

**JENN-AIR ELECTRIC COOKTOP
SERVICE MANUAL EC-001-9/89
SUPPLEMENT ONE**

Attached you will find supplement one for service manual EC-001-9/89. Listed below are instructions for incorporating this supplement into Service Manual EC-001-9/89.

* We suggest that you file this supplement instruction page in the back of your service manual for future reference.

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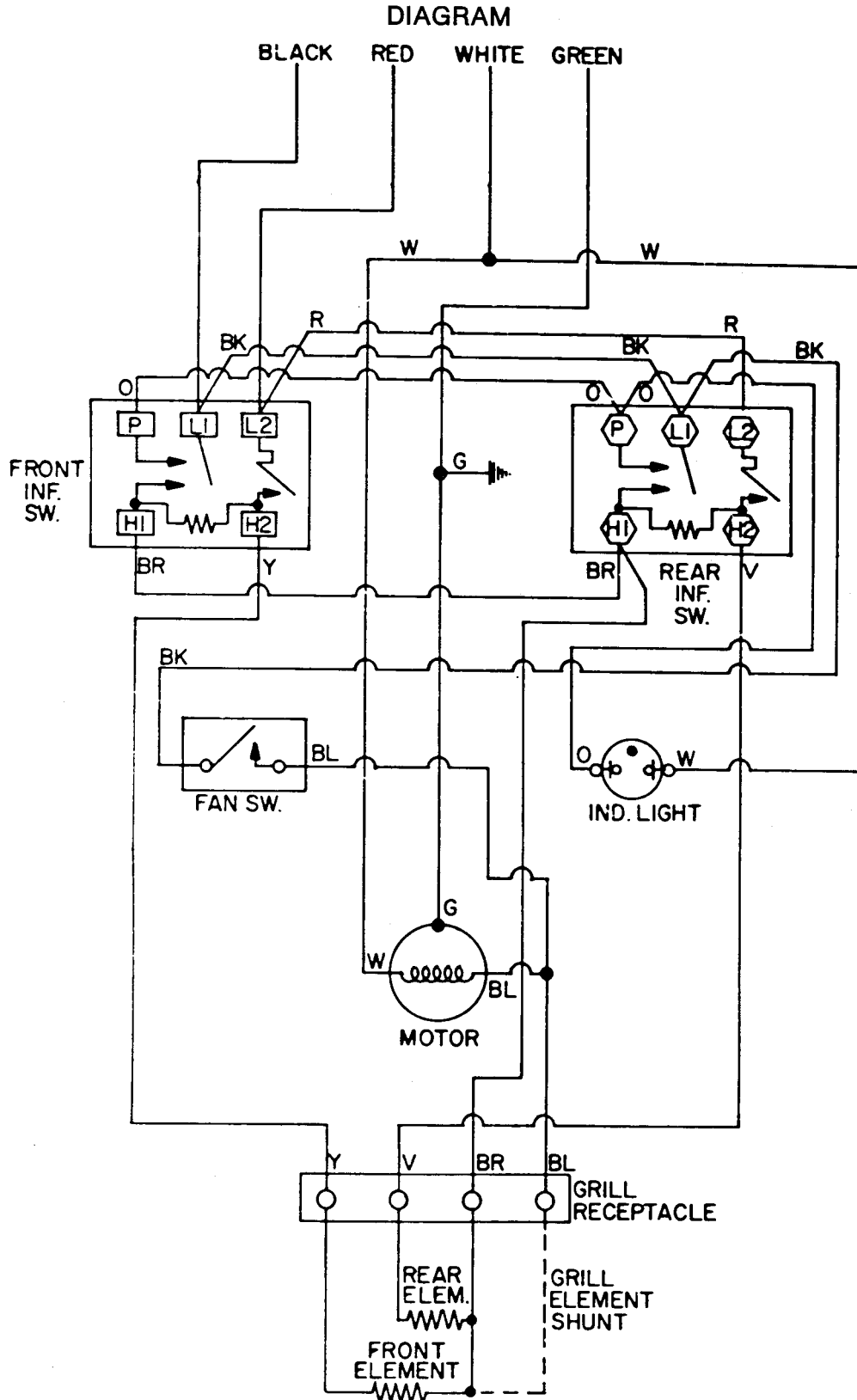
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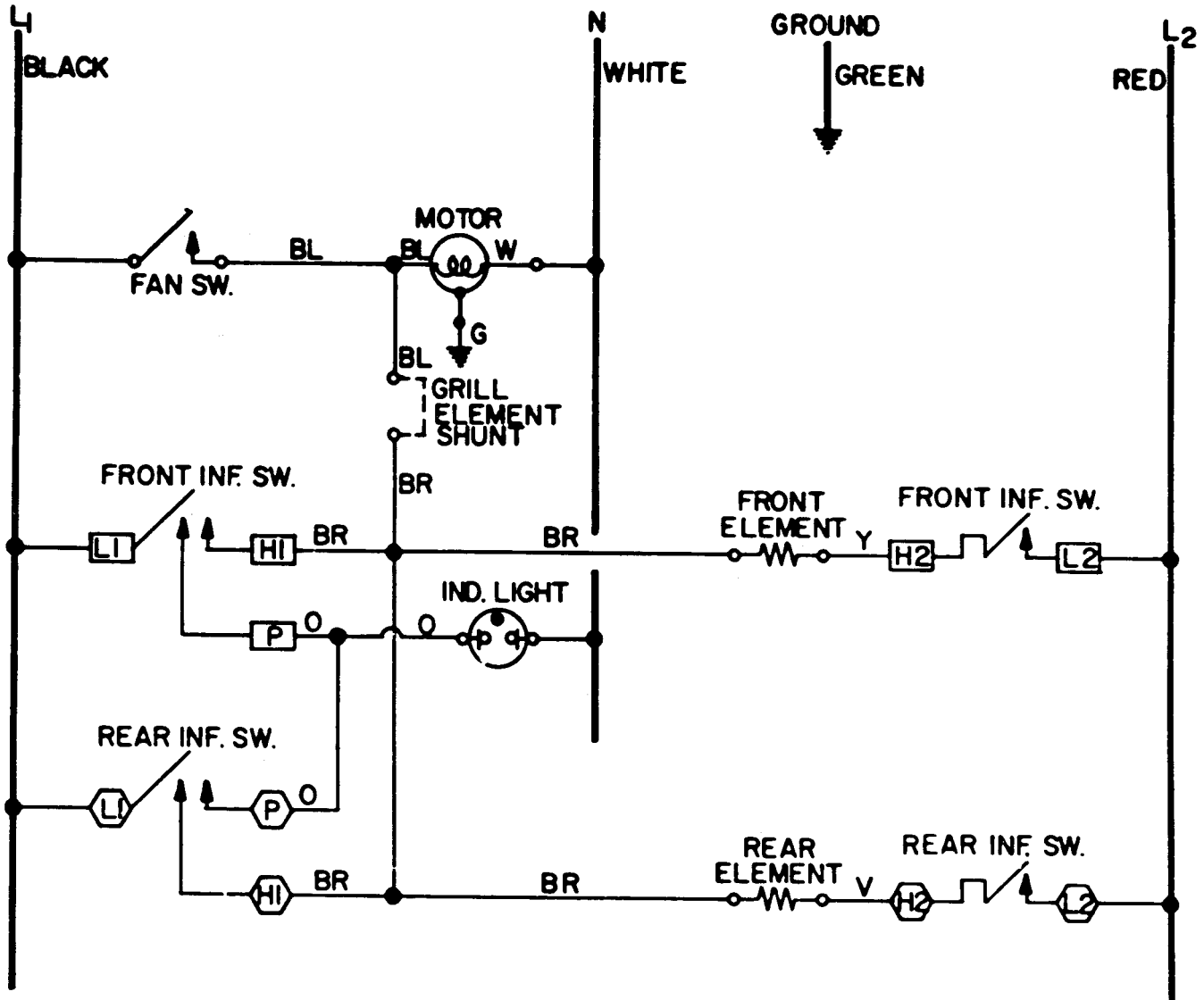
UNIQUE PRODUCT INFORMATION ON SPECIFIC MODELS MAY BE FOUND IN THE WIRING/PRODUCT INFORMATION SECTION OF THIS MANUAL.

C101

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
18 5/8	21 9/16	17 3/8	20 11/16	120/208/240	3.6	16.5	#12	20	54 lbs.



SCHEMATIC

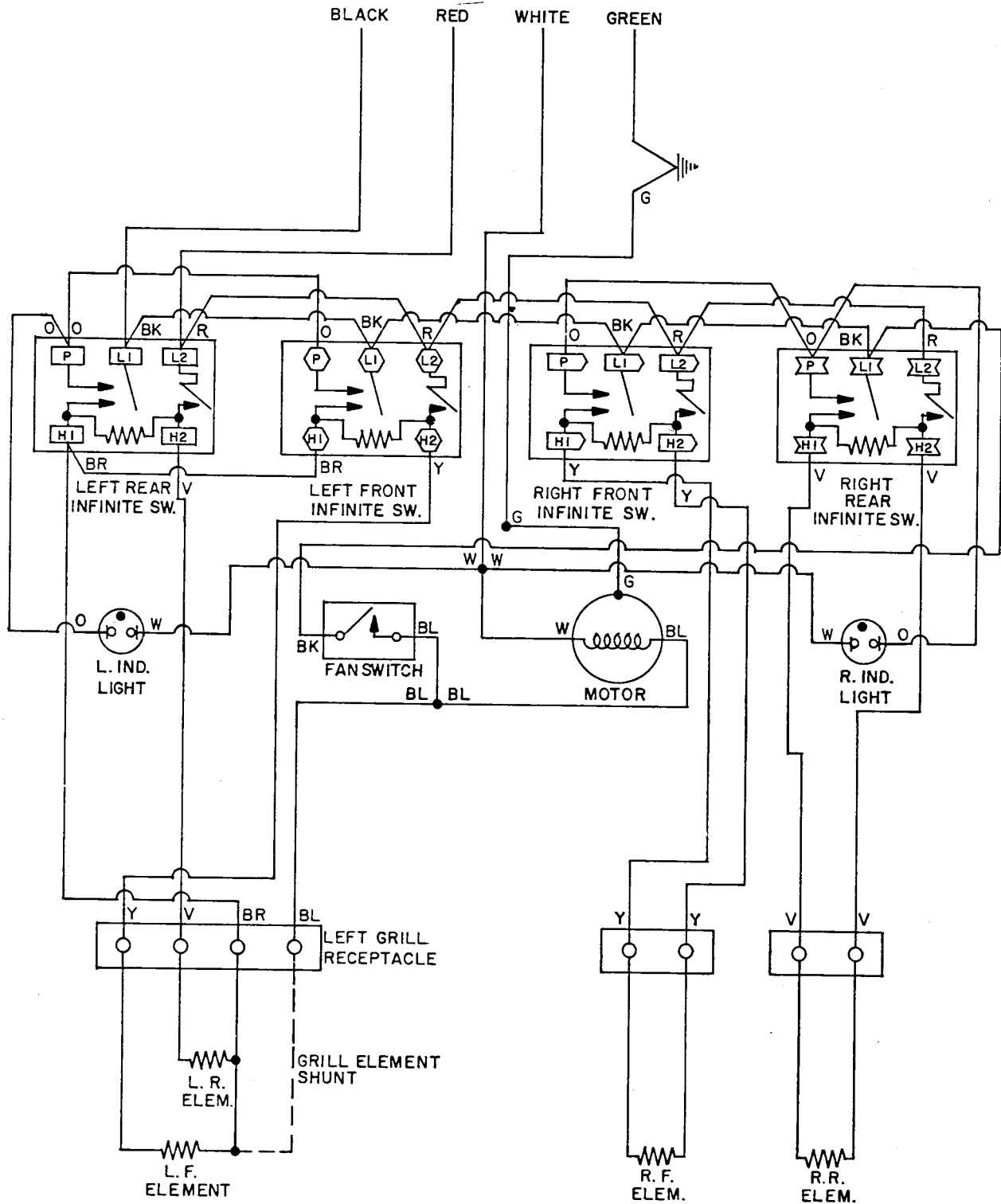


COMPONENT SYMBOLS DO NOT REFLECT TRUE CONFIGURATION. ALL FEED LINE COLORS ARE NOTED (BLACK & RED). ALL COMPONENTS SHOWN IN "OFF" OR RELAXED POSITION. NOTE: THERE IS A RESISTANCE HEATER IN ALL INFINITE CONTROLS BETWEEN HI & H2. SEE REVERSE SIDE FOR DETAIL.

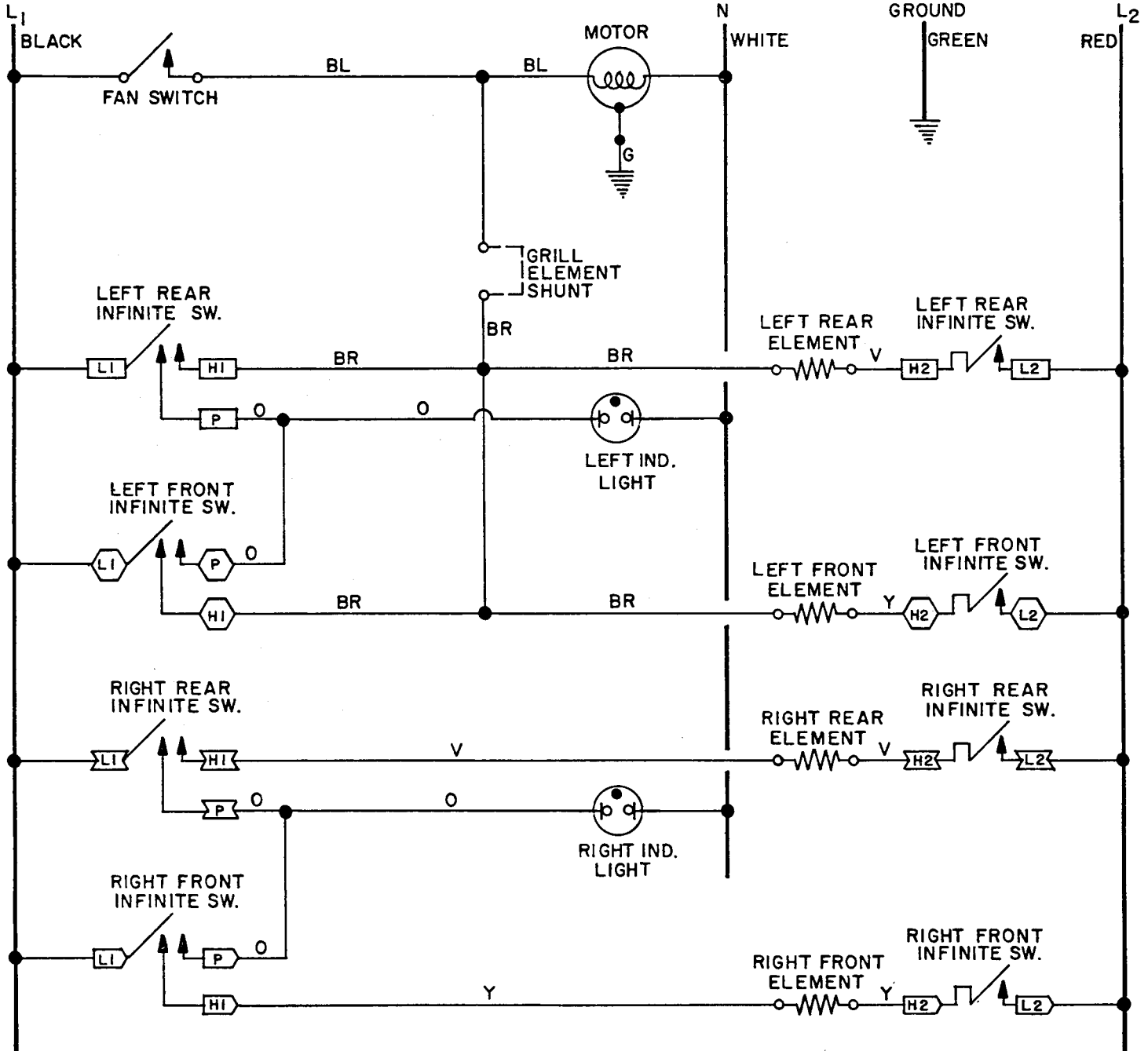
C206

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
29 15/16	21 9/16	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.

DIAGRAM



SCHEMATIC

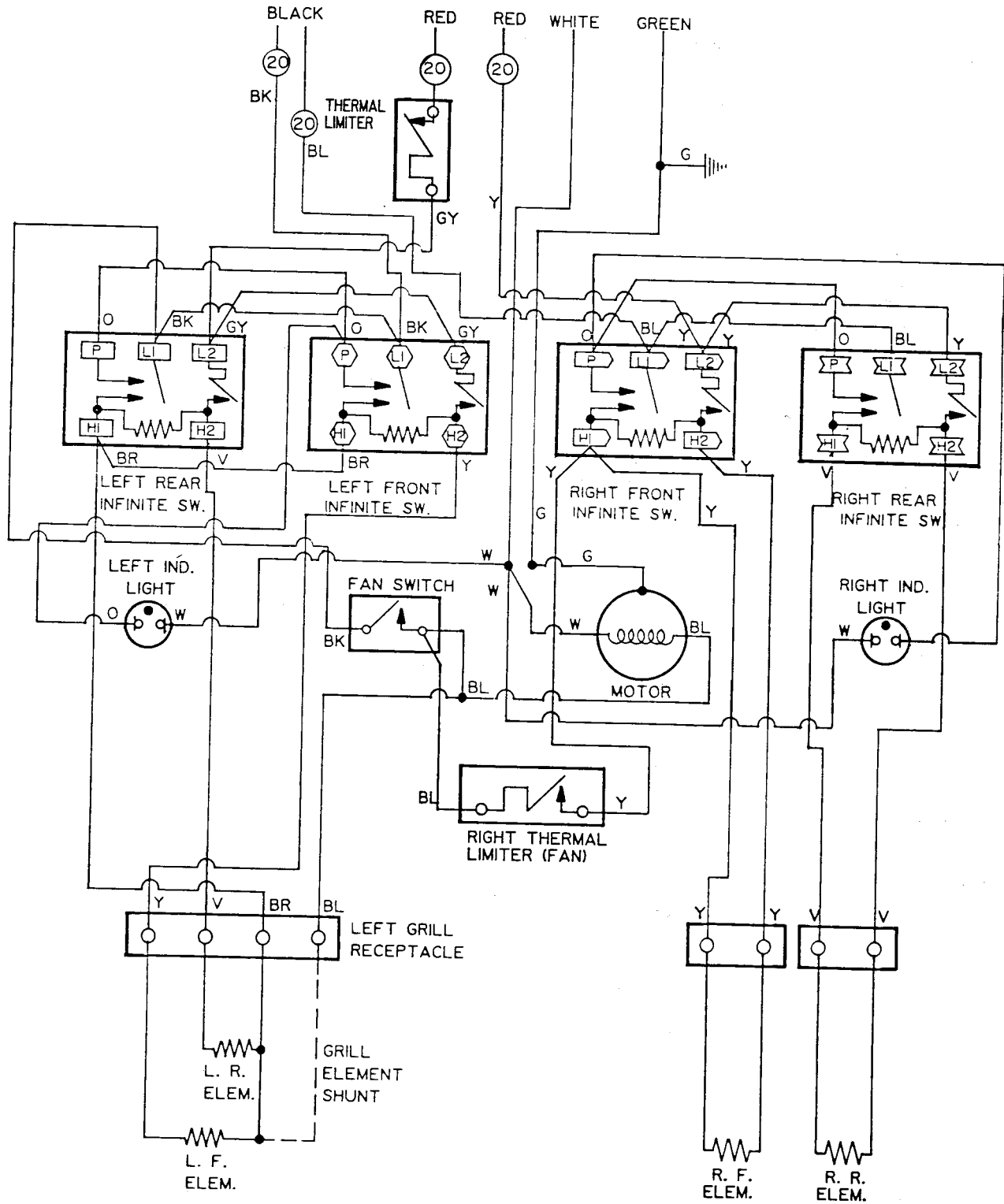


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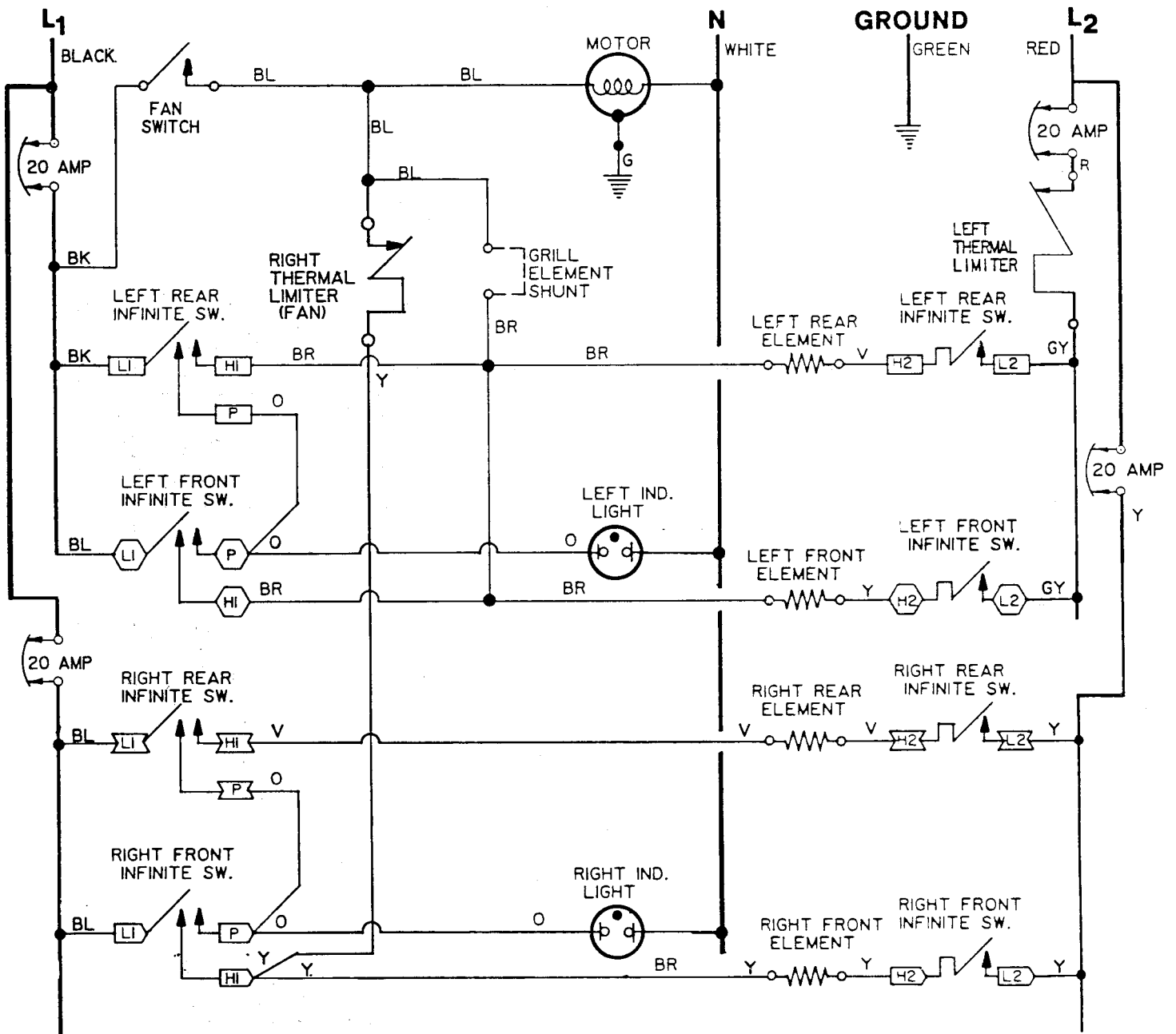
C206-C

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIP-PING WEIGHT
29 15/16	21 9/16	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.

DIAGRAM



SCHEMATIC

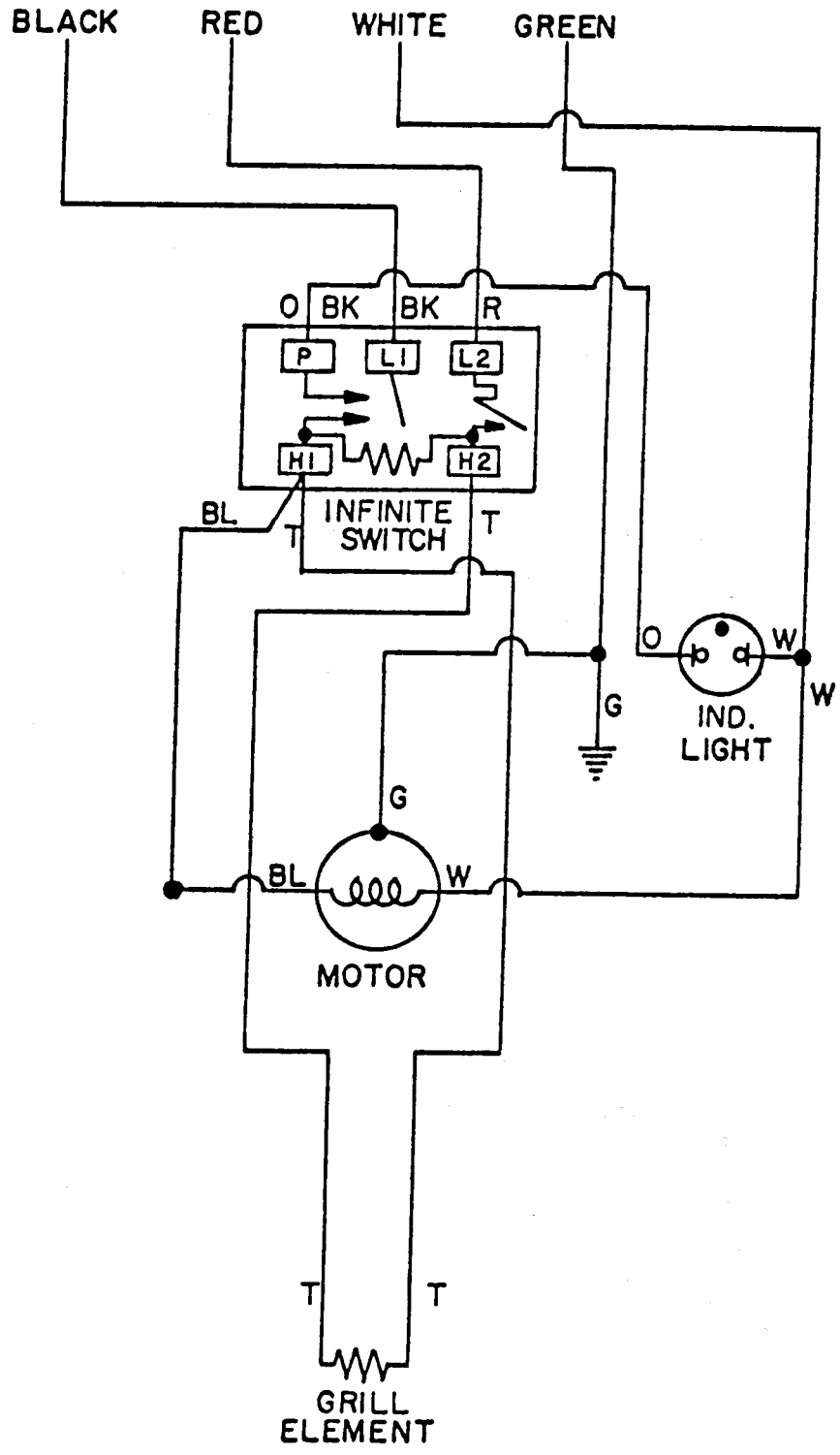


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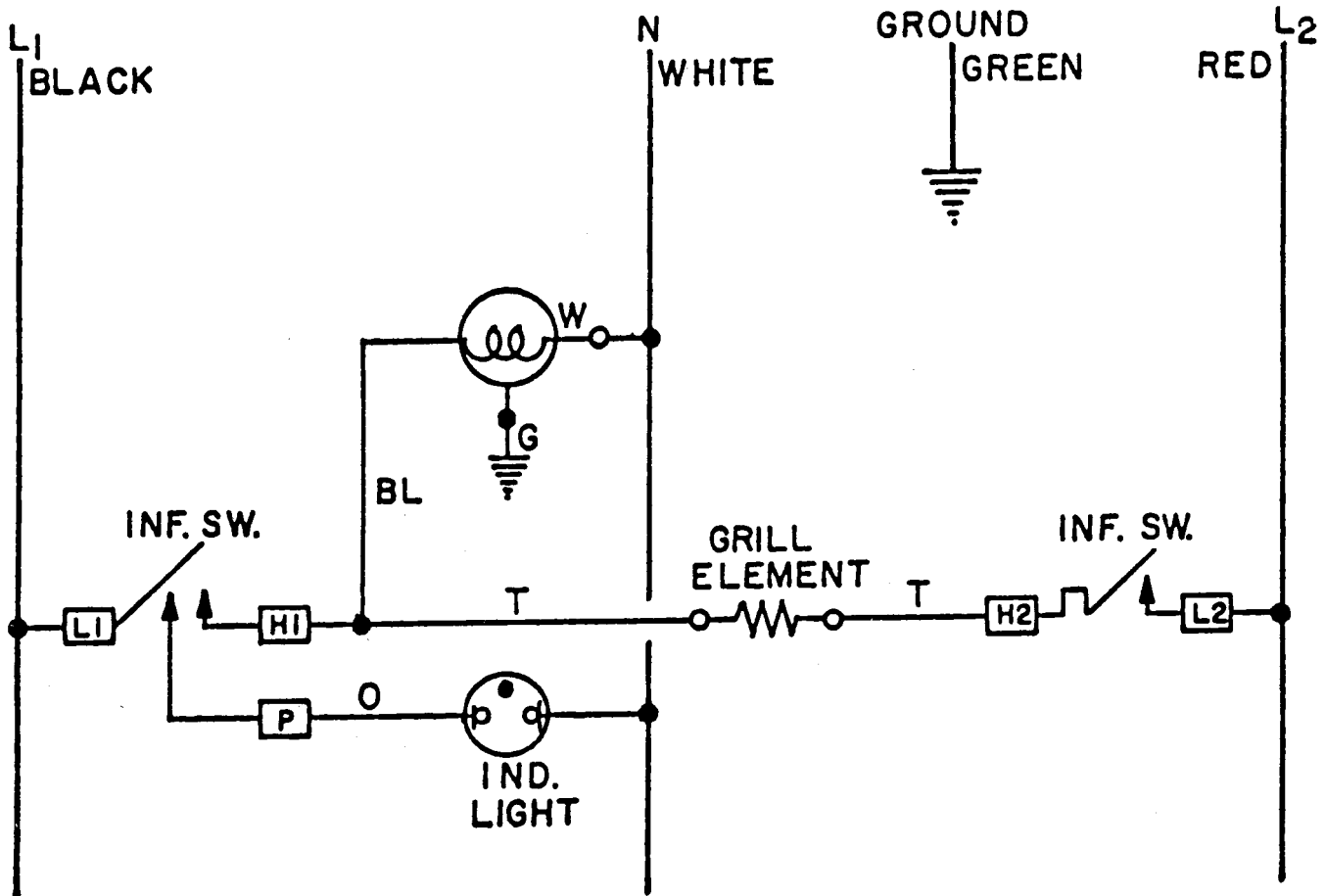
GO106

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
18 1/16	21 1/2	17 1/8	20 15/16	120/208/240	3.0	13	#12	20	54 lbs.

DIAGRAM



SCHEMATIC



COMPONENT SYMBOLS DO NOT REFLECT TRUE CONFIGURATION. ALL FEED LINE COLORS ARE NOTED (BLACK & RED). ALL COMPONENTS SHOWN IN "OFF" OR RELAXED POSITION.
 NOTE: THERE IS A RESISTANCE HEATER IN THE INFINITE CONTROL BETWEEN HI & H2.

UNIQUE PRODUCT INFORMATION

The Jenn-Air GO106 cooktops are designed and U.L. approved for outdoor use. All internal electrical components are protected by a series of seals and gaskets, making the unit completely watertight. Care must be used to insure that all seals, gaskets and groundings are proper and complete when servicing these units.

COMPONENT ACCESS (ELEMENTS)

The GO106 has fixed grill elements. These elements are not consumer removable. Each element is wired directly to the infinite switches, thus eliminating the receptacle block common to Jenn-Air indoor cooktops.

To Replace the Element(s):

1. Disconnect power to range.
2. Disconnect ducting and supply wiring.
3. Loosen the tie-down bolts securing the unit to the countertop.
4. Lift unit up and rest on well protected countertop, or remove and place on covered floor.
5. Remove four (4) screws, two (2) on each side, that secure the top to the burner box.
6. Remove grill grates, air grill and filter.
7. Remove four (4) screws that attach the top to the plenum chamber.
8. Remove two (2) screws from the rear of the escutcheon assembly. Disengage escutcheon.
9. Lift the top with the grill pan attached. This will now allow access to the element mounting nuts and wires.
10. Remove nuts and stop bracket from the front of the grill pan.
11. Disconnect the element wires from the infinite switch and remove element from the grill pan.
12. Reassemble in reverse order making sure all seals, gaskets and grounding are proper.

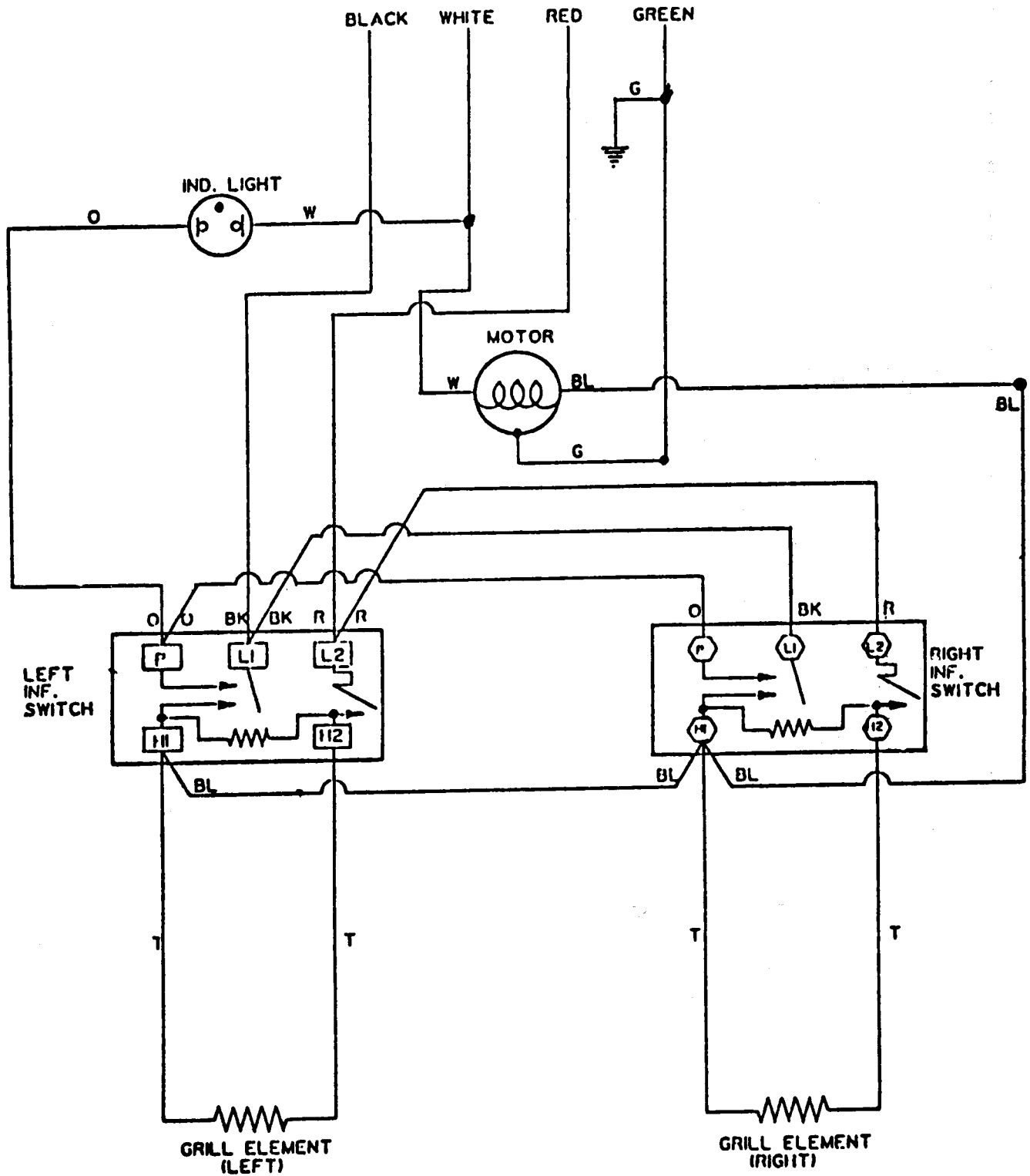
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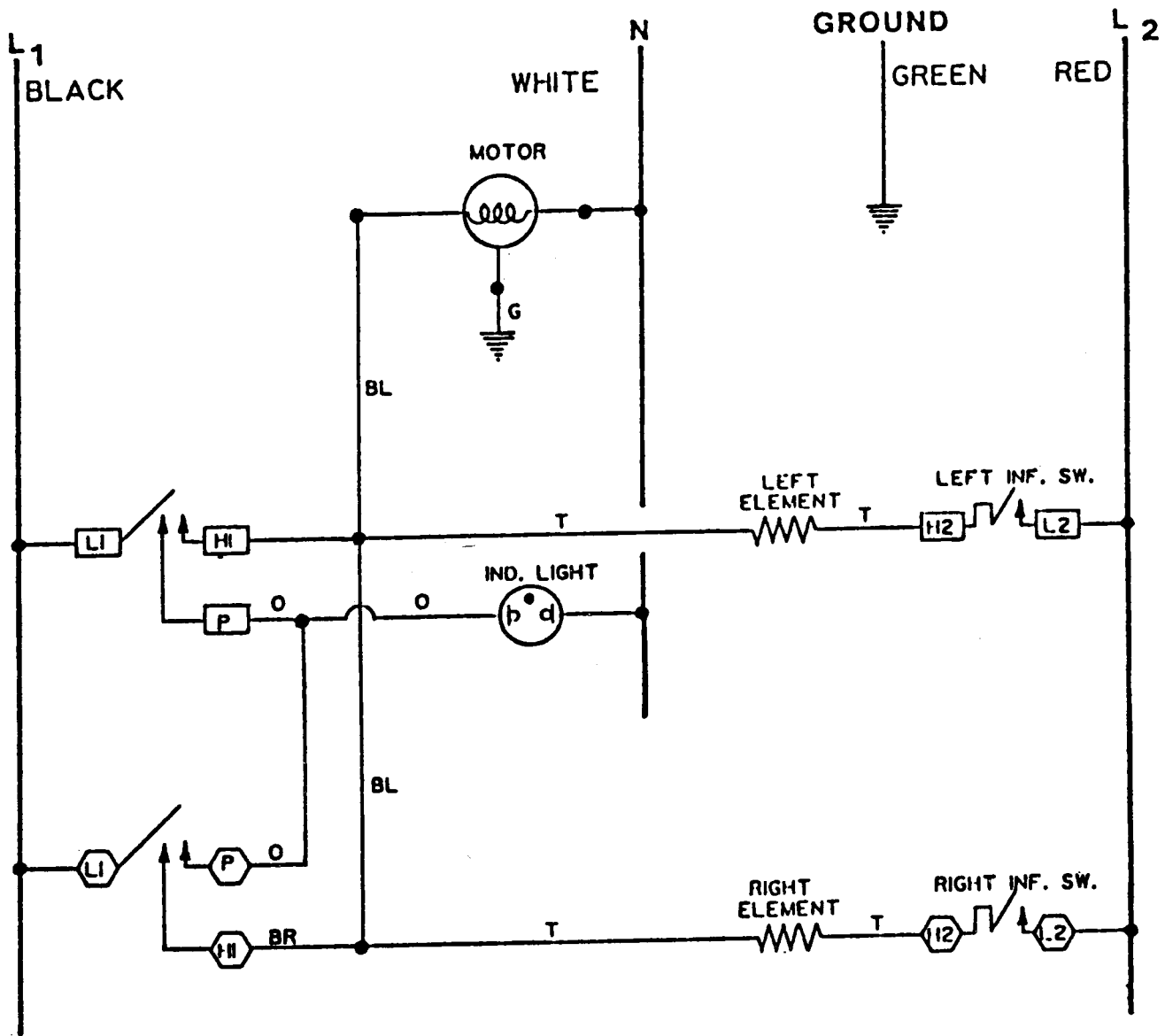
GO206

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
29 7/8	21 1/2	28 7/8	20 15/16	120/208/240	6.0	25	#10	30	64 lbs.

DIAGRAM



SCHMATIC



COMPONENT SYMBOLS DO NOT REFLECT TRUE CONFIGURATION. ALL FEED LINE COLORS ARE NOTED (BLACK & RED). ALL COMPONENTS SHOWN IN "OFF" OR RELAXED POSITION.
 NOTE: THERE IS A RESISTANCE HEATER IN THE INFINITE CONTROL BETWEEN HI & H2.

UNIQUE PRODUCT INFORMATION

The Jenn-Air GO206 cooktops are designed and U.L. approved for outdoor use. All internal electrical components are protected by a series of seals and gaskets, making the unit completely watertight. Care must be used to insure that all seals, gaskets and groundings are proper and complete when servicing these units.

COMPONENT ACCESS (ELEMENTS)

The GO206 has fixed grill elements. These elements are not consumer removable. Each element is wired directly to the infinite switches, thus eliminating the receptacle block common to Jenn-Air indoor cooktops.

To Replace the Element(s):

1. Disconnect power to range.
2. Disconnect ducting and supply wiring.
3. Loosen the tie-down bolts securing the unit to the countertop.
4. Lift unit up and rest on well protected countertop, or remove and place on covered floor.
5. Remove four (4) screws, two (2) on each side, that secure the top to the burner box.
6. Remove grill grates, air grill and filter.
7. Remove four (4) screws that attach the top to the plenum chamber.
8. Remove two (2) screws from the rear of the escutcheon assembly. Disengage escutcheon.
9. Lift the top with the grill pan attached. This will now allow access to the element mounting nuts and wires.
10. Remove nuts and stop bracket from the front of the grill pan.
11. Disconnect the element wires from the infinite switch and remove element from the grill pan.
12. Reassemble in reverse order making sure all seals, gaskets and grounding are proper.



**JENN-AIR ELECTRIC COOKTOP
SERVICE MANUAL EC-001-9/89
SUPPLEMENT TWO**

Attached you will find Supplement Two for service manual EC-001-9/89. Listed below are instructions for incorporating this supplement into Service Manual EC-001-9/89.

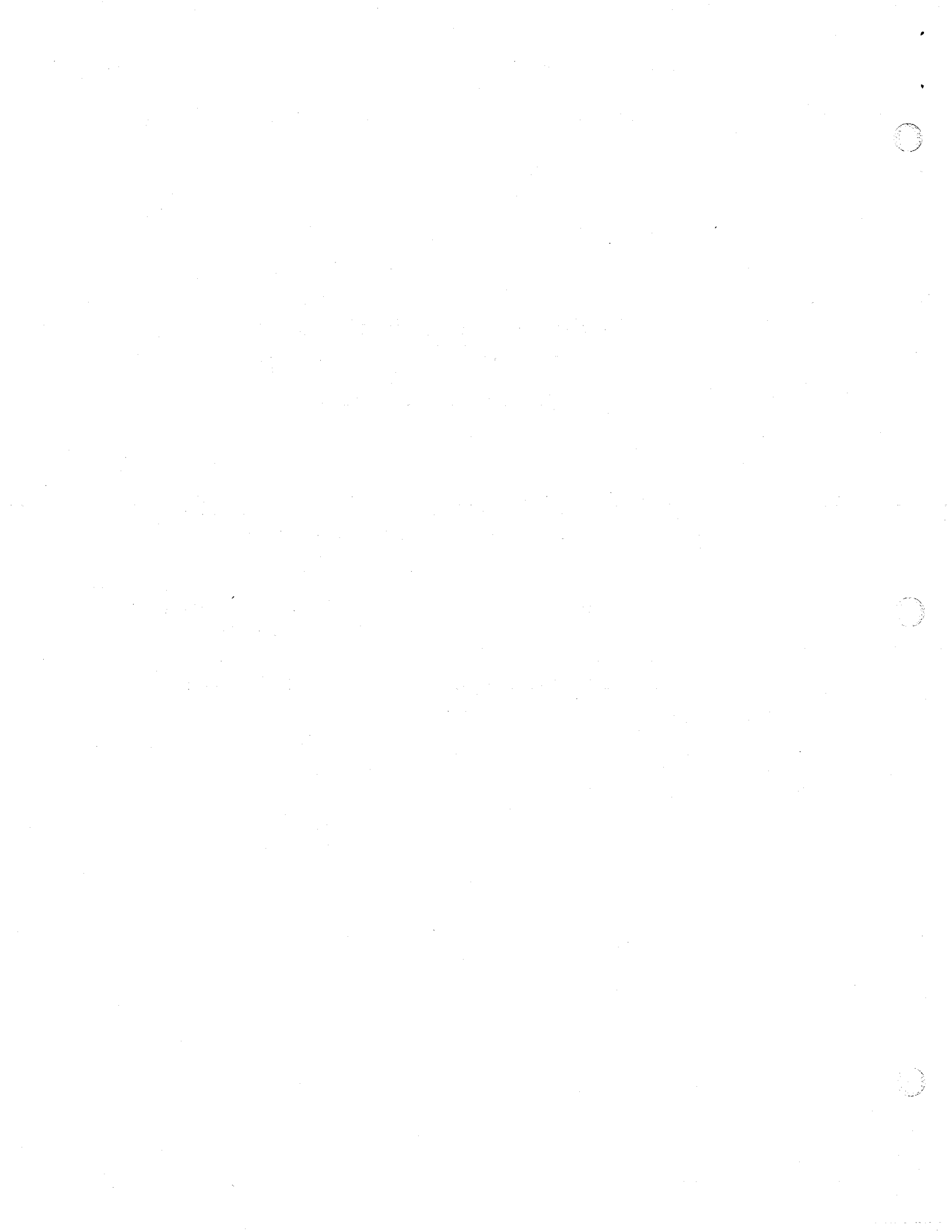
We suggest that you file this supplement instruction page in the back of your service manual for future reference.

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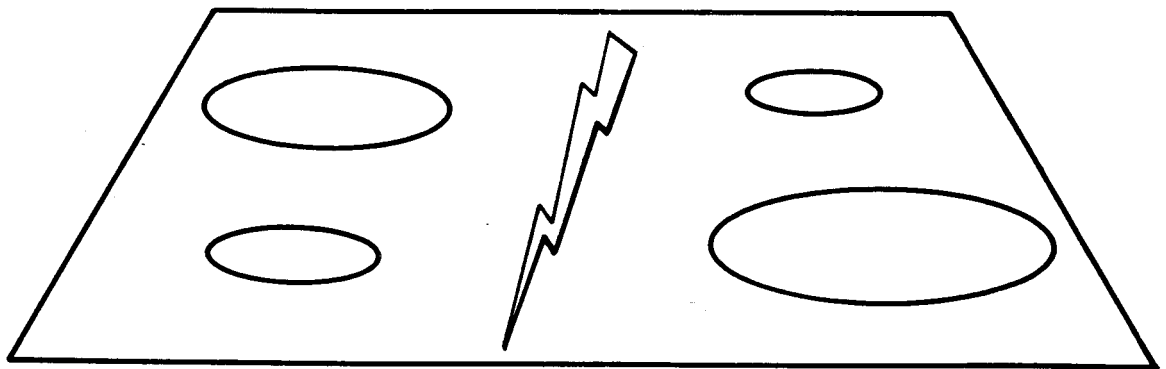


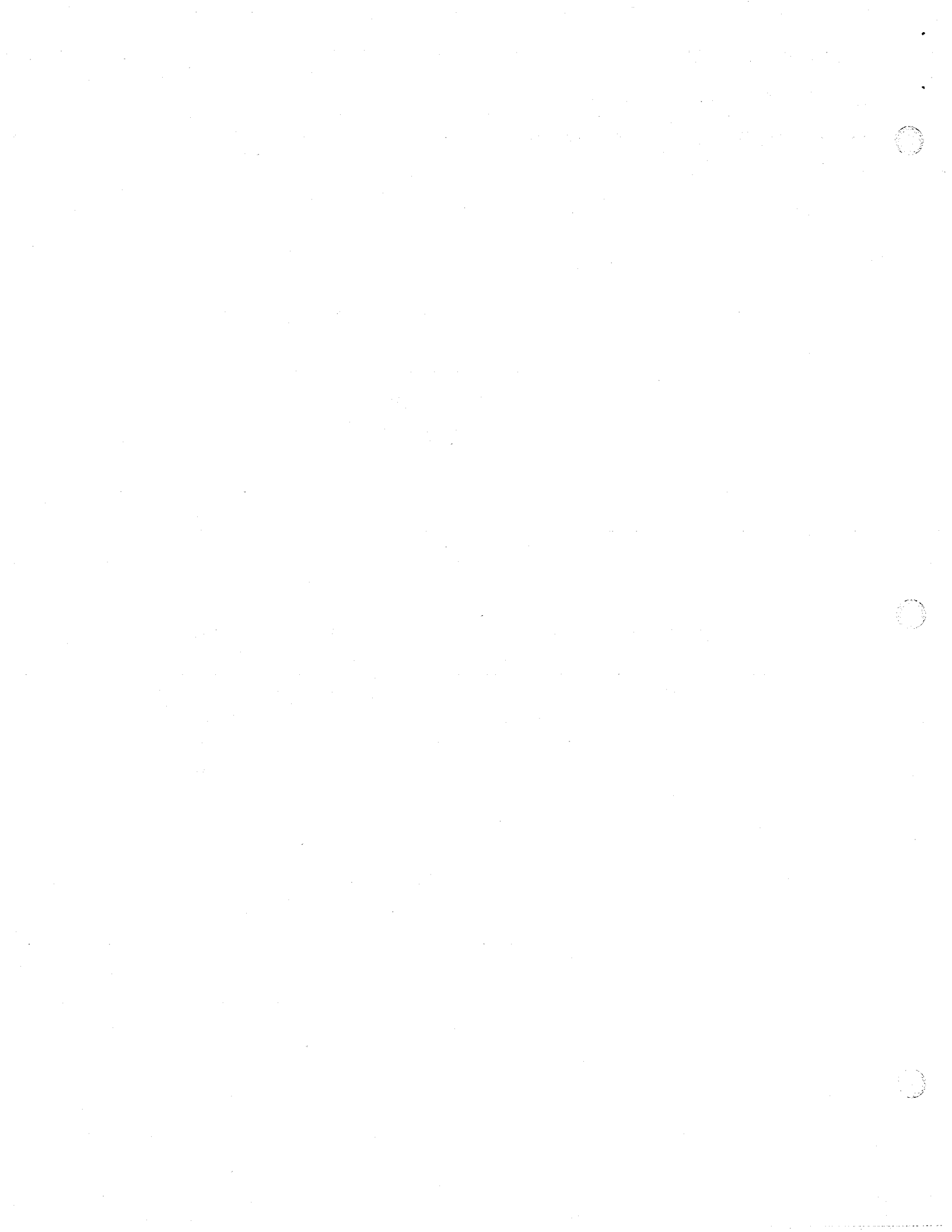
EC-001-9/89

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C O M P A N Y



ELECTRIC COOKTOPS SERVICE MANUAL





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IMPORTANT

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

CONDITION

Element and/or grill element shuts off during cooking operation.

(Canadian models only.)

POSSIBLE CAUSE

1. Thermal limiter opening due to excessive heat buildup.

CORRECTION

- Check limiter for proper operation. If faulty, replace.

B. PROBLEM WITH SOLID ELEMENT CARTRIDGE

CONDITION

Element cycling on and off more than normal.

POSSIBLE CAUSE

1. Utensil bottom not flat, or has irregularities such as corrugations.

CORRECTION

- Refer customer to Use and Care manual.

Initial heating and cooking very slow.

1. Utensil material is slow to conduct heat - such as cast-iron.

- Refer customer to Use and Care manual.

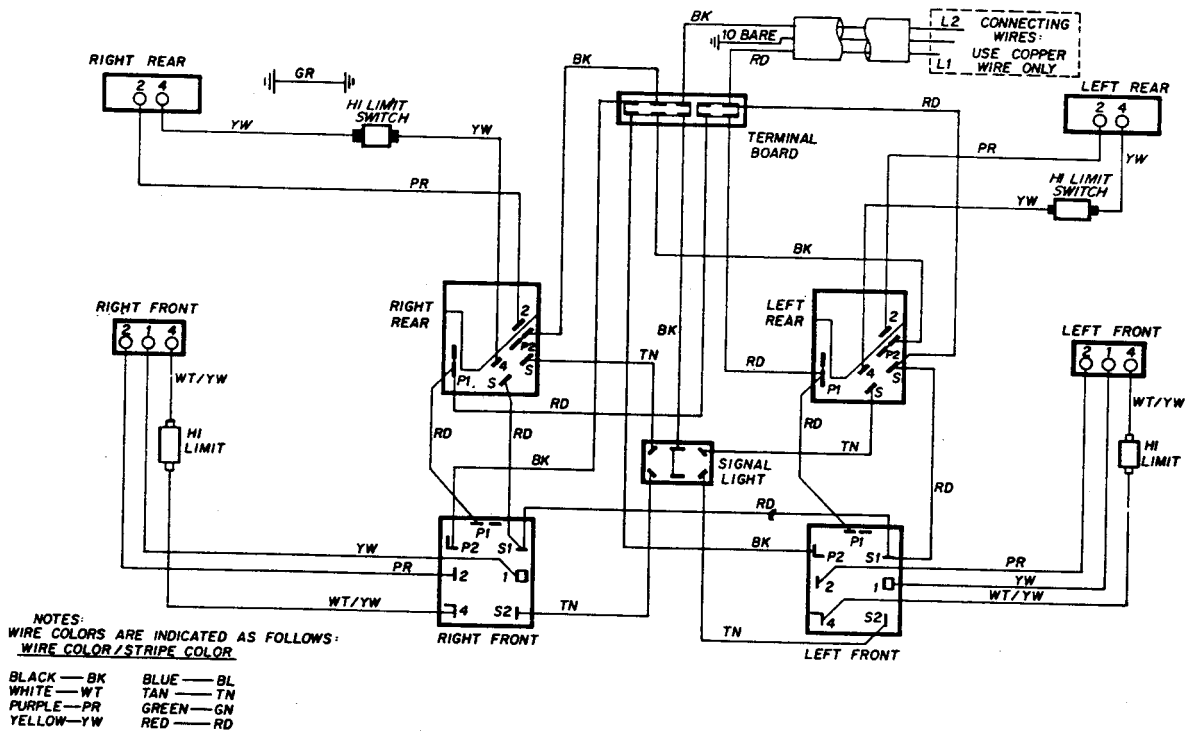
C. PROBLEM WITH GLASS CARTRIDGE OR CERAMIC COOKTOP

CONDITION	POSSIBLE CAUSE	CORRECTION
Foods cook too slow.	<ol style="list-style-type: none">1. Thermal limiter cycling excessively.2. Inoperative thermal limiter.	<ul style="list-style-type: none">• Suggest using metal utensils with flat bottoms that will absorb surface heat.• Replace thermal limiter.
Glass breakage.	<ol style="list-style-type: none">1. Overheating of glass; concave pan will trap heat excessively. A large pan sitting on the cartridge rim will also trap heat.2. Inoperative thermal limiter (black glass).	<ul style="list-style-type: none">• Replace glass. Explain proper usage of utensils with flat bottoms.• Replace thermal limiter.
Dirty glass.	<ol style="list-style-type: none">1. Cooked on foods or residue; dust, carbon, grease, etc.	<ul style="list-style-type: none">• Use Jenn-Air cooktop cleanser and polish to remove stains(P/N 770198).
Permanent stains.	<ol style="list-style-type: none">1. Permanent stains can be caused by using cleansers containing chlorine or by cooking with aluminum foil directly on cooktop surface.	<ul style="list-style-type: none">• Replace glass and advise on proper usage.
Element too hot or not hot enough.	<ol style="list-style-type: none">1. Improper voltage.2. Infinite switch may be locked on high or not cycling properly.3. Cycling on high limit.	<ul style="list-style-type: none">• Check voltage for element against supply voltage at range. 5% (+/-) tolerance allowed.• Replace switch.• Check high limit. Replace if necessary.

CCS446

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
30	21	26 5/86	20	120/240	6.7	27.9	#10	30	40 lbs.

DIAGRAM



CCS446

SCHEMATIC

NA

UNIQUE PRODUCT INFORMATION

The Jenn-Air GO206 cooktops are designed and U.L. approved for outdoor use. All internal electrical components are protected by a series of seals and gaskets, making the unit completely watertight. Care must be used to insure that all seals, gaskets and groundings are proper and complete when servicing these units.

COMPONENT ACCESS (ELEMENTS)

The GO206 has fixed grill elements. These elements are not consumer removable. Each element is wired directly to the infinite switches, thus eliminating the receptacle block common to Jenn-Air indoor cooktops.

