

Technical Data Chart (prior to 17077137)

Part Description	Part Number	Voltage	Amperage	Watts	Ohms
Motorized Latch	800263	120		4	2900
Temperature Sensor	800306				1091 @ 75°F
Oven Light	800307	12		20	.6
Element, Convection	800341	240	9.09 to 10.52	2182 to 2526	22.80 to 26.39
Element, Convection		208	7.87 to 9.12	1638 to 1897	22.80 to 26.39
Fan, Convection CCW	800345	120		55	8.8
Fan, Convection CW	800350	120		55	8.8
Element, Bake Outer	800360	240	6.55 to 7.23	1572 to 1737	33.16 to 36.64
Element, Bake Inner		240	7.34 to 8.11	1762 to 1947	29.58 to 32.69
Element, Bake Outer		208	5.67 to 6.27	1180.75 to 1304.68	33.16 to 36.64
Element, Bake Inner		208	6.36 to 7.03	1323.46 to 1462.41	29.58 to 32.69
Upper Cooling Fan	800381	120		65	HI 9.7 / LO 12.8
Lower Cooling Fan	801143	120		80	HI 7.8 / LO 10.0
Temperature Probe	808652				34,000 @ 90°F
Element, Bake Stone (not after 16000000)	800950	240	13.22 to 15.30	3174 to 3673	15.68 to 17.14
Element, Bake Stone (not after 16000000)		208	11.46 to 13.26	2384.03 to 2758.83	15.68 to 18.14
Transformer		120 to 12		3600	16
Element, Broil 30"	801120	240	13.63 to 15.79	3273 to 3790	15.19 to 17.59
Element, Broil 30"		208	11.81 to 13.68	2458.39 to 2846.71	15.19 to 17.59
Element, Broil 36"		240	15.15 to 17.54	3636 to 4211	13.67 to 15.84
Element, Broil 36"		208	13.13 to 15.20	2731.04 to 3162.93	13.67 to 15.84

Technical Data Chart (After 17077137)

Part Description	Part Number	Voltage	Amperage	Watts	Ohms
Motorized Latch	800263	120		4	2900
Temperature Sensor	808641				1091 @ 75°F
Oven Light	812452	120		40	360
Element, Convection	800341	240	9.09 to 10.52	2182 to 2526	22.80 to 26.39
Element, Convection		208	7.87 to 9.12	1638 to 1897	22.80 to 26.39
Fan, Convection CCW	800345	120		55	8.8
Fan, Convection CW	800350	120		55	8.8
Element, Bake Outer	808626	240	6.15 to 7.74	1476 to 1857	31 to 39
Element, Bake Inner		240	6.86 to 8.28	1646 to 1987	29 to 35
Element, Bake Outer		208	5.33 to 6.71	1109.3 to 1395.61	31 to 39
Element, Bake Inner		208	5.94 to 7.17	12.36.11 to 1491.86	29 to 35
Upper Cooling Fan	800381	120		65	HI 9.7 / LO 12.8
Lower Cooling Fan	801143	120		80	HI 7.8 / LO 10.0
Temperature Probe	808652				34,000 @ 90°F
Element, Broil 30"	801120	240	13.63 to 15.79	3273 to 3790	15.19 to 17.59
Element, Broil 30"		208	11.81 to 13.68	2458.39 to 2846.71	15.19 to 17.59
Element, Broil 36"		240	15.15 to 17.54	3636 to 4211	13.67 to 15.84
Element, Broil 36"		208	13.13 to 15.20	2731.04 to 3162.93	13.67 to 15.84

Ohm Testing Elements at Relay Board

This procedure will allow the service technician to ohm any of the elements directly at the relay board.

At the relay board, pull the wire off of the terminal DLB/E11. This is done to keep from ohming the relay board. It does not take the High Limit out of the equation, but if the technician DOES NOT get an ohm reading from the DLB lead to all of the element leads, then, there is a problem with the High Limit.

To eliminate the High Limit when taking ohm readings, the MDL cover will need to be removed. Then, remove the wire from High Limit switch that goes to the elements. Now, take the ohm reading from that wire at the High Limit to the desired element wire at the relay board.

