

SERVICE MANUAL

COOKING

© Electrolux Distriparts Muggenhofer Straße 135 D-90429 Nürnberg Germany Publ.-Nr.: 599 521 367 685 EN Built-in appliances and floor-mounted stoves with "Avantgarde" input electronics

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DGS-TDS-N Edition: 05.09

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1. ESD=electrostatic discharge

As the single electronic interfaces are not protected internally against statical electricity and are partially open, you must pay attention to that, in case of a repair, there will be a potential compensation via the housing of the appliance (touch it) in order to neutralize a possible charging and to prevent a damaging of the affected electronic interface.

You also have to be careful with those electronics delivered as spare parts, which have to be put out of the ESD protective package only after a potential compensation (discharge of possible statical electricity).

If a potential compensation with an existing static electricity is not executed, it does not mean that the electronic is demaged directly. Consequential damages may result due to the damaging of internal structures which arise only in case of load through temperature and current.

Endangered are all assembly groups which are provided with control entries, wire paths lying open and free-accessible processors.

2. Software specifications, Functions

2.1 Illustration of the input electronics (UI) Avantgarde



2.2 Button / and display layouts of all appliance groups, countries and brand

Button layout for built-in appliances of the AEG brand s \ge 2 3 5 1 4 6 7 8 9 Button layout for the M2 floor-mounted cooker e 10 11 12 14 Button layout for the M2 flour mounted cooker with double-oven 13 7 Key 1 and 2 Selection button oven function forwards/backwards Key 3 Avantgarde menu button _ Key 4 _ Confirmation button OK Key 5 -Main Button Key 6 Fast heating selection switch _ Key 7 Selection switch MODE (e.g. clock, meat thermometer, etc.) Key 8 and 9 Minus/Plus (e.g. for clock, meat thermometer, etc.) -Key 10 Meat thermometer selection switch Key 11 and 12 Minus/Plus (e.g. for clock, meat thermometer, etc.) -Double-oven selection switch Key 13 -

Key 14 - Clock selection switch

- Display layouts of all appliance groups, countries and brand



2.3 Main features of operation

2.3.1 Clock setting following network reset

Information: The oven only functions with set time!

When the appliance must be connected again with the mains e.g. after a repair, you have to set the clock anew. Proceed as follows:

- a) Following connection or a power loss and depending on the display class, either the symbol for the time of day blinks or the arrow in front of the the 'time of day' symbol blinks.
- b) With the +/- buttons, it can also be a separate component when necessary (input module) to set the time of day.
- c) If need be, confirm with the MODE button (=Timer button) The appliance is ready for operation.

2.3.2 Electronic child-safe function

Basic prerequisites: - Power supply voltage is connected

- No oven function selected.
- If the appliance is equipped with a Main Switch, then this must be activated

To activate and deactivate the child-safety function, the MODE button (=Timer button) must be activated together with the ""Minus" button, or, with appliances featuring a Temperature Selection Switch, this must be put into the "Minus" position when activating the MODE button (=Timer button).

Caution: the child-proof lock remains activated even when there is a voltage drop.

Additional important information on this subject is included in Chapter 3.6 "Special instructions on hob/oven communication in floor-mounted appliances".

Functions of appliance Oven functions, capacities and small consumer - appliance-specific

Brand / Market:	AEG Germany and Export
Oven class	w ith/w ithout pyrolytical cleaning
Electronic:	OV C2000

