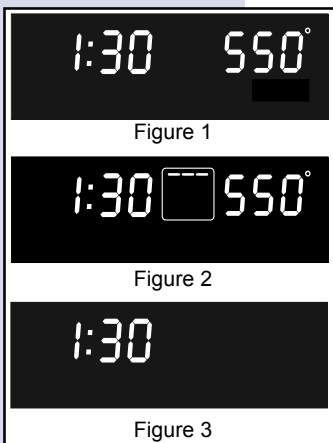


## BROIL







The  or  pad controls the Broil feature. 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.

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 5). **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 at the default setting (550°F):










1. Place the broiler pan insert on the broiler pan. 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 4).**
3. Press  or . "550°" will appear (Figure 1).
4. If a lower broil temperature is desired (minimum broil temperature setting is 400°F), press the desired temperature before continuing to step 5.
5. Press  or . The oven will begin to broil. "550°" will stay in the display (Figure 2).
6. 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 press  or  (Figure 3).

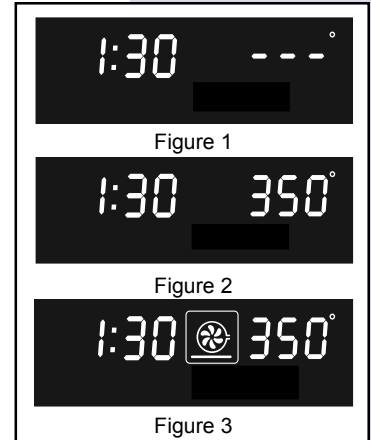
Note: To change temperature after the oven has begun, cancelled the control and reset it at the desired temperature following steps 3 to 5.

## CONVECTION ROAST



The  or  pad controls the Convection Roast feature. The oven can be programmed to Convection Roast at any temperature between 300°F (149°C) to 550°F (288°C) (The example below is for 350°F).

### To Set the Convection Roast and temperature to 350°F:

1. Arrange interior oven racks and place food in oven.
2. Press  or . "----°" will appear in the display ( Figure 1).
3. Press , , . "350°" will appear in the display (Figure 2).
4. Press  or . "350°" will remain on and the convection fan icon will show in the display (Figure 3).
5. Press  or  to stop Convection Roasting or cancel convection roast at any time.



## STARTING SELF-CLEAN CYCLE

The  or  pad controls the Self-Cleaning feature. 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 one hour. So to self-clean for 3 hours will actually take about 4 hours to complete.

\*It is recommended to use a 2 hour self-clean cycle for **light soils**, a 3 hour cycle for **average soils**, and a 4 hour cycle for **heavy soils** (to assure satisfactory results).

**⚠ WARNING** During the self-cleaning cycle, the outside of the range can become very hot to the touch. **DO NOT** leave small children unattended near the appliance; they may be burned if they touch the hot oven door surfaces.

**⚠ CAUTION** **DO NOT** force the oven door open. This can damage the automatic door locking system. 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. The oven may still be VERY HOT.



Figure 1

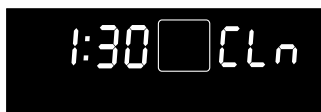


Figure 2



Figure 3









Figure 4



Figure 5

### To set the controls for a 3 hour Self-Cleaning cycle to start immediately and shut off automatically:

1. Be sure the clock is set with the correct time of day and the oven door is closed.
2. Press  or . "CLn" will flash and "3:00" HR will show in the display (Figure 1). The control will automatically clean for a 3 hour period (default self-cleaning cycle time). Note: If a 2 or 4 hour clean time is desired, press  for 2 hour or press  for a 4 hour clean time. Set the cleaning time based on the amount of soil; light, medium or heavy (\* See above).
3. Press  or . The "DOOR LOCKED" icon will flash; and the letters "CLn" will remain on in the display (Figure 2).
4. As soon as the control is set, the motor driven oven door lock will begin to close automatically. Once the door has been locked the "DOOR LOCKED" indicator light will stop flashing and remain on. Also, the oven icon will appear in the display (Figure 3).



Note: Allow about 15 seconds for the oven door lock to close.

### When the Self-Clean Cycle is Completed:





1. The time of day and "DOOR LOCKED" will remain on (Figure 4).
2. Once the oven has cooled down for 1 HOUR, and the "DOOR LOCKED" icon is no longer displayed, the oven door can then be opened (Figure 5).

### 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. Press  or .
2. Once the oven has cooled down for approximately 1 HOUR and the "DOOR LOCKED" icon is no longer displayed, the oven door can then be opened (Figure 5).

## TO START THE DELAYED SELF-CLEAN CYCLE

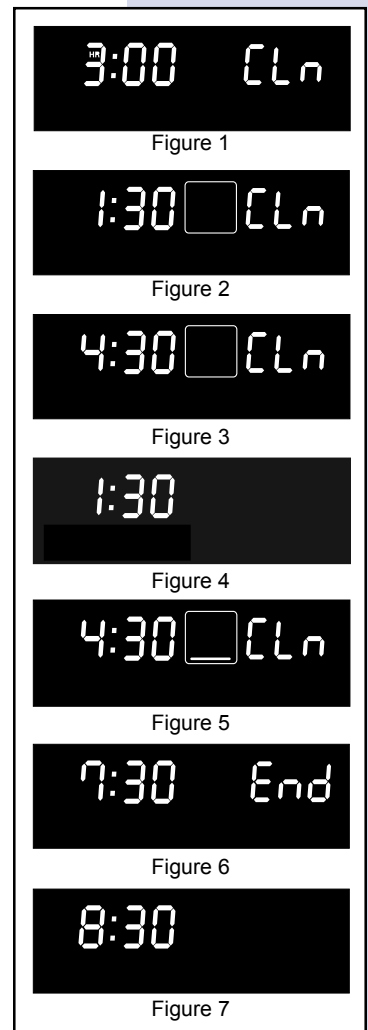
The  or  and  or  pads and length of clean cycle, controls the Delayed Self-Clean operation. The automatic timer will turn the oven **on and off** at the time you select in advance. Be sure to review TO START THE SELF-CLEAN CYCLE for recommended clean times. **NOTE:** If your clock is set for normal 12 hour display mode the Delayed Time Sel-Clean feature can never be set to start more than 12 hours in advance.

**To set the control for the Self-Cleaning Cycle to start at a delayed time and shut off automatically: (example 3 hour self-clean cycle to start at 4:30):**

1. Be sure the clock is set with the correct time of day and the oven door is closed.
2. Press  or . "CLn" and "3:00" HR will show in the display (Figure 1). The control will automatically clean for a 3 hour period (default self-cleaning cycle time). Note: If a 2 or 4 hour clean time is desired, press  for 2 hour or press  for a 4 hour clean time. Set the cleaning time based on the amount of soil—light, medium or heavy (\*See previous page).
3. Press  or . The "DOOR LOCKED" icon will flash; and the letters "CLn" will remain on in the display (Figure 2).
4. Press  or . Enter the desired start time using the number pads , ,  (Figure 3).
5. Press  or . The "CLn" icon will turn off (Figure 4).
6. As soon as the control is set, the motor driven oven door lock will begin to close automatically and once the door has been locked the "DOOR LOCKED" indicator light will quit flashing and remain on.
7. The control will start the self-cleaning at the setted start time, for the period of time previously selected. "CLn" and oven icon will appear in the display (Figure 5).