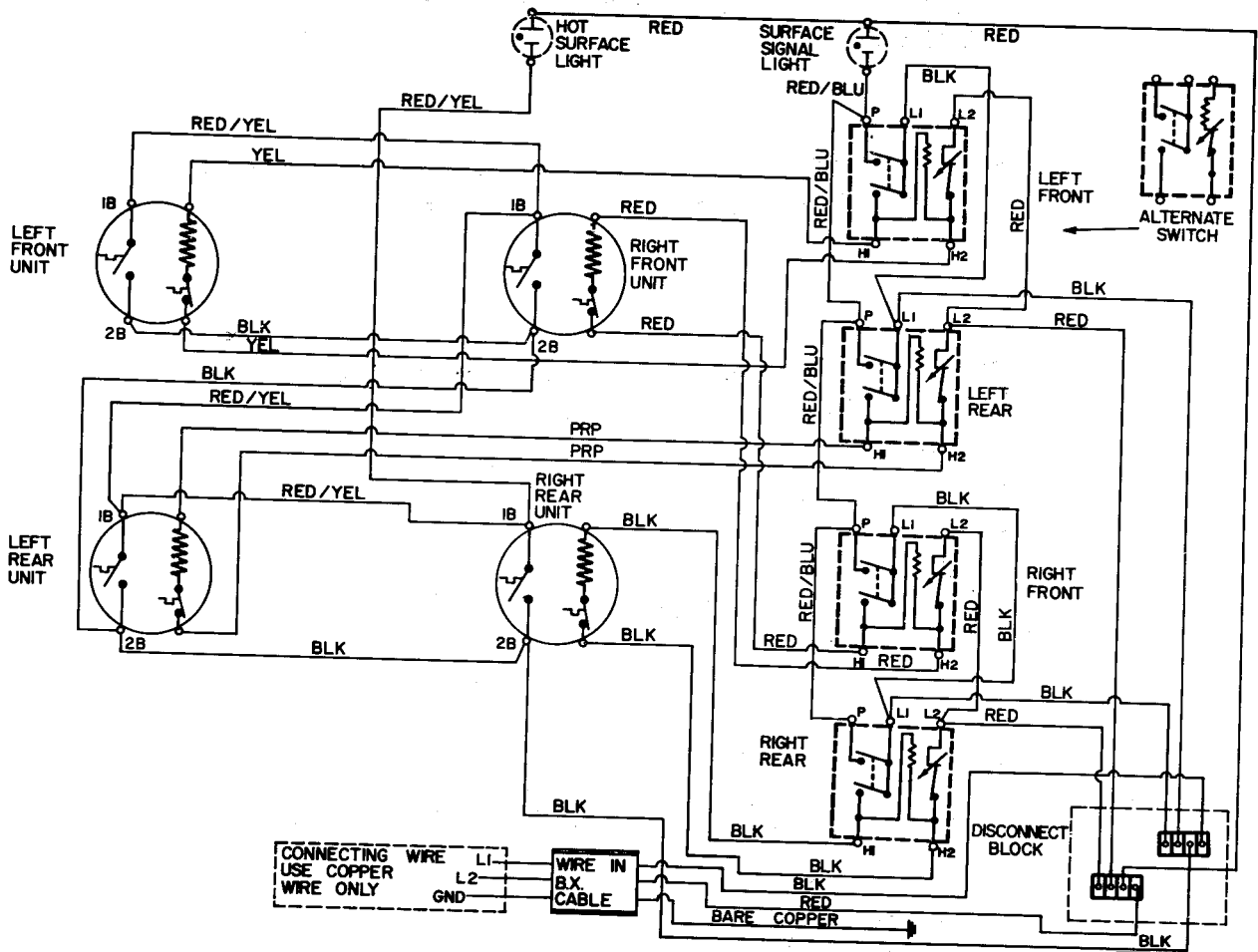
To Replace the Element(s):

1. Disconnect power to range.
2. Disconnect ducting and supply wiring.
3. Loosen the tie-down bolts securing the unit to the countertop.
4. Lift unit up and rest on well protected countertop, or remove and place on covered floor.
5. Remove four (4) screws, two (2) on each side, that secure the top to the burner box.
6. Remove grill grates, air grill and filter.
7. Remove four (4) screws that attach the top to the plenum chamber.
8. Remove two (2) screws from the rear of the escutcheon assembly. Disengage escutcheon.
9. Lift the top with the grill pan attached. This will now allow access to the element mounting nuts and wires.
10. Remove nuts and stop bracket from the front of the grill pan.
11. Disconnect the element wires from the infinite switch and remove element from the grill pan.
12. Reassemble in reverse order making sure all seals, gaskets and grounding are proper.

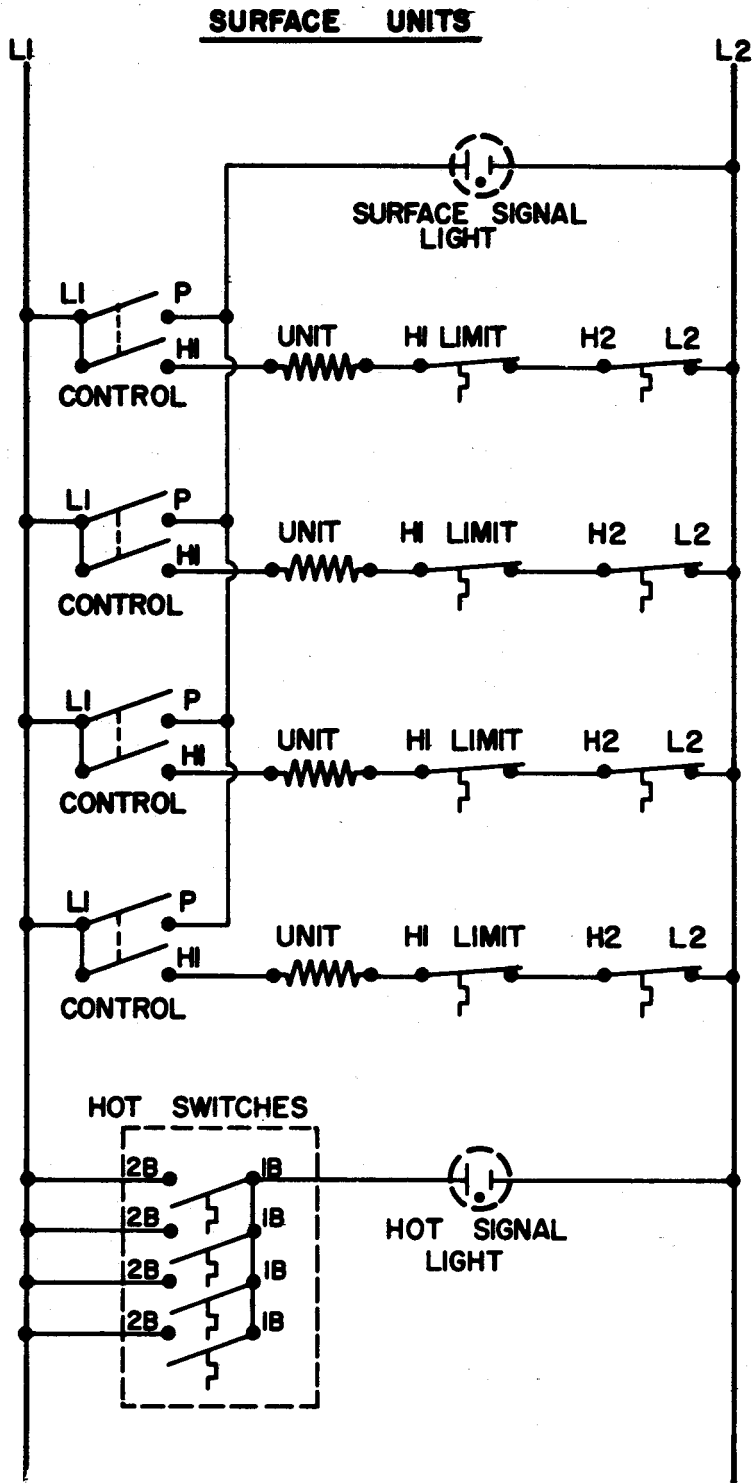
CCR466

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
30	21	29 7/16	20 7/16	120/240	7.0	29.1	#10	30	40 lbs.

DIAGRAM



SCHEMATIC



UNIQUE PRODUCT INFORMATION

The CCR466 cooktop is comprised of the four (4) major structural components listed below. All other components are supported by, or attached to, these four (4) parts.

- (2) Burner Box Sides
- Main Top Frame
- Burner Box Bottom

COMPONENT ACCESS

A. REPAIR OR REPLACEMENT OF ANY INTERNAL COMPONENT

1. Disconnect power and remove the cooktop from the counter.
2. Remove the knobs and place *cool* cooktop upside down on a protected surface. (Placement should allow switch stems to protrude past the edge of the work area so that the unit lies flat.)
3. Remove the twelve (12) perimeter screws securing the burner box bottom to the edge of the burner box.
4. Remove two (2) screws located on the bottom four inches (4") from the control side of the unit.

Note: Five (5) screws will remain in place as these attach the heat baffle. These need not be removed for access to controls, glass or elements.

5. Lift the bottom panel and disconnect the power supply leads from the terminal block located at the right rear corner of the unit. The burner box bottom may now be removed.

B. INFINITE SWITCHES AND SURFACE INDICATORS

1. Remove burner box bottom (refer to steps under Repair or Replacement of Any Internal Component). Remove two (2) screws that attach the switch mounting plate to the side of the burner box.
2. Any of the four (4) infinite switches may now be replaced by lifting the mounting plate enough to "clear" the holes for the infinite switch stems.

Remove two (2) screws and appropriate wires for each switch to be replaced.

Note: Check the switch grommets on the glass and replace if necessary.

3. Also accessible are the indicator lights. Remove the wires from the terminals. Apply pressure to the tabs on each side of the light until it "snaps" through the mounting hole.
4. Reverse procedure for reassembly.

C. ELEMENTS AND LIMITERS

1. Remove burner box bottom (refer to steps under Repair or Replacement of Any Internal Component).
2. Remove two (2) screws, one in each diagonal corner where the burner box is joined.
3. Remove four (4) screws, one in each corner on the side of the burner box. These screws engage a "bracket" type fastener found inside each corner.
4. Remove the remaining eight (8) screws around the sides of the burner box.
5. Remove two (2) screws and nuts that attach the terminal block, if necessary.
6. Lift sides off. Remove any of eight (8) screws in pairs, necessary to release the ceramic element supports.
7. Disconnect appropriate wires and remove element.
8. Remove one (1) screw for each of two spring steel element supports on each element.
9. Replace spring steel element supports on new element and reassemble.
10. Reverse procedure to reassemble.

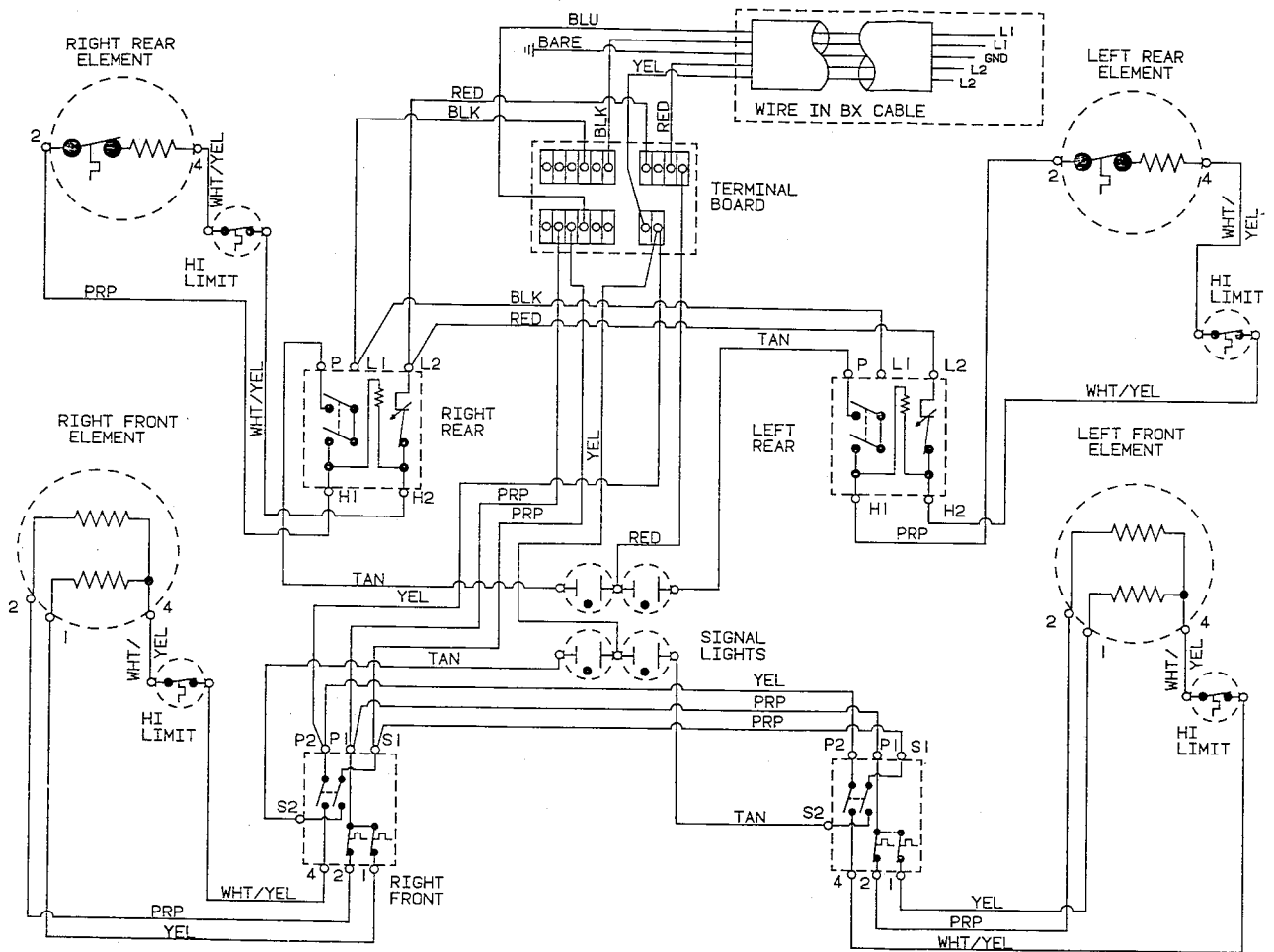
D. GLASS

1. Remove burner box bottom (refer to steps under Repair or Replacement of Any Internal Component).
2. Remove burner box and elements (refer to steps 2 thru 7 under Elements and Limiters).
3. Remove infinite switch bracket.
4. Remove main top baffle.
5. Remove main top glass from frame.
6. Clean excess foam tape to allow all parts to lay flat when reassembled.
7. Replace all tape. Reinstall glass.
8. Reverse procedure for reassembly.

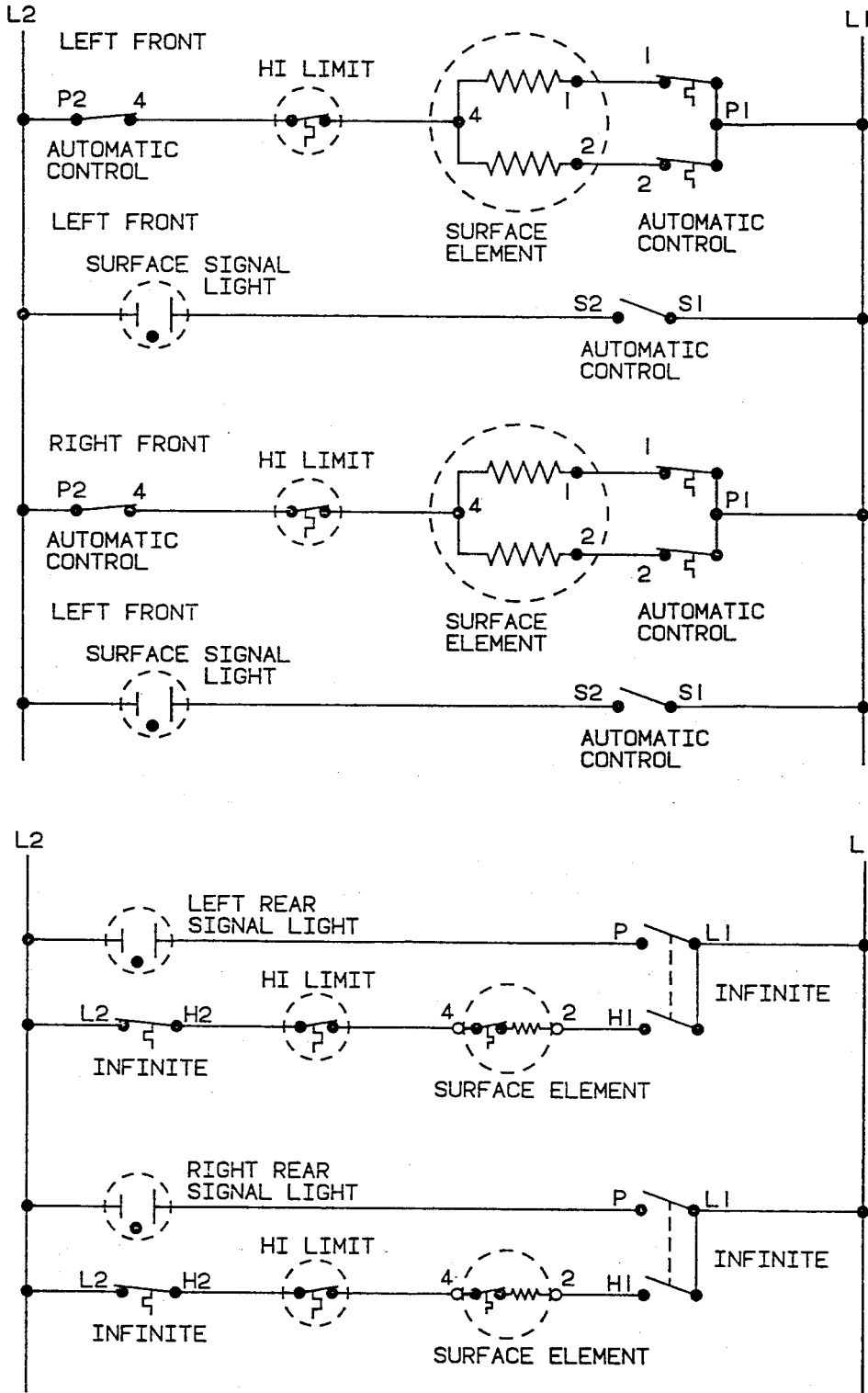
CCS446-C

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIP-PING WEIGHT
30	21	26 5/8	20	120/240	6.7	27.9	#10	30	40 lbs.

DIAGRAM



SCHEMATIC



**JENN-AIR ELECTRIC COOKTOP
SERVICE MANUAL EC-001-9/89
SUPPLEMENT THREE**

Attached you will find supplemental pages for Jenn-Air Electric Cooktop Service Manual, EC-001-9/89.

Listed below are instructions for incorporating the supplemental pages into the EC-001-9/89. We suggest you file this instruction sheet in the back of your service manual for future reference.

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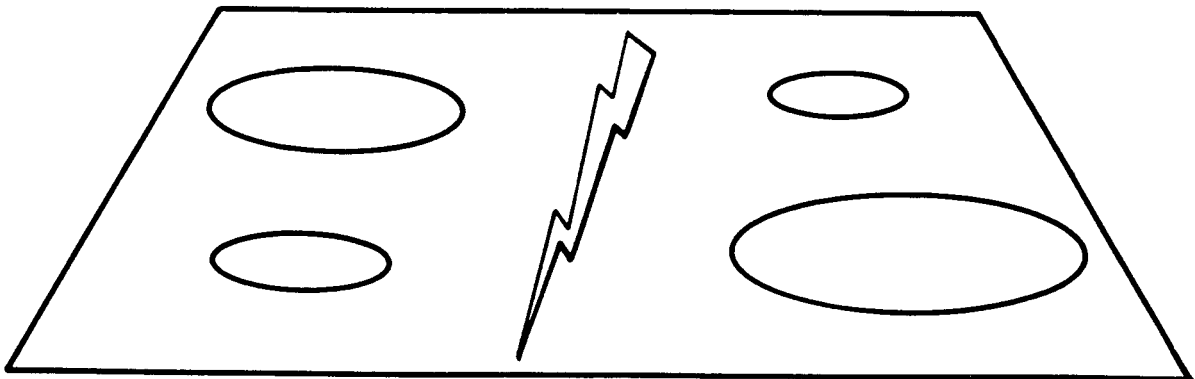




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C O M P A N Y



ELECTRIC COOKTOPS SERVICE MANUAL





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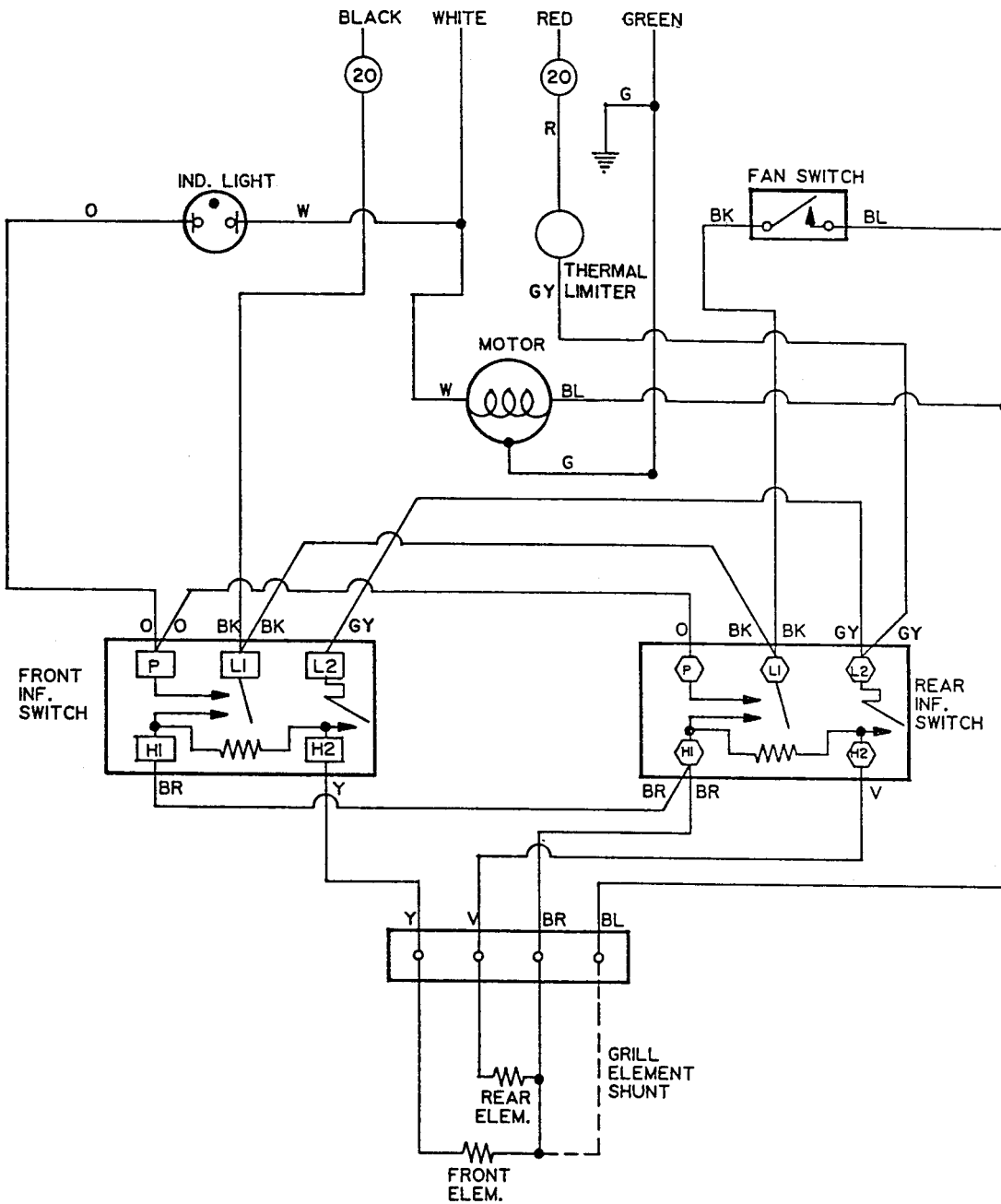
IMPORTANT

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

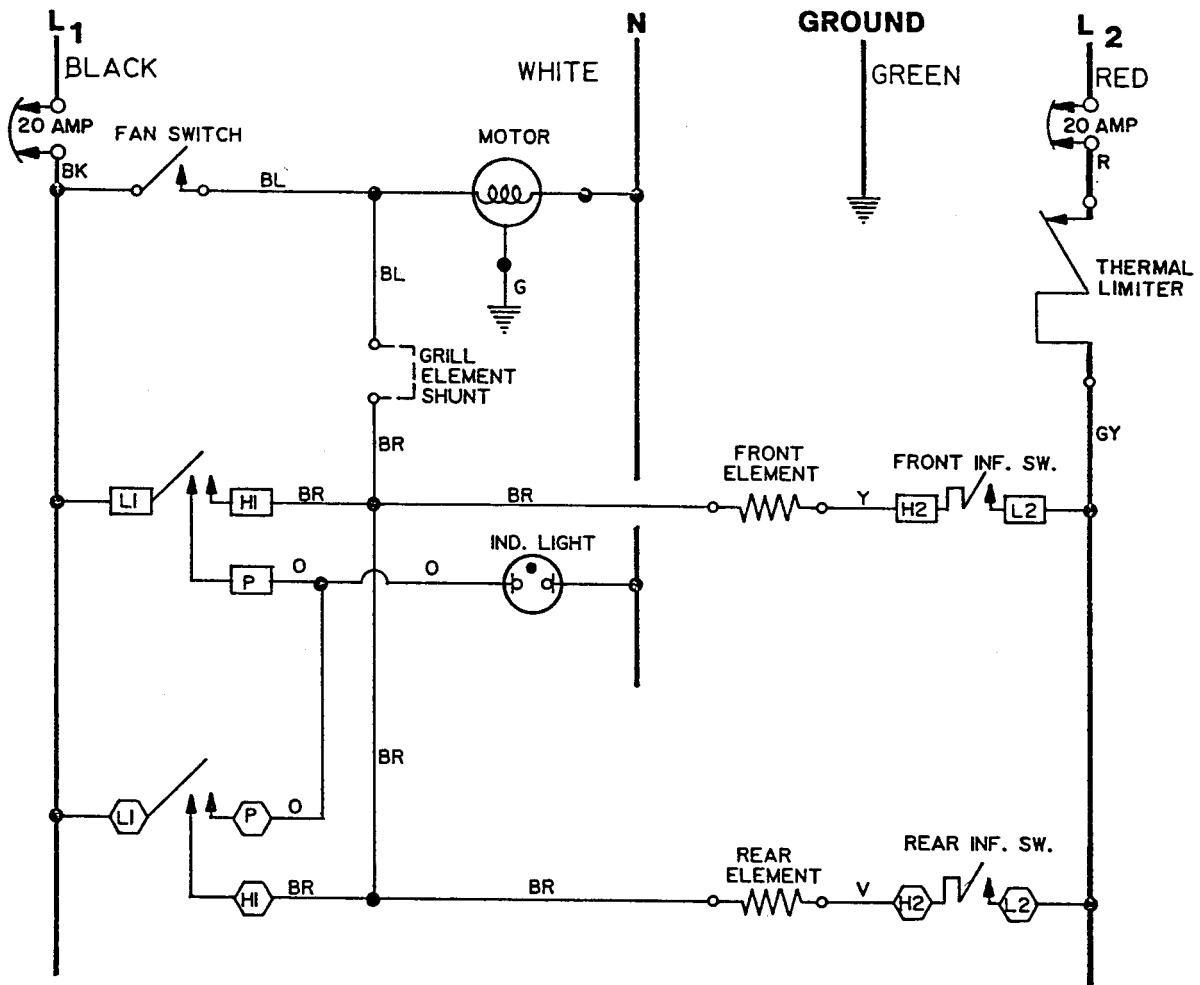
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OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
18 5/8	21 9/16	17 3/8	20 15/16	120/208/240	3.6	16.5	#12	20	54 lbs.

DIAGRAM



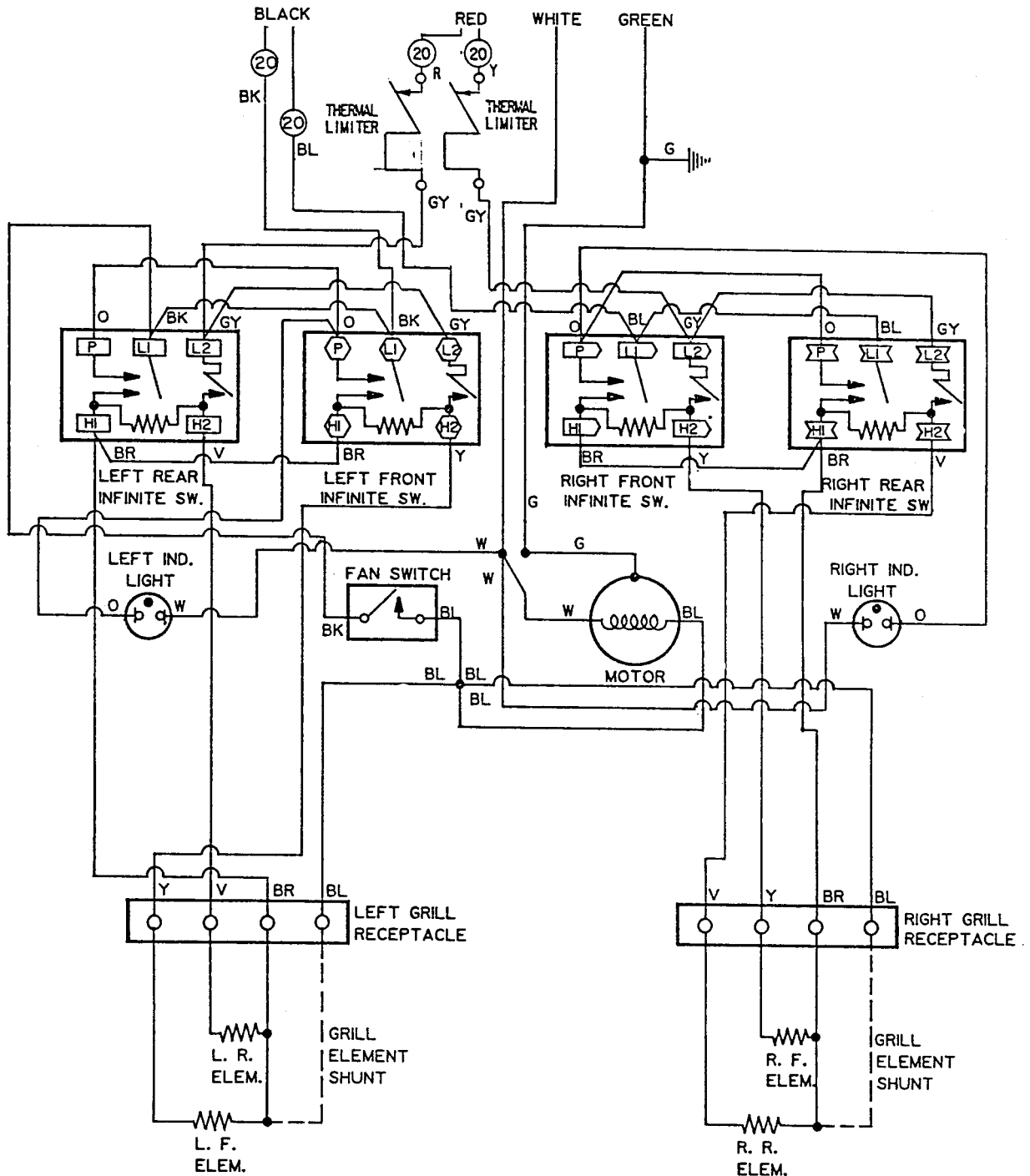
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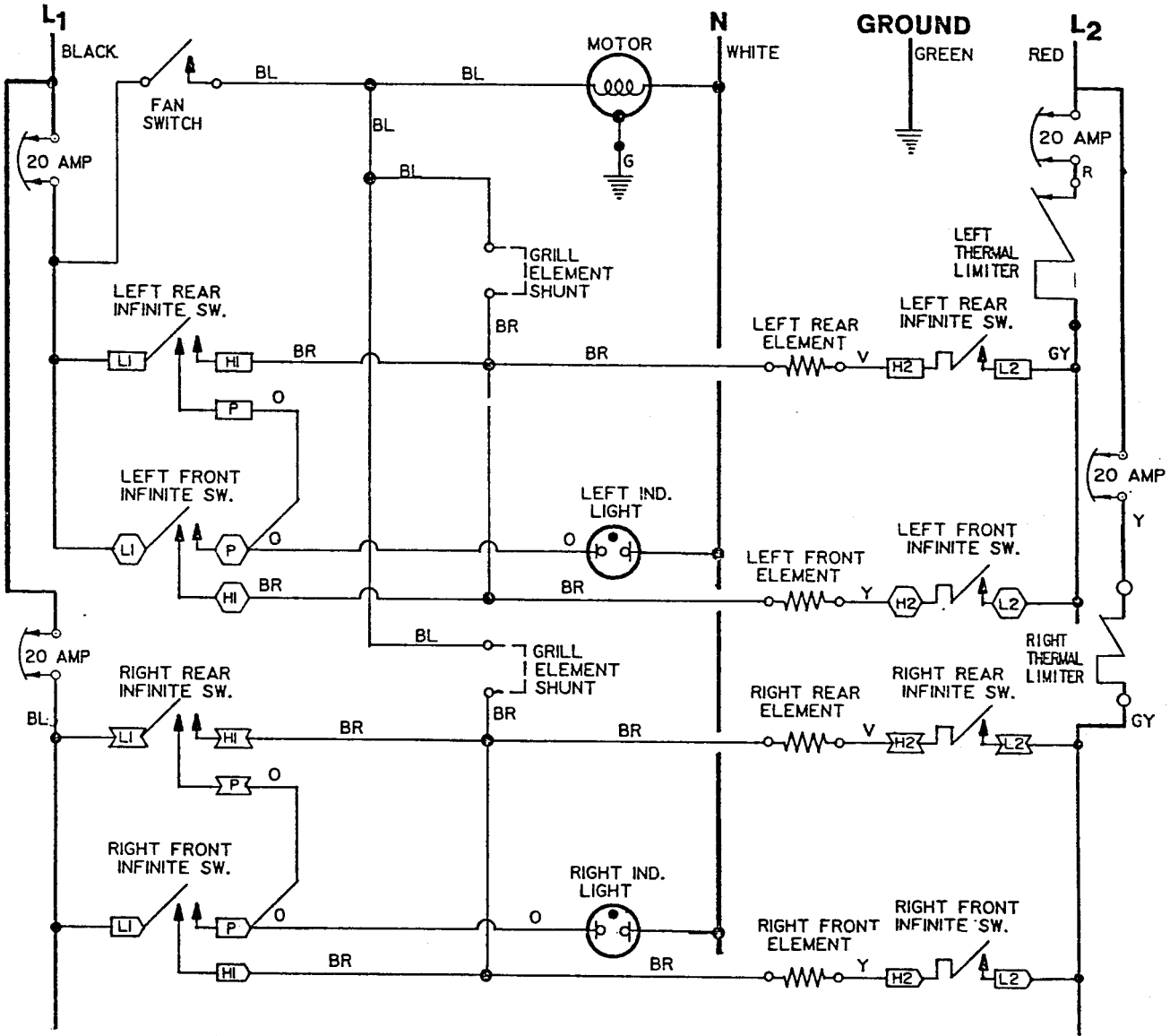
C236-C

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIP-PING WEIGHT
29 15/16	21 9/16	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.

DIAGRAM



SCHEMATIC



MAYTAG

Maytag
Customer Service

Jenn-Air

**Electric Cooktop
Service Manual**

EC001-00
Issued 9/89
Revised 7/97

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IMPORTANT

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

SAFETY PRECAUTIONS

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

Repairs and servicing attempted by uninformed persons can result in hazards developing due to improper assembly or adjustments. While performing such repairs, persons not having the proper background may subject themselves to the risk of injury or electrical shock which can be serious or even fatal.

SECTION 1. USE AND CARE

Detailed user operation instructions, cleaning information and cooking tips are included in the Use and Care manual for each model. When questions in these areas arise, refer the consumer to the appropriate manual. The Use and Care information included in this section is intended as a quick introduction and reference for the qualified Service Technician.

A. UTENSIL SELECTION

When cooking on any electric element, it is very important to select utensils with flat bottoms. Avoid utensils with convex, concave or irregular bottom surfaces, or those with a turned down flange around the bottom such as water pails, etc. These types of vessels will shorten the life of the heating element, increase cooking time and often create heat stains that are not removable. Cooking utensils should be in direct contact with the heating surface. Do not use a wire trivet or heat-retarding pad between the utensil and the element. Reduce the heat instead.

B. CLEANING

1. Drip Pans (Models and Cartridges with Coil Elements)

To keep the like-new appearance, clean frequently and never allow anything to burn on twice. Remove soiled pans (first remove heating element). Clean lightly soiled pans

with soap and water or clean in dishwasher. Difficult to remove spots can be cleaned by rubbing lightly with soapy S.O.S. pads or nonabrasive cleaners such as Bon Ami. To help release burned on soil; boil in 2 quarts of water for 20 minutes, or soak in a solution of 1/2 cup ammonia and 1 gallon warm water. Do not use abrasive cleaners, steel wool or cleansers not recommended for chrome. A bluing of the drip pans indicates improper utensil selection and/or using excessively high heat. This bluing cannot be removed.

2. Grill and Drain Pan

Grill Grates: These are made from cast aluminum which have been anodized. This coating will fade with use.

- The grates should be cleaned after each use. They can be cleaned with detergent and a plastic scrubber such as Tuffy, or washed in the dishwasher if burned on residue is first removed. For heavy soil, grates can be soaked in hot, soapy water to which a cleanser such as household ammonia has been added.
- Do not use metal brushes or abrasive scouring pads or other scrubbers intended to clean outdoor charcoal grills. These will remove finish as well as scratch the grates.

Grill-Rocks: These are made from cast-iron which have been coated with porcelain enamel.

- The grill-rocks should be cleaned frequently or after any excessive build-up of grease. To clean light soil, use detergent and a plastic scrubber such as Tuffy, or wash in the dishwasher if burned on residue is first removed. For heavy soil, soak in hot, soapy water to which a cleanser such as ammonia has been added. Stubborn spots on grill rocks such as burned on residue from sauces can be scrubbed with a stiff bristle brush.
- An oven cleaner such as Easy-Off can be used for burned on soil. Follow manufacturer's directions. Spray on cleaner and let soak overnight. Do not clean grill-rocks in self-cleaning oven.

Grill Element: The grill element should never be immersed in water. Most soil will be burned off during use. The terminal block may be cleaned with soapy S.O.S. pads. Dry thoroughly before reinserting in the range.

Porcelain Drain Pan: This area, located under the grill-rocks, should be cleaned after each heavy use of the grill.

- To remove light soil, clean area with soapy water or spray with cleansers such as 409 or Grease Relief. For easier clean-up, soak paper towels in a household cleanser, lay in drain pan and soak for at least a half hour longer.
- To remove moderate soil, scrub with Comet, Bon Ami, a soft scrub cleanser or a plastic scrubber.
- To remove stubborn soil, spray with an oven cleaner such as Easy-Off. Let soak overnight, wipe clean, rinse and dry.

3. Cooktops

Brushed Chrome: Wash with mild soap or detergent, then wipe dry. Do not use commercial oven cleaners, steel wool, abrasive powders, ammonia or acids as they may damage the finish.

Brushed Stainless Steel: Before using, all pieces of plastic covering the top should have been removed. Also, any film residue should be removed from the top and inside the rim area supporting the drip pan using a glass cleaner. (This residue can be burned onto a cooktop if not removed, and it is difficult to remove.)

The following guidelines should be followed for routine cleanings.

- To clean light soil, wipe with a soapy cloth or nonabrasive cleanser such as Soft Scrub. Rinse well and buff with soft cloth. Polish with glass cleaner if necessary.
- To clean moderate soil or discoloration of the surface (excessive heat will cause a golden discoloration), clean with Shiny Sinks, Zud or Bar Keepers Friend or Luneta (Jenn-Air) P/N 712191. With a sponge or cloth, rub cleanser with the grain to avoid streaking the surface. Rinse well and buff dry. Polish with a glass cleaner if necessary to remove the cleanser residue and smudge marks.
- Heavy soil such as burned on food soil can be removed by first cleaning as per the instructions for moderate soil. Stubborn stains can be removed with a damp Scotch-Brite scour pad. Rub evenly with the grain to avoid streaking the surface. Rinse well and buff with dry cloth. Polish with glass cleaner if necessary to remove cleanser residue and smudge marks. Scotch-Brite is also useful in buffing and removing minor scratches.

- Stubborn food stains may also be removed by spraying Easy-Off oven cleaner. Allow to set overnight, then rinse. If stains remain, clean with recommended cleansers such as Zud, Luneta (Jenn-Air) P/N 712191, or Scotch-Brite scour pad. **CAUTION:** When using Easy-Off, avoid spraying areas other than the stainless steel such as the area under drip pans, ventilation air grille, control knob area, countertop areas around cooktop. Immediately wipe up any spray from these areas with a damp cloth. Read the manufacturer's precautions on using oven cleaners. The caustic materials in these products will discolor materials such as aluminum, brushed or chrome plate. **Hint:** Easy-Off can be used to clean the porcelain grill basin area.
- Be very careful not to get cleanser or water into the wiring in the receptacle area.

Porcelain: The cooktop has a porcelain enamel finish which is a glass-like material fused on metal. It may crack or chip with misuse.

- Do not drop heavy utensils on the surface.
- Never wipe a warm or hot porcelain enamel surface with a damp cloth.

TO CLEAN COOL COOKTOP SURFACE:

- For general daily cleaning and light soil, wash with warm, soapy water and rinse. Polish with a dry cloth.
- To clean stubborn spots, clean with mild liquid sprays and nylon or plastic scrubbing pads. **NOTE:** To prevent scratching or dulling the surface, use sparingly and rub gently. Rinse well. Polish with a dry cloth.
- **DO NOT** use abrasive or caustic cleaning agents which may permanently damage the finish.

Note: The porcelain enamel used on some models is acid resistant, not acid proof. Therefore, acid foods (such as vinegar, tomato, milk, etc.) spilled on the cooktop should be wiped up immediately with a dry cloth.

SECTION 2. TROUBLESHOOTING

A. PROBLEM WITH ANY CARTRIDGE

CONDITION	POSSIBLE CAUSE	CORRECTION
Cartridge rocks or does not set flat.	1. Cartridge top insert may be misaligned.	• Loosen screws around cartridge top and twist cartridge into proper position. Tighten screws down.
	2. Unit top assembly may be bowed.	• Check countertop and unit top for levelness with large level. Tighten down unit mounting bolts. Change top if necessary.
Element too hot or not hot enough.	1. Improper voltage.	• Check voltage rating stamped on element against supply voltage at range. 5% (plus or minus) tolerance allowed.
	2. Infinite switch may be locked on high or not cycling properly.	• Replace switch.
	3. Mismatched range and cartridge combination.	• Check unit model number to assure compatibility with cartridges.
	4. Shunt clip missing from grill element.	• Replace.
	5. Cycling on hi-limit.	• Check for proper air circulation around limiter. Replace limiter.

CONDITION

Element does not heat.

POSSIBLE CAUSE

1. Circuit breaker or fuse blown.
2. Inoperative infinite switch
3. Open element.
4. Open wiring.

CORRECTION

- Replace as necessary.
- Remove cartridge, turn infinite switch to high, check voltage at range receptacle.
- Replace element (element block in glass cartridges).
- Check wiring continuity and replace wires as needed.

Blower shuts off during operation or not exhausting properly.

1. Filter positioned incorrectly, or dirty.
2. Duct system not in accordance with recommended specifications. (Warranty not applicable.)

- Position filter so that it slants downward to the R.H. side of the plenum chamber. Clean filter.
- Blower scroll reversed.
- Duct length too long.
- Improper duct size.
- Too many elbows.
- Excessive flex duct.
- Joints not taped.
- Restriction in wall cap.
- Restriction in duct run.
- Insufficient wall cap ground clearance.
- Motor foam seal missing.
- Improper transition.

Note: If alteration in the ducting system is required, advise customer of exact changes necessary and refer to installer.

CONDITION
Element and/or grill element shuts off during cooking operation.
(Canadian models only.)

POSSIBLE CAUSE
1. Thermal limiter opening due to excessive heat buildup.

CORRECTION
• Check limiter for proper operation. If faulty, replace.

B. PROBLEM WITH SOLID ELEMENT CARTRIDGE

CONDITION
Element cycling on and off more than normal.

POSSIBLE CAUSE
1. Utensil bottom not flat, or has irregularities such as corrugations.

CORRECTION
• Refer customer to Use and Care manual.

Initial heating and cooking very slow.

1. Utensil material is slow to conduct heat - such as cast-iron.

• Refer customer to Use and Care manual.

C. PROBLEM WITH GLASS CARTRIDGE

CONDITION	POSSIBLE CAUSE	CORRECTION
Foods cook too slow.	<ol style="list-style-type: none">1. Thermal limiter cycling excessively.2. Inoperative thermal limiter.	<ul style="list-style-type: none">• Suggest using metal utensils with flat bottoms that will absorb surface heat.• Replace thermal limiter.
Glass breakage.	<ol style="list-style-type: none">1. Overheating of glass; concave pan will trap heat excessively. A large pan sitting on the cartridge rim will also trap heat.2. Inoperative thermal limiter (black glass).	<ul style="list-style-type: none">• Replace glass. Explain proper usage of utensils with flat bottoms.• Replace thermal limiter.
Dirty glass.	<ol style="list-style-type: none">1. Cooked on foods or residue; dust, carbon, grease, etc.	<ul style="list-style-type: none">• Use Jenn-Air cooktop cleanser and polish to remove stains(P/N 770198).
Permanent stains.	<ol style="list-style-type: none">1. Permanent stains can be caused by using cleansers containing chlorine or by cooking with aluminum foil directly on cooktop surface.	<ul style="list-style-type: none">• Replace glass and advise on proper usage.

D. PROBLEM WITH INDUCTION CARTRIDGE

Note: For detailed TROUBLESHOOTING and COMPONENT TESTING refer to service manual P/N 741802.

CONDITION	POSSIBLE CAUSE	CORRECTION
Beeper problem.	1. Sounding continually.	<ul style="list-style-type: none">• Proper utensil.• Control P.C.B.• Invert P.C.B.• Main P.C.B.
Fan not working.	<ol style="list-style-type: none">1. When large coil energized.2. At all.	<ul style="list-style-type: none">• Check relay.• Proper utensil.• Infinite switch.• Thermal limiter.• Heating coil.• Check resistor.• Main P.C.B.
Coils not heating.	<ol style="list-style-type: none">1. At all.2. Intermittent.	<ul style="list-style-type: none">• Check switches.• Heating coils.• Thermal limiters.• All P.C. boards.• Check air vents for destruction.• Check fan motor and blade.• External heat source.• Check thermal limiters.

NOTE: INFINITE SWITCHES ON COUNTERTOP MUST ALWAYS BE ON SETTING "HI" FOR PROPER OPERATION. ANY SETTING OTHER THAN "HI" WILL CAUSE PERMANENT FAILURE OF INTERNAL COMPONENTS.

E. PROBLEM WITH CONVENTIONAL COIL CARTRIDGE

CONDITION

Element rattles (conventional cartridge).

POSSIBLE CAUSE

1. Element bracket may be bent or warped.
2. Drip pan not seating properly.

CORRECTION

- Reshape element by hand making sure that bracket is level on all three (3) sides.
- Remove drip pan. Lay on level surface upside down. Make sure rim contacts surface completely. Reshape if necessary.

Erratic burner operation. (Front element will only operate when rear element is turned on).

1. Mismatched range and cartridge combination.

- Check unit model number to assure compatibility with cartridge.

Note: If cartridge type is incorrect model for unit, refer customer to selling dealer for exchange.

SECTION 3. COMPONENT ACCESS

CAUTION:

Always make sure that electrical supply to range is disconnected before attempting service of electrical components. Handle units with porcelain tops carefully to avoid chipping.

A. BLOWER MOTOR/WHEEL ASSEMBLY

1. Disconnect power to range.
2. Remove electrical box cover on lower front of unit.
3. Loosen BX connector holding fan wiring cable to electrical box.
4. Disconnect fan wires inside of electrical box and remove cable.
5. Remove four (4) nuts retaining blower motor to assembly to fan scroll.
6. Remove assembly. All replaceable parts are now accessible.
7. To install, reverse procedure.

B. CONTROL ESCUTCHEON - COMPONENTS

1. Disconnect power to range.
2. Remove air grill.
3. Remove screws mounting escutcheon to top assembly.
4. Carefully lift back of escutcheon up slightly and slide back. Lift off.

5. Remove switch knobs and retainer nuts.
6. Disconnect fan switch and/or pilot lights. Remove from top of escutcheon.
7. To install, reverse procedure.

C. GRILL PAN - RECEPTACLES - TOP ASSEMBLY

1. Disconnect power to range.
2. Disconnect ducting and supply wiring.
3. Loosen tie-down bolts securing unit to countertop.
4. Lift unit up and rest on **well protected** countertop, or remove and place on covered floor.
5. Remove screws around the outside of top assembly.
6. Remove screws around top of plenum chambers and grill pans and control escutcheon. The assembly will now lift up allowing access to grill pans and cartridge receptacles.
7. Remove receptacle ground clip and retainer bracket screws. Receptacle will lift out into grill pan.
8. Disconnect wiring, paying close attention to orientation. Set receptacle aside.
9. Remove screws around grill pan. Grill pan will now lift out.

TO REMOVE COMPLETE TOP ASSEMBLY

10. Remove screws holding control escutcheon(s) in place.
11. Remove escutcheon(s) and feed down through openings. Top assembly will lift off.
12. To install, reverse procedure.

D. CANADIAN MODELS

All circuit breakers are mounted to the plenum chamber wall, if not in a remotely located breaker box. Each is secured by one shaft nut. All thermal limiters are located underneath infinite switches in escutcheon area.

SECTION 4. COMPONENT TESTING

A. INFINITE SWITCH VOLTAGE CHECKS (All Models)

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

B. GRILL PAN RECEPTACLE

(Viewed From Inside Grill Pan)

KEY:

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

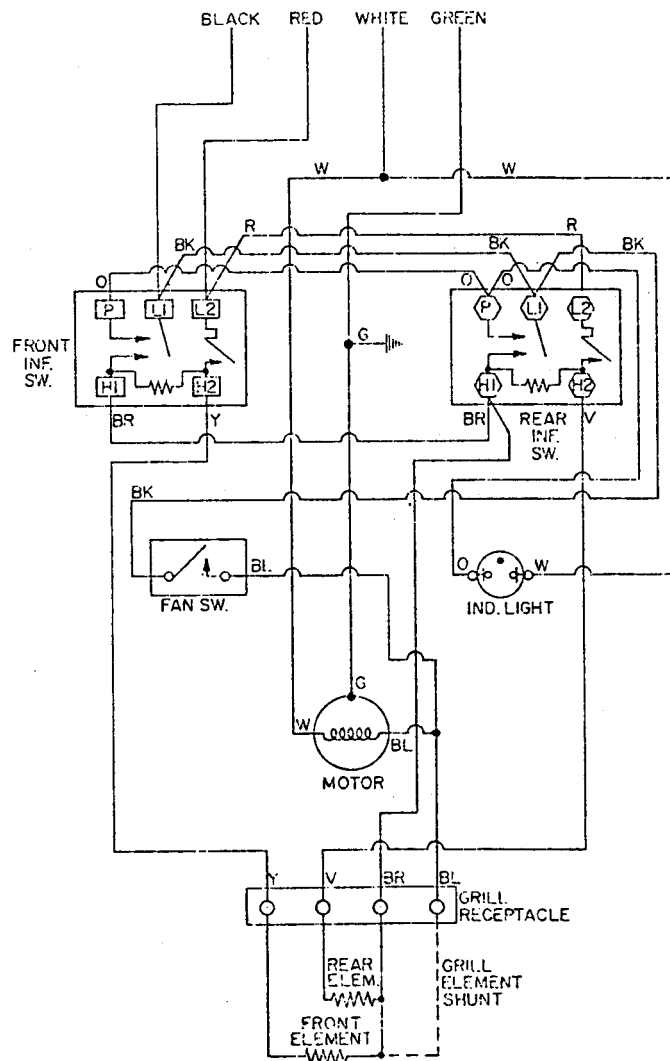
	S to C - or - L to C	S to N - or - L to N
Infinite Switch on "HI"	240 VAC (no cycling)	120 VAC (no cycling)
Infinite Switch Mid-Range	240 VAC (with cycling)	120 VAC (with cycling)

SECTION 5. WIRING/PRODUCT SPECIFICATIONS

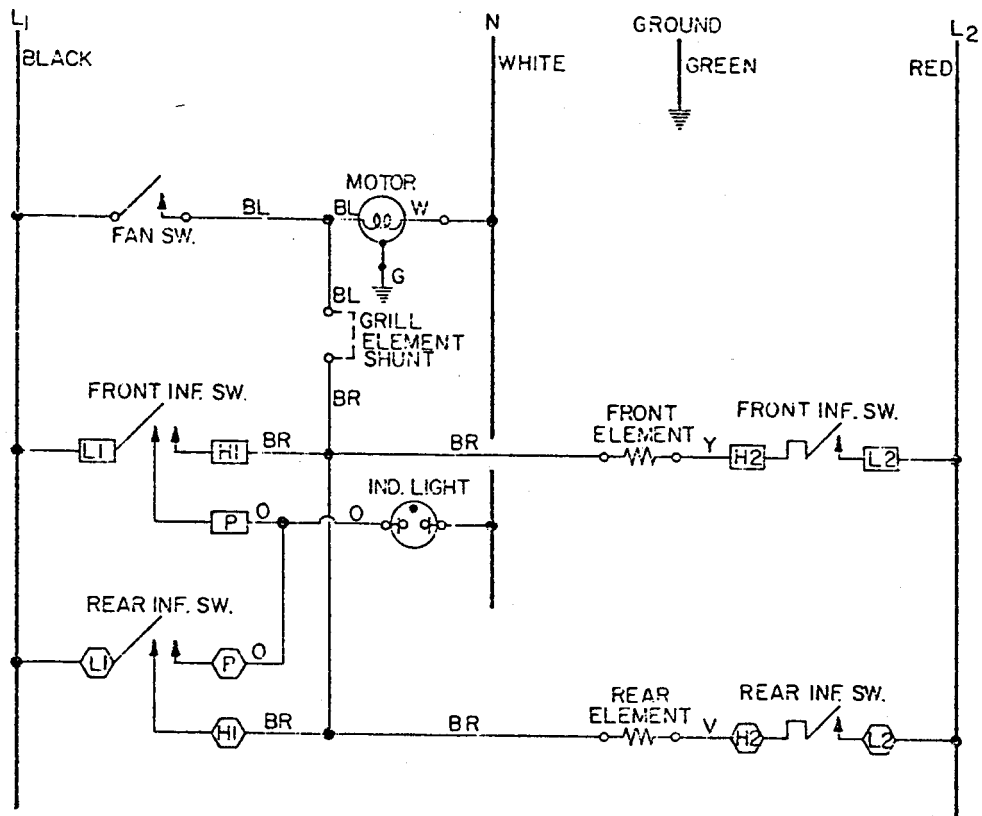
C100

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
18 5/8	21 9/16	17 3/8	20 11/16	120/208/240	3.6	16.5	#12	20	54 lbs.

DIAGRAM



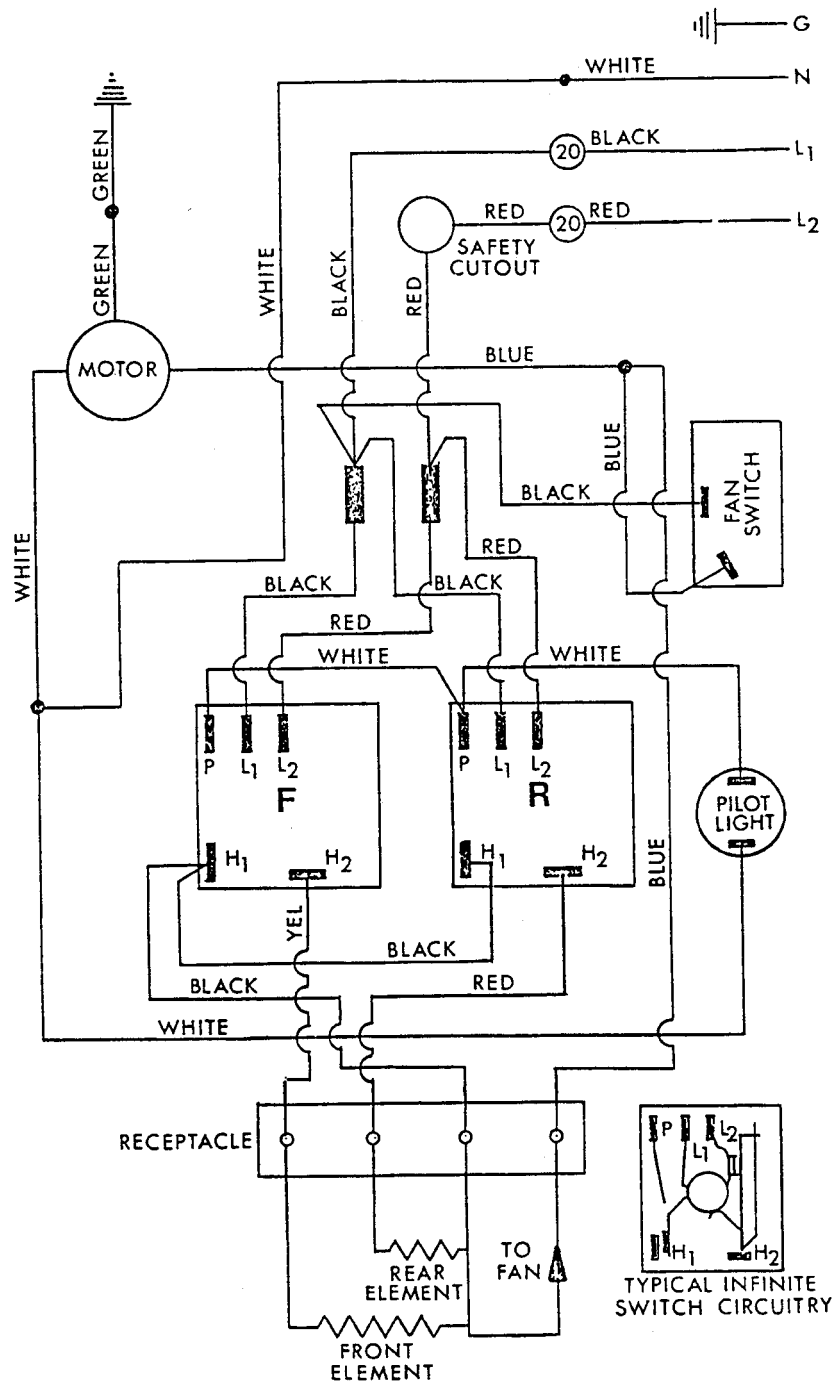
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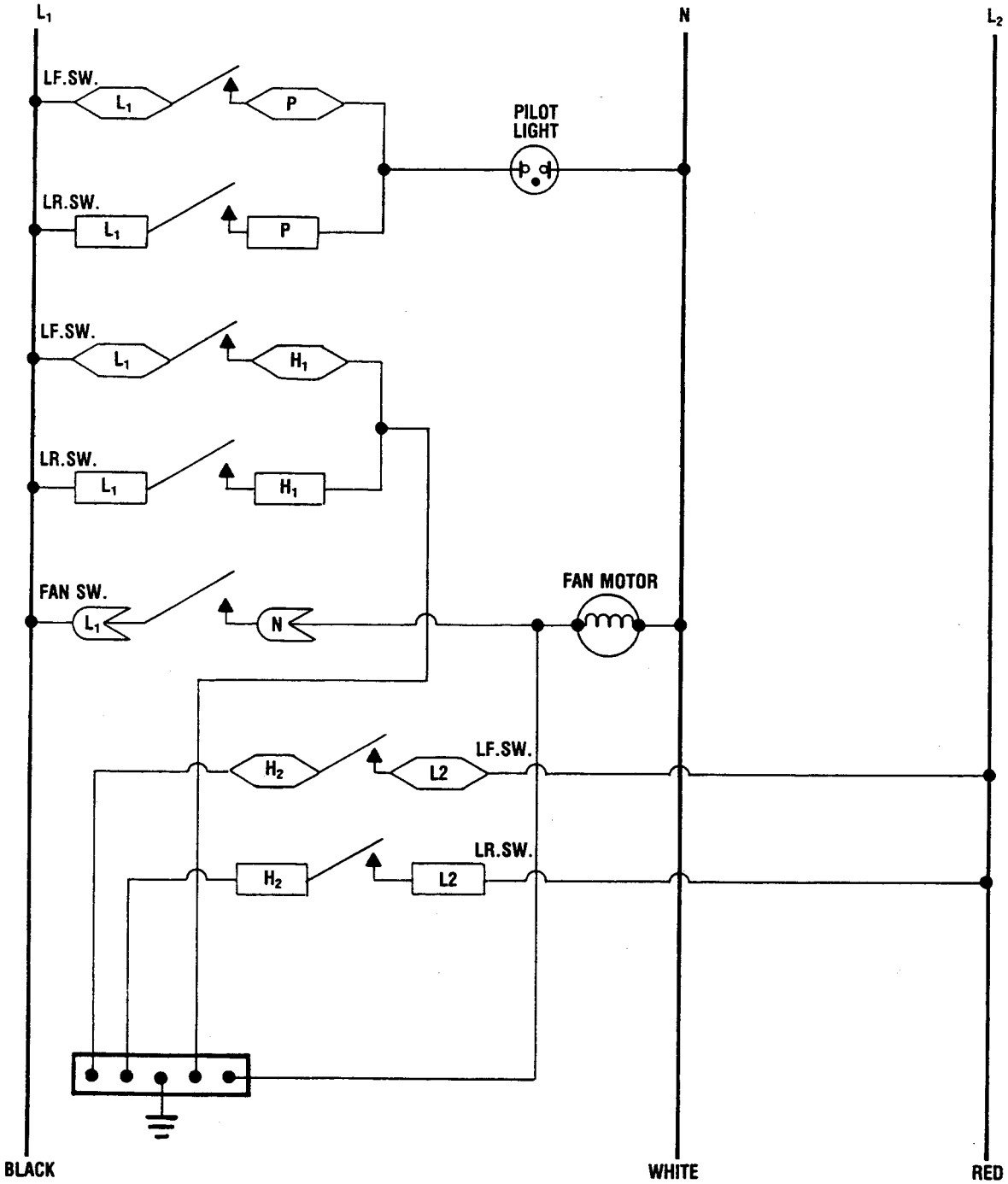
C101-C

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
18 5/8	21 9/16	17 3/8	20 15/16	120/208/240	3.6	18.5	#12	20	54 lbs.

