

## L.P. CONVERSION INSTRUCTIONS

**WARNING:** This conversion must be performed by a qualified installer or gas supplier in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow ALL instructions could result in serious injury or property damage.

The qualified agency performing this work assumes responsibility for the conversion.

The pressure regulator and the burner orifices are set for natural gas. To use Liquid Propane Gas, the regulator and burner orifices must be converted. The L.P. orifices for the cooktop burners are shipped on the regulator bracket behind the storage drawer. Also, in the same area, is a second bracket holding the L.P. 15K orifice extended spud, choke and set screw for the front right Extra Large cooktop burner (on models so equipped). Remove the storage drawer to locate.

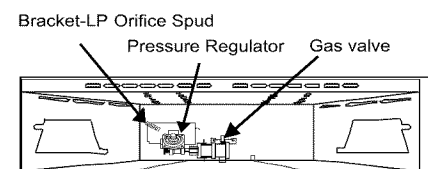
**STOP** Do not operate the cooktop or oven burners of this range when using L.P. (bottled) gas before converting the pressure regulator and burner orifices for L.P. gas use. Failure to do so could cause high flames and toxic fumes which can result in serious injury.

To adjust your range for use with L.P. gas, follow these instructions:

1. Disconnect all electrical power, at the main circuit breaker or fuse box.
2. Shut off the gas supply to the range by closing the manual shut-off valve.

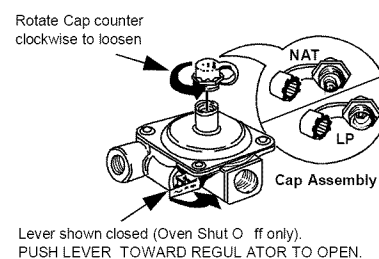
### CONVERTING THE PRESSURE REGULATOR

- a. Remove the storage drawer, kick panel and if applicable the access panel to access the regulator. (Some models will have a metal shield protecting the regulator that must be removed for conversion and reinstalled when conversion is complete.) The pressure regulator is located in the lower, left hand rear corner of the range as viewed from the



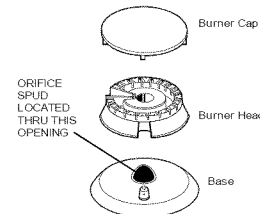
**STOP** **CAUTION:** If you are using L.P. (bottled) gas, all adjustments described in the following steps must be made before you make any burner adjustments.

- b. Unscrew the plastic-protected hex-nut cap.
- c. Completely remove the protective plastic cap off the threaded metal cap.
- d. Turn the metal cap so the type of gas being converted to is displayed and replace the protective plastic cover.
- e. Screw the hex-nut cap back into the regulator. (**Do not over tighten**)



### CONVERTING THE COOKTOP BURNERS

- a. Remove the top grates, burner caps and burner heads. Front right burner (on some models), front left, back right, back left and center burners.

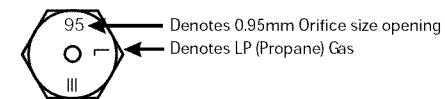


- b. Using a 7 mm or 9/32" nut driver, remove the top burner orifices. These may be accessed through the burner opening in the base.

**STOP** **IMPORTANT:** Save these orifices for future conversion back to natural gas.

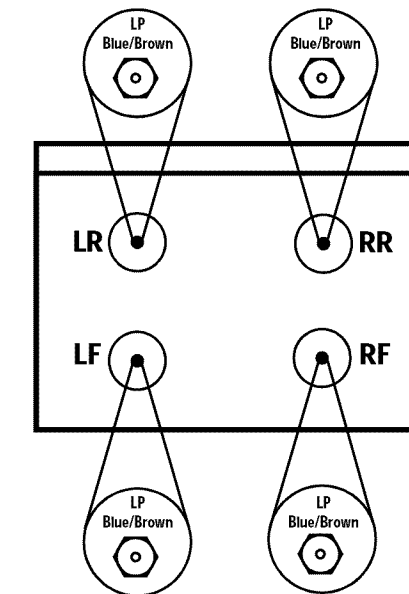
- c. Locate the L.P. orifices. The L.P. orifices for the cooktop burners are shipped on the regulator bracket behind the storage drawer. Also, in the same area, is a second bracket holding the L.P. 15K orifice extended spud, choke and set screw for the front right Extra Large cooktop burner (on models so equipped). Remove the storage drawer to locate.
- d. Remove the LP orifice spuds, from the metal bracket. LP orifice spuds have the letter "L" on the top.

