



Oven Division  
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**MCO-E-5 COM6000 CONTROL CONVERSION KIT INSTRUCTIONS  
INCLUDES MODEL LM-301**

1. **Disconnect oven from power supply**
2. **Verify oven options as to operating voltage, motor speed and exact control type**

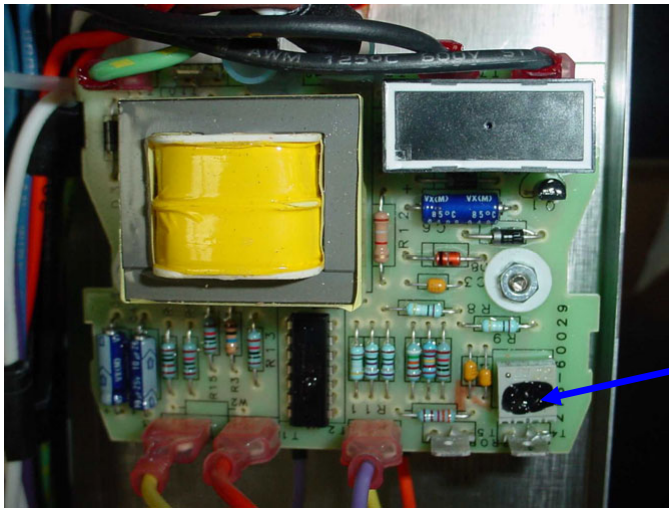
( Note: This kit is not to be used to replace the “Tiered Timer” control.)
3. **Remove existing control panel from oven**
  - a) Pull main control panel forward and disconnect the main and panel harness's at the amp connector.
  - b) Disconnect temperature sensing probe at electronic control
  - c) Remove panel from oven and set aside
  - d) Remove existing wiring diagram and replace with 4519027, supplied
4. **Install replacement control panel**
  - a) Locate wire # 31A in Kit (Not required on LM-301)
  - b) Connect the ring terminal to the “NC” screw on the door switch (Not required on LM-301)
  - c) Insert the Amp pin into the oven harness Amp connector at cavity #12 (the only open cavity) (Not required on LM-301)
  - d) Set the replacement panel on the oven
  - e) Mate the main and panel harness's Amp connectors
  - f) Attach temp sensing probe
  - g) Secure panel to oven
  - h) Re-connect oven to power supply
5. **Testing and Calibration.**
  - a) Place thermometer sensing probe in center of oven, route lead wire out around oven gasket and connect to thermometer.
  - b) Set Fan Hi-LO switch to “Hi”
  - c) Set Temperature to 350 degrees
  - d) Set Cook Off Cool Down to “Cook”
  - e) Rotate timer to 5 min and verify operation

GCI P/N 4519922 rev.1 use with kit # 4519017

## MCO-E-5 COM6000 CONTROL CONVERSION KIT INSTRUCTIONS

- a) Verify that green “power lamp” illuminates
- b) Verify that Amber “heat lamp” illuminates
- c) Verify that fan motor is running at Hi speed
- d) Switch fan to “Lo” verify operation
- e) Monitor the amber “heat” lamp and wait for 3 on-off cycles
- f) Take note of oven temperature at this time, if temperature is within +/- 15 degrees calibration is not required. If temperature is outside these limits oven control will need to be adjusted as per the directions outlined below

### 6. CALIBRATION:



- a) Carefully remove black potting compound from calibration adjust pot shown above.
- b) If the oven temperature is greater than the setpoint (350) F, turn the calibration adjust pot approximately 1/8 turn counterclockwise.
- c) Allow oven to go through 3 on off cycles, re-check temperature.
- d) Repeat step B as required until temperature is 350F +/- 15F
- e) If the oven temperature is less than the setpoint (350)F, turn the calibration adjust pot approximately 1/8 turn clockwise.
- f) Allow oven to go through 3 on off cycles, re-check temperature.
- g) Repeat step e as required until the temperature is 350F +/- 15F