

Instructions for converting range to operate on Liquefied Petroleum Gas

INSTALLATION AND SERVICE MUST BE PERFORMED BY
A QUALIFIED INSTALLER.

IMPORTANT: SAVE FOR LOCAL ELECTRICAL INSPECTOR'S USE.
READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

⚠ WARNING This conversion kit must be installed by a qualified service technician in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. Failure to follow instructions may result in fire, explosion or production of carbon monoxide causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with this kit.

⚠ CAUTION Before proceeding with the conversion, shut off the gas supply before disconnecting electrical power to the range. Be sure both power supplies are off before installing the conversion kit. Failure to do so could cause serious bodily injury.

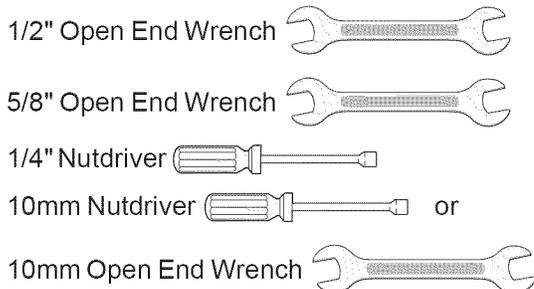
When burners are converted from Natural to LP the BTU rating is as follows:
9,000 BTU* Natural Gas to 8,000 BTU* LP Gas. The LP conversion kit contains:

Qty.	P/N	Part Description	Notes
4	316470401	8,000* BTU LP Burner Orifices	marked 68L (.79mm orifice size)
1	316417510	LP Conversion Installation Instructions	

*NOTE: For operation at elevations above 2000 ft., appliance rating shall be reduced at the rate of 4 percent for each 1000 ft. above sea level. After replacing the natural gas to LP orifices, be sure to keep the original factory installed natural gas orifices for future range conversion back to natural gas.

Converting the appliance for use with LP/ Propane Gas

Tools Required:

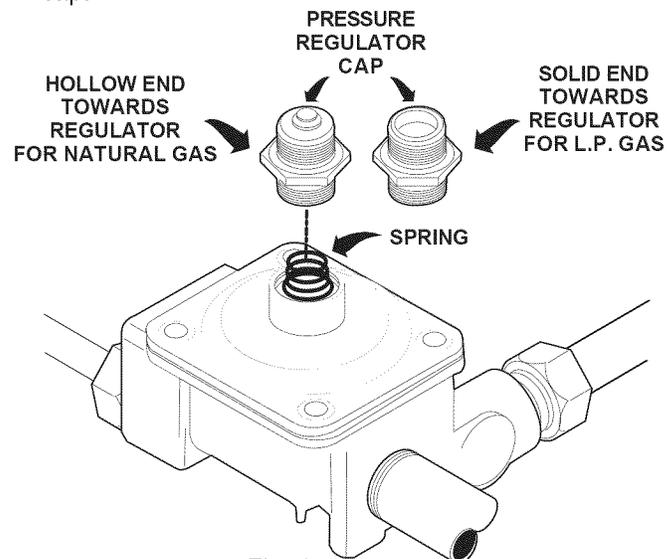


1. Convert Pressure Regulator

⚠ CAUTION Before proceeding with the conversion, shut off the gas supply before disconnecting electrical power to the range. Be sure both power supplies are off before installing the conversion kit. Failure to do so could cause serious bodily injury.

- Lift and lock cooktop into raised position. Locate the gas pressure regulator. The regulator is located at the right rear of the burner box and is attached to the manifold pipe.
- Unsnap the plastic dust cap protector from the brass pressure regulator cap. Use a 5/8" open-end wrench to loosen and then remove the brass pressure regulator cap (See Fig. 1). **DO NOT** remove the spring from the pressure regulator.

- Turn the pressure regulator cap over so the hollow end faces toward the regulator as illustrated (See Fig. 1). Before installing the brass pressure regulator cap, be sure to remove the dust protector and reinstall the ring portion of the dust protector. The ring portion of the dust protector acts as a spacer between the regulator and brass regulator cap when converted to LP.
- Using a 5/8" open-end wrench tighten the pressure regulator cap until snug.
- Snap the dust protector back over the pressure regulator cap.



Instructions for converting range to operate on Liquefied Petroleum Gas

2. Convert Surface Burners for use with LP/Propane Gas

- With the cooktop still in the raised position, remove the 4 Venturi surface burners using a 1/4" nutdriver as illustrated (See Fig. 2).
- Using a 10mm nutdriver (or 10mm open-end wrench) remove the 4 brass Natural Gas orifices from the ends of the surface burner valves (See Fig. 3).
- Replace the 4 brass Natural Gas orifices with the 4 brass LP Gas orifices supplied with this kit (the 4 LP surface burner orifices are marked **68L**).
- Use a 10mm nutdriver (or 10mm open-end wrench) to tighten the LP orifices until snug. **DO NOT OVERTIGHTEN.**
- Replace the 4 Venturi surface burners and secure in place using a 1/4" nutdriver (See Fig. 2).

