

# Technical Information—Gas Slide-In Range

## JGS8750ADB/S/W

## JGS8850ADB/Q/S/W

- Due to possibility of personal injury or property damage, always contact an authorized technician for servicing or repair of this unit.
- Refer to Service Manual 16022089 for detailed installation, operating, testing, troubleshooting, and disassembly instructions.



### CAUTION

All safety information must be followed as provided in Service Manual 16022089.



### WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to oven before servicing, unless testing requires power.


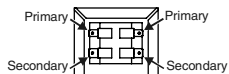
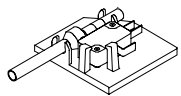
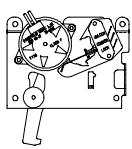
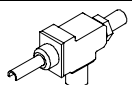


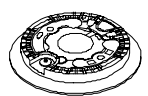
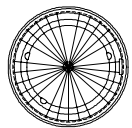
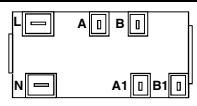
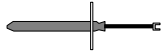
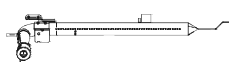

Model	JGS8750AD*	JGS8850AD*
<b>Power Source</b>		
Voltage rating	120 VAC	120 VAC
Amperage rating	10 Amp	10 Amp
Frequency	60 Hz	60 Hz
<b>Water Column Pressure</b>		
Natural	5 in. W.C.P.	5 in. W.C.P.
LP/Propane	10 in. W.C.P.	10 in. W.C.P.
<b>Surface Burner BTU Nat. (LP)</b>		
Right front	12,000 (8,000)	12,000 (8,000)
Right rear	9,100 (6,000)	9,100 (6,000)
Left front	6,500 (4,500)	6,500 (4,500)
Left rear	10,500 (8,000)	10,500 (8,000)
<b>Oven Burner BTU Nat. (LP)</b>		
Bake	18,000 (18,000)	18,000 (18,000)
Broil	13,000 (14,000)	14,000 (14,000)
<b>Oven Element Watts (120 V)</b>		
Broil	1,200	1,200
<b>Features</b>		
High performance burner	Yes	Yes
Simmer burner	Yes	Yes
Convection	No	Yes
Bread proofing	No	Yes
Dehydration	No	Yes
Oven meat probe	No	Yes
Electronic controls with two timers	Yes	Yes
Child lockout	Yes	Yes
Sabbath mode	Yes	Yes
4.0 cubic foot self-cleaning oven	Yes	Yes
Door activated oven light	Yes	Yes
Electronic ignition	Yes	Yes
Waist-high broiler	Yes	Yes
LP gas convertible	Yes	Yes
Optional backsplash	Yes	Yes
<b>Product Exterior Dimensions in. (cm)</b>		
Height	35 3/4 (90.8)	35 3/4 (90.8)
Width	29 7/8 (75.9)	29 7/8 (75.9)
Depth oven door closed with handle	28 3/16 (71.6)	28 3/16 (71.6)
<b>Weight lbs. (kg)</b>		
Approximate shipping weight	198 (90)	210 (95.25)

# Component Testing Procedures



## WARNING

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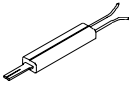


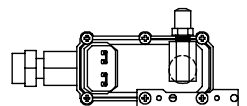
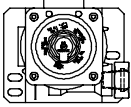
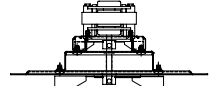
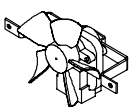