DIAGRAM



SCHEMATIC

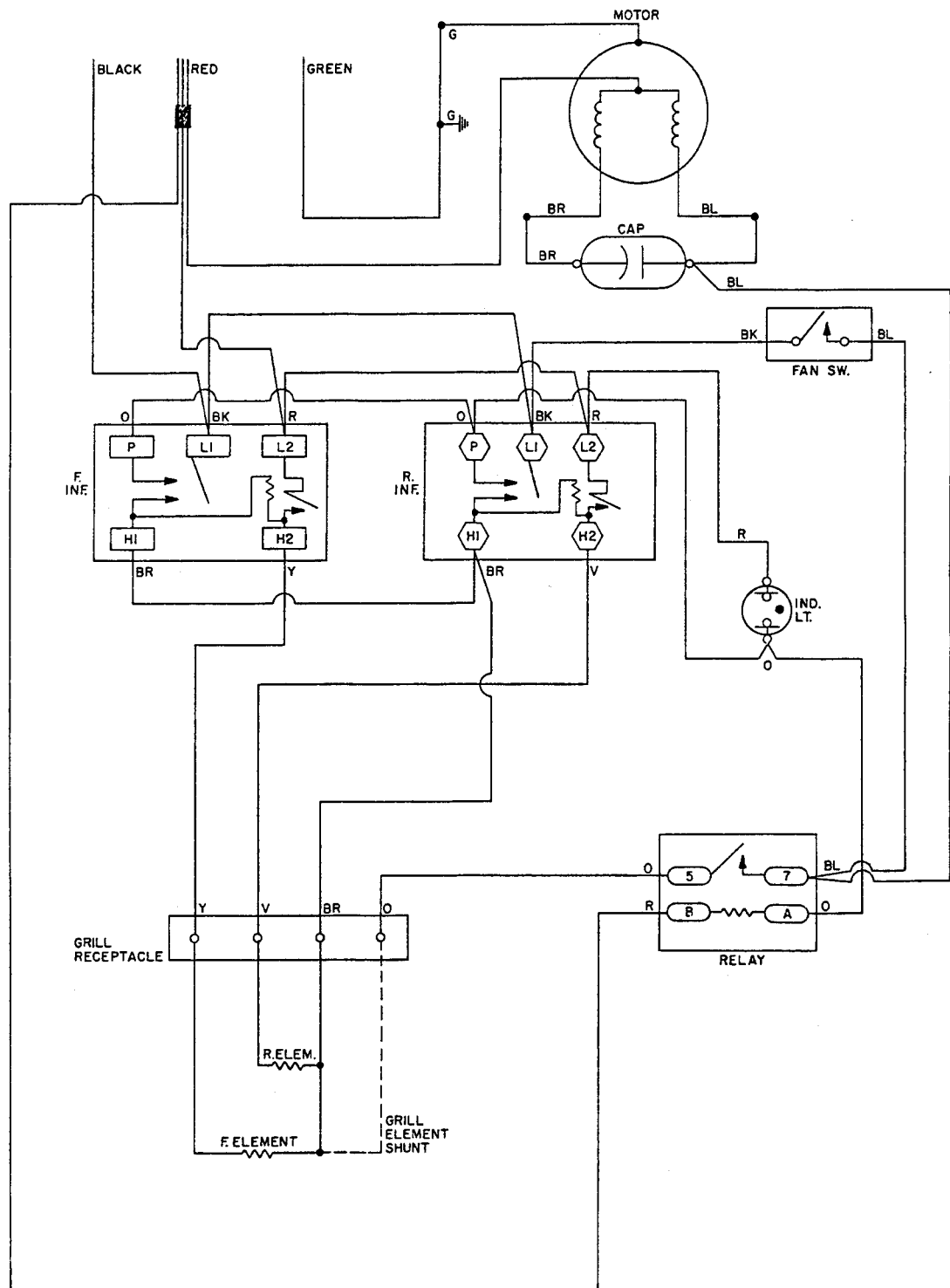


*NOTE: Canadian version uses 2 circuit breakers and 1 thermal limiter in supply lines for circuit protection.

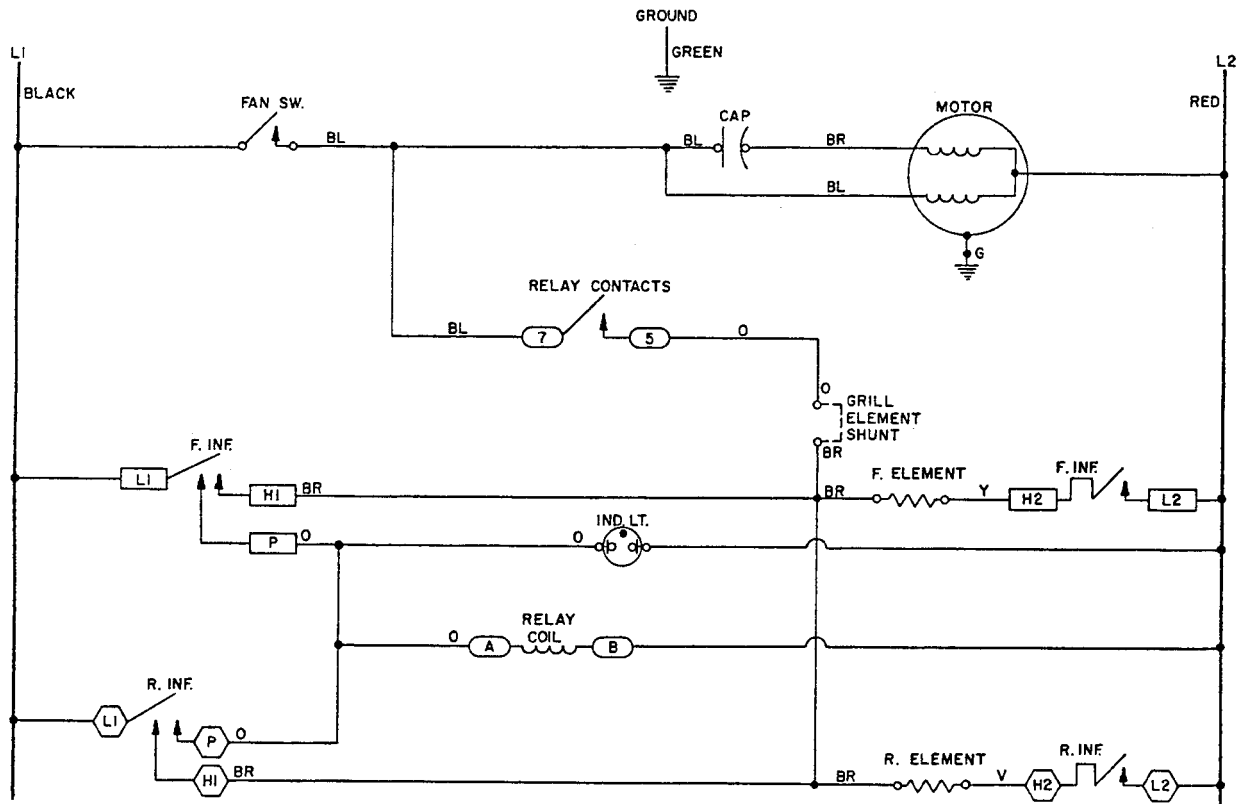
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OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 50 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
18 5/8	21 9/16	17 3/8	20 15/16	120/208/240	3.6	16.5	#12	20	54 lbs.

DIAGRAM



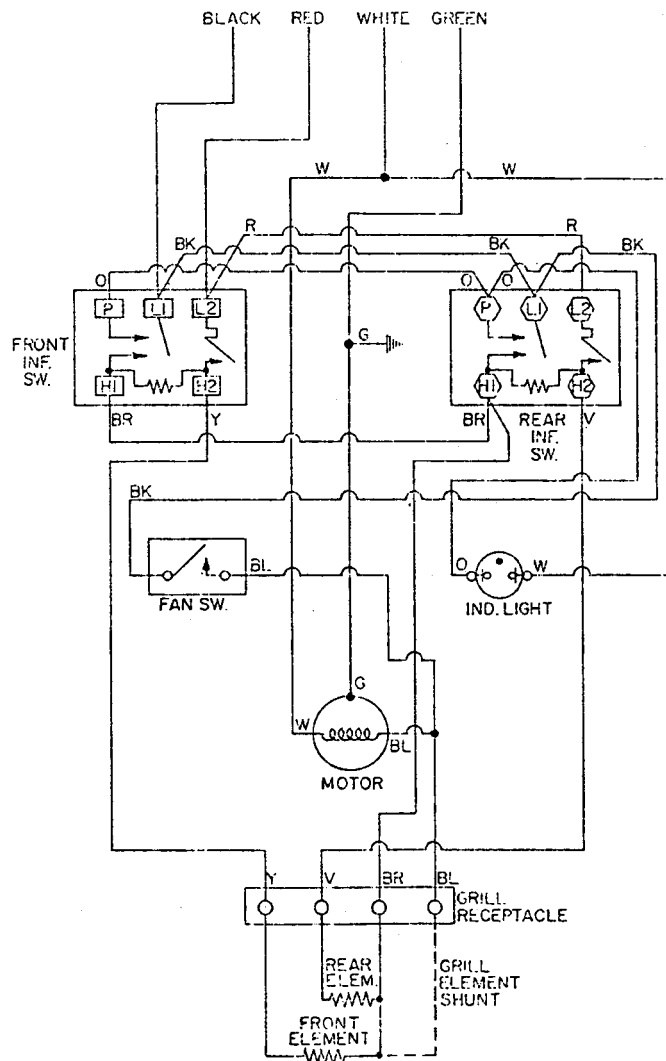
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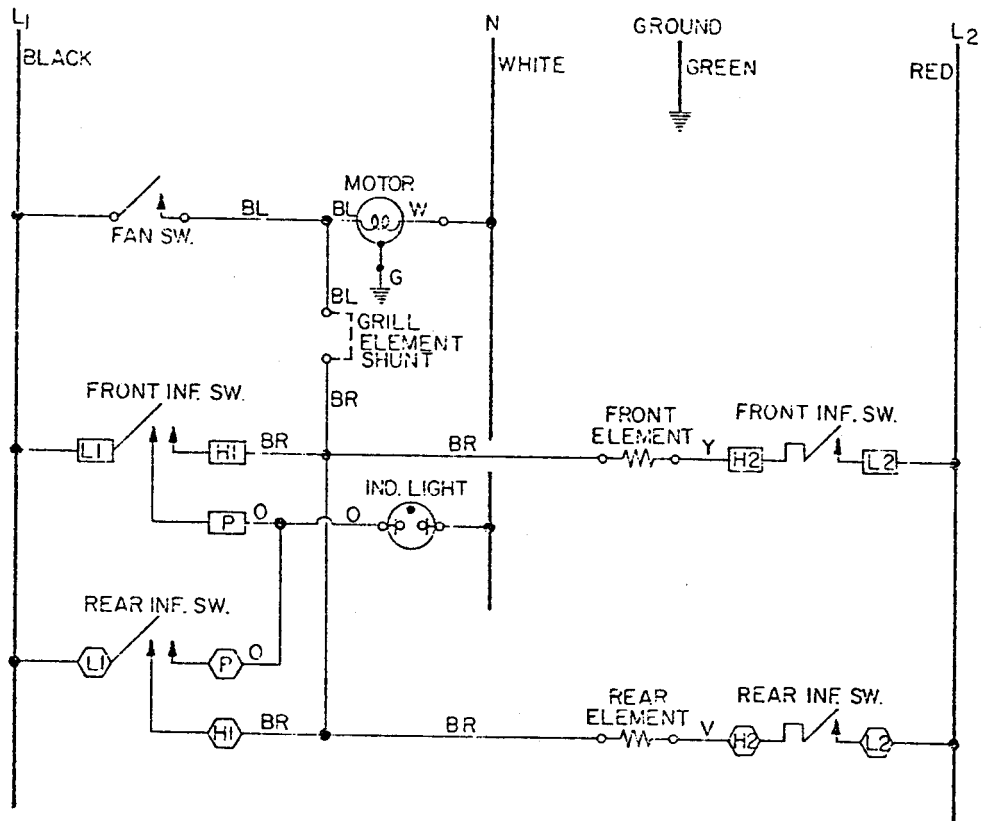
C102

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIP-PING WEIGHT
18 5/8	21 9/16	17 3/8	20 15/16	120/208/240	3.6	16.5	#12	20	54 lbs.

DIAGRAM



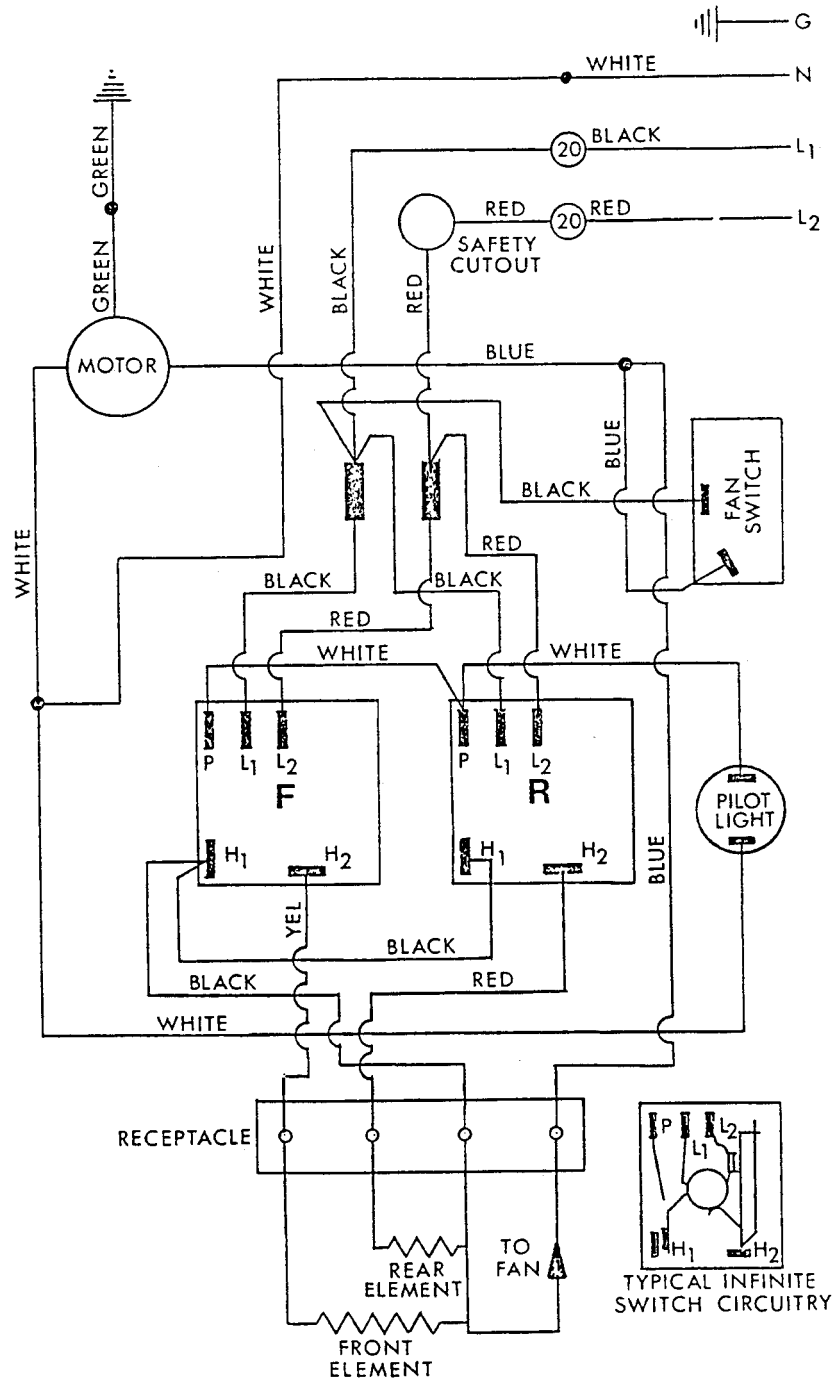
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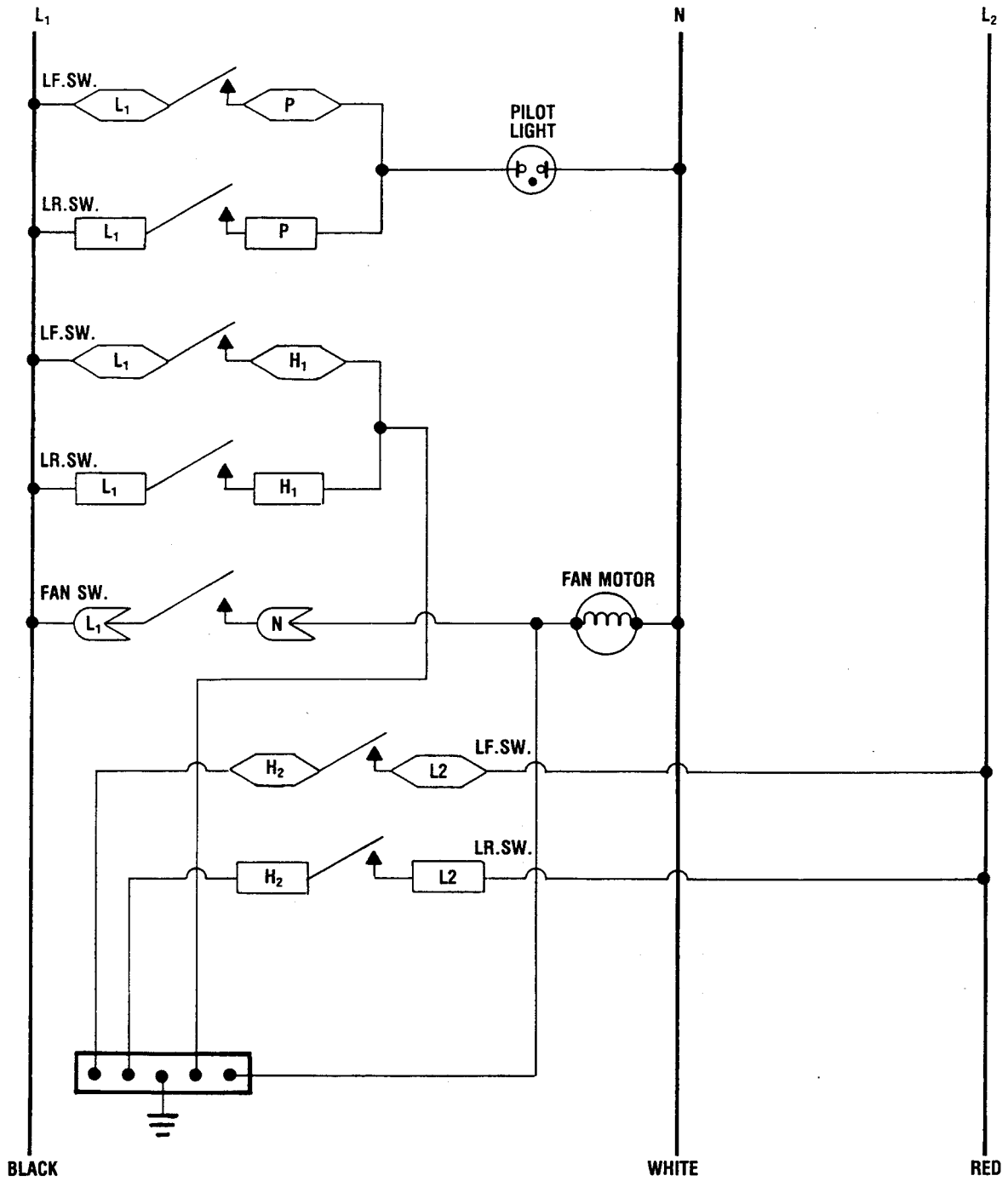
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OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
18 5/8	21 9/16	17 3/8	20 15/16	120/208/240	3.6	16.5	#12	20	54 lbs.

DIAGRAM



SCHEMATIC

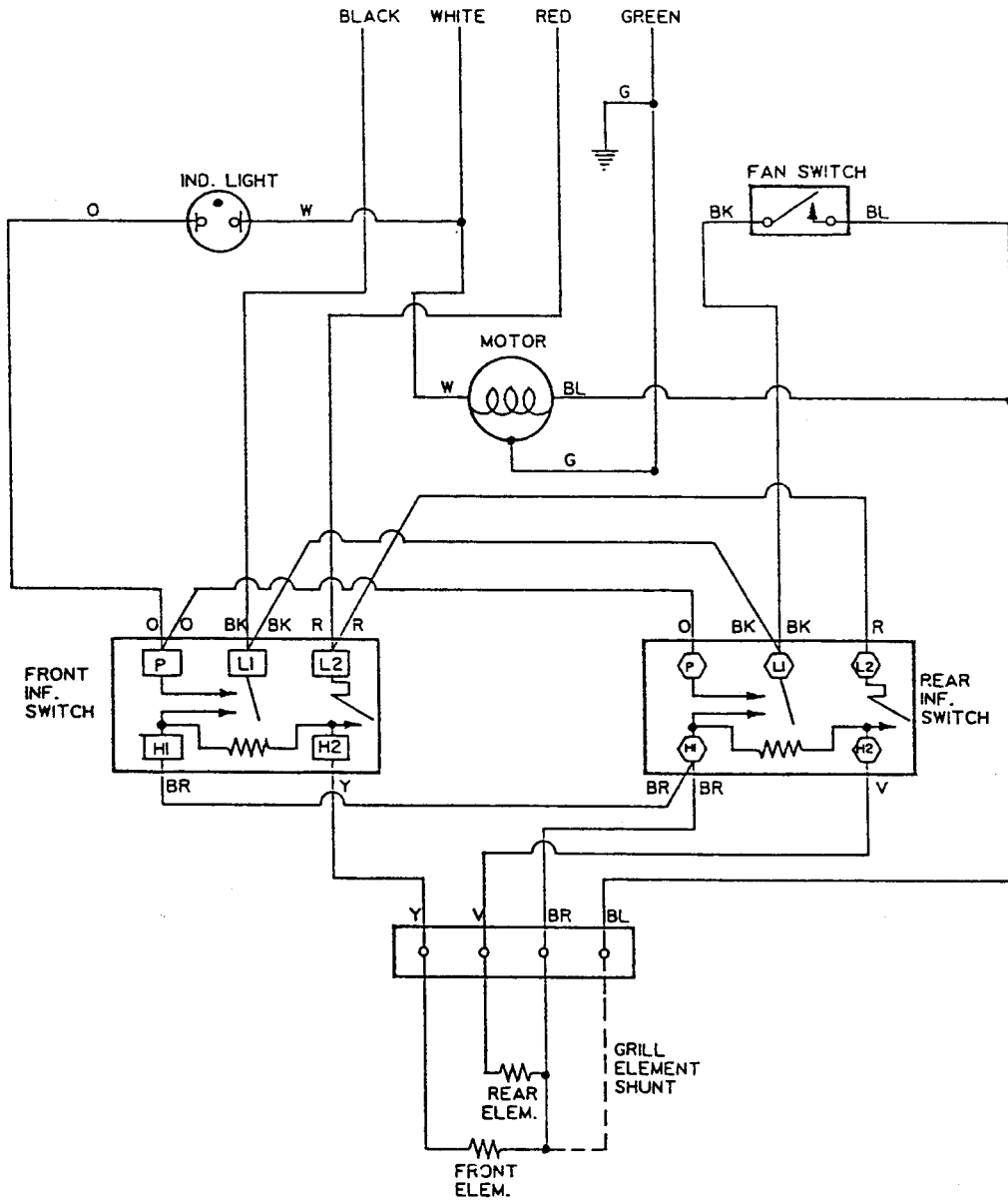


*NOTE: Canadian version uses 2 circuit breakers and 1 thermal limiter in supply lines for circuit protection.

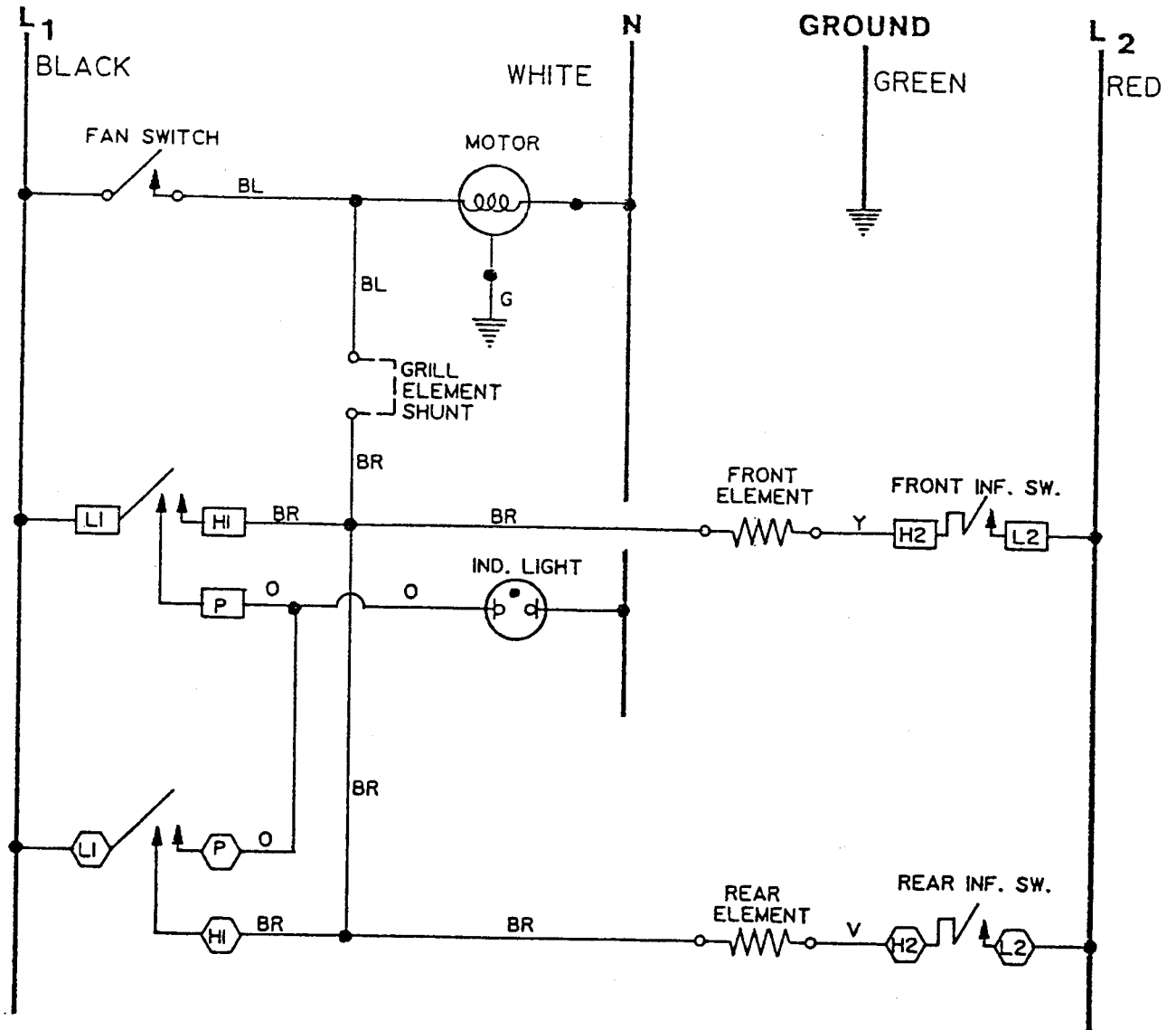
C106

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
18 5/8	21 9/16	17 3/8	20 15/16	120/208/240	3.6	16.5	#12	20	54 lbs.

DIAGRAM



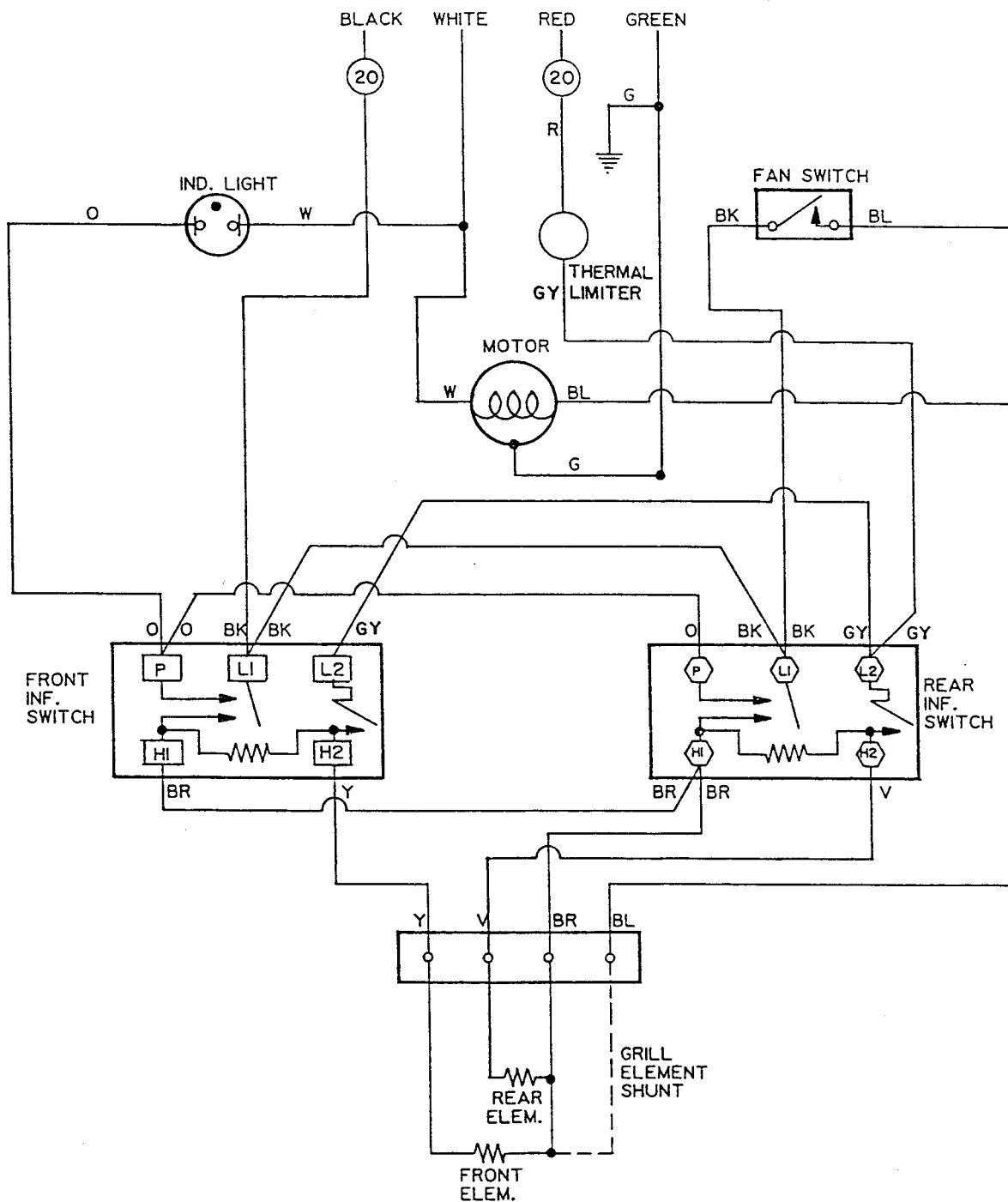
SCHEMATIC



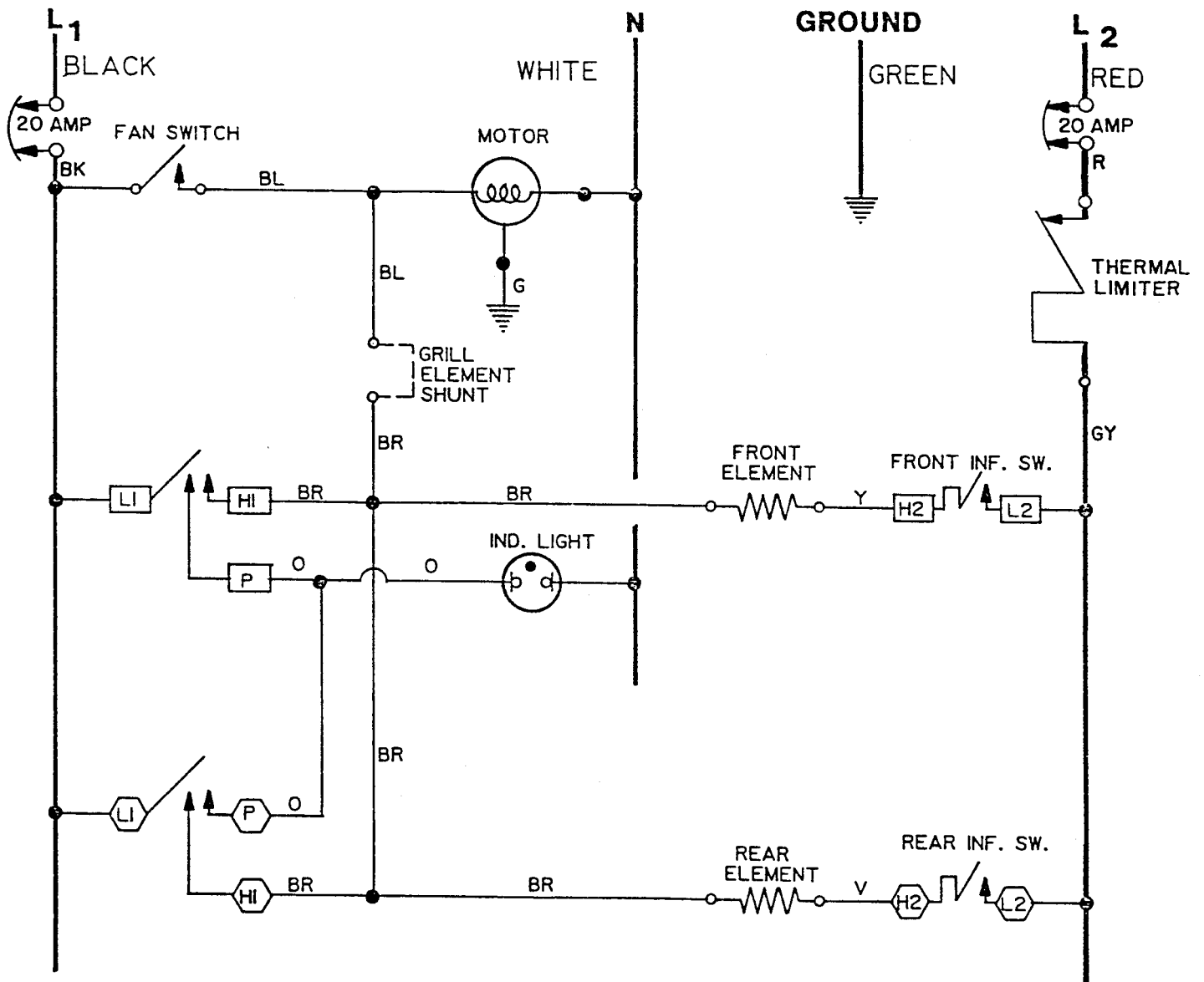
C106-C

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
18 5/8	21 9/16	17 3/8	20 15/16	120/208/240	3.6	16.5	#12	20	54 lbs.

DIAGRAM



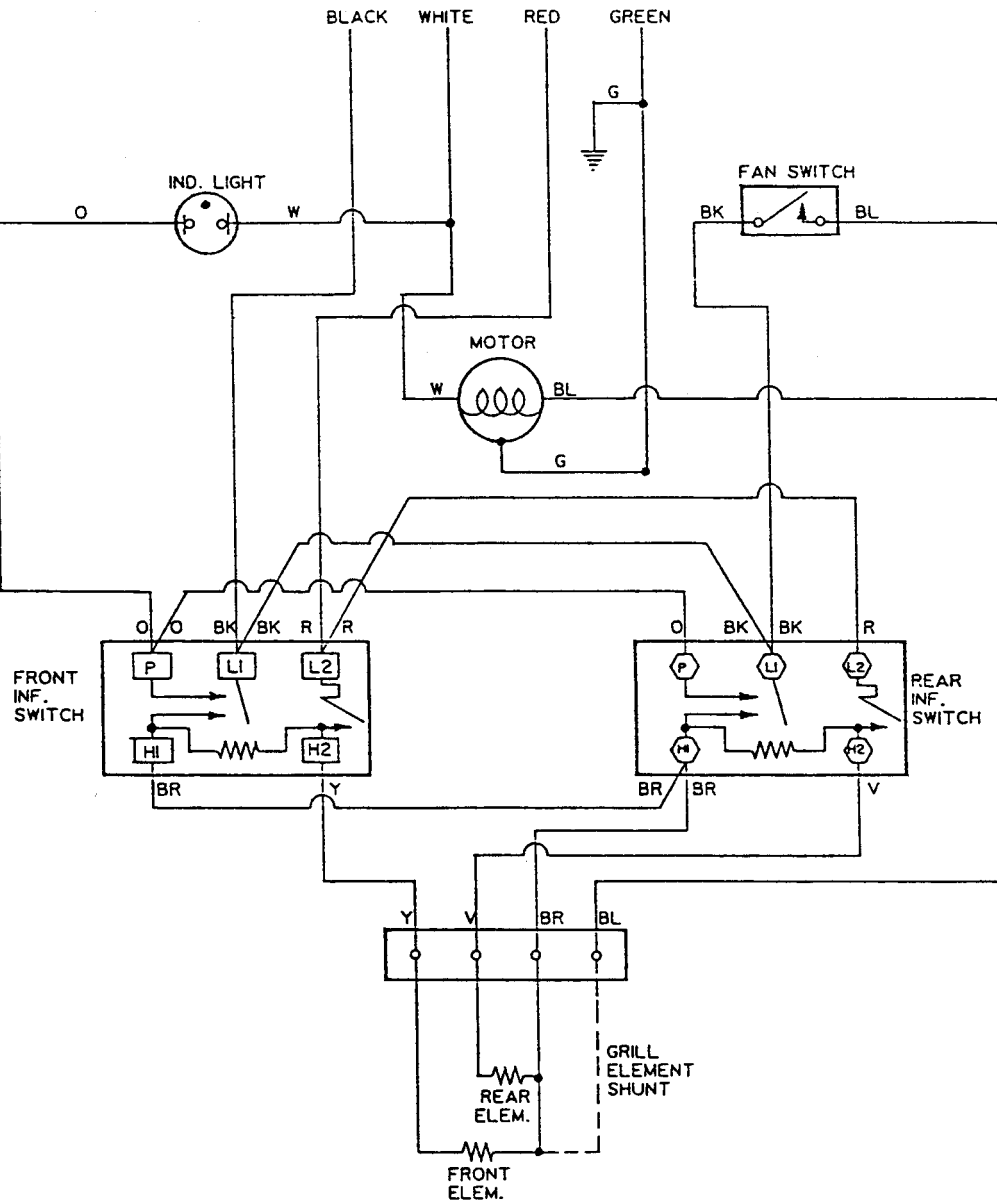
SCHEMATIC



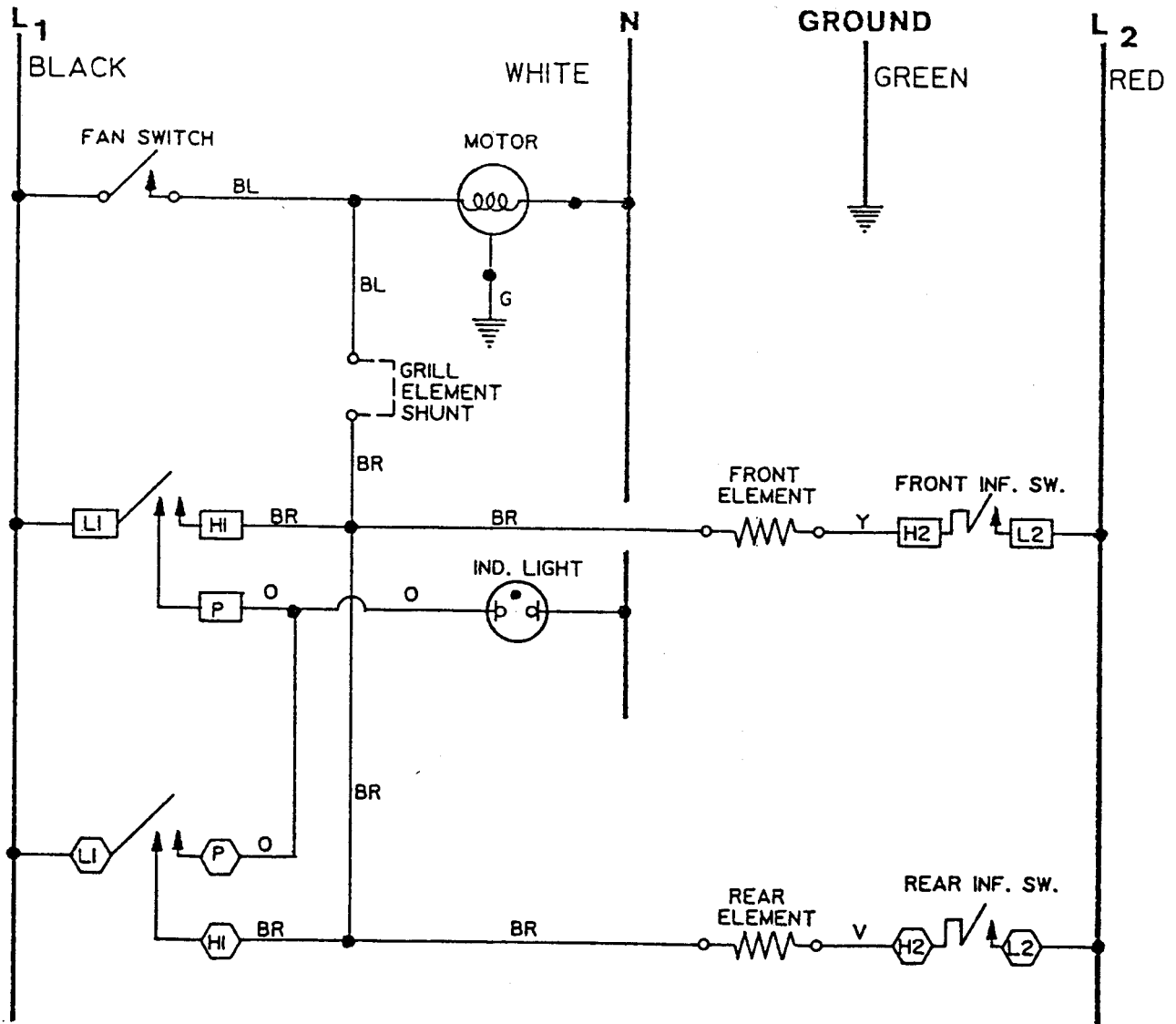
C116

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIP-PING WEIGHT
18 5/8	21 9/16	17 3/8	20 15/16	120/208/240	3.6	16.5	#12	20	54 lbs.

DIAGRAM



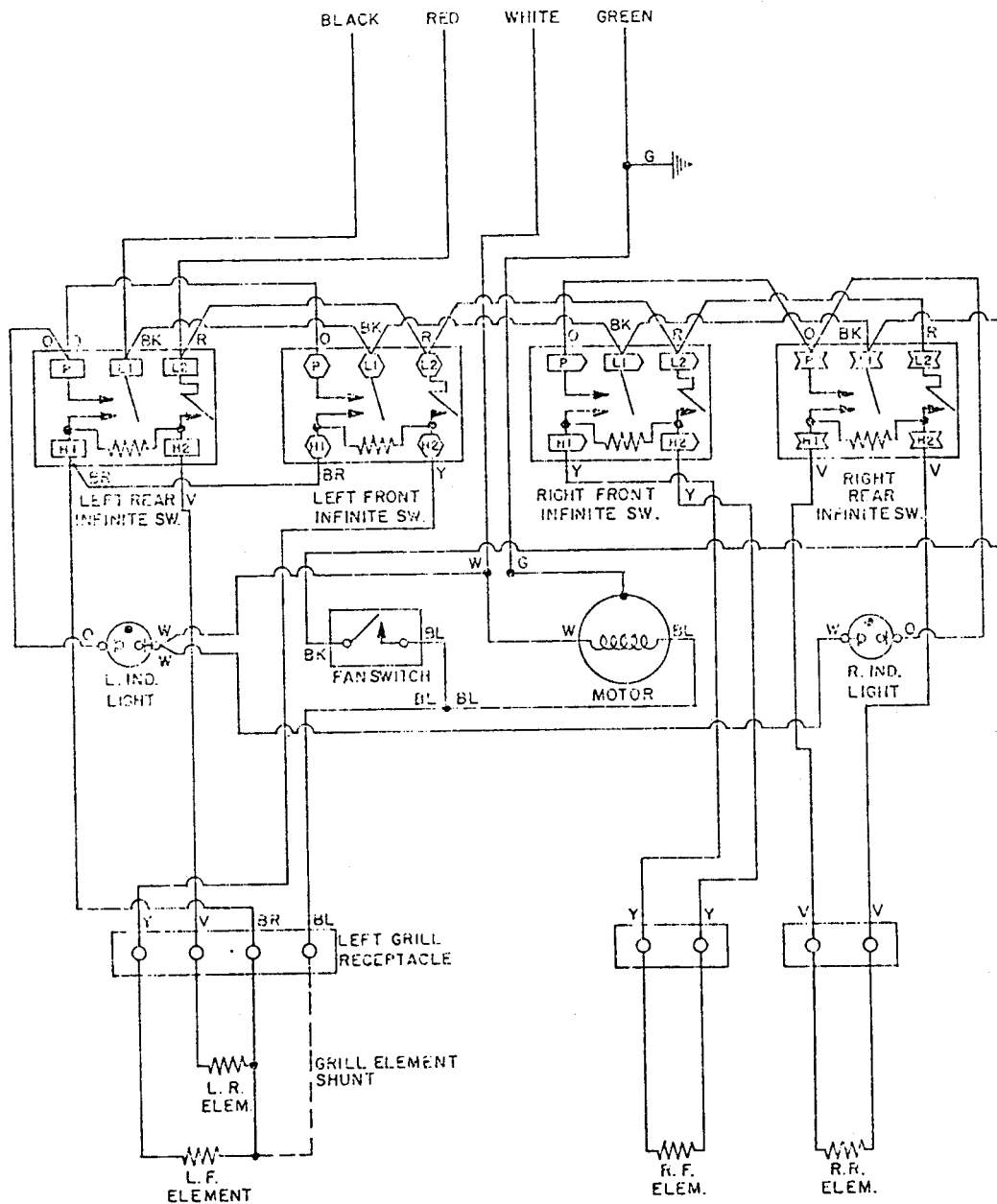
SCHEMATIC



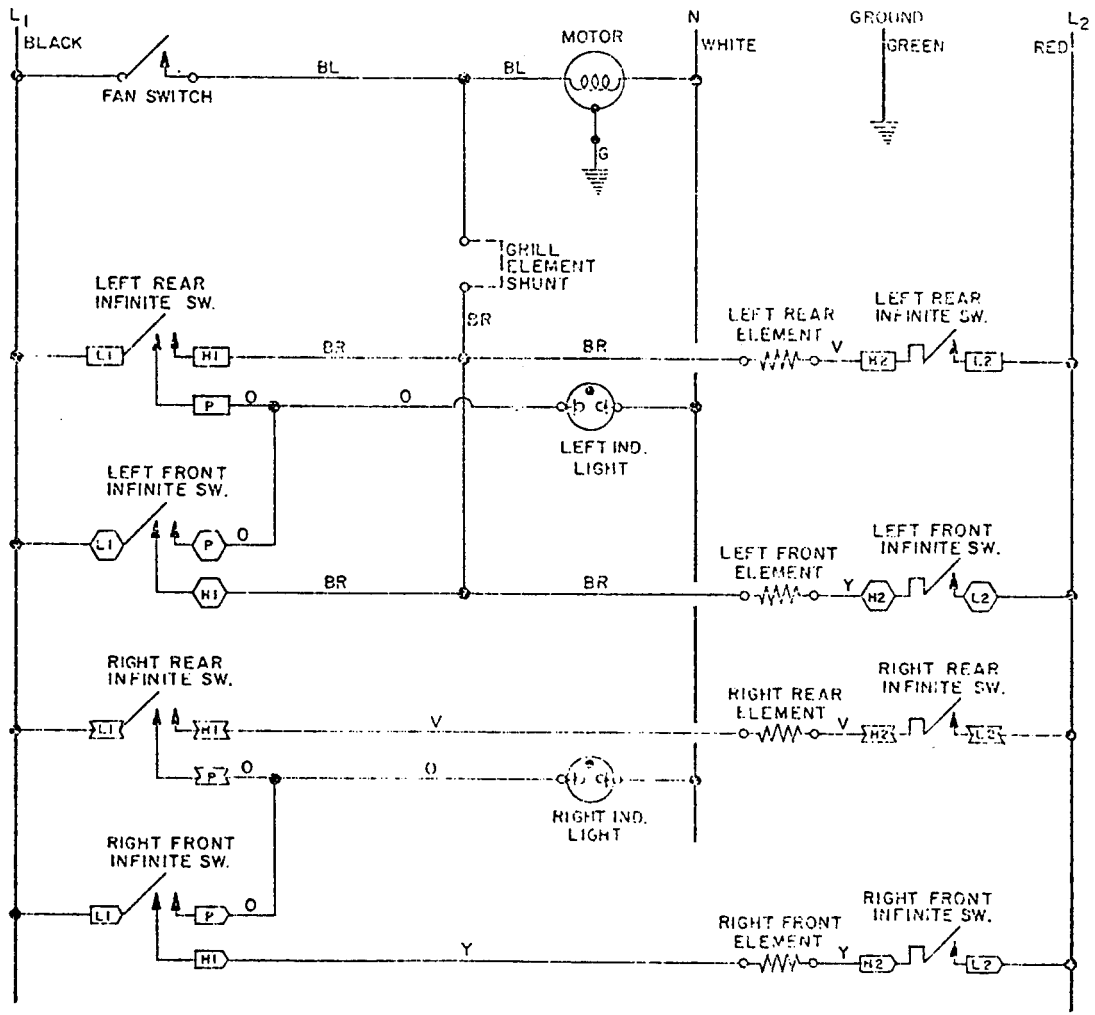
C200

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
29 15/16	21 8/16	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.

DIAGRAM



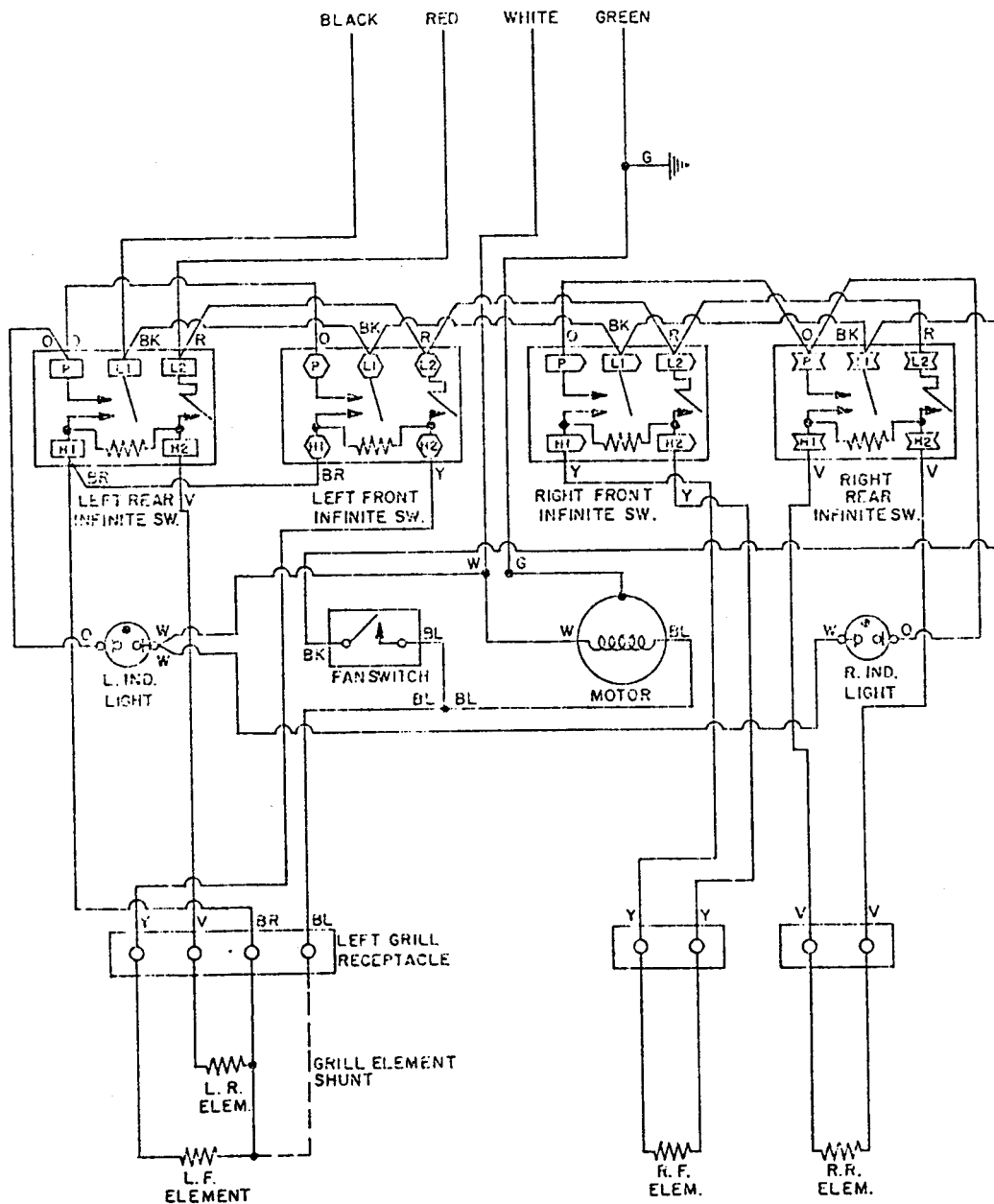
SCHEMATIC



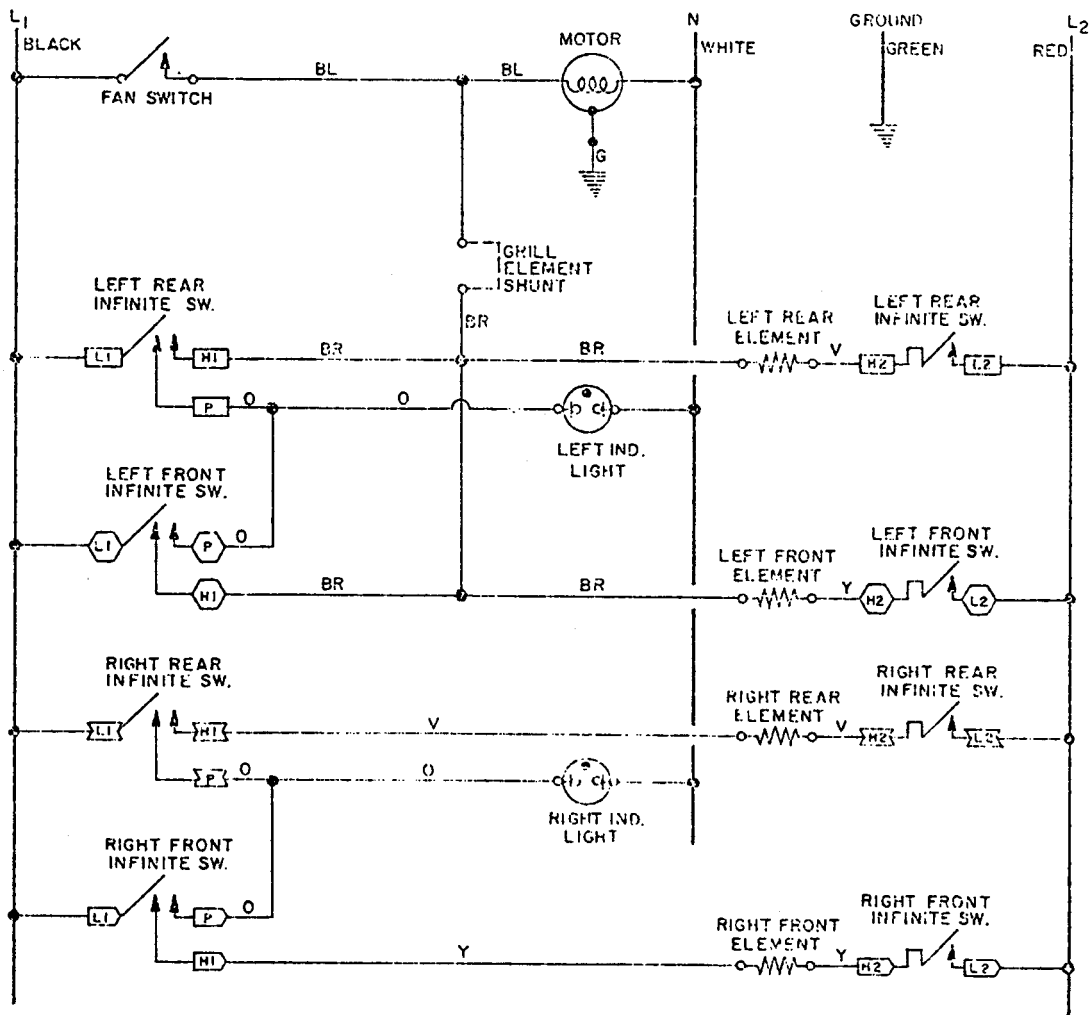
C201

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
29 15/16	21 8/16	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.

