

LP 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 LP orifices for the cooktop burners are shipped in a box or bracket on the back panel behind the drawer. Remove the drawer and metal shield (on some models) to locate.

⚠ WARNING

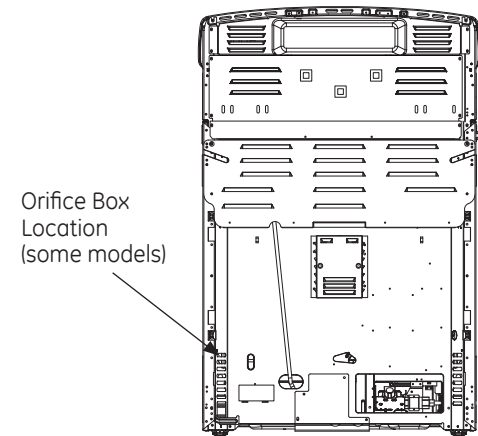
Do not operate the cooktop or oven burners of this range when using LP (bottled) gas before converting the pressure regulator and burner orifices from LP gas use. Failure to do so could cause high flames and toxic fumes which can result in serious injury.

To adjust your range for use with LP 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. The pressure regulator is located on the rear of the range. (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 side of the range as viewed from the front.



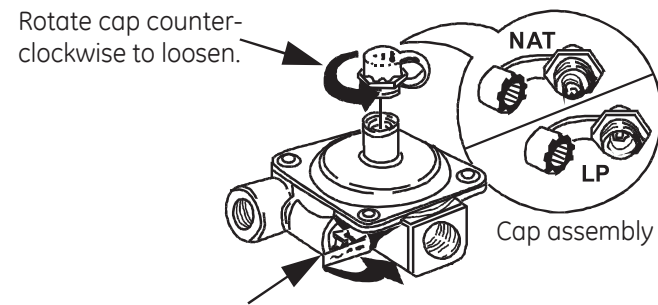
Single Oven

Orifice Box Location (some models)

NOTICE:

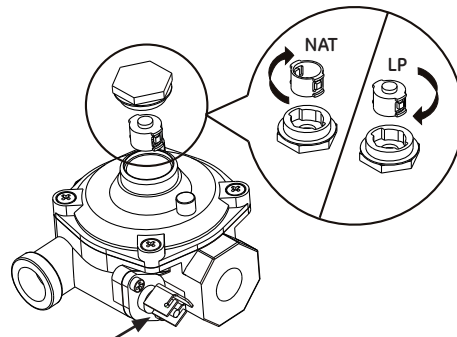
If you are using LP (bottled) gas, all adjustments described in the following steps must be made before you make any burner adjustments.

- 1a. If this is your regulator:
1. Unscrew the plastic-protected hex-nut cap.
 2. Completely remove the protective plastic cap off the threaded metal cap.
 3. Turn the metal cap so the type of gas being converted to is displayed and replace the protective plastic cover.
 4. Screw the hex-nut cap back into the regulator. **(Do not over tighten)**



Lever shown closed (Oven Shut Off only)
PUSH LEVER TOWARD REGULATOR TO OPEN

- 1b. If this is your regulator:
1. Use an adjustable wrench to unscrew the hex-nut cap from the pressure regulator.
 2. Apply pressure and turn counter-clockwise to disassemble the plastic cap.

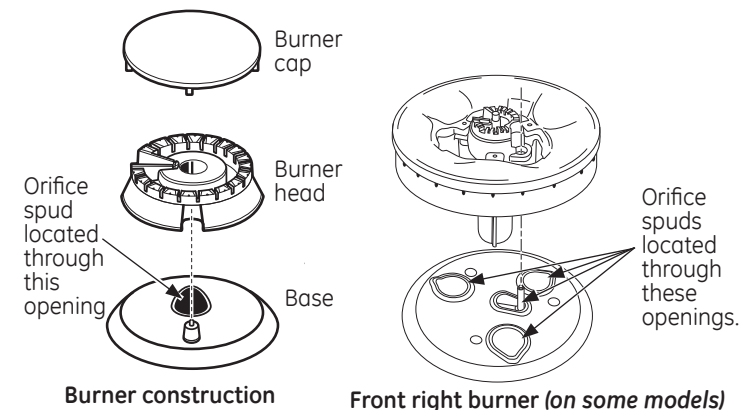


Lever shown open (Oven Shut Off only)
PUSH LEVER TOWARD REGULATOR TO CLOSE

3. Turn the metal cap over and hook it into the slots. The type of gas to be used should now be visible in the top of the cap.
4. Screw back the hex-nut cap into the pressure regulator.