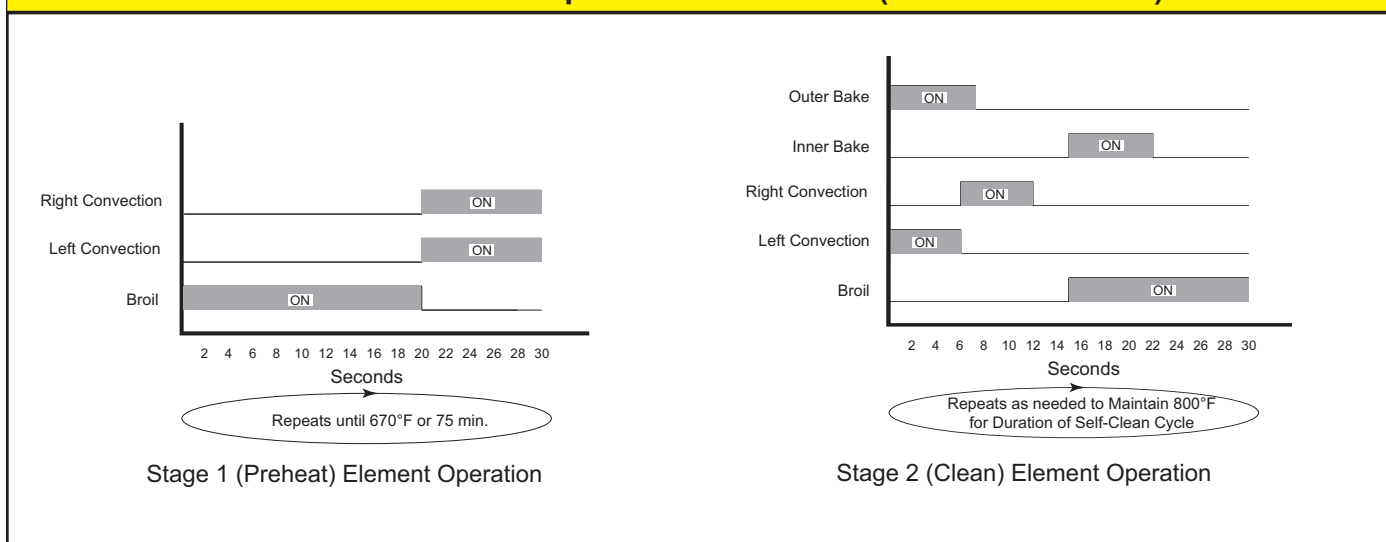
Right Convection Element:	PR5/E5 to DLB/E11 wire
Left Convection Element:	PR2/E5 to DLB/E11 wire
Outer Bake Element:	PR4/E8 to DLB/E11 wire
Inner Bake Element:	PR3/E6 to DLB/E11 wire
Bake Stone Element:	PR6/E10 to DLB/E11 wire
Broil Element:	PR1/E4 to DLB/E11 wire

Self-Clean Element Operation Time Chart (Prior to 16000000)

Mode	Elements	Operation Time	Duration
Self Clean	Stage 1		12 minutes
	Hidden Bake	0 - 12 seconds	
	Broil	12 - 60 seconds	
	Stage 2		Until Oven Reaches 850°F
	Hidden Bake	0 - 12 seconds	
	Broil	12 - 60 seconds	

NOTE: Door locks at start. Unlocks at 300°F.

Self-Clean Element Operation Time Chart (After to 16000000)



NOTE: Door locks at start. Unlocks at 300°F.

Operation Time Chart

Mode	Element(s)	Operation Time (Approx.)	Convection Fan Approx. ^(App)
Bake	Hidden Bake Broil	80% 10%	
Convection*	Convection (2)	100% Sequential	100% Sequential
Convection Bake*	Hidden Bake Convection (2)	10% 90% Sequential	100% Sequential
Broil	Broil	100%	
Convection Broil	Broil	100%	100%
Roast*	Hidden Bake Broil	75% 25%	
Convection Roast*	Convection (2) Broil	48% 17%	100%
Bake Stone*	Bake Stone Broil	58% 42%	42% Sequential

* Pre Heat Required

Cooling Fan Operational Temperatures

DO

Lo Speed	ON - Both are on when either oven enters any mode except Dehydrate where Low Speed Fan is unused. OFF - In cool down at 300°F w/door closed; 150°F w/door open.
High Speed	ON - In Dehydrate mode high speed fan is on immediately in respective oven. OFF - When Dehydrate mode is turned off.

SO

Lo Speed	ON - 180°F except Dehydrate where Low Speed Fan is unused. OFF - 140°F
High Speed	ON - 430°F except Dehydrate where High Speed Fan comes on immediately. OFF - 380°F

Preheat Times (Prior to 17077137)

Mode	Temp.	240V DO30/SO30	208V DO30/SO30	NOTE: Preheat times are approximate.
Bake	350 °F	13 min.	16 min.	
Convection Bake	375 °F	15 min.	19 min.	
Convection Roast	325 °F	13 ½ min.	16 min.	
Convection	325 °F	13 min.	18 min.	
Roast	350 °F	11 min.	14 1/2 min.	
Bake Stone	400 °F	24 min.	36 min.	

Temperatures higher than 375°F need longer preheat time. 400°F can take about 20 minutes.