DIAGRAM



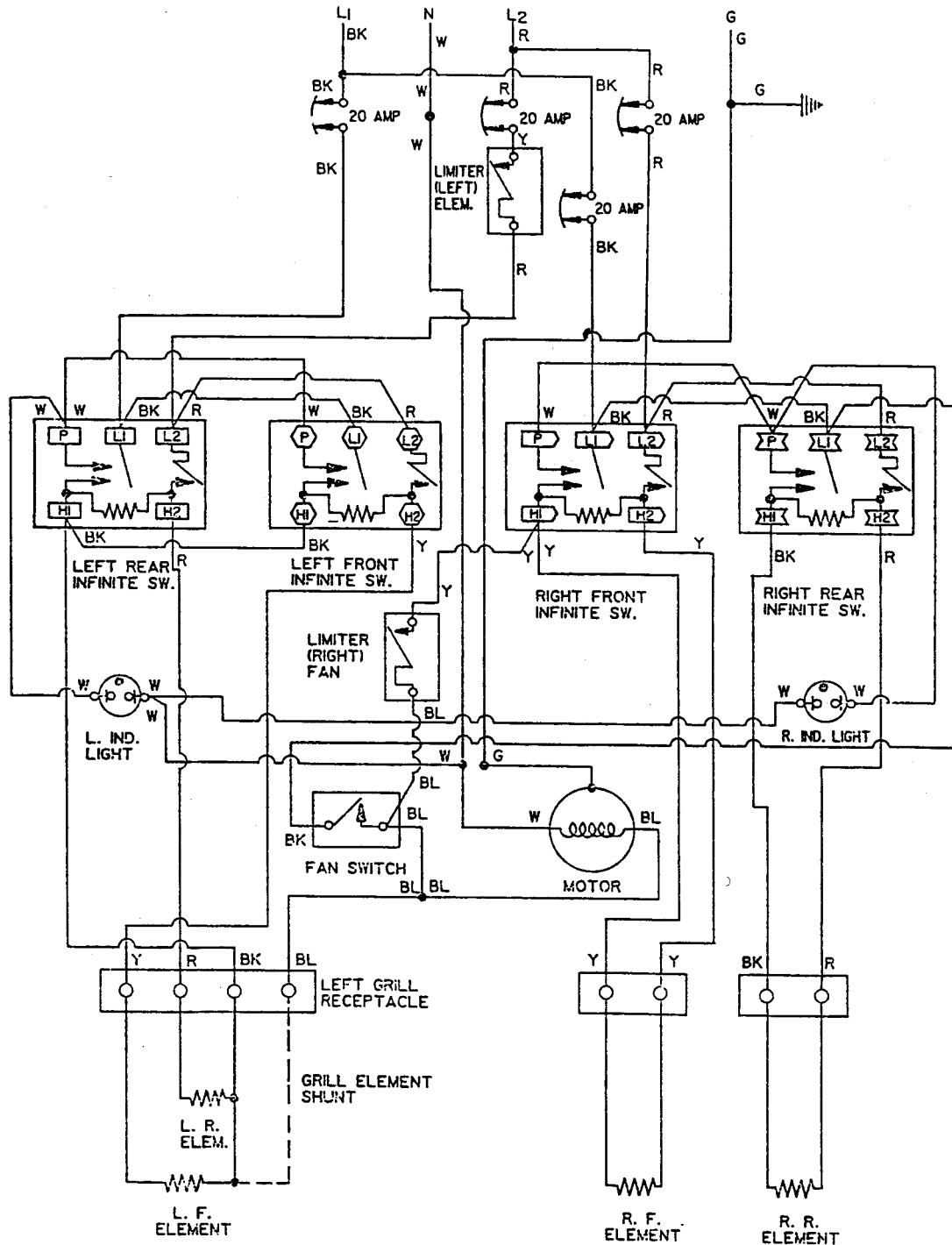
SCHEMATIC



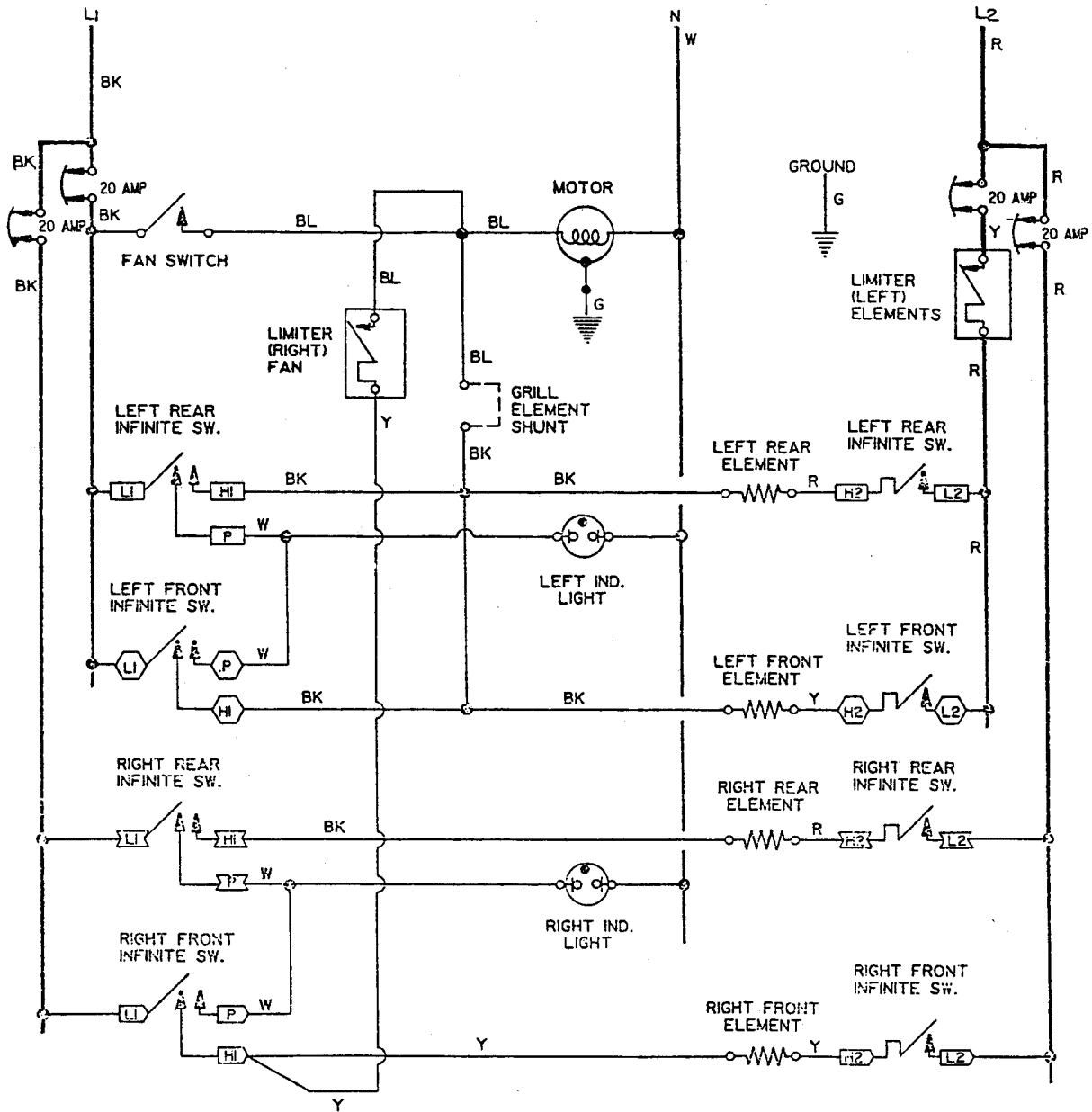
C201-C

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIP-PING WEIGHT
29 15/16	21 9/16	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.

DIAGRAM



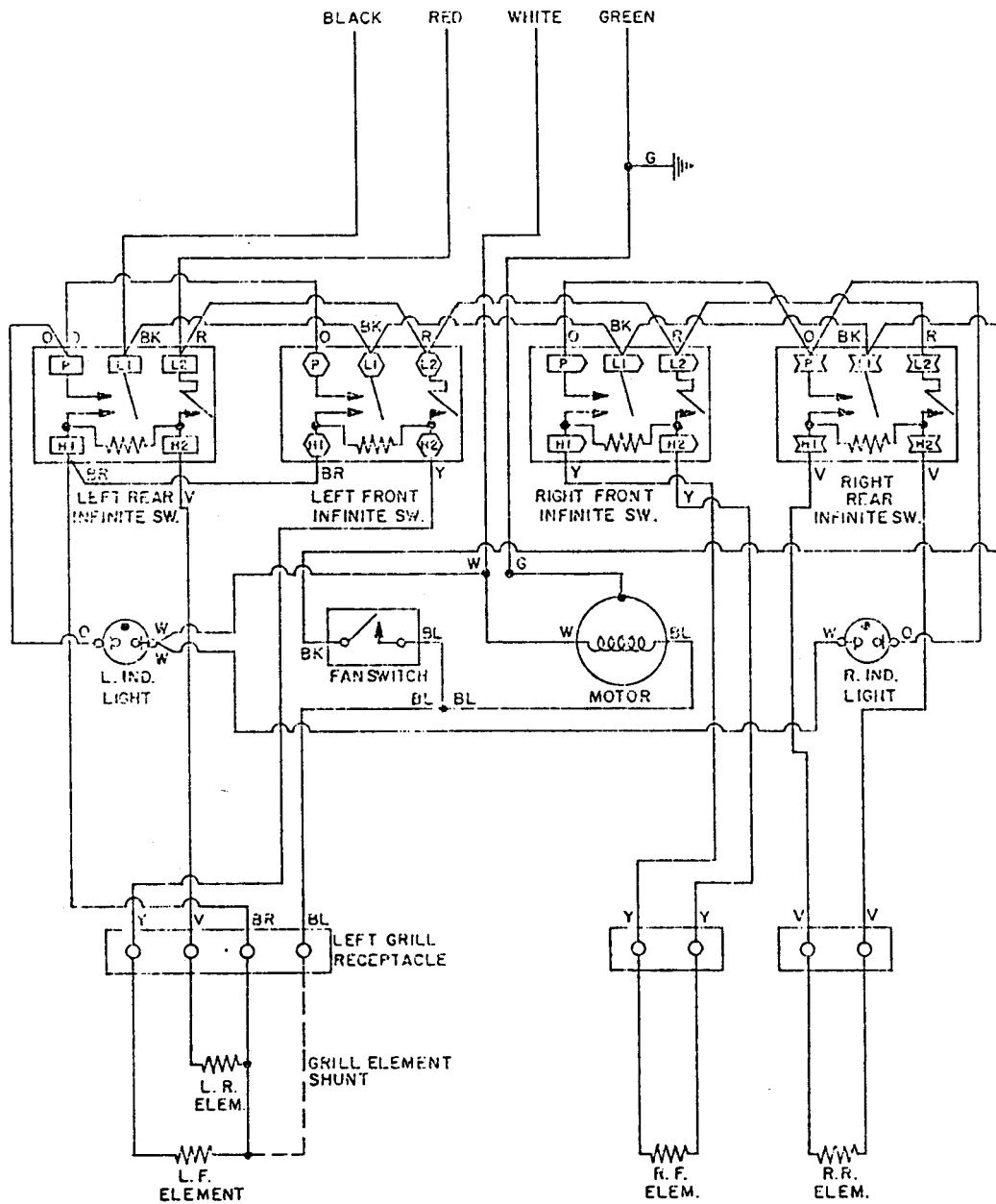
SCHEMATIC



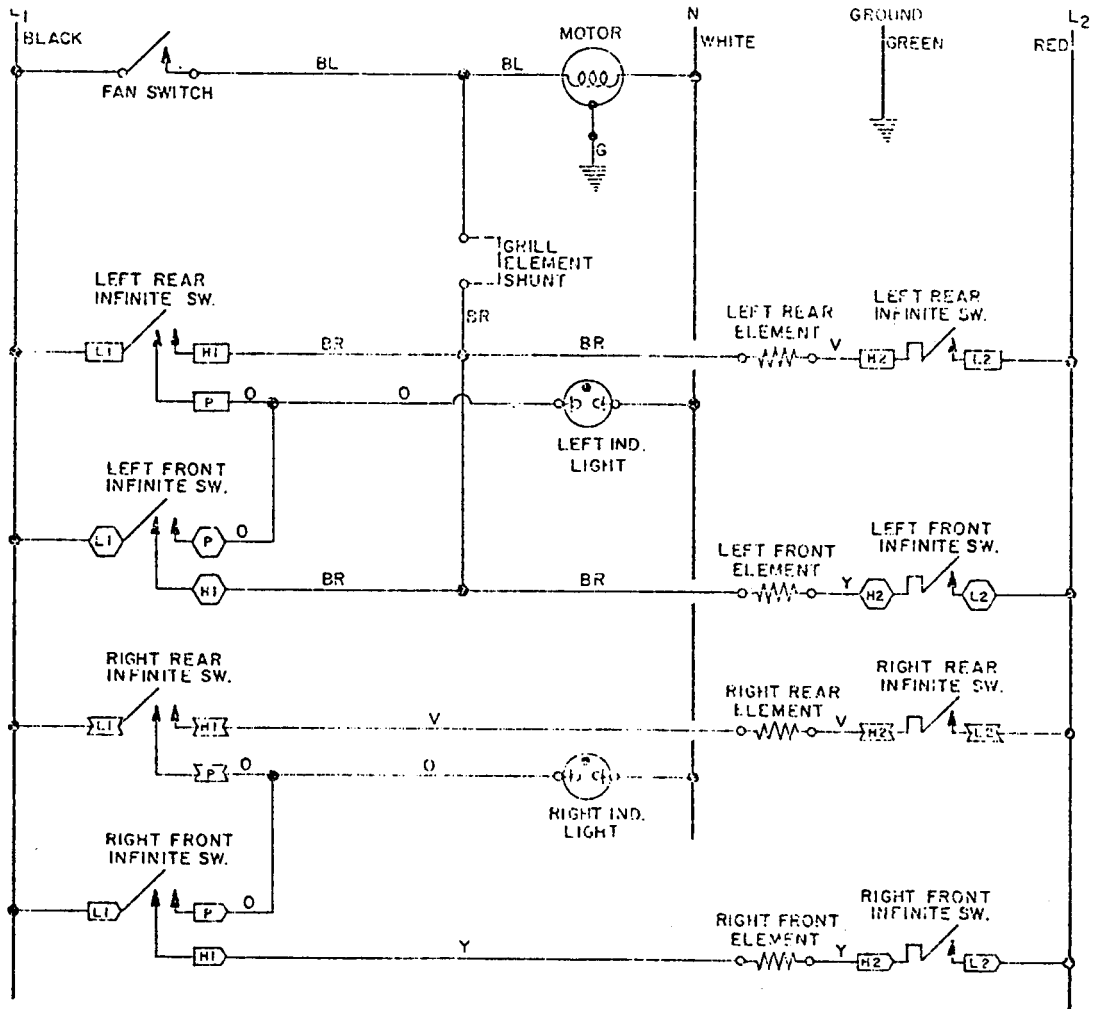
C202

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIP-PING WEIGHT
29 7/8	21 1/2	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.

DIAGRAM



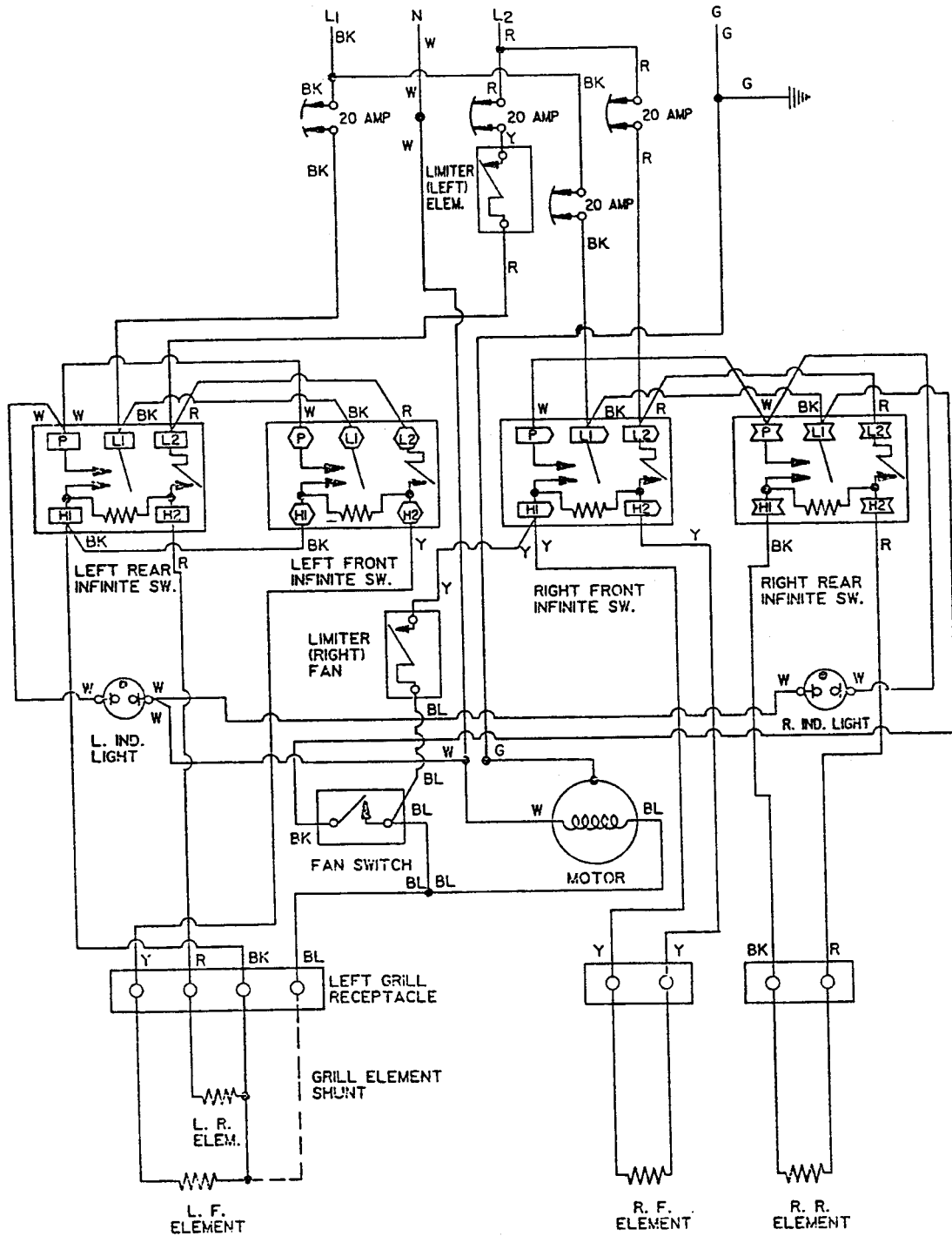
SCHMATIC



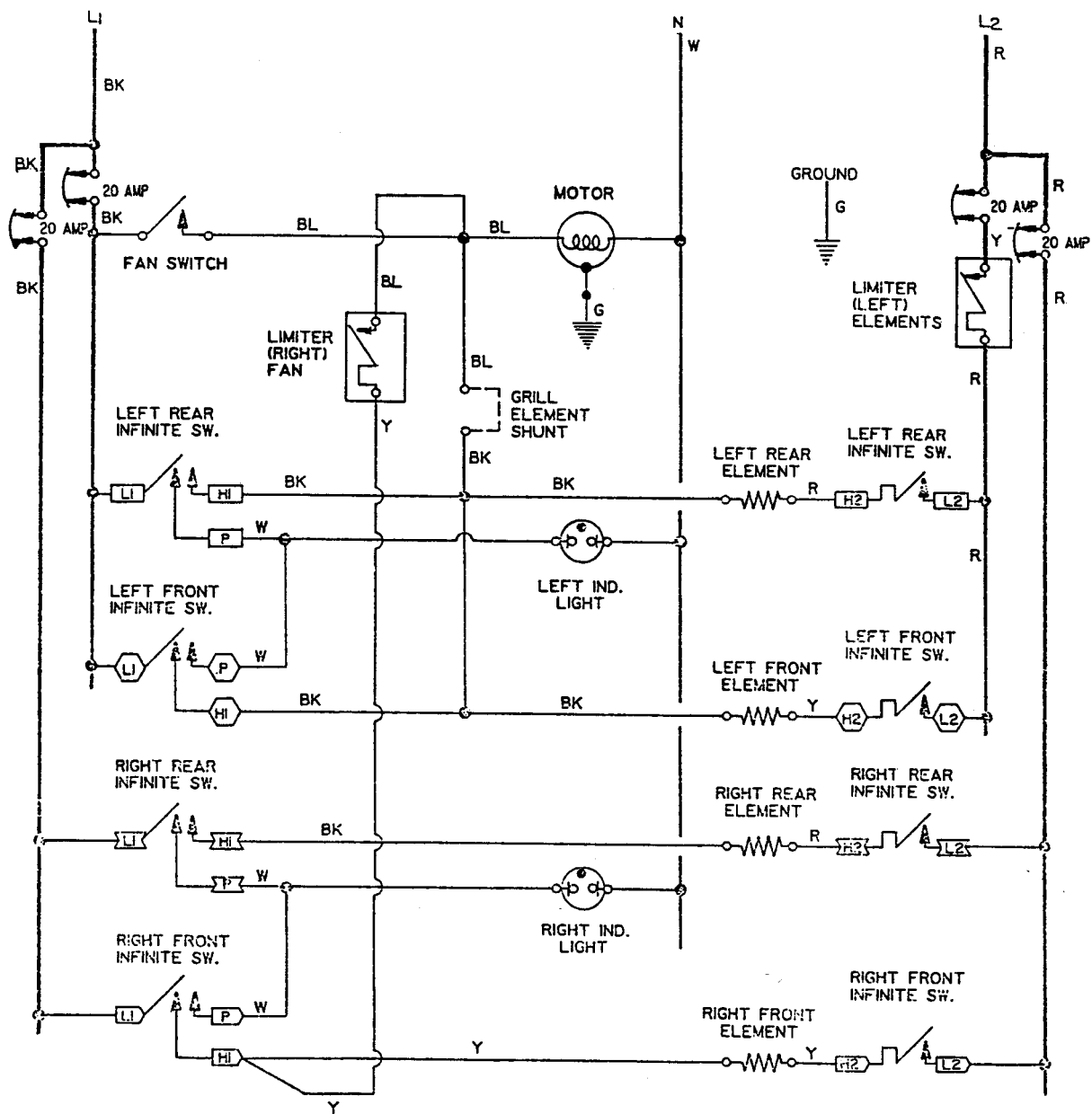
C202-C

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
29 7/8	21 1/2	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.

DIAGRAM



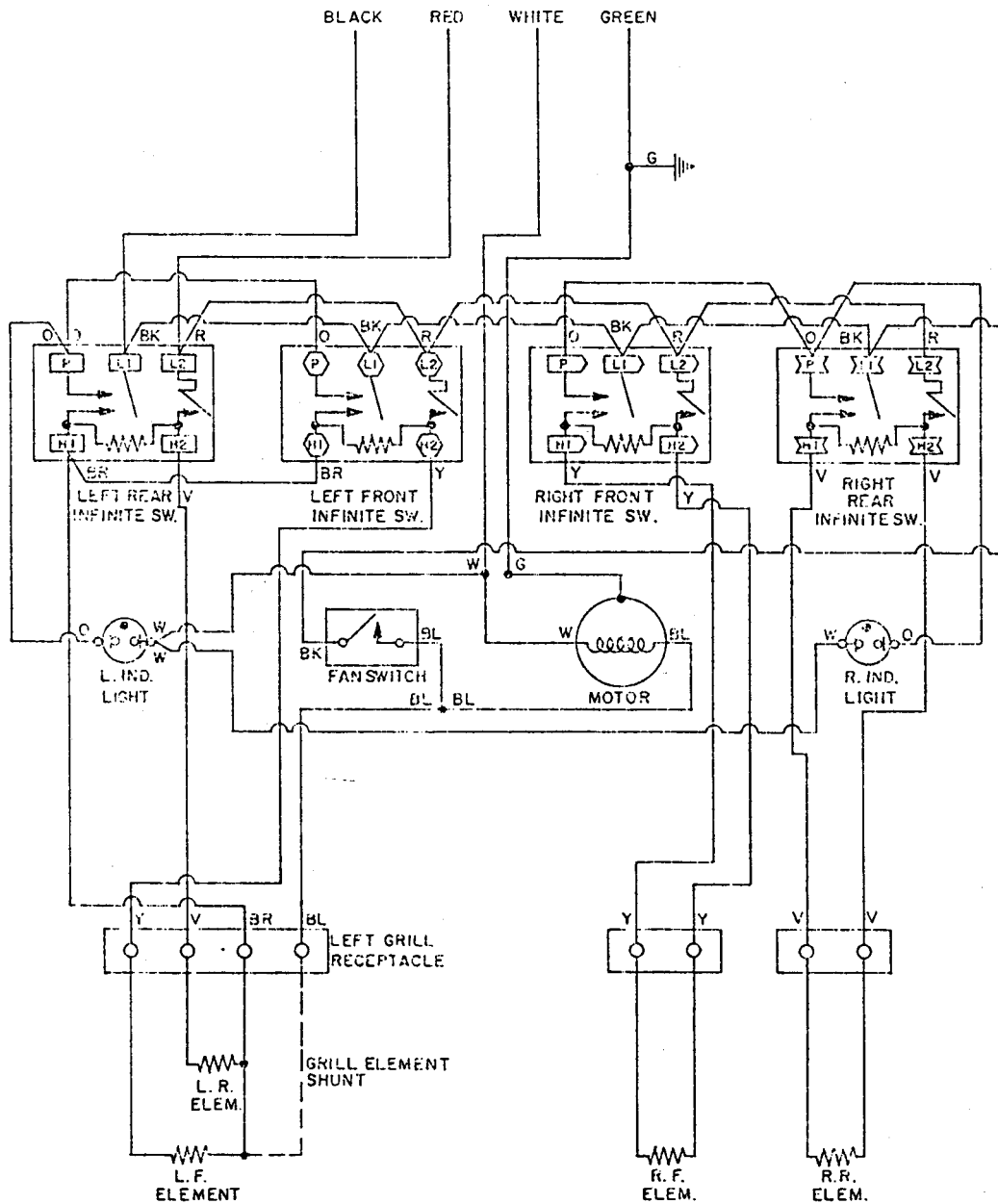
SCHMATIC



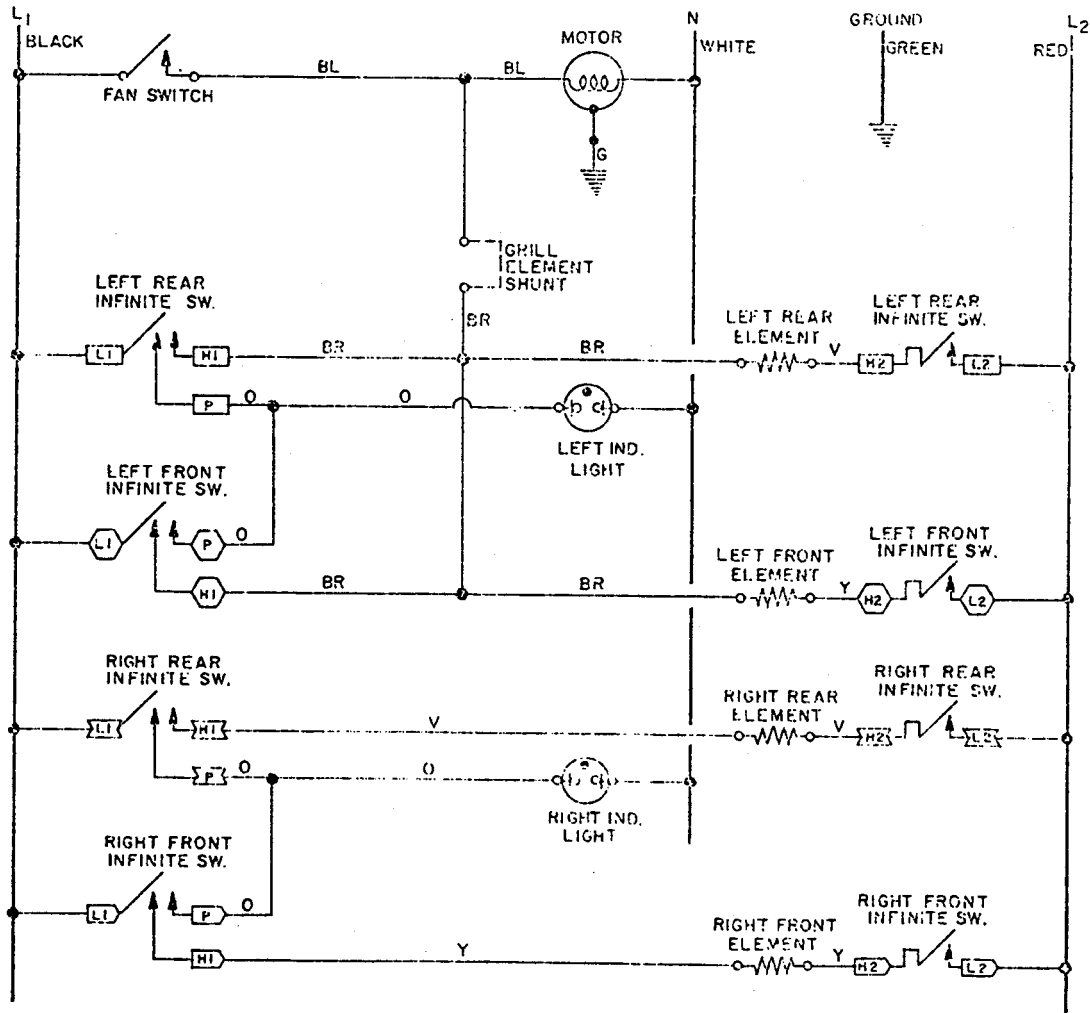
C203

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
29 7/8	21 1/2	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	66 lbs.

DIAGRAM



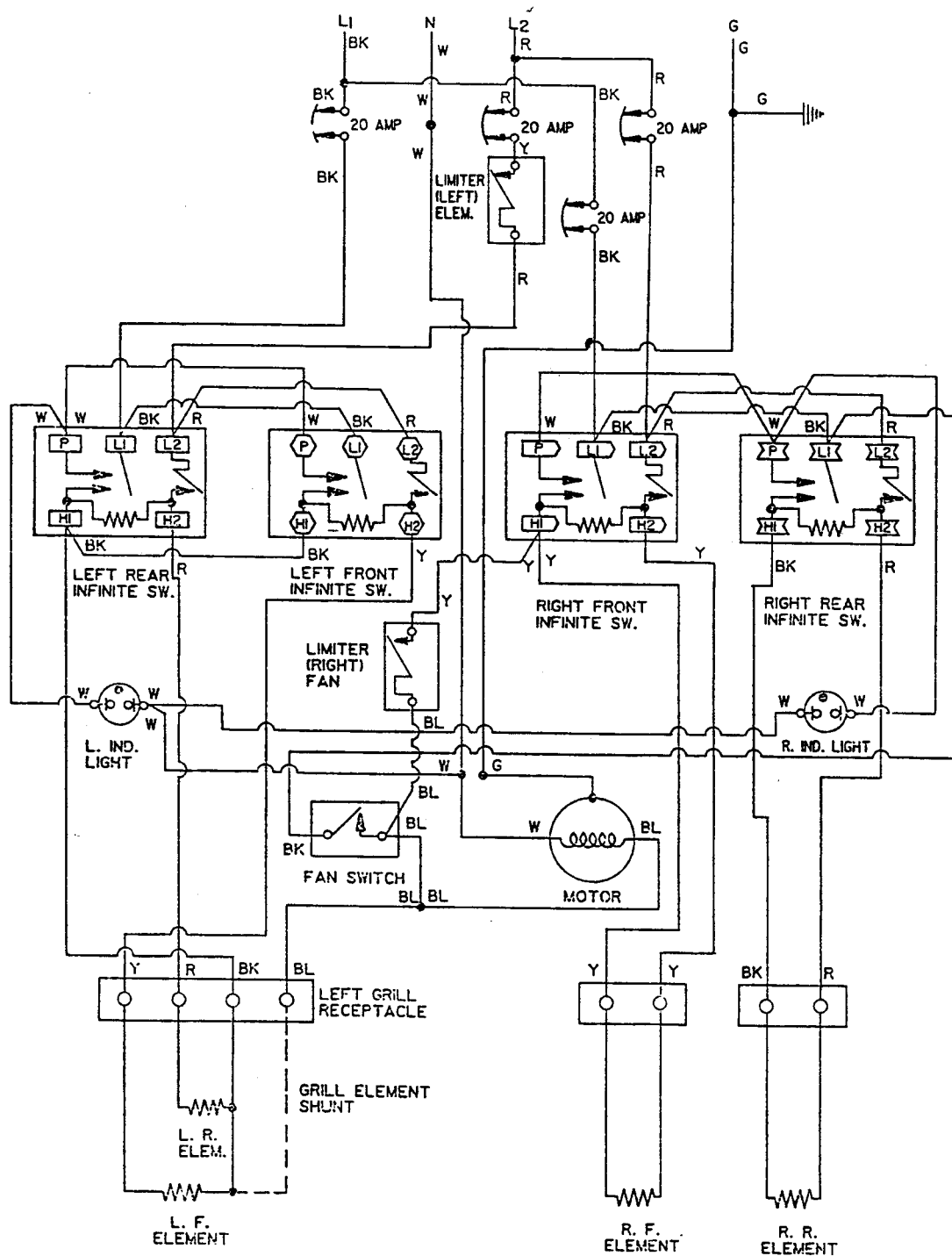
SCHEMATIC



C203-C

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIP-PING WEIGHT
29 7/8	21 1/2	28 7/8	20 15/16	120/208/240	6.87	30.0	#10	30	66 lbs.

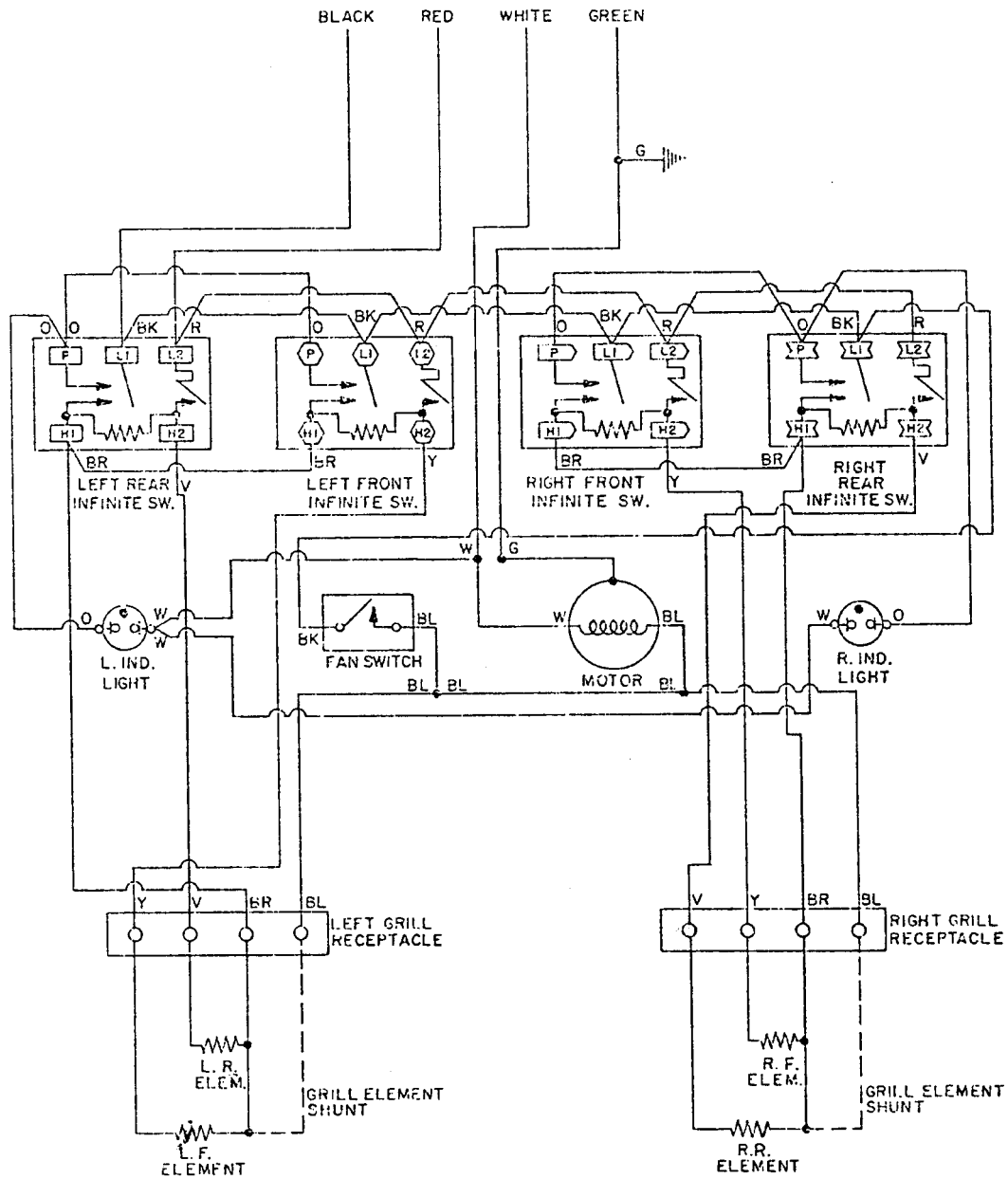
DIAGRAM



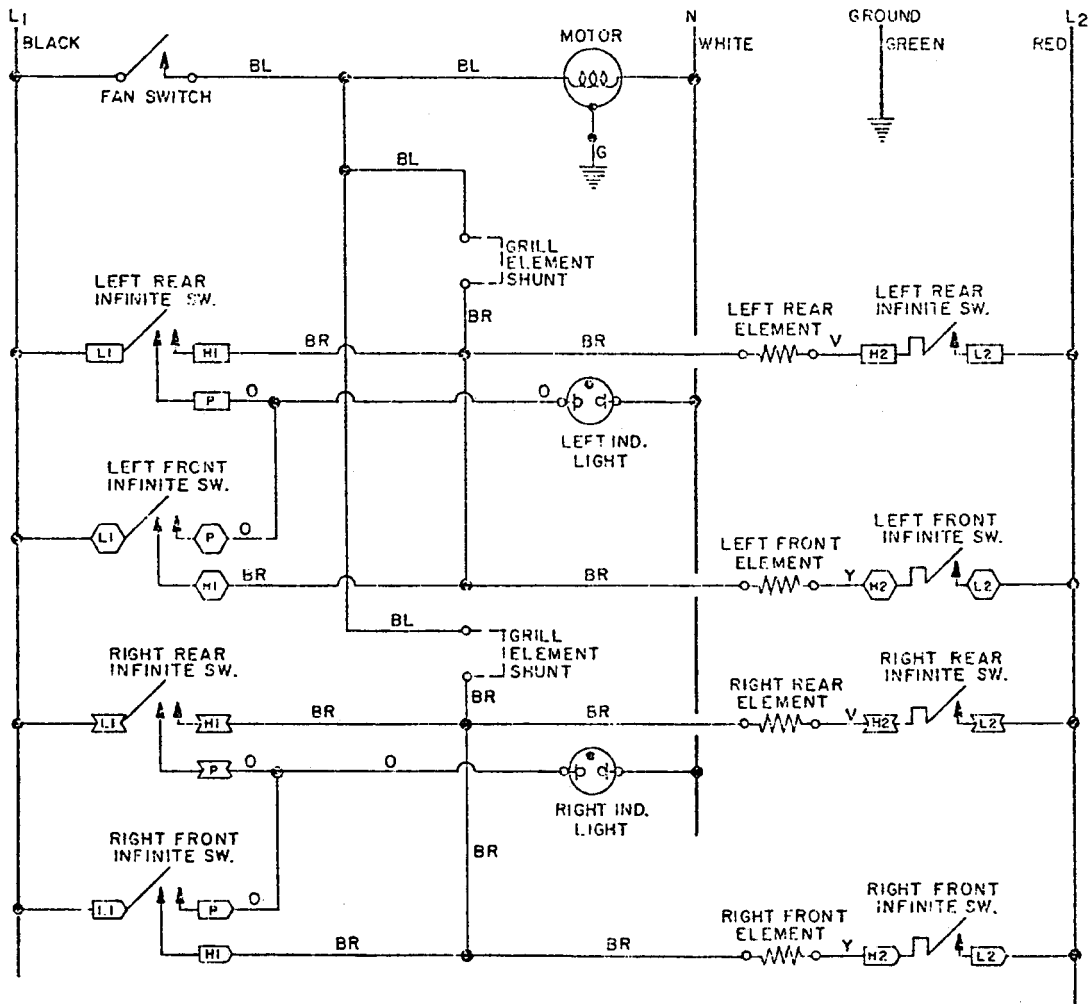
C220

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIP-PING WEIGHT
29 15/16	21 9/16	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.

DIAGRAM

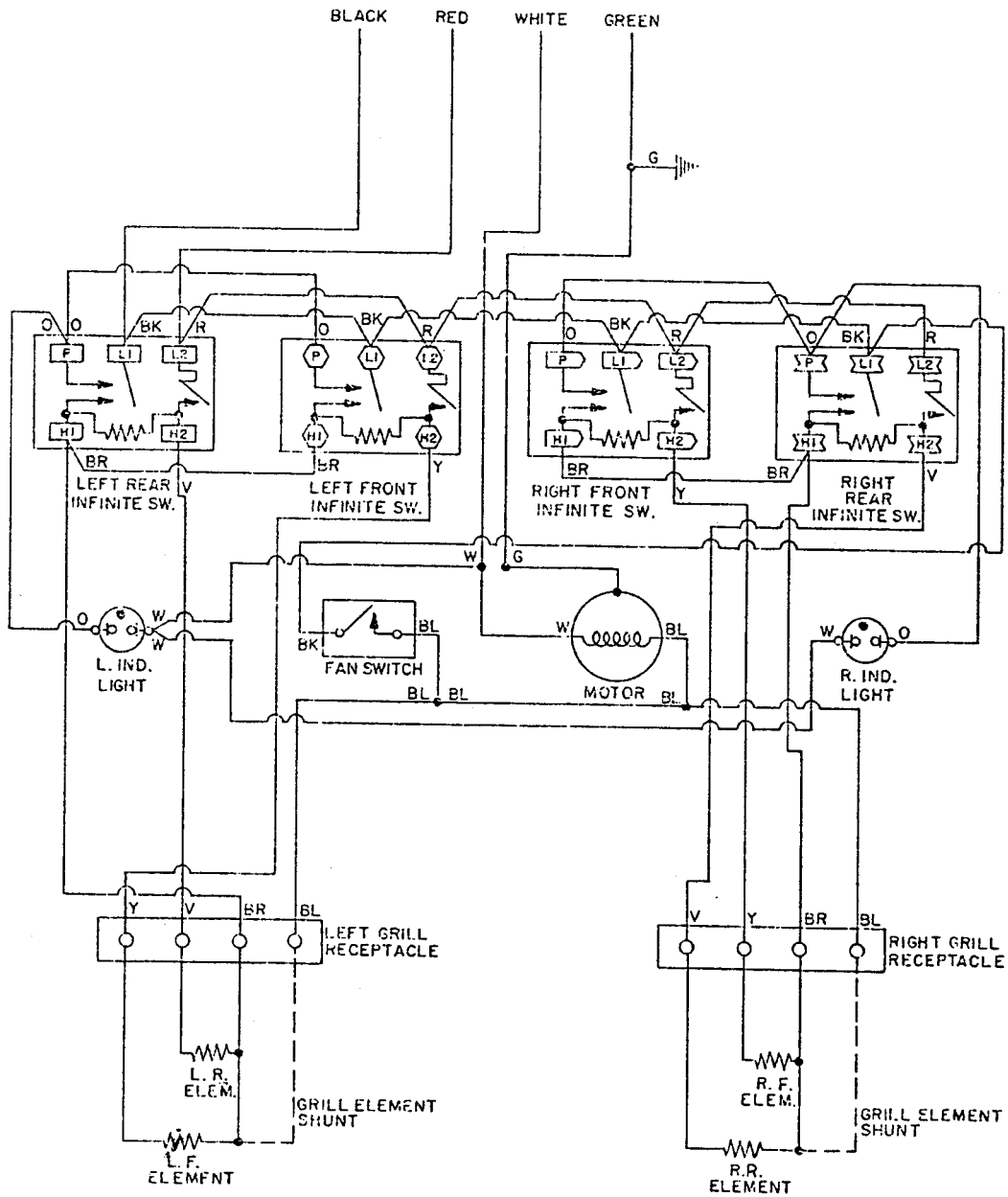


SCHEMATIC

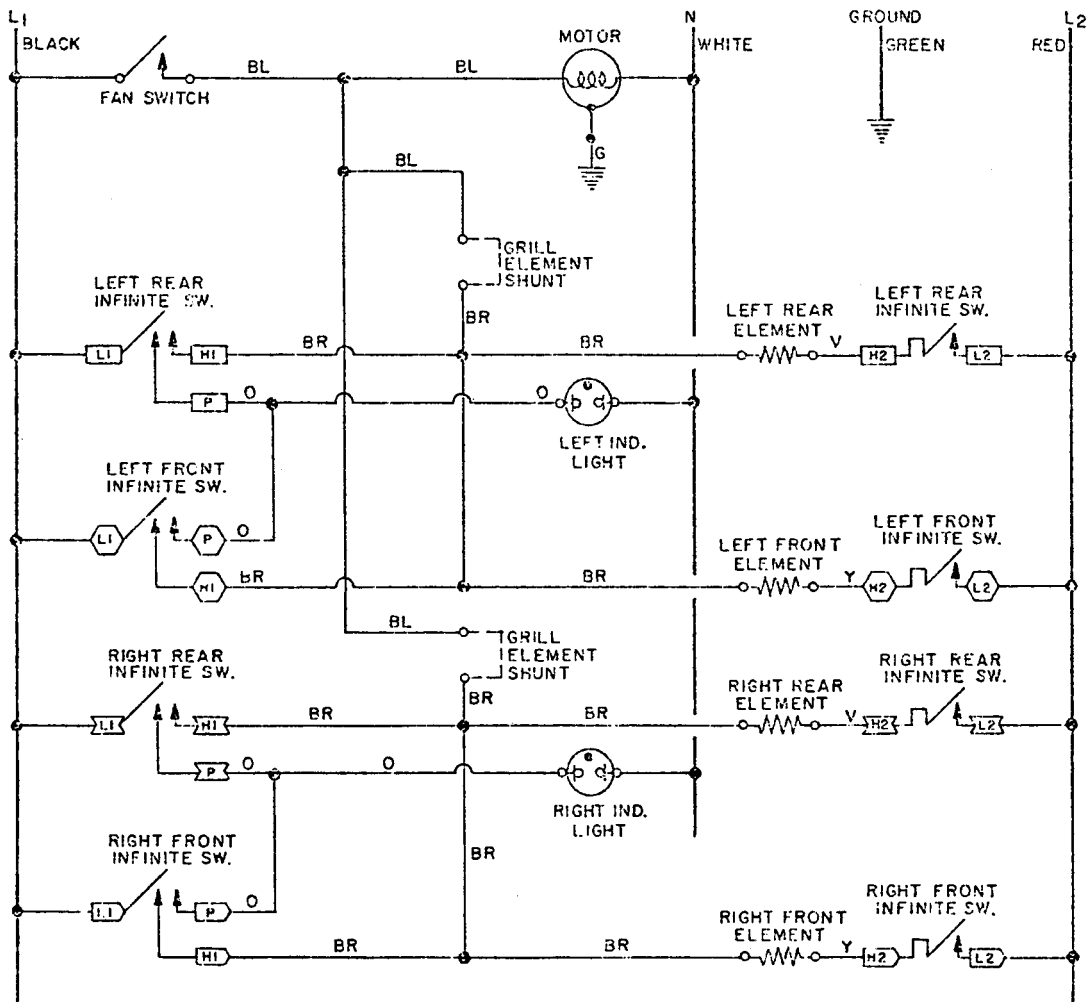


C221

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
29 15/16	21 9/16	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.

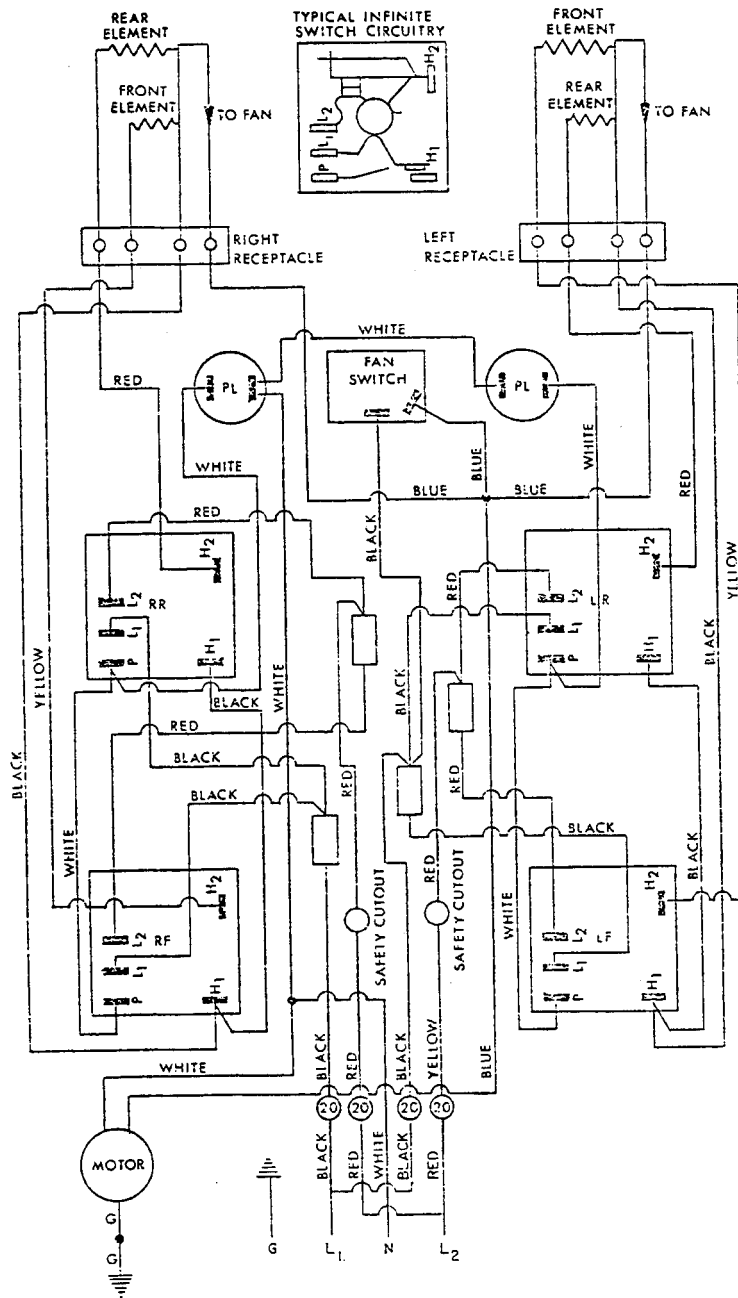


SCHEMATIC

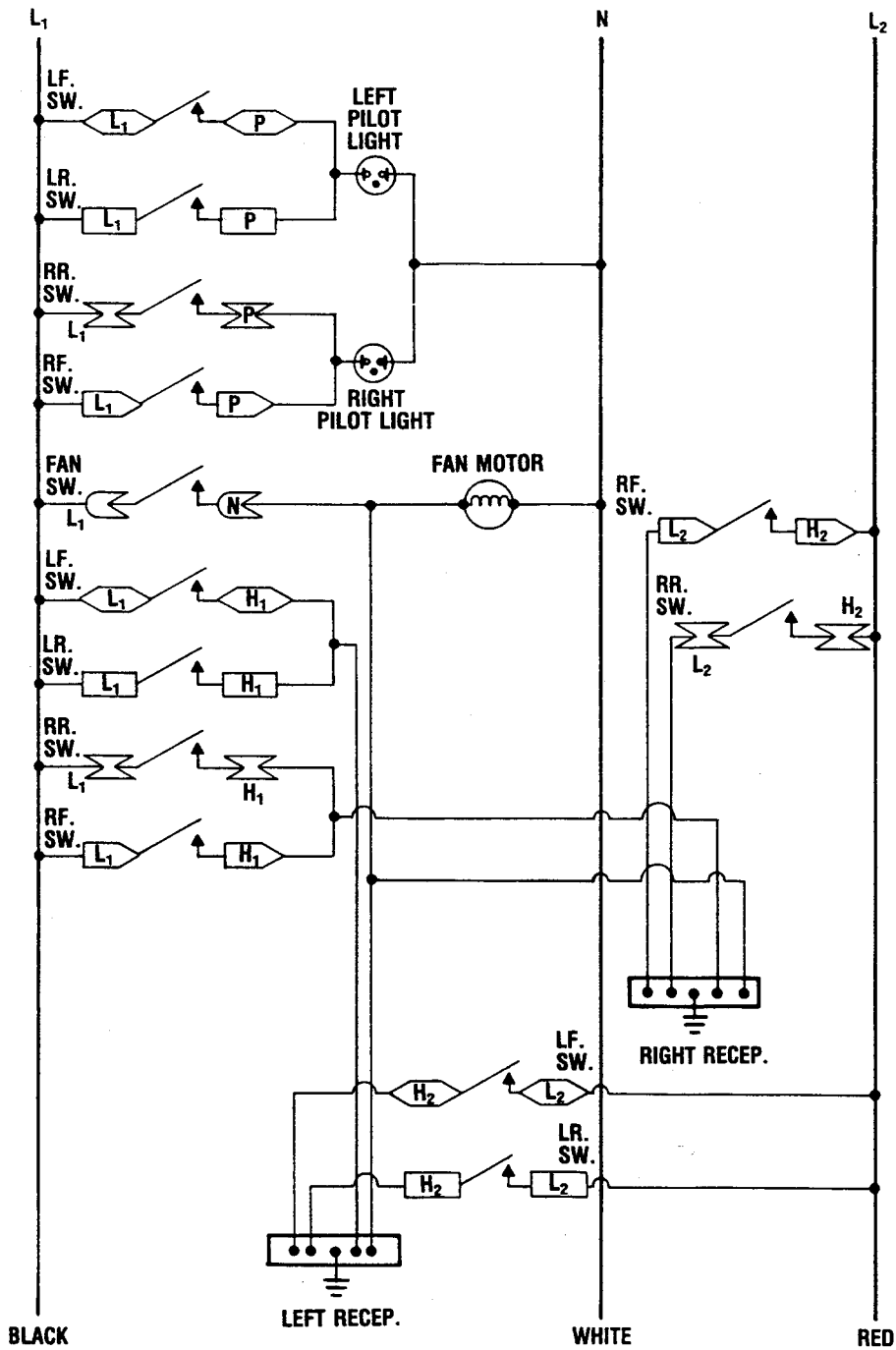


C221-C

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
29 15/16	21 9/16	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.



SCHMATIC

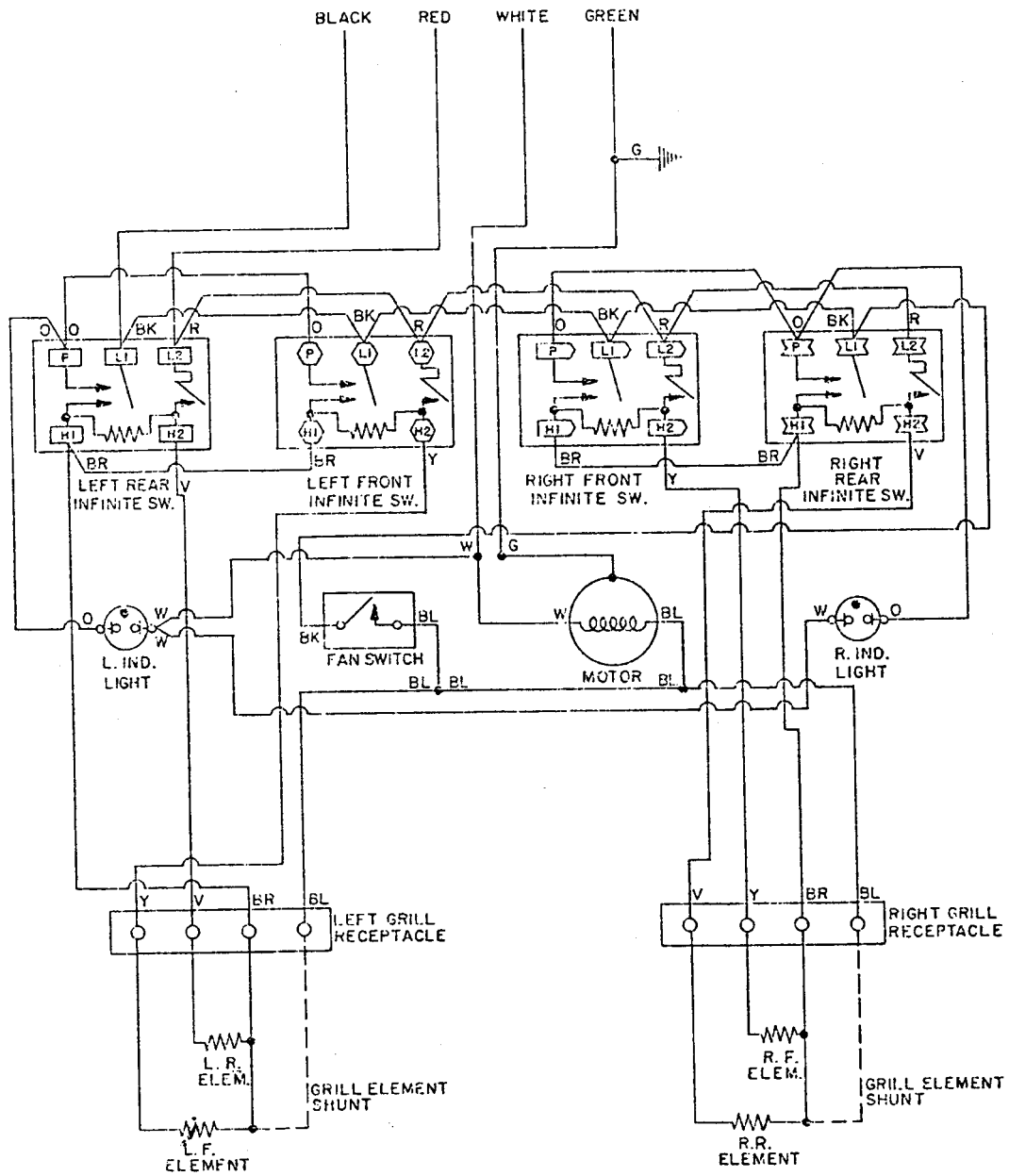


*NOTE: Canadian version uses 4 circuit breakers and 2 thermal limiters in supply lines for circuit protection.

