Preferred Service

Service Manual

This manual is to be used by qualified appliance technicians only. Viking does not assume any responsibility for property damage or personal injury for improper service procedures done by an unqualified person.

30 Inch Dual Fuel Range

This Base Manual covers general and specific information including, but not limited to the following models:

DSCD130

SMC-0014
May 2010

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SAVE THESE INSTRUCTIONS

REVIEW ALL SERVICE INFORMATION IN THE APPROPRIATE SERVICE MANUAL AND TECHNICAL SHEETS BEFORE BEGINNING REPAIRS.

Pride and workmanship go into every product to provide our customers with quality products. It is possible, however, that during its lifetime, a product may require service. Products should be serviced only by a qualified service technician that is familiar with the safety procedures required in the repair and who is equipped with the proper tools, parts, testing instruments, and the appropriate service manual.

Safety Information

We have provided many important safety messages in this manual and on the appliance. Always read and obey all safety messages. This is the safety alert symbol.

This symbol alerts you to hazards that can kill or hurt you and others. All safety messages will be preceded by the safety alert symbol and the word “DANGER”, “WARNING”, or “CAUTION”. These words mean:

⚠ DANGER

IMMEDIATE HAZARDS WHICH WILL RESULT IN SEVERE PERSONAL INJURY OR DEATH.

⚠ WARNING

Hazards or unsafe practices which COULD result in severe personal injury or death.

⚠ CAUTION

Hazards or unsafe practices which COULD result in minor personal injury or product or property damage.

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

⚠ WARNING

To avoid risk of serious injury or death, repairs should not be attempted by unauthorized personnel.

⚠ CAUTION

VIKING will not be responsible for any injury or property damage from improper service procedures. If performing service on your own product, you must assume responsibility for any personal injury or property damage which may result.

Technical support for authorized servicers:

1-800-914-4799

Address your written correspondence to:

Viking Preferred Service
1803 HWY 82 West
Greenwood, MS 38930

DESIGNER FREESTANDING 30" DUAL FUEL RANGES WARRANTY

ONE YEAR FULL WARRANTY

Freestanding gas ranges and all of their component parts, except as detailed below*, are warranted to be free from defective materials or workmanship in normal household use for a period of twelve (12) months from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

*Glass (including light bulbs), painted and decorative items are warranted to be free from defective materials or workmanship for a period of ninety (90) days from the date of original retail purchase. ANY DEFECTS MUST BE REPORTED TO THE SELLING DEALER WITHIN NINETY (90) DAYS FROM DATE OF ORIGINAL RETAIL PURCHASE.

Viking Range Corporation uses the most up-to-date processes and best materials available to produce all color finishes. However, slight color variation may be noticed because of the inherent differences in painted parts and porcelain parts as well as differences in kitchen lighting, product locations, and other factors.

FIVE YEAR LIMITED WARRANTY

Any surface burner, griddle burner, grill burner, or oven burner which fails due to defective materials or workmanship in normal household use during the second through fifth year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

TEN YEAR LIMITED WARRANTY

Any porcelain oven or porcelain inner door panel which rusts through due to defective materials or workmanship in normal household use during the second through the tenth year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

NINETY (90) DAY RESIDENTIAL PLUS WARRANTY

This warranty applies to applications where use of the product extends beyond normal residential use. Examples are, but not limited to, bed and breakfasts, fire stations, private clubs, churches, etc. This warranty excludes all commercial locations such as restaurants, food service locations and institutional food service locations.

This warranty extends to the original purchaser of the product warranted hereunder and to each transferee owner of the product during the term of the warranty.

This warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested. Warranty labor shall be performed by an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, outdoor use, improper installation, improper operation, or repair or service of the product by anyone other than an authorized Viking Range Corporation service agency or representative. This warranty does not apply to commercial usage. Warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. Some jurisdictions DO NOT allow the exclusion or limitation of incidental of consequential damages, so the above limitation or exclusion may not apply to you.

Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. If the product or one of its component parts contains a defect or malfunction during the warranty period, after a reasonable number of attempts by the warrantor to remedy the defects or malfunctions, the owner is entitled to either a refund or replacement of the product or its component part or parts. Warrantor's liability on any claim of any kind, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or service or part thereof which gives rise to the claim.

WARRANTY SERVICE

Under the terms of this warranty, service must be performed by a factory authorized Viking Range Corporation service agent or representative. Service will be provided during normal business hours, and labor performed at overtime or premium rates shall not be covered by this warranty. To obtain warranty service, contact the dealer from whom the product was purchased, an authorized Viking Range Corporation service agent, or Viking Range Corporation. Provide model and serial number and date of original purchase. For the name of your nearest authorized Viking Range Corporation service agency, call the dealer from whom the product was purchased or Viking Range Corporation. **IMPORTANT:** Retain proof of original purchase to establish warranty period.

The return of the Owner Registration Card is not a condition of warranty coverage. You should, however, return the Owner Registration Card so that Viking Range Corporation can contact you should any question of safety arise which could affect you.

Any implied warranties of merchantability and fitness applicable to the above described surface burner, griddle burner, grill burner, oven burner, porcelain oven, or porcelain inner door panel are limited in duration to the period of coverage of the applicable express written limited warranties set forth above. Some jurisdictions DO NOT allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which may vary from jurisdiction to jurisdiction.

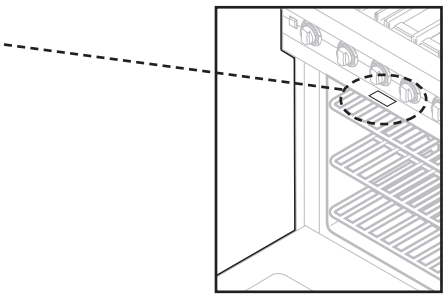
Specifications subject to change without notice.
For more product information, call 1-888-VIKING1 (845-4641), or visit our web site at http://www.vikingrange.com

Serial Number

The serial number and model number for your appliance can be found by opening the door and looking under the control panel. It may also be under the base.

Serial Number 011810C0000000001

- Month
- Day
- Year of Manufacture
- Serial Number

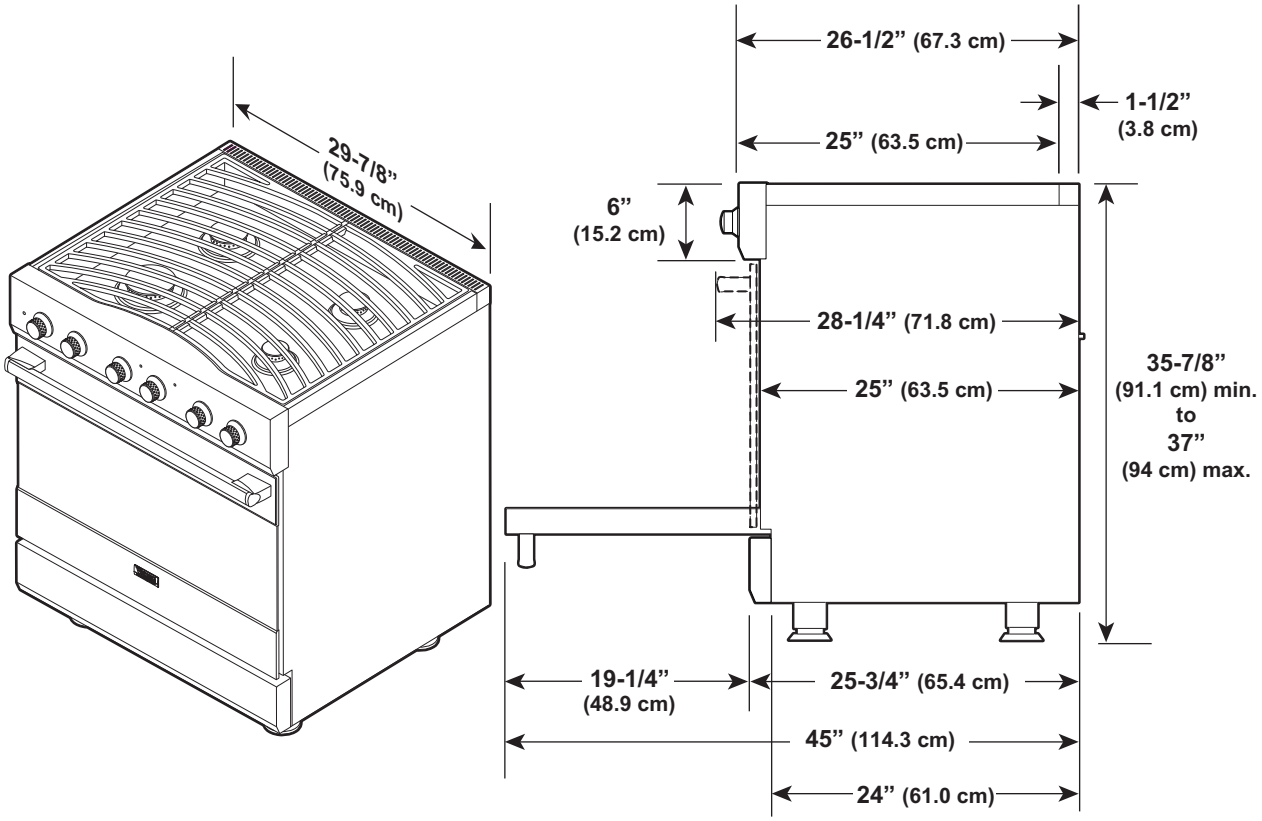


Model Number

D S C D 1 3 0 4 B

- D = Designer
- C = Custom
- S = Self-Cleaning
- C = Convection
- D = Dual Fuel
- G = Gas
- 1 = Series
- 30 = 30" Wide
- 4B = 4 Burners

Dimensions



Specifications

Dual Fuel 30" Range		
Description	**DSCD130**	
Overall width	29 7/8" (75.9 cm)	
Overall height	To top of side trim — 35 7/8" (91.1 cm) min. 37" (94 cm) max. Legs adjust 1 1/8" (2.9 cm)	
Overall depth from rear*	To front of side panel — 25" (63.5 cm) To front of door — 25 3/4" (65.4 cm) To front of landing ledge — 26 1/2" (67.3 cm) To front of door handle — 28 1/4" (71.8 cm) * Add 3/8" (0.95 cm) to overall depth of ranges installed against a combustible wall.	
Additions to overall height	To top of island trim — add 0" (0.0 cm) To top of backguard — add 6" (15.2 cm) To top of high shelf — add 18 3/16" (46.2 cm)	
Gas requirements	Shipped natural or LP/Propane; field convertible with conversion kit (purchased separately); accepts standard residential 1/2" (1.3 cm) ID gas service line.	
Gas manifold pressure	Natural 5.0" W.C.P. / Liquid propane LP 10.0" W.C.P.	
Electrical requirements	240-208 VAC, 60 Hz electrical connection box on product, connect with locally supplied 3-wire, flexible cord or “pigtail” rated 40 amp 125-250 VAC minimum. Cord must be agency approved for use with household electric ranges.	
Maximum amp usage	240V—25.4 amps 208V—22.9 amps	
Surface burner rating Natural gas/LP	Natural Gas	LP/Propane
Left front Left rear Right rear Right front	16,000 BTU (4.7 kW) 12,000 BTU (3.5 kW) 8,000 BTU (2.3 kW) 6,000 BTU (1.8 kW)	12,500 BTU (3.7 kW) 11,500 BTU (3.5 kW) 7,500 BTU (2.2 kW) 5,500 BTU (1.6 kW)
Oven interior width	25 5/16" (64.6 cm)	
Oven interior height	16 1/2" (41.9 cm)	
Oven interior depth: Overall AHAM	 19 1/2" (49.5 cm) 16 13/16" (42.7 cm)	
Oven volume: Overall AHAM	 4.7 cu. ft. 4.1 cu. ft.	
Approximate shipping weight	410 lbs. (184.5 kg)	

Minimum clearances from adjacent combustible construction:
Below cooking surface (36" [91.4 cm] and below)

- Sides - 0"
- Top grate support - 36" (91.4 cm)

Above cooking surface (above 36" [91.4 cm])

- Sides - 6" (15.2 cm)
- Within 6" (15.2 cm) side clearance, wall cabinets no deeper than 13" (33.0 cm) must be minimum 18" (45.7 cm) above cooking surface
- Wall cabinets directly above product must be a minimum of 42" (106.7 cm) above cooking surface
- Rear - 0" with 6" backguard or high shelf; 0" with island trim and noncombustible rear wall
- 6" (15.2 cm) with island trim and combustible rear wall

Warnings

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury, or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this manual.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician. DO NOT attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified servicer. Have the installer show you the location of the gas shutoff valve and how to shut it off in an emergency.

⚠ WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death. DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.

WHAT TO DO IF YOU SMELL GAS:
- **DO NOT** try to light any appliance.
- **DO NOT** touch any electrical switch.
- **DO NOT** use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

⚠ WARNING

- THIS RANGE CAN TIP
- INJURIES TO PERSONS CAN RESULT
- INSTALL ANTI-TIP DEVICE PACKED WITH RANGE

⚠ WARNING

To avoid risk of property damage, personal injury or death; follow information in this manual exactly to prevent a fire or explosion.

To Prevent Fire or Smoke Damage

- Be sure all packing materials are removed from the appliance before operating it.
- Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.
- If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.
- **NEVER** leave any items on the rangetop. The hot air from the vent may ignite flammable items and may increase pressure in closed containers, which may cause them to burst.
- Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.
- Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. **DO NOT** leave plastic items on the rangetop as they may melt or soften if left too close to the vent or a lighted surface burner.
- Combustible items (paper, plastic, etc.) may ignite and metallic items may become hot and cause burns. **DO NOT** pour spirits over hot foods. **DO NOT** leave oven unsupervised when drying herbs, breads, mushrooms, etc; fire hazard.

In Case of Fire

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame, then turn on hood to remove smoke and odor.
- **Cooktop**: Smother fire or flame in a pan with a lid or cookie sheet.
- **NEVER** pick up or move a flaming pan.
- **Oven**: Smother fire or flame by closing the oven door. **DO NOT** use water on grease fires. Use baking soda, a dry chemical, or foam-type extinguisher to smother fire or flame.

Heating Elements

- **NEVER** touch oven bake and broil burner area or interior surfaces of oven.
- Bake and broil burners may be hot even though they are dark in color. Areas near burners and interior surfaces of an oven may become hot enough to cause burns.
- During and after use, **DO NOT** touch or let clothing or other flammable materials contact heating elements, areas near elements, or interior surfaces of oven until they have had sufficient time to cool.

Cleaning Safety

- Turn off all controls and wait for appliance parts to cool before touching or cleaning them. **DO NOT** touch the burner grates or surrounding areas until they have had sufficient time to cool.
- Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

Self-Clean Oven

- Clean only parts listed in this guide. **DO NOT** clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. **DO NOT** use oven cleaners of any kind in or around any part of the self-clean oven.
- Before self-cleaning the oven, remove broiler pan, racks, and other utensils and wipe up excessive spillovers to prevent excessive smoke or flaming.
- This range features a cooling fan, which operates automatically during a clean cycle. If the fan does not turn on, cancel the clean operation and contact an authorized servicer.
- It is normal for the rangetop cooking surface of the range to become hot during a self-clean cycle. Therefore, touching the rangetop cooking surface during a clean cycle should be avoided.

Important Safety Notice and Warning

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm and requires businesses to warn customers of potential exposures to such substances. Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low-level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors by opening the windows and/or door in the room where the appliance is located during the self-clean cycle.

Important Notice Regarding Pet Birds:

NEVER keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released during an oven self-cleaning cycle may be harmful or fatal to birds. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

About Your Appliance

⚠ CAUTION

NEVER use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. **DO NOT** use the rangetop or oven as a storage area for food or cooking utensils.

- For proper oven performance and operation, DO NOT block or obstruct the oven vent duct located on the right side of the air grille.
- Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. When the oven is in use, the vent and surrounding area become hot enough to cause burns. After oven is turned off, DO NOT touch the oven vent or surrounding areas until they have had sufficient time to cool.
- Other potentially hot surfaces include rangetop, areas facing the rangetop, oven vent, surfaces near the vent opening, oven door, areas around the oven door and oven window.
- The misuse of oven doors (e.g., stepping, sitting, or leaning on them) can result in potential hazards and/or injuries.

⚠ WARNING

ELECTRICAL SHOCK HAZARD. DO NOT touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

⚠ WARNING

ELECTRICAL SHOCK HAZARD. Disconnect the electric power at the main fuse or circuit breaker before replacing bulb.

⚠ WARNING

BURN OR ELECTRICAL SHOCK HAZARD. Make sure all controls are OFF and oven is COOL before cleaning. Failure to do so can result in burns or electrical shock.