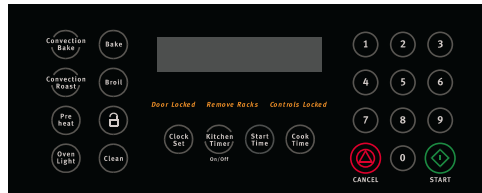
**When the Self-Clean Cycle is Completed:**

1. The time of day, the "DOOR LOCKED" will remain in the display (Figure 6).
2. Once the oven has cooled down for approximately 1 HOUR, and the "DOOR LOCKED" icon is no longer displayed, the oven door can then be opened (Figure 7).

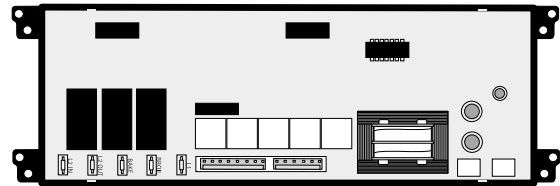


## ES500 ELECTRONIC OVEN CONTROL

1. This self-cleaning controller offers Bake, Broil, Preheat, Convection Bake and Convection Roasting modes, Timed and Delayed Baking, and Cleaning functions.
2. Convection operates with an element and a fan dedicated to convection.
3. This Controller have a touch sensitive glass.
4. This controller use an independent auxiliary board.



Front view



Rear view

**NOTE:** The controller's are not field repairable. Only temperature settings can be changed. See oven calibration

## 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 de-stratify 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. Press the **CONV. BAKE/ROAST** pad.
2. Enter the desired temperature on the keypad (setpoint).
3. Press the **START** pad.

The oven will automatically start and the fan will begin to run. To cancel the convection baking/roasting function, press the **CANCEL** pad.

**NOTE:** The fan runs continuously while in the convection mode. The fan will stop if the door is opened while convection baking/roasting. The bake element will continue to operate if the door is opened.

## PREHEAT

During a preheat mode, the oven uses bake element to reach the controller set point. The element uses full power when it's on. When the setpoint is reached, the preheat mode is converted in a normal bake mode.

## NORMAL BAKE

During a normal bake mode, the controller preheats the oven with the bake element. When the desired temperature is reached, the controller adds top heat by cycling the broil element on for 12 to 18 seconds per minute. The bake element is on for the remaining time of the minute. Both elements use full power when they are on but they are never on at the same time.

## CLEAN

During a cleaning process, the oven uses bake element.

## RACK SENSOR

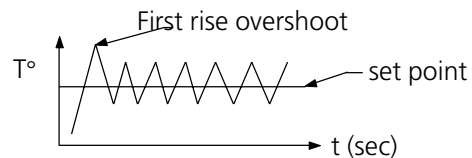
Racks and rack holders must be removed to do a self-cleaning cycle. RR (Remove Racks) should appear in the controller display if the racks and rack holders are not removed and self-clean won't start.

## CLEAN AND TIMED CLEAN

When these modes are called, the door locks right after start button is pushed.

## 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  $350^\circ\text{F}/176^\circ\text{C}$ . Obtain an average oven temperature after a minimum of 5 cycles. Press Cancel to end bake mode.

**Note:** Changing calibration affects all the cooking modes but not the clean mode.



# 26 Section C - Service Data

## ELECTRONIC OVEN CONTROL FAULT CODE DESCRIPTIONS

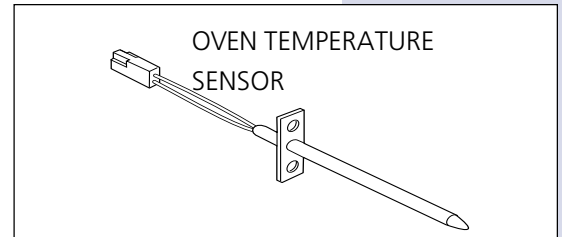
**Note:** Only three fault codes are displayed by this control "F1", "F2", "F3" and "F9". Generally speaking "F1" implies a control failure, "F2" is a communication problem, "F3" an oven probe problem, and "F9" a latch motor problem. In all occurrences the alarm is accompanied by a display of "F1". To see the exact description of the fault code, unplug the appliance and plug it again. When PF appears on the control, touch both BAKE and BROIL pad at the same time for 3 seconds, then touch the KITCHEN TIMER pad.

Fault Code	Likely Failure Condition/Cause	Suggested Corrective Action
<b>F1</b>	<ol style="list-style-type: none"> <li><b>(F10)</b> Control has sensed a potential runaway oven condition. Control may have shorted relay, RTD sensor probe may have gone bad.</li> <li><b>(F11)</b> Shorted keypad.</li> <li><b>(F13)</b> Control's internal checksum may have become corrupted.</li> </ol>	<ol style="list-style-type: none"> <li>Check RTD sensor probe and replace if necessary. If oven is overheating, disconnect power. If oven continues to overheat when the power is reapplied, replace EOC. Severe overheating may require the entire oven to be replaced, should damage be extensive.</li> <li>Press CLEAR key.</li> <li>Disconnect power, wait 30 seconds and reapply power. If fault returns upon power-up, replace EOC.</li> </ol>
<b>F2</b>	<ol style="list-style-type: none"> <li><b>(F21)</b> Communication problem with the auxiliary board.</li> <li><b>(F23)</b> Communication problem with the TST board.</li> </ol>	<ol style="list-style-type: none"> <li>Verify wiring between controller (P4 and P10), auxiliary board (P1) and glass panel (J1).</li> <li>If <b>F21</b> appears, replace auxiliary board.</li> <li>If <b>F23</b> appears, replace glass panel.</li> <li>It is possible that the controller does not communicate with the auxiliary board. If it is the case, change the controller.</li> </ol>
<b>F3</b>	<ol style="list-style-type: none"> <li><b>(F31)</b> Open RTD sensor probe/ wiring problem. Note: EOC may initially display an "F1", thinking a runaway condition exists.</li> <li>Shorted RTD sensor probe / wiring problem. Note: "F3" is displayed when oven is in active mode or an attempt to enter an active mode is made.</li> <li>Abusive operation (safety thermostat).</li> <li>Safety thermostat opened, or cooling fan stalled.</li> </ol>	<ol style="list-style-type: none"> <li>Press CLEAR key.</li> <li>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.</li> <li>Let the oven cool down and restart the function</li> <li>Look for stalled cooling fan, broken safety thermostat (opens).</li> </ol>
<b>F9</b>	<ol style="list-style-type: none"> <li>Door motor failure / jammed. Latch motor switch failure.</li> <li>Control software failure, or component failure (relay stuck).</li> <li>Wiring Problem.</li> </ol>	<ol style="list-style-type: none"> <li>Press CLEAR key.</li> <li>If CLEAR key does not eliminate problem, turn off power for 30 seconds, then turn on power.</li> <li>Check wiring of Lock Motor, and Lock Switch A and Door Switch circuits.</li> <li>Unplug P4, apply power (L1) directly to the Lock Motor, if the motor does not rotate, replace Lock Motor Assembly. Plug P4.</li> <li>Check Lock Switch A 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.</li> <li>If all above steps fail to correct situation, replace control.</li> </ol>

## RTD SCALE AND OVEN TEMPERATURE SENSOR



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



## CIRCUIT ANALYSIS MATRIX



	ELEMENTS			Conv. Fan P5-7	Light P5-4	Door Motor P5-6	Lock Motor Switches		Cooling Fan P1 Aux. Brd	Door Switch COM-NO
	Bake P3	Broil P2	Conv. P3-8 Aux. Brd				P5-10 & P5-11	A P5-10 & P5-13		
Bake	X	X*							X	
Broil		X							X	
Conv. Bake	X	X*	X	X					X	
Conv. Roast	X	X*	X	X					X	
Clean	X								X	
Locking						X	NC	NO		
Locked							NO	NC		
Unlocking						X	NO	NC		
Unlocked							NC	NO		
Light					X					
Door Open					X					X
Door Closed										

