

PROPANE CONVERSION INSTRUCTIONS

WARNING Explosion Hazard

Death or serious injury can result from failure to follow these instructions.

- Service by a qualified service technician only.
- Shut off gas supply and disconnect power before servicing.
- Reconnect all grounding devices after service.
- Replace all parts and panels before operating.

ADVERTENCIA Riesgo de Explosión

Se podrá producir la muerte o daños graves como resultado de no seguir estas instrucciones.

- El servicio técnico deberá ser realizado por un técnico calificado del servicio únicamente.
- Cierre el suministro de gas y desconecte la corriente antes de realizar el servicio técnico.
- Vuelva a conectar todos los dispositivos de conexión a tierra luego de realizar el servicio técnico.
- Vuelva a colocar todas las piezas y paneles antes del uso.

The pressure regulator and the burner orifices are set for natural gas. To use propane gas, the regulator and burner orifices must be converted.

If converting back to natural gas from propane, follow these instructions to convert the regulator, cooktop and oven burners, as well as cooktop low flame setting to the natural gas setup. The NG orifice table at the end of the instructions will aid in identifying the proper location for NG orifices..

WARNING Do not operate the cooktop before converting the burner orifices for the gas to be used. Failure to do so could cause high flames and toxic fumes which can result in serious injury.

ADVERTENCIA No utilice la superficie de cocción antes de convertir los orificios de los quemadores al gas que será usado. Si no se cumple con esto, se podrán producir llamas altas y humos tóxicos que podrán producir lesiones graves.

The propane (LP) orifices for the cooktop and oven burners are shipped in the literature package.

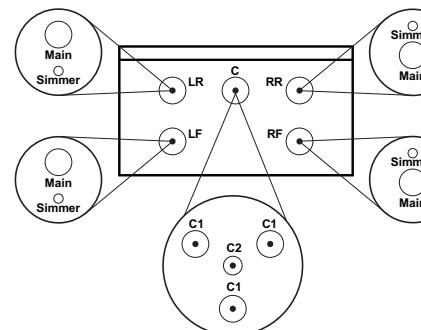
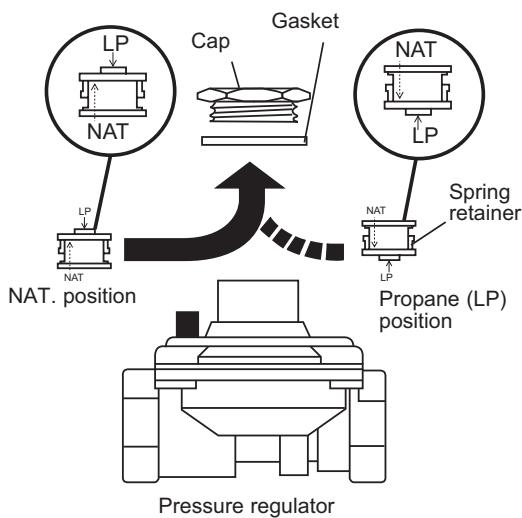
TOOLS REQUIRED:

- Safety Glasses
- 1/4" and 7 mm Nutdrivers
- Crescent Wrench
- Small Pliers
- Small Flat-Head Screwdriver (2 to 2.4 mm or 3/32" tip size, 60 mm long)

CONVERTING THE PRESSURE REGULATOR

Disconnect all electrical power at the main circuit breaker or fuse box.

- A. Shut off the gas supply to the cooktop by closing the manual shut-off valve.
- B. Adjust the pressure regulator by the following instructions:
 - Unscrew the cap.
 - Carefully look at the spring retainer to locate the NAT or propane (LP) position.
 - Turn the spring retainer over by rotating it 90 deg., pull it from the cap, turn the spring retainer over so that propane (LP) is showing, insert it back into the cap, and then rotate it 90 deg. into position.
 - Screw the cap back onto the regulator and tighten.



- C. Remove the propane (LP) orifices from the bracket attached to the regulator. The top and side surface of the orifices are engraved for identification. Use the table and figure to determine the placement of the propane (LP) orifices.
- D. Using a 7mm or 9/32" nut driver, install the propane (LP) orifices in their precise locations.

To prevent leakage, make sure the orifices are securely screwed into the gas injects.

- E. Install the old orifices into the metal bracket along with these instructions, and replace onto the regulator for possible future conversion.
- F. Replace the burner heads, caps and top grates.

 108 - Denotes 1.08mm orifice size opening
XL - Denotes propane (LP)

 95 - Denotes 0.95mm orifice size opening
L - Denotes propane (LP)

CHECK SURFACE BURNERS

Push and turn a knob to the LITE position. A clicking sound indicates proper operation of the ignition system. When lighting any burner, sparks will appear at all burners but gas flows from only the one selected. Once air is purged from the supply line, burner should light within 4 seconds. After burner lights, rotate the knob out of the LITE position. Try each burner in succession until all burners have been checked.

Quality of Flames

Determine the quality of flames visually. Normal burner flames should look like (A) or (B).



(A) Soft blue flames—
Normal for natural gas



(B) Yellow tips on
outer cones—
Normal for propane gas

Long, bright yellow flames are not normal. Normal flames may show signs of an orange tint when well heated or signs of flickering orange due to particles in the gas or air.