			ł	ents (Watt)			small lo]				
				top	bottom	rear	cooking		oven lamp	oven lamp		current ampere
			grill element	element	element	element	fan	cooling fan	back wall	side wall	Power (W)	(W)
oven function	suggested temperature	Boost	1900	1000	1000	1900	40	25	40	25		
Pos.0 (OFF)												
Pos.1	150	В	-	Х	Х	Х	Х	Х	Х	Х	3030	13,2
Pos.2	200	Α	-		Х	Х	Х	Х	Х	Х	3030	13,2
Pos.3 (top-/bottom el.)	200	В	-	Х	Х	-	-	Х	Х	Х	2090	9,1
Pos.4	180	А	Х	Х	-	-	Х	Х	Х	Х	3030	13,2
Pos.5	300		Х	Х	-	-	-	Х	Х	Х	2990	13,0
Pos.6	300		Х	-	-	-	-	Х	Х	Х	1990	8,7
Pos.7 (keeping warm)	80		-	Х	Х	-	-	Х	Х	Х	2090	9,1
Pos.8	30		-		-	-	Х	-	Х	Х	105	0,5
Pos.9	150		-	-	Х	-	-	Х	Х	X	1090	4,7
Pos.10	120/80		-	Х	X	X	X	Х	Х	Х	3030	13,2

Manual booster	А		Х		Х	Х
	В	Х		Х		Х

Brand / Market:	
Oven class	

AEG Export Frankreich

Electronic:

Avantgarde-with/without pyrolytical cleaning OVC 2000

			r	leating elem	nents (Watt)			sr					
				top	bottom	rear	cooking		oven lamp	oven lamp	Motor		current ampere
			grill element	element	element	element	fan	cooling fan	back wall	side wall	Grillspieß	Power (W)	(W)
oven function	suggested temperature	Boost	1900	1000	1000	1900	40	25	40	25	5		
Pos.0 (OFF)													
Pos.1	150	В	-	Х	Х	Х	Х	Х	Х	Х	-	3030	13,2
Pos.2	200	А	-	-	Х	Х	Х	Х	Х	Х	-	3030	13,2
Pos.3 (top-/bottom el.)	200	В	-	Х	Х	-	-	Х	Х	Х	-	2090	9,1
Pos.4	180	С	Х	Х	-	-	Х	Х	Х	Х	Х	3035	13,2
Pos.5	300		Х	Х	-	-	-	Х	Х	Х	Х	2995	13,0
Pos.6	300		Х	-	-	-	-	Х	Х	Х	Х	1995	8,7
Pos.7 (keeping warm)	80		-	Х	Х	-	-	Х	Х	Х	-	2090	9,1
Pos.8	30		-	-	-	-	Х	-	Х	Х	-	105	0,5
Pos.9	150		-	-	Х	-	-	Х	Х	Х	-	1090	4,7
Pos.10	120/80		-	Х	Х	Х	Х	Х	Х	Х	-	3030	13,2

Manual booster	Α		Х		Х	Х		
	В	Х		Х		Х		
	С		Х		Х	Х		Х

AEG UK
Avantgarde-with/without pyrolytical cleaning
OVC 2000

			h	eating elem	ents (Watt)			small loa				
				top	bottom	rear	cooking		oven lamp	oven lamp		current ampere
			grill element	element	element	element	fan	cooling fan	back wall	side wall	Power (W)	(W)
oven function	suggested temperature	Boost	1900	1000	1000	1900	40	25	40	25		
Pos.0 (OFF)	-		-	-	-	-	-	-	-	-		
Pos.1	300		Х	Х	-	-	-	Х	Х	Х	2990	13,0
Pos.2	300		Х	-		-	-	Х	Х	Х	1990	8,7
Pos.3	150	В	-	Х	Х	Х	Х	Х	Х	Х	3030	13,2
Pos.4	200	А	-	-	Х	Х	Х	Х	Х	Х	3030	13,2
Pos.5 (top-/bottom el.)	200	В	-	Х	Х	-	-	Х	Х	Х	2090	9,1
Pos.6	180	Α	Х	Х	-	-	Х	Х	Х	Х	3030	13,2
Pos.7	150	В	-	Х	Х	-	Х	Х	Х	Х	2130	9,3
Pos.8	150		-	-	Х	-	-	Х	Х	Х	1090	4,7
Pos.9	30		-	-	-	-	Х	-	Х	Х	105	0,5
Pos.10 (keeping warm)	80		-	Х	Х	-	-	Х	Х	Х	2090	9,1
Pos.11	120/80		-	Х	Х	Х	Х	Х	Х	Х	3030	13,2