\* Denotes Topheat    \*\* Stage 1    + Stage 2     Relay will operate in this condition only

## ELECTRICAL RATING

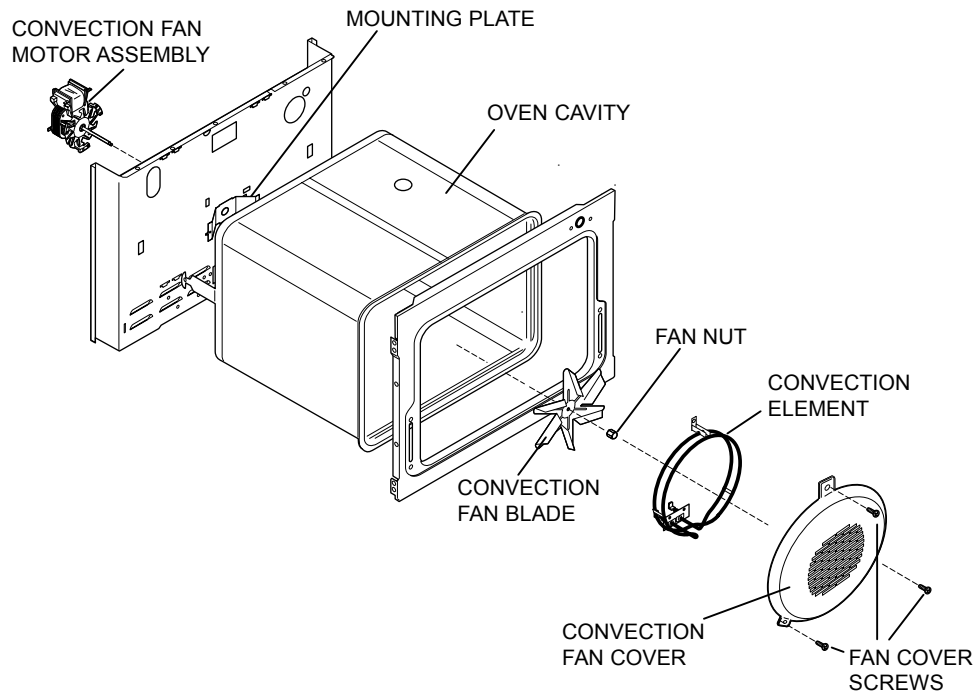


Kw Rating 240/208 V	See nameplate	Bake Element Wattage	3400W/2552W
Broil Element Wattage	4000W/3004W	Convection Element Wattage	2500W/1879W

## AUXILIARY BOARD

The auxiliary board controls the convection element and the 2 speeds of the blower.

## 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.

## FAN MOTOR

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

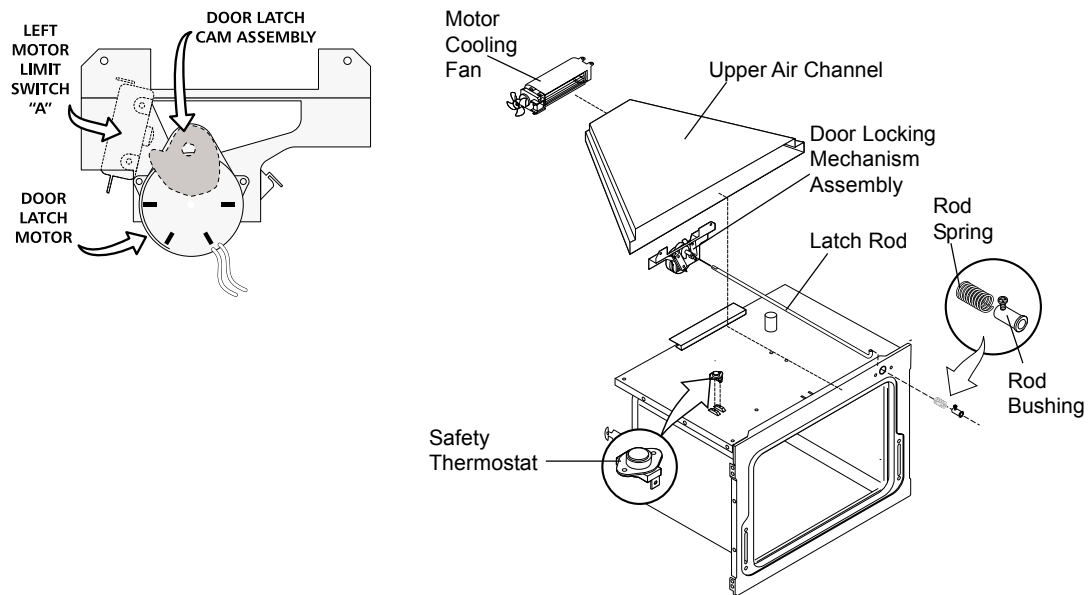
## FAN RELAY

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.
- Voltage output between terminals P5-7 and Neutral.
- 120 Volts available at fan motor.
- Fan motor coil resistance  $56.5 \text{ ohms} \pm 10\%$ .
- Door/light switch.

## 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  $500^\circ\text{F}/260^\circ\text{C}$  before the door locks. However, until the temperature inside oven reaches  $500^\circ\text{F}/260^\circ\text{C}$ , the self-clean program can be canceled and door will unlock immediately. After oven reaches temperatures over  $500^\circ\text{F}/260^\circ\text{C}$ , the door will not unlock until temperature drops below  $500^\circ\text{F}/260^\circ\text{C}$ .



# 32 Section D - Replacement of parts

## 1.0 HOW TO REMOVE THE OVEN FROM THE CABINET



Figure 1

1. Disconnect wall oven from electrical supply.
2. Insert tool supplied with the appliance both side at the same time in the hole located on the side frame and visible when the oven door is opened.
3. After inserting tool pull the oven towards you.

## 2.0 HOW TO REMOVE THE PANELS TO ACCESS TIMER, CONVECTION MOTOR, BLOWER MOTOR, LATCH MOTOR, LATCH ROD, OVEN TEMPERATURE PROBE, BOARD RELAY, SAFETY THERMOSTAST, LIGHT TRANSFORMER



Figure 2

1. Disconnect wall oven from electrical supply.
2. Remove wall oven from the cabinet. (section 1.0)
3. Remove the 11 screws from the back panel. (Figure 2)

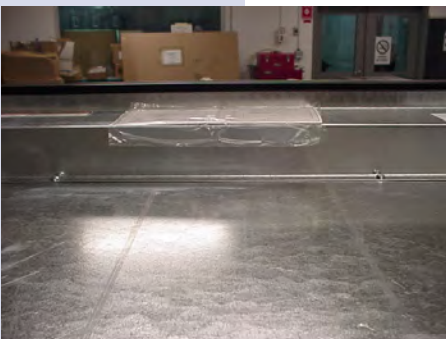


Figure 3

4. Remove the 2 screws on top of control shield. (Figure 3)
5. Remove the 2 screws each sides of the control shield.

## 3.0 HOW TO REPLACE THE ELECTRONIC OVEN CONTROL

1. Disconnect wall oven from electrical supply.
2. Remove wall oven from the cabinet. (section 1.0)
3. Remove the panels to access oven control. (section 2)
4. Remove the 3 screws on front under the control panel. (Figure 4)