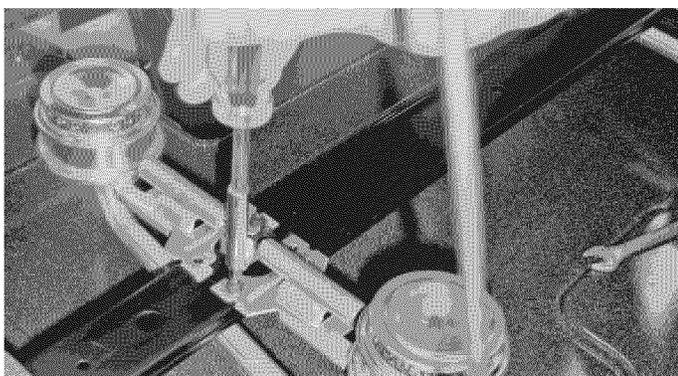


Fig. 2

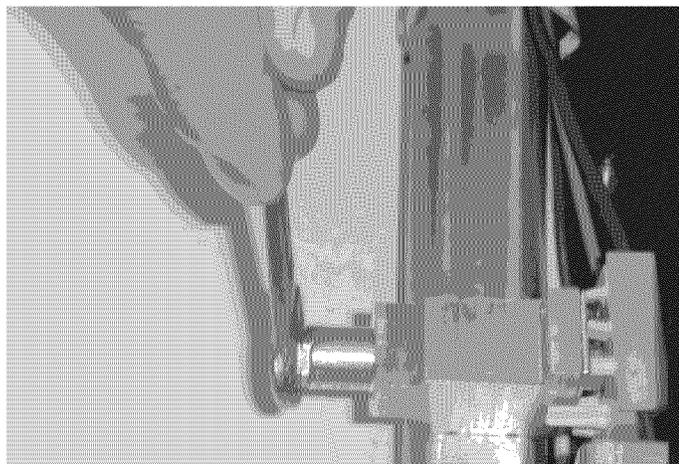


Fig. 3

3. Convert Oven Burner Orifice for LP/Propane Gas (16,000 BTU*)

- Remove oven broiler drawer or lower oven front panel.
- Locate the oven burner spud (See Fig. 4).
- Using a 1/2" open-end wrench, turn down the adjustable spud, which injects gas into the oven burner, until snug against the LP metering pin (approximately **2-1/2** turns). **DO NOT OVERTIGHTEN.**

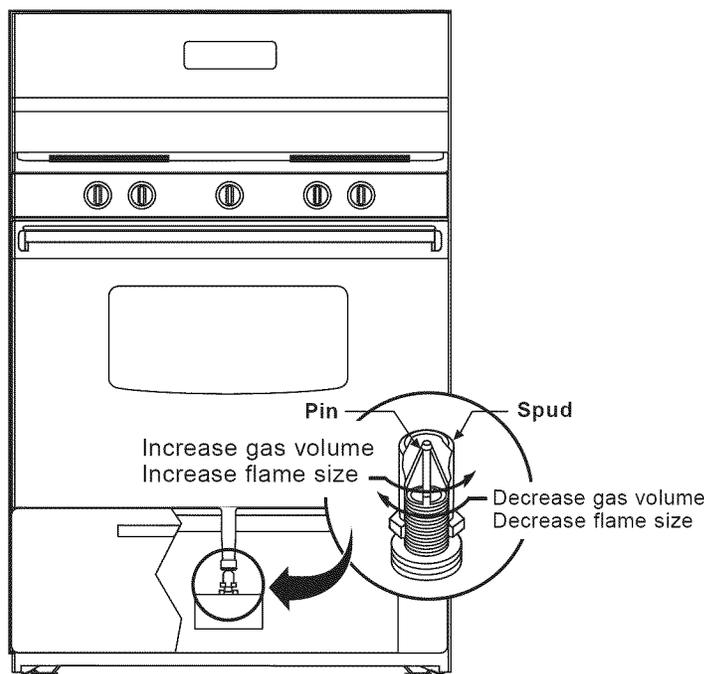


Fig. 4

4. Reconnect Gas & Electrical Supply to Appliance

Leak testing of the appliance shall be conducted according to the Installation Instructions provided with the appliance.

Checking Manifold Gas Pressure

If it should be necessary to check the manifold gas pressure, remove the burner and connect a manometer (water gauge) or other pressure device to the top right front burner orifice. Using a rubber hose with inside diameter of approximately 1/4," hold tubing down tight over orifice. Turn burner valve on. For an accurate pressure check, have at least two (2) other surface burners burning. Be sure the gas supply (inlet) pressure is at least one inch above specified range manifold pressure. The gas supply pressure should never be over 14" water column. When properly adjusted the manifold water column pressure is 10" for LP/Propane gas or 4" for Natural gas.

⚠ CAUTION Do not use a flame to check for gas leaks.