Manual booster	А		Х		Х	Х
	В	Х		Х		Х

Brand / Market: Oven class Electronic:

Electrolux-Standherde (M2) Avantgarde-with/without pyrolytical cleaning OVC2000

				heating ele	ments (Wat	t)		small loa				
			grill	top	bottom	rear	cooking		oven lamp	oven lamp		current ampere
			element	element	element	element	fan	cooling fan	back wall	side wall	Power (W)	(W)
oven function	suggested temperature	Boost	1900	1000	1000	1900	40	25	40	25		
Pos. 0 (OFF)												
Pos. 1	180		-	-	•	Х	Х	Х	Х	Х	2030	8,8
Pos.2 (top-/bottom el.)	200	Α	-	Х	Х	-	-	Х	Х	Х	2090	9,1
Pos. 3	190		-	-	Х	Х	Х	Х	Х	Х	3030	13,2
Pos. 4	200		Х	Х	-	-	Х	Х	Х	Х	3030	13,2
Pos. 5	250		Х	Х	-	-	-	Х	Х	Х	2990	13,0
Pos. 6 (keeping warm)	80		-	Х	Х	-	-	Х	Х	Х	2090	9,1
Pos. 7	30		-	-	Х	-	Х	-	Х	Х	1105	4,8
Pos. 8	30		-	-	-	-	Х	-	Х	Х	105	0,5
Pos. 9	120/80		-	-	-	Х	X	X	Х	Х	2030	8,8

Booster "AUTO" A X X X					
	Booster "AUTO"	A	Х	Х	Х



Fig. heating-up curve temperature (°C) / time (min

With the Pyroluxe self-cleaning system the residues in the interior are carbonized to ashes at high temperatures. The centre of gravity temperature of the muffle is approx. 500°C.

A max. selection of three pyrolysis durations (P...) can be made per appliance class and equipment.

Pyrolysis duration (Heating period)

- P1 > Heating period 150min
- **P2** > Heating period 120min
- **P3** > Heating period 90min
- **Note:** In appliances which are equipped with two pyrolysis durations, P2 corresponds to the pyrolysis duration P3.

The oven door is locked at a centre of gravity temperature of the muffle of approx. 312°C, after a heating-up time of approx. 11 min.

The oven door is unlocked at a centre of gravity temperature of the muffle of approx. 204°C. The moment depends on the selected pyrolytic duration.

The cooling fan is running at an increased speed until the moment of unlocking. At a centre of gravity temperature of the muffle of approx. 130°C it switches off.

Attention écart pour les appareils stationnaires

3.3 High-speed heating - Explanation

- Explanation: Quick-Heating means reaching the selected oven temperature as quickly as possible.
 After reaching the oven temperature, it switches back to the originally selected oven function (heating element configuration).
 The Quick-Heating function is displayed depending on the appliance either by a
- Note: Quick-Heating function manual operation Quick-Heating function "AUTO" - Automatically active, not switchable

The type of Quick-Heating function available is in Chapter 3.1.

symbol or by animated bar.

3.4 Safety function safety cutoff of oven

If the oven is not switched off after a specific period of time or if the temperature is not changed, then it switches off automatically.

The oven switches off at an oven temperature of:

12,
8,5h
5,5h

Putting into operation after a safety cutoff:

- Switch off appliance, or set selection switch to the 0 position
- Note: The safety cutoff is cancelled, when the clock function "duration" or "end" has been set. Furthermore, it is not active with the functions, low-temperature cooking (bio cooking) and Pyrolyse.

3.5 Safety function safety cutoff of cooking zones

If the cooking zones are not switched off after a certain period of time, or the temperature not changed, they switch off automatically.

The temporal cutoff depends on the set cooking level:

1 - 2	6h
3 - 4	5h
5 - 5 4	
6 – 9 1,5h	

4. Functional parts - Component data, installation situation, dismantling

4.1 Functional parts - Oven control

4.1.1 Input electronic (UI) Avantgarde

In addition to diverse semi-conductor modules, the Avantgarde input electronics mainly includes a LCD display and a microprocessor. This controls the electronic control unit via a personalised program. The required oven functions are entered via a so-called touchboard.