⚠ CAUTION

DO NOT turn the temperature control on during defrosting. Turning the convection fan on will accelerate the natural defrosting of the food without the heat.

⚠ CAUTION

BURN HAZARD. The oven door, especially the glass, can get hot. Danger of burning: **DO NOT touch the glass!**

⚠ WARNING

This range features a self-cleaning cycle. During this cycle, the oven reaches elevated temperatures in order to burn off soil and deposits. A powder ash residue is left in the bottom of the oven after completion of the self-clean cycle.

NOTE: DO NOT use commercial oven cleaners inside the oven. Use of these cleaners can produce hazardous fumes or can damage the porcelain finishes. **DO NOT** line the oven with aluminum foil or other materials. These items can melt or burn during a self-clean cycle, causing permanent damage to the oven.

⚠ CAUTION

DO NOT touch the exterior portions of the oven after self-cleaning cycle has begun, since some parts become extremely hot to the touch!

During the first few times the self-cleaning feature is used, there may be some odor and smoking from the "curing" of the binder in the high-density insulation used in the oven. When the insulation is thoroughly cured, this odor will disappear. During subsequent self-cleaning cycles, you may sense an odor characteristic of high temperatures.

KEEP THE KITCHEN WELL-VENTED DURING THE SELF-CLEAN CYCLE.

⚠ WARNING

BURN HAZARD. When self-cleaning, surfaces may get hotter than usual, therefore, children should be kept away.

⚠ CAUTION

DO NOT store items of interest to children over the unit. Children climbing to reach items could be seriously injured.

Electrical & Gas Requirements

Electrical Requirements

Check your national and local codes regarding this unit. This range requires 3 wire or 4 wire, 240-208 VAC/60 Hz. Unit must be fused separately from any other circuit.

⚠ WARNING

Electrical shock hazard. To avoid the risk of electrical shock, personal injury or death; verify electrical power is turned off at the breaker box and gas supply is turned off until the range is installed and ready to operate, installation by an authorized installer only.

Gas Connection

The gas supply (service) line must be the same size or greater than the inlet line of the appliance. This range uses a 1/2" (1.3 cm) ID NPT (Sch40) inlet. Sealant on all pipe joints must be resistive to LP gas. Failure to do so may result in less than optimal performance.

The range is designed specifically for natural gas or liquid propane (LP) gas. Before beginning installation, verify that the model is compatible with the intended gas supply.

Manual Shut-Off Valve

This installer-supplied valve must be installed in the gas service line before the appliance in the gas stream and in a location where it can be reached quickly in the event of an emergency.

Connecting Gas & Electric

⚠ DANGER

Gas leak hazard. To avoid risk of personal injury or death; leak testing of the appliance must be conducted according to the manufacturer's instructions. Before placing appliance in operation, always check for gas leaks with soapy water solution.

DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.

Connect gas and electric. Before placing appliance in operation, always check for gas leaks. This must be performed by your dealer, a qualified licensed plumber, or gas service company.

In Massachusetts
A "T" handle type manual valve must be installed in the gas supply line to the appliance.
IMPORTANT: Any conversion required must be performed by your dealer or a qualified licensed plumber or gas service company. Please provide the service person with this manual before work begins.

Pressure Regulator
- All heavy-duty, commercial type cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressure may fluctuate with local demand. External regulators are not required on this range since a regulator is built into each unit at the factory. Under no condition bypass this built-in regulator.
- Manifold pressure should be checked with a manometer, natural gas requires 5.0" W.C.P. and LP gas requires 10.0" W.C.P. Incoming line pressure upstream from the regulator must be 1" W.C.P. higher than the manifold pressure in order to check the regulator. The regulator used on this range can withstand a maximum input pressure of ½" PSI (14.0" W.C.P.). If the line pressure is in excess of that amount, a step down regulator will be required.
- The appliance must be disconnected from the gas supply piping system during any pressure testing of that system.

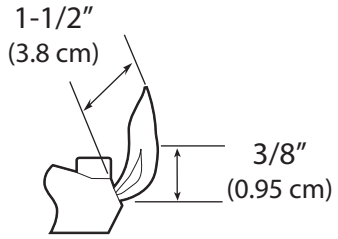
Flexible Connections
If the unit is to be installed with flexible couplings and/or quick-disconnect fittings, the installer must use a heavy-duty AGA design-certified flexible connector of at least ½" (1.3 cm) ID NPT (with suitable strain reliefs) in compliance with ANSI Z21.41 and Z21.69.

In Canada
CAN 1-6, 10-88 metal connectors for gas appliances and CAN 1-6.9 M79 quick disconnect devices for use with gas fuel.

In Massachusetts
This appliance must be installed with a 36" (3-foot) long flexible gas connector.

Performance Checklist

A qualified installer should carry out the following checks:
- Check top burner ignition. See drawing for proper flame height on HI. The low flame should light at every port.



- Check oven bake function—bake element on full power, center and outside broil elements at partial power.
- Convection bake function—bake and broil elements the same with the convection fan on.
- Check TruConvec™ function—TruConvec element (behind convection fan cover) on and convection fan on.
- Check HI broil function–both broil elements at full power.
- Check LOW broil function—inner broil element only.
- Check convection broil function—both broil elements at full power with convection fan on.
- Check self-clean function—door will lock in approximately 30 seconds, the center and outside broil elements will turn on and the bake element will turn on at partial power. Check broil elements through window to make sure they are on, then abort self-clean cycle to unlock door.

⚠ CAUTION

When conducting performance test, DO NOT run self-clean cycle for more than 10 minutes with oven racks inside oven. This could cause them to discolor due to the high temperature required for self-cleaning.

Before Using Range

All products are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, and grease which may have remained from the manufacturing process. Before starting to cook, clean the range thoroughly with hot, soapy water. There may be some burn off and odors on first use of the appliance–this is normal.

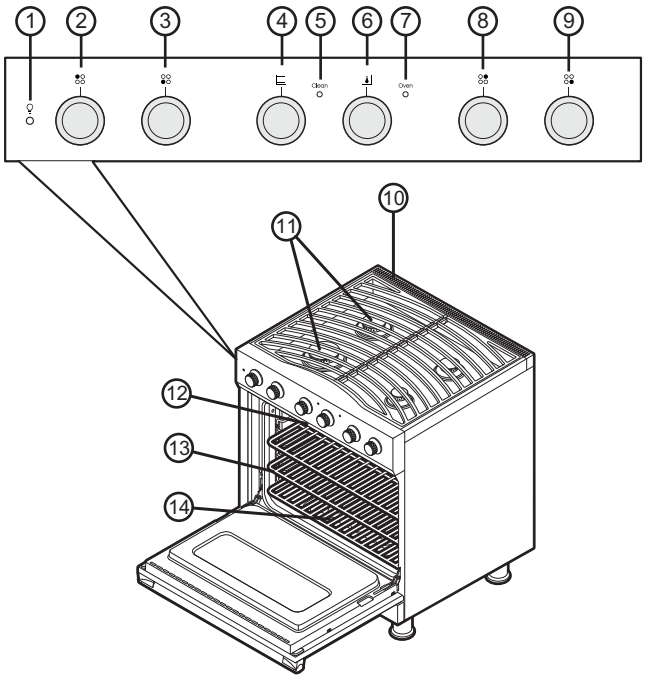
Oven

Important: Before first use, wipe interior with soapy water and dry thoroughly. Then, set the oven selector to bake, the thermostat to 450°F, and operate for an hour.

Model includes:

- A broad range of baking and broiling modes—up to eight cooking modes in all—to make even your most challenging baking projects a success.
- Exclusive one-piece tooled and porcelainized cooking surface contains spills for easy cleaning.
- Split baking and broiling elements—which reduces preheating time and provides greater control and more even heating.
- A reversing convection fan which is two times larger than most on the market—this allows you to cook foods more thoroughly and evenly—even when baking large quantities.
- Four convection modes offering greater air circulation to shorten cooking times and cook foods more evenly.
- Three broiling modes including a new low-broil mode for delicate broiling and top-browning.
- A profiled, concealed bake element for easier cleaning.
- One light illuminates the oven cavity with less glare.
- Six rack positions and three racks provide ample space for your baking needs.
- This appliance is certified by Star-K to meet strict regulations in conjunction with specific instructions found on www.star-k.org.

Range Features



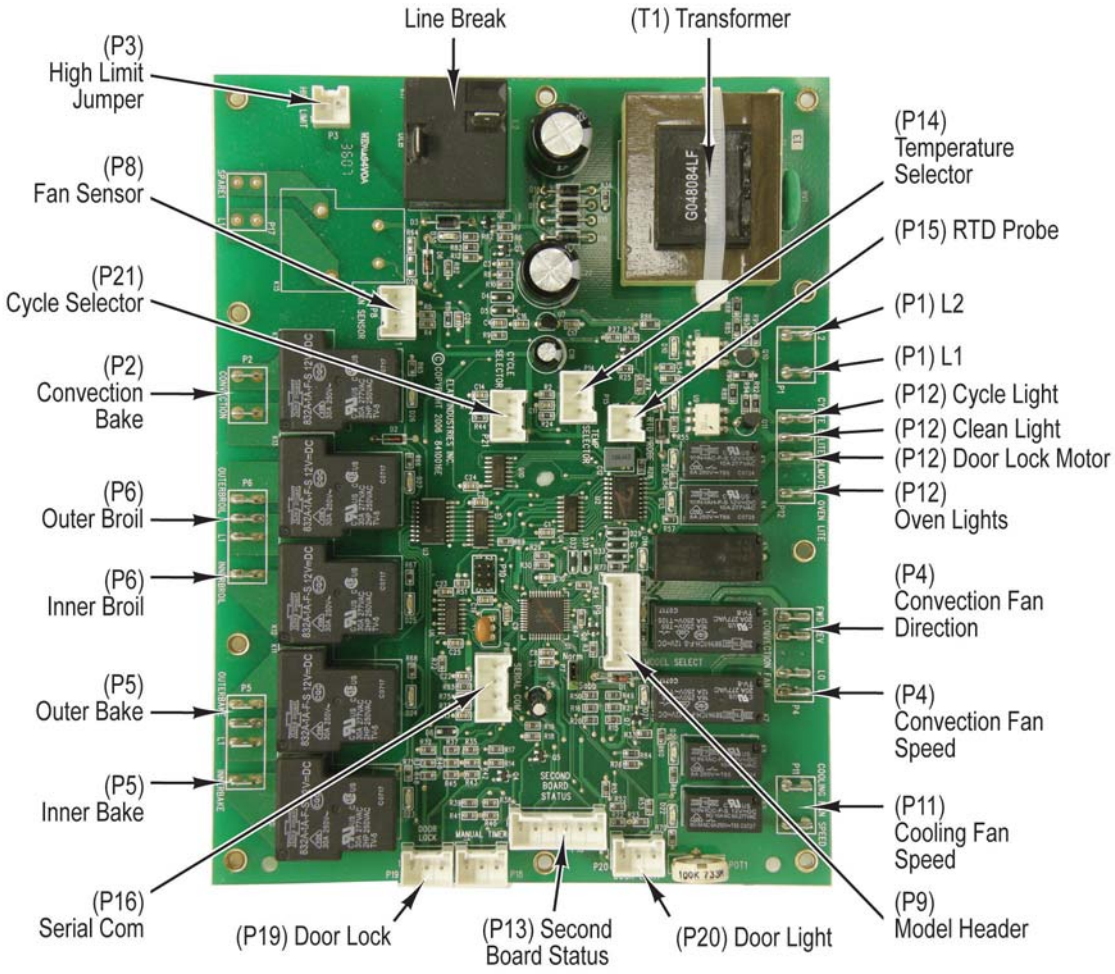
1. Interior oven light switch
2. Left rear burner control knob (12,000 BTU)
3. Left front burner control knob (16,000 BTU)
4. Oven function selector knob
5. Self-clean indicator light
6. Oven temperature control knob
7. Oven temperature indicator light
8. Right rear burner control knob (8,000 BTU)
9. Right front burner control knob (6,000 BTU)
10. Island trim
11. Four sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
12. Identification plate (or located under base)
13. Three standard, heavy-duty, tilt-proof racks. Six rack positions
14. Broiler pan–located inside oven

LED Error Codes

The LED error codes are displayed on the control panel using the cycle and clean lights. Refer to the chart below to determine the type of error that is being displayed.

LED Error Codes		
Type of error	**Cycle Light**	**Clean Light**
Latch	OFF	1 second ON, 1 second OFF
RTD (Oven Probe)	1 second ON, 1 second OFF	OFF
Model	1 second ON, 1 second OFF, 1 second ON, 4 seconds OFF	ON
Cooling Fan	3 flashes	ON
High Limit	4 flashes	ON

Oven Control Board Connections



Oven Components

Symptom	Possible Cause	Corrective Action
No bake, no broil, no oven lights, no power to P1 red to P1 black	House breaker or fuse open	Reset breaker or replace fuse
	Defective oven wiring (shorted, open, or burned)	Repair or replace defective wiring
No bake, no broil, no oven lights. 240VAC P1 red to P1 black	Open control board	Replace control board (Check operation of blower motor)
	Defective oven wiring (shorted, open, or burned)	Repair or replace defective wiring
No bake, oven lights operate	Open bake element	Replace bake element
	Open or out of calibration selector	Replace selector
	Open or out of calibration thermostat	Replace thermostat
	Open relay K10 or K11	Replace control board
	Open control board	Replace control board
	Defective oven wiring (shorted, open, or burned)	Repair or replace defective wiring
No broil, oven lights operate	Open broil element	Replace broil element
	Open or out of calibration selector	Replace selector
	Open or out of calibration thermostat	Replace thermostat
	Open relay K12 or K13	Replace control board
	Open control board	Replace control board
	Defective oven wiring (shorted, open, or burned)	Repair or replace defective wiring
No convection bake, oven lights operate	Open bake element	Replace bake element
	Open broil element	Replace broil element
	Open convection fan motor	Replace convection fan motor
	Open or out of calibration selector	Replace selector
	Open or out of calibration thermostat	Replace thermostat
	Open relay K10, K11, K12, K13, K5, or K7	Replace control board
	Open control board	Replace control board
	Defective oven wiring (shorted, open, or burned)	Repair or replace defective wiring
No convection roast, oven lights operate	Open broil element	Replace broil element
	Open convection element	Replace convection element
	Open convection fan motor	Replace convection fan motor
	Open or out of calibration selector	Replace selector
	Open or out of calibration thermostat	Replace thermostat
	Open relay K12, K13, K14, K5, K6, or K7	Replace control board
	Open control board	Replace control board
	Defective oven wiring (shorted, open, or burned)	Repair or replace defective wiring

Troubleshooting

Symptom	Possible Cause	Corrective Action
No convection broil, oven lights operate	Open broil element	Replace broil element
	Open or out of calibration selector	Replace selector
	Open or out of calibration thermostat	Replace thermostat
	Open convection fan motor	Replace convection fan motor
	Open relay K12, K13, K5, K6, or K7	Replace control board
	Open control board	Replace control board
	Defective oven wiring (shorted, open, or burned)	Repair or replace defective wiring
No TruConvection, oven lights operate	Open convection element	Replace convection element
	Open convection fan motor	Replace convection fan motor
	Open or out of calibration selector	Replace selector
	Open or out of calibration thermostat	Replace thermostat
	Open relay K14, K5, K6, or K7	Replace control board
	Open control board	Replace control board
	Defective oven wiring (shorted, open, or burned)	Repair or replace defective wiring
No self-clean, bake and broil operate normally, oven lights operate, door won't lock, no clean indicator light	Open door latch motor	Replace door latch motor
	Out of calibration selector	Replace selector
	Out of calibration thermostat	Replace thermostat
	Open relay K3	Replace control board
	Open control board	Replace control board
	Defective oven wiring (shorted, open, or burned)	Repair or replace defective wiring
No self-clean, bake and broil operate normally, oven lights operate, door will lock, no clean indicator light	Open door latch switch	Replace door latch assembly
	Open control board	Replace control board
	Defective oven wiring (shorted, open, or burned)	Repair or replace defective wiring
Oven in self-clean mode, oven heats, no door lock indicator light (oven not reaching elevated clean temperatures)	Open door latch switch	Replace door latch assembly
	Oven sensor out of calibration	Replace oven sensor
	Faulty control board	Replace control board
	Defective oven wiring (shorted, open, or burned)	Repair or replace defective wiring
Oven door won't unlock (oven below elevated clean temperatures)	Open door latch motor	Replace door latch motor
	Oven sensor out of calibration	Replace oven sensor
	Faulty control board	Replace control board
	Open relay K3	Replace control board
	Defective oven wiring (shorted, open, or burned)	Repair or replace defective wiring
Oven lights inoperable (bulbs OK)	Open control board	Replace control board
	Open relay K4	Replace control board
	Defective oven wiring (shorted, open, or burned)	Repair or replace defective wiring

Symptom	Possible Cause	Corrective Action
Blower motor inoperable	Open blower motor	Replace blower motor
	Oven sensor out of calibration	Replace oven sensor
	Open relay K8 or K9	Replace control board
	Open control board	Replace control board
	Defective oven wiring (shorted, open, or burned)	Repair or replace defective wiring
Range will not function	Range is not connected to electrical power	Have electrician check power circuit breaker, wiring, and fuses
Oven does not operate in self-clean	Door is not shut tight enough for automatic door latch to lock	Check for obstructions, close door
Oven is not clean after self-clean cycle	Temperature control knob not rotated all the way past clean until it stops	Check knob position
Broil does not work	Temperature control knob is rotated too far past broil position	Check knob position
Door will not open	Oven is still in self-clean mode	If oven is hot, door latch will release when safe temperature is reached
Oven light will not work	Light bulb is burned out.	Replace bulb
	Range is not connected to power	Check power source
Igniters will not work	Circuit is tripped	Check power source
	Fuse is blown	Check power source
	Range is not connected to power	Check power source
Igniters sparking but no flame ignition	Gas supply valve is in “OFF” position	Turn gas on
	Gas supply is interrupted	Check regulator
Igniters sparking continuously after flame ignition	Power supply is not grounded	Check grounding
	Power supply polarity is reversed	Check power source
	Igniters are wet or dirty	Clean igniters
Burner ignites, but flame is large, distorted, or yellow	Burner ports are clogged	Clean burner head
	Unit is being operated on wrong type of gas	Check gas type

Selector and Thermostat Characteristics

The tables show the operating characteristics of the selector and thermostat positions. The selector and thermostat are potentiometers (variable resistors) whose resistance varies per user selections. The selected resistance informs the board of the user's selections. All values are approximate.