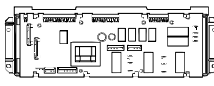
Illustration	Component	Test Procedure	Results
	Oven light housing	Disconnect connector and test resistance of terminals .....  Measure voltage at oven light.....	Verify bulb is plugged in properly. Indicates continuity with bulb installed.  12 VAC, see wiring diagram for terminal identification. If no voltage is present at oven light, check wiring or light switches.
	Step-down transformer	Measure voltage at: Primary terminals ..... Secondary terminals .....	120 VAC (tolerance: 108 to 127 VAC) 10W load (bulb): 11.4 to 11.8 VAC 20W load (bulb): 10.8 to 11.4 VAC
	Door plunger switch	Remove switch from unit and measure the following points: COM to NO .....	Plunger in continuity, plunger out infinity.
	Autolatch assembly	Disconnect wires and test for continuity per wiring diagram.  Refer to Parts Manual for correct autolatch switch associated with the correct manufacturing number.	See wiring diagram for schematic layout. Access assembly by removing right side panel.  Common is in neutral position unless locking or unlocking autolatch assembly.
	270° valve 6.5 K btu 9.1 K btu 10.5 K btu 12 K btu	Verify gas is supplied.  Adjust set screw for simmer control.	
	Spark 270° switch	Test for voltage at terminals .....  Disconnect wiring and check for continuity in LITE position.....	120 VAC  Continuity in LITE position.
	Spark ignition electrode	Test for resistance of spark lead .....  Test ignitor to chassis.....	Continuity  No continuity from ignitor to chassis.
	Top surface burner 6.5 K btu, 9.1 K btu 10.5 K btu 12 K btu	Verify gas is supplied .....  Verify burner cap is positioned correctly.	Check for obstructions in burner ports.
	Top surface burner cap	Verify cap is positioned correctly .....	Check for obstructions in burner ports.
	Spark module 4 + 0	Test for voltage at terminals L and N.....  Check polarity and ground.....	120 VAC (tolerance: 109 to 125 VAC)  See wiring diagram
	Temperature sensor	Measure resistance .....	Approximately 1100 Ω at room temperature 75° F (23.8° C).
	Broil burner	Verify gas is supplied. Orifice adjusted for Natural or LP .....  Check for obstructions or contamination in ports .....	<b>Factory set to Natural Gas.</b> Adjust as necessary. Air shutter opening set to .281 to .343.  Replace if punctured or torn.
	Bake burner	Verify gas is supplied. Orifice adjusted for Natural or LP .....  Check for obstructions or contamination in ports .....	<b>Factory set to Natural Gas.</b> Adjust as necessary. Air shutter opening set to .469 to .531.  Replace if punctured or torn.

# Component & Oven Control Testing Procedures



## WARNING

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Illustration	Component	Test Procedure	Results
	Ignitor	Test for voltage at terminals..... Test for the amount of amperage in the circuit ..... (Ignitor may glow but not have sufficient amperage to open valve.)	120 VAC. 3.2 – 3.6 Amps. If not, replace.
	Broil element	Disconnect wiring to element and measure resistance of terminals. .... Measure voltage at broil element .....	Approximately 16 Ω. 120 VAC.
	Hi-limit temperature switch	Normally closed, verify operation: Open: 269° to 291°F (132° to 144°C) ... Closed: 173° to 207°F (78° to 97°C).....	Infinite. Continuity.
	Double thermal valve/shut off valve	Verify gas supply is turned on at regulator.....  Attached to pressure regulator at the rear of the unit.	Gas ON .....red tab up (at regulator). Gas OFF ...red tab down (at regulator).
	Pressure regulator	Verify gas pressure (W.C.P.). ....  If on LP service verify proper gas supply conversion.	5" Natural 10" LP/propane  Gas ON red tab up. Gas OFF red tab down.
	Convection assembly Convection motor  Model JGS8850AD*	Measure voltage ..... Check motor windings to ground.....	120 VAC. (tolerance: 105 to 135 VAC) No continuity. RPM: Approx. 800 (tolerance: 600 to 1000 RMP).
	Cooling fan motor	Measure voltage ..... Check motor windings to ground.....	120 VAC. No continuity. RPM: Idle: 3395. Load: 3000. Breakdown: 2400.
	Venturi, right front, left front, left rear burners	Shutter settings .....	Nominal: .038" (tolerance: .035" to .041").
	Venturi, right rear burner	Shutter settings .....	Nominal: .038" (tolerance: .035" to .041").
	Electronic control  <b>NOTE:</b> To avoid equipment damage, use caution when checking electronic control circuitry voltages.	L1..... Jumper..... Door logic sensor.....  Meat probe..... Bake burner ..... Broil burner .....	P26 (Black) to P5 (White): 120 VAC. P18 to P23 (Black). P4 (Red, pin 5) to P4 (Black, pin 2): Door Locked: Continuity. Door Unlocked: Infinity. P2 (Red) to P2 (Red). See chart , page 7. P17 (Red) to P5 (White): 120 VAC. P25 (Yellow) to P5 (White): 120 VAC.
	Power cord 3-wire	Verify resistance of wires to terminals....	Continuity.

## Oven Control Testing Procedures

Changing factory set default options: 1. Press **Setup Options** and the desired pad simultaneously (see table below).  
2. Press **Autoset** to change the option.  
3. Press any pad except **Cancel** to accept the change.  
4. Press **Cancel** to cancel the operation.