- Disconnect the range and its individual shut-off valve from the gas supply piping system during any pressure testing of that system at test pressures greater than 14" of water column pressure (approximately 1/2" psig).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 14" of water column pressure (approximately 1/2" psig).

Instructions for converting range to operate on Liquefied Petroleum Gas

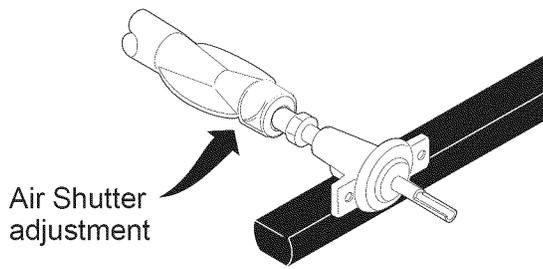


Fig. 5

5. Air Shutters - Surface Burners

The air shutter (adjustment) for each of the (4) top burners is located at the open end of the venturi tube and sets on the orifice of the valve. Should the air shutter need adjusting, rotate the air shutters to allow more or less air into the venturi burner tubes as needed (See Fig. 5).

If the air is properly adjusted, the flame will be steady, relatively quiet, and have approximately 1/2" sharp blue cone (Usually adjusted to FULL OPEN).

If the flame is yellow in color, increase air shutter opening size. If the flame is a distinct blue, but lifting away from the burner, reduce the air shutter opening size.

6. Air Shutter - Oven Burner

The air shutter will need to be adjusted to FULL OPEN position when appliance is converted for use with LP/Propane gas. The approximate flame length of the oven burner is 1 inch (with a distinct inner blue flame - See Fig. 6).

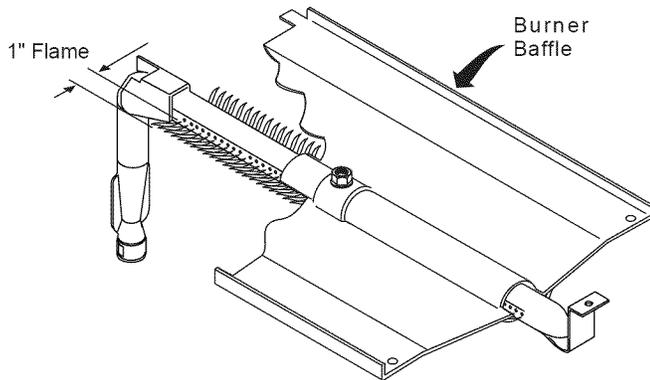


Fig. 6

To determine if the oven burner flame is proper:

- To access the air shutter you must remove the broiler drawer or lower oven panel.
- Remove the oven bottom by removing the screws at rear of oven bottom. Lift up the rear of oven bottom and slide toward back of appliance to disengage from front of oven front frame.
- Remove burner baffle by removing nut located on top of baffle and two screws from front edge of oven front frame. Lift baffle straight up and out of the oven.
- Set the oven to bake at 350°F and observe the flame. If the flame is yellow in color, increase air shutter opening size. If the flame is a distinct blue color, but lifting away from the burner; reduce the air shutter opening size.
- Turn off oven and allow to cool before adjusting air shutter. To adjust loosen Air Shutter Lock Screw (See Fig. 7), reposition air shutter to FULL OPEN and tighten Air Shutter Lock Screw. Retest the burner by repeating step "d" above. When the burner flame is a distinct blue color burning steady, the air shutter is adjusted correctly.
- Replace burner baffle and oven bottom.
- Lower the cooktop and replace oven broiler drawer or lower oven front panel.

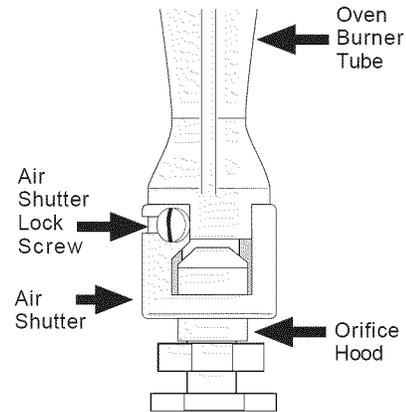


Fig. 7

Conversion to Natural Gas

If it becomes necessary to convert the appliance back to natural gas:

- Disconnect gas and electrical supply from appliance.
- Convert pressure regulator (See step 1), turn pressure regulator cap over so the solid end of cap faces away from pressure regulator. Place the hollow end of the pressure regulator cap into the loop end of the plastic dust protector. Tighten the pressure regulator cap using a 5/8" open-end wrench to the pressure regulator. **DO NOT OVERTIGHTEN.**
- Remove the four LP surface burner orifices using 10mm nutdriver (or 10mm open-end wrench) and replace with the 4 original factory installed natural gas orifices.
- Convert Oven Burner Orifice for Natural Gas by loosening spud counter-clockwise (approximately 2-1/2 turns; See step 3).
- Readjust Oven Air Shutter (See step 6).