Selector Position	Resistance - Voltage red to black		Resistance - Voltage red to white		Resistance - Voltage black to white	
Off	10.0 kΩ	5 VDC	∞	5 VDC	∞	0
Bake	10.0 kΩ	5 VDC	443 Ω	0.42 VDC	9.56 kΩ	4.58 VDC
Convection Bake	10.0 kΩ	5 VDC	1.58 kΩ	1.29 VDC	8.42 kΩ	3.71 VDC
Tru Convection	10.0 kΩ	5 VDC	2.72 kΩ	1.96 VDC	7.28 kΩ	3.04 VDC
Convection Roast	10.0 kΩ	5 VDC	3.86 kΩ	2.52 VDC	6.14 kΩ	2.48 VDC
Convection Broil	10.0 kΩ	5 VDC	5.00 kΩ	3.00 VDC	5.00 kΩ	2.00 VDC
Hi Broil	10.0 kΩ	5 VDC	6.14 kΩ	3.44 VDC	3.86 kΩ	1.56 VDC
Med Broil	10.0 kΩ	5 VDC	7.28 kΩ	3.86 VDC	2.72 kΩ	1.14 VDC
Low Broil	10.0 kΩ	5 VDC	8.42 kΩ	4.30 VDC	1.58 kΩ	0.70 VDC
Self Clean	10.0 kΩ	5 VDC	9.56 kΩ	4.79 VDC	443 Ω	0.21 VDC

Resistance checks are made on the selector wire harness with the selector wire harness disconnected from the board at location P21. The harness is connected to P21 for voltage checks.

Thermostat Position	Resistance - Voltage orange to blue		Resistance - Voltage orange to yellow		Resistance - Voltage blue to yellow	
Off	10.0 kΩ	5 VDC	∞	5 VDC	∞	0
200°F	10.0 kΩ	5 VDC	8.75 kΩ	4.44 VDC	1.25 kΩ	0.56 VDC
300°F	10.0 kΩ	5 VDC	6.88 kΩ	3.71 VDC	3.13 kΩ	1.29 VDC
400°F	10.0 kΩ	5 VDC	5.00 kΩ	3.00 VDC	5.00 kΩ	2.00 VDC
500°F	10.0 kΩ	5 VDC	4.03 kΩ	2.61 VDC	5.94 kΩ	2.39 VDC
Broil	10.0 kΩ	5 VDC	2.19 kΩ	1.66 VDC	7.81 kΩ	3.34 VDC
Clean	10.0 kΩ	5 VDC	780 Ω	0.70 VDC	9.22 kΩ	4.30 VDC

Resistance checks are made on the thermostat wire harness with the thermostat wire harness disconnected from the board at location P14. The harness is connected to P14 for voltage checks.

Component Characteristics

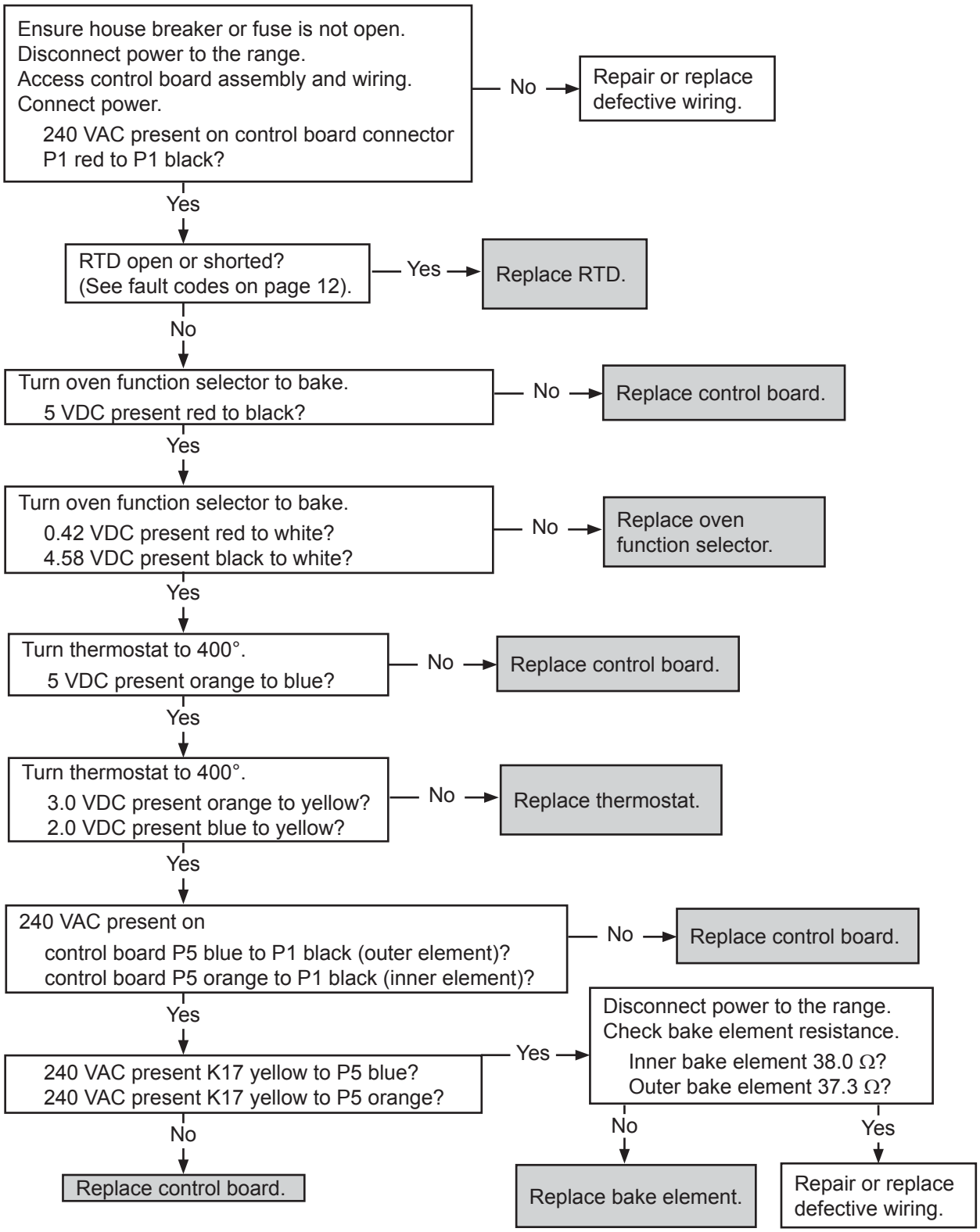
Component Testing			
Component	Operating Voltage (Approximate)	Resistance (Approximate)	Test Location
Convection Element	240 VAC	18.3 Ω	K17 yellow - P2 white/red
Outer Broil Element	240 VAC	38.8 Ω	K17 yellow - P6 grey
Inner Broil Element	240 VAC	22.0 Ω	K17 yellow - P6 violet
Outer Bake Element	240 VAC	37.3 Ω	K17 yellow - P5 blue
Inner Bake Element	240 VAC	38.0 Ω	K17 yellow - P5 orange
Oven RTD (Resistive Thermal Device)	5 VDC	1090 Ω at 75°F	P15 pin 1 - pin 2
Convection Motor	240 VAC	108.0 Ω	P1 black - P4 blue/black (CCW) P1 black - P4 yellow/white (CW)
Blower Motor	120 VAC	18.2 Ω	N - P11 white/black
Door Latch Motor	240 VAC	12.1 kΩ	P1 black - P12 black/white
Door Latch Switch (Door Unlocked)	5 VDC	∞ (Open)	P19 brown - orange
	0 VDC	Closed	P19 brown - blue/white
Door Latch Switch (Door Locked)	0 VDC	Closed	P19 brown - orange
	5 VDC	Open (P19 disconnected)	P19 brown - blue/white
Cycle Light	120 VAC	Open (Neon Light)	P1 black - P12 white/black
Clean Light	120 VAC	Open (Neon Light)	P1 black - P12 orange/black
Oven Light Switch - OFF (Door Closed)	16 VDC	Open (P20 pin 1 brown - pin 3 grey)	P20 pin 3 grey - pin 2 grey
Oven Light Switch - ON (Door Closed)	0 VDC	0 Ω (P20 pin 1 brown - pin 3 grey)	P20 pin 3 grey - pin 2 grey
Oven Door Switch (Door Open)	0 VDC	Open (P20 pin 1 brown - pin 2 grey)	P20 pin 1 brown - pin 2 grey
Oven Door Switch (Door Closed)	16 VDC	Open (P20 pin 1 brown - pin 2 grey) (P20 disconnected)	P20 pin 1 brown - pin 2 grey

Troubleshooting

⚠ WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect electrical power source to unit, unless test procedures require power to be connected. Discharge capacitor through a resistor before attempting to service. Ensure all ground wires are connected before certifying unit as repaired and/or operational.

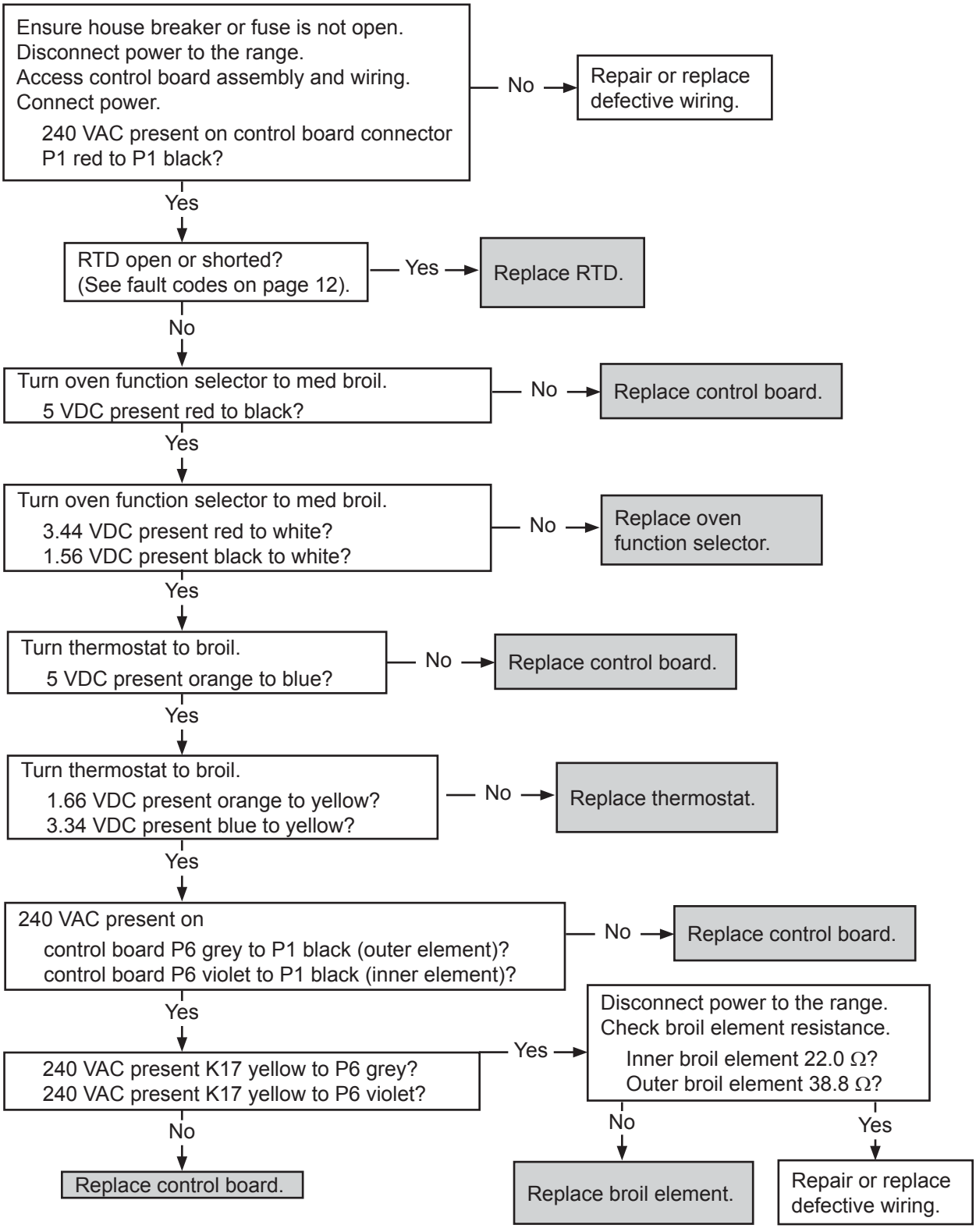
Checking Oven Bake Element Operation



⚠ WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect electrical power source to unit, unless test procedures require power to be connected. Discharge capacitor through a resistor before attempting to service. Ensure all ground wires are connected before certifying unit as repaired and/or operational.