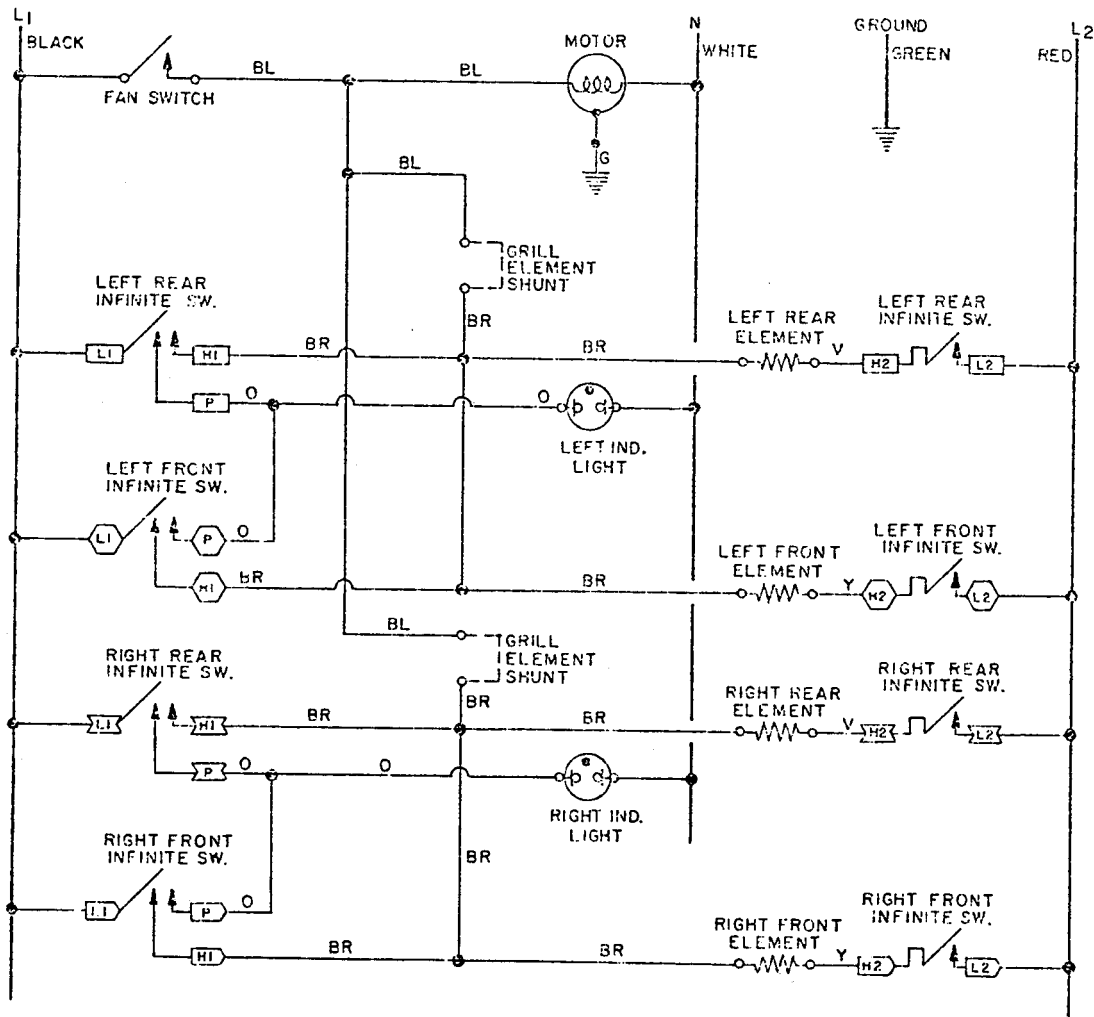
C222

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
29 15/16	21 9/16	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.

DIAGRAM



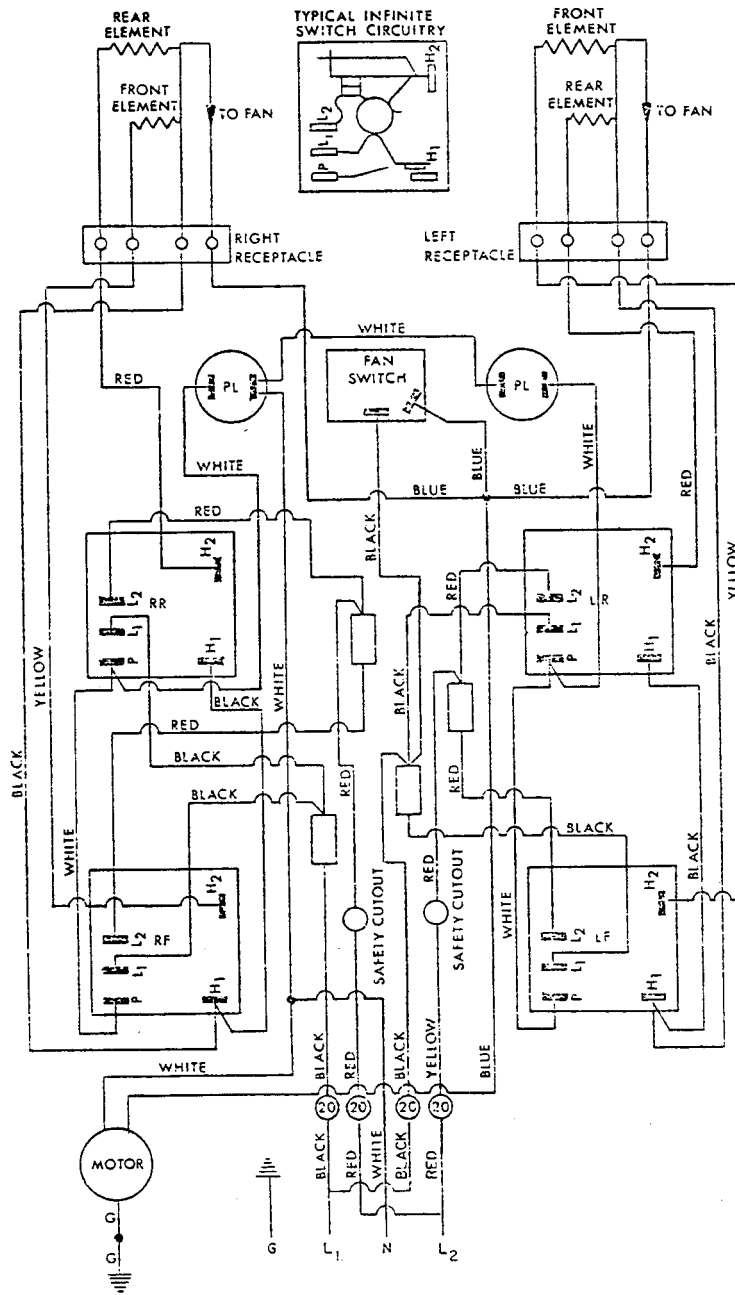
SCHEMATIC



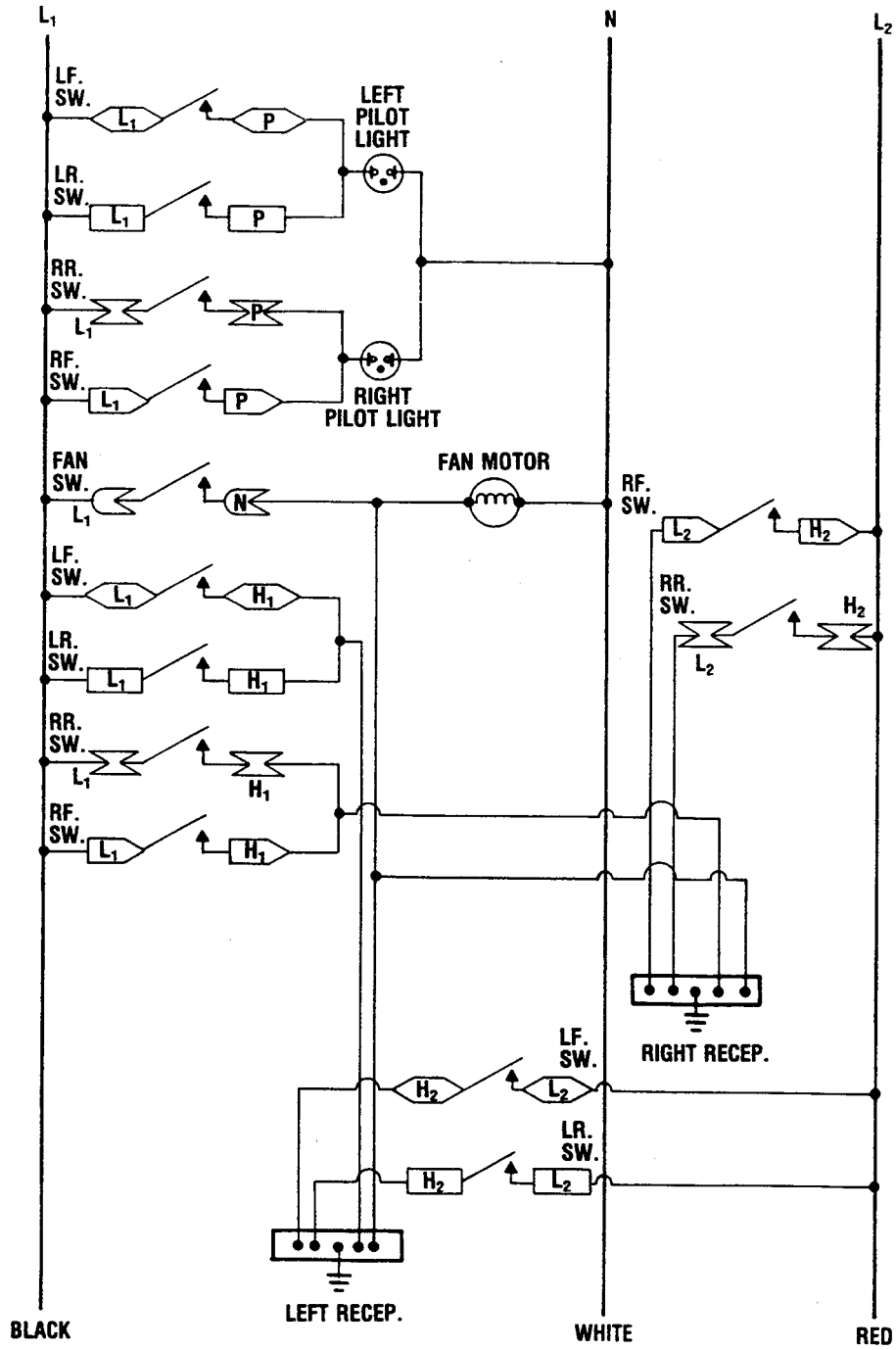
C222-C

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIP-PING WEIGHT
29 7/8	21 9/16	28 7/8	20 15/16	120/208/240	6.87	30.0	#10	30	64 lbs.

DIAGRAM



SCHMATIC

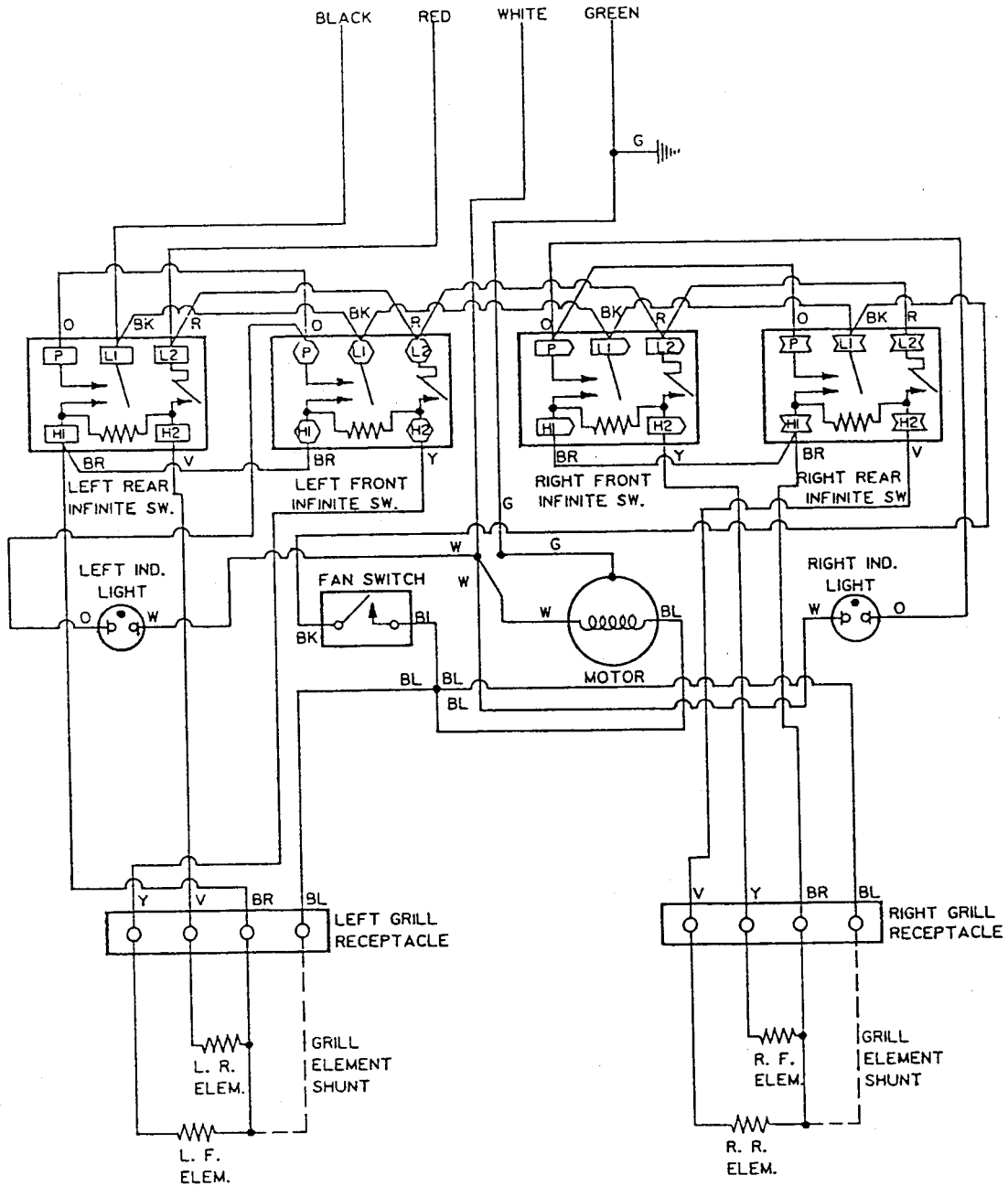


*NOTE: Canadian version uses 4 circuit breakers and 2 thermal limiters in supply lines for circuit protection.

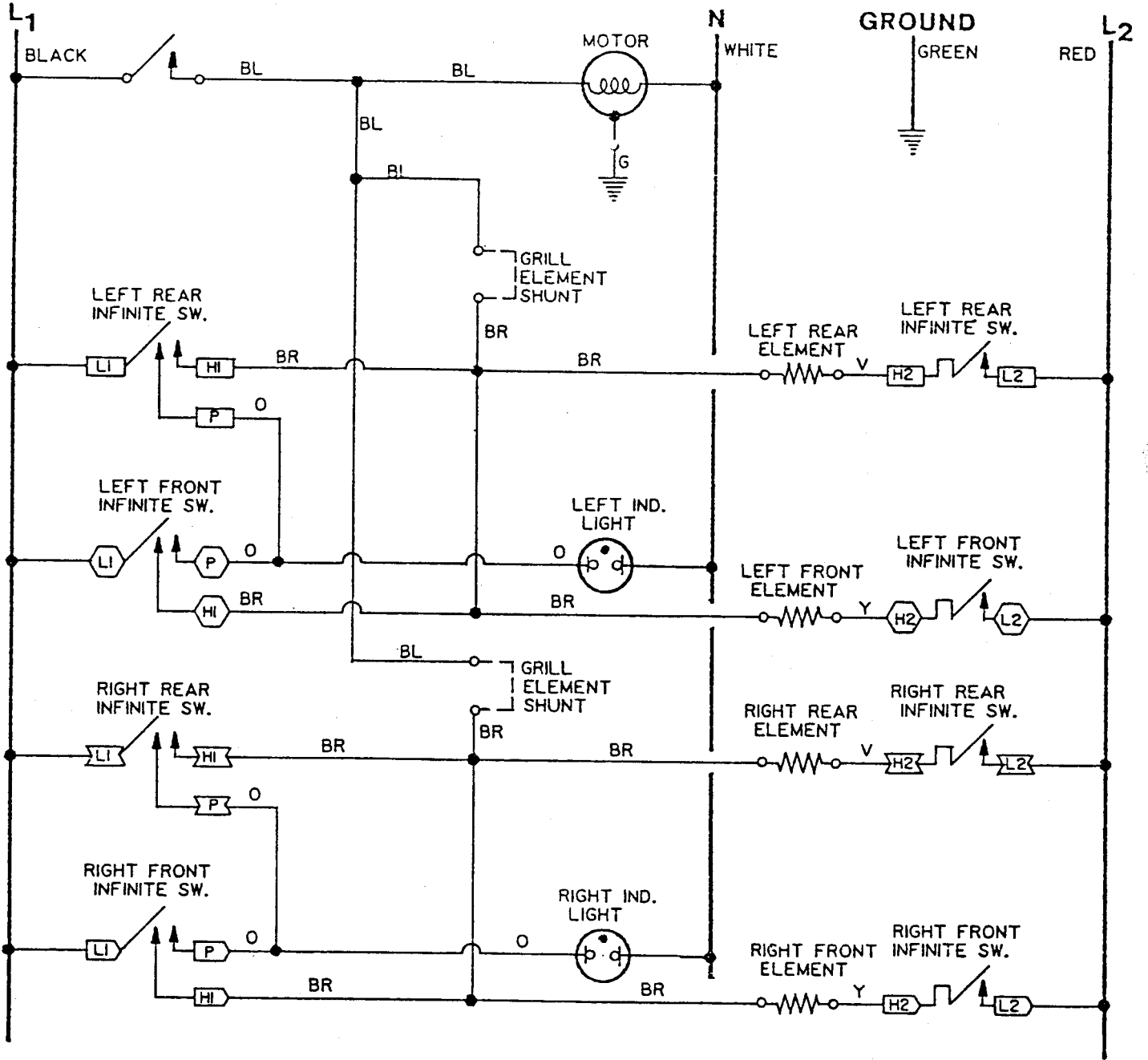
C226

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
29 15/16	21 9/16	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.

DIAGRAM



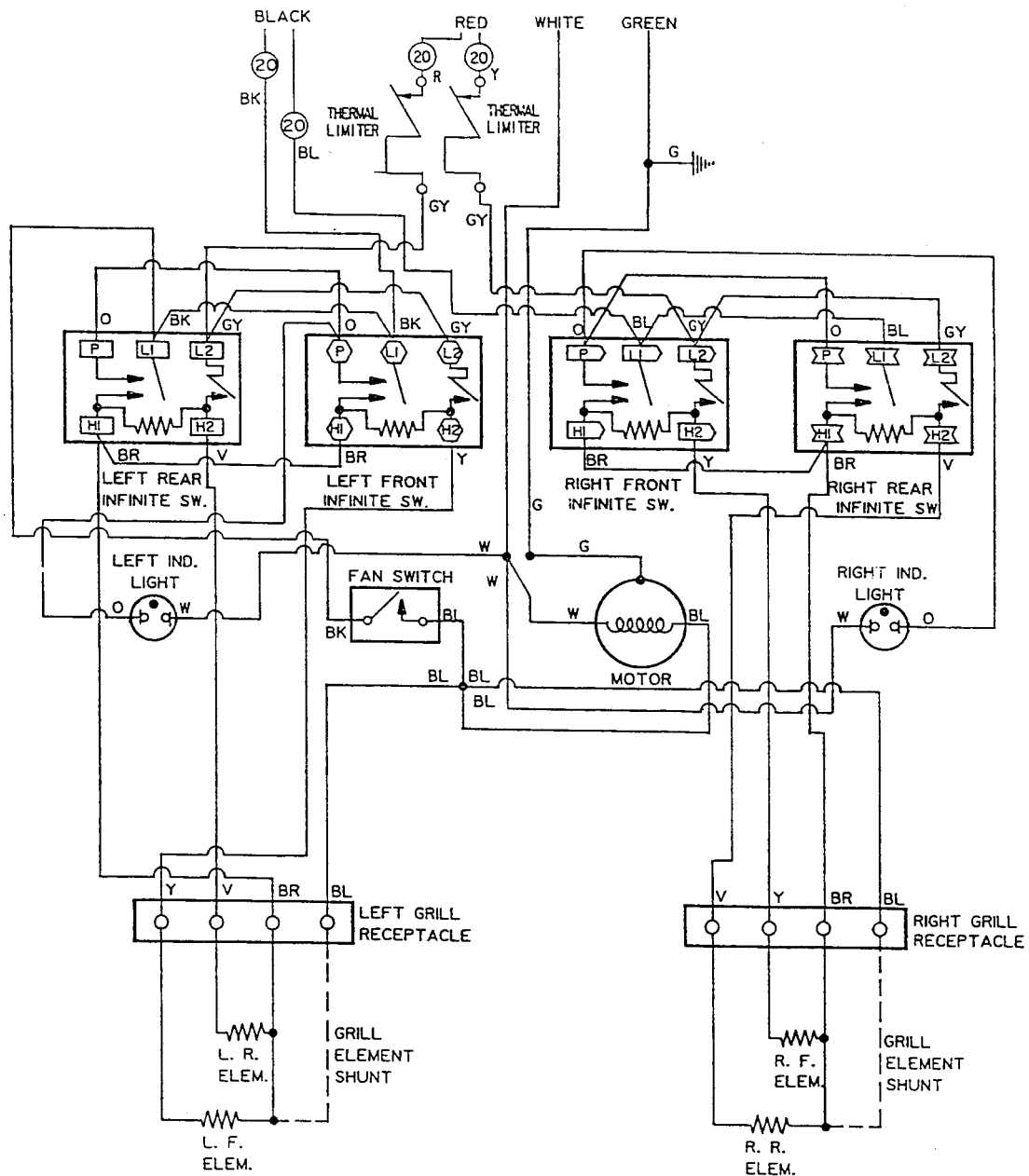
SCHEMATIC



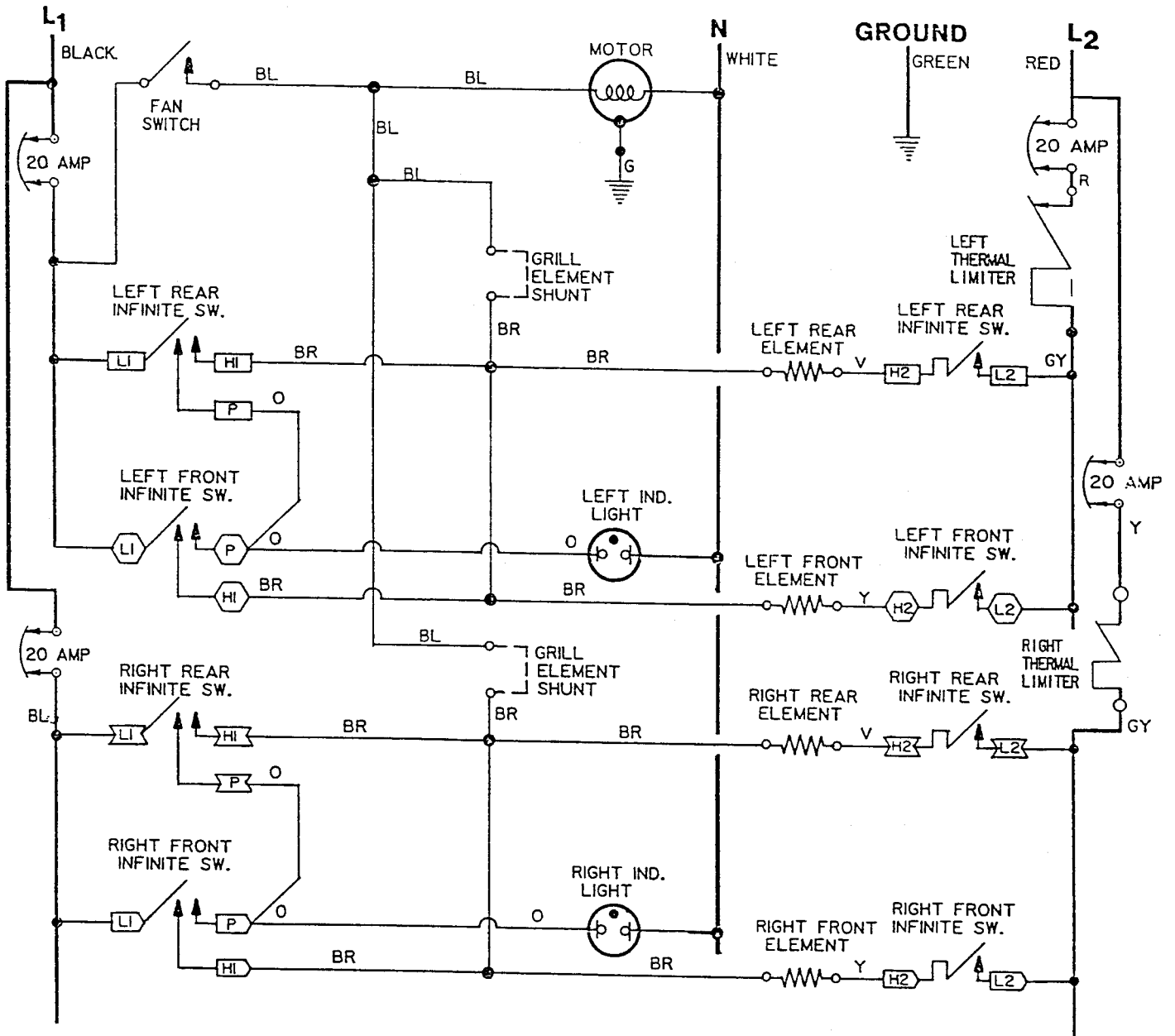
C226-C

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
29 15/16	21 9/16	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.

DIAGRAM



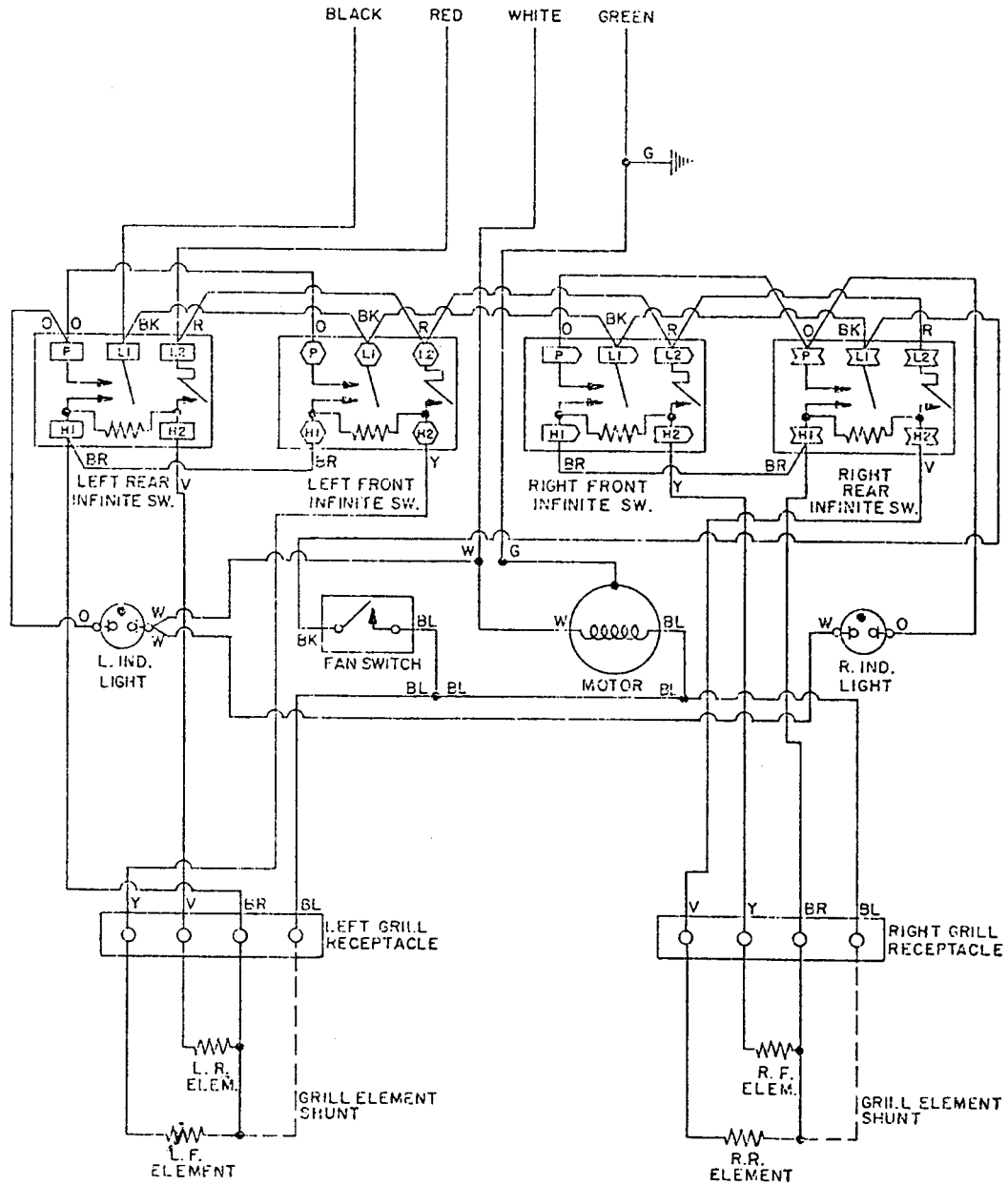
SCHEMATIC



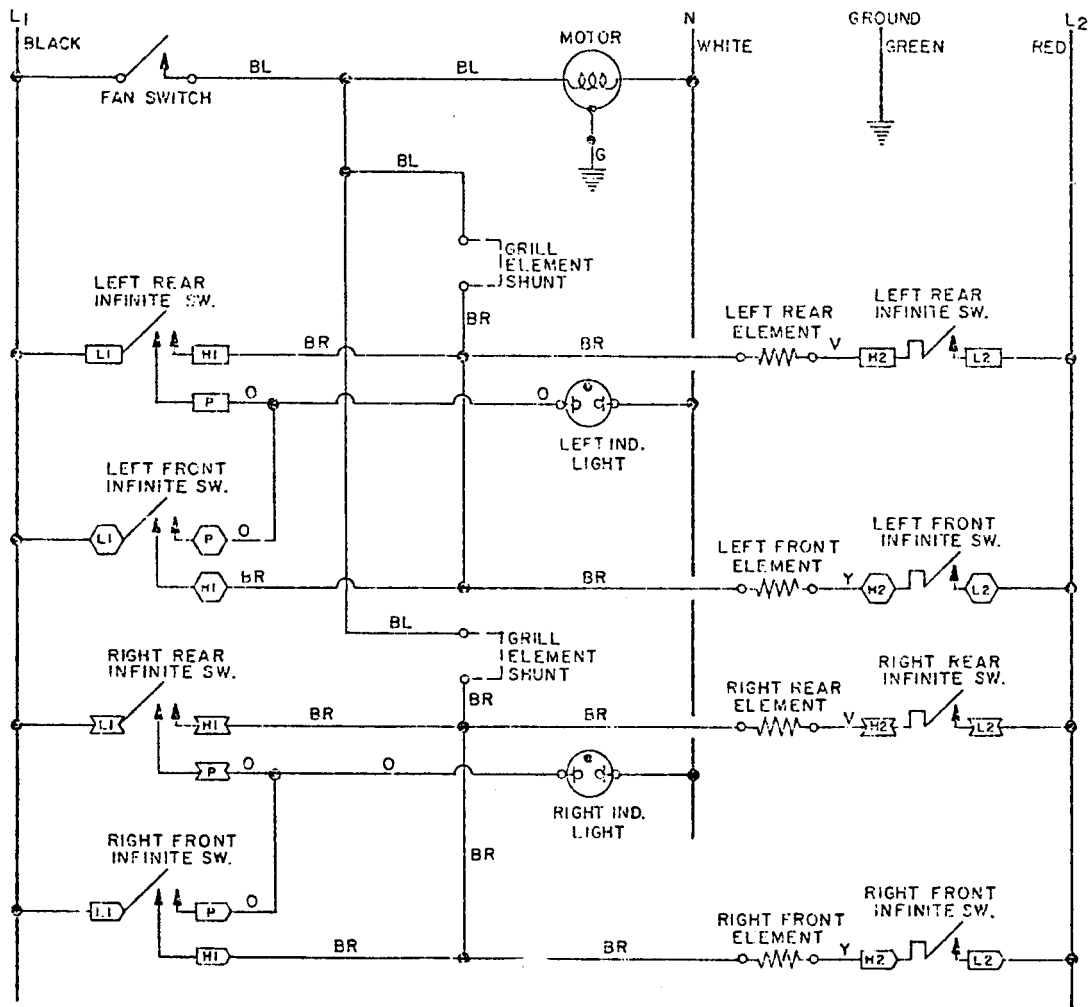
C228

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
29 15/16	21 9/16	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.

DIAGRAM



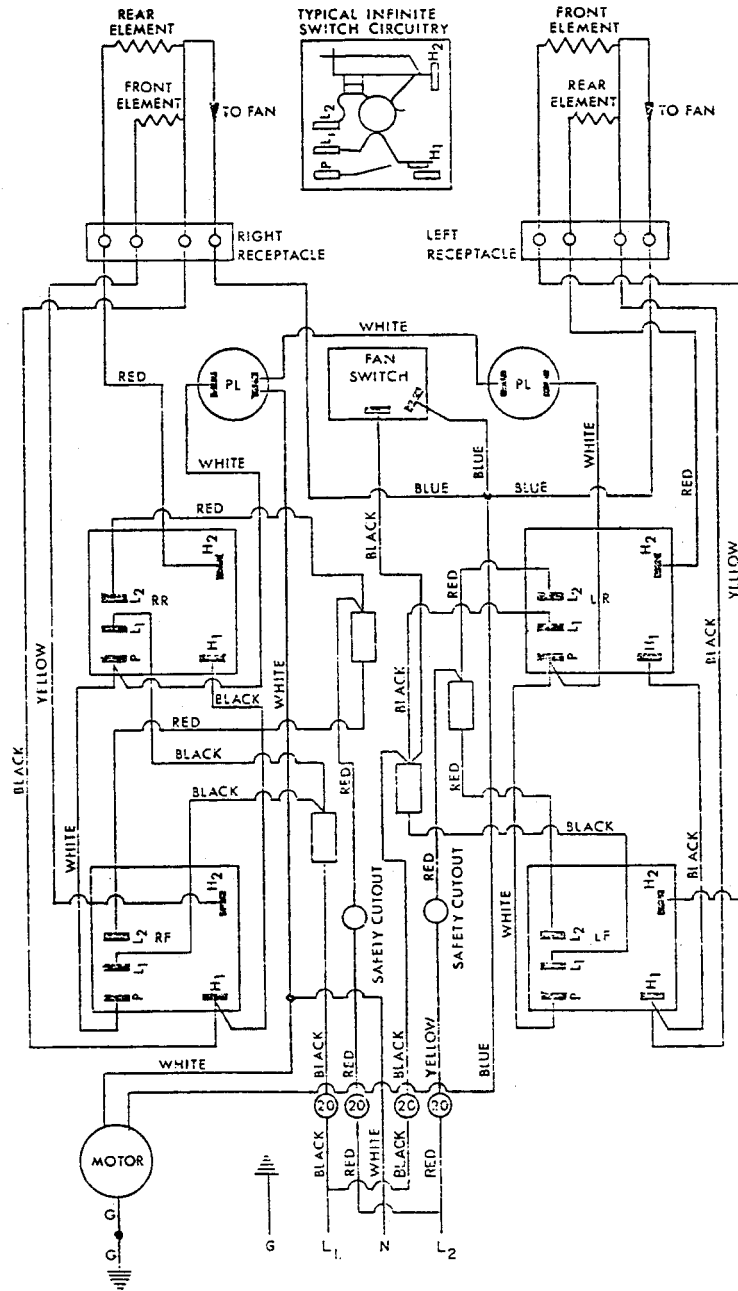
SCHEMATIC



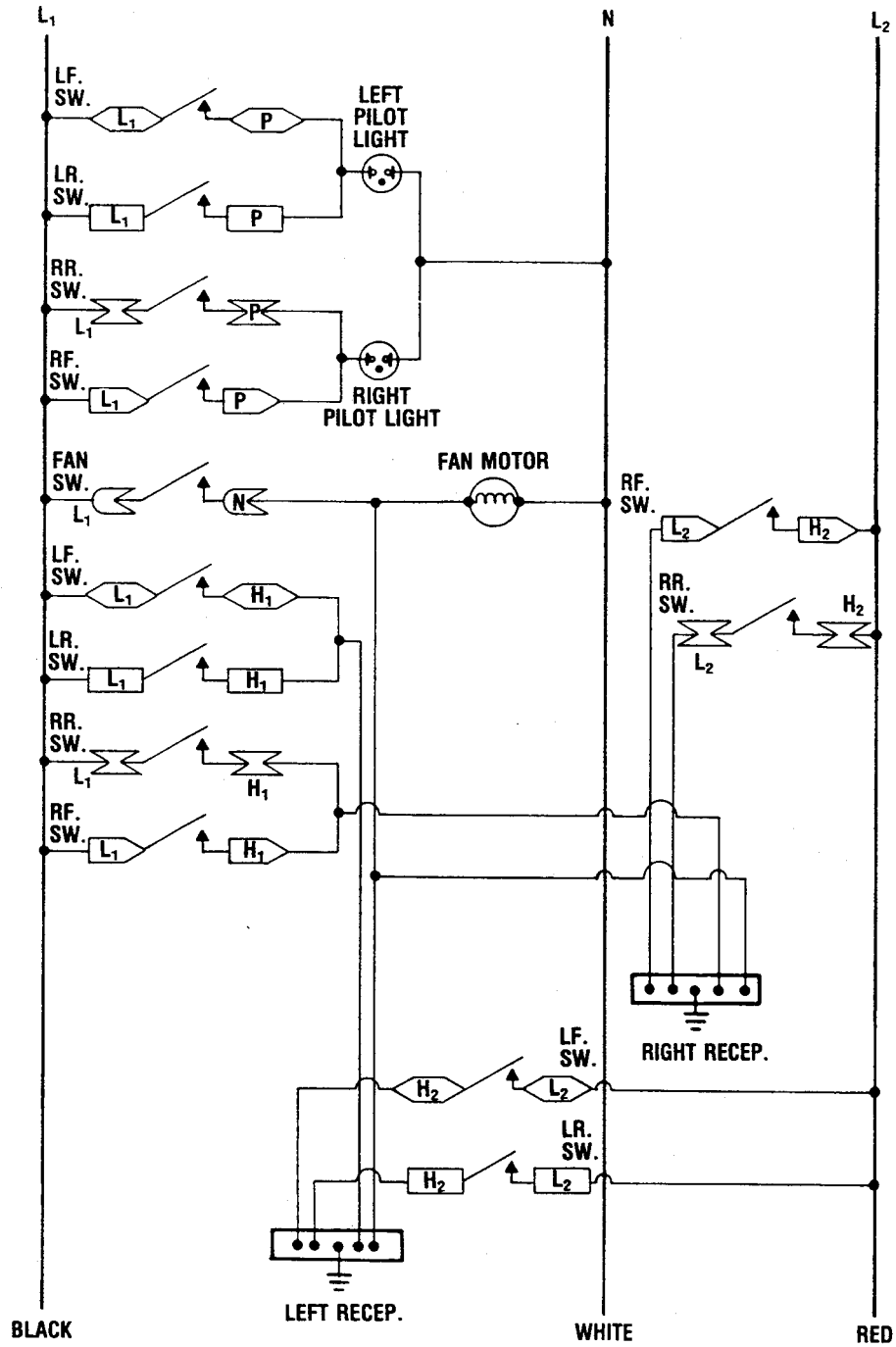
C228-C

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
29 15/16	21 8/16	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.

DIAGRAM



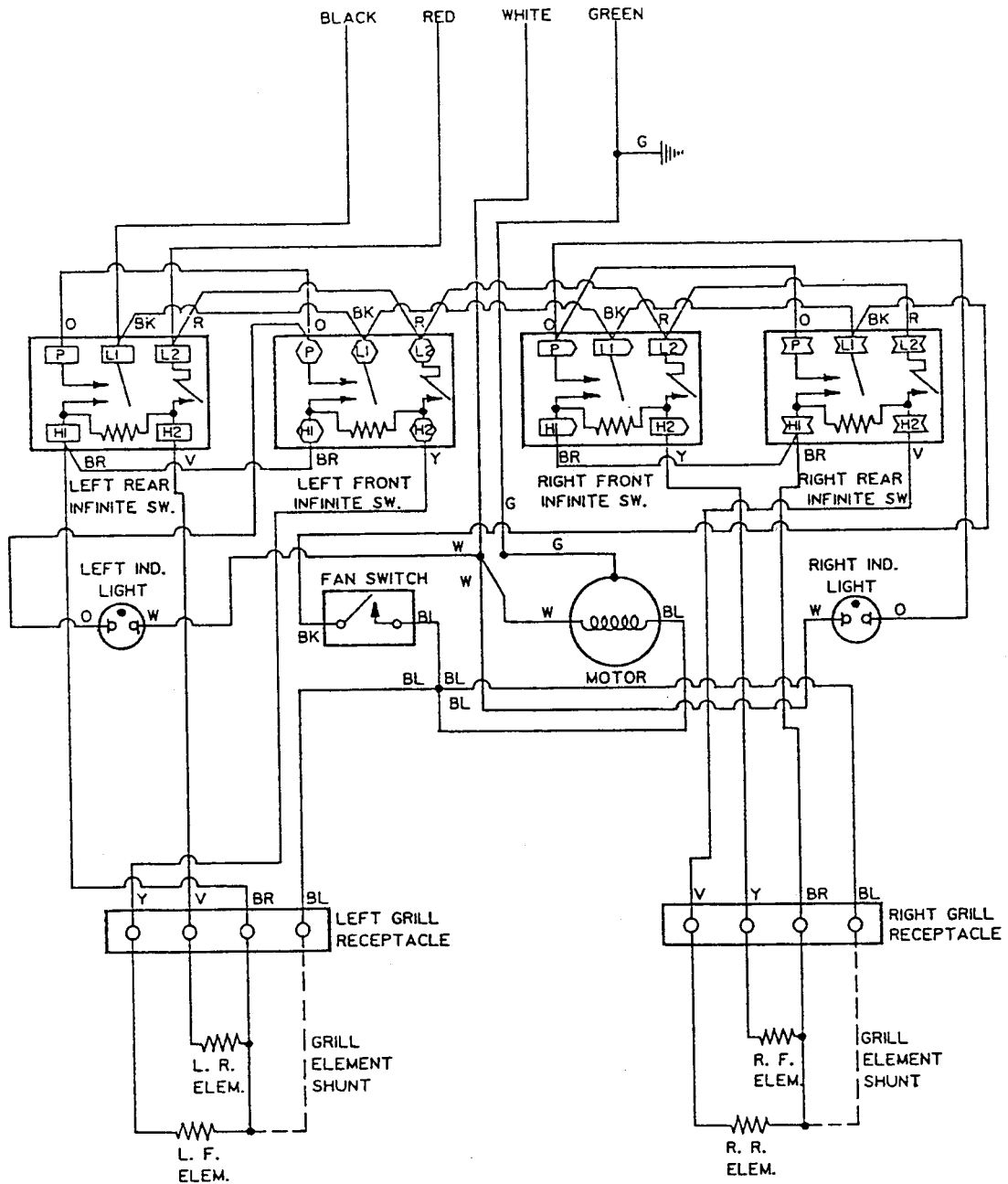
SCHMATIC



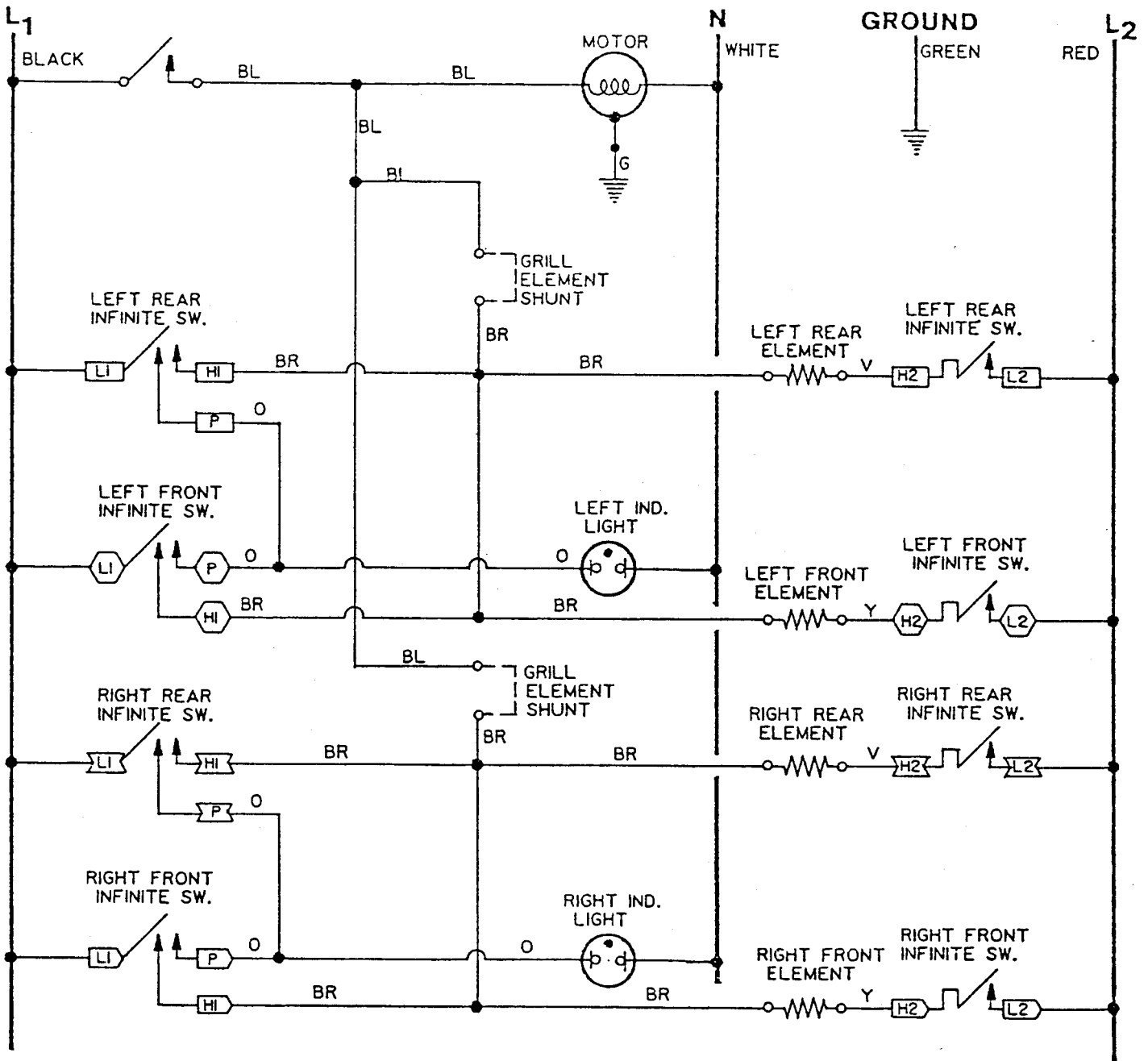
*NOTE: Canadian version uses 4 circuit breakers and 2 thermal limiters in supply lines for circuit protection.

C236

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
29 15/16	21 9/16	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.



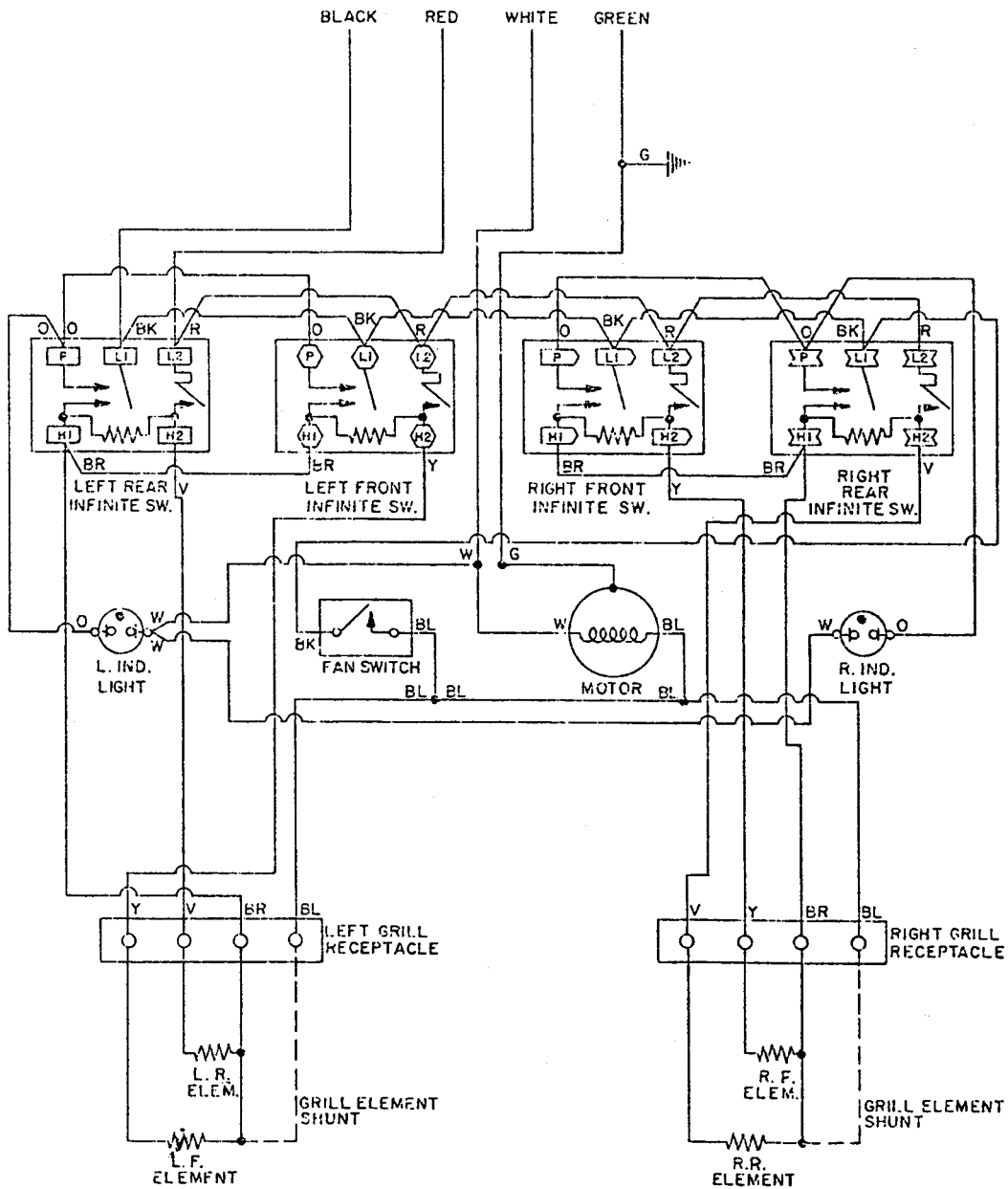
SCHEMATIC



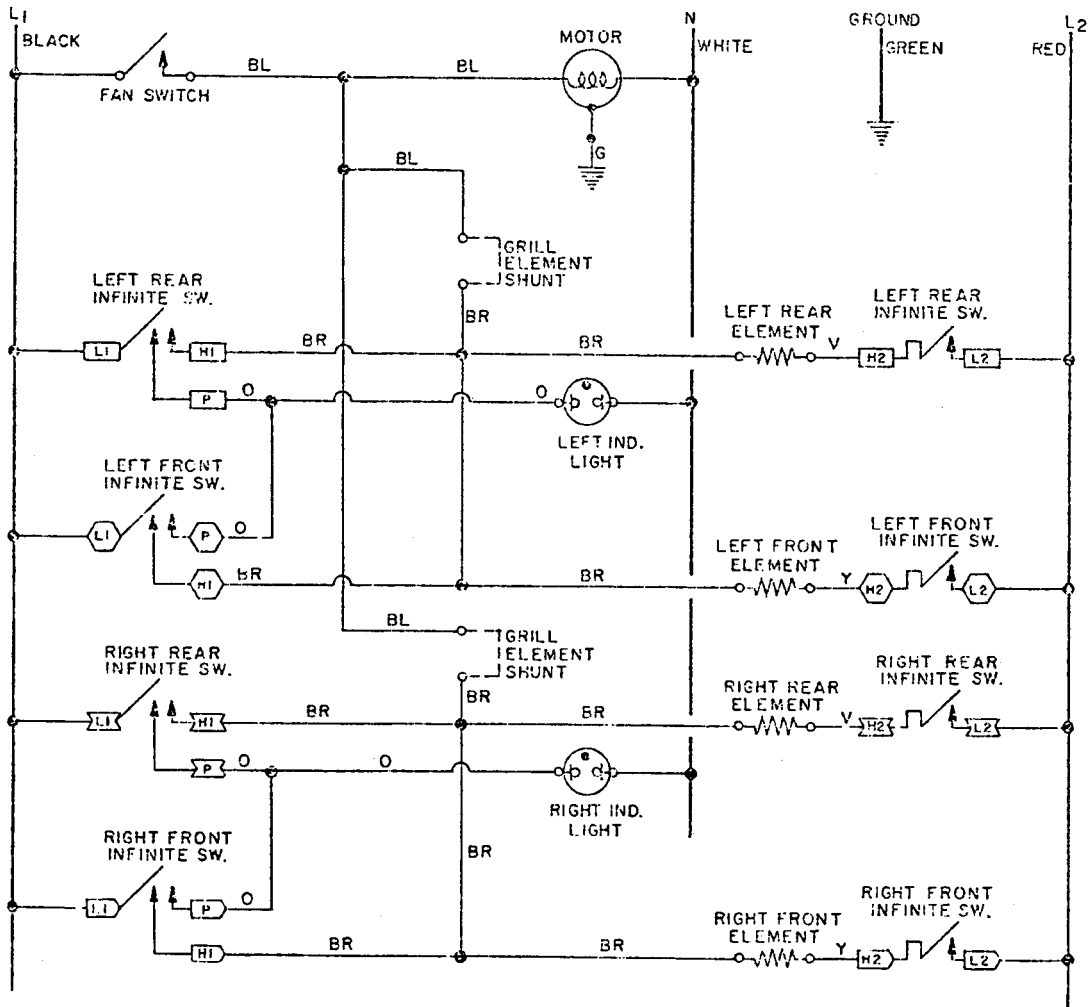
C238

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIP-PING WEIGHT
29 7/8	21 1/2	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.

DIAGRAM



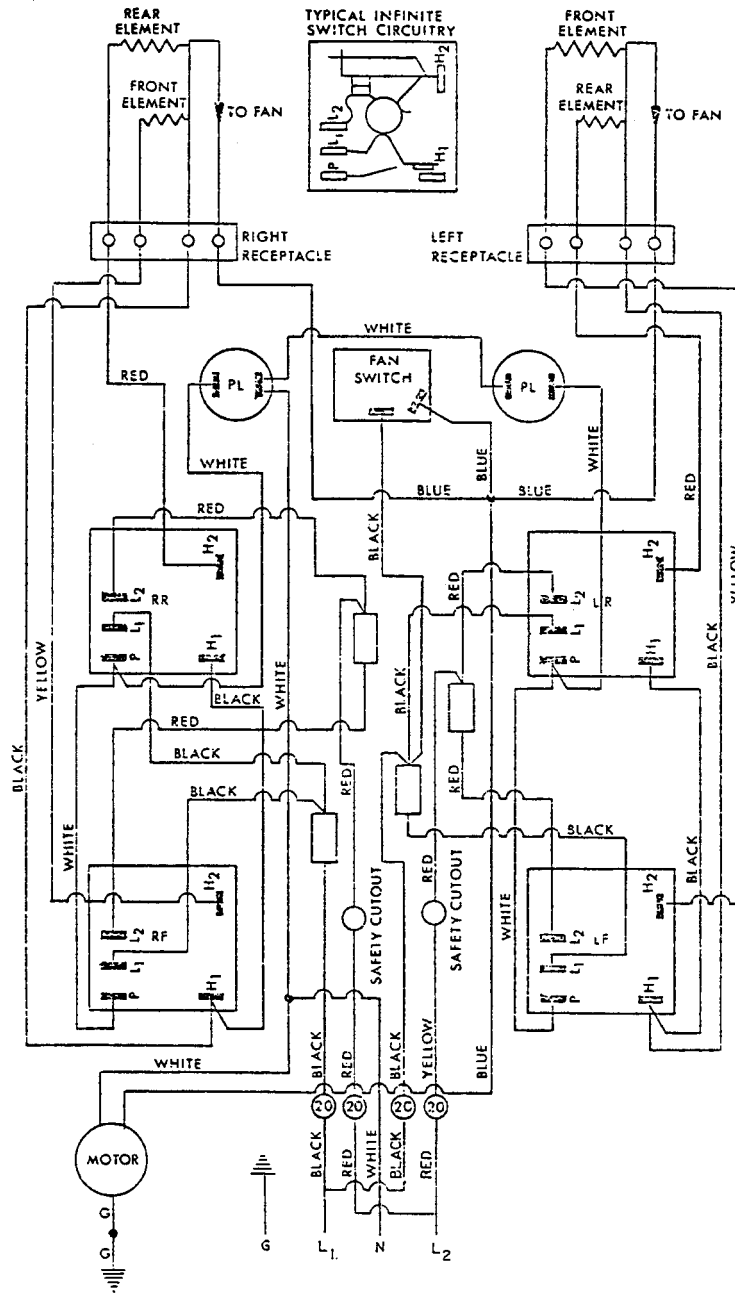
SCHMATIC



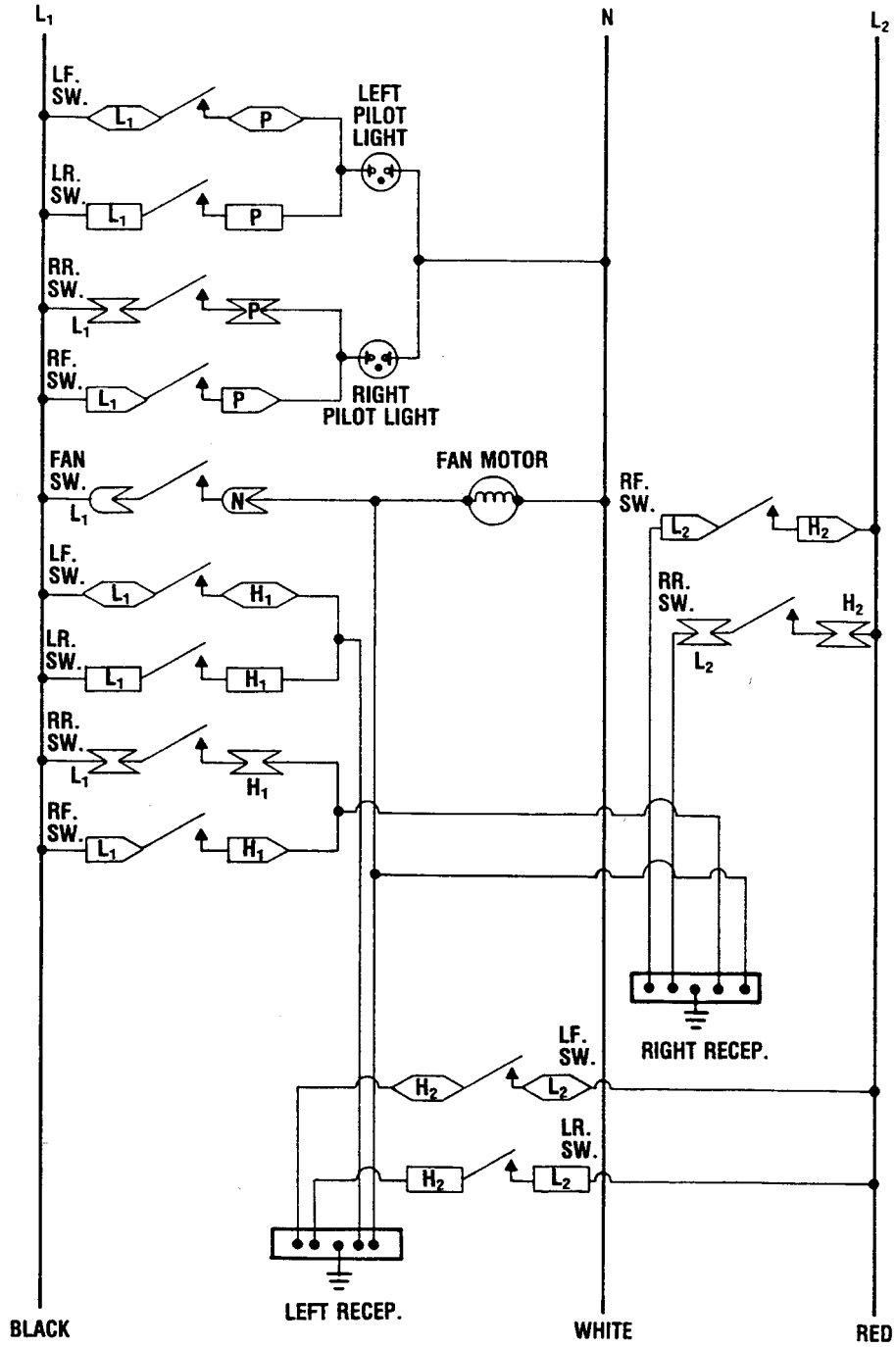
C238-C

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
29 7/8	21 1/2	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.

