

**Instructions for Converting Range
to Operate on Liquefied Petroleum Gas**

Instructions for Converting Range to Operate on Liquefied Petroleum Gas

INSTALLATION AND SERVICES MUST BE PERFORMED BY A QUALIFIED INSTALLER

**IMPORTANT: SAVE INSTRUCTION MANUAL FOR THE LOCAL 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.

! WARNING

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

Determine the combination of top burners that are featured on your range. Identify the parts you need from this kit to complete the L.P. conversion. When burners are converted from natural to L.P. the BTU ratings are as follows:

Top burner	15,000 BTU L.P. Gas
Oven Burner	22,000 BTU L.P. Gas
Oven Broiler	16,500 BTU L.P. Gas
Griddle	18,500 BTU L.P. Gas

QTY	Part Description	Notes
1	L.P. conversion Kit Label	
1	Instructions for converting range to LP gas	
1	LP Conversion Label	
6	Orifice - Top Burner #58 [1.07mm]	
6	Orifice - Simmer Burner, 0.46mm	
1	Orifice - Oven Burner #55 [1.32mm]	
1	Orifice - Oven Broiler #56 [1.18mm]	
1	Orifice - Griddle #55 [1.32mm]	
6	Main Burner Bypass Jet, blue	
6	Simmer Bypass Jet	

*Note: For operation at elevations above 2000ft., appliance rating shall be reduced at the rate of 4% for each 1000 ft. above sea level.

IMPORTANT: 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.

The factory orifices are marked with the following:

Top Burners	165
Oven Burner	226
Oven Broiler	185
Griddle	206
Main Burner Bypass Jet	
Simmer Bypass Jet	

Tools Required for L.P. Conversion:

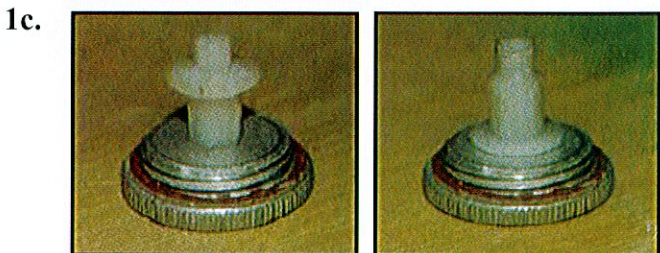
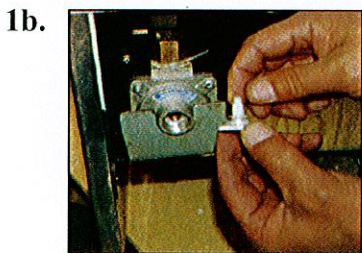
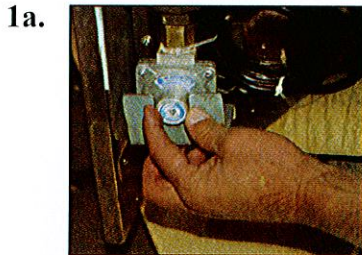
2mm Allen Wrench
3/8", 1/2" and 5/8"[19mm] Open End Wrench
1/8" Wide Flat Blade Screwdriver
Philips Screwdriver
7mm Nut Driver
5/32 Nut Driver
Adjustable wrench

Instructions for Converting Range to Operate on Liquefied Petroleum Gas

1. Convert the Pressure Regulator

To access the gas regulator, pull the range away from the cabinet wall. The gas regulator is located at the bottom right corner of the range.

- Electrical shock hazard can occur and result in injury or death. Disconnect electrical power to the range before servicing. **Do not remove regulator or allow it to turn during servicing.**
- Unscrew the cap from the regulator. **Do not remove the spring from the regulator.**
- Unscrew the plastic insert from the cap and turn it over so the longer stem is facing the cap (See Fig. 1c) Replace insert on the cap. Replace the cap on the regulator.



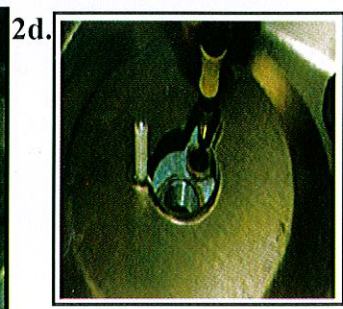
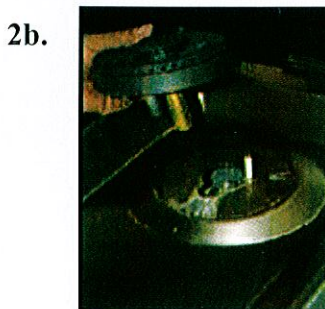
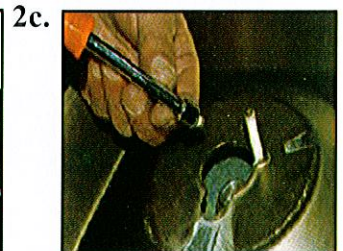
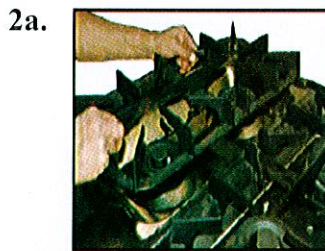
Position for LP