To aid in identifying the proper location for the LP orifices during a conversion from Natural Gas to LP Gas, paint color codes have been added to the side or top of the orifice. See the chart in the next column. Each orifice may also show a series of engraved marks (I, II, III ..) located on the



LP (Propane) ORIFICE COLOR ID		
BURNER	BTU RATE	COLOR
RF	9,500	Blue/Brown
LF	9,500	Blue/Brown
LR	9,500	Blue/Brown
RR	5,000	Blue/Brown

- e. Install the L.P. orifices in their precise locations.



To prevent leakage, make sure the orifice spuds are securely screwed into the gas supply tubes.

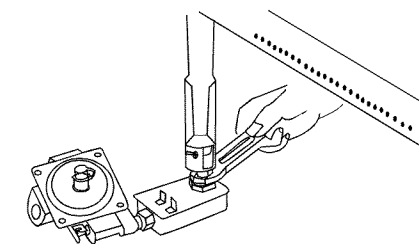
- f. Install the old orifice spuds into the metal bracket and replace both metal brackets back on the range for possible future conversion.
- g. Return the natural orifices to the bracket and reattach the bracket and these instructions to the range using the screw previously removed.

### CONVERTING THE OVEN BURNERS (on gas oven models only)

**STOP** **CAUTION:** The following adjustments must be made before turning on the gas to the burner. Failure to do so could result in serious injury due to high flames and toxic fumes.

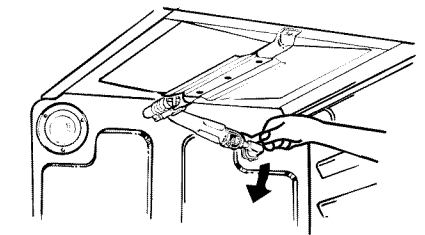
#### BAKE BURNER ORIFICE

1. Remove oven door, drawer and oven bottom. The lower burner orifice hood is located behind the drawer (on some models a metal shield must be removed).
2. To convert to LP, use a 1/2" wrench to turn the lower burner orifice hood clockwise (When viewed from above) until it is snug with the base, approximately 2 1/2 turns. (**To prevent damage when converting back to Natural Gas, do not over tighten the hood.**)



The oven bake burner assembly is located at the lower rear compartment.

### BROIL BURNER ORIFICE (on some models)

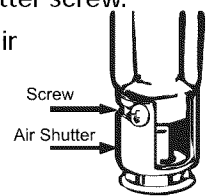


To convert to LP gas, use a 1/2" wrench to turn the upper burner orifice hood clockwise. Tighten the orifice hood until it is snug with the base.

(**To prevent damage when converting back to Natural Gas, do not over tighten the hood.**)

#### AIR SHUTTER SETTINGS FOR BAKE AND BROIL BURNERS

1. Use a screwdriver to loosen the air shutter screw.
2. Adjust the air shutters for LP gas, by rotating the shutter to the fully open position. Your final settings may vary.



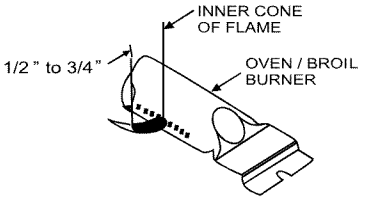
3. Retighten the air shutter screw.

**Bake and broil flame must be checked with the door closed to properly check flame characteristics.**

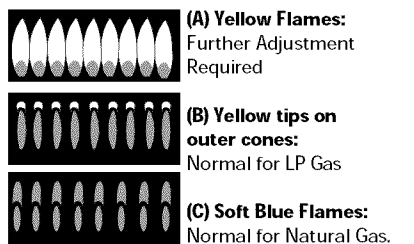
4. Turn on the gas.
5. Turn on the electricity.
6. Reinstall the oven door.
7. Turn on the bake or broil burner.
8. As you watch the flame with the oven door closed, check the following through the oven door window:
  - a. If the flames are yellow, open the air shutter more.
  - b. If the flames blow away or flutter from the burner, close the air shutter more.