CONVERTING THE COOKTOP BURNERS

- A. Remove the top grates, burner caps and burner heads.

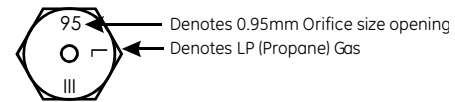


- B. Using a 7 mm or 9/32" nut driver, remove the top burner orifices. These may be accessed through the burner opening in the base.

NOTICE:

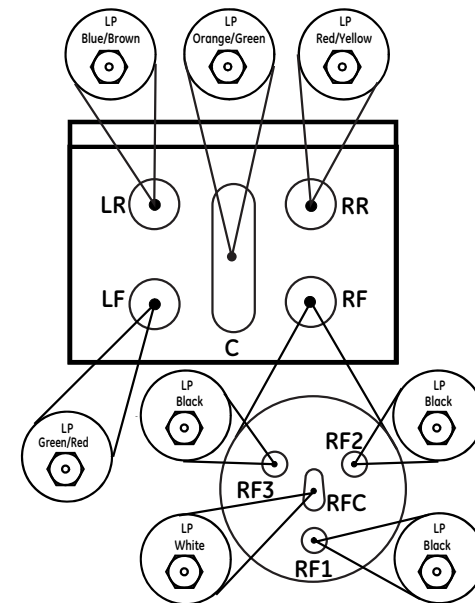
Save these orifices for future conversion back to natural gas.

- C. Remove the LP orifice spuds, from the box or bracket provided. The 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 below. Each orifice may also show a series of engraved marks (I, II, III . . .) located on the top.



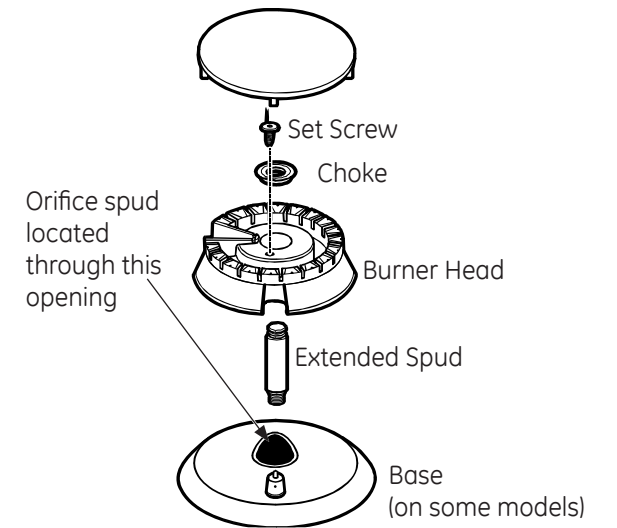
BURNER OUTPUT RATINGS: BTU/HR				
LP (Propane) Gas 10" W.C.P.				
BURNER	BTU RATE	ORIFICE SIZE (mm)	COLOR	MARKING
RF	15,000			
RF1		0.025" (0.63)	Black	63L
RF2		0.025" (0.63)	Black	63L
RF3		0.025" (0.63)	Black	63L
RFC		0.014" (0.35)	White	35L
LF	11,000	0.039" (0.99)	Green/Red	99L
RR	5,000	0.026" (0.66)	Red/Yellow	66L
LR	9,100	0.045" (0.89)	Blue/Brown	89L
C	8,000	0.034" (0.86)	Orange/ Green	86L
BAKE	16,000	0.047" (1.19)	None	0.047
BROIL	12,000	0.041" (1.04)	Blue	0.041

- D. Install the LP orifices in their precise locations.



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

- E. For the extra large burner (left front-on some models), the choke and set screw will be needed. Insert the choke into the burner head, then inset the set screw into the burner head and tighten securely. Make sure the screw head is against the shoulder (within the choke notch) so it does not have any rotational movement.



- F. Install the old orifice spuds into the metal box or bracket along with these instructions, and replace onto the back of the range for possible future conversion.

CONVERTING THE OVEN BURNERS (on gas oven models only)

⚠ WARNING

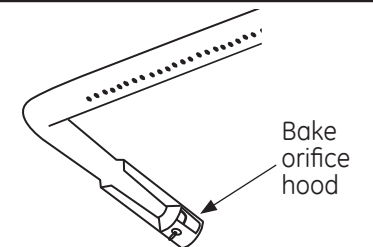
The following adjustments must be made before turning on the gas to the burner. Failure to do so could result in serious injury due to high flames and toxic fumes.