Position for NG

2. Convert Top Burner for LP/ Propane Gas

CAUTION Save the natural gas orifices removed from the appliance for possible future conversions to natural gas. Take extra care when handling steel parts.

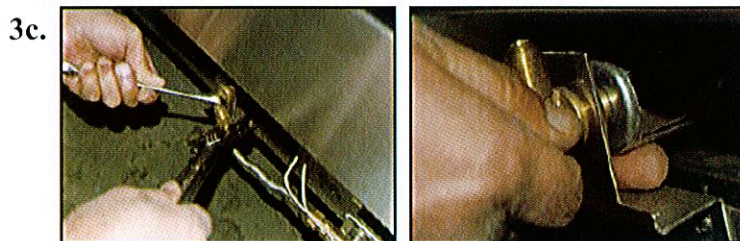
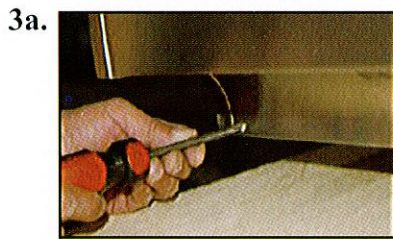
- Remove top grates, burner caps and inner burner rings.
- Lift off outer burner heads and burner bases.
- Remove the factory installed natural gas orifices from the center of the orifice holders using a 7mm nut driver (See Fig. 2c) Remember to keep the original natural gas orifices for future conversions back to natural gas. Refer to page 2 under "IMPORTANT" to identify their markings. Replace the main orifice in each orifice holder with orifice size 1.07mm. Tighten each orifice until snug. Use caution not to over tighten.
- Using a 5/32" nut driver, replace the simmer orifice in each orifice holder with the orifice size 0.46mm. Replace the outer burner heads back to the main burner bases. Replace the inner burner rings, burner caps and grates.



Instructions for Converting Range to Operate on Liquefied Petroleum Gas

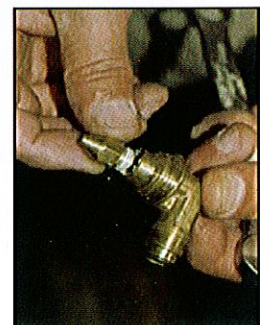
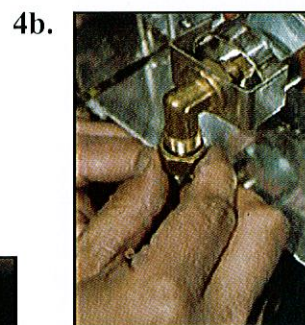
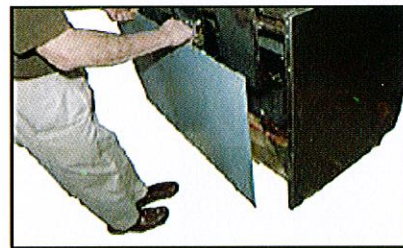
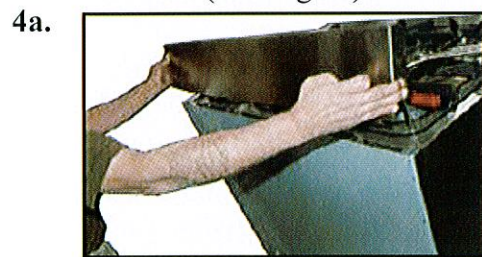
3. Convert Oven Burner Orifice for LP/Propane Gas

- a. Remove the (2) screws on the bottom of the toe kick panel. Hold the bottom edge of toe kick panel at the middle section and slightly lift towards the front. Hold the toe kick panel on both ends and slowly pull away towards the front.
- b. Remove the toe kick panel.
- c. Remove the (2) screws holding the orifice bracket and locate the orifice. Remove orifice using an adjustable wrench. Replace with oven burner orifice, size 1.32mm and tighten. Replace the orifice bracket, aligning the new orifices into the air shutter of the oven burner.