Checking Oven Broil Element Operation

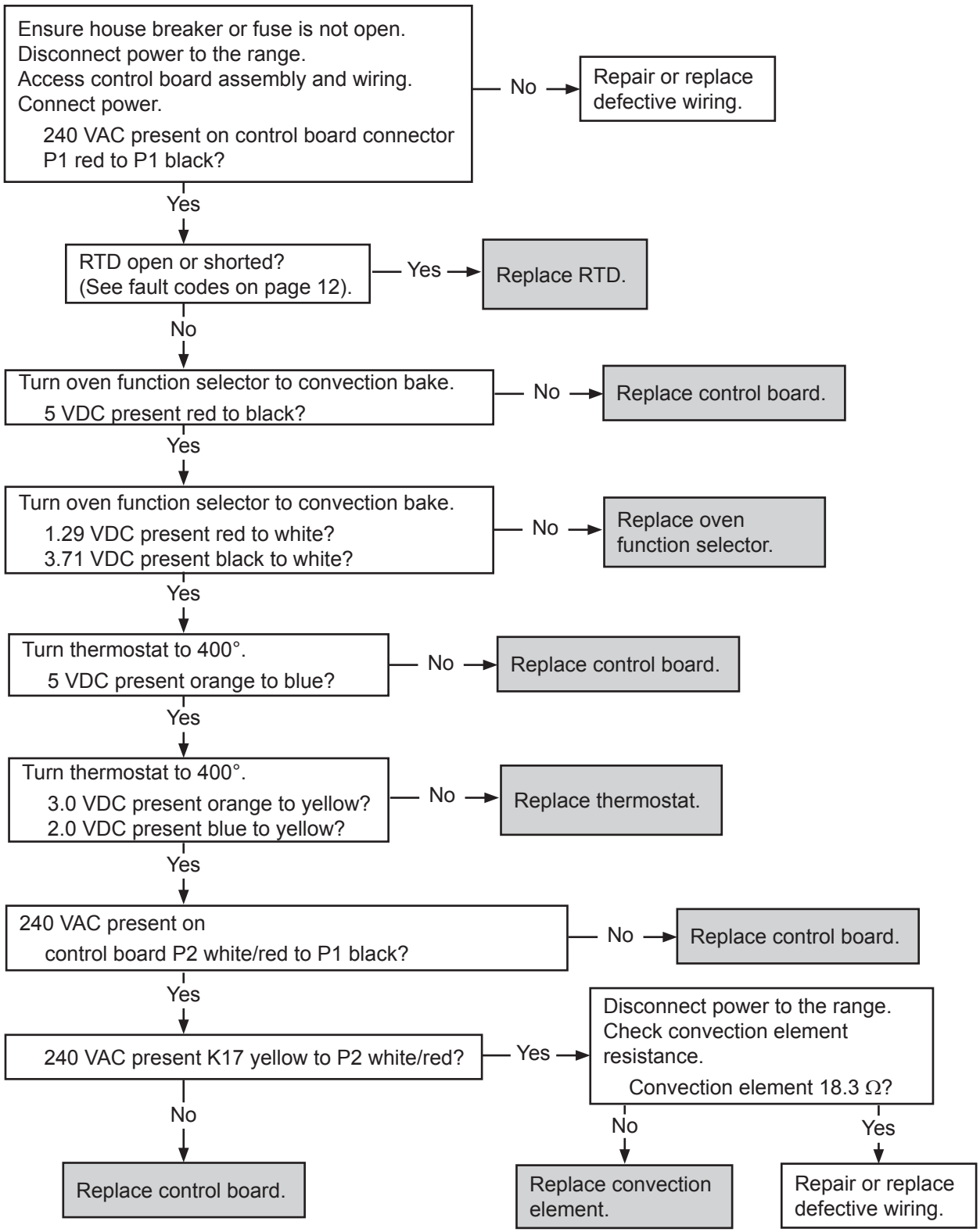


Troubleshooting

⚠ WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect electrical power source to unit, unless test procedures require power to be connected. Discharge capacitor through a resistor before attempting to service. Ensure all ground wires are connected before certifying unit as repaired and/or operational.

Checking Convection Element Operation



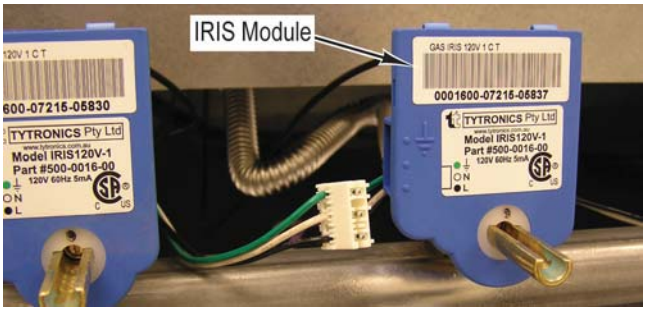
⚠ WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect electrical power source to unit, unless test procedures require power to be connected. Discharge capacitor through a resistor before attempting to service. Ensure all ground wires are connected before certifying unit as repaired and/or operational.

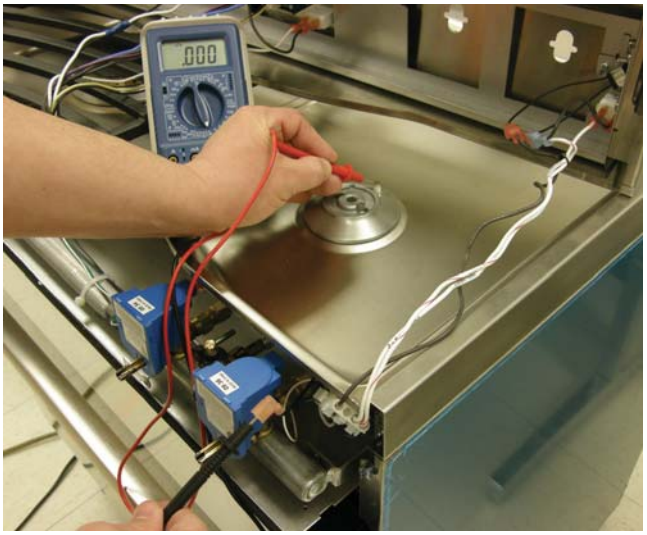
Spark Module Test

Surface Burner Igniter Will Not Spark

1. Check for and remove any foreign objects/soil buildup around the igniter and operate burner again.
2. If still inoperative, disconnect power to the range.
3. Remove the control panel from the range.
4. Disconnect the wire harness from the inoperative spark module.
5. Reconnect power and test for 120 VAC from the black to the white wire.
6. If 120 VAC is present, disconnect power and reconnect wire harness. (If no 120 VAC, check wiring.)



7. Remove the grate, burner cap, and burner head.
8. Disconnect the black wire from the back of the spark module.
9. Check for 0 ohms between the black wire and the metal top of the igniter. (If open, replace wire.)



10. If 120 VAC is present in step 5 and the black igniter wire has continuity, replace the spark module.

RTD Characteristics

Proper diagnostics of the RTD (Resistance Temperature Detector) will eliminate unnecessary replacement. The RTD is designed to change resistance as the temperature in the oven cavity changes. As the temperature increases, so does the resistance. At 75°F, the resistance should be approximately 1090 Ω.

To test the RTD, locate the 2-Pin Molex connector. The connector is located on the control board.

Unplug the connector and check between the grey and violet wire. At ambient temperature, you should read around 1090 ohms (±10%). An open reading (∞) indicates either a broken wire or open RTD. Finally, test each wire to ground to check for a pinched wire to the oven frame.

If the RTD resistance is within the specifications given it is not necessary to replace the RTD. If the RTD test resistance is within specifications and the consumer is having erratic oven temperatures, please call Viking Technical support (1-800-914-4799) for assistance.

RTD (Resistance Temperature Detector)	
Temperature (°F)	Resistance (Approximate)
50	1038
75	1090
100	1143
200	1350
300	1553
350	1654
400	1754
450	1852
500	1950
550	2047
600	2153
650	2238
700	2332
750	2425
800	2518
850	2609
900	2700

Disassembly

⚠ WARNING

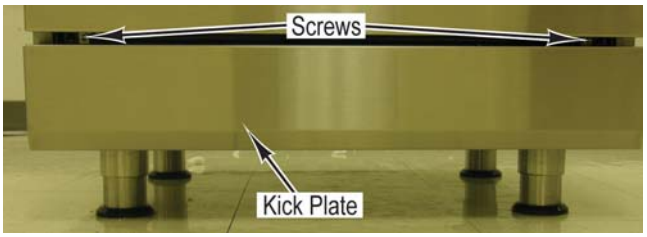
To avoid risk of electrical shock, personal injury, or death, disconnect electrical power source to unit, unless test procedures require power to be connected. Discharge capacitor through a resistor before attempting to service. Ensure all ground wires are connected before certifying unit as repaired and/or operational.

Access Control Board Assembly

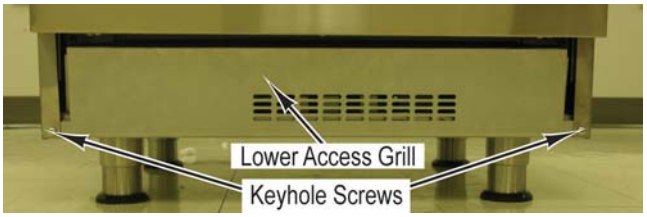
Condition Requirements:

None

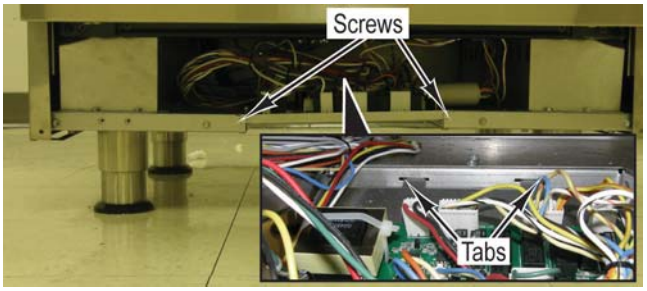
1. Remove screws and lift kick plate from keyhole screws.



2. Remove keyhole screws and lower access grill from range.



3. Remove screws and slide control panel assembly from range.



Note: During installation, make sure the tabs on the control panel are aligned with the slots on the range.

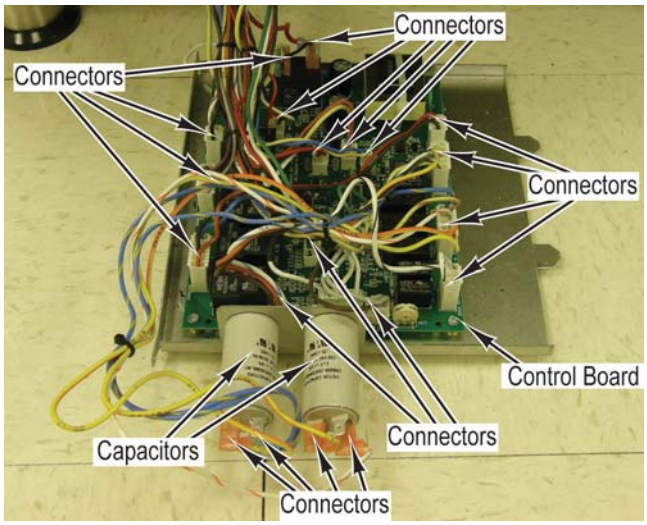
4. Reverse procedure for installation.

Control Board Removal

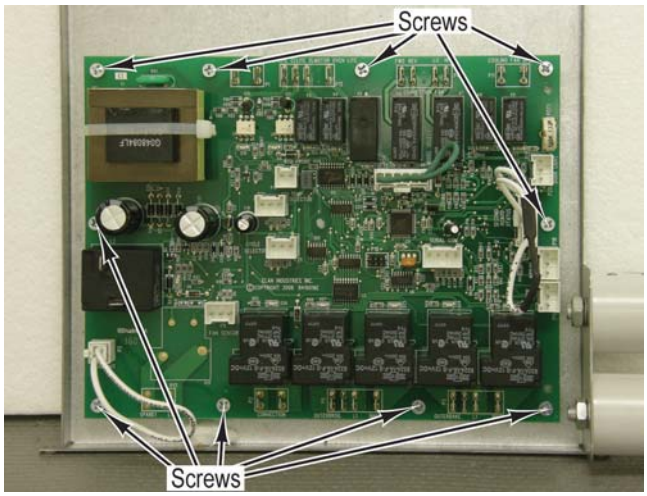
Condition Requirements:

Control Board Accessed

1. Mark and disconnect all connectors from control board and capacitors.



2. Place control board panel assembly on suitable work surface.
3. Remove screws and control board from lower mounting plate.



4. Reverse procedure for installation.

⚠ WARNING

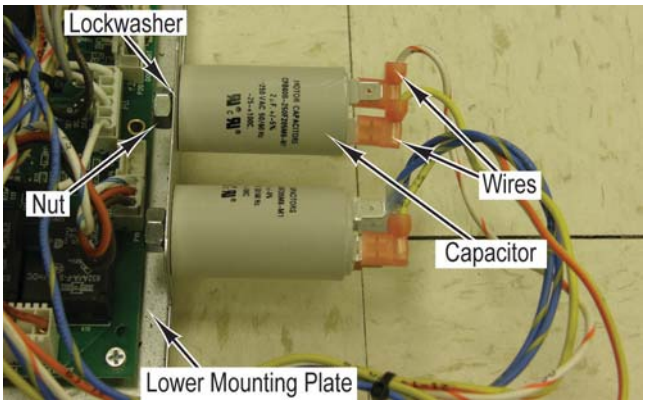
To avoid risk of electrical shock, personal injury, or death, disconnect electrical power source to unit, unless test procedures require power to be connected. Discharge capacitor through a resistor before attempting to service. Ensure all ground wires are connected before certifying unit as repaired and/or operational.

Motor Capacitor Removal

Condition Requirements:

Control Board Accessed

1. Mark and disconnect wires from capacitor.
2. Remove nut, lockwasher, and capacitor from lower mounting plate.



3. Reverse procedure for installation.

Door Assembly Removal

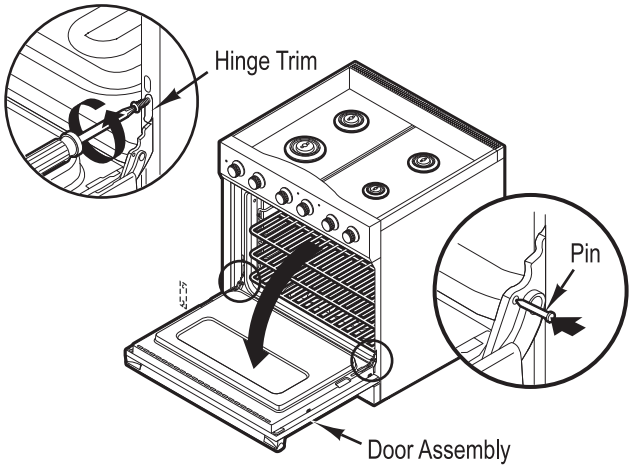
Condition Requirements:

Door Lowered

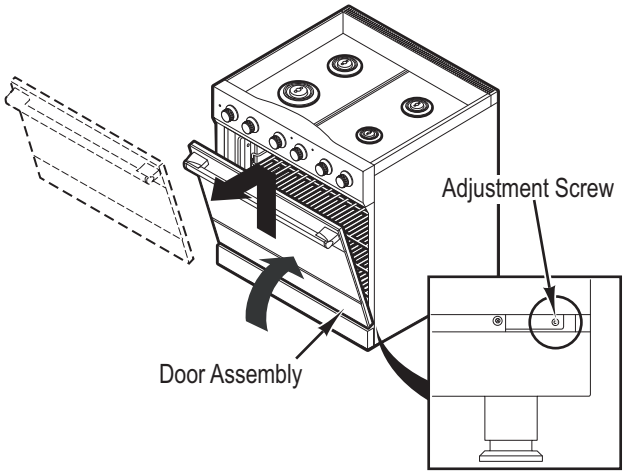
1. Place pins supplied with unit in pin holes.

Important: For personal safety, only use pins supplied with unit. Pins can be ordered if needed #005116-000.

2. Remove screws and hinge trim from range.
3. Gently close door until pins stop door.



4. Lift door up and out.



Note: If the door needs to be adjusted, loosen hinge trim screws. Adjust the screws located between the door and kick plate using a $^{5}/_{32}$" hex head allen wrench. Tighten hinge trim screws after adjustment is made.

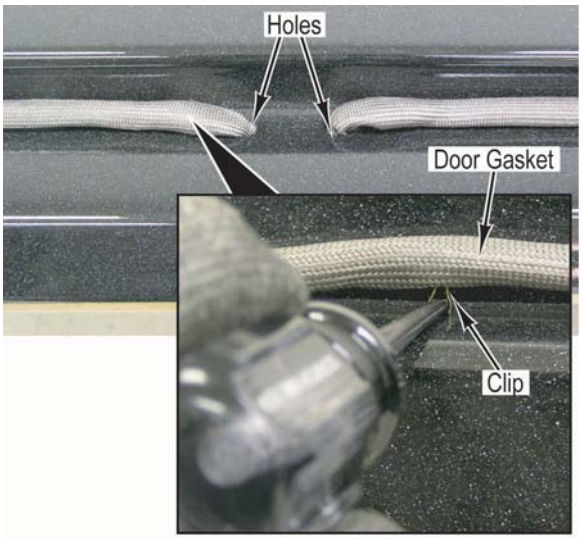
5. Reverse procedure for installation.

Door Gasket Removal

Condition Requirements:

Door Lowered

1. Insert a narrow tool or small, flat-blade screwdriver into the center of each clip and pry upward.
2. Remove the door gasket from two holes in the bottom of the door liner.



3. Reverse procedure for installation.

Disassembly

⚠ WARNING

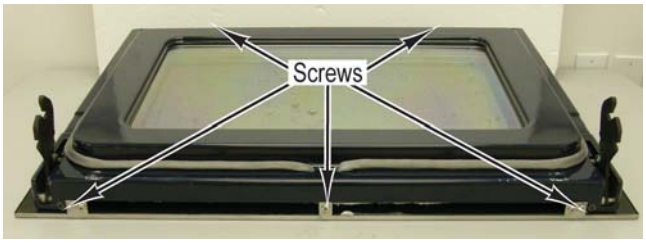
To avoid risk of electrical shock, personal injury, or death, disconnect electrical power source to unit, unless test procedures require power to be connected. Discharge capacitor through a resistor before attempting to service. Ensure all ground wires are connected before certifying unit as repaired and/or operational.