BAKE BURNER ORIFICE

1. Remove oven door, drawer, oven bottom, and burner. The lower burner orifice hood is located behind the drawer (on some models a metal shield must be removed). Some models will have a cover over the burner that will need to be removed.
2. To convert to LP, replace orifice hood with LP hood supplied in kit with range.

NOTICE:

Save these orifices for future conversion back to natural gas.

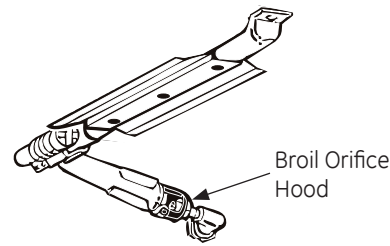


NOTICE:

This product cannot be converted to LP by adjusting the orifice hood. The hood must be replaced for LP.

BROIL BURNER ORIFICE (on some models)

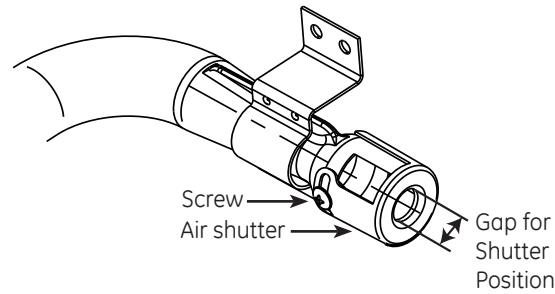
To convert to LP, remove burner and replace orifice hood with LP hood supplied in kit with range.



AIR SHUTTER SETTINGS FOR BAKE AND BROIL BURNERS

NOMINAL BURNER SHUTTER POSITION (inches)		
BURNER	NG	LP
BAKE	0.275	0.550
BROIL	0.550	0.550

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

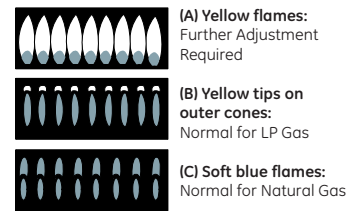
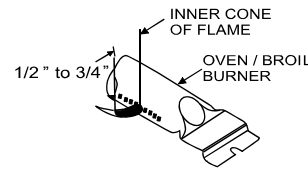
If you attempt to measure the inner cone of the flame, please use caution: burns could result.

9. Checking the flame size:

It should be approximately 1/2" to 3/4" long for the bake and broil burners.

The combustion quality of the burner flames needs 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.



(A) Yellow flames: Further Adjustment Required

(B) Yellow tips on outer cones: Normal for LP Gas

(C) Soft blue flames: Normal for Natural Gas

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 LP 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.

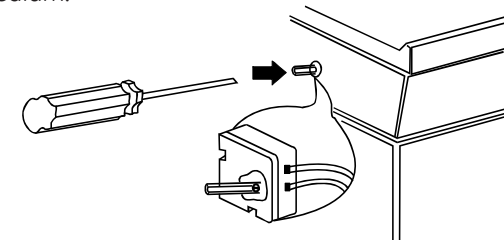
SPECIAL NOTE:

To convert the oven back to natural gas, reverse the instructions given in making LP adjustments.

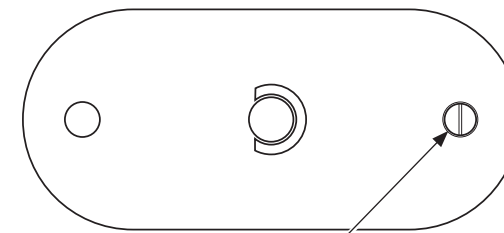
ADJUSTING LOW FLAME SETTING ON COOKTOP BURNERS

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) or "SIM" (SIMMER).
- 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. For the tri-ring burner, remove the knob and insert a small flat blade screwdriver into the small hole to the right of the valve shaft and turn down the bypass 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.



Center adjustment screw for all round burners except tri-ring.



Right adjustment screw for tri-ring and rectangle bridge burner (on some models)

- 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.

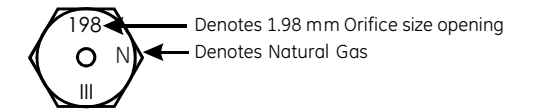
- F. Replace the knob.

NOTICE:

Once the conversion is complete and confirmed, fill out the LP 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 LP. If converting back to natural gas from LP, please remove the sticker so others know the appliance is set to use natural gas.

ADDITIONAL INFORMATION

BURNER OUTPUT RATINGS: BTU/HR				
NG (Natural) Gas 5" W.C.P.				
BURNER	BTU RATE	ORIFICE SIZE (mm)	COLOR	MARKINGS
RF