4. Convert Broil Burner Orifice for LP/Propane Gas

- a. Remove back guard and back cover. (See Fig. 4a)
- b. Using a 5/8" or 19mm open wrench, remove the gas line from the orifice holder. Using a 1/2" open wrench, remove the orifice from the orifice holder. Replace with oven broiler orifice size 1.18mm. (See Fig.4b)



CAUTION

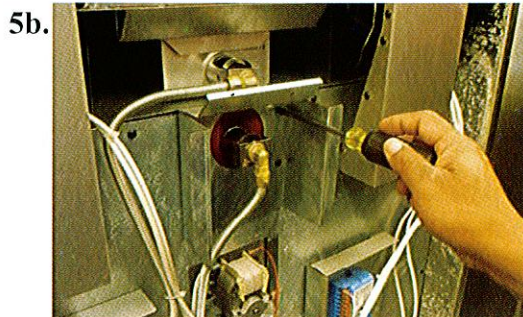
Care should be taken when removing and replacing gas components.
Use proper support to prevent damage to components.

Instructions for Converting Range to Operate on Liquefied Petroleum Gas

5. Convert Griddle Orifice for LP/Propane Gas

(For 36" ranges equipped with 4 top burners and a griddle)

- Remove back guard and back cover (See "Fig. 4a" on previous page)
- Remove the oven burner venturi cover for better access. (See Fig. 5b)
- Using a 5/8" [16mm] open wrench, remove the gas line from the orifice holder. Using a 1/2" open wrench, remove the orifice from the orifice holder. Replace with griddle orifice size 1.32mm. (Refer to Fig. 4b on previous page.)
- Replace gas line and venturi cover.



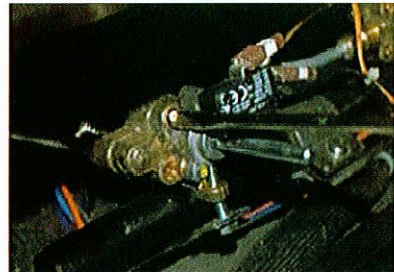
6. Convert Gas Valves for LP/Propane Gas

- Remove control knobs, bezel and control panel (Fig. 6a is for old style knobs and requires a 2mm Allen wrench))
- Using a flat screwdriver, replace main burner bypass jets with bypass jets for LP (blue) and simmer bypass jets with bypass jets for LP. Save the main bypass jets, in the plastic bag labeled main jets and simmer bypass jets in the bag for simmer jets.

6a.



6b.



CAUTION

Care should be taken when removing and replacing gas components. Use proper support to prevent damage to components.

Instructions for Converting Range to Operate on Liquefied Petroleum Gas

7. Reconnect Gas and Electrical Supply to Range.

Leak testing of the appliance shall be conducted according to the installation instructions provided with the range.

Checking for Manifold Gas Pressure

If it is necessary to check the manifold gas pressure, remove the burner cap, inner ring, outer burner head and burner base of the right front top burner and connect a manometer (water gauge) or other pressure test device to the burner orifice. Use a rubber hose with inside diameter of approximately 1/4" and hold the end of the tube tight over the orifice. Turn the gas valve on. For a more accurate pressure check, have at least two (2) other top burners burning. Be sure that the gas supply (inlet) pressure is at least one inch above the specified 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 5" for Natural Gas

CAUTION flame to check for gas leaks

- a. Disconnect the range and its individual shut-off valve from the gas supply piping system during any pressure of that system at test pressures greater than 14" of water column pressure (approximately 1/2" psig)
- b. 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 supply system at test pressure equal to or less than 14" water column pressure (approximately 1/2" psig)

8. Air Shutter Oven Burner

The air shutter for the oven burner may need adjustment, especially if the unit has been converted for use with LP/Propane gas.

The approximate flame length of the oven burner is one inch (distinct inner blue flame).

To Determine if the oven burner flame is proper:

- a. With the toe tick removed, set the oven to bake at 350° F and observe the flame. If the flame is yellow in color, increase the air shutter opening size. If the flame is blue lifting away from the burner, reduce the air shutter opening size.
- b. Turn off oven and allow it to cool before adjusting the air shutter. To adjust, loosen the lock screw, reposition the air shutter and tighten the lock screw. Retest the burner by repeating the steps above. When the burner flame is a distinct blue color burning steadily, the air shutter is adjusted correctly.

9. Installation of New LP / Propane Rating / Serial Plate

Record the model and serial number on the LP / Propane Rating serial plate provided in this kit. The information can be obtained from the existing Rating / Serial plate. Place the new plate as close as possible to the existing Rating / Serial plate on the range.