DIAGRAM



SCHMATIC

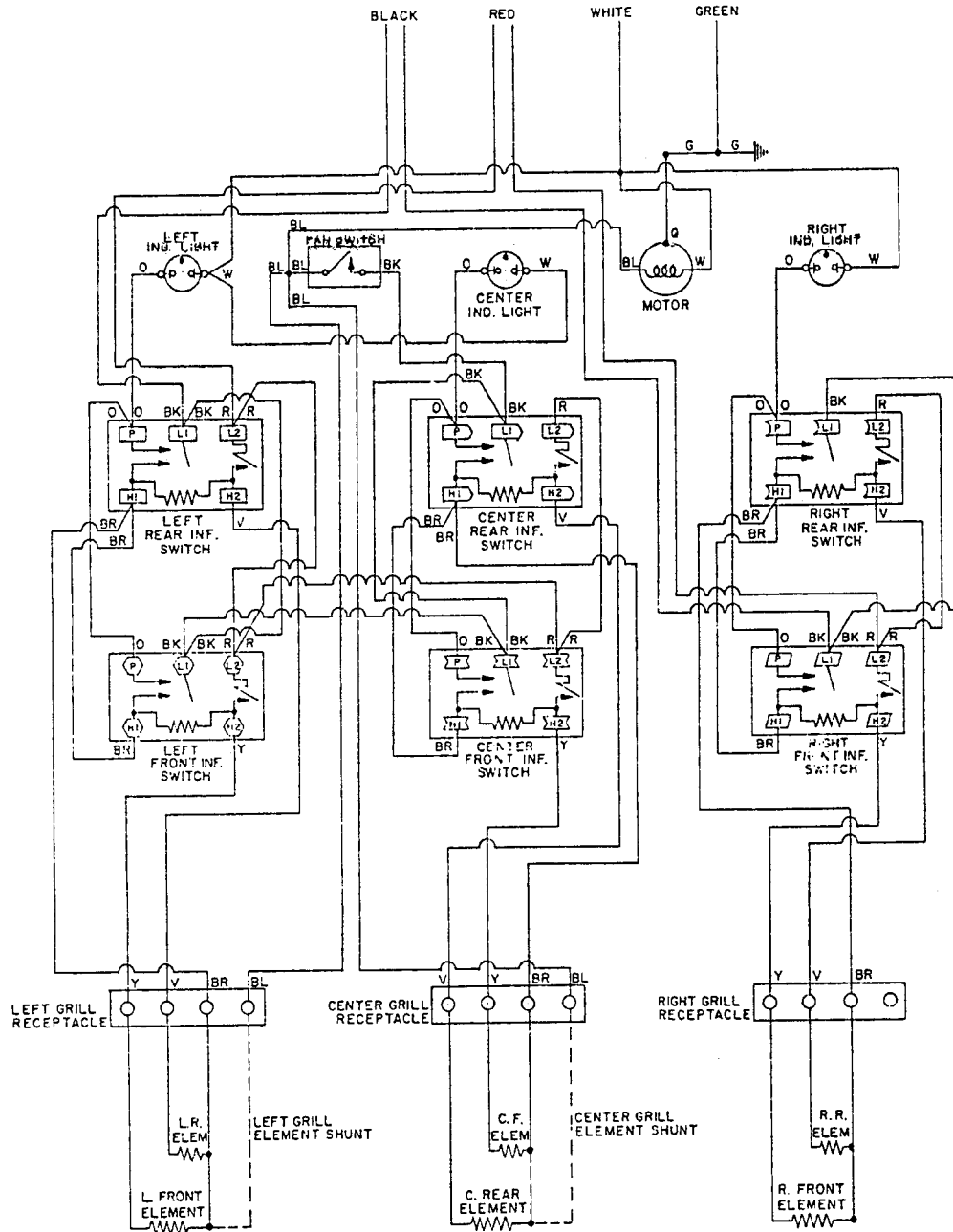


*NOTE: Canadian version uses 4 circuit breakers and 2 thermal limiters in supply lines for circuit protection.

C300

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
48 13/16	21 9/16	45 3/4	20 15/16	120/208/240	10.2	44.3	#8	50	88 lbs.

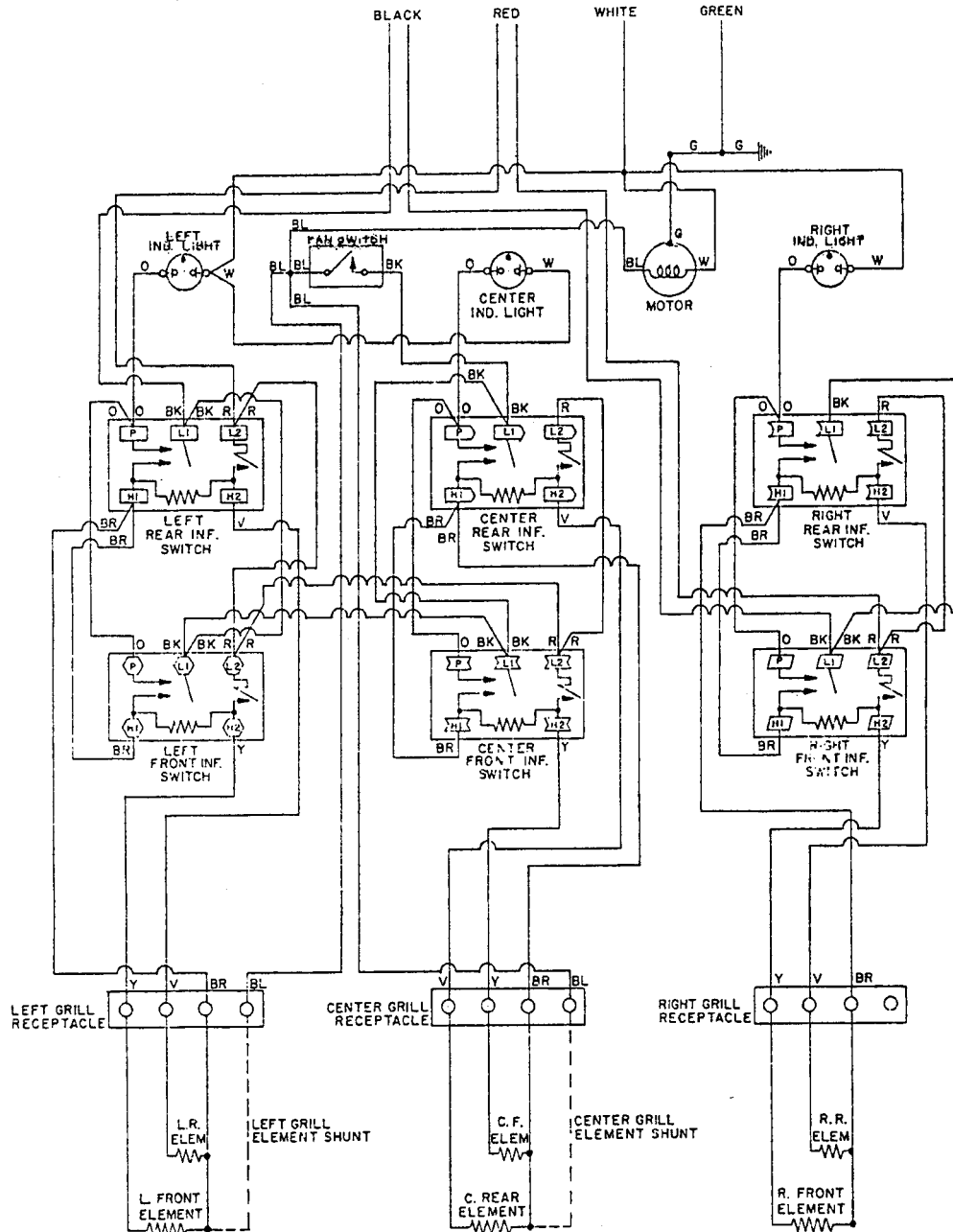
DIAGRAM



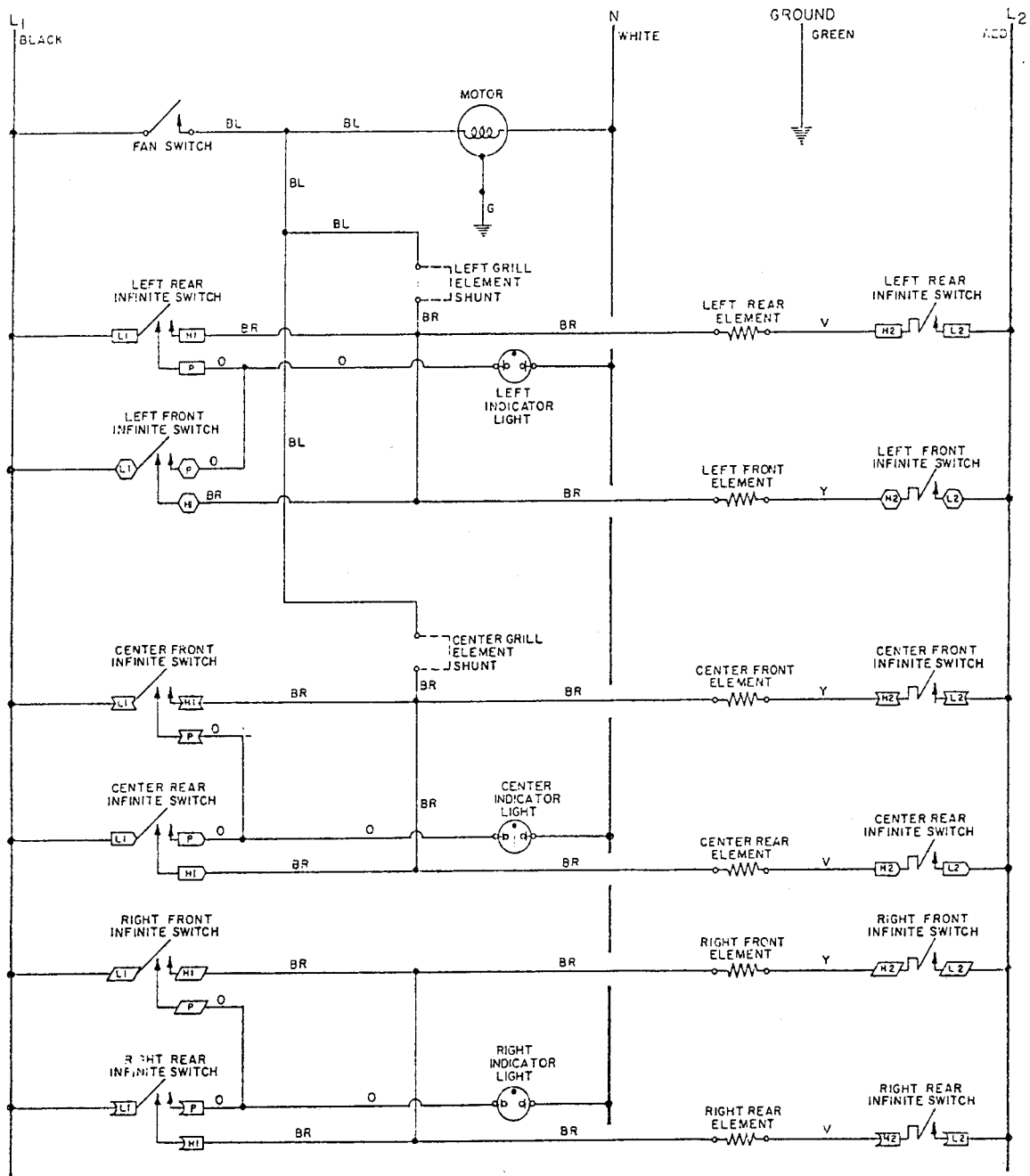
C301

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
46 13/16	21 9/16	45 3/4	20 15/16	120/208/240	10.2	44.3	#8	50	88 lbs.

DIAGRAM



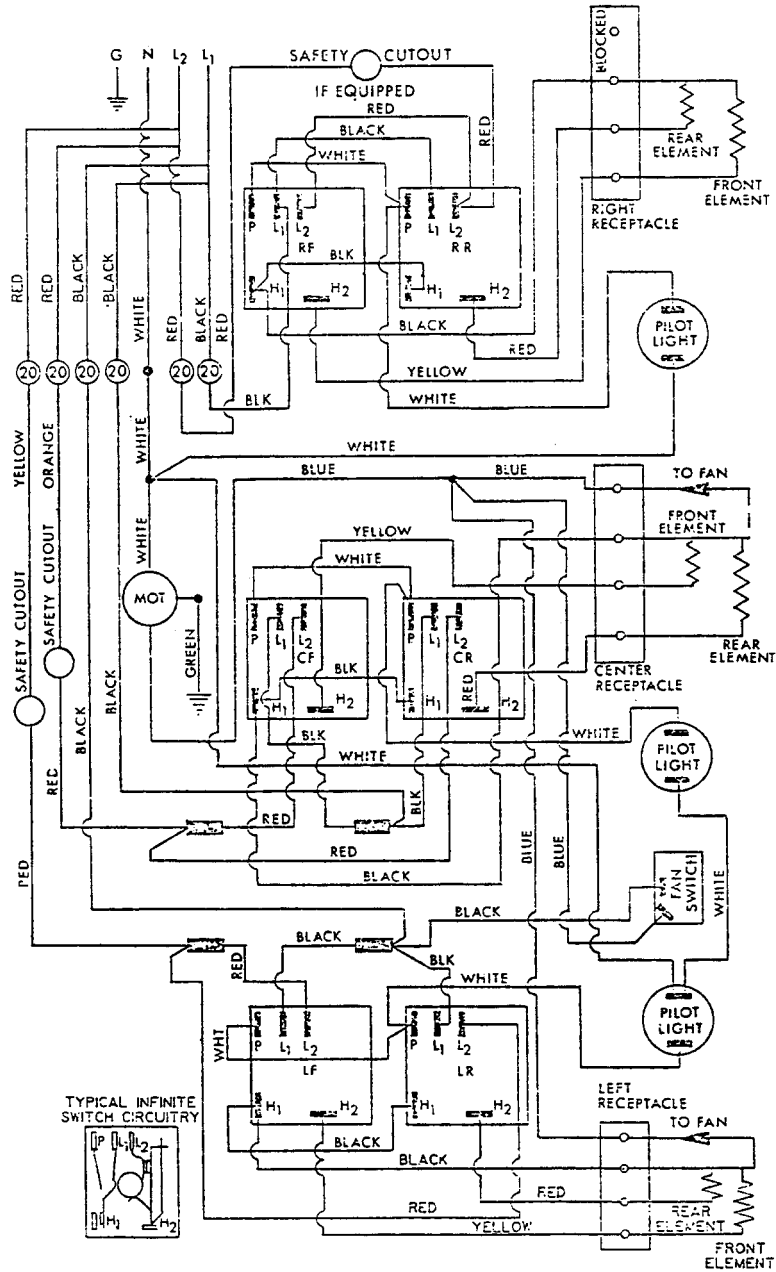
SCHEMATIC



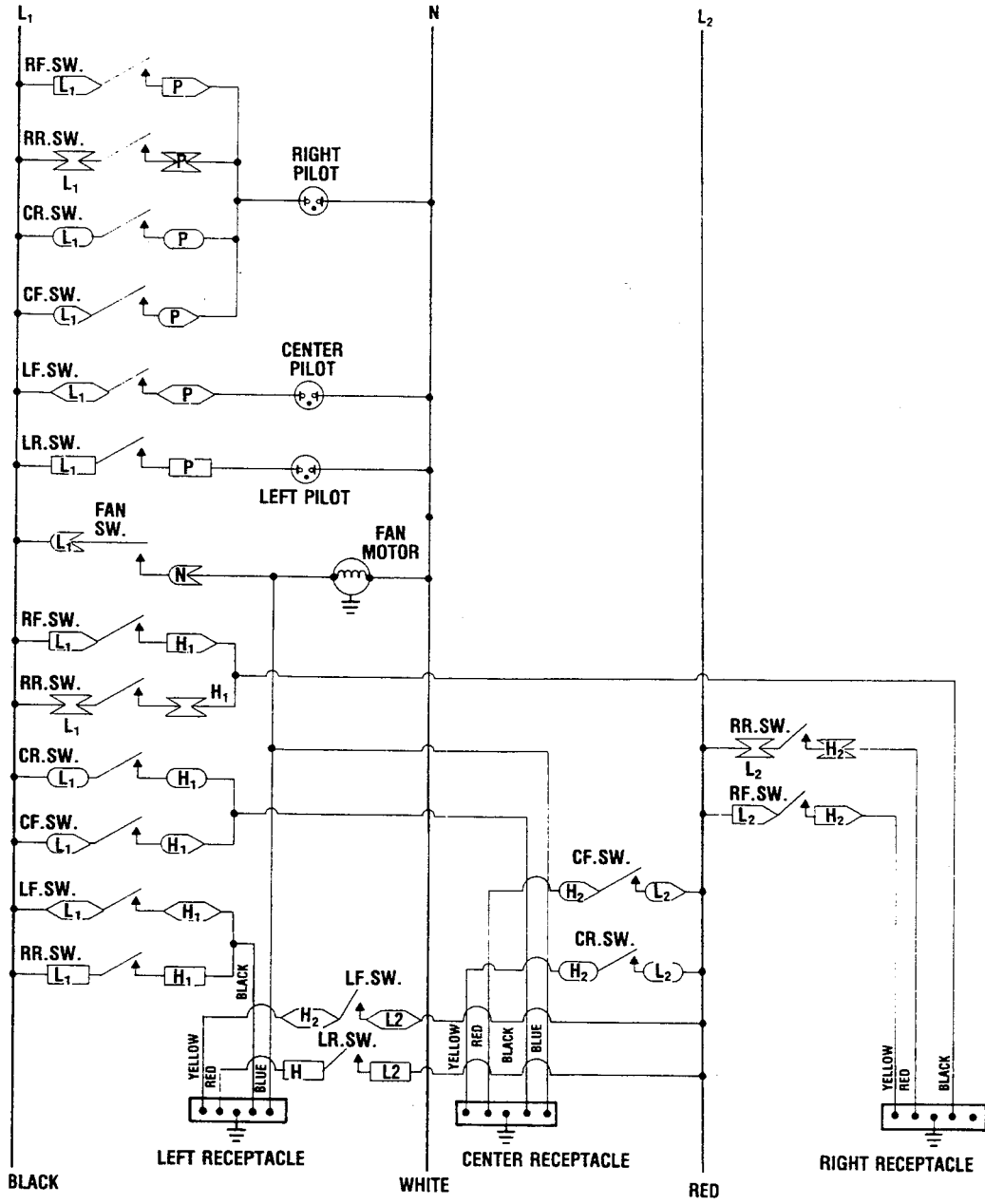
C301-C

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
46 13/16	21 9/16	45 3/4	20 15/16	120/208/240	10.2	44.3	#8	50	88 lbs.

DIAGRAM



SCHEMATIC

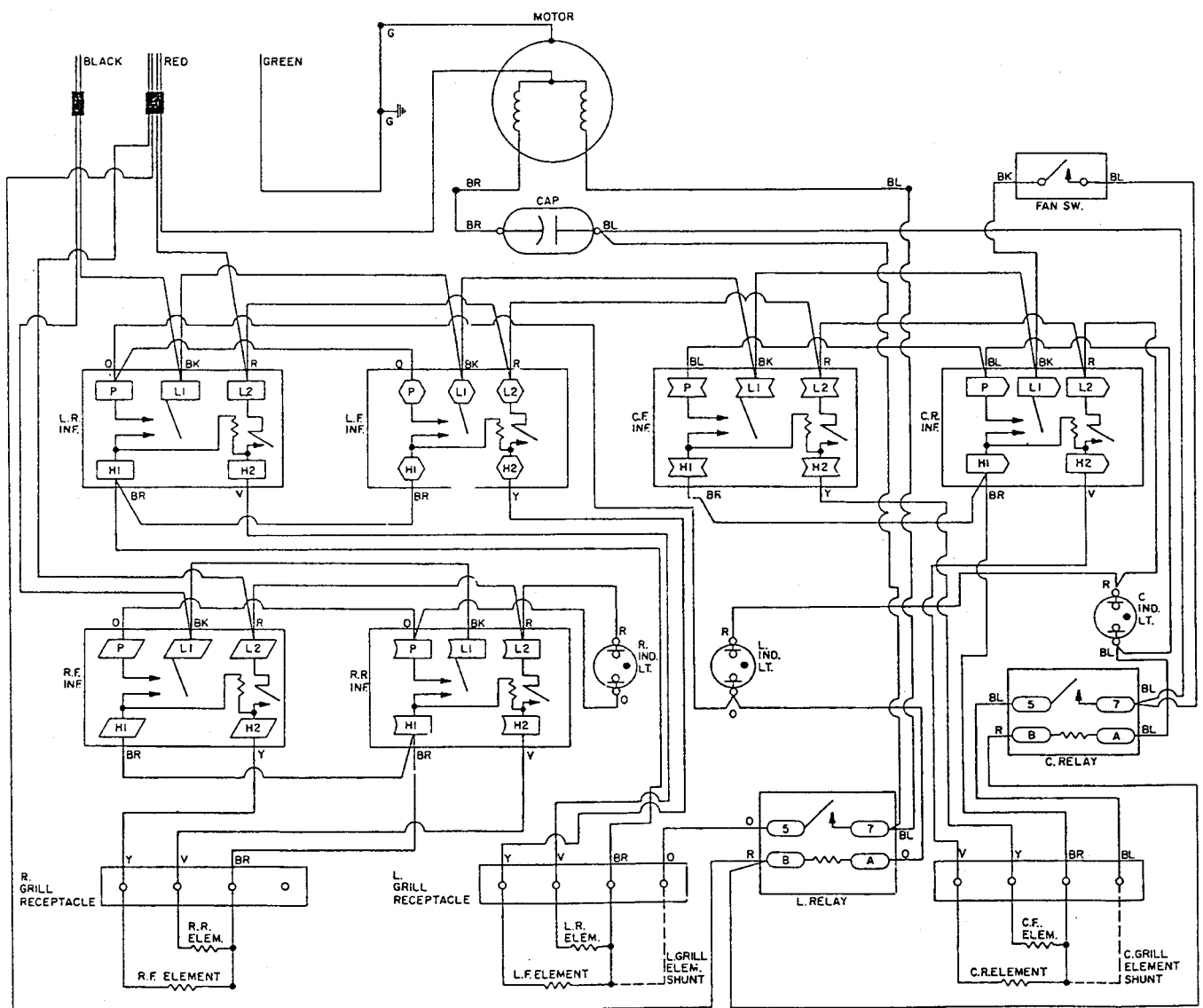


*NOTE: Canadian version uses 6 circuit breakers and 3 thermal limiters in supply lines for circuit protection.

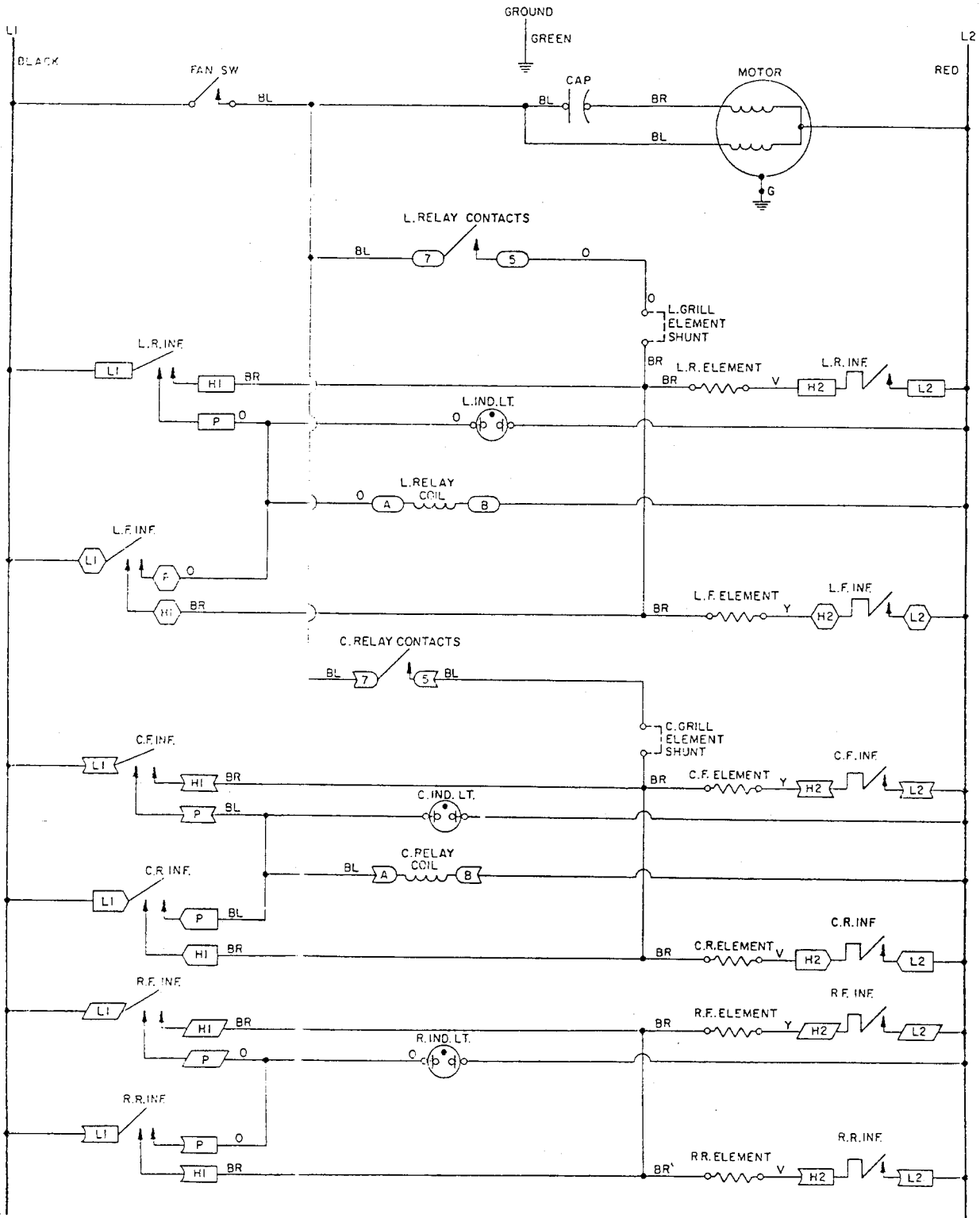
C301-E

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
46 13/16	21 9/16	45 3/4	20 15/16	120/208/240	10.2	44.3	#8	50	88 lbs.

DIAGRAM



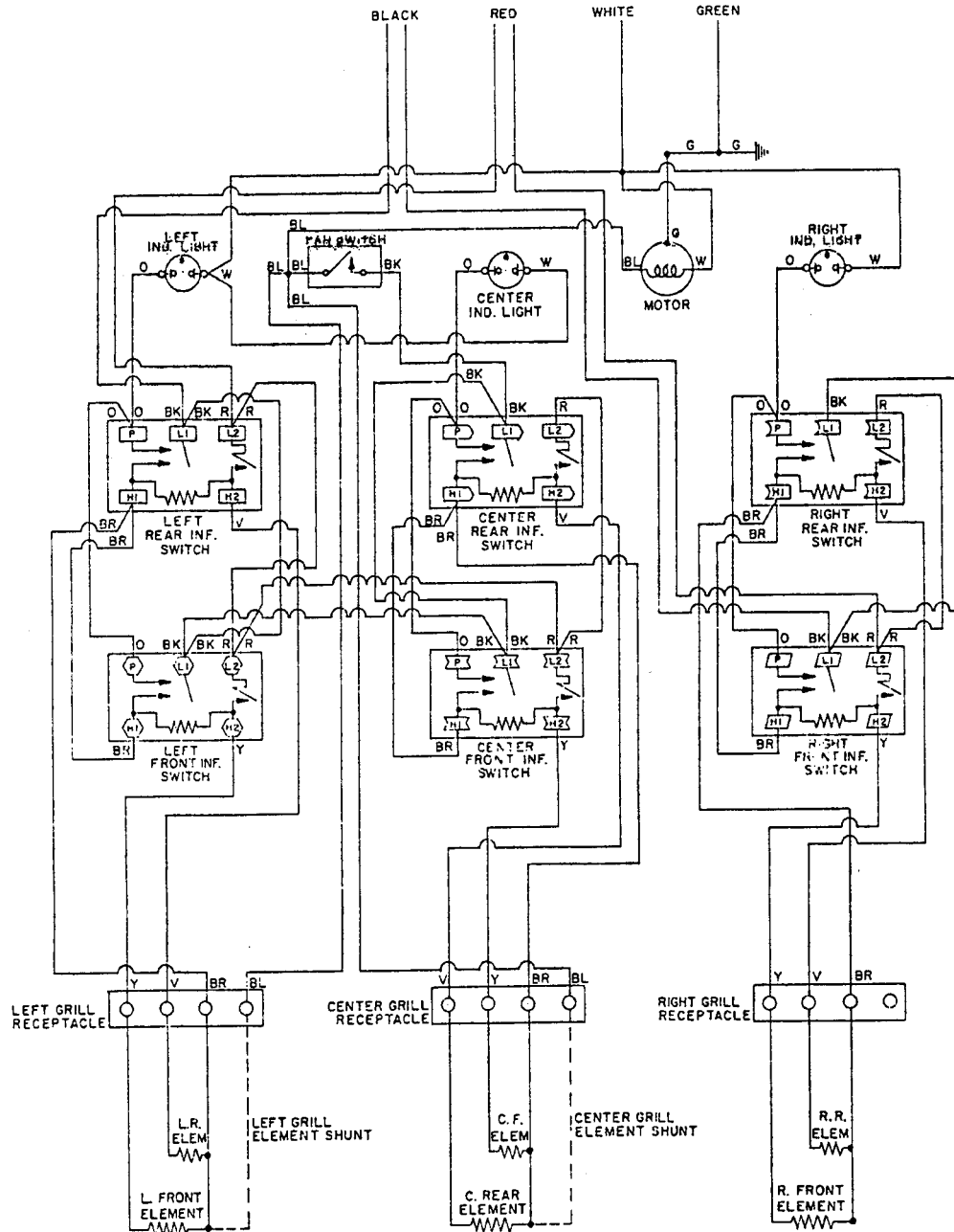
SCHEMATIC



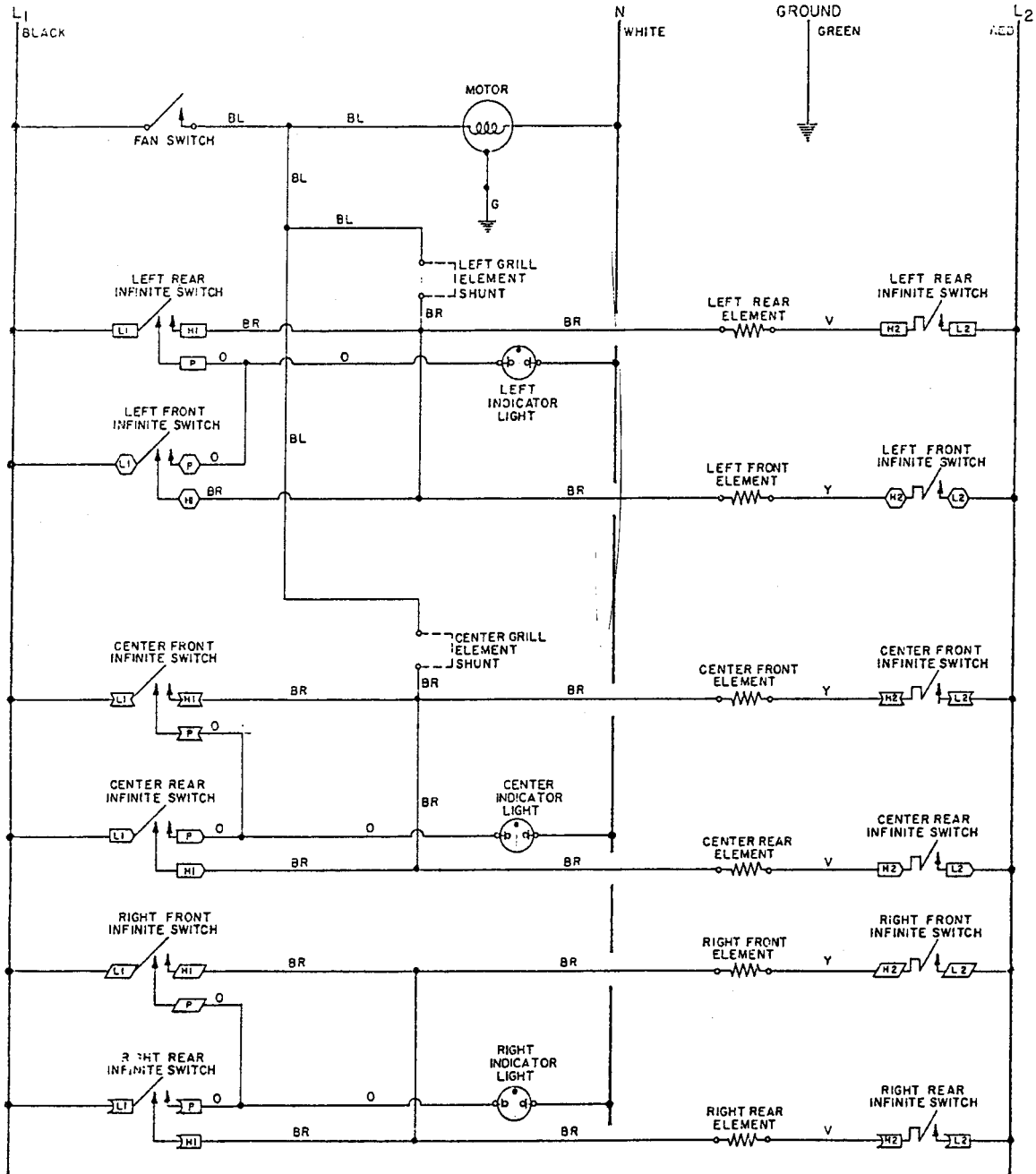
C302

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
46 13/16	21 9/16	45 3/4	20 15/16	120/208/240	10.2	44.3	#8	50	88 lbs.

DIAGRAM



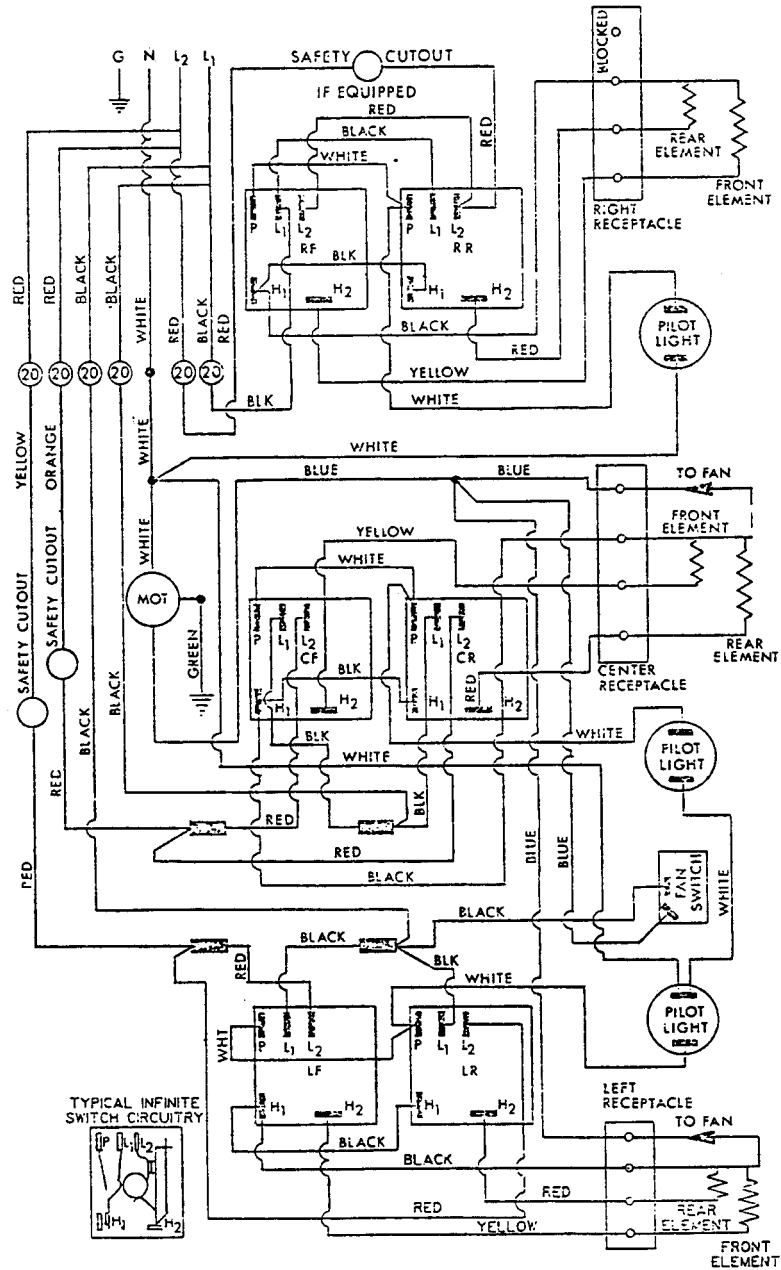
SCHEMATIC



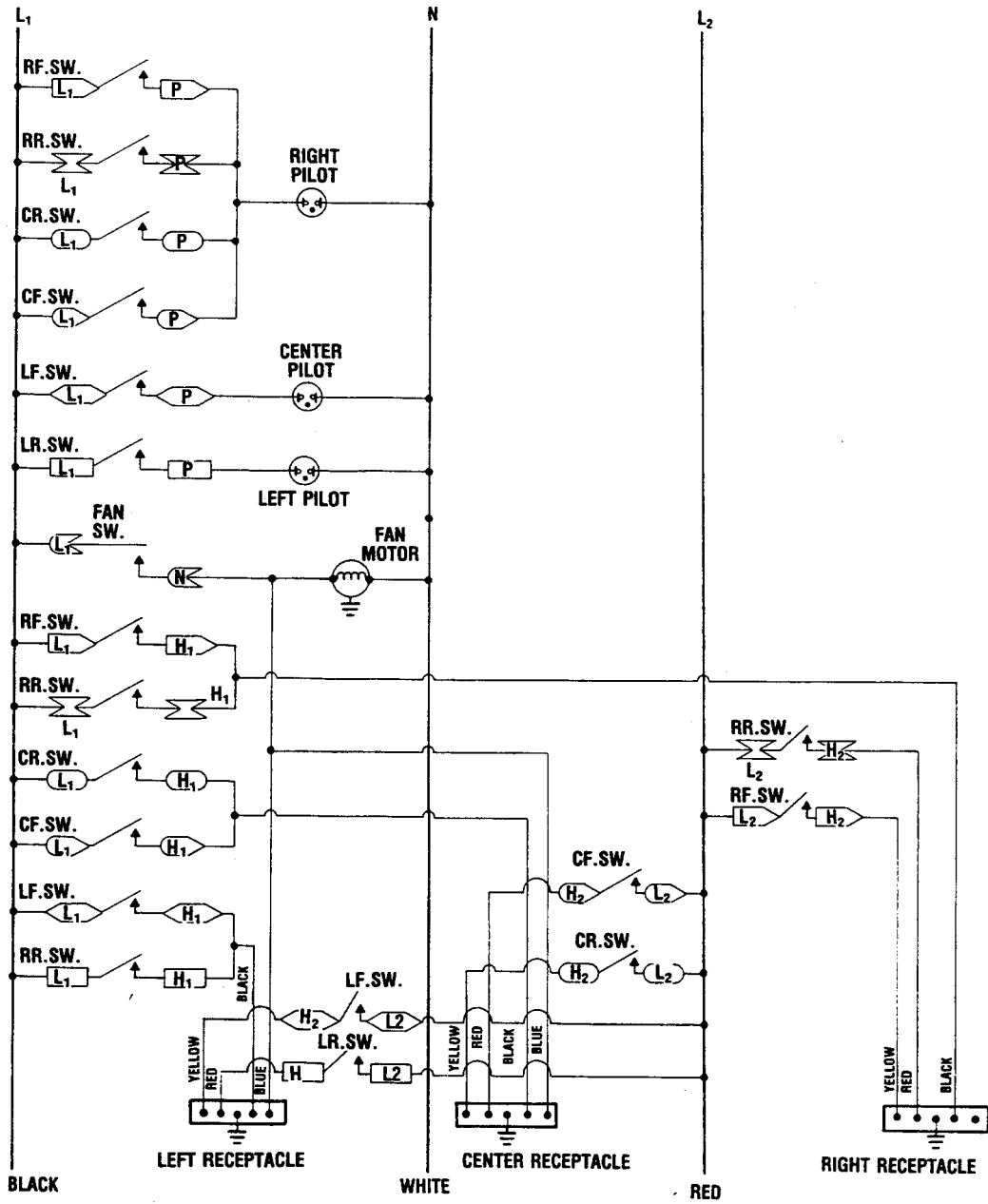
C302-C

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
48 13/16	21 9/16	45 3/4	20 15/16	120/208/240	10.2	44.3	#8	50	88 lbs.

DIAGRAM



SCHMATIC

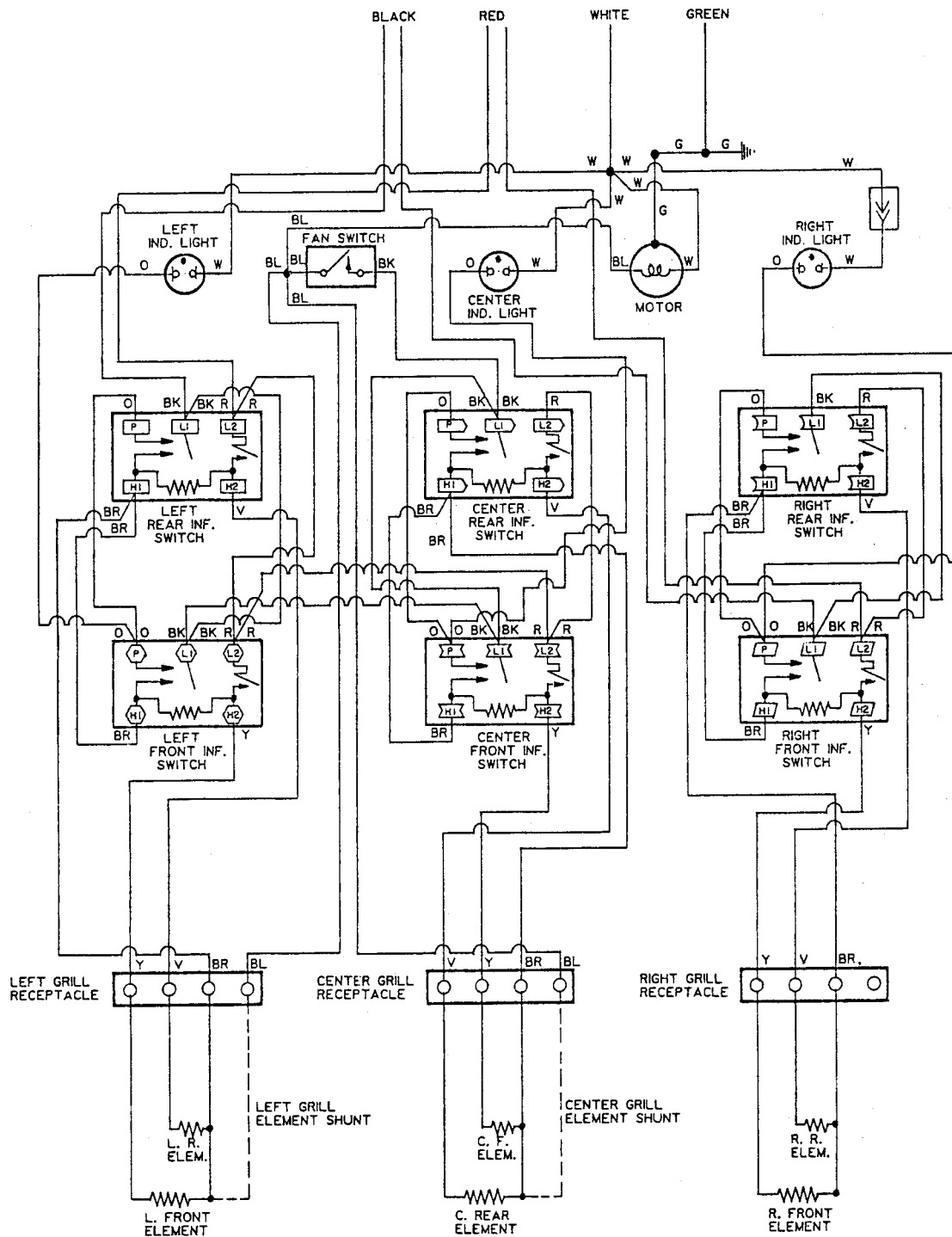


*NOTE: Canadian version uses 6 circuit breakers and 3 thermal limiters in supply lines for circuit protection.

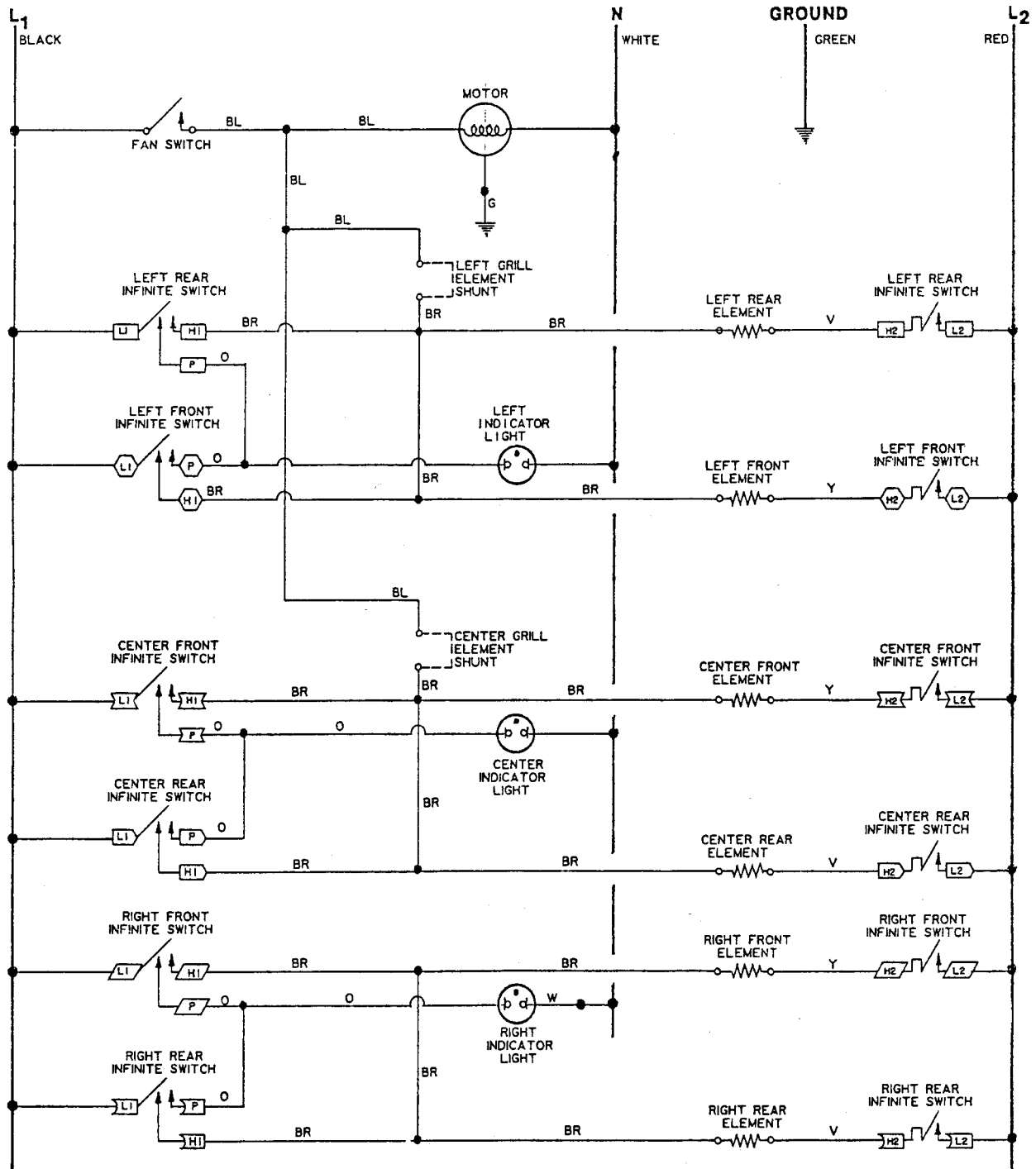
C306

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
46 13/16	21 9/16	45 3/4	20 15/16	120/208/240	10.2	44.3	#8	50	88 lbs.

DIAGRAM



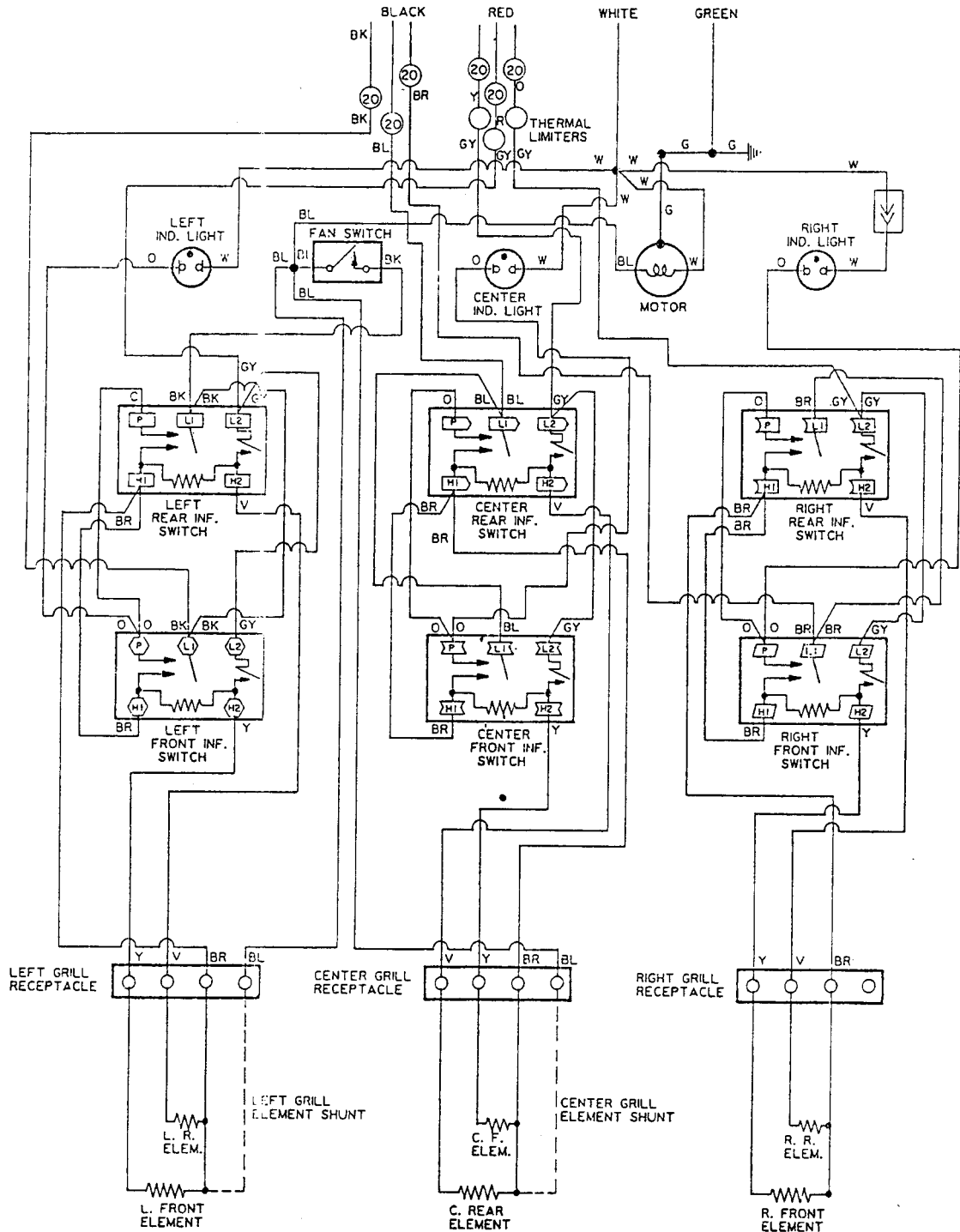
SCHEMATIC



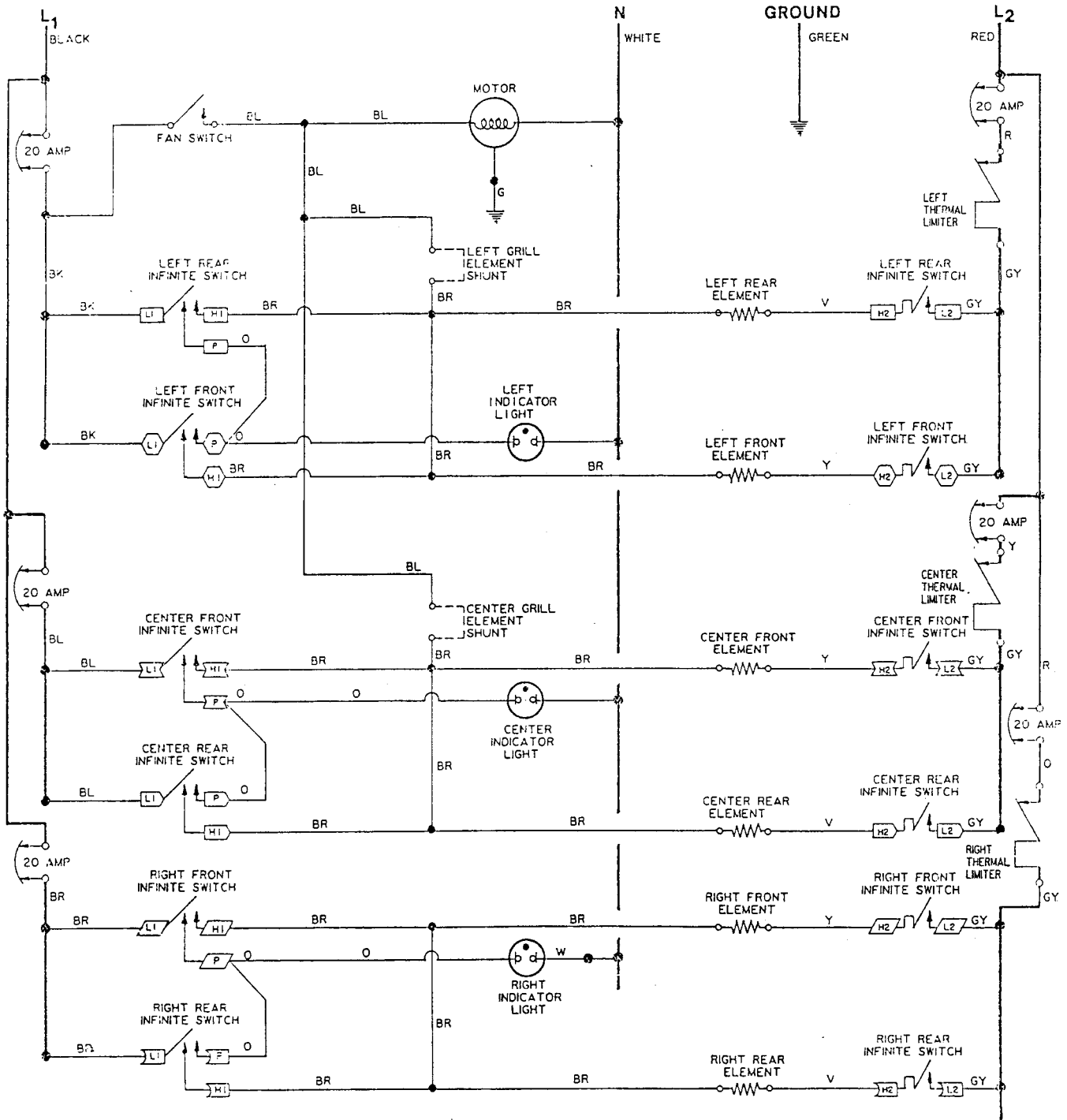
C306-C

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIP-PING WEIGHT
46 13/16	21 9/16	45 3/4	20 15/16	120/208/240	10.2	44.3	#8	50	88 lbs.