Figure 4

5. Lift the control panel by tilting it toward the rear of the appliance. (Figure 5)

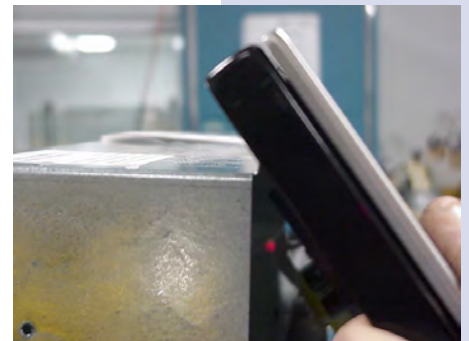


Figure 5

6. Remove the 4 screws holding the oven control. (Figure 6)
7. Replace the oven control and reassemble in reverse order.

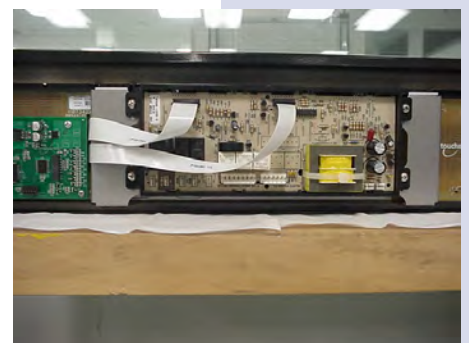


Figure 6

# 34 Section D - Replacement of parts

## 4.0 HOW TO REPLACE CONVECTION MOTOR

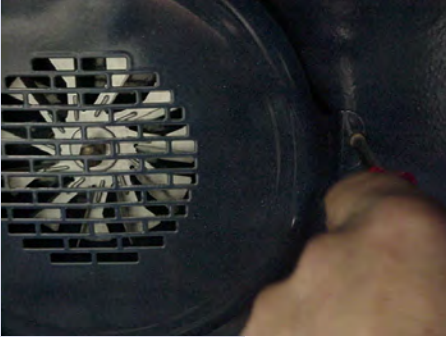


Figure 7



Figure 8

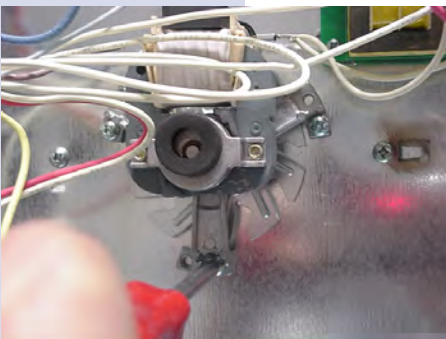


Figure 9

1. Disconnect wall oven from electrical supply.
2. Remove wall oven from the cabinet. (section 1.0)
3. Remove the back panel to access convection motor. (section 2.0)
4. By the inside of the oven remove the 3 screws holding the convection fan cover. (Figure 7)
5. Remove the nut holding the fan blade by turning it counterclockwise. (Figure 8)
6. Remove the 3 screws holding the motor. (Figure 9)
7. Disconnect the 2 wires.
8. Replace the motor and reassemble in reverse order.



## 5.0 HOW TO REPLACE THE BLOWER MOTOR

1. Disconnect wall oven from electrical supply.
2. Remove wall oven from the cabinet. (section 1.0)
3. Remove the back panel. (section 2.0)
4. Remove the top panel. (section 2.0)
5. Remove the 4 screws holding the blower motor. (Figure 10)

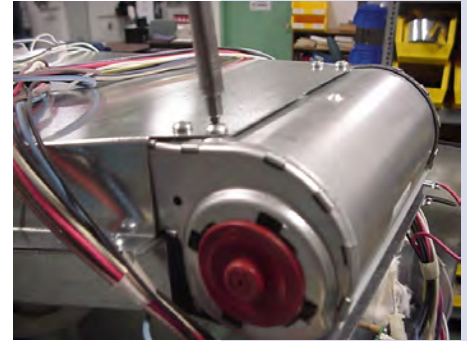


Figure 10

5. Disconnect the 3 wires. (Figure 11)
6. Replace the motor and reassemble in reverse order.

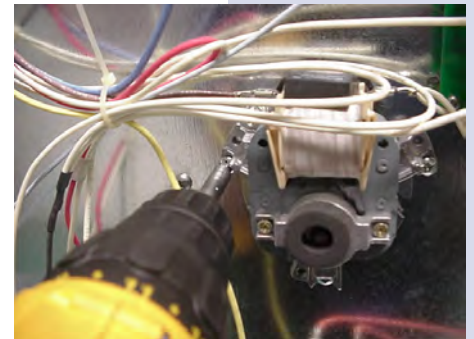


Figure 11

## 6.0 HOW TO REPLACE THE DOOR LATCH MOTOR

1. Disconnect wall oven from electrical supply.
2. Remove wall oven from the cabinet. (section 1.0)
3. Remove the back panel. (section 2.0)
4. Remove the 2 screws holding the latch motor. (Figure 12)
5. Disconnect the wires.
6. Replace the motor and reassemble in reverse order.



Figure 12

# 36 Section D - Replacement of parts

## 7.0 HOW TO REPLACE THE OVEN TEMPERATURE PROBE

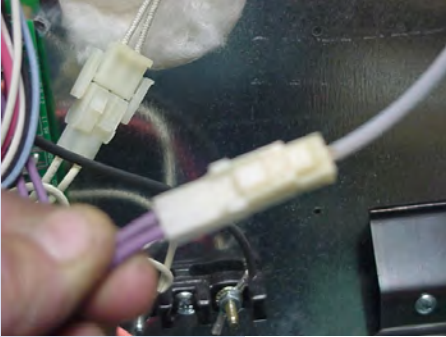


Figure 13

1. Disconnect wall oven from electrical supply.
2. Remove wall oven from the cabinet. (section 1.0)
3. Remove the back panel. (section 2.0)
4. Unplug the quick connect from the temperature probe. (Figure 13)



Figure 14

5. By the inside of the oven remove the 2 screws holding the oven temperature probe. (Figure 14)
6. Replace the probe and reassemble in reverse order.

## 8.0 HOW TO REPLACE THE RELAY BOARD



Figure 15

1. Disconnect wall oven from electrical supply.
2. Remove wall oven from the cabinet. (section 1.0)
3. Remove the back panel. (section 2.0)
4. Remove the 2 screws.
5. Pinch slightly the plastic end. (Figure 15)
6. Replace the relay board and reassemble in reverse order.

## 9.0 HOW TO REPLACE THE SAFETY THERMOSTAT

1. Disconnect wall oven from electrical supply.
2. Remove wall oven from the cabinet. (section 1.0)
3. Remove the top panel. (section 2.0)
4. Remove the 2 screws holding the safety thermostat. (Figure 16)
5. Disconnect the 2 wires.
6. Replace the safety thermostat and reassemble the reverse order.

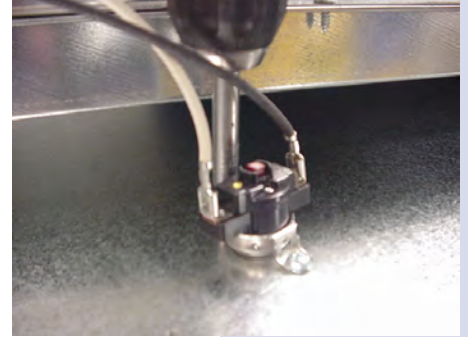


Figure 16

## 10.0 HOW TO REPLACE THE TRANSFORMER

1. Disconnect wall oven from electrical supply.
2. Remove wall oven from the cabinet. (section 1.0)
3. Remove the back panel. (section 2.0)
4. Remove the 2 screws holding the transformer. (Figure 17)
5. Disconnect the wire.
6. Replace the transformer and reassemble in reverse order.