Outer Door Panel Assembly Removal

Condition Requirements:

Door Assembly Removed

1. Place the door handle side down on a protected surface.
2. Remove screws that attach the outer door panel assembly to the inner door panel assembly.



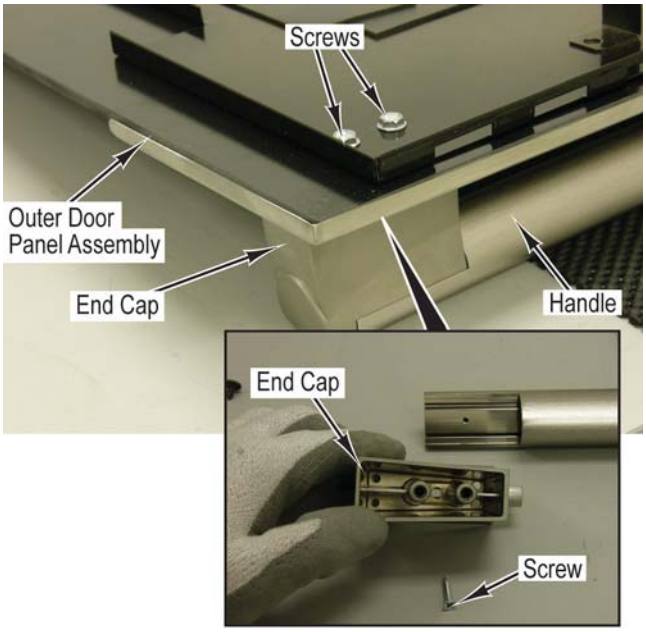
3. Lift the inner door panel assembly from the outer door panel assembly.
4. Reverse procedure for installation.

Door Handle Removal

Condition Requirements:

Outer Door Panel Assembly Removed

1. Remove screws and handle assembly from outer door panel assembly.
2. Remove screws and slide end caps from handle.



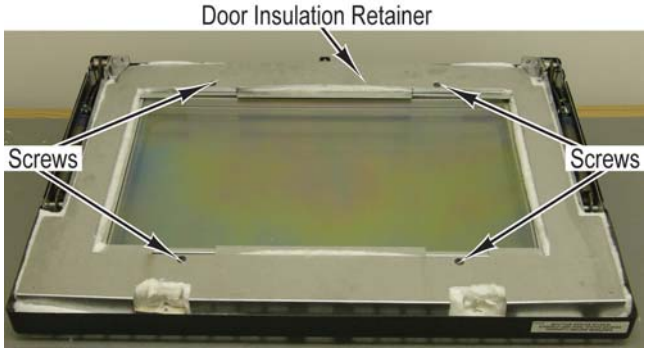
3. Reverse procedure for installation.

Inner Door Glass Removal

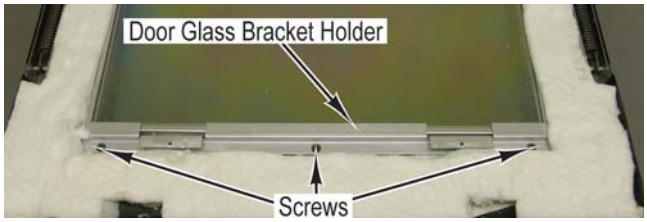
Condition Requirements:

Outer Door Panel Assembly Removed

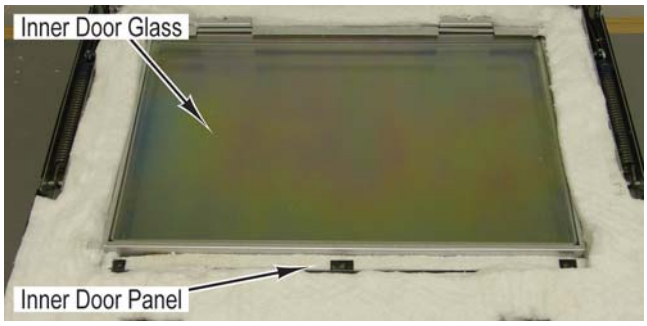
1. Remove screws and door insulation retainer from door glass bracket holders.



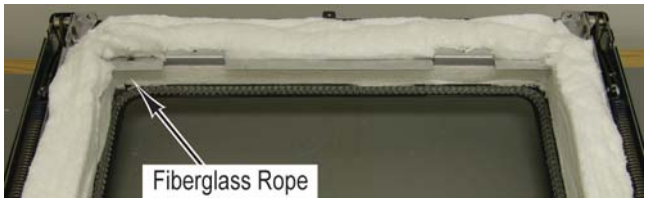
2. Remove screws and door glass bracket holder from inner door panel.



3. Remove inner door glass from inner door panel.



4. Remove black fiberglass rope from inner door panel.



Note: Use care with insulation, make sure to replace any damaged or missing insulation. Keep vent on inner door panel clear of insulation.

5. Reverse procedure for installation.

⚠ WARNING

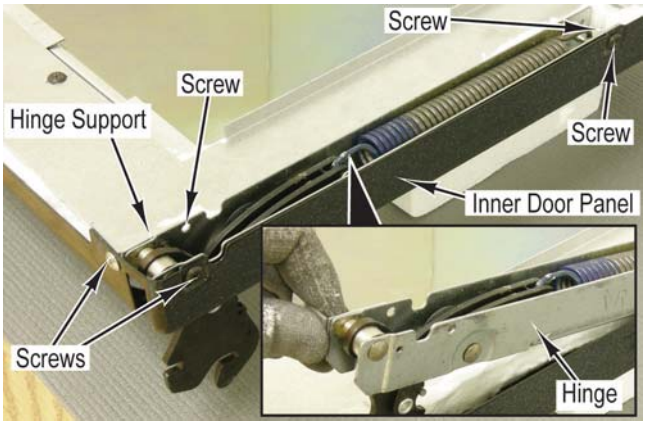
To avoid risk of electrical shock, personal injury, or death, disconnect electrical power source to unit, unless test procedures require power to be connected. Discharge capacitor through a resistor before attempting to service. Ensure all ground wires are connected before certifying unit as repaired and/or operational.

Door Hinge Removal

Condition Requirements:

Outer Door Panel Assembly Removed

1. Remove screws and hinge from inner door panel.
2. Remove screw and hinge support from hinge.



Note: Use care with insulation, make sure to replace any damaged or missing insulation. Keep vent on inner door panel clear of insulation.

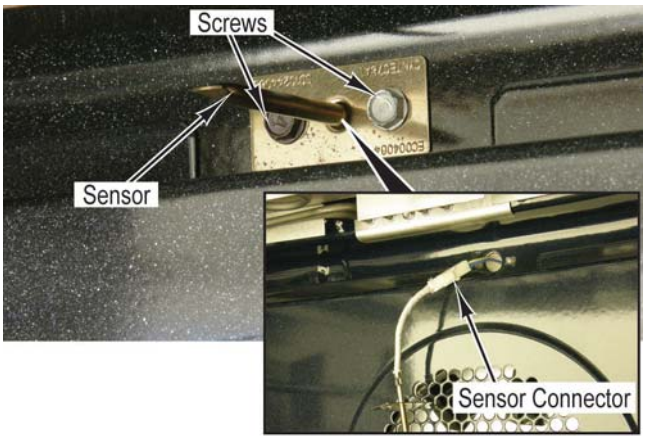
3. Reverse procedure for installation.

Temperature Sensor (RTD) Removal

Condition Requirements:

Door Lowered

1. Remove screws that attach the sensor to the back of the oven liner.
2. Pull the sensor connector into the oven cavity and disconnect sensor connector.



Note: During install, it may be helpful to insert a small screwdriver or awl into the connector and push the wiring and connector into place.

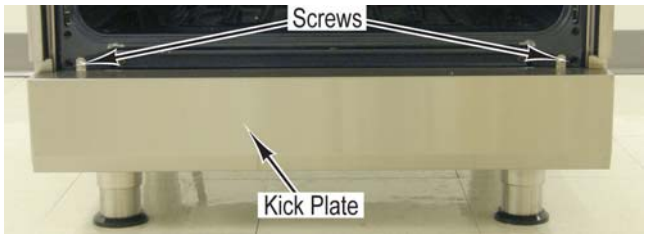
3. Reverse procedure for installation.

Bake Element Removal

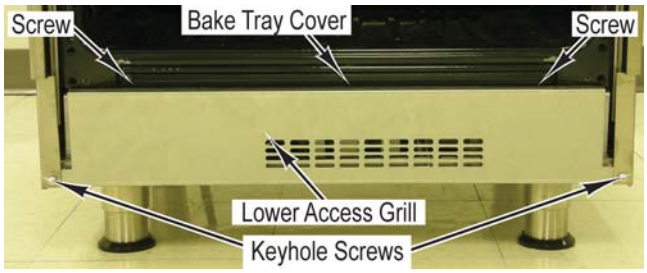
Condition Requirements:

Door Assembly Removed

1. Remove screws and lift kick plate from keyhole screws.



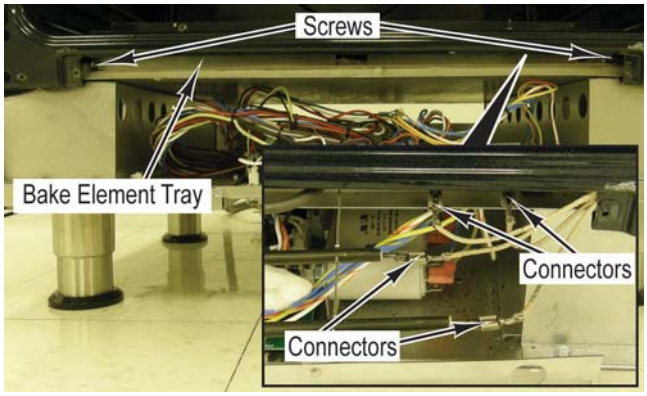
2. Remove keyhole screws and lower access grill from range.
3. Remove screws and bake tray cover from range.



4. Remove bake element insulation from range.

Note: Use care with insulation, make sure to replace any damaged or missing insulation.

5. Remove screws and slide bake element tray forward to gain access to connectors.
6. Mark and disconnect connectors from bake element.
7. Remove bake element from range.



8. Reverse procedure for installation.

Disassembly

⚠ WARNING

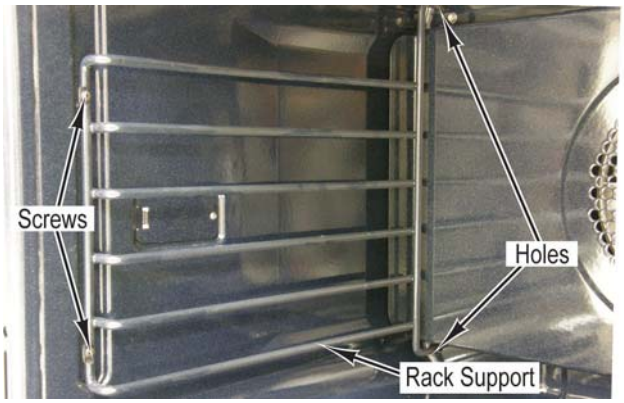
To avoid risk of electrical shock, personal injury, or death, disconnect electrical power source to unit, unless test procedures require power to be connected. Discharge capacitor through a resistor before attempting to service. Ensure all ground wires are connected before certifying unit as repaired and/or operational.

Rack Support Removal

Condition Requirements:

Door Assembly Removed

1. Remove screws and rack support from holes in back wall of oven cavity.



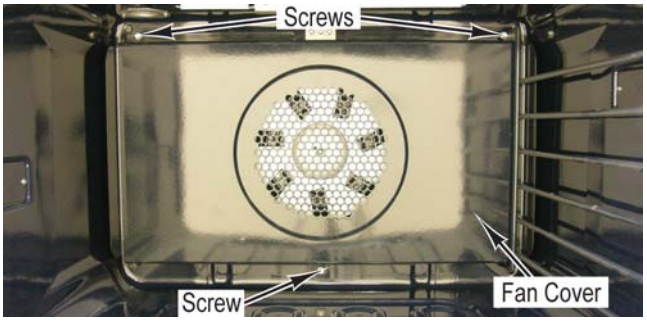
2. Reverse procedure for installation.

Convection Fan Cover Removal

Condition Requirements:

One Rack Support Removed

1. Remove screws and fan cover from oven cavity.



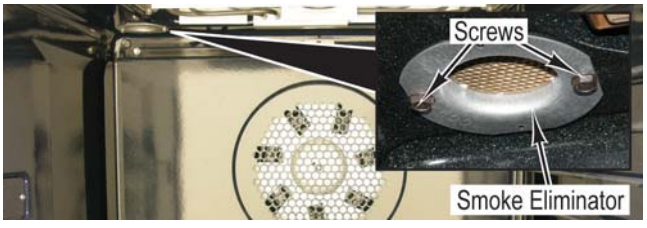
2. Reverse procedure for installation.

Smoke Eliminator Removal

Condition Requirements:

Convection Fan Cover Removed

1. Remove screws that hold the smoke eliminator to the top, left, rear corner of the oven liner.
2. Pull down to remove smoke eliminator from oven.



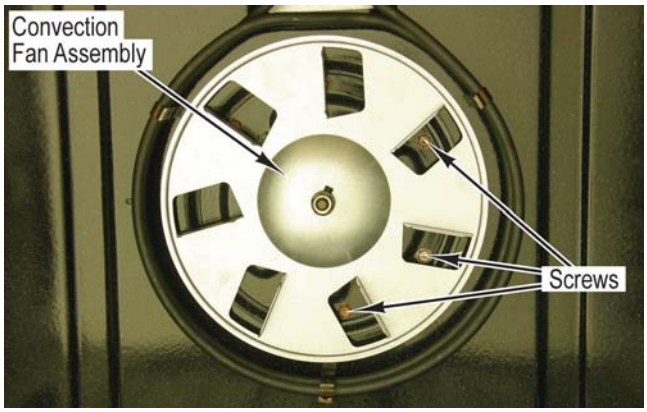
3. Reverse procedure for installation.

Convection Fan Assembly Removal

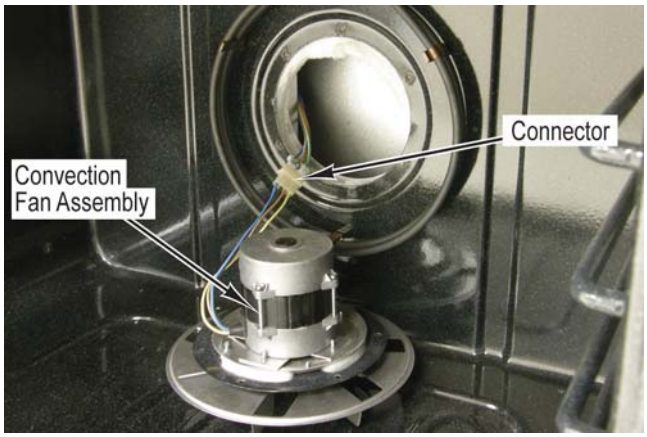
Condition Requirements:

Convection Fan Cover Removed

1. Remove screws and set convection fan assembly on oven liner.



2. Disconnect connector and remove convection fan assembly from oven cavity.



Note: The mounting hole pattern for the convection fan assembly is NOT symmetrical. Line up holes before installing.

3. Reverse procedure for installation.

⚠ WARNING

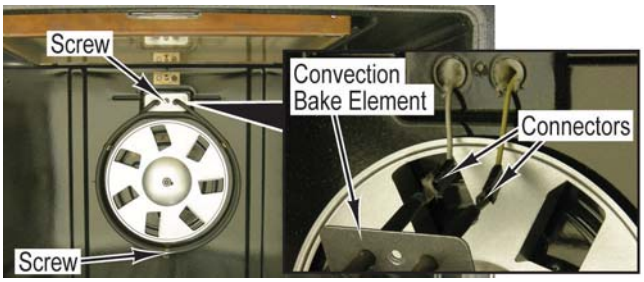
To avoid risk of electrical shock, personal injury, or death, disconnect electrical power source to unit, unless test procedures require power to be connected. Discharge capacitor through a resistor before attempting to service. Ensure all ground wires are connected before certifying unit as repaired and/or operational.

Convection Bake Element Removal

Condition Requirements:

Convection Fan Cover Removed

1. Remove screws that attach the convection bake element to the oven liner.
2. Mark and disconnect wires from convection element.