**WARNING:**  
 If you attempt to measure the inner cone of the flame, please use caution; burns could result.

9. Checking the flame size: Check the inner cone of the flame. It should be approximately 1/2" to 3/4" long for the bake and broil burners.



The combustion quality of the burner flames need to be determined visually.  
**NOTE: If burner flames look like (A). Further air shutter adjustment is required. Normal burner flames should look like (B) or (C), depending on the type of gas you use. With LP gas, some yellow tipping on the outer cones is normal.**



10. When all adjustments are made and the results are satisfactory

- a. Replace the orifice fitting cover.
- b. Replace the oven baffle (flame spreader).
- c. Replace the oven bottom.

**IN SOME CASES:**

- a. With L.P. gas, some yellow tipping on the outer cone is normal.
- b. Foreign particles in the gas line may cause an orange flame at first, but this will soon disappear.

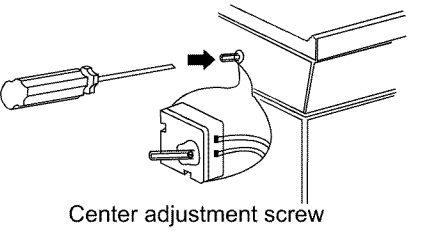
**SPECIAL NOTE:**

To convert the oven back to natural gas, reverse the instructions given in making L.P. Adjustments.

**ADJUSTING LOW FLAME SETTING ON COOKTOP BURNERS**

**NOTE:** On some models the front right burner can not be adjusted. Low setting adjustments must be made with two 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 all surface burners.
- b. Turn the knob on the burner being adjusted to "LO" (LOW).
- c. Remove the knob and insert a small, flat blade screwdriver into the valve shaft as shown and turn clockwise to fully tighten down the bypass screw. Repeat for each screw.



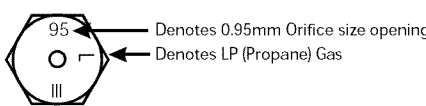
- d. If flame appears too low or unstable, adjust valve bypass screw slowly (turn counterclockwise—CCW) until a stable flame exists for each burner. Remember two other burners must be turned on to medium.
- e. Additionally, for each burner being adjusted, quickly open and close the oven door followed by the storage drawer while observing flame. If flame is extinguished, continue adjusting bypass screw CCW for larger flame. Repeat door and drawer openings until flame is stable.
- f. Replace the knob.

Once the conversion is complete and checked ok, fill out the L.P. Sticker and include your name, organization and date conversion was made. Apply the sticker to the range near the regulator to alert others in the future that this appliance has been converted to L.P. If converting back to natural gas from L.P., please remove the sticker so others know the appliance is set to use natural gas.

**ADDITIONAL INFORMATION**

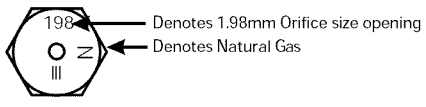
BURNER OUTPUT RATINGS: BTU/HR		
LP (Propane) 10" W.C.P.		
BURNER	BTU RATE	ORIFICE SIZE
RF	9,500	0.035" (0.89mm)
LF	9,500	0.035" (0.89mm)
LR	9,500	0.035" (0.89mm)
RR	9,500	0.035" (0.89mm)
BAKE*	16,000	#56 (0.0465")
+BROIL*	12,000	#59 (0.041")

+If so equipped  
 \* Oven burner(s) use convertible hood(s) and are simply adjusted for conversion.



BURNER OUTPUT RATINGS: BTU/HR		
NG (Natural) Gas, 4" W.C.P.		
BURNER	BTU RATE	ORIFICE SIZE
RF	9,500	0.049" (1.24mm)
LF	9,500	0.049" (1.24mm)
LR	9,500	0.049" (1.24mm)
RR	9,500	0.049" (1.24mm)
BAKE*	16,000	#48 (0.076")
~BAKE*	18,000	#46 (0.081")
+BROIL*	12,500	#51 (0.067")

~ For standard models.  
 + If so equipped.  
 \* Oven burner(s) use convertible hood(s) and are simply adjusted for conversion.



**TOOLS REQUIRED:**

- Adjustable wrench
- 1/2" open-end wrench
- Phillips head screwdriver
- Flat bladed screwdriver (blade width approximately 3/32" across)
- Nut drivers: 9/32" or 7mm

**L.P. CONVERSION INSTRUCTIONS**

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