Fig. user interface in built-in condition

Electric data:

- 5V supply voltage
- Operating current 50mA for the electronic
- max. 110mA for LCD
- max. 150mA for touch incl. Lighting

The user interface is positioned firmly in a plastic housing (E-box). The whole unit is locked in the panel support. After pressing in the notch (see figure) and drawing it afterwards to the right side of the appliance, the user interface can be removed backward, in direction of the appliance's interior. With upright stoves, there may be different scenarios of fitting positions.





Fig. Touch board stuck with switch panel

Fig. Foil conductor

At works the touch board is stuck directly onto the switch panel. Even in the need of replacement the switch panel and the touch board form one unit. It is provided with nine sensors which transmit the received impulses to the user interface. This happens via a data link in form of a foil conductor.

Connections for

- meat thermometer
- Temperature sensor
- door lock
- telescopic bars
- data link

Power supply 50....60Hz 230V AC



Fig.: Powerboard OVC2000 wired in the appliance



Fig.: assembly situation



Fig.: Spare part OVC2000

The power electronics are located on the rear side of the appliance and are accessible after removing the housing rear panel. The power board is installed in a so-called "functions box" made of plastic. These two components, power electronics and plastic box, are also a replacement part unit (see III.)

Please refer to Chapter 7 for connection designations and possible measuring points.

4.1.3 Temperatursensor PT500

The temperature in the baking oven is measured by a temperature sensor (type PT 500) for appliances with control board. The sensor is provided at the rear of the appliance. It is used to transmit to the electronic systems the values for:

- cyclic heating the radiators until the selected temperature is reached;
- switch off the radiators in case of overheating of defective sensor;
- switching ON/OFF the cooling fan.



Fig. Temperature sensor



Fig. Electrical resistance of sensor depending on the ambient temperature

4.1.4 Door locking systems

4.1.4.1 Door lock

The appliances with pyrolytic self-cleaning system are provided with a specific door lock system (Fig. 1) This system prevents opening of the baking oven door with the pyrolysis switched on. The lock system is operated with 2 heated bimetallic elements which move a bar into position which then either blocks or releases the lock lever at the baking oven door. The system functions during the pyrolysis process independent of the electrical voltage.

The door lock is switched on at a temperature of the muffle centre of gravity (temperature in centre of baking oven) of 312 °C. Unlocking is at a temperature of approx. 180 °C via a Klixon (f11 in wiring diagram). The Klixon is arranged at the transverse beam beside the hot air motor (Fig. 2).





Fig. 1, Door lock

Fig. 2, Arrangement of Klixon



Fig. Switching of door lock



Fig. Door lock in unlocked state

2 – E Inlet unlocking 3 – Phase (230 V) 4 – Inlet lock

33/34 - Switch contacts (5 V, 100 mA)

unlocked

interlocked





As soon as a voltage of 230 V is applied to the contacts 3 and 4, the bar "A" moves to the other side after 2 – 10 seconds and blocks the lock lever mechanically. The door cannot be opened. At the same time, the internal contact "B" opens and disconnects the lock path. The switch contacts 33/ 34 close and signal that door lock is completed. The electronic signal completes the lock signal. Internal contact "C" closes.

For unlocking, a voltage of 230 V must be applied to contacts 2 and 3. The bar "A" moves backwards and releases the lock lever. The door can be opened provided that the contact f11 (Klixon) is closed.



Fig.: Door locking system as complete component



4.1.5 Door switch for the light



When opening the door of the oven, the lighting of the oven is activated over this component after the device has been switched on. The mounting position is at the top and right-hand corner of the front frame of the oven

4.1.6 Light bar in the control panel



The illustrations show the light bar as a separate component and the electric terminals from the perspective of the interior of the device, on the left and on the right respectively. The installation occurs in the truss of the control panel. The control panel must be removed in order to be able to deinstall the light bar.