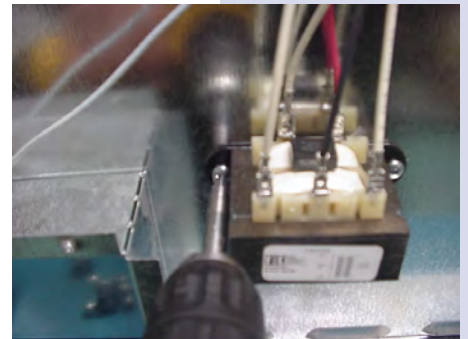


Figure 17

## 11.0 HOW TO REPLACE THE ELEMENTS

### 11.1 HOW TO REPLACE THE BAKE ELEMENT

1. Disconnect wall oven from electrical supply.
2. By the inside of the oven, remove the 2 screws holding the bake element. (Figure 18)
3. Remove the element from its place by pulling it toward you.
4. Replace the bake element and reassemble in reverse order.



Figure 18

# 38 Section D - Replacement of parts

## 11.0 HOW TO REPLACE THE ELEMENTS (CONTINUED)



Figure 19

### 11.2 HOW TO REPLACE THE BROIL ELEMENT

1. Disconnect wall oven from electrical supply.
2. By the inside of the oven, remove the 2 screws holding the broil element. (Figure 19)
3. Remove the element from its place by pulling it toward you.
4. Replace the broil element and reassemble in reverse order.



Figure 20

### 11.3 HOW TO REPLACE THE CONVECTION ELEMENT

1. Disconnect wall oven from electrical supply.
2. By the inside of the oven, remove the 3 screws holding the convection fan cover. (Figure 20)



Figure 21

3. Remove the 3 screws holding the convection element (Figure 21).
4. Disconnect the 2 wires.
5. Replace the convection element and reassemble in reverse order.

## 12.0 HOW TO REPLACE THE OVEN LIGHT

1. Disconnect wall oven from electrical supply.
2. By the inside of the oven, remove the oven light cover by pulling out on one side at the time. (Figure 22)



Figure 22

3. Remove the oven light by pulling the halogen bulb down. (Figure 23)
4. Replace the oven light (don't forget to wear a glove to manipulate the new halogen bulb. Contact with finger can damage bulb).
5. Reassemble in reverse order.



Figure 23

## 13.0 HOW TO REPLACE THE AUTOMATIC LIGHT SWITCH

1. Disconnect wall oven from electrical supply.
2. By the inside of the oven, pull on the oven light switch rod (Figure 24)
3. Disconnect the 2 wires.
4. Replace the automatic oven light switch and reassemble in reverse order.

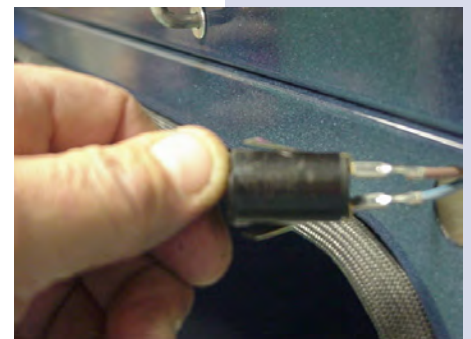


Figure 24

### 14.0 HOW TO REMOVE THE DOOR FROM THE OVEN

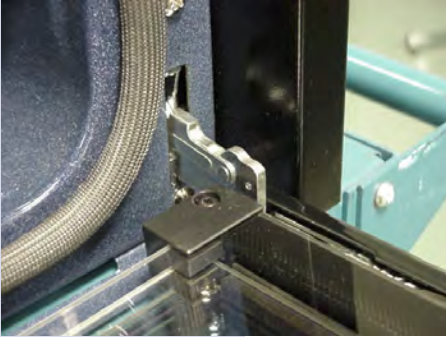


Figure 25



Figure 26

1. Disconnect wall oven from electrical supply.
2. Open the door to the fully opened position. (Figure 25)
3. Pull the lock located on each hinge support toward front of appliance. You may have to apply a little upward pressure on the lock to pull it up. (Figure 26)
4. 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.
5. Proceed in reverse to reinstall the door. Make sure the hinge supports are fully engaged before unlocking the hinge levers.

### 15.0 HOW TO REPLACE THE GUTTER



Figure 27

1. Disconnect wall oven from electrical supply.
2. Remove the oven door from the appliance. (section 14.0)
3. Remove wall oven from the cabinet. (section 1.0)
4. Remove the 3 screws located on the bottom edge of the oven body. (Figure 27)
5. Replace the gutter and reassemble in reverse order.

# Section D - Replacement of parts **41**

## 16.0 HOW TO REPLACE THE OVEN GASKET

1. Disconnect wall oven from electrical supply.
2. Remove the oven door from the appliance. (section 14.0)
3. The oven gasket is clipped. To remove it pull on each clip. (Figure 28)
4. To install the new gasket, align the clip in the hole and push until it clipped.



Figure 28

## 17.0 HOW TO REPLACE A GLASS OF THE OVEN DOOR

1. Disconnect wall oven from electrical supply.
2. Remove the oven door from the appliance. (section 14.0)
3. Remove the 4 screws holding the 2 glass holders (one on each side). (Figure 29)



Figure 29

4. Remove the first glass by pulling up smoothly. (Figure 30)



Figure 30

### 17.0 HOW TO REPLACE A GLASS OF THE OVEN DOOR (CONTINUED)



Figure 31

5. Remove others glass by sliding down one glass at the time. (Figure 31)
6. Replace the glass and reassemble in reverse order.

### 18.0 HOW TO REPLACE THE HINGE



Figure 32

1. Disconnect wall oven from electrical supply.
2. Remove the oven door from the appliance. (section 14.0)
3. Remove the 2 screws holding the hinge. (Figure 32)
4. Replace the hinge and reassemble in reverse order.

### 19.0 HOW TO REPLACE THE DOOR HANDLE



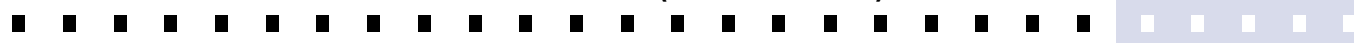
Figure 33

1. Disconnect wall oven from electrical supply.
2. Remove the oven door from the appliance. (section 14.0)
3. By the inside side of the door, remove the 2 metallic caps. (Figure 33)