DIAGRAM



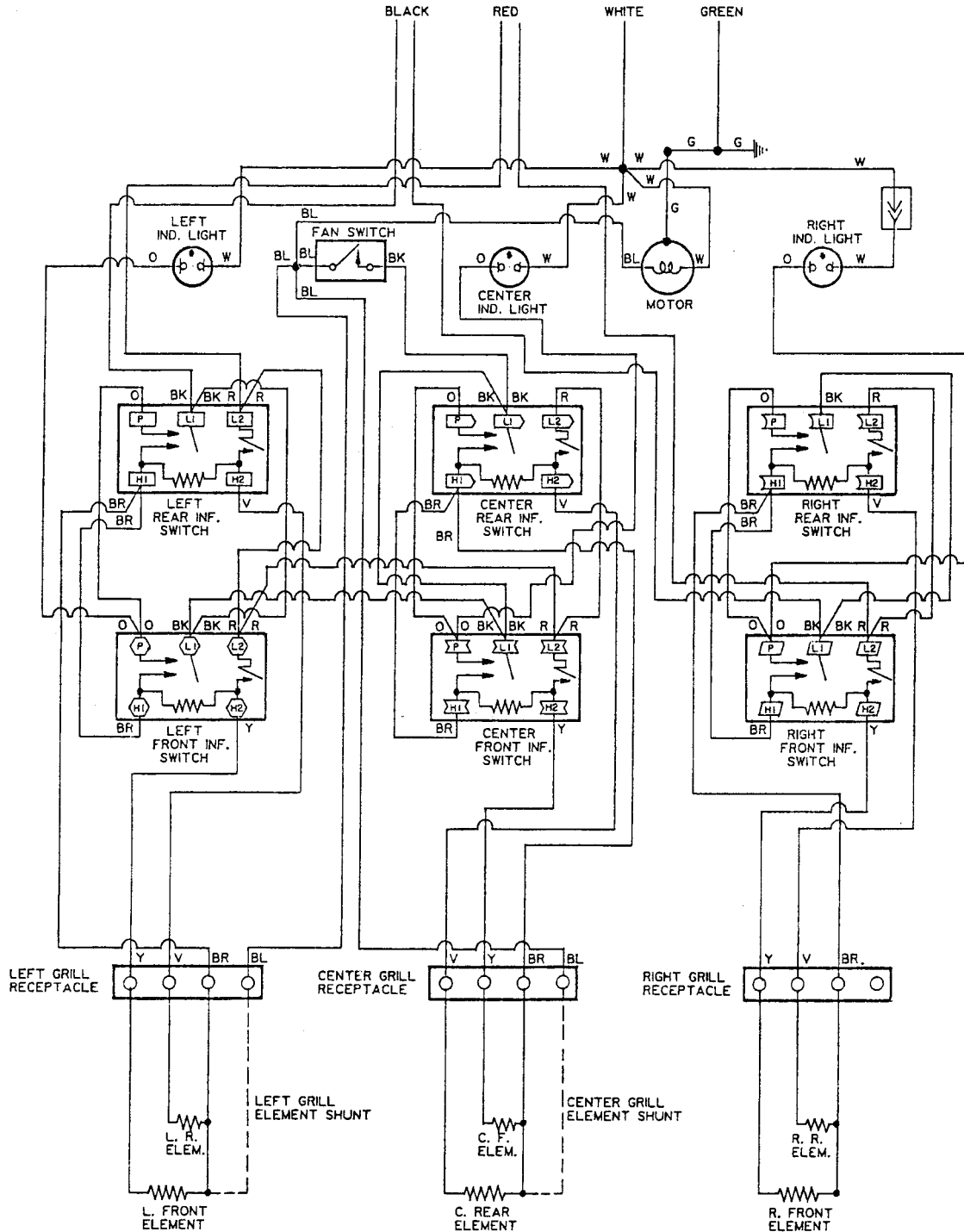
SCHMATIC



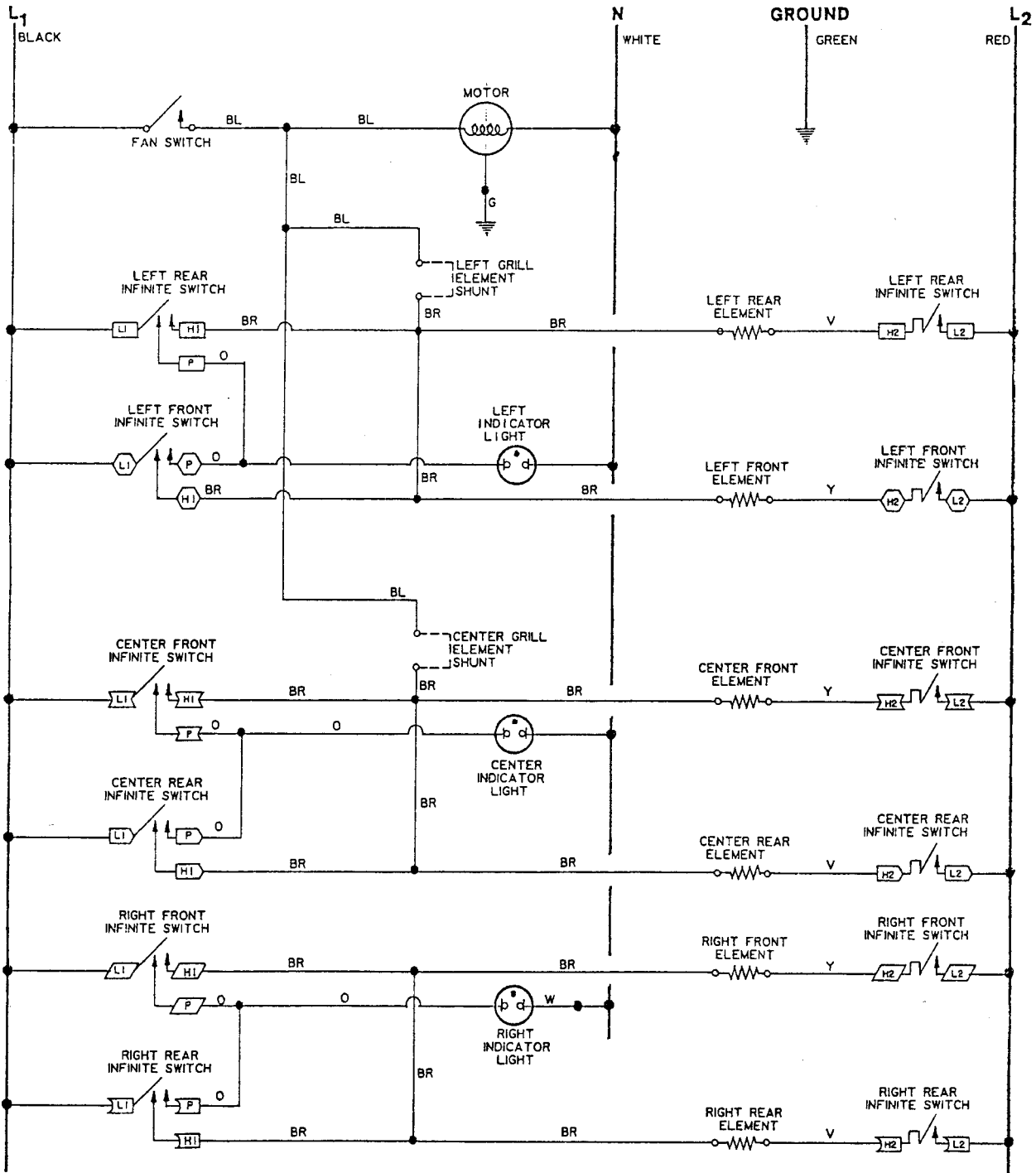
C316

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIP-PING WEIGHT
48 13/16	21 9/16	45 3/4	20 15/16	120/208/240	10.2	44.3	#8	50	88 lbs.

DIAGRAM



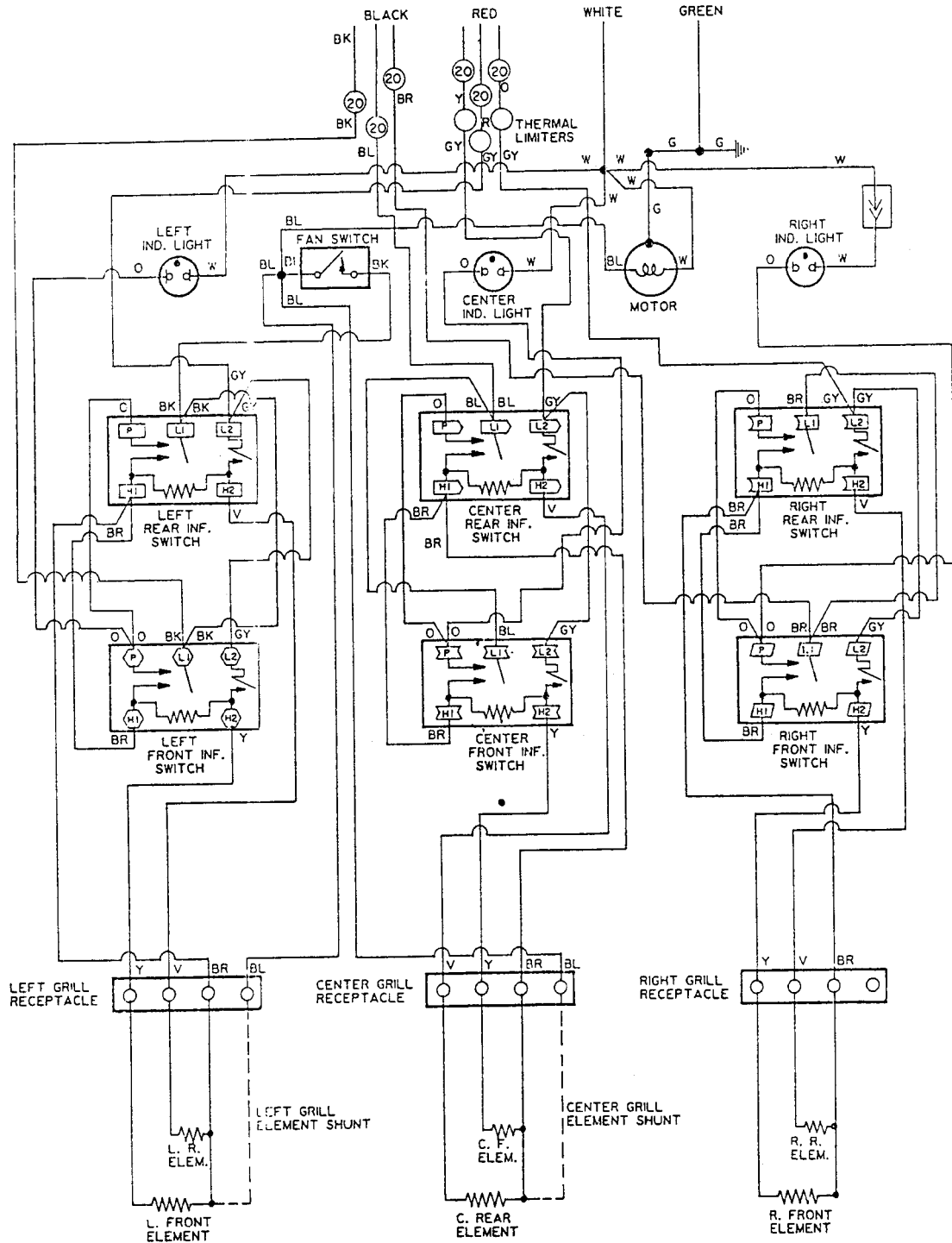
SCHEMATIC



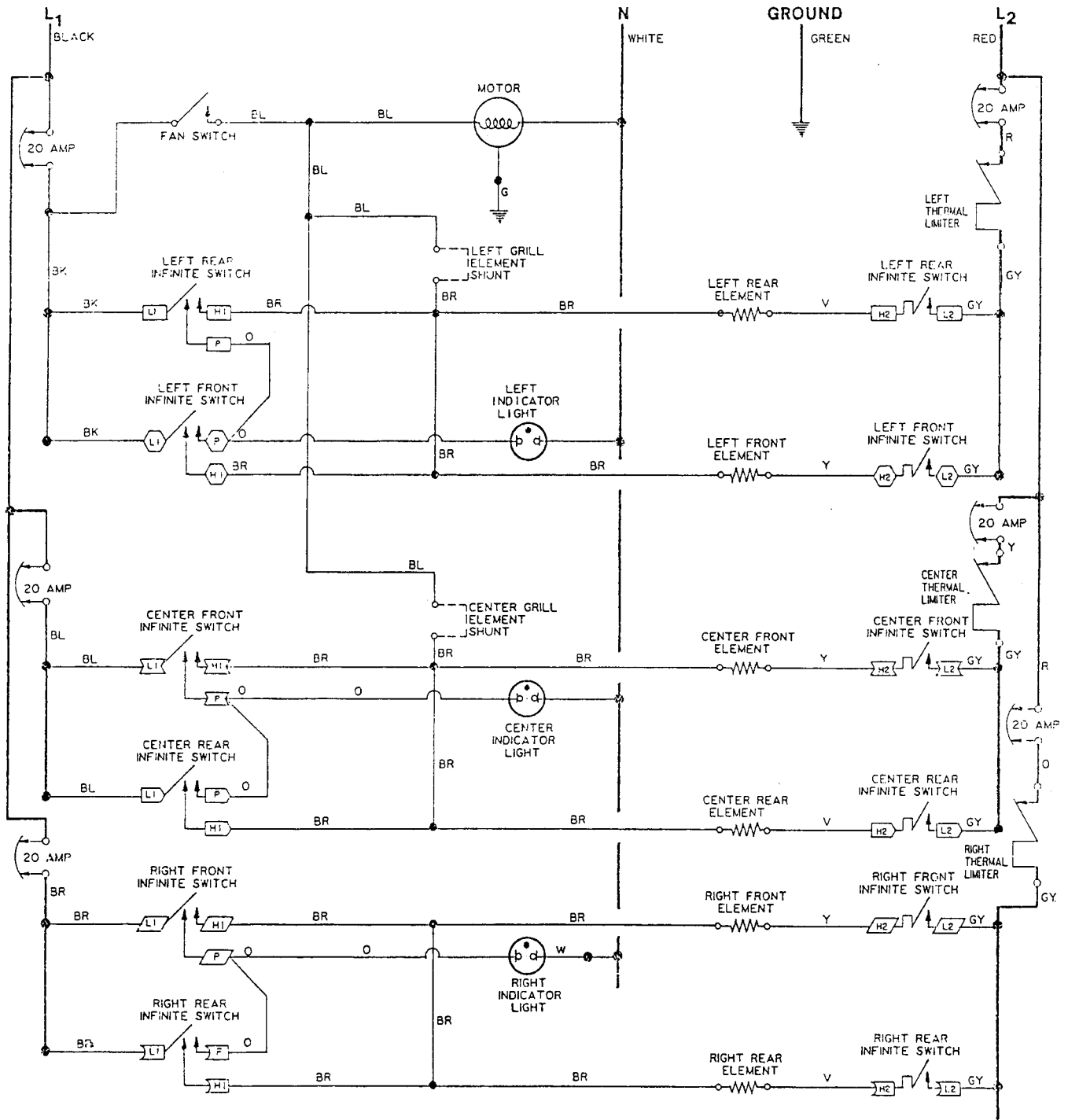
C316-C

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
46 13/16	21 9/16	45 3/4	20 15/16	120/208/240	10.2	44.3	#8	50	88 lbs.

DIAGRAM



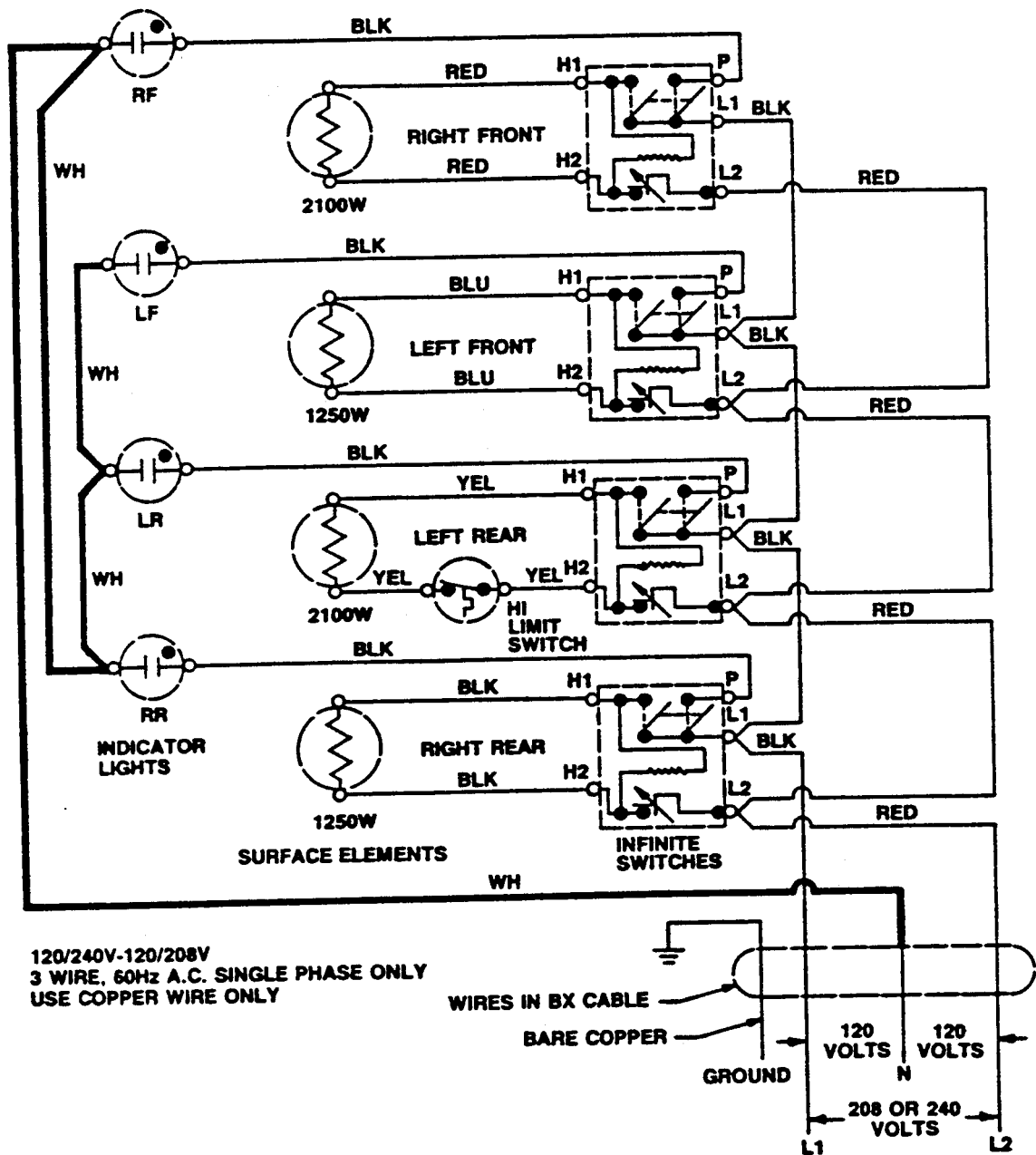
SCHEMATIC



CCE406

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
33 5/8	21 5/8	33 1/16	21 1/16	120/208/240	6.7	27.9	#10	30	40 lbs.

DIAGRAM



CCE406

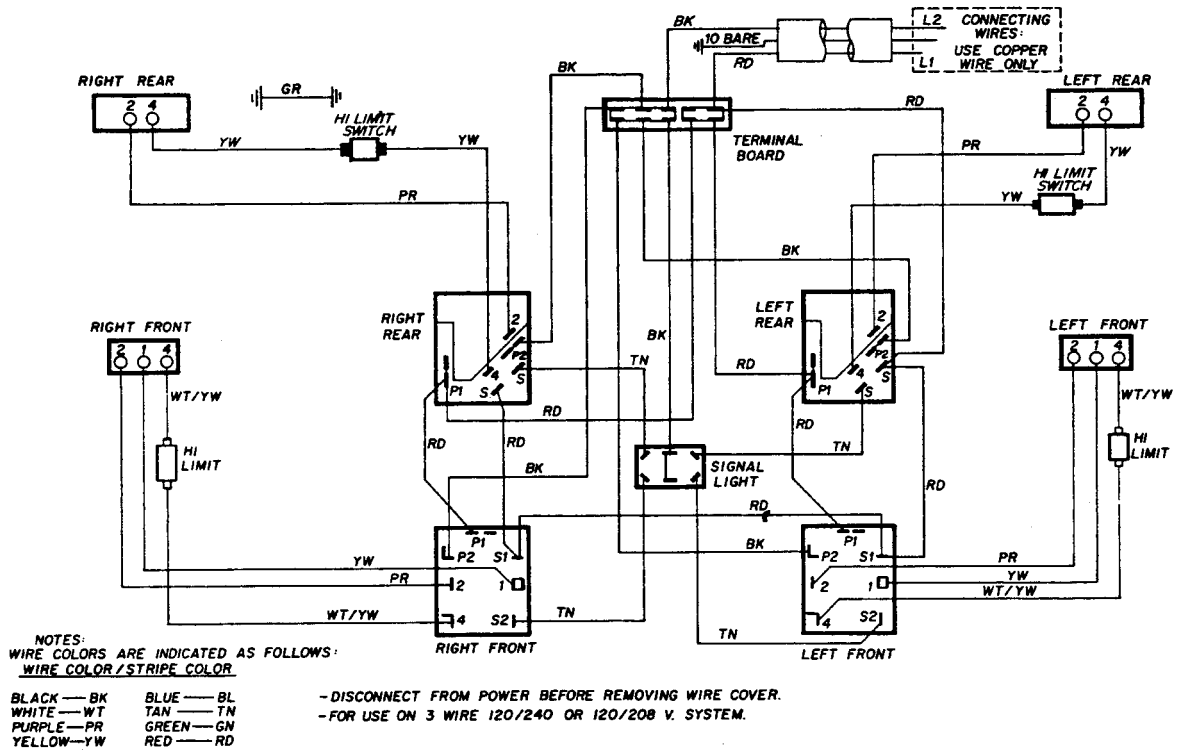
SCHEMATIC

NA

CCS446

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
30	21	26 5/8	20	120/208/240	6.7	27.9	#10	30	40 lbs.

DIAGRAM



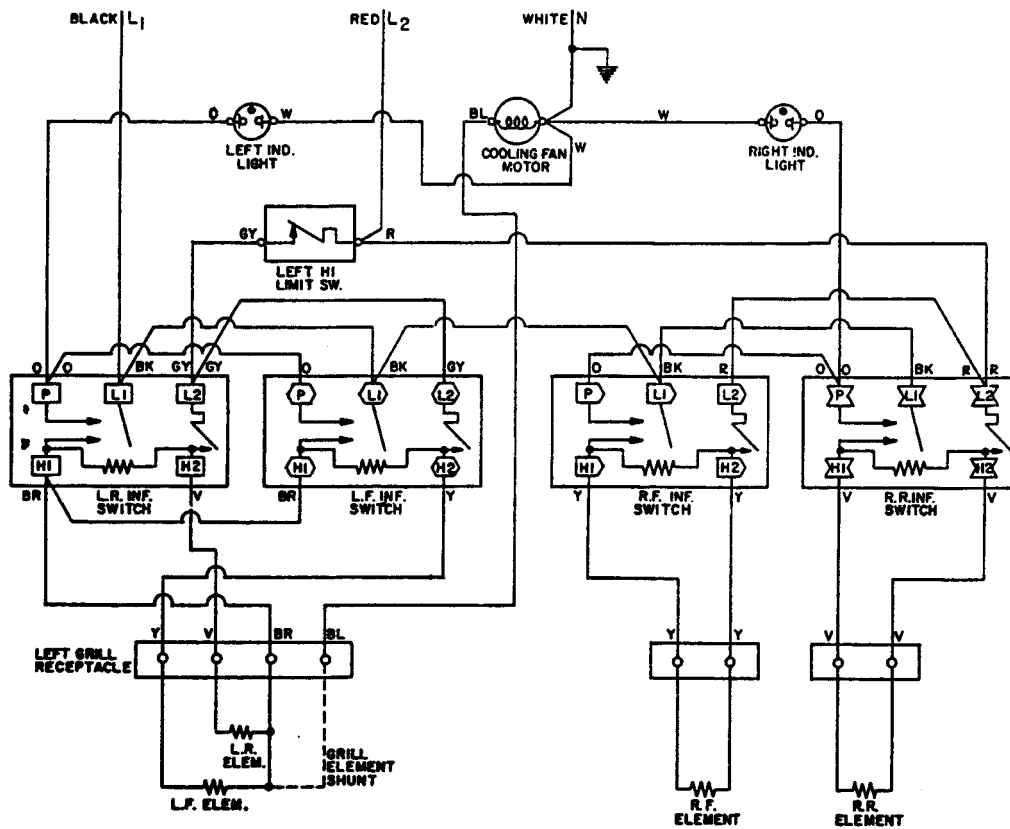
SCHEMATIC

NA

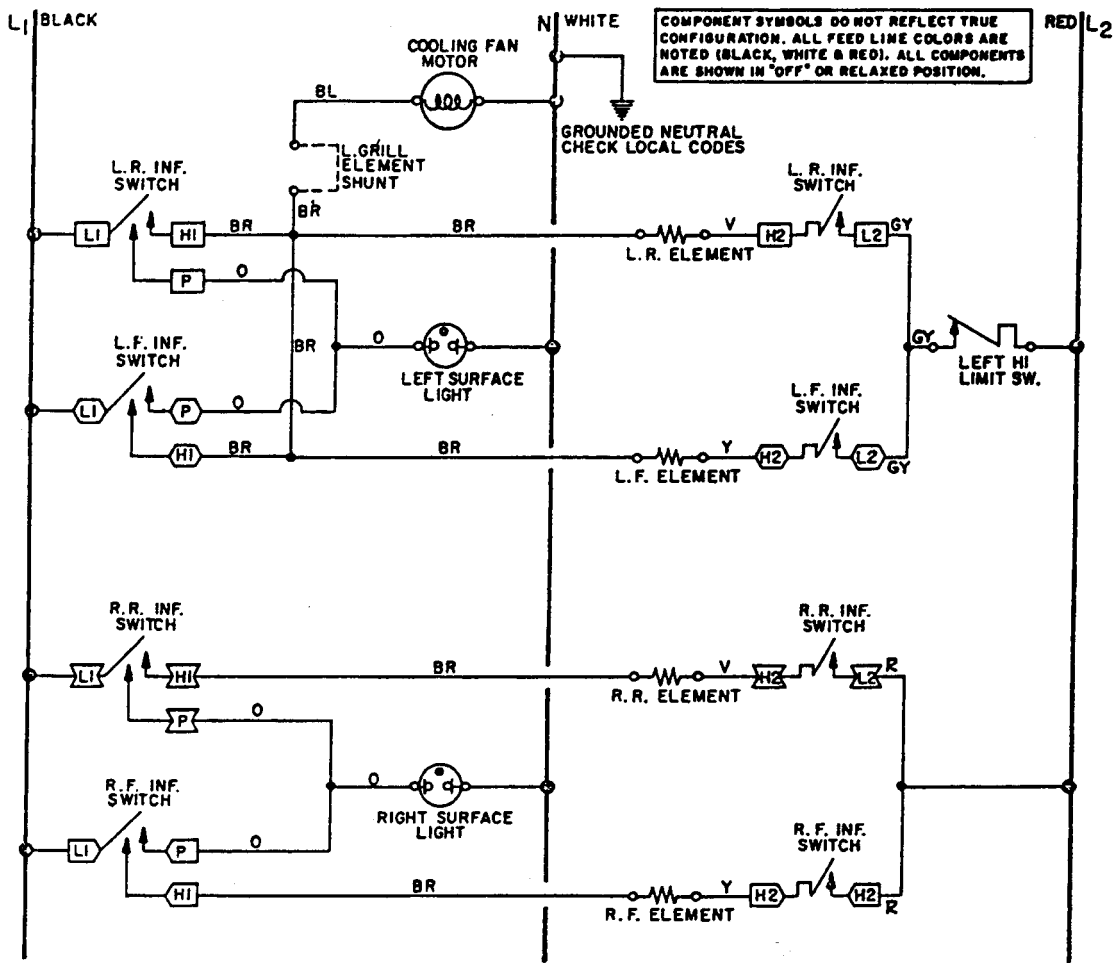
CU230

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
29 7/8	21 1/2	28 7/8	20 15/16	120/208/240	6.7	27.9	#10	30	40 lbs.

DIAGRAM



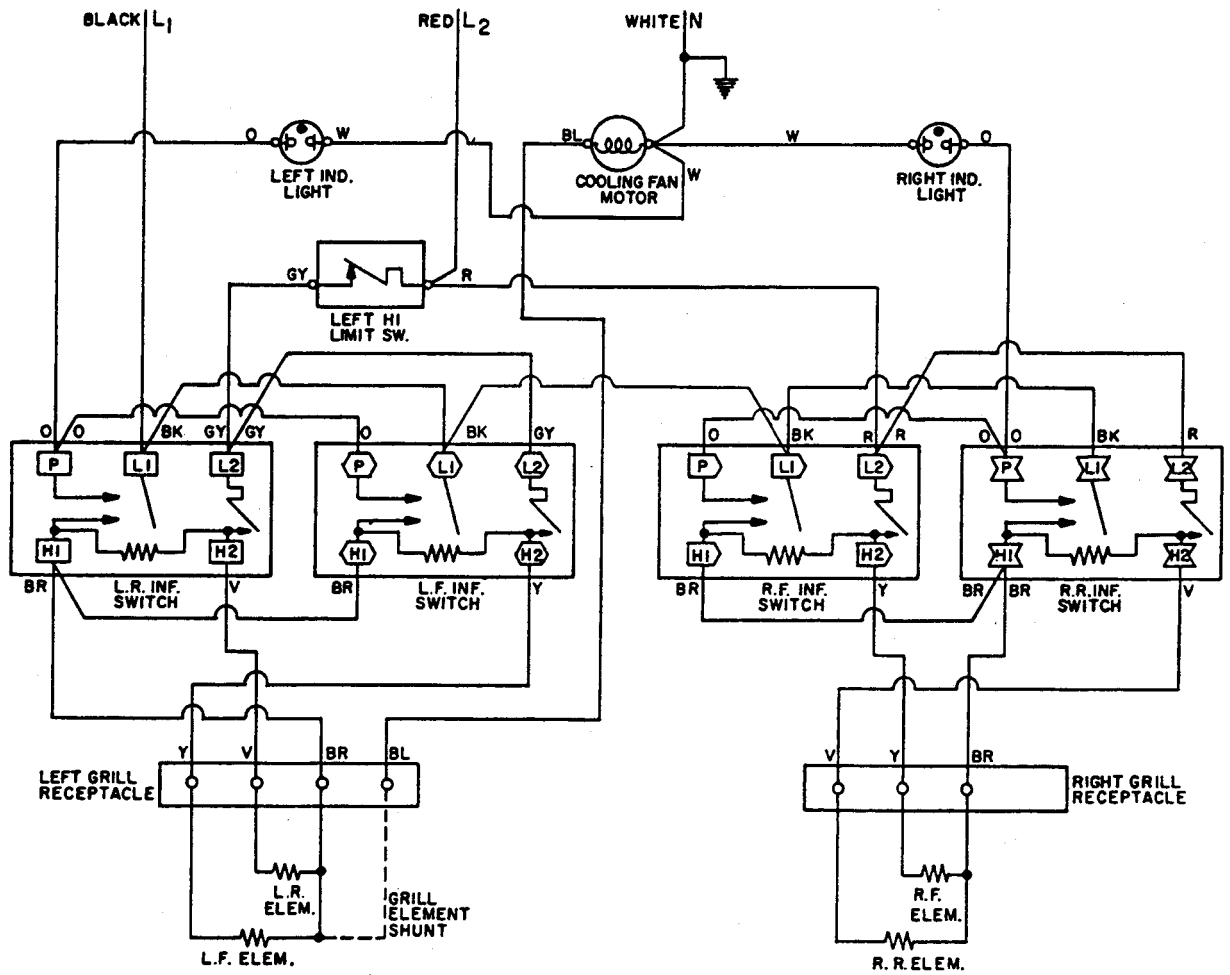
SCHEMATIC



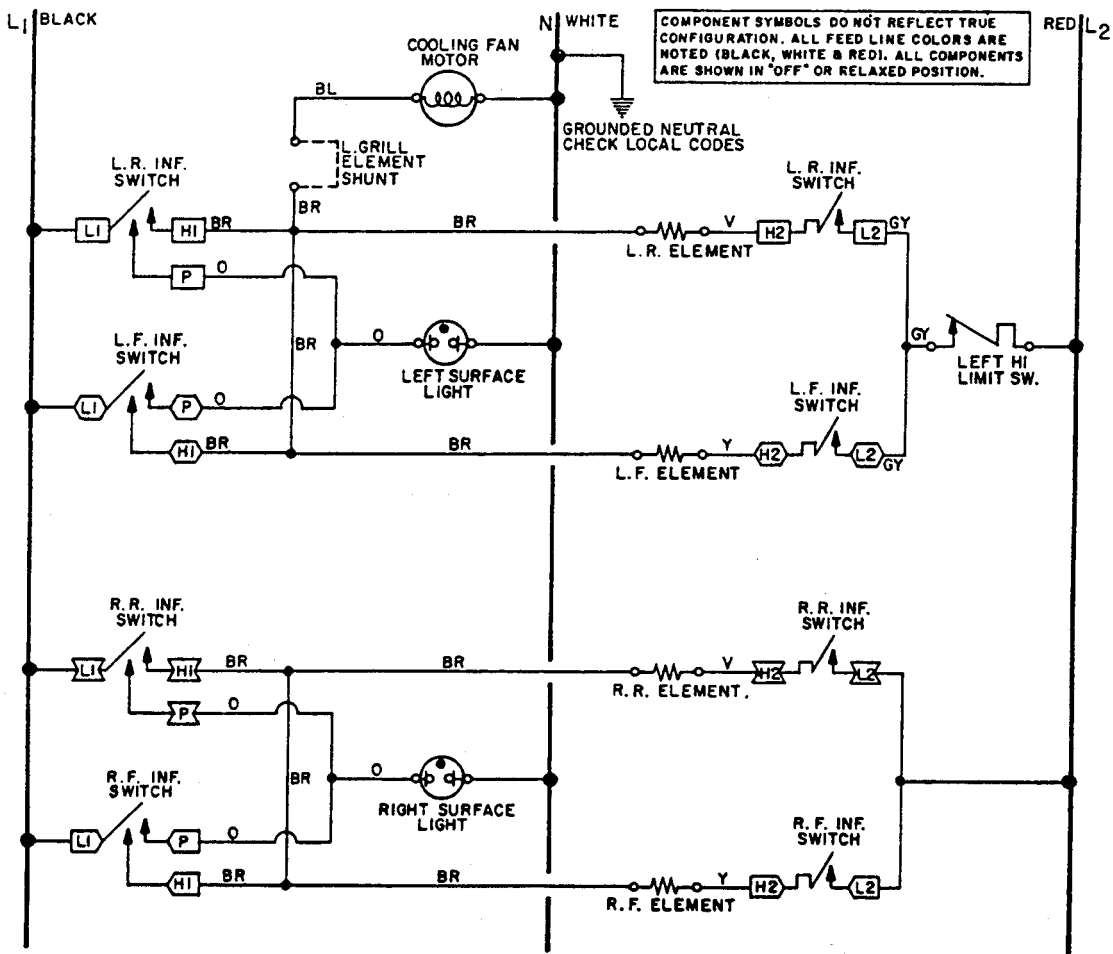
CU240

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIP-PING WEIGHT
29 7/8	21 1/2	28 7/8	20 15/16	120/208/240	6.7	27.9	#10	30	40 lbs.

DIAGRAM



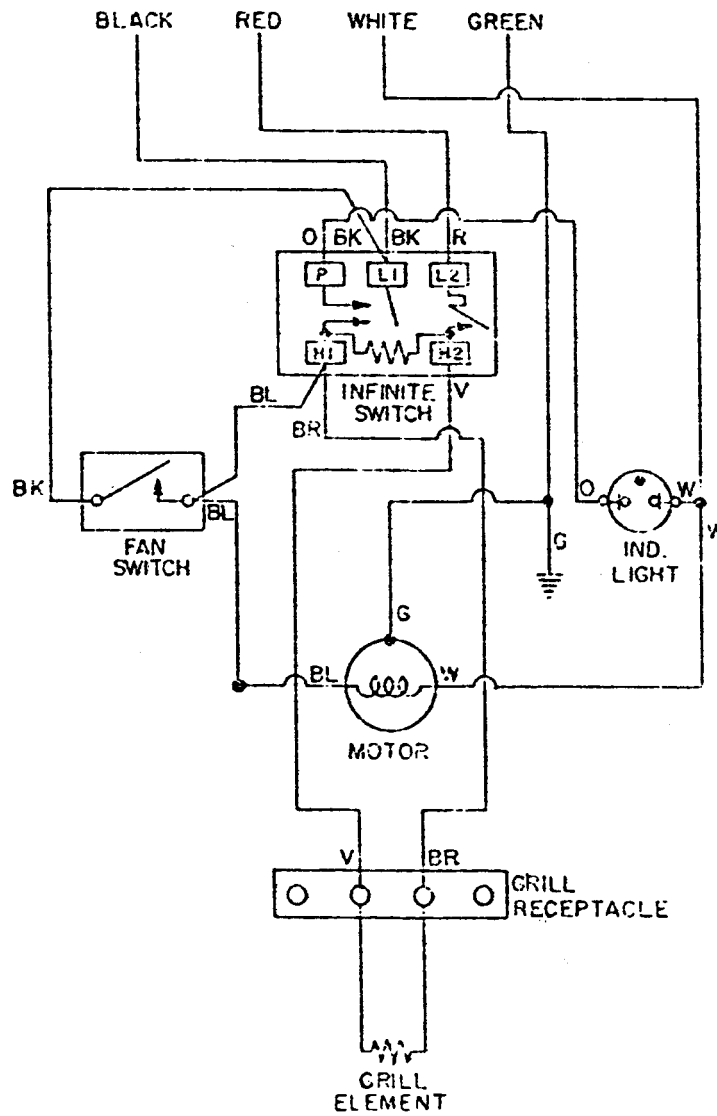
SCHMATIC



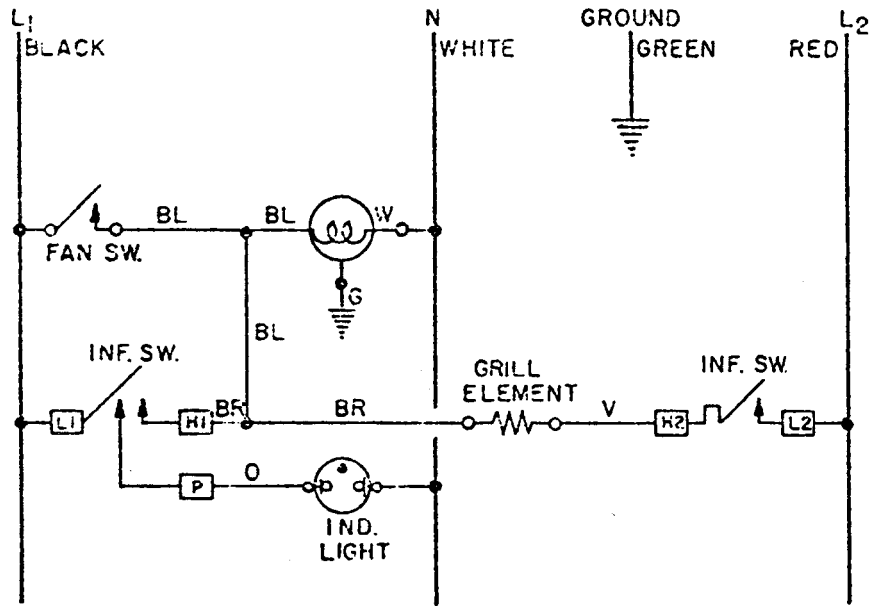
G100

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
18 1/16	21 1/2	17 1/8	20 15/16	120/208/240	3.0	14	#12	20	54 lbs.

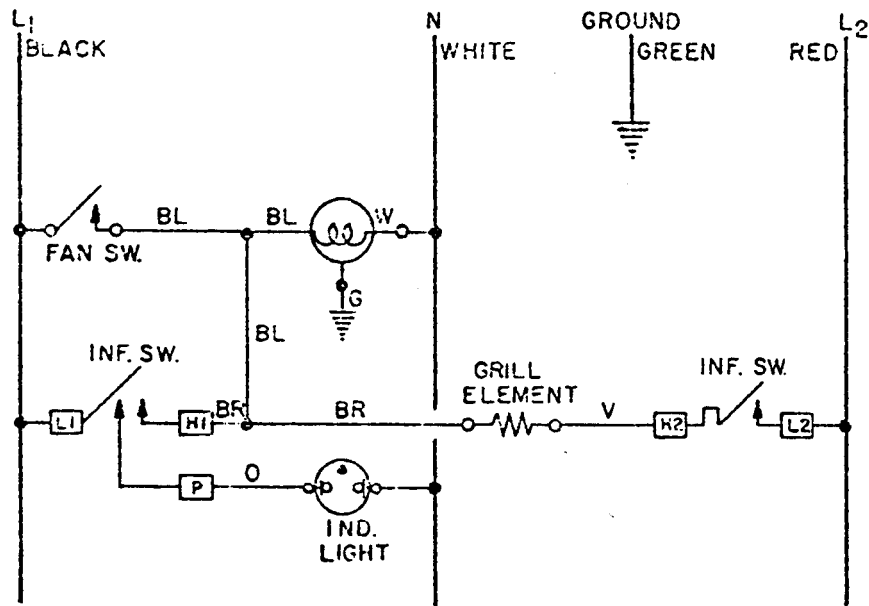
DIAGRAM



SCHEMATIC



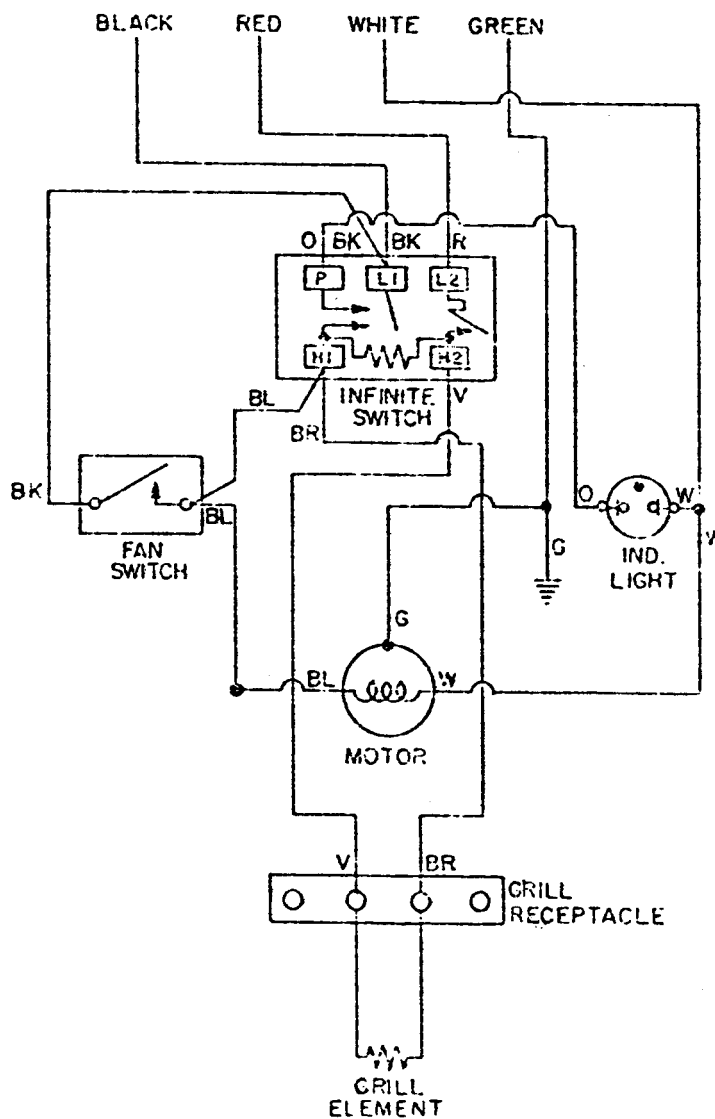
SCHEMATIC



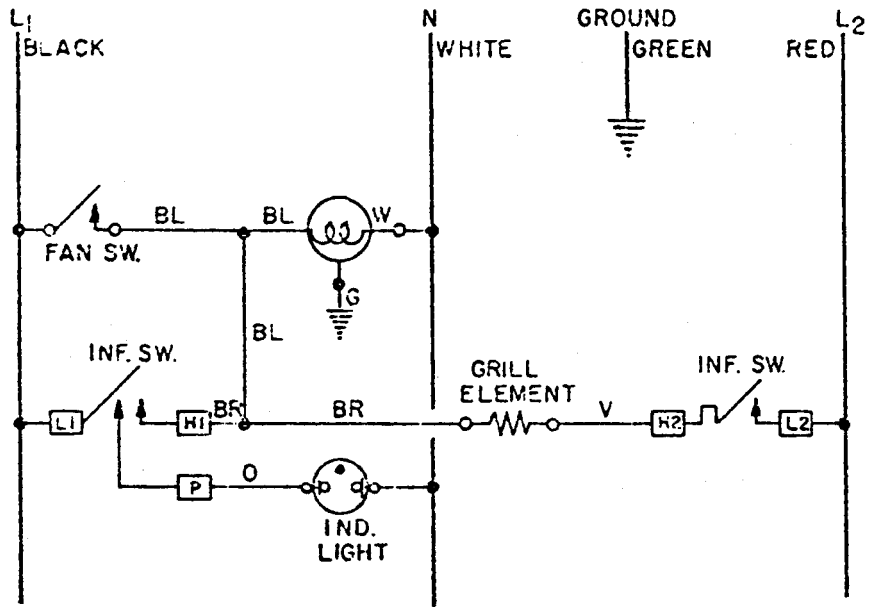
G101

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
18 1/16	21 1/2	17 1/8	20 15/16	120/208/240	3.0	14	#12	20	54 lbs.

DIAGRAM



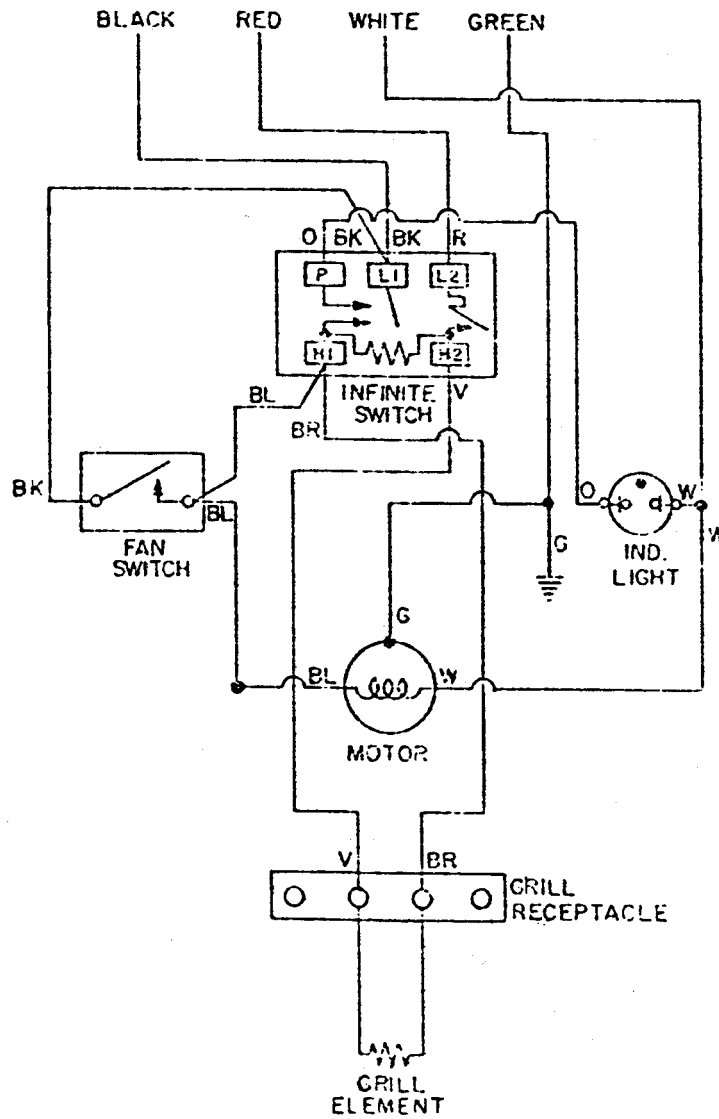
SCHEMATIC



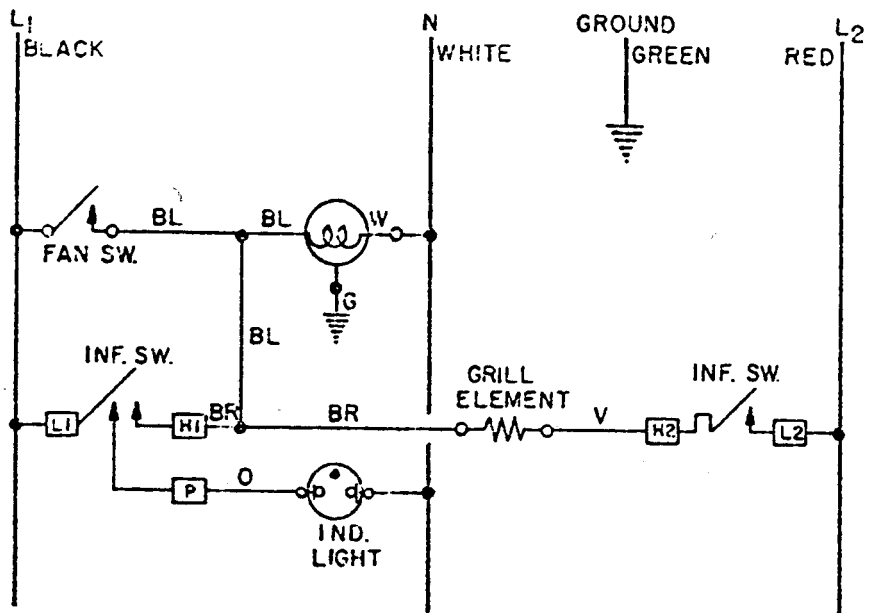
G102

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
18 1/16	21 1/2	17 1/8	20 15/16	120/208/240	3.0	14	#12	20	54 lbs.

DIAGRAM



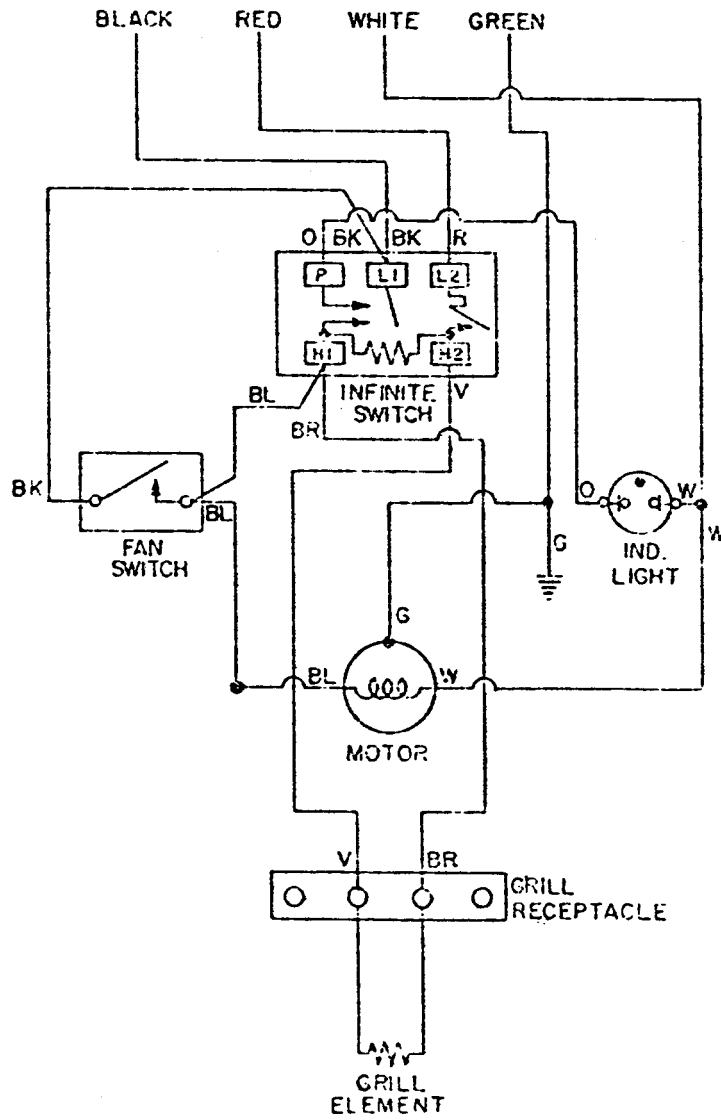
SCHEMATIC



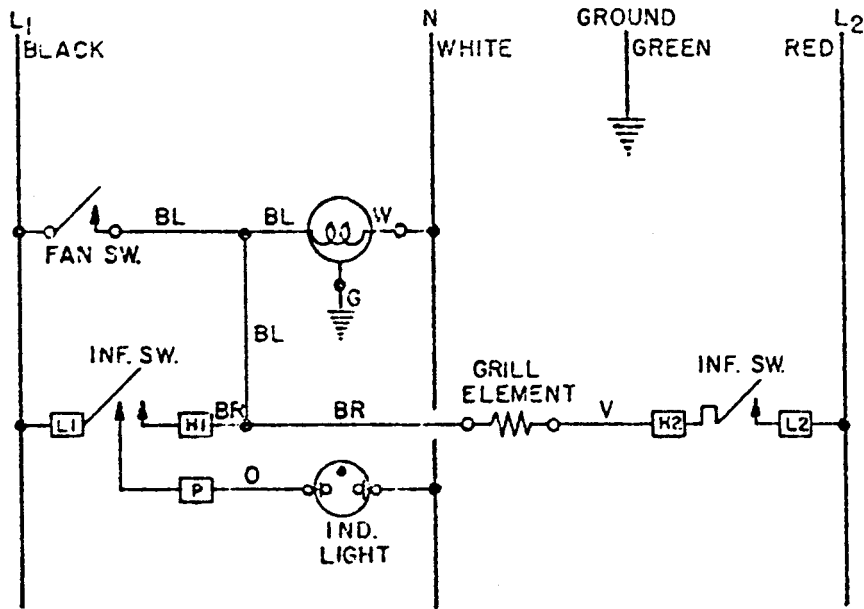
G103

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
18 1/16	21 1/2	17 1/8	20 15/16	120/208/240	3	14	#12	20	53 lbs.

DIAGRAM



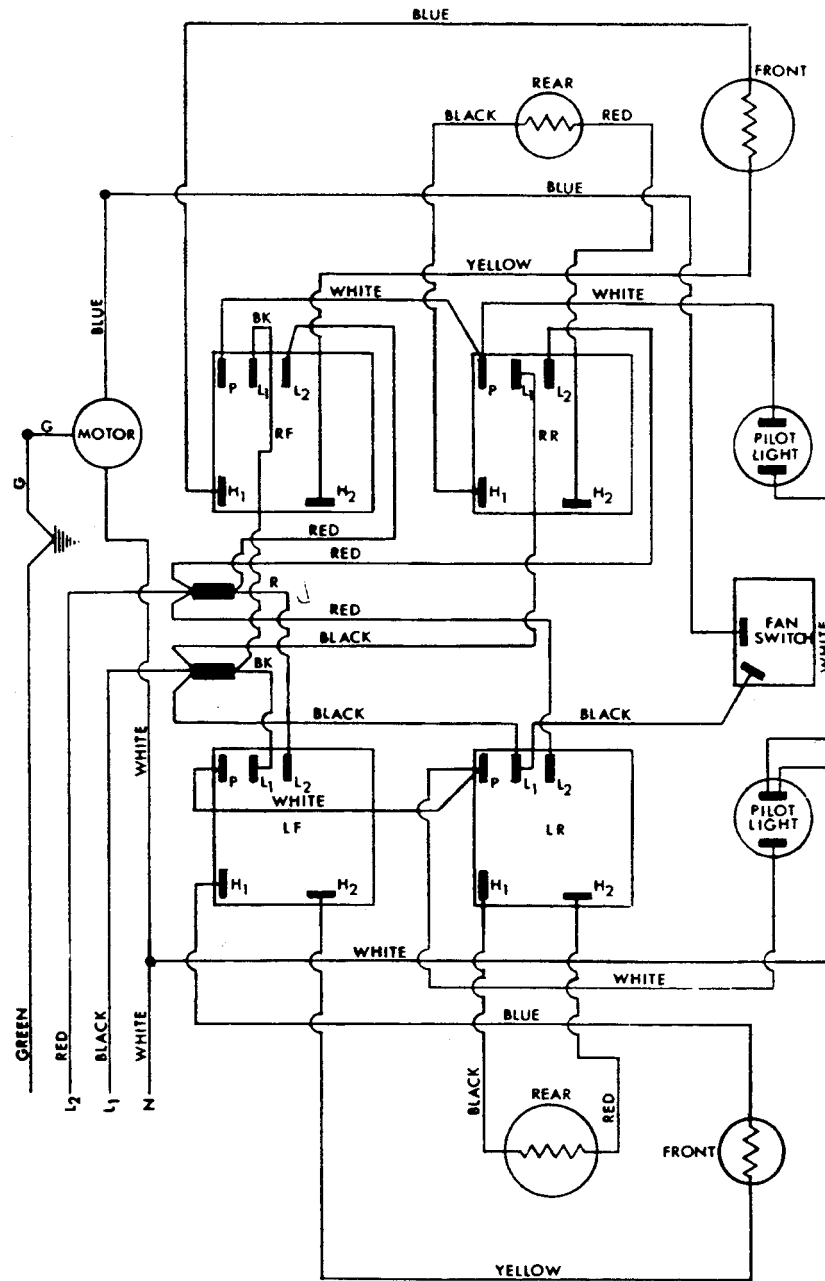
SCHEMATIC



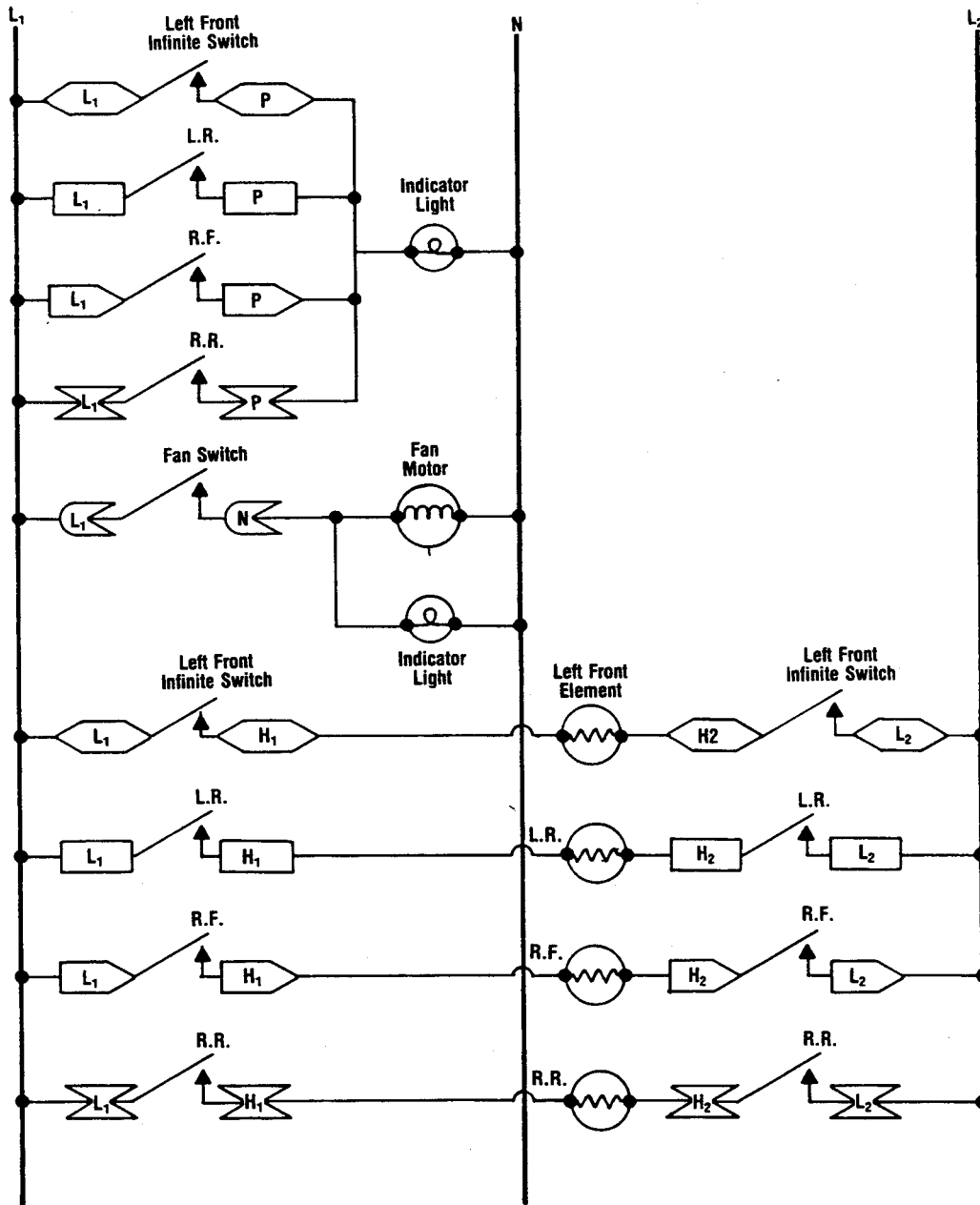
R200

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIP-PING WEIGHT
29 7/8	21 1/2	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.