3. Reverse procedure for installation.

Broil Element Removal

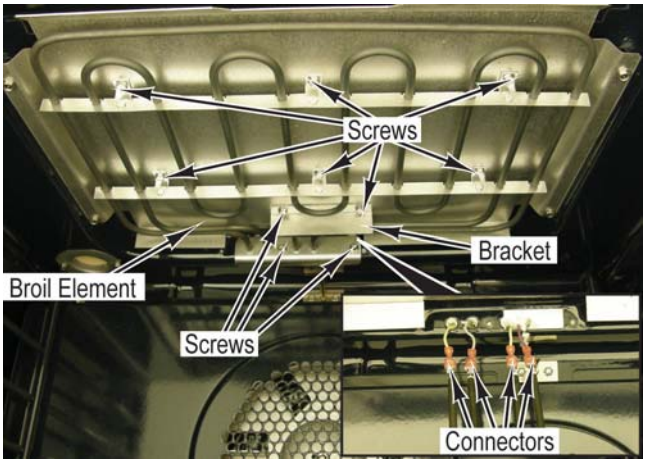
Condition Requirements:

Door Assembly Removed

1. Remove screws and bracket from broil assembly.
2. Remove screws that hold the broil assembly to the back of the oven liner.
3. Remove screws that hold the broil assembly to the top of the oven liner.

Note: Use care when pulling broil assembly into the oven cavity. Make sure the connectors remain on the broil assembly.

4. Carefully pull connectors through the oven cavity wall and lower the broil assembly.
5. Mark and disconnect connectors from broil element.



Note: During installation, make sure broil connectors go back through the oven liner.

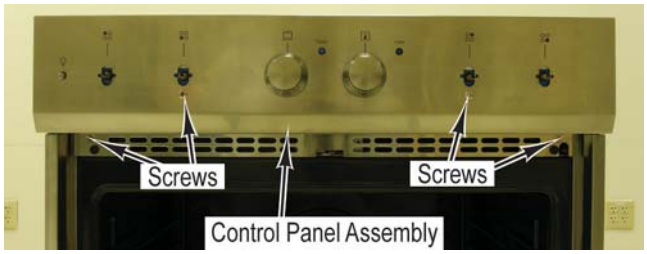
6. Reverse procedure for installation.

Control Components Accessed

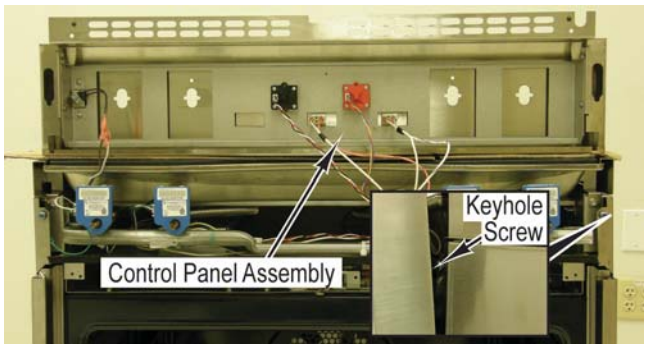
Condition Requirements:

Door Assembly Removed

1. Remove all surface burner knobs.
2. Remove screws from control panel assembly where knobs have been removed.
3. Remove screws from below control panel assembly.



4. Lift up to remove control panel assembly from keyhole screws.
5. Place control panel assembly on protective surface on the top of range.



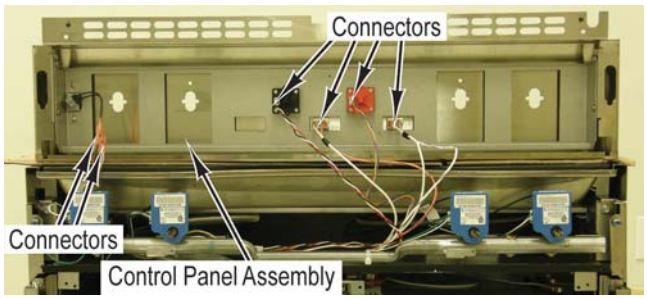
6. Reverse procedure for installation.

Control Panel Assembly Removal

Condition Requirements:

Control Components Accessed

1. Mark and disconnect all connectors to remove control panel from range.



2. Reverse procedure for installation.

Disassembly

⚠ WARNING

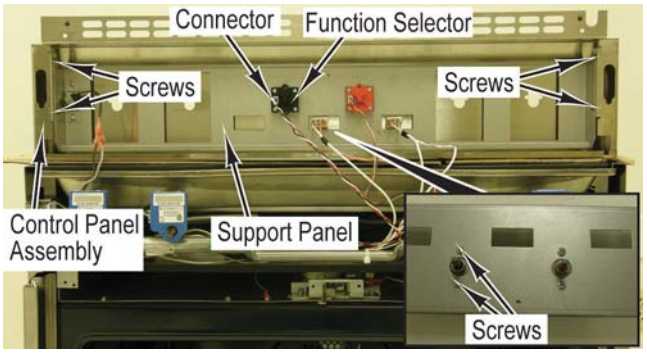
To avoid risk of electrical shock, personal injury, or death, disconnect electrical power source to unit, unless test procedures require power to be connected. Discharge capacitor through a resistor before attempting to service. Ensure all ground wires are connected before certifying unit as repaired and/or operational.

Oven Function Selector Removal

Condition Requirements:

Control Components Accessed

1. Disconnect connector from the oven function selector.
2. Remove screws and support panel from the control panel assembly.
3. Remove screws and oven function selector from support panel.



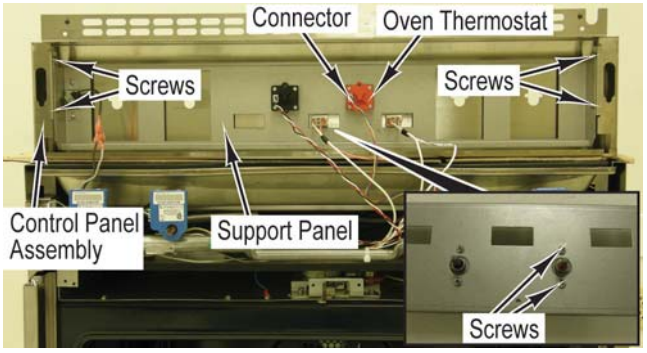
4. Reverse procedure for installation.

Oven Thermostat Removal

Condition Requirements:

Control Components Accessed

1. Disconnect connector from the oven thermostat.
2. Remove screws and support panel from the control panel assembly.
3. Remove screws and thermostat from support panel.



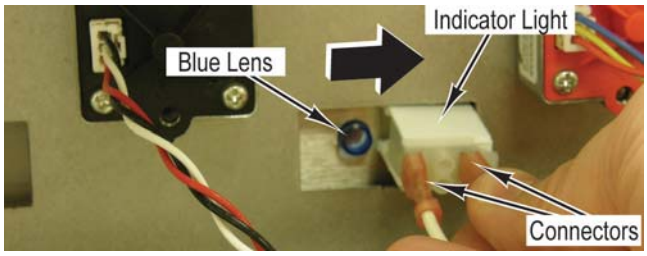
4. Reverse procedure for installation.

Indicator Light Removal

Condition Requirements:

Control Components Accessed

1. Hold the blue lens and slide off the indicator light. The indicator light will only slide in one direction.
2. Disconnect connectors from the indicator light.



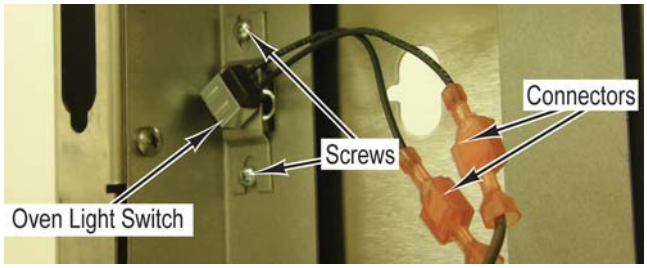
3. Reverse procedure for installation.

Oven Light Switch Removal

Condition Requirements:

Control Components Accessed

1. Mark and disconnect connectors from light switch.
2. Remove screws and oven light switch from control panel.



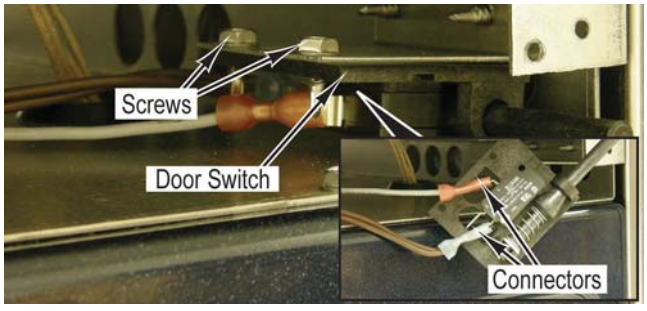
3. Reverse procedure for installation.

Door Switch Removal

Condition Requirements:

Control Components Accessed

1. Remove screws and door switch from range.
2. Mark and disconnect connectors from door switch.



3. Reverse procedure for installation.

⚠ WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect electrical power source to unit, unless test procedures require power to be connected. Discharge capacitor through a resistor before attempting to service. Ensure all ground wires are connected before certifying unit as repaired and/or operational.

Oven Light Bulb Removal

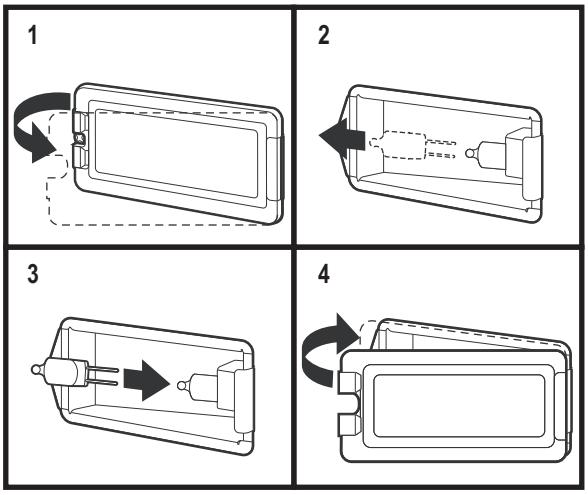
Condition Requirements:

Door Lowered

⚠ CAUTION

DO NOT touch bulb with bare hands. Clean off any signs of oil from the bulb and handle with a soft cloth.

1. Unsnap glass light cover using a screwdriver in the access groove.
2. Firmly grasp light bulb and pull out.
3. Replace with halogen bulb using volt and wattage requirements listed on glass cover.
4. Replace the light cover by snapping glass cover onto metal box.

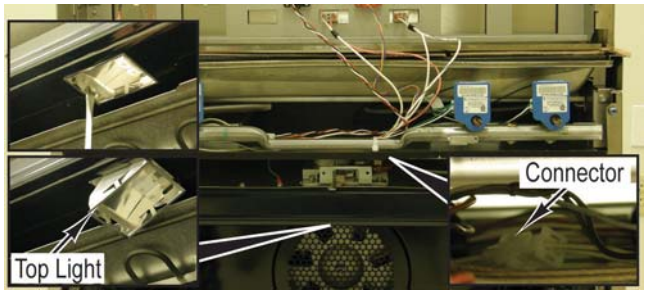


Top Light Housing Removal

Condition Requirements:

Control Components Accessed

1. Remove lens and bulb.
2. Disconnect connector for top light.
3. Use a screw driver to depress two tabs in top light housing and tilt side of housing down to remove.



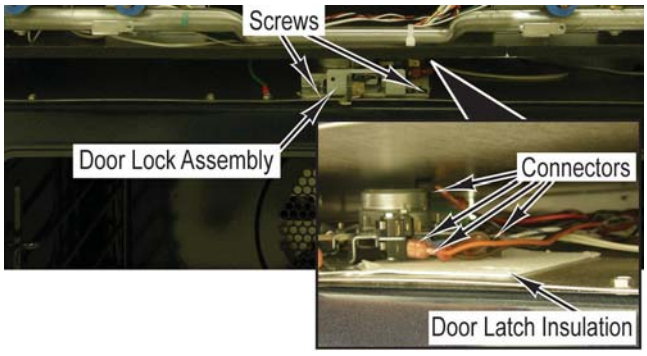
4. Reverse procedure for installation.

Door Lock Assembly Removal

Condition Requirements:

Control Components Accessed

1. Remove screws and door lock assembly from range.
2. Mark and disconnect connectors from door lock assembly.
3. Remove door lock assembly and door latch insulation from range.



4. Reverse procedure for installation.

Disassembly

⚠ WARNING

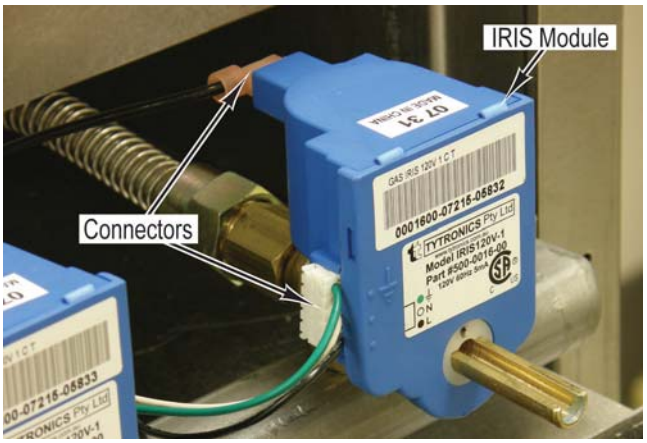
To avoid risk of electrical shock, personal injury, or death, disconnect electrical power source to unit, unless test procedures require power to be connected. Discharge capacitor through a resistor before attempting to service. Ensure all ground wires are connected before certifying unit as repaired and/or operational.

IRIS Module Removal

Condition Requirements:

Control Components Accessed

1. Disconnect connectors from module.
2. Pull to remove module from burner valve.



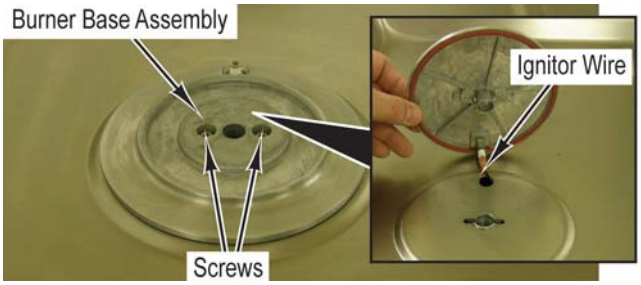
3. Reverse procedure for installation.

Burner Base Assembly Removal

Condition Requirements:

None

1. Remove grates, burner cap, and burner head from burner base assembly.
2. Remove two screws and lift burner base assembly from range.
3. Disconnect wire from burner base assembly.



4. Reverse procedure for installation.

Island Trim Removal

Condition Requirements:

Rear of Range Accessed

1. Remove screws and island trim from range.

2. Reverse procedure for installation.

Surface Burner Valve Removal

Condition Requirements:

Control Components Accessed

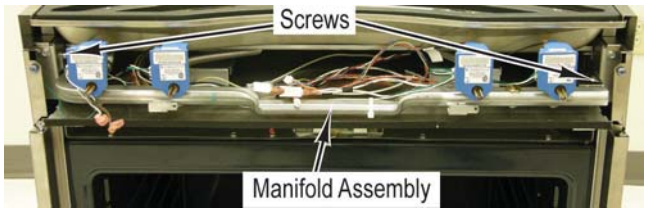
Gas Shut Off

⚠ DANGER

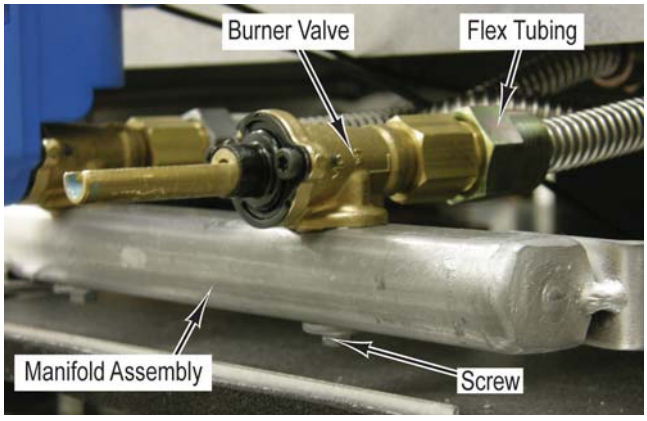
Gas leak hazard. To avoid risk of personal injury or death, leak testing of the appliance must be conducted according to the manufacturer's instructions. Before placing appliance in operation, always check for gas leaks with soapy water solution.

DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.

1. Remove two of the screws that secure manifold assembly to range.



2. Pull to remove spark module from burner valve.
3. Remove flex tubing from back of burner valve.
4. Remove screw and burner valve from manifold assembly.