# Section D - Replacement of parts 43

## 19.0 HOW TO REPLACE THE HANDLE (CONTINUED)



4. Remove the 2 screws. (Figure 34)
5. Replace the handle and reassemble in reverse order.

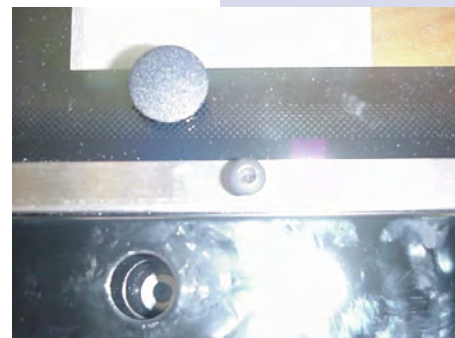
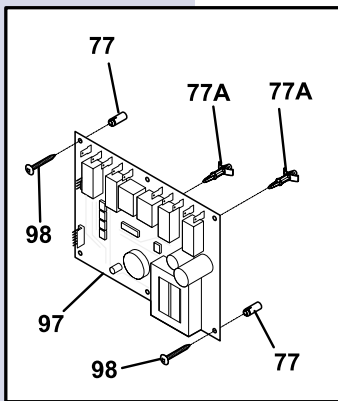
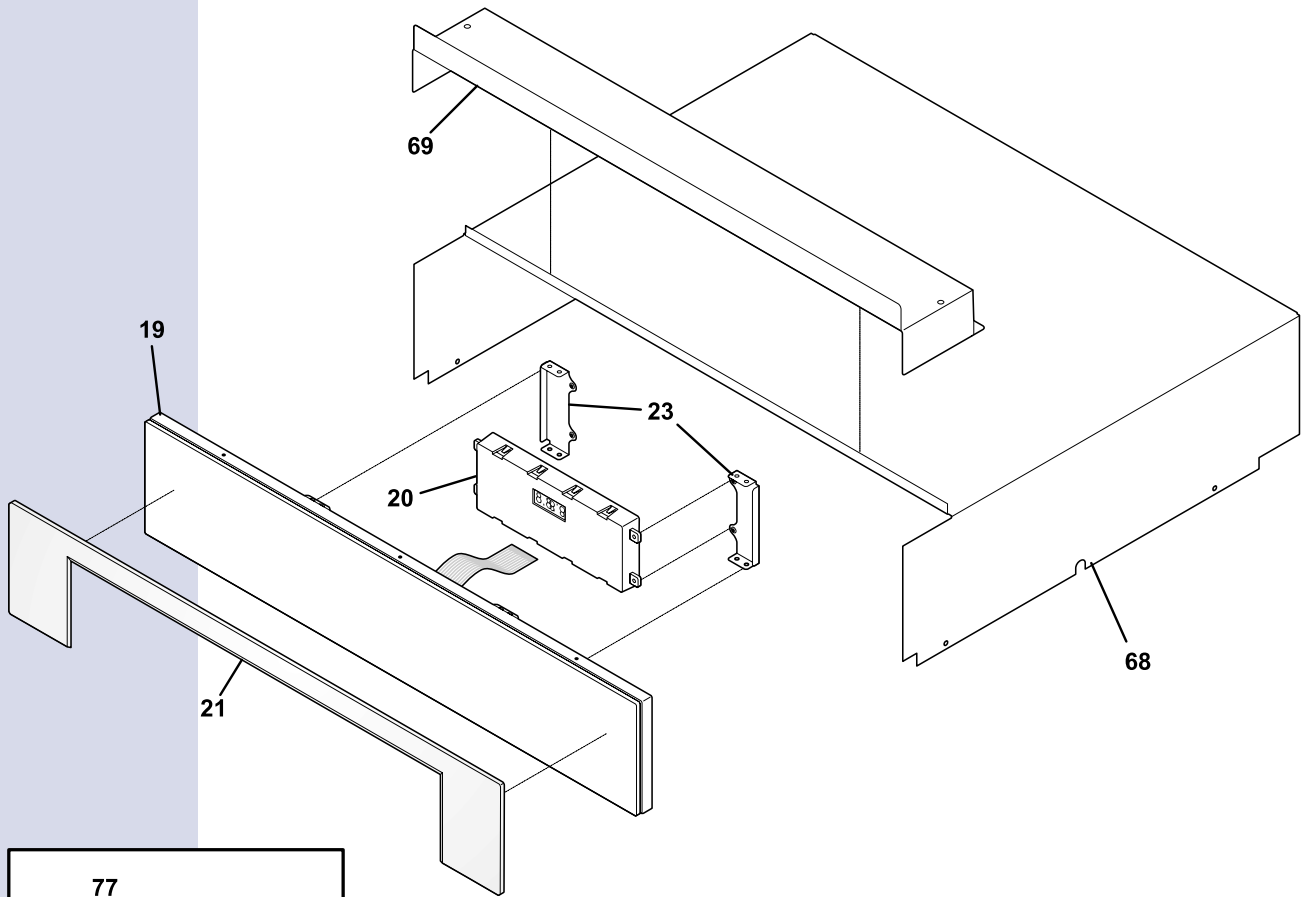


Figure 34

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## CONTROL PANEL EXPLODED VIEW