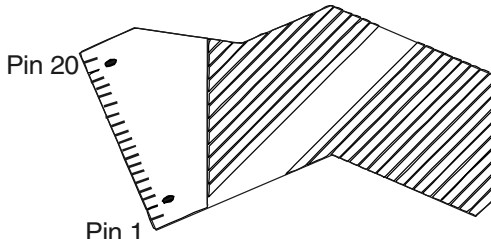
Control	Component	Test Procedure	Results
EOC II	Oven temperature adjustment	Press <b>Bake</b> pad and enter 550° F (288° C). Press and hold <b>Bake</b> pad until <b>TEMP ADJ</b> displays. Press <b>Autoset</b> pad to adjust oven in 5° F (-15° C) increments, from -35° F (-37° C) to 35° F (2° C).	While increasing or decreasing oven temperature, this does not affect self-cleaning temperature.

# Oven Control Testing Procedures



## WARNING

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Control	Component	Test Procedure	Results																																																																																										
EOC II	End-of-Timer Reminder beeps	Press <b>Setup Options</b> and the applicable timer pad ( <b>Timer 1</b> or <b>Timer 2</b> ) simultaneously.	Selects the number of beeps emitted when a timed bake cycle ends.																																																																																										
EOC II	Control Lock	Press <b>Setup Options</b> and the <b>Control Lock</b> pad (also the <b>1</b> pad) simultaneously.	Press <b>Autoset</b> to select option (enable or disable). The timer, clock and oven light are operational.																																																																																										
EOC II	Twelve Hour off/ Sabbath mode	Press <b>Setup Options</b> and the <b>12 Hour Off</b> pad (also the <b>2</b> pad) simultaneously.	Disables the normal 12-hour shutoff, allowing the oven to operate indefinitely.																																																																																										
EOC II	Sound Level (Beeper Volume)	Press <b>Setup Options</b> and the <b>Sound Level</b> pad (also the <b>3</b> pad) simultaneously.	Press <b>Autoset</b> to select setting (I lowest through IIIIIII 8 highest).																																																																																										
EOC II	24-Hour Clock	Press <b>Setup Options</b> and the <b>12/24 Hour Clock</b> pad (also the <b>4</b> pad) simultaneously.	Press <b>Autoset</b> to select option (12-hour time or 24-hour time).																																																																																										
EOC II	Scroll Speed	Press <b>Setup Options</b> and the <b>Scroll Speed</b> pad (also the <b>5</b> pad) simultaneously.	Press <b>Autoset</b> to set speed of displayed messages (slow, medium, fast).																																																																																										
EOC II	End-of-Cook-Time Signal	Press <b>Setup Options</b> and <b>Cook Time Beeps</b> pads (also the <b>6</b> pad) simultaneously.	Press <b>Autoset</b> to set the number of beeps emitted at the end of a "clock-controlled" cook cycle.																																																																																										
EOC II	Temperature Display	Press <b>Setup Options</b> and the <b>Temp C/F</b> pad (also the <b>7</b> pad) simultaneously.	Press <b>Autoset</b> to select option (°F or °C).																																																																																										
EOC II	Language Display	Press <b>Setup Options</b> and the <b>Language</b> pad (also the <b>8</b> pad) simultaneously.	Press <b>Autoset</b> to select option (English, French or Spanish).																																																																																										
EOC II	Factory Default	Press <b>Setup Options</b> and the <b>Default</b> pad (also the <b>9</b> pad) simultaneously.	Press <b>Autoset</b> to reset clock to factory settings.																																																																																										
EOC II	Clock Display	Press <b>Setup Options</b> and the <b>Display On/Off</b> pad (also the <b>Clock</b> pad) simultaneously.	Press <b>Autoset</b> to select clock display (on or off).																																																																																										
EOC II	Test Access	Press and hold <b>Cancel</b> and <b>Broil</b> pads for 3 seconds at power up or within 5 minutes of power up mode. See "Quick Test Mode."	Allows access to each function for testing purposes.																																																																																										
Control Panel Assembly		<div>Closed circuitry resistance (defined as continuity): 1350 – 2250 Ω for Cancel pads 1 &amp; 20 1275 – 2125 Ω for Cancel pads 2 &amp; 19 320 – 2200 Ω for all other pads</div> <div>Open circuitry resistance: Greater than 10 MΩ</div> <div></div>	<table><tr><th>Pad</th><th>Trace</th><th>Measurement</th></tr><tr><td>1</td><td>7 &amp; 8</td><td>Continuity</td></tr><tr><td>2</td><td>14 &amp; 15</td><td>Continuity</td></tr><tr><td>3</td><td>10 &amp; 14</td><td>Continuity</td></tr><tr><td>4</td><td>6 &amp; 7</td><td>Continuity</td></tr><tr><td>5</td><td>6 &amp; 8</td><td>Continuity</td></tr><tr><td>6</td><td>5 &amp; 6</td><td>Continuity</td></tr><tr><td>7</td><td>4 &amp; 5</td><td>Continuity</td></tr><tr><td>8</td><td>4 &amp; 6</td><td>Continuity</td></tr><tr><td>9</td><td>3 &amp; 4</td><td>Continuity</td></tr><tr><td>0</td><td>3 &amp; 6</td><td>Continuity</td></tr><tr><td>Cancel</td><td>1 &amp; 2 or 1 &amp; 19 or 2 &amp; 20 or 19 &amp; 20</td><td>Continuity</td></tr><tr><td>Clock</td><td>13 &amp; 14</td><td>Continuity</td></tr><tr><td>Quick Preheat</td><td>16 &amp; 18</td><td>Continuity</td></tr><tr><td>Bake</td><td>15 &amp; 16</td><td>Continuity</td></tr><tr><td>Broil</td><td>16 &amp; 17</td><td>Continuity</td></tr><tr><td>Keep Warm</td><td>12 &amp; 13</td><td>Continuity</td></tr><tr><td>Convect Warm</td><td>6 &amp; 10</td><td>Continuity</td></tr><tr><td>Convect Roast</td><td>3 &amp; 18</td><td>Continuity</td></tr><tr><td>Cook Time</td><td>10 &amp; 18</td><td>Continuity</td></tr><tr><td>Stop Time</td><td>14 &amp; 18</td><td>Continuity</td></tr><tr><td>Clean</td><td>15 &amp; 18</td><td>Continuity</td></tr><tr><td>Proofing</td><td>8 &amp; 10</td><td>Continuity</td></tr><tr><td>Drying</td><td>9 &amp; 10</td><td>Continuity</td></tr><tr><td>Meat Probe</td><td>6 &amp; 18</td><td>Continuity</td></tr><tr><td>Vent Fan</td><td>11 &amp; 12</td><td>Continuity</td></tr><tr><td>Auto Set</td><td>17 &amp; 18</td><td>Continuity</td></tr><tr><td>Timer 1</td><td>12 &amp; 14</td><td>Continuity</td></tr><tr><td>Timer 2</td><td>10 &amp; 12</td><td>Continuity</td></tr><tr><td>Oven Light</td><td>10 &amp; 11</td><td>Continuity</td></tr></table>	Pad	Trace	Measurement	1	7 & 8	Continuity	2	14 & 15	Continuity	3	10 & 14	Continuity	4	6 & 7	Continuity	5	6 & 8	Continuity	6	5 & 6	Continuity	7	4 & 5	Continuity	8	4 & 6	Continuity	9	3 & 4	Continuity	0	3 & 6	Continuity	Cancel	1 & 2 or 1 & 19 or 2 & 20 or 19 & 20	Continuity	Clock	13 & 14	Continuity	Quick Preheat	16 & 18	Continuity	Bake	15 & 16	Continuity	Broil	16 & 17	Continuity	Keep Warm	12 & 13	Continuity	Convect Warm	6 & 10	Continuity	Convect Roast	3 & 18	Continuity	Cook Time	10 & 18	Continuity	Stop Time	14 & 18	Continuity	Clean	15 & 18	Continuity	Proofing	8 & 10	Continuity	Drying	9 & 10	Continuity	Meat Probe	6 & 18	Continuity	Vent Fan	11 & 12	Continuity	Auto Set	17 & 18	Continuity	Timer 1	12 & 14	Continuity	Timer 2	10 & 12	Continuity	Oven Light	10 & 11	Continuity
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# Oven Control Testing Procedures