The activation of the light bar occurs through a activation electronics that is hafted on the lower surface of the front cover. It provides the light bar with a voltage of 7V/18mA.

4.2 Functional parts - Cooking setting control

4.2.1 Power controller







Fig. Performance characteristic

K1 – Knob position

% ED - Switching on period in percent

100 % corresponds to a switching on period of 41 seconds

The hot plates are controlled via the bimetallic contact P 1-2. The input voltage of 230 V is applied here.

Depending on the position of the knob, this contact determines how often the hot plate is switched on or off during a certain unit of time by cycling the maximum heating power (230 V or 0 V between contact 2 and 4) (refer to performance characteristic).

Continuous operation at max. heating power is hot plate 9.

The power characteristic shows the power controller in cycling mode.

The average switching on period for each knob position can be read off in % of the cycled and/or max. power.

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Dual circuit regulator

4.2.2 Input electronic HOC2000 and Input module



Fig.: input electronic HOC2000 and Input module in installed condition



3d view

Input electronic HOC2000

description of connection

Attention: The HOC2000 input electronics also consist of ESD-sensitive components.



The appropriate cooking zone relay which is located on the HOC2000 power board is provided with voltage via the main switch (make contact) 1/1a of the cooking zone switch (input module). The make contact is already closed from the first switching step. This corresponds to a rotation of 30° (see wiring diagram).

Any other switching step, approx. 18° results in a change of a resistance value which is transmitted by the conductor plate via data link to the HOC2000 user interface. So the input module works like a potentiometer.

Behind every rotation there is a specific resistance value, which on the other hand stands for a certain cooking level.

contacts of conductor plate 10mA/5Vdc



Fig.: wiring diagram input module

contact name of connector

4321 321



4.2.3 cooking zone power board HOC2000

This board consists of a number of relays, a transformer and other components which are necessary for the power supply of relays and input boards.

It receives the electrical control signals transmitted by the input boards and supplies the relevant heating element (cooking zones) with power depending on the impulse/s.

The control relays select the various cooking zones, its number may change according to the type of appliance.

Voltage:	230V
Frequency:	50Hz/60Hz
Max. working temperature:	85° C

Information A:		The power board is marked with	
	-	the variant number	
		the production date (week/weer)	

the production date (week/year)

The various plug tags (BRxx) and relays (Rxx) are specified on the board. These specifications can also be found on the wiring diagram.

Also on the power board there is a safety temperature limiter which stops the power supply and switches off the appliance when exceeding a board temperature of 130°C. After a successful cooling down it switches back again and the built-in cooktop can be put into operation.

Between contact BR19 (neutral) and BR22 (phase) it is possible to measure the mains voltage.







Fig. HOC2000 power board built in the appliance (example built-in cooker)

The assembly position in the appliance is at the right side wall of the housing. For disassembly of the power board you first have to remove the housing lid. Afterwards you can unscrew both screws which fix the unit power board and plastic housing from the outside of the appliance.

Note: A built-in cooker must be removed completely from the built-in cavity for disassembling the power board.

5. Technical equipment

5.1 Temperature safety device

With built-in appliances, there is a temperature fuse on the side of the air channel that switches off the appliance in the event of overheating. The measured temperature value during a cutoff is 90°C.



Fig.: Built-in position - Temperature fuse

Notes: - for wiring diagram see chapter 7 - Deviations possible with floor-mounted stoves

5.2 Fan after-running

The cooling fan switches on automatically when putting the appliance into operation. First it is in operation to keep cool the appliance surfaces. After the oven was switched off, the fan continues running to cool the appliance and then switches off automatically at a centre of gravity temperature of the muffle of approx. 120°C-130°C. The post-operative ventilation is controlled via the electronics.

- Note:
- for wiring diagram see chapter 7
- Deviations possible with floor-mounted stoves

5.3 Measure against wrong electrical connection

Not provided.



Appliances with Pyroluxe self-cleaning system are provided with a microswitch. Dieser Mikroschalter befindet sich an der linken äußeren Seite der Komponentenplatte. **Only** with attached oven racks, **not** with slide-in grids, the microswitch interrupts a switch contact which prevents an activating of the pyrolytic function.