CE30EW75DSS1

## CONTROL PANEL PART DESCRIPTION

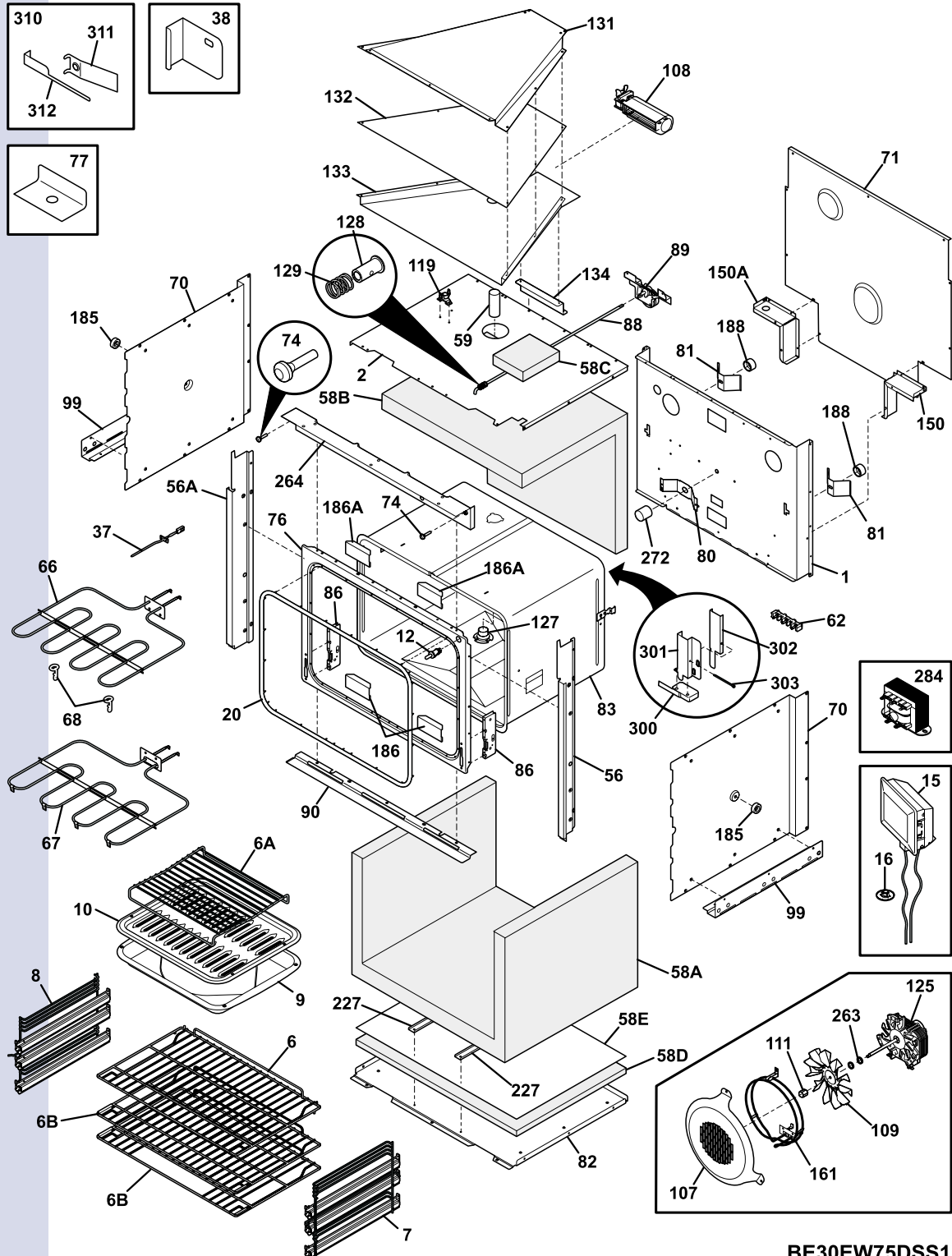


Position No	Part No	Description
19	318244900	Panel, Control assy, Glass, Black w/Membrane
20#	316272220	Controller, Electronic, ES500
21	38240500	Panel, Glass Trim, Stainless
23	318240800	Bracket, Timer Mtg, (2)
23*	5303324184	Screw, 8-18 x 5/16, Black, (4)
68	318237200	Housing, Top/Control
69	318237300	Shield, Control
77	316247900	Spacer, Power Board, (2)
77A	316114100	Spacer (2)
97#	318022010	Relay Board
98	5303297477	Screw, 6-20 x 1 1/4
*	3201861	Screw, 6 x 0.375
*	5303211311	Screw, 8 x 0.500

# = Fast Moving Part  
\* = Non-Illustrated Part

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## BODY EXPLODED VIEW



BE30EW75DSS1

## BODY PART DESCRIPTION

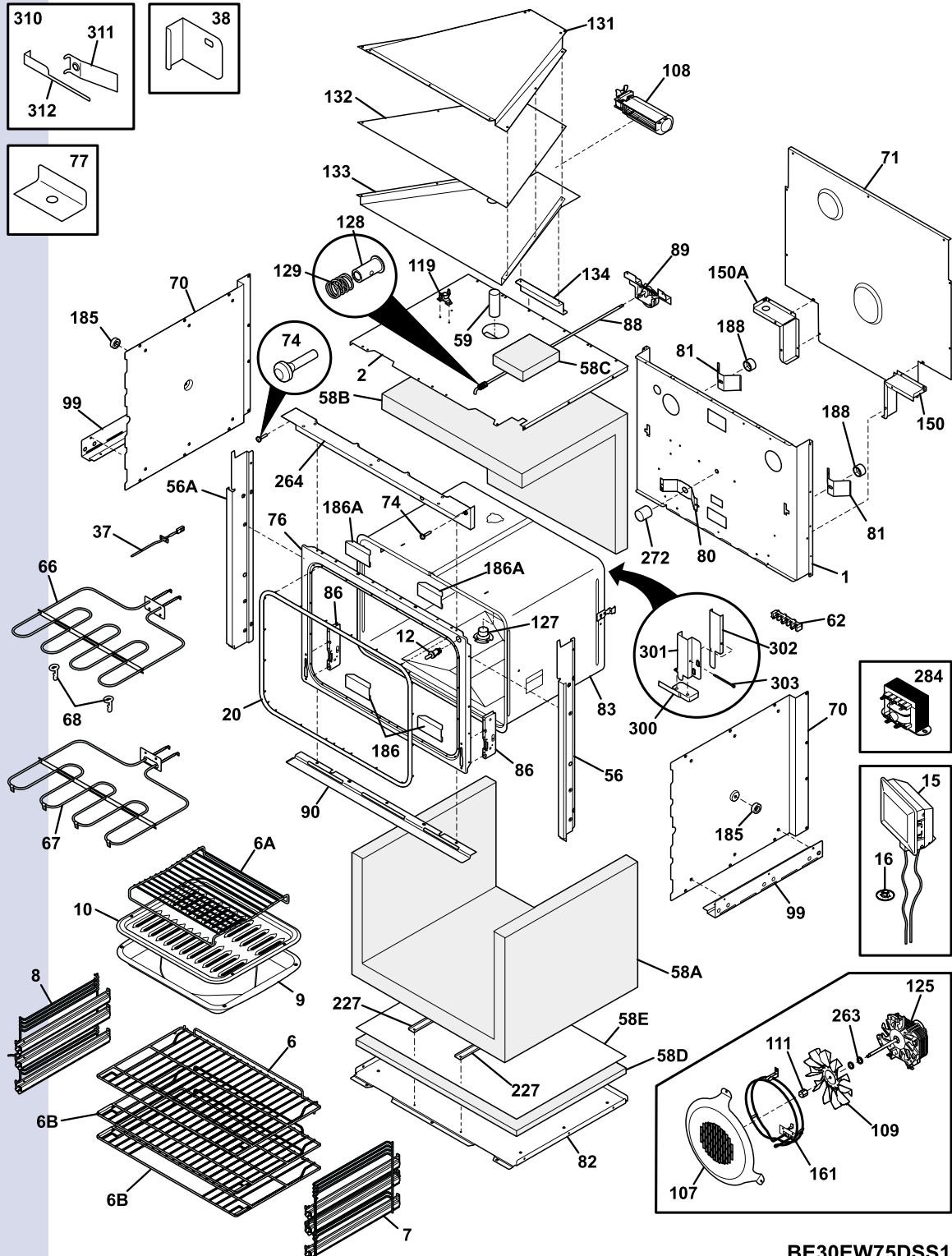
Position No	Part No.	Description
1	318066411	Panel, Main Back
2	318236400	Shield, Oven Top
6	318240100	Shelf, Oven, Fixed
6A	318219500	Rack, Broiler Pan
6B	318240200	Shelf, Oven, Extendable
7	318240000	Glide & Support assy, Oven Shelves, RH
8	318240001	Glide & Support assy, Oven Shelves, LH
9	318138801	Pan, Broiler
10	318126401	Insert, Broiler Pan
12#	318089915	Switch, Light
15	318241000	Lamp, Oven, Halogen, (2)
15*	318052197	Harness, Wiring, Halogen Lamp
16	5304435877	Bushing, Halogen Lamp
20	318239000	Gasket, Oven Door
37#	316217002	Probe, Oven Temp
38	5304435874	Plate, Covering
56	318236500	Trim, Side, RH
56A	318236501	Trim, Side, LH
58A	318133788	Insulation, Oven Wrapped, bottom/Sides
58B	318133787	Insulation, Oven Back/Top
58C	5303316994	Insulation, 3.81 X 3.13
58D	318133789	Insulation, 1/2" thick, 26.75 x 19
58E	318235701	Panel, Insulation, 26.75 X 18, Aluminum
59	318072517	Duct, Oven Vent
62	316056000	Terminal Block
62*	5303323144	Nut, 10-32
62*	530332319	Screw, 10-24,X 0.906
66#	318177600	Element, Broil, 4000W
67	318177500	Element, Bake
68	5304403015	Support, Element Hanger
70	318236300	Shield, Insulation, (2)
71	318236701	Panel, Wire Shield
74	5304435878	Bumper
76	318056211	Front, Oven
77	318243600	Support, Stopping
80	5303320846	Plate, Oven Mtg
81	318192400	Spring, Oven
82	318072310	Shield, Oven Bottom
83	318236001	Liner, Oven Assy
86	318241400	Receptacle, Hinge, (2)
86*	5303325980	Screw, 10-32 x 0.437
88	318118905	Rod, Latch
89	318095949	Motor, Latch assy, w/Bracket & Switch
89*	318120711	*Switch
90	318236601	Gutter
99	318055425	Support, adjustable, (2)