5. Reverse procedure for installation.
6. Perform gas leak test.

⚠ WARNING

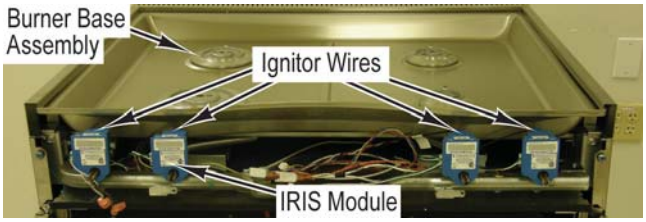
To avoid risk of electrical shock, personal injury, or death, disconnect electrical power source to unit, unless test procedures require power to be connected. Discharge capacitor through a resistor before attempting to service. Ensure all ground wires are connected before certifying unit as repaired and/or operational.

Main Top Removal

Condition Requirements:

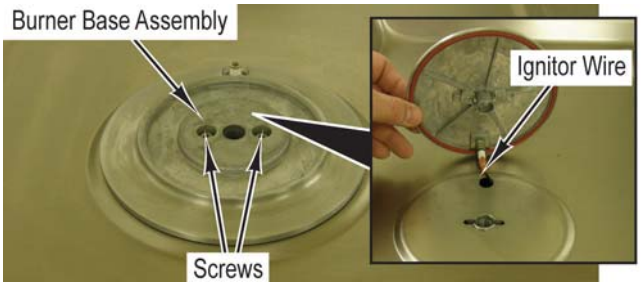
Control Panel Assembly Removed
Island Trim Removed

1. Remove grates, burner caps, and burner heads from each burner base assembly.
2. Mark and disconnect ignition wire from each IRIS module.

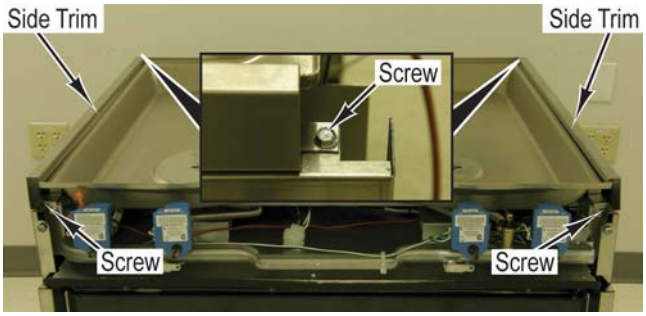


3. Remove screws from each burner base assembly.
4. Lift each burner base assembly up to remove from range.

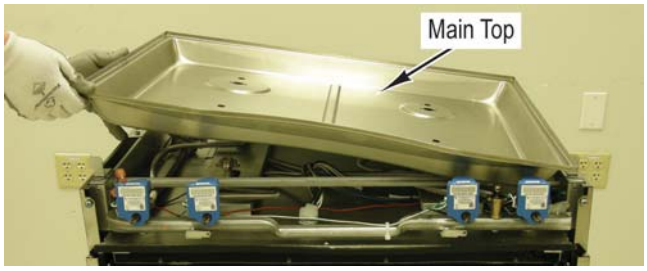
Note: Keep igniter wires attached to each burner base assembly during removal.



5. Remove screws and side trim from each side of range.



6. Lift main top from range.



7. Reverse procedure for installation.

Jet Holder Removal

Condition Requirements:

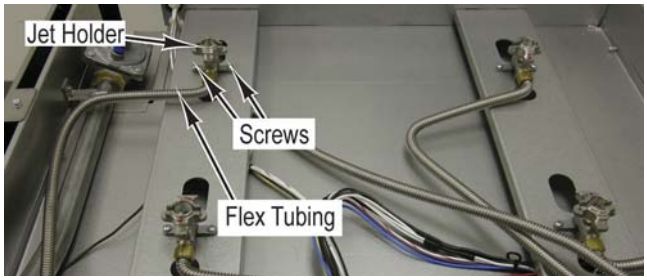
Main Top Removed
Gas Shut Off

⚠ DANGER

Gas leak hazard. To avoid risk of personal injury or death, leak testing of the appliance must be conducted according to the manufacturer's instructions. Before placing appliance in operation, always check for gas leaks with soapy water solution.

DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.

1. Remove flex tubing from jet holder.
2. Remove screws and jet holder from range.



3. Reverse procedure for installation.
4. Perform gas leak test.

⚠ WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect electrical power source to unit, unless test procedures require power to be connected. Discharge capacitor through a resistor before attempting to service. Ensure all ground wires are connected before certifying unit as repaired and/or operational.

Pressure Regulator Removal

Condition Requirements:

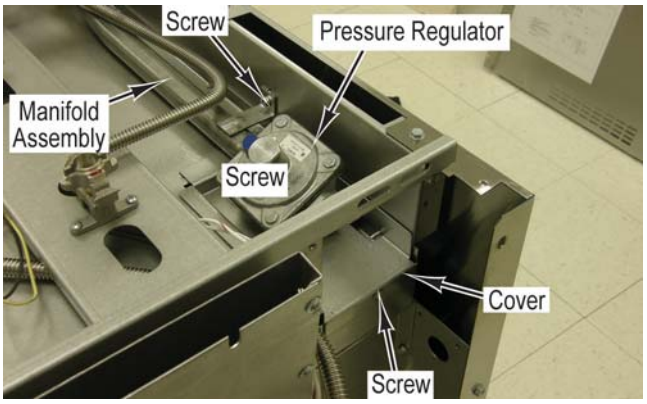
Main Top Removed
Gas Supply Disconnected

⚠ DANGER

Gas leak hazard. To avoid risk of personal injury or death, leak testing of the appliance must be conducted according to the manufacturer's instructions. Before placing appliance in operation, always check for gas leaks with soapy water solution.

DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.

1. Remove screw that secures manifold assembly to range.
2. Remove screw and cover from range.
3. Remove pressure regulator from manifold.



4. Reverse procedure for installation.

Note: Use approved sealant when installing pressure regulator.

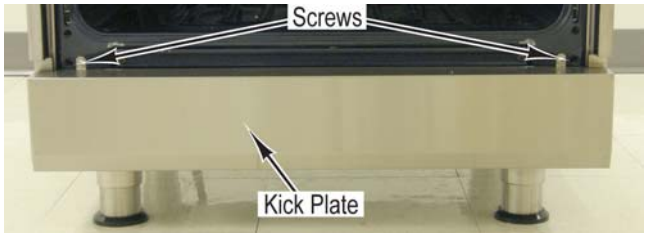
5. Perform gas leak test.

Side Trim and Side Panel Removal (Right side shown)

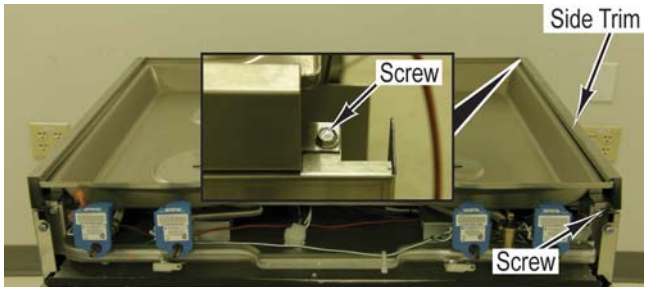
Condition Requirements:

Control Panel Assembly Removed
Door Assembly Removed
Island Trim Removed

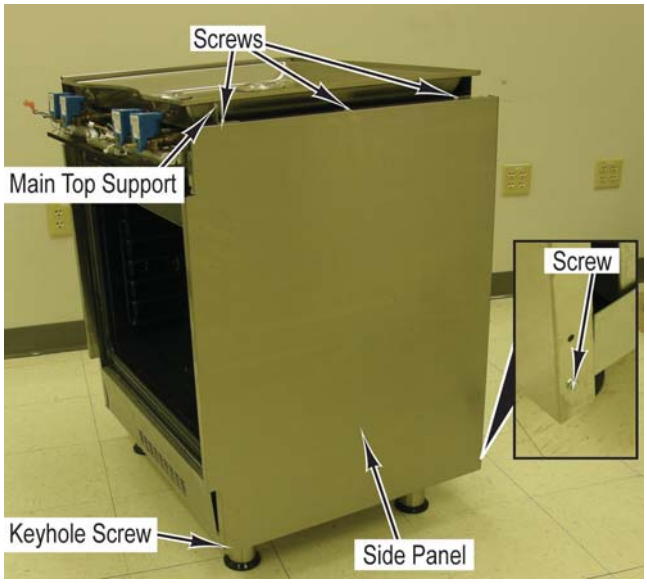
1. Remove screws and lift kick plate from keyhole screws.



2. Remove screws and side trim from range.



3. Remove keyhole screw from front of range.
4. Remove screw from back of range.
5. Remove screws, main top support, and side panel from range.



6. Reverse procedure for installation.

⚠ WARNING

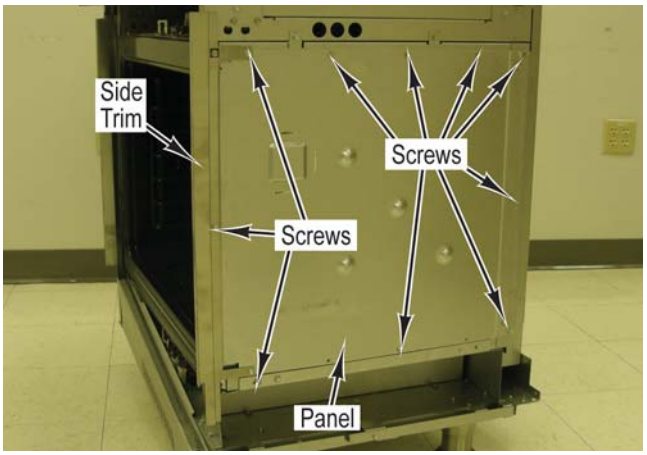
To avoid risk of electrical shock, personal injury, or death, disconnect electrical power source to unit, unless test procedures require power to be connected. Discharge capacitor through a resistor before attempting to service. Ensure all ground wires are connected before certifying unit as repaired and/or operational.

Hinge Receiver Removal

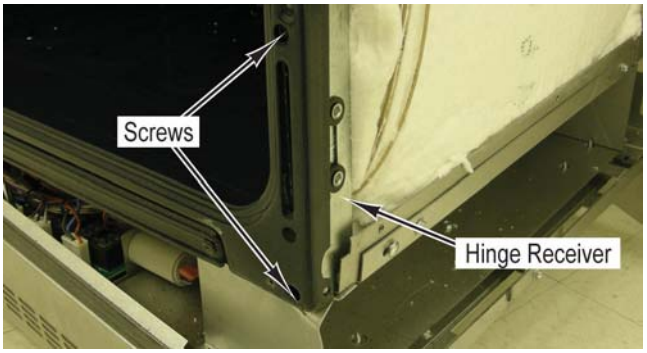
Condition Requirements:

Door Assembly Removed
Side Panel Removed

1. Remove screws and side trim from range.
2. Remove screws and panel from range.



3. Remove screws and hinge receiver from range.



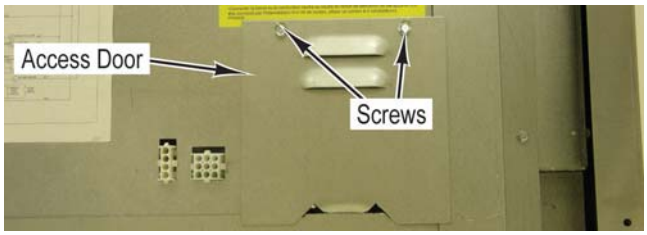
4. Reverse procedure for installation.

Back Panel Removal

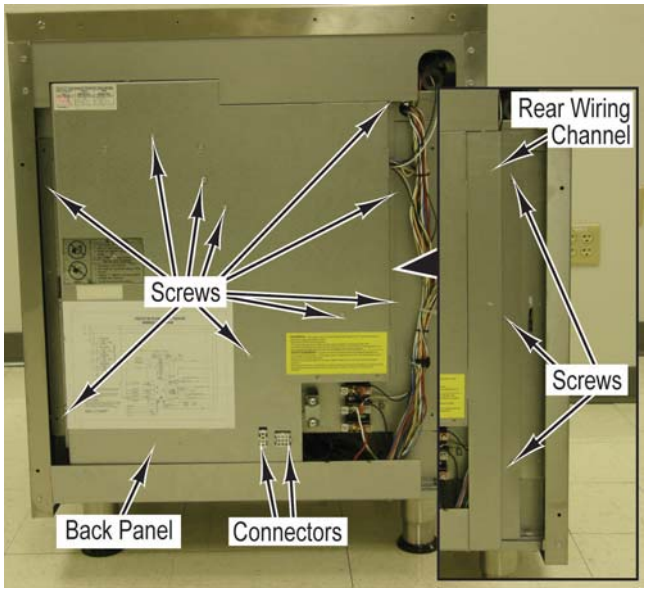
Condition Requirements:

Rear of Range Accessed

1. Remove screws and access door from back cover.



2. Push connectors through back panel.
3. Remove screws and rear wiring channel from range.
4. Remove screws and back panel from range.



6. Reverse procedure for installation.

Disassembly

⚠ WARNING

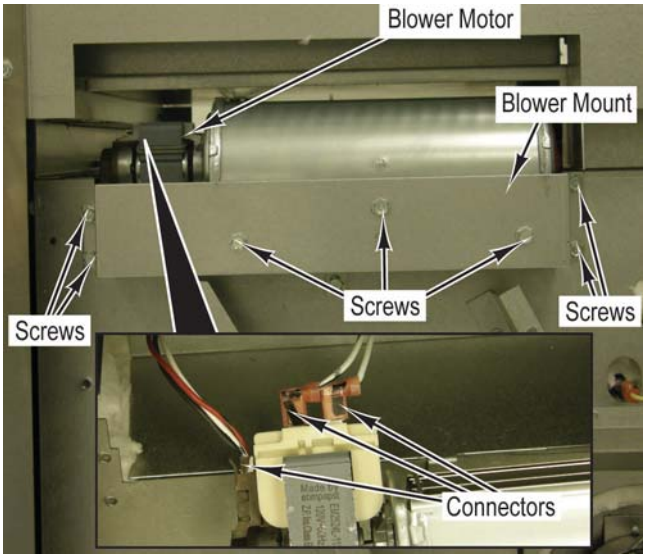
To avoid risk of electrical shock, personal injury, or death, disconnect electrical power source to unit, unless test procedures require power to be connected. Discharge capacitor through a resistor before attempting to service. Ensure all ground wires are connected before certifying unit as repaired and/or operational.

Cooling Blower Motor Removal

Condition Requirements:

Back Panel Removed

1. Remove three screws from blower motor.
2. Remove four screws and blower mount from range.
3. Mark and disconnect three connectors and remove blower motor.



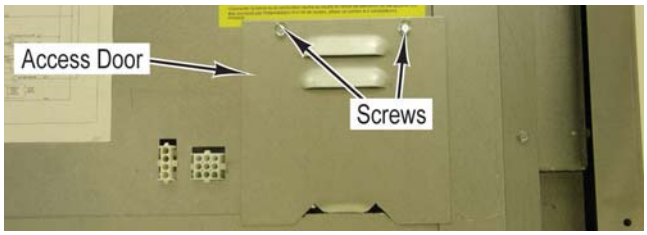
4. Reverse procedure for installation.

Terminal Block Removal

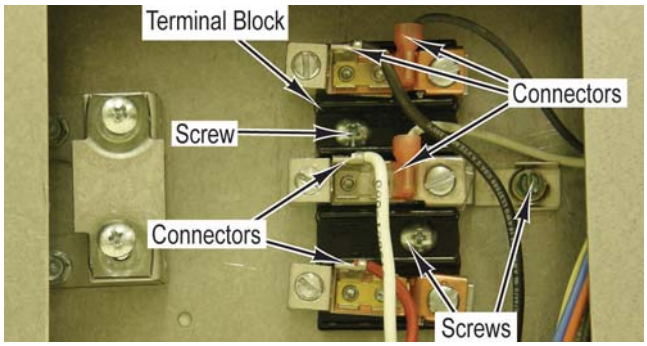
Condition Requirements:

Rear of Range Accessed

1. Remove screws and access door from back cover.



2. Mark and disconnect all connectors from terminal block.
3. Remove screws and terminal block from range.



3. Reverse procedure for installation.

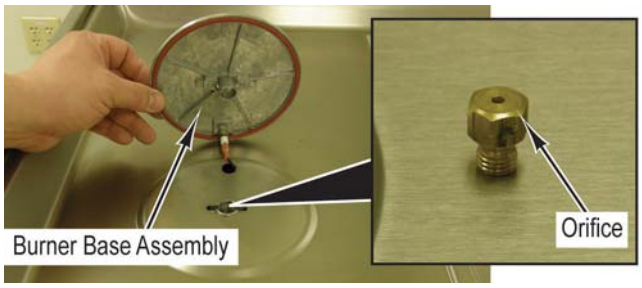
Orifice Removal

Condition Requirements:

Burner Base Removed

Note: Use a socket with a small amount of putty to keep the orifice during removal.