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## Relay Logic

**NOTE:** Subsequent changes implemented after the release of this technical sheet may have altered the parameters identified in this chart.

<b>INDEX</b>  X - OFF O - ON ■ - CYCLING ◇ - ON OR OFF (DETERMINED BY USER INPUT)						
	BAKE	BROIL	CONVECTION FAN HI SPEED	CONVECTION FAN LO SPEED	BROIL ELEMENT	OVEN LIGHT
<b>COOKING MODE</b>						
IDLE	X	X	X	X	X	◇
BAKE PREHEAT	O	X	X	X	O	◇
BAKE	O	X	X	X	■	◇
BROIL PREHEAT	X	O	X	X	O	◇
BROIL	X	O	X	X	O	◇
CLEAN PREHEAT	O	X	X	X	X	X
CLEAN	X	O	X	X	X	X
KEEP WARM PREHEAT	O	X	X	X	O	◇
KEEP WARM	O	X	X	X	■	◇
CONVECT BAKE QUICK PREHEAT	O	X	X	O*	O	◇
CONVECT BAKE PREHEAT	O	X	X	O*	O	◇
CONVECT BAKE	O	X	X	O*	■	◇
QUICK PROOFING PREHEAT	O	X	X	O*	X	◇
QUICK PROOFING	O	X	X	O*	X	◇
STANDARD PROOFING PREHEAT	O	X	X	X	■	◇
STANDARD PROOFING	O	X	X	X	■	◇
DRYING PREHEAT	O	X	O*	X	O	◇
DRYING	O	X	O*	X	■	◇

\*The Convection Fan does not engage immediately. A waiting period of approximately 5 to 10 minutes elapses before fan engages. Fan stops when oven door is opened.