# = Fast Moving Part

\* = Non-Illustrated Part

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## BODY EXPLODED VIEW



BE30EW75DSS1

## BODY PART DESCRIPTION

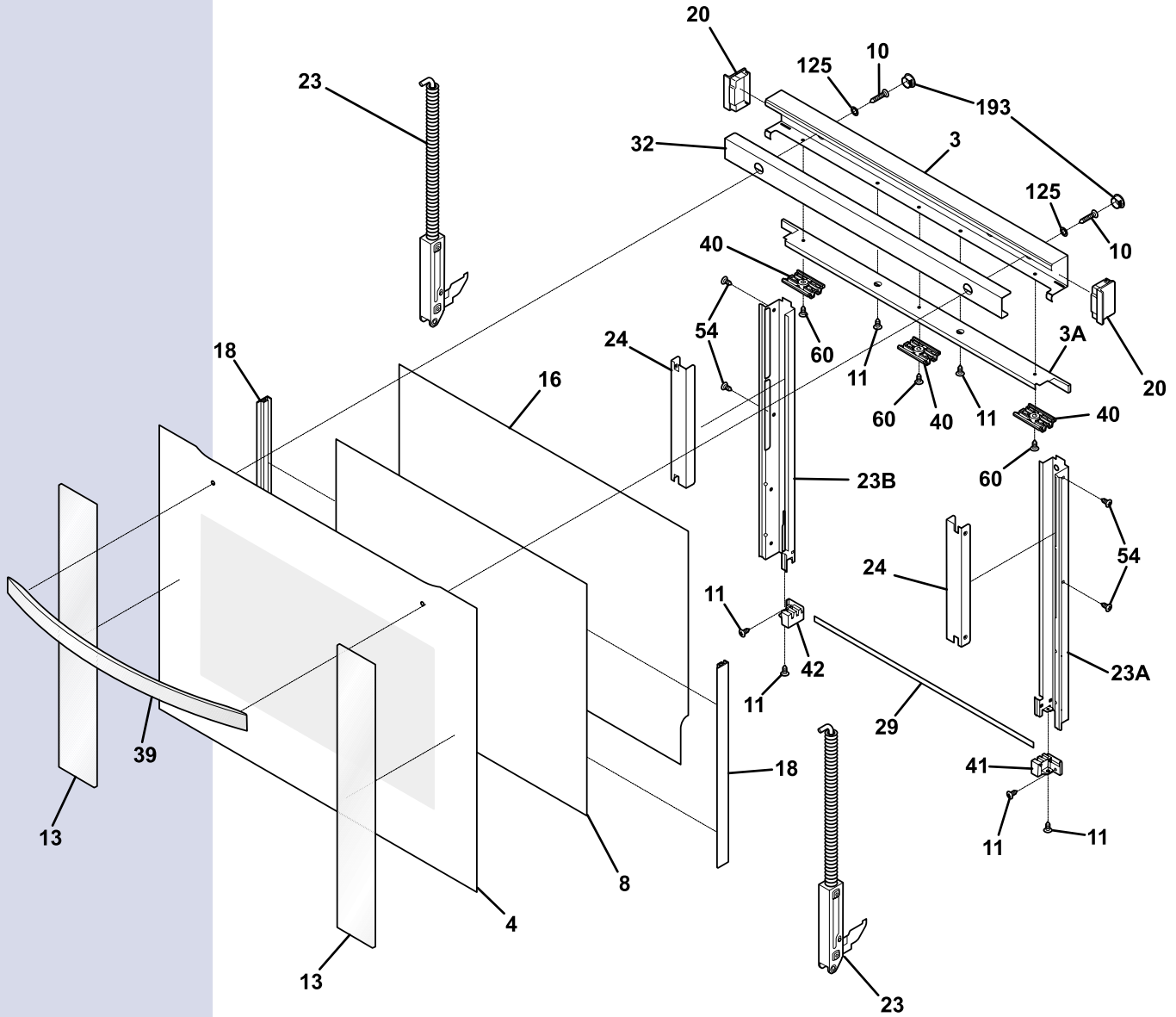
Position No	Part No.	Description
107	318219402	Cover, Fan
107*	5304415832	Screw, 8-18 x 0.406
108#	318073017	Motor, Blower
109	316136400	Blade, Fan
111	316136600	Nut, Fan Retainer
119#	318004900	Switch, Thermal
125#	318137310	Motor, Convection
125*	318142100	Washer, Motor, Convection
127	5303310542	Adapter, Vent Tube with Converter
128	5303311163	Bushing
128*	5303311528	Screw, Oval Hd sq dr, 6-20AB x 0.625, Black
129	5303311164	Spring
131	318237400	Channel, Air, Upper
132	318237600	Divider, Air, Channel
133	318237500	Channel, Air, Lower
134	318237700	Support, Air Channel
150	318072212	Bracket, Support, RH, Access Cover
150A	318072213	Bracket, Support, LH, Access Cover
161#	318050701	Element, Convection, 2500W
185	318014700	Spacer, Oven Shield
186	318236900	Bracket, Oven, Lower, (2)
186A	318237000	Bracket, Oven, Upper
188	318014110	Spacer
188*	3131048	Screw, 8 X 5/8
227	318240700	Bracket, Reinforcement, (2)
263	316136500	Washer, Fan Motor
264	318239101	Trim, Vent
272	5303311207	Tube, Protector
284	318244500	Transformer
300	318089801	Switch, Door, Oven Light
301	318234600	Support, Tongue Mtg
301*	3051050	Screw, Shoulder
302	318244200	Tongue, Door Switch
303	318228400	Pin, Cotter
310	5304435864	Kit, Cabinet Mtg, w/Instructions
311	318246000	* Bracket, Cabinet Mtg
311*	5303325697	* Screw, 6-18 x 5/8, Chrome
312	318246700	* Tool, Cabinet Bracket
* #	318078539	Box & Wires Assy
*	5303323136	Screw Ground
*	318231700	Harness, Wiring, Main
*	3015722	Clip Wire Retainer
*	5303308449	Fastener, Wire Tie
*	5304400192	Retainer Wire
*	5303211311	Screw, 8 x 0.500
*	5303323277	Screw (8-18 x 13/32)

# = Fast Moving Part

\* = Non-Illustrated Part

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## DOOR EXPLODED VIEW



DE30EW75DSS1



## DOOR PART DESCRIPTION

Position No	Part No.	Description
3	318238201	Trim, Oven Door, Black, Top
3A	318238300	Holder, Glass, Top
4	318237800	Glass, Door Front, Black
8	318238000	Glass, Door, Middle
10	5303325168	Screw, 10-32 x 5/8, Handle Mtg
11	5303320422	Screw, 6-20 x 5/16, Black, (6)
13	318240400	Panel, Exterior Door, Stainless, Side, (2)
16	318237900	Glass, Oven Interior
18	318240900	Seal, Middle Glass, (2)
20	318238600	Cover, Door Side, Black, (2)
23	318244300	Hinge Assy
23*	5303308458	Screw, 10-24, (4)
23A	318238102	Retainer, Hinge, RH
23B	318238103	Retainer, Hinge, LH
24	318238800	Support, Hinge Channel
29	318240600	Bumber, Base, (2)
32	318238701	Deflector, Handle
39	318238900	Handle, Oven Door, Stainless
40	318238400	Bracket, Glass Holder, Top, (3)
41	318238500	Bracket, Glass Holder, RH Bottom
42	318238501	Bracket, Glass Holder, LH Bottom
54	5303308456	Screw, 8-18 x 0.531, Black, Door Frame
60	5304435879	Screw, Glass Holder, M16 1.5, (3)
125	5303304015	Washer, Padded
193	316210800	Plug, Button
*	5303323277	Screw (8-18 x 13/32)

# = Fast Moving Part

\* = Non-Illustrated Part

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