Note: for wiring diagram see chapter 7

6. Fault diagnosis/ What to do if ...?

6.1 Alarmmanagement (Faultcodes)

Alarmmanagement Powerboards Prisma, OVC1000 und OVC2000

Display	Description of fault	Fault repair
F0	Internal error	replace power electronics
F1	door cannot be locked	Test door locking system
F2	door cannot be unlocked	Test door locking system and unlocking thermostat
		f11
F3	software error	Execute network reset by disconnecting the
		appliance from the electricity supply and restarting
F94	Temperature sensor alarm - resulting in F4	Test temperature sensor, replace if necessary
F4	Temperature sensor without contact or short circuit	Test temperature sensor, replace if necessary
F5	Clotted heating element relay contacts on the	
	power electronics	Replace power electronics
F95	Temperature alarm at power electronics - resulting	Test built-in situation of the ventilation channel and
	in F6	the function of the cooling fan
F96	Temperature alarm at power electronics - resulting	Test built-in situation of the ventilation channel and
	in F6	the function of the cooling fan
F6	Power electronics temperature too high	Test built-in situation of the ventilation channel and
		the function of the cooling fan
F7	Faulty electrical connection (only in appliances	Correctly connect the appliance and re-start
	with Prisma power electronics)	
F8	No connection between power electronics and	Check connection line - replace electronic systems if
	input electronics	necessary
F9	Micro processor resets itself independently (=	Execute network reset by disconnecting the
	Reset)	appliance from the electricity supply and restarting
F10	Iriac on power electronics defect	Activate Main Button, select an operation modus
		with not air, wait for cooling ventilation start, replace
		power electronics again in the event of an error report
		following approximately 20 seconds
F11	Meat skewer sensor without contact or short-	Check meat thermometer, also check bushing and
	circuited	wiring if necessary; if all this OK replace power
504		
F91	Temperature sensor alarm for steam generator -	lest temperature sensor, replace it necessary
	resulting in F12	
F12	remperature sensor or steam generator without	lest temperature sensor, replace if necessary
	contact or short-circuited	
F13		Replace power electronics
F14		Replace input electronics
F15	Internal electronics error	Replace input electronics
F16	Combined alarm Pyrolytic cleaning/cooking zone	Replace input electronics

6.2 Measuring the temperature sensor

If a failure at the temperature sensor is assumed, the resistance can be checked by means of an ohmmeter.

The resistance of the temperature sensor should be 500 - 600 ohms at room temperature. Make sure to measure the insulation resistance between the metallic housing and each connection terminal.

The resistance should be higher than 2 MOhms.





Abb. Measuring the temperature sensor

6.3 Demo Mode input electronic Avantgarde

6.3.1 Activating/deactivating Version a





Fig. 2



Fig. 3



Start position: The appliance must be switched off.



Operating step 1: Press the main switch for 5 seconds (fig. 1), the appliance switches itself "ON" and then "OFF" again.

Display: "Standby" (fig. 2) ---> "Time" (fig. 3). Background illumination for 10 seconds after releasing the main switch.

Acoustic signal: 1x "Beep" as confirmation.







Operating step 2: Simultaneous pressing of the two buttons "Timer" and "Minus" for 2 seconds (fig. 4).

Acoustic signal: 3 x "Beep" as confirmation.



Fig. 4

---> none (fig. 6)

Operating step 3: Switching the appliance on with the main switch

Display:

active Demo Mode

deactivated Demo Mode

- 29 -



Fig. 5 DGS-TDS-N 05.09 A. B. © Electrolux



is switched off.

---> "Time" (fig. 5), even if the appliance



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6.4 Factory test / Türverriegelungstest

The factory test can only be activated, if the appliance was disconnected from the supply mains a short time before, as a flashing of time is provided.



The factory test ends automatically after 5 minutes. By actuating key 7 it can be stopped early.

Wiring diagram / measuring points Connection Point Overview 7.

7.1



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