

# Oven Bypass Calibration Instructions



## Range

Part Number: 351302220064

### NOTE:

Oven bypass setting should be calibrated following the startup / pilot lighting procedure in your CPG Commercial Gas Ranges User Manual on pgs. 4–7. Always re-calibrate the oven bypass settings if the thermostat is replaced.

### WARNING:

A licensed installer must perform the following steps.

### STEP 1:

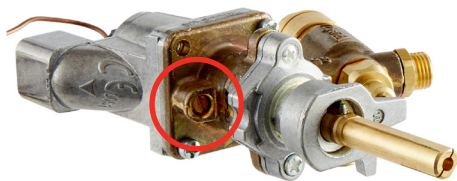
Locate the oven temperature knob (it will be the knob with specific temperatures listed on it).

### STEP 2:

Remove the burner and oven knobs and the front faceplate.

### STEP 3:

Locate the bypass screw as indicated in the image below. (60" ranges will have two oven controls, one for each oven).



### STEP 4:

Turn clockwise until snug.

### STEP 5:

Next, back the bypass screw out a 1/2 turn counterclockwise (out).

### STEP 6:

Set the oven to 350°F and allow the oven burner to preheat the oven cavity.

### STEP 7:

Open the kick plate under the oven door and view the burner flame through the inspection hole.

### STEP 8:

As the oven reaches 350°F, the oven burner flame should throttle back. After 15 minutes, check to ensure this is functioning properly.

### STEP 9:

Next, turn oven knob setting to 250°F. At this point we are in the bypass setting of the thermostat. There will either be no flames on the burner or a very small flame.

### STEP 10:

Adjust the bypass screw counterclockwise to open the bypass valve and allow a small amount of gas to flow to the burner if no flame is seen. Flames should be no more than 1/8".

### STEP 11:

Ideal bypass flame will be a flame on the burner that is as small as it can be without the burner flame going away.

### STEP 12:

Reattach front faceplate and knobs to finish.