DIAGRAM



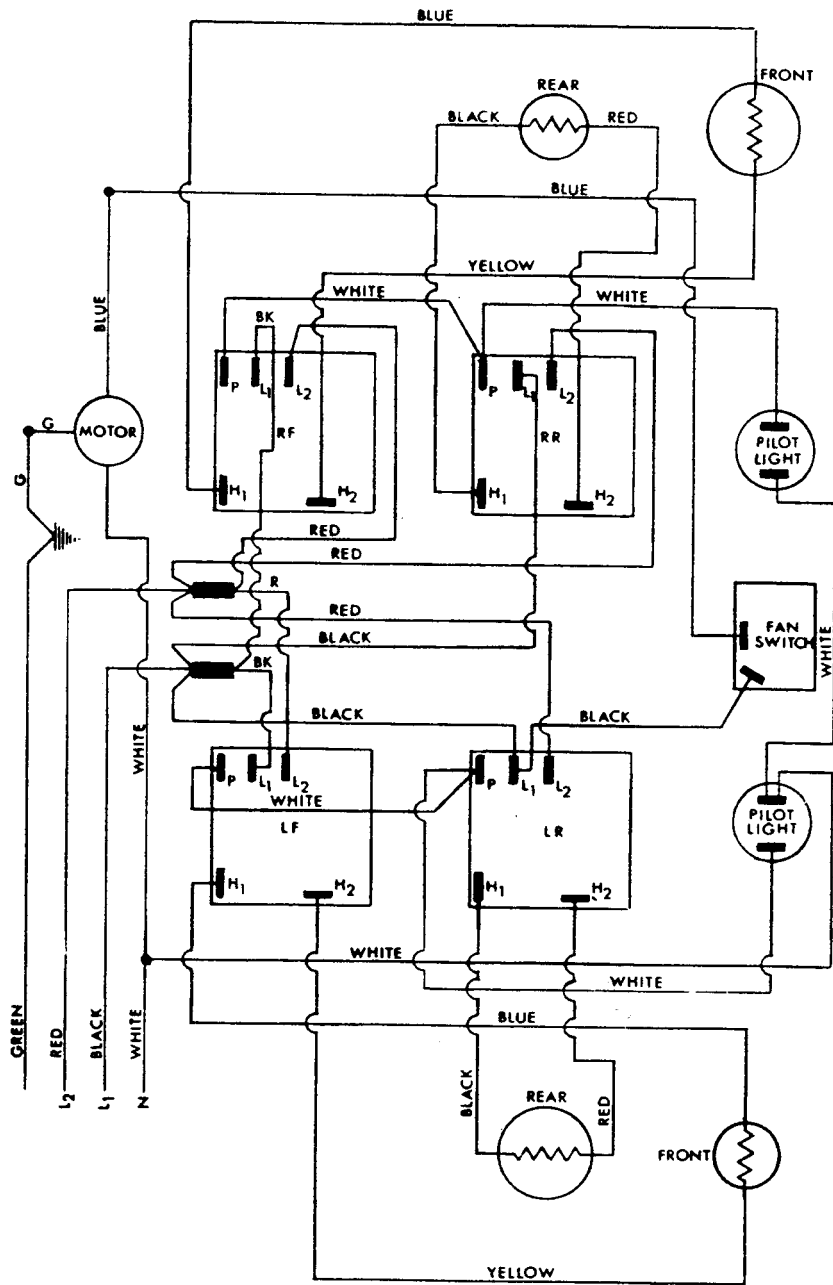
SCHEMATIC



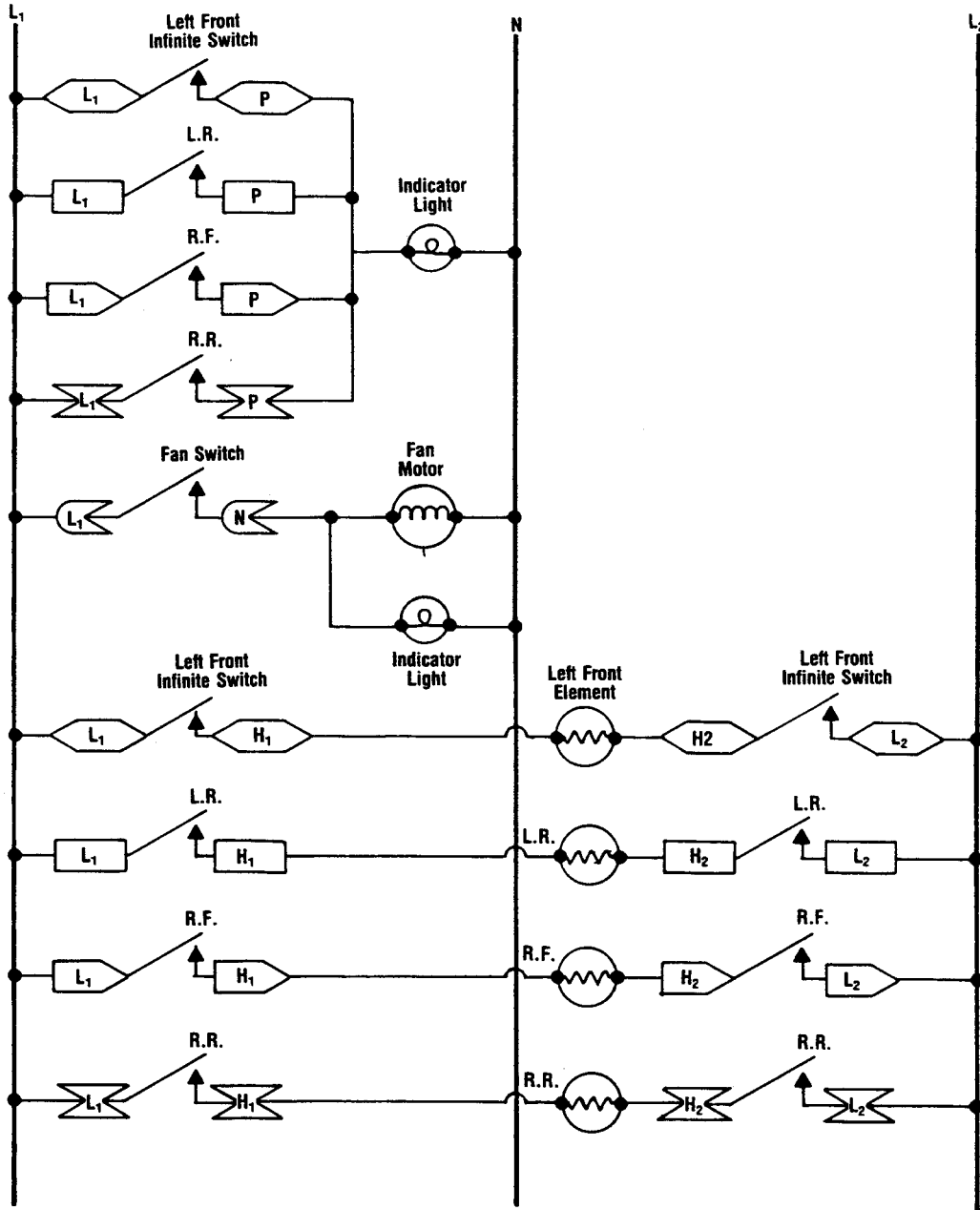
R201

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
29 7/8	21 1/2	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.

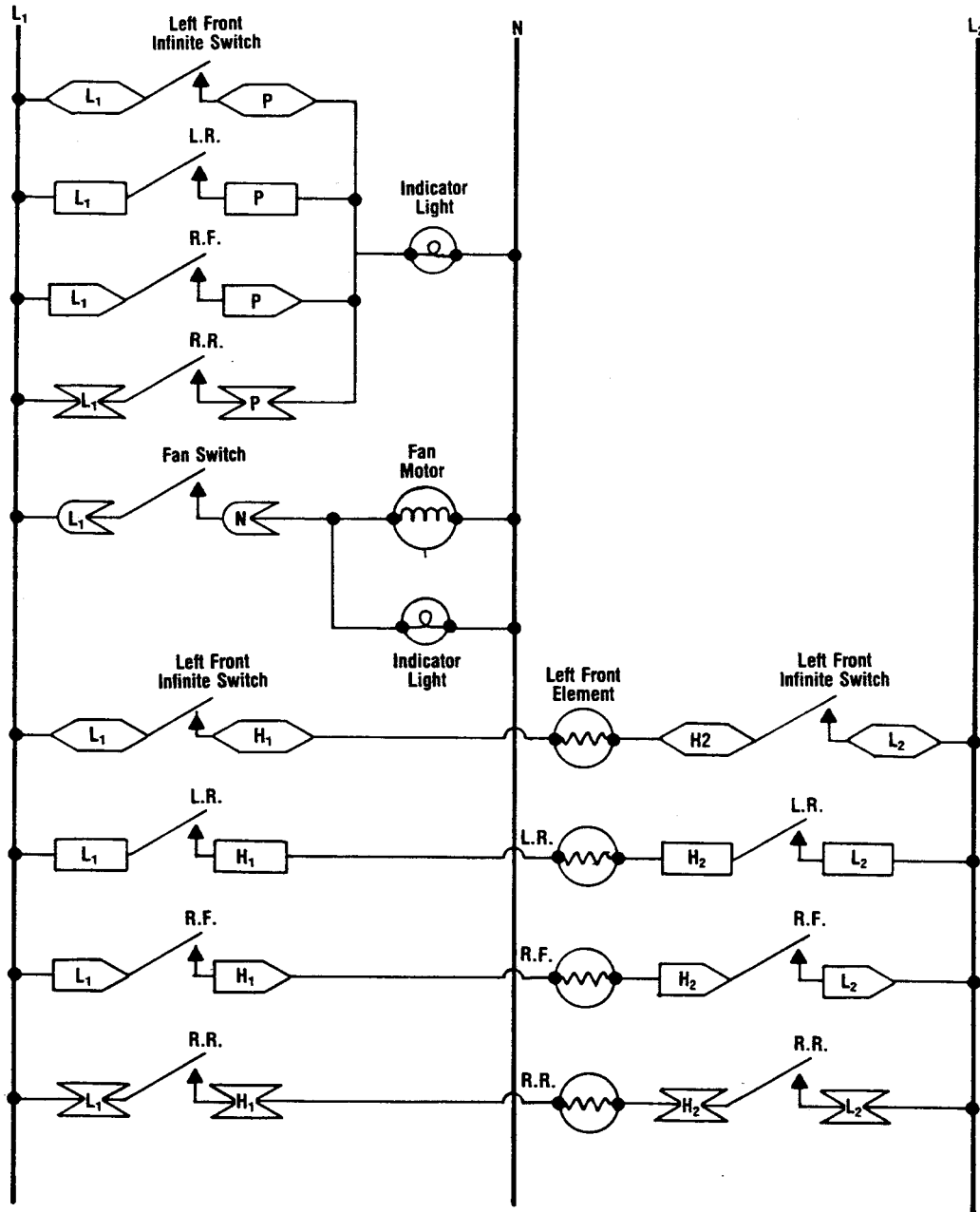
DIAGRAM



SCHEMATIC



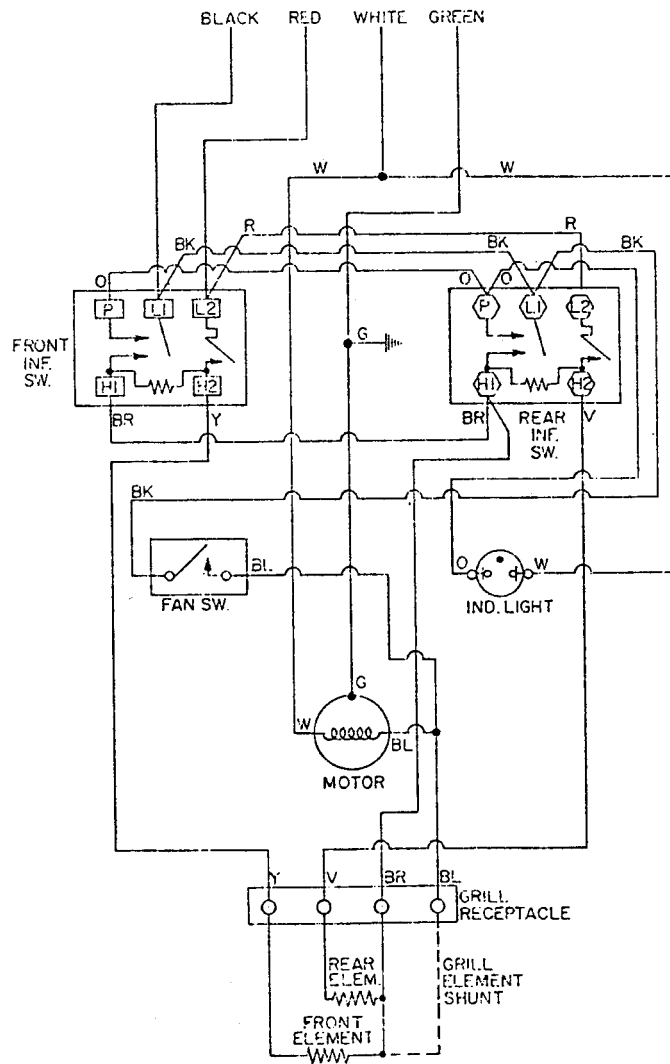
SCHEMATIC



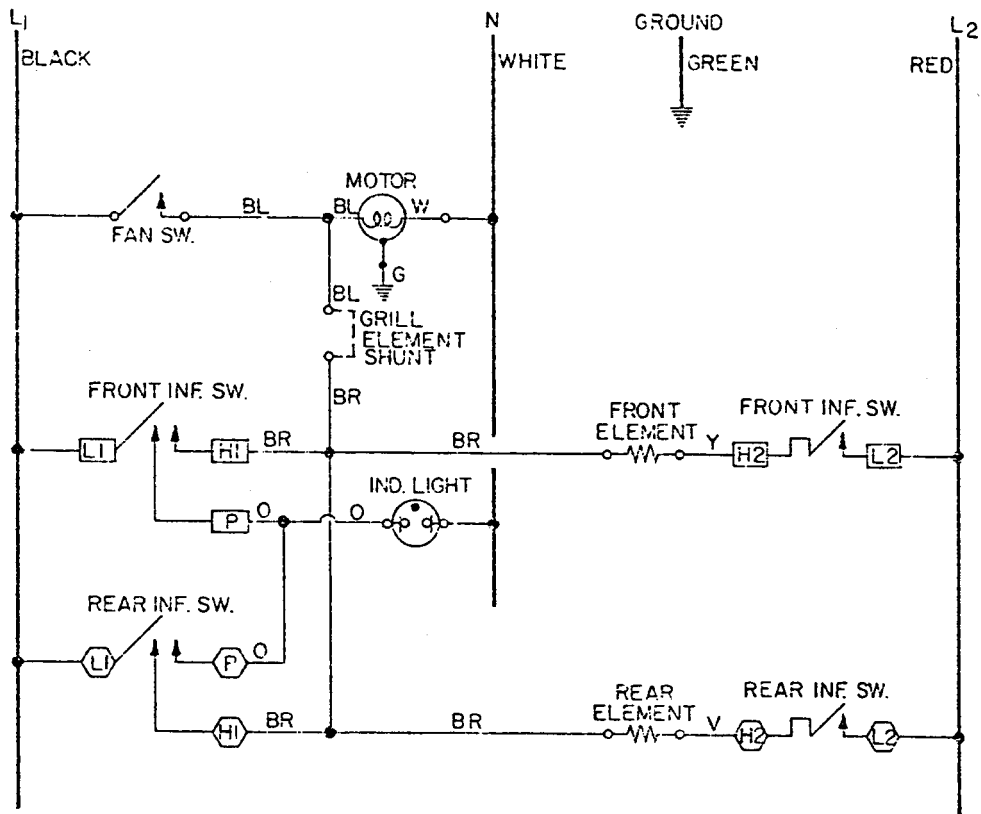
629.22001

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIP-PING WEIGHT
18 5/8	21 9/16	17 3/8	20 15/16	120/208/240	3.6	16.5	#12	20	54 lbs.

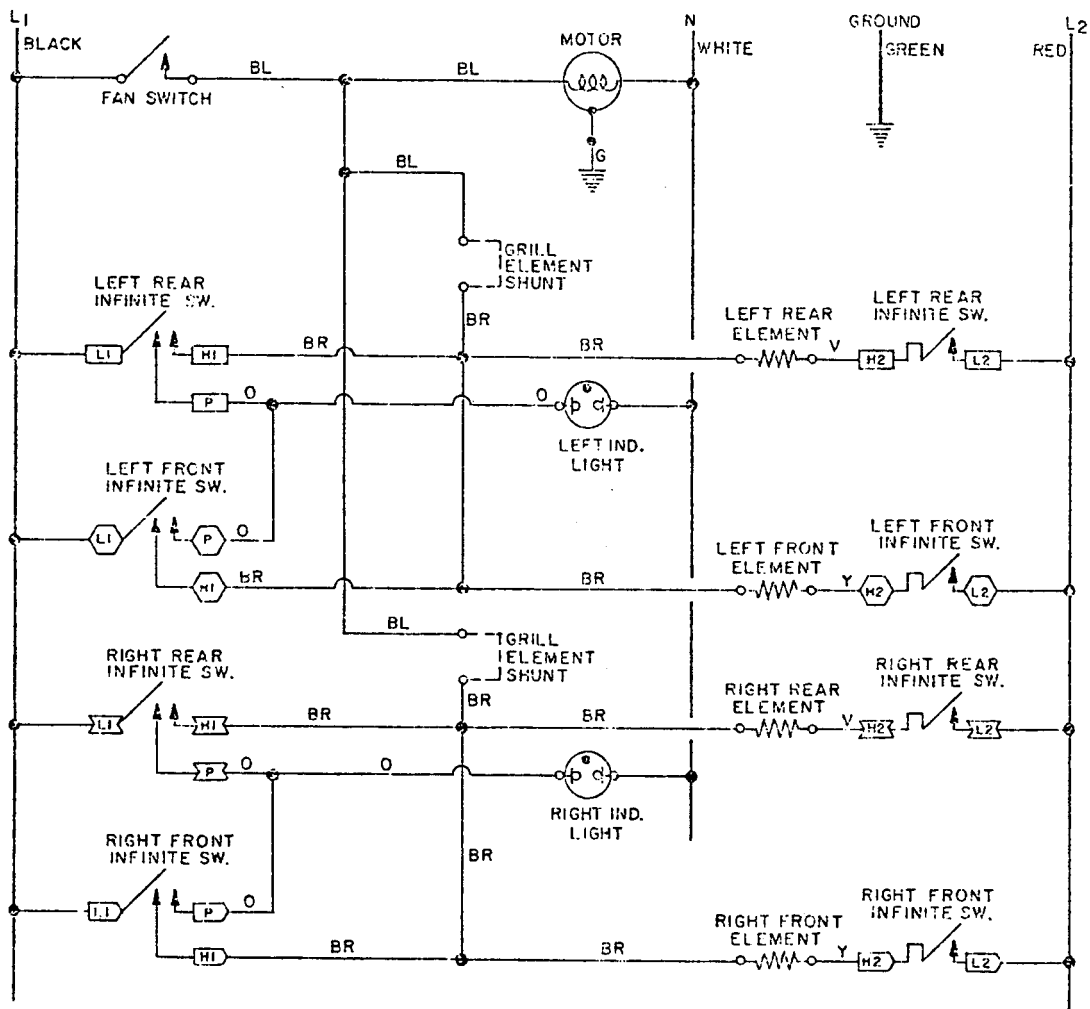
DIAGRAM



SCHEMATIC



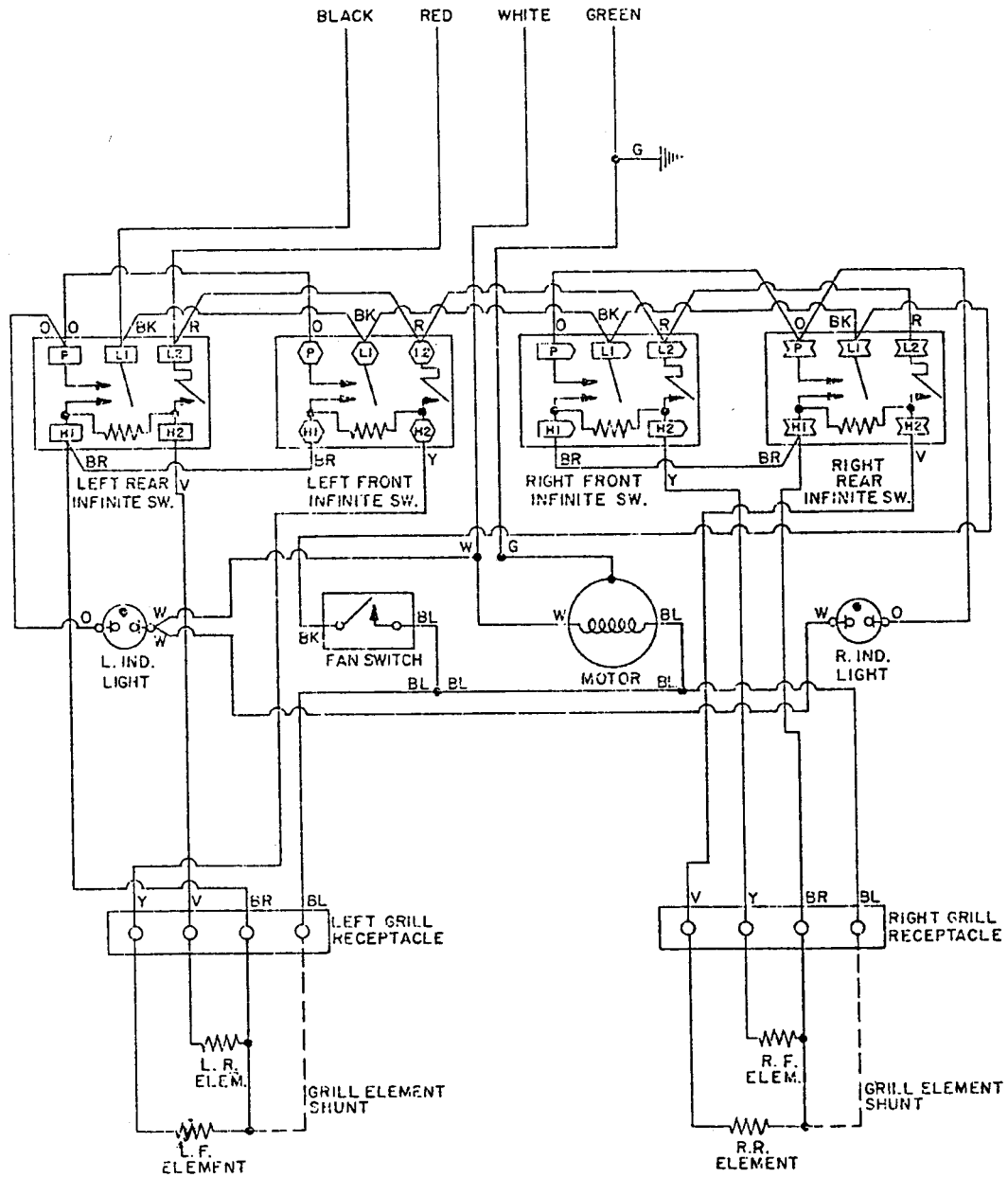
SCHEMATIC



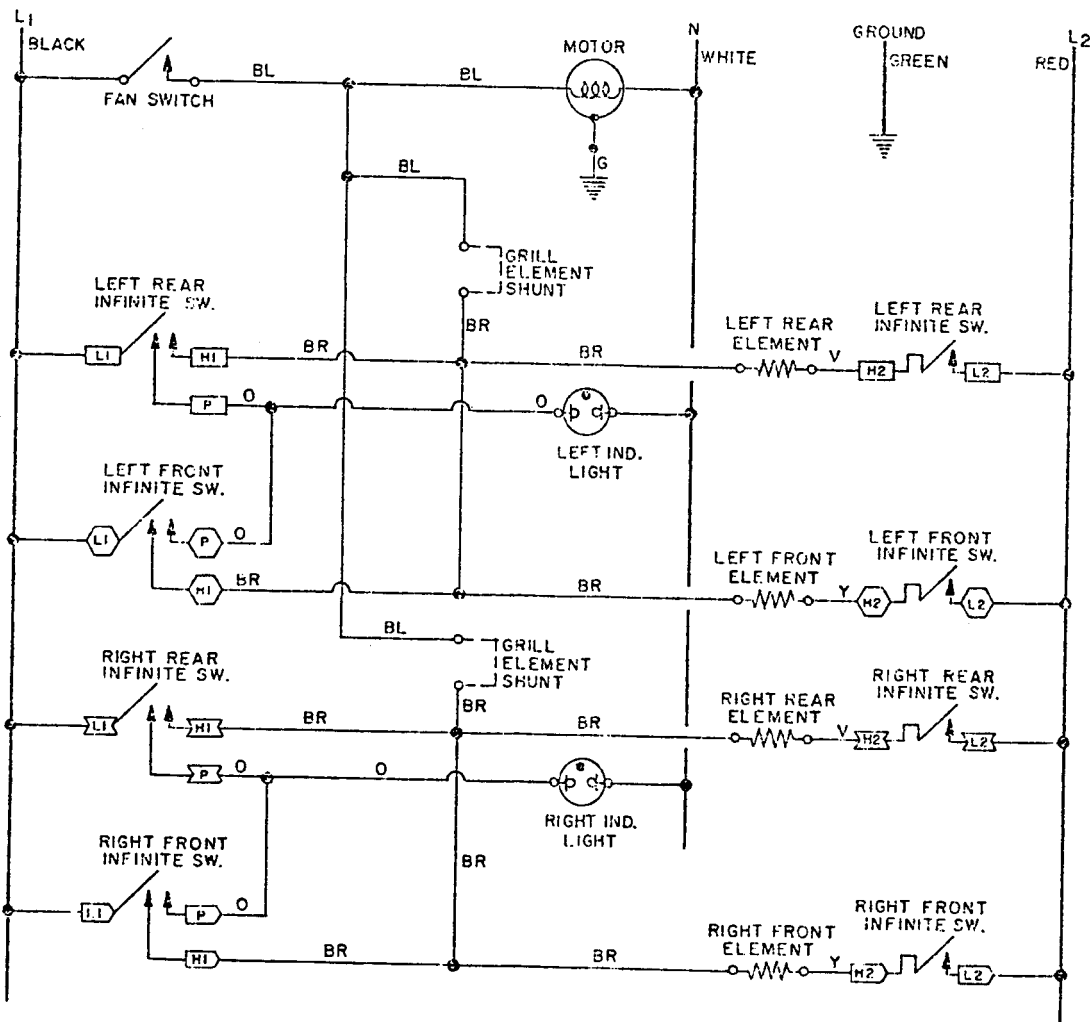
629.22113

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
29 7/8	21 1/2	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.

DIAGRAM



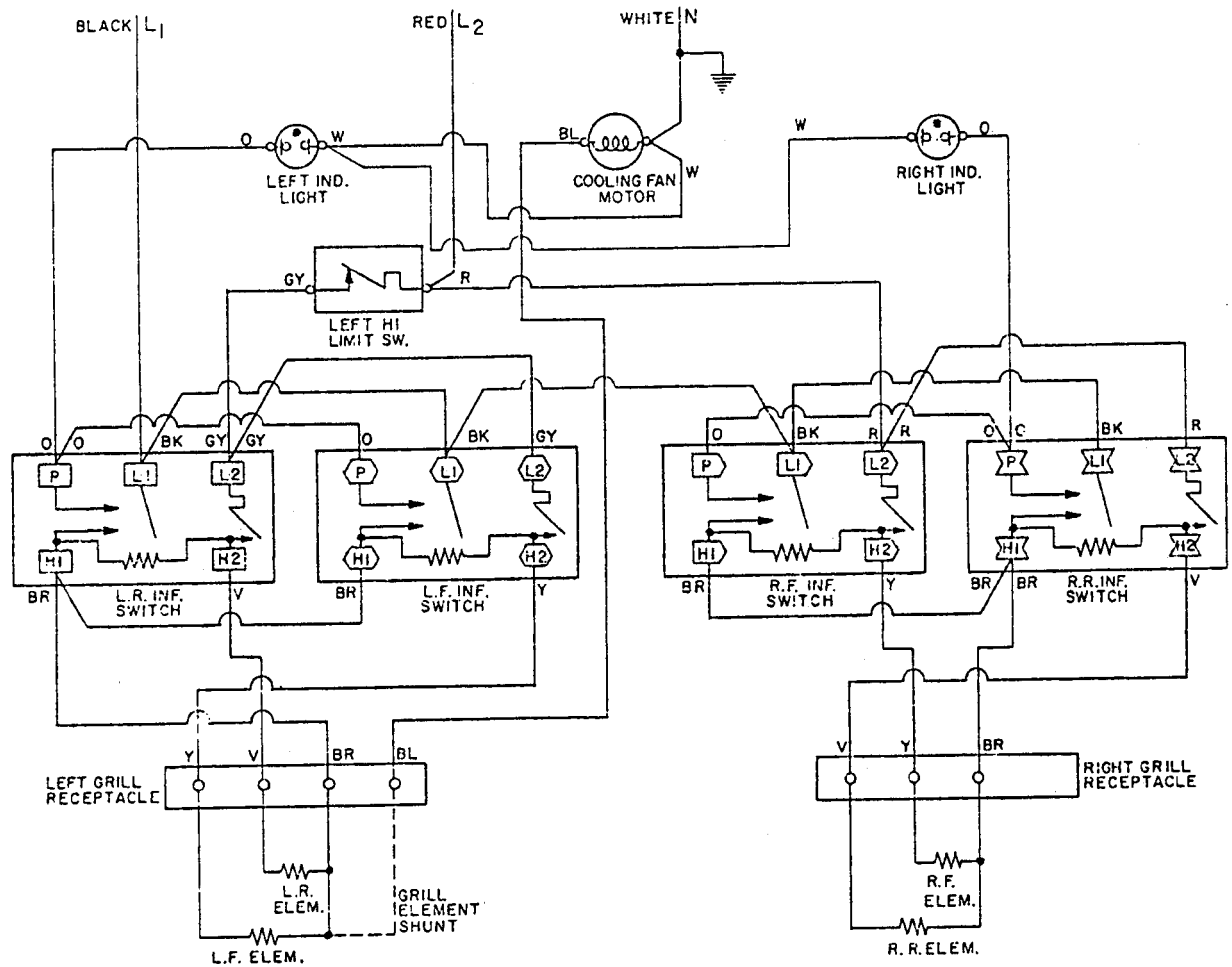
SCHEMATIC



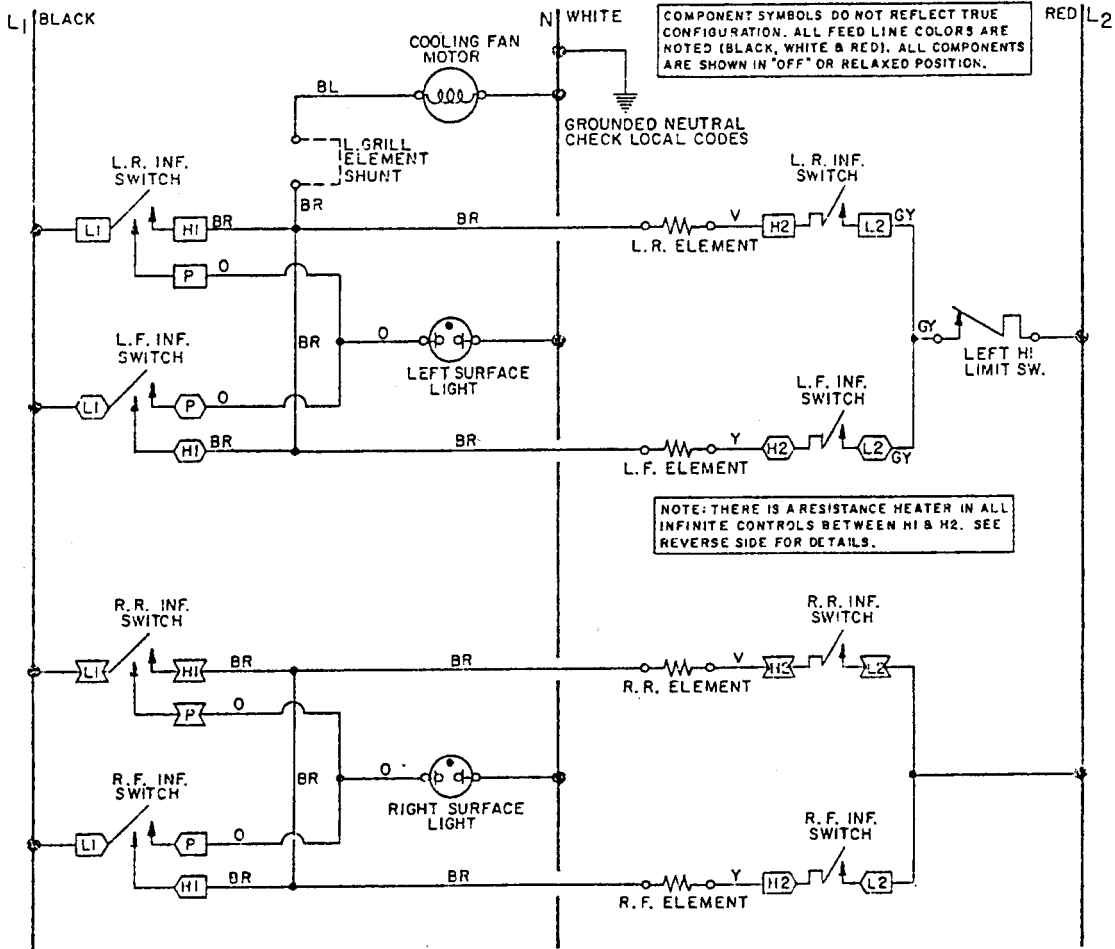
629.22114

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
29 7/8	21 1/2	28 7/8	20 15/16	120/208/240	6.7	27.9	#10	30	64 lbs.

DIAGRAM



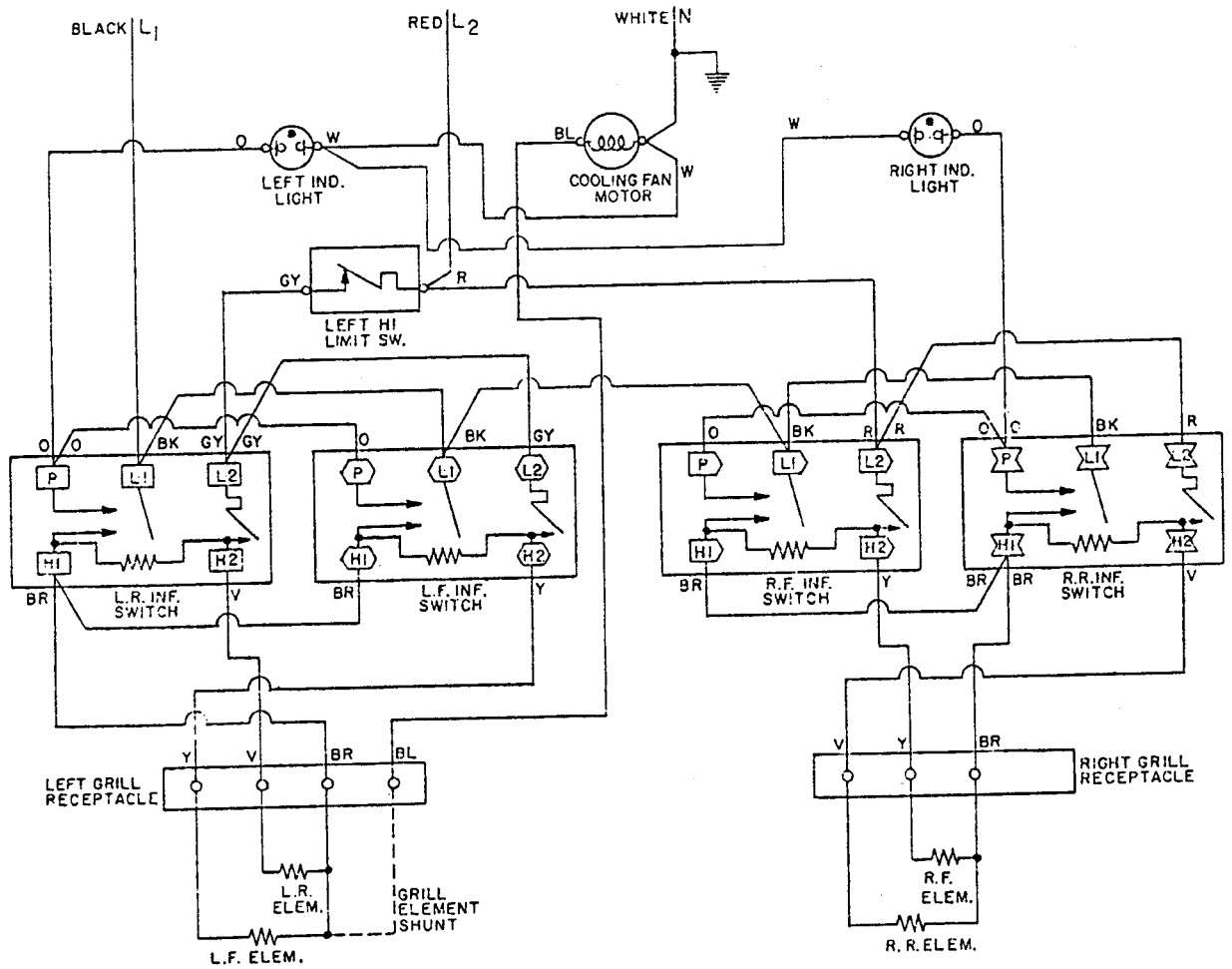
SCHMATIC



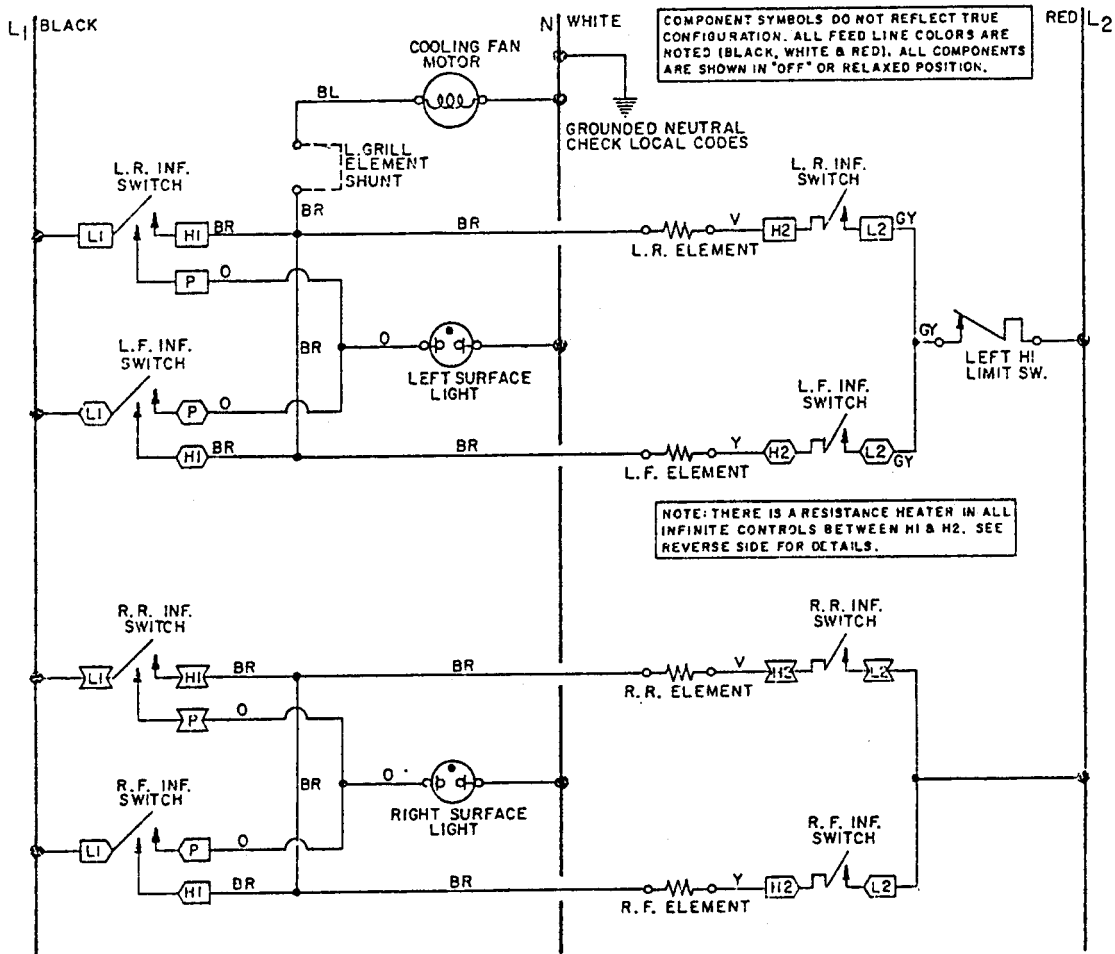
629.22115

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
29 7/8	21 1/2	28 7/8	20 15/16	120/208/240	6.7	27.9	#10	30	64 lbs.

DIAGRAM



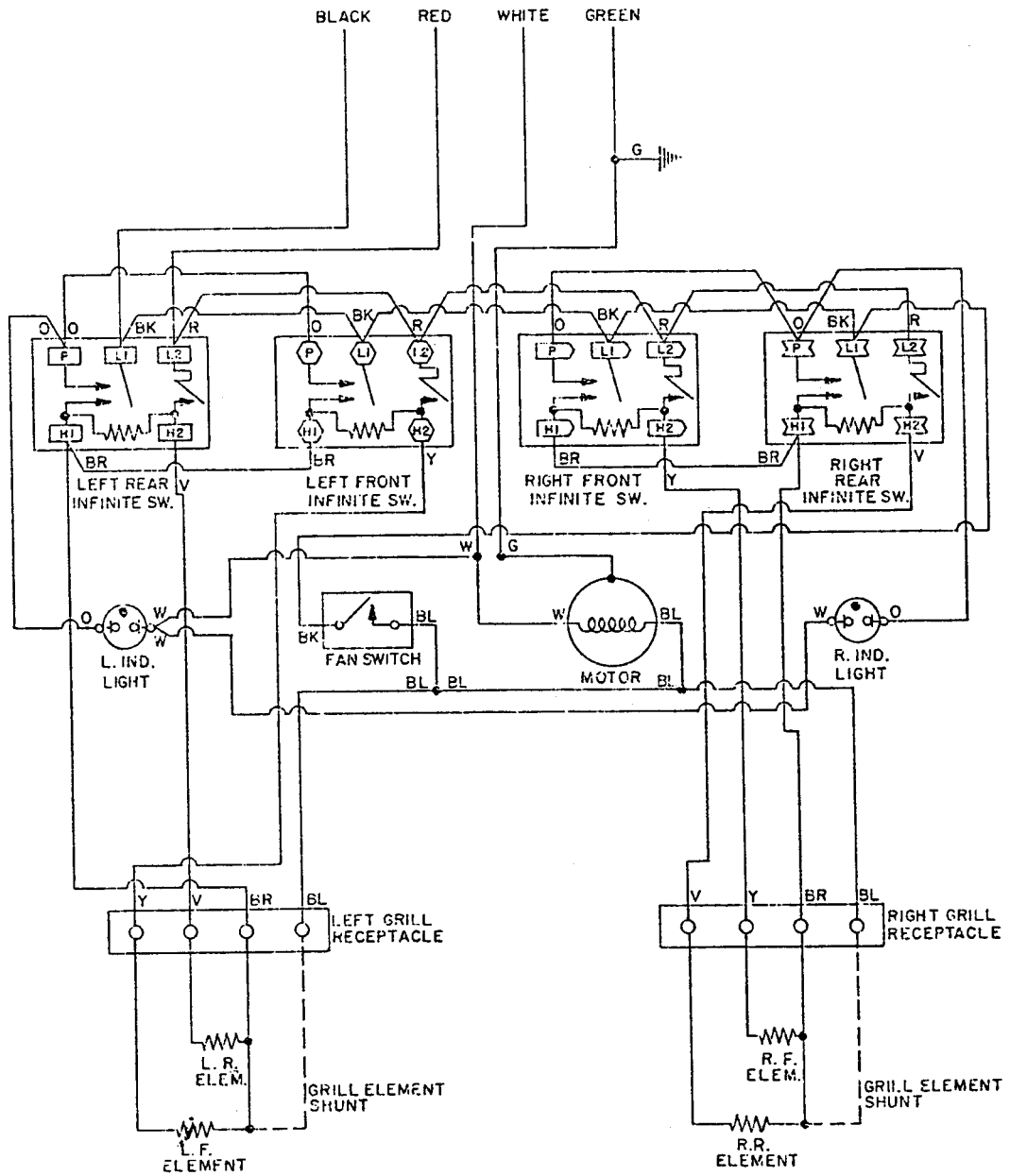
SCHEMATIC



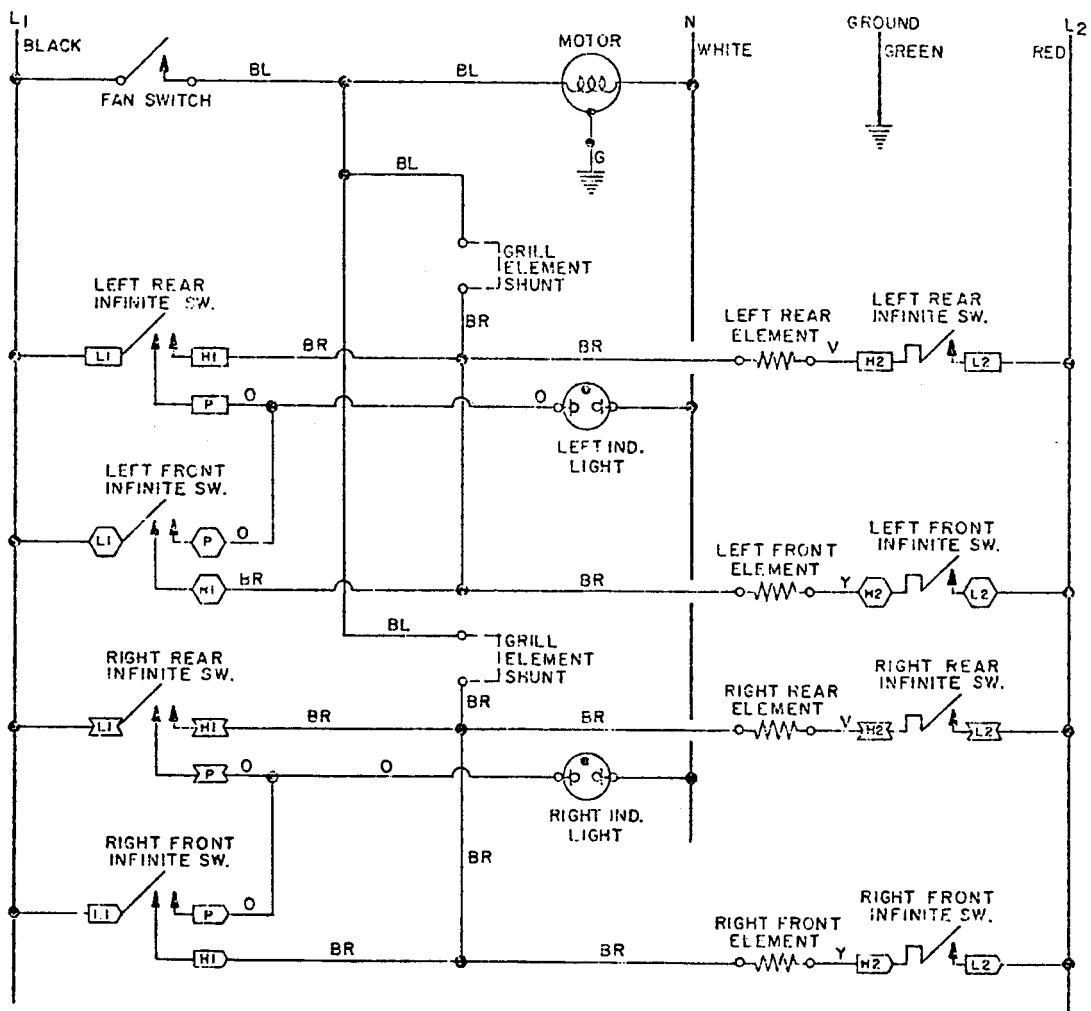
629.22116

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
29 7/8	21 1/2	28 7/8	20 15/16	120/208/240	6.87	30	#10	30	64 lbs.

DIAGRAM



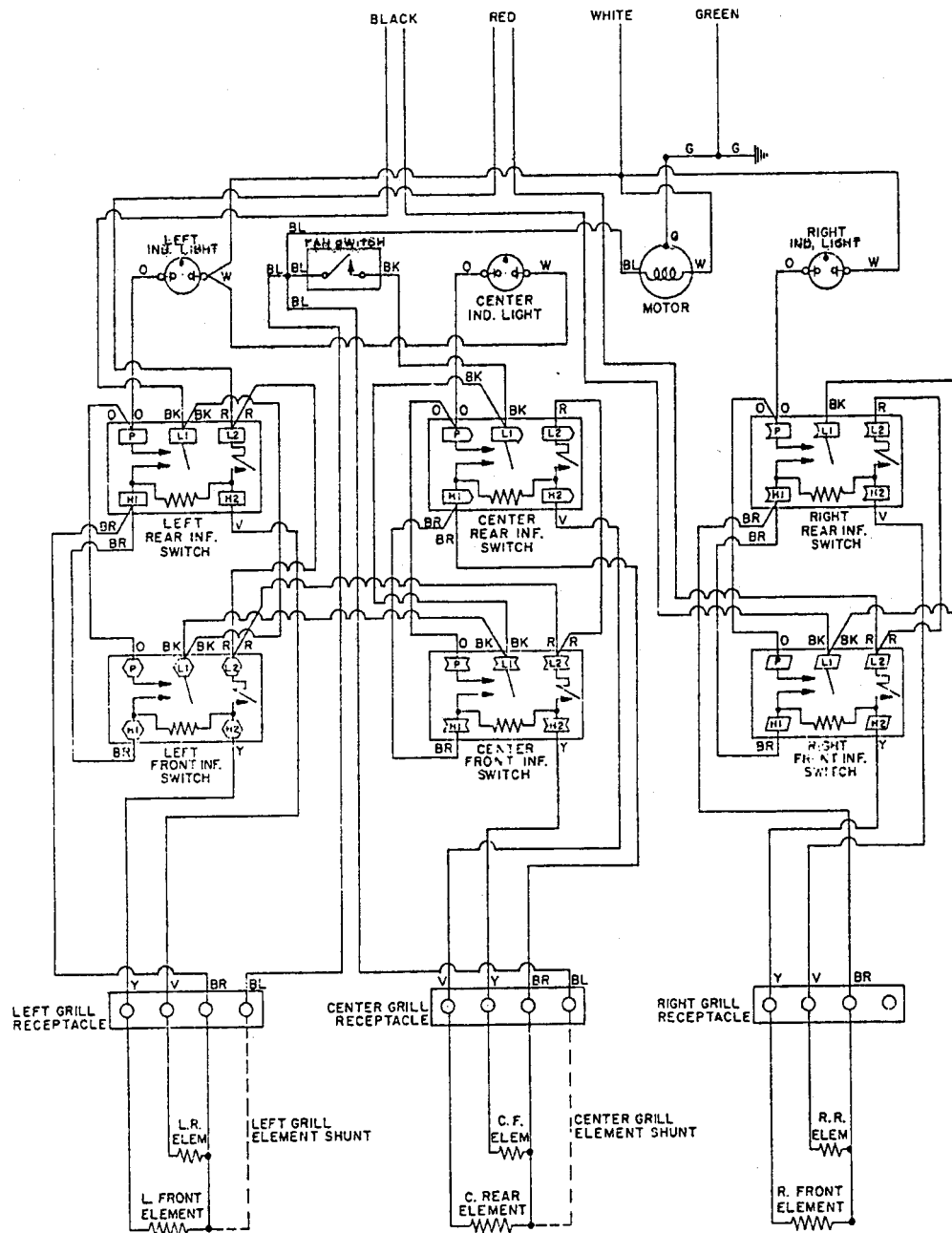
SCHMATIC



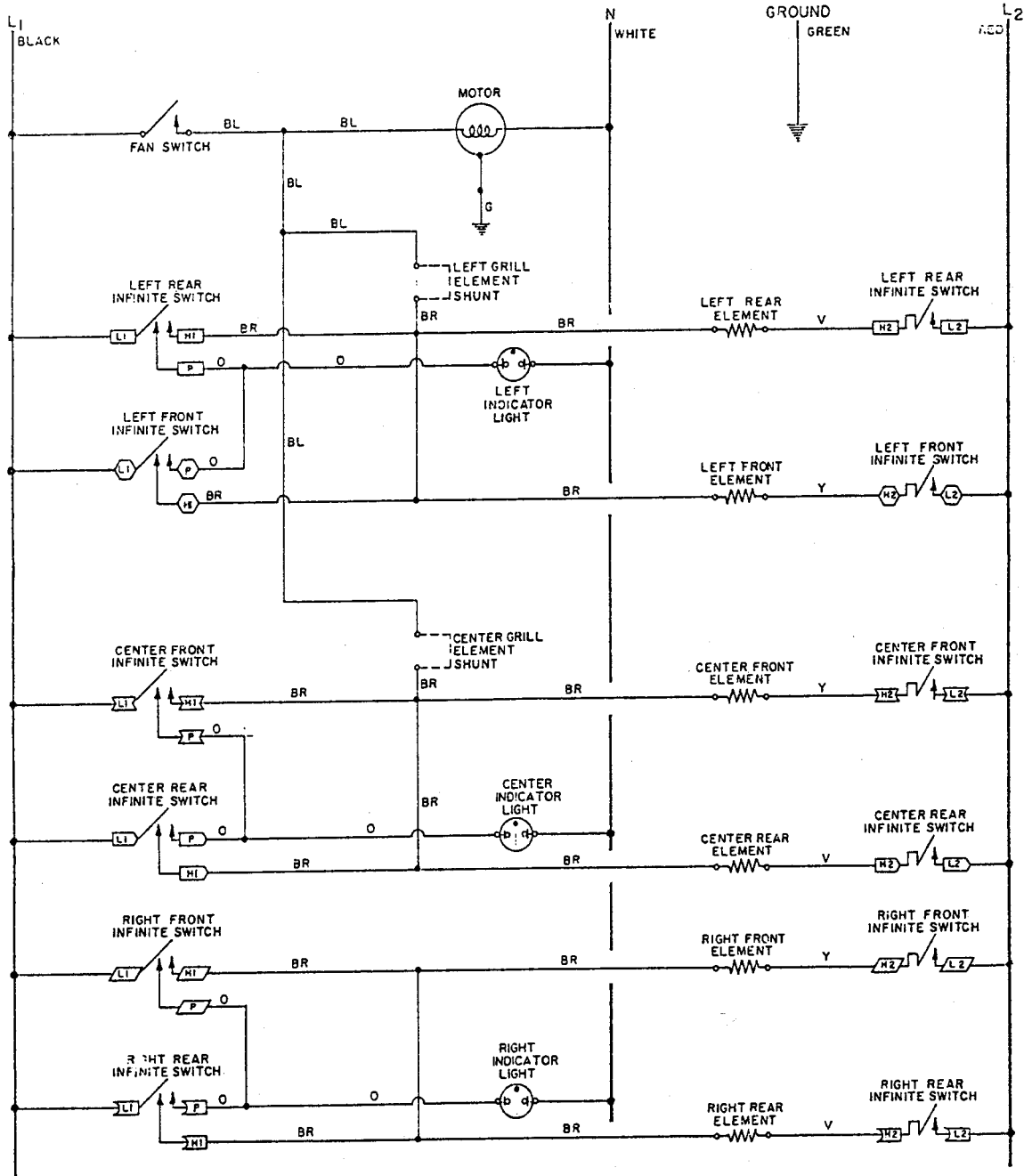
629.22401

OVERALL WIDTH	OVERALL DEPTH	CUTOUT WIDTH	CUTOUT DEPTH	VOLTAGE 60 HZ	KILO-WATT	AMPS 240 V	SUPPLY WIRE SIZE	FUSE SIZE	SHIPPING WEIGHT
46 13/16	21 9/16	45 3/4	20 15/16	120/208/240	10.2	44.3	#8	50	88 lbs.

DIAGRAM



SCHEMATIC



MAYTAG

Customer Service
240 Edwards St.
Cleveland, TN 37311