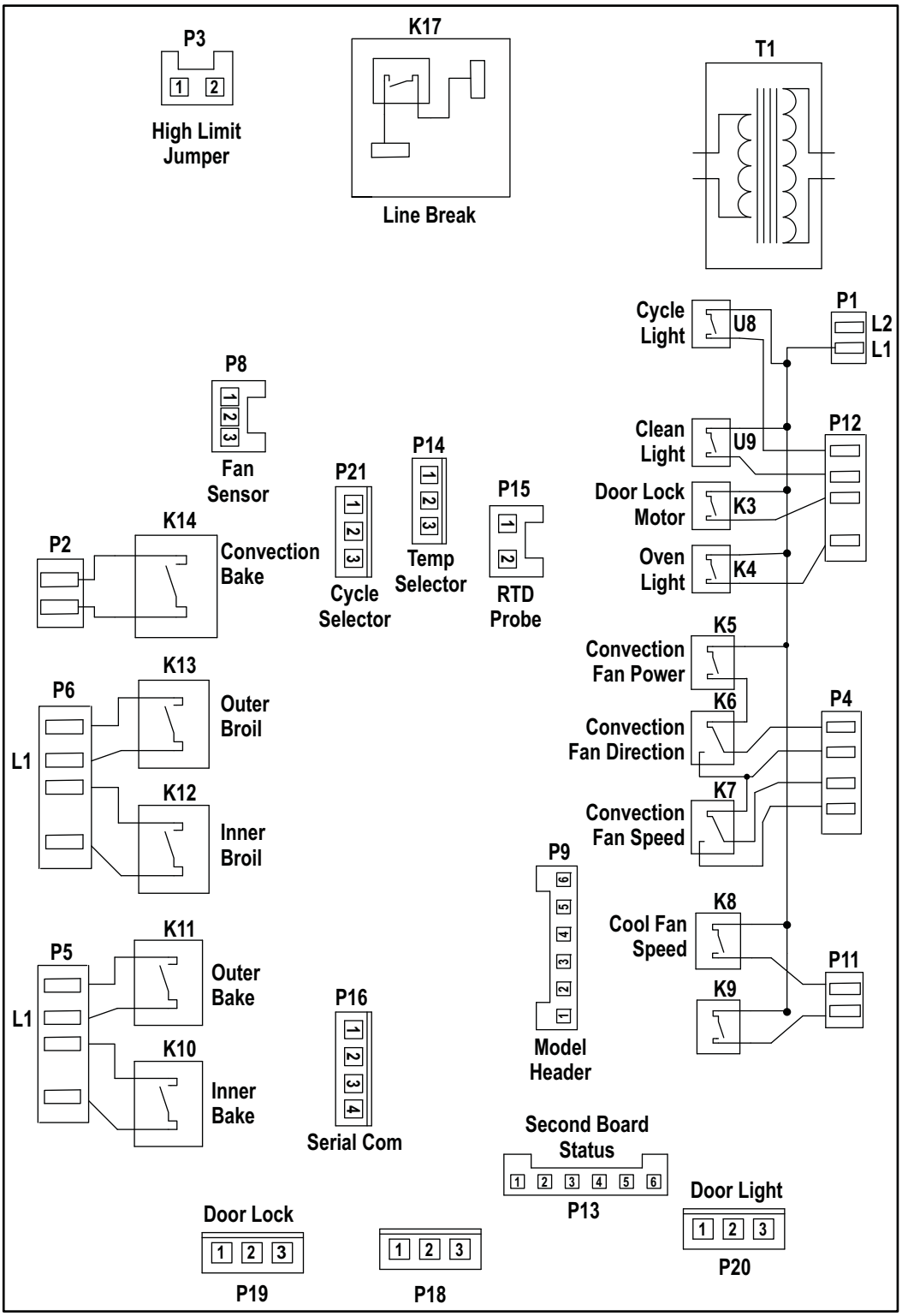
1. Remove orifice from jet holder.



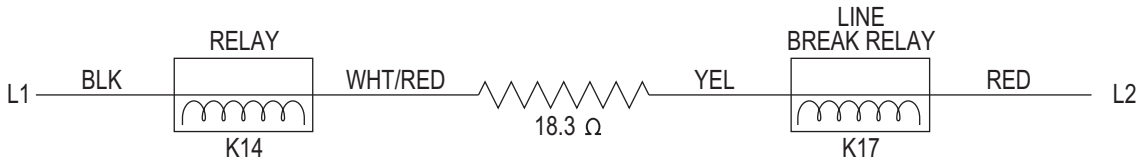
Note: Use a socket with a small amount of putty to keep the orifice during installation. Ensure that the putty does not block the hole of the orifice.

2. Reverse procedure for installation.

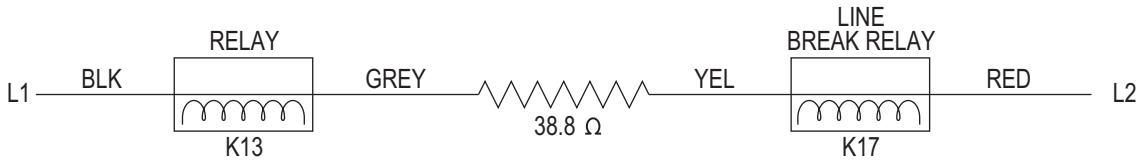
Oven Control Board Schematic



CONVECTION ELEMENT



OUTER BROIL ELEMENT



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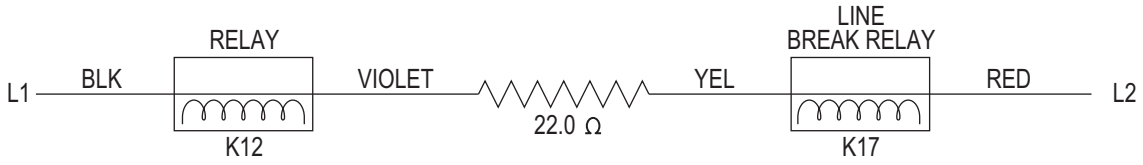

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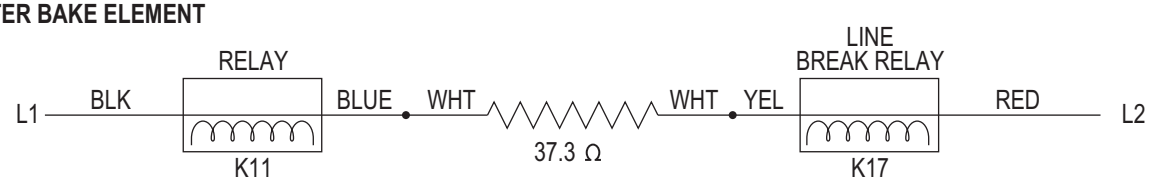

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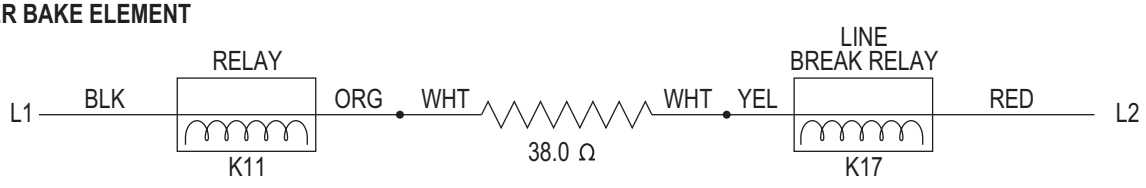
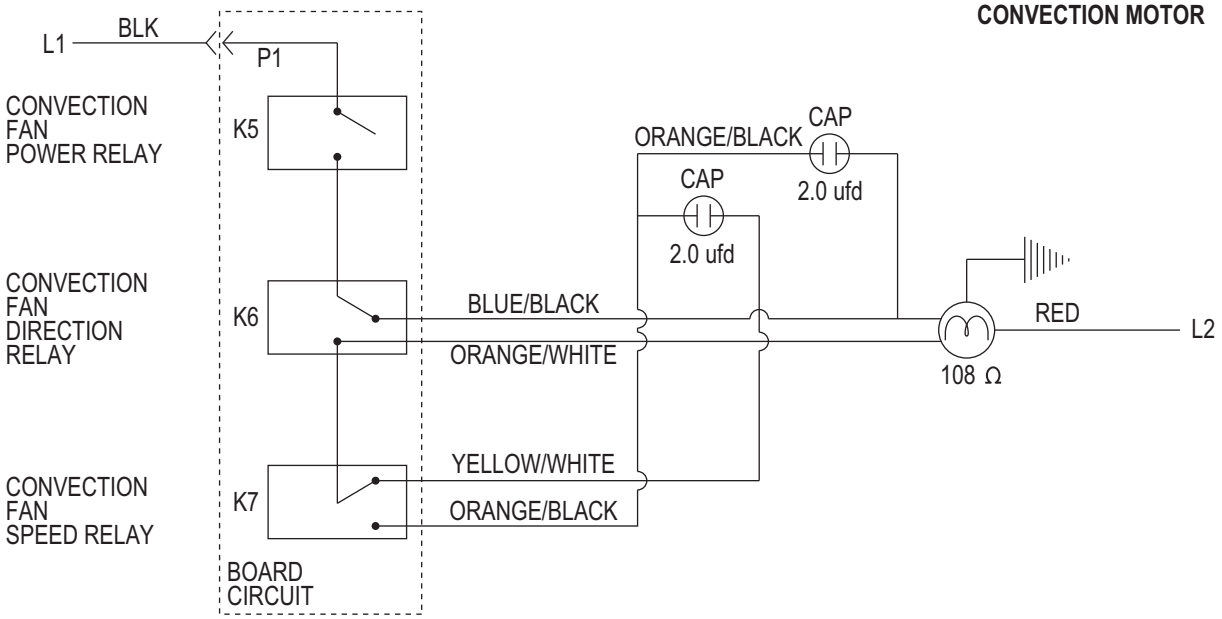
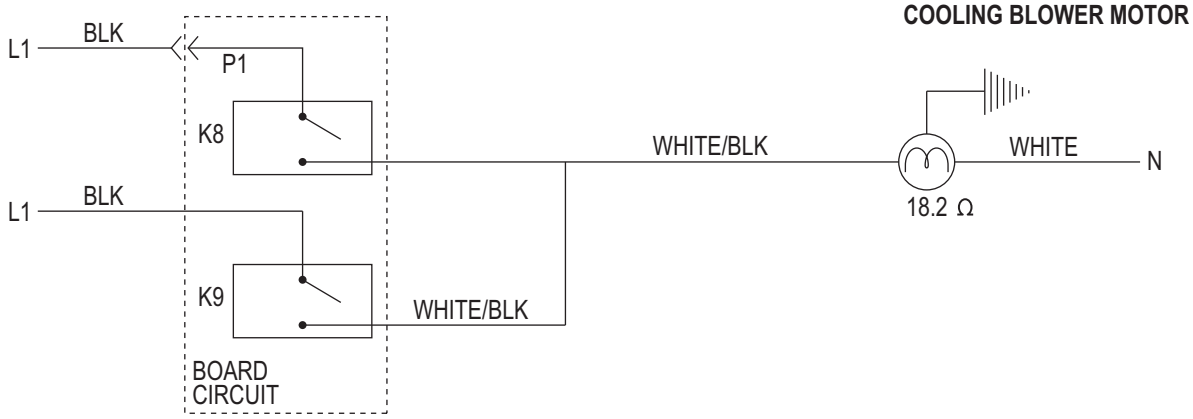


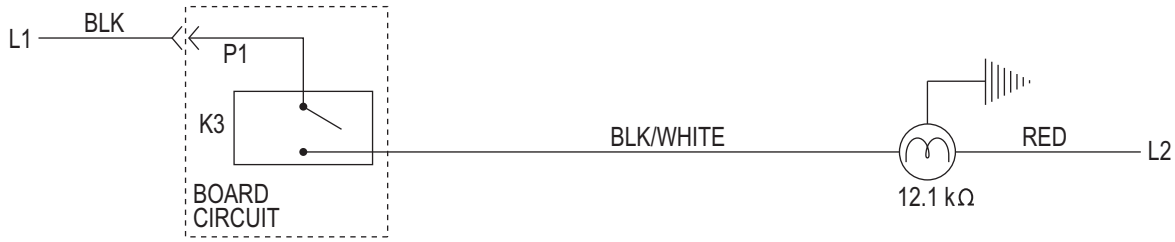
CONVECTION MOTOR



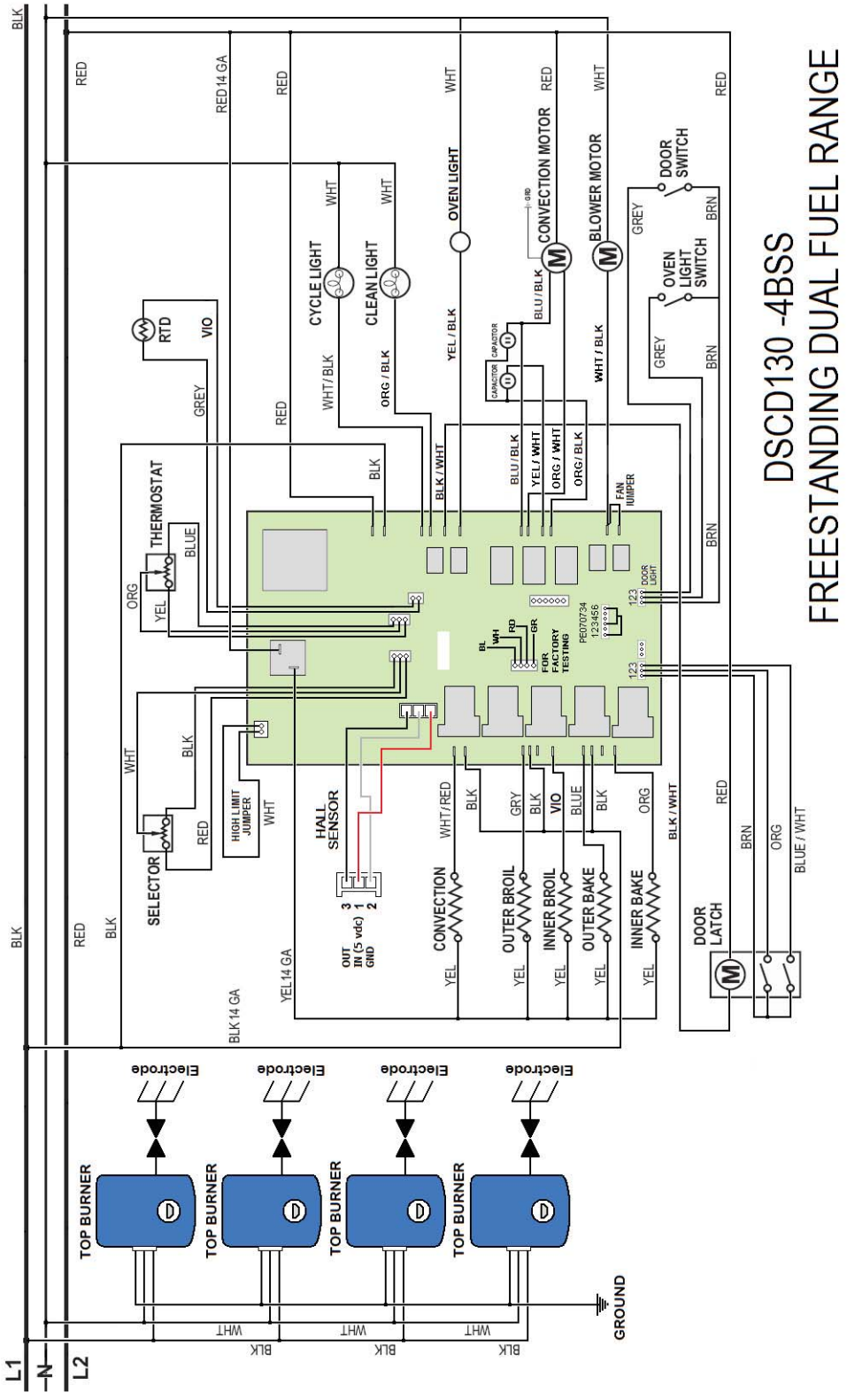
COOLING BLOWER MOTOR



DOOR LATCH MOTOR



Wiring Diagrams



DSCD130 Dual Fuel Range