NOTICE:

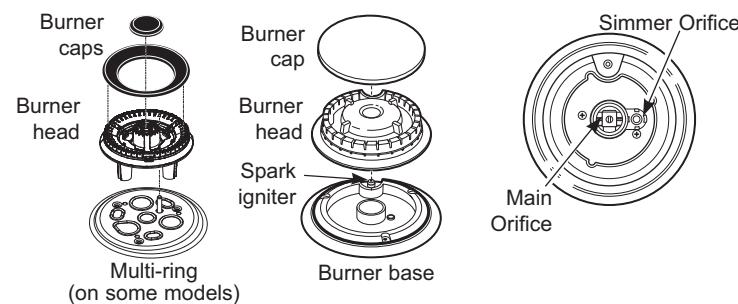
Save these orifices removed from the appliance for future use.

CONVERTING THE COOKTOP BURNERS

INSTALLATION TIP: First remove all orifices and then start replacing them. This will help to prevent the possibility that some may not be replaced.

- A. Remove the burner grates, burner caps and burner heads.
- B. Loosen the top burner orifices using a 7 mm nut driver. Use small pliers to carefully lift out the orifices.

The main orifice is located low in the center of the burner, while the simmer orifice is located higher beside the center of the burner.



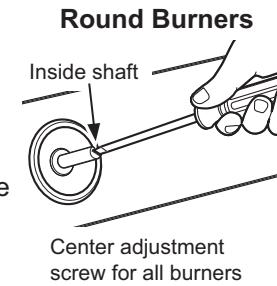
BURNER OUTPUT RATINGS: BTU/HR			
Propane (LP) Gas 10" W.C.P.			
BURNER	BTU RATE	ORIFICE SIZE (mm)	MARKING
LF	10,000		
Main	N/A	0.88	88XL
Simmer	N/A	0.34	34SL
LR	10,000		
Main	N/A	0.88	88XL
Simmer	N/A	0.34	34SL
C	18,000		
C1	N/A	0.686	69L
C1	N/A	0.686	69L
C1	N/A	0.686	69L
C2	N/A	0.41	41L
RR	10,000		
Main	N/A	0.88	88XL
Simmer	N/A	0.34	34SL
RF	12,000		
Main	N/A	0.97	97XL
Simmer	N/A	0.34	34SL

ADJUSTING LOW FLAME SETTING ON COOKTOP BURNERS

This procedure adjusts the low flow of the upper ring of flames on each of the 4 dual stack burners. The lower row of flames is not adjustable.

Low setting adjustments must be made with 2 other burners in operation on a medium setting. This procedure prevents the low flame from being set too low, resulting in the flame being extinguished when other burners are turned on.

- A. Turn on surface burners to medium setting.
- B. Turn the knob on the burner being adjusted to "LO".
- C. Remove the knob and insert a small flat blade screwdriver in the valve shaft as shown. Turn counterclockwise as far as possible while maintaining a stable flame. Repeat for all valves.
- D. If flame appears too low or unstable, slowly turn adjustment screw clockwise until a stable flame exists for each burner.
- E. Additionally, for each burner being adjusted, quickly open and close the cabinet doors while observing the flame. If flame is extinguished, turn adjustment screw clockwise for a larger flame. Repeat door openings until flame is stable.

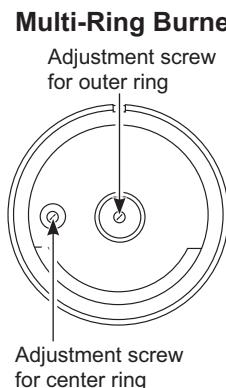
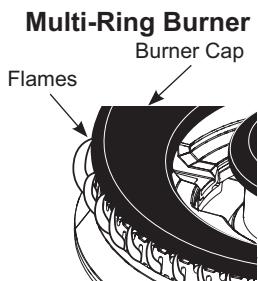


NOTICE:

Once the conversion is complete and confirmed, fill out the propane (LP) sticker and include your name, organization and date conversion was made. Apply the sticker to the cooktop near the regulator to alert others in the future that this appliance has been converted to propane (LP). If converting back to natural gas from propane (LP), please remove the sticker so others know the appliance is set to use natural gas.

Multi-Ring Burner (on some models)

- Turn on burner to MED setting to adjust the outer ring. Turn the outer ring adjustment screw (in the center of the valve shaft) counterclockwise so that the outer ring flames barely curl over the top edge of the burner cap.
- Turn on burner to SIM setting to adjust the center ring. Turn counterclockwise as far as possible while maintaining a stable flame.
- Open and close the cabinet doors while observing the flame. If flame is extinguished, turn adjustment screw clockwise for a larger flame. Repeat door openings until flame is stable.



SPECIAL NOTE:

To convert the cooktop back to natural gas, reverse the instructions given in making propane (LP) adjustments.

ADDITIONAL INFORMATION

BURNER OUTPUT RATINGS: BTU/HR

NG (Natural) Gas 5" W.C.P.

BURNER	BTU RATE	ORIFICE SIZE (mm)	MARKING
LF	10,000		
Main	N/A	1.28	128XN
Simmer	N/A	0.51	51SN
LR	10,000		
Main	N/A	1.28	128XN
Simmer	N/A	0.51	51SN
C	20,000		
C1	N/A	1.1	110N
C1	N/A	1.1	110N
C1	N/A	1.1	110N
C2	N/A	0.63	63N
RR Main	10,000		
Main	N/A	1.28	128XN
Simmer	N/A	0.51	51SN
RF	12,000		
Main	N/A	1.45	145XN
Simmer	N/A	0.51	51SN



190 - Denotes 1.90mm orifice size opening

XN - Denotes natural gas



198 - Denotes 1.98mm orifice size opening

N - Denotes Natural Gas