# Oven Control Testing Procedures



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### "Quick Test" Mode for Electronic Oven Control (EOC) II

Follow the procedure below to perform the EOC II quick test. Instructions must be entered within 16 seconds of each other (via the touch pad) or the EOC will exit the quick test.

1. **Press and hold** the **Cancel** and **Broil** pads for 3 seconds at power-up, or within 5 minutes of power-up.
2. Once the control has entered the "Quick Test" mode, release both pads.
3. Press each of the following pads indicated in the table below.

**NOTE:** Press and hold the applicable pad to activate the associated response.  
Release the applicable pad to deactivate the associated response.

The control display window normally displays "lu:d," where the "l" and "u" indicate the state of the motorized door lock and the "d" indicates oven door input status. Once the applicable pad is pressed and held, the "d" changes to either a "0" (open switch) or a "1" (closed switch). Once the pad is released, the display will return to "lu:d."

### Display will indicate the following:

Pad	Response
BAKE .....	Bake relay activated, "1" displayed in control display window.
BROIL.....	Broil relay activated, "1" displayed in control display window.
CONVECT BAKE .....	Convection Bake relay activated, Convection Fan cycles, "1" displayed in control display window.
CONVECT ROAST .....	Convection Roast relay activated, Convection Fan cycles, "1" displayed in control display window.
OVEN LIGHT.....	Oven light relay activated, "1" displayed in control display window.
PROBE .....	Actual Probe temperature and "1" displayed in control display window.
TIMER 1 .....	Downdraft fan activated at low speed, "1" displayed in control display window.
TIMER 2 .....	Cooling fan activated, "1" displayed in control display window.
FAN .....	Downdraft fan activated at high speed, "1" displayed in control display window.
CLEAN.....	Motorized Door Lock activated, "1" displayed in control display window.
STOP TIME .....	Beeper activated, "1" displayed in control display window.
COOK TIME .....	Displays most recent fault code.
TEMPERATURE OFFSET ..	Press <b>Bake</b> pad and enter 550° F (288° C). Press and hold <b>Bake</b> pad for 4 seconds, release <b>Bake</b> pad, then press <b>Bake</b> pad again within 3 seconds. Use the digit pads (0 through 9) to adjust from -35° F (-37° C) to 35° F (2° C), oven in 5° F (-15° C) increments. This also applies to the CLEAN temperature.
CLOCK .....	Press <b>Setup Options</b> and the <b>12/24 Hour Clock</b> pad (also the <b>4</b> pad) simultaneously, then press <b>Autoset</b> to display time in 12-hour format or 24-hour format.
TEMPERATURE .....	Press <b>Setup Options</b> and the <b>Temp C/F</b> pad (also the <b>7</b> pad) simultaneously, then press <b>Autoset</b> to display degrees in Fahrenheit or Celsius.
CANCEL .....	Exits the test mode.
0.....	N/A
1.....	N/A
2.....	N/A
3.....	N/A
4.....	N/A
5.....	N/A
6.....	N/A
7.....	N/A
8.....	N/A
9.....	N/A
AUTOSET.....	N/A

# Oven Control Testing Procedures



## WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to oven before servicing, unless testing requires power.

### Description of Fault Codes

Each Fault Code consists of an "F" followed by a number, dash and a number or letter. The following table describes each Fault Code and the component to troubleshoot.

**To view the most recent fault code:**

1. **Press and hold** the **Cancel** and **Broil** pads for 3 seconds at power-up, or within 5 minutes of power-up.
2. Once the control has entered the "Quick Test" mode, release both pads.
3. Press the **Cook Time** pad to view the most recent fault (displayed in the control display window).

Fault Code	Description	Component to Troubleshoot/Replace
F0-0	No Fault.	None.
F1-1	Oven temperature above 650° F (343° C) in bake mode.	Ohm sensor and harness (see "Oven Sensor" chart). If OK, change control.
F1-3	Oven temperature above 950° F (510° C) during a clean cycle.	Ohm sensor and harness (see "Oven Sensor" chart). If OK, change control.
F1-5	Cancel pad not responding.	Ensure ribbon cable is securely connected, inspect ribbon cable and connector (shorts, breakage, corrosion, etc.). If OK, replace control.
F1-7	Membrane disconnected.	Ensure ribbon cable is securely connected, inspect ribbon cable and connector (shorts, breakage, corrosion, etc.). If OK, replace control.
F1-8	Shorted key (pad) in membrane switch.	Ensure ribbon cable is securely connected, inspect ribbon cable and connector (shorts, breakage, corrosion, etc.). If OK, replace control.
F1-9	Internal control communication errors.	Replace control.
F1-A	Lock/unlock switch state not advancing to control.	Check connections, harness, and motor. If OK, replace control.
F1-C	Oven door switch state not advancing to control.	Check connections, harness, and motor. If OK, replace control.
F1-E	Control not calibrated.	Replace control.
F1-F	Jumper not removed from printed circuit board (PCB).	Remove jumper from PCB.
F1-H	EEPROM error.	Replace control.
F1-N	Internal voltage for slave micro incorrect.	Replace control.
F3-1	Open or shorted sensor.	Ohm sensor and harness.
F8	Shorted meat probe.	Check probe jack and harness probe jack harness. If OK, check meat probe (see "Meat Probe" chart).
F9-1	Oven door will not lock.	Check wire connections. If OK, replace motorized door lock.
F9-2	Oven door will not unlock.	Check wire connections. If OK, replace motorized door lock.
F9-3	Oven door status is both locked and unlocked.	Check wire connections. If OK, replace motorized door lock.

OVEN SENSOR	
<b>Sensor Type:</b>	RTD 1000Ω platinum
<b>Calibration:</b>	1654Ω (350° F/177° C)
Temperature F (C)	Resistance (Ohms)
100 (38)	1143
200 (94)	1350
300 (149)	1553
350 (177)	1654
400 (204)	1753
500 (260)	1949
600 (316)	2142
700 (371)	2331
800 (427)	2516
900 (483)	2697
1000 (538)	2874

MEAT PROBE	
<b>Type:</b>	NTC Thermistor
<b>Calibration:</b>	9938Ω (150° F/65.5° C)
Temperature F (C)	Resistance (Ohms)
122 (50)	18963
150 (65.5)	9938
156.2 (69)	8846
165.2 (74)	7456
210.1 (98.9)	3886

# Natural Gas/LP Conversion



## WARNING

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### Gas Conversion

#### Orifice Conversion: Natural Gas to LP Gas

1. Screw the burner orifice hoods down tight against the pins. **Do not over tighten.**
2. Screw the burner orifice hood down tight against the valve body. It is important to turn down the hood as far as possible to ensure complete conversion.

**NOTE:** On units using Eaton Oven Safety Valve, screw the valve orifice hood down tight against the valve body. It is important to turn down the hood as far as possible to ensure complete conversion.

3. Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold.

#### Orifice Conversion: LP Gas to Natural Gas

1. Screw the burner orifice hoods away from the pins.

**NOTE:** On units using Eaton Oven Safety Valve, screw the valve orifice hood away from the pins.

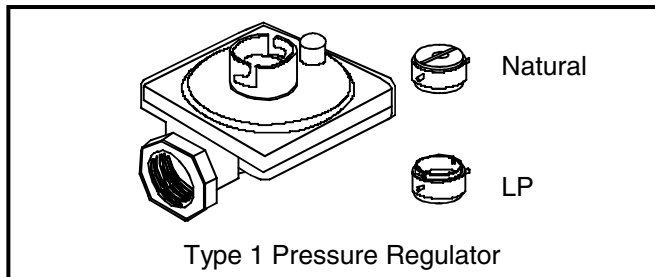
2. Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold.

### Pressure Regulator Conversion

Installed in the unit is one of two types of regulators.

#### Converting Regulator Type 1

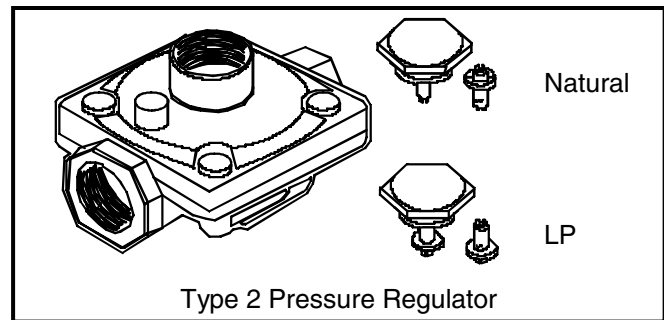
Push down and turn counterclockwise to remove cap. Turn cap over and reinstall.



#### Converting Regulator Type 2

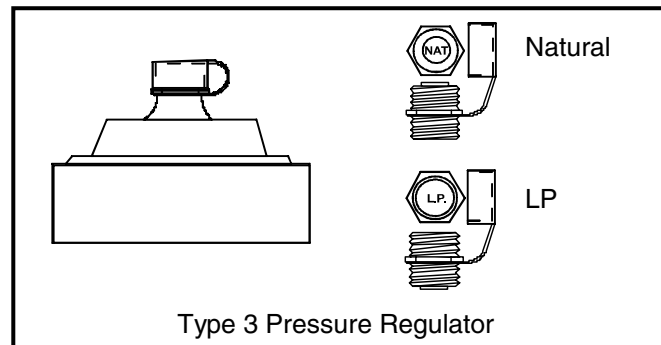
Remove cap and force plastic plunger from bottom of cap. Turn plunger over and force back to original location.

**NOTE:** Plunger must snap into position, and the type of gas being supplied (NAT or LP) must be visible on lower side of plunger.



#### Converting Regulator Type 3

1. Pop-off plastic dust cover from cap nut (top of regulator). Remove cap nut (plastic dust cover is attached to cap nut). Remove plastic dust cover from cap nut and reinstall on opposite side of cap nut.
2. Reinstall cap nut into regulator. The marking for the type of gas being supplied (LP or N) must be visible in top of cap nut. Pop-on plastic dust cover.



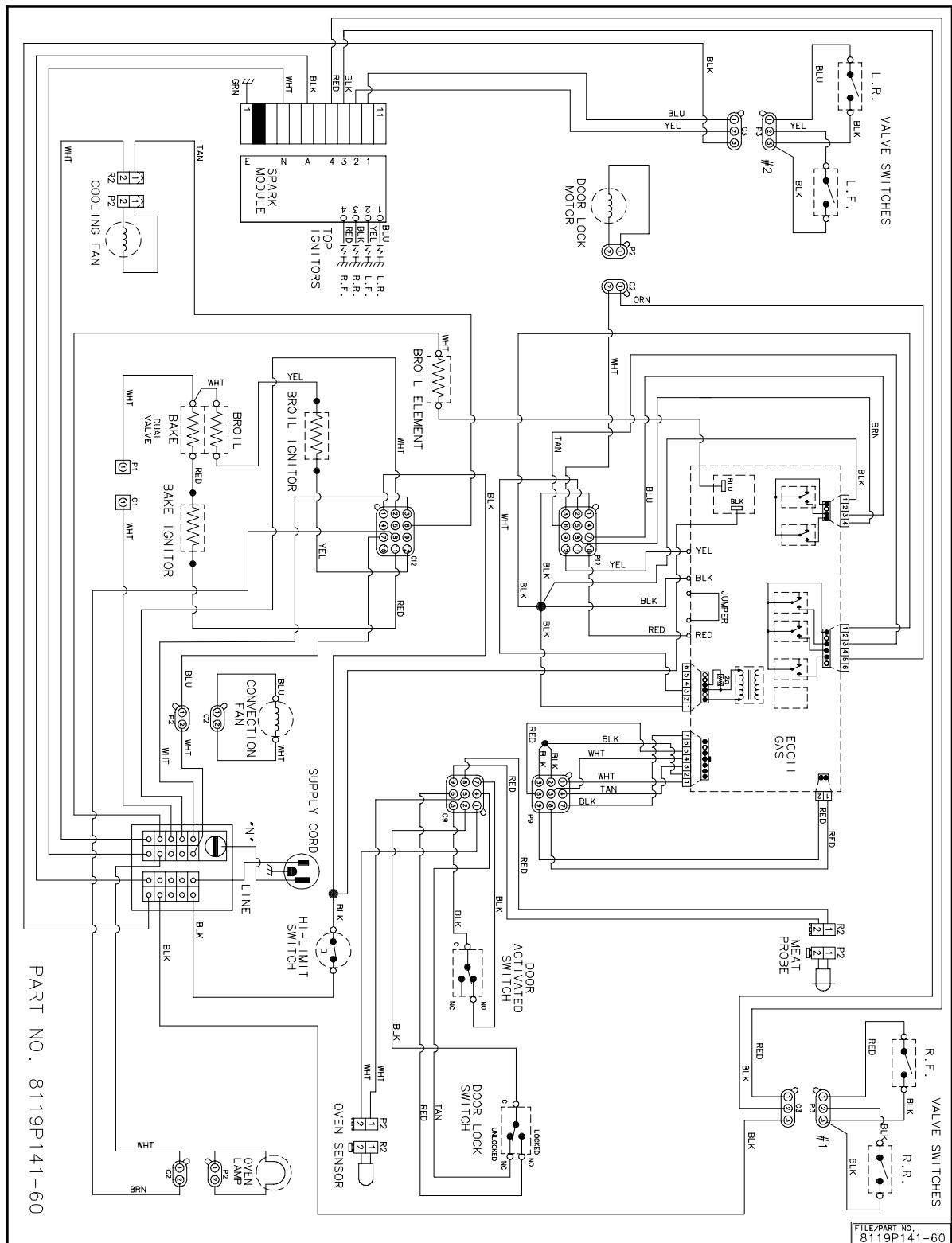


# Wiring Diagram and Schematic



## WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to cooktop before servicing, unless testing requires power.



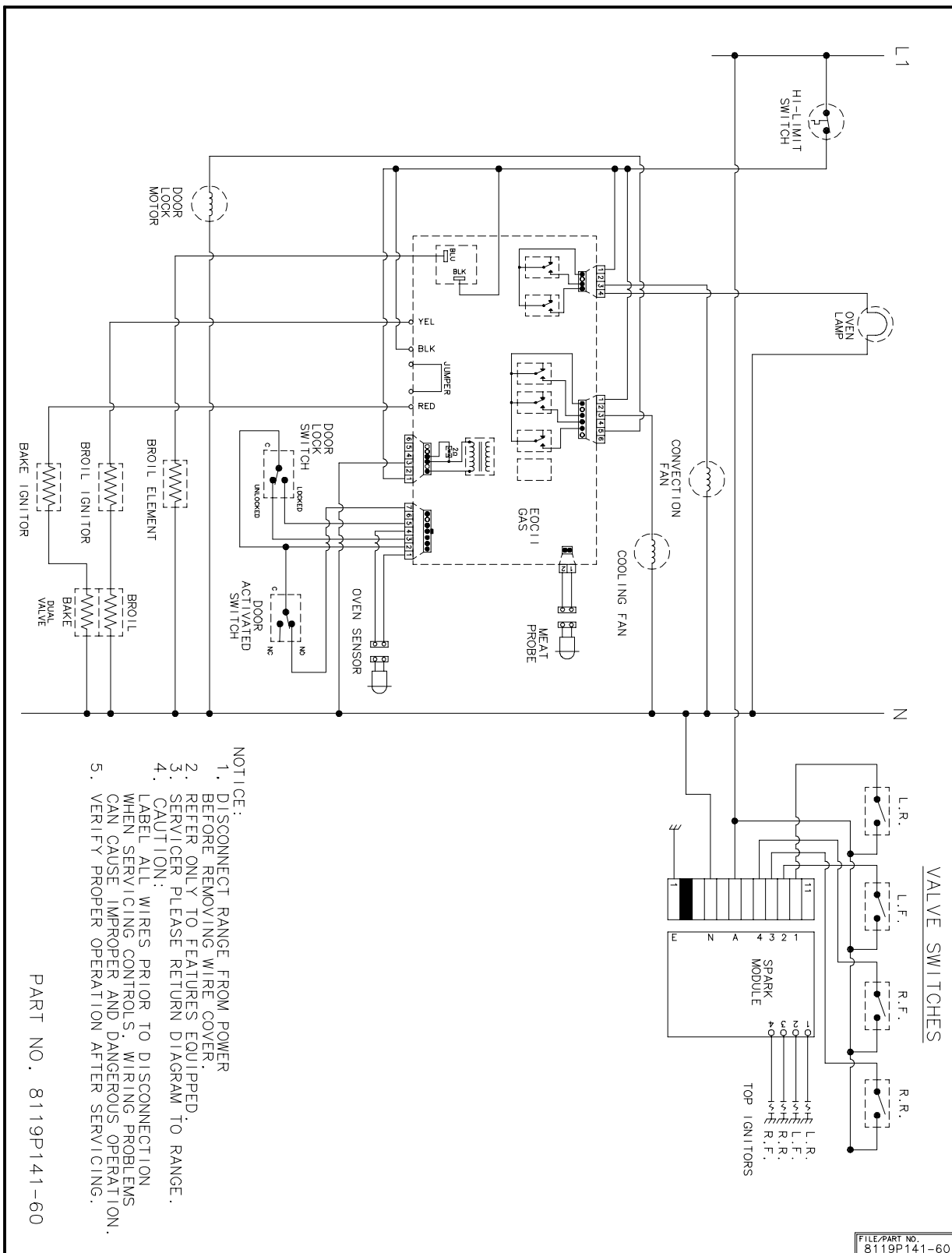
JGS8750AD\*, JGS8850AD\* Wiring Diagram

# Wiring Diagram and Schematic



## WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to oven before servicing, unless testing requires power.



JGS8750AD\*, JGS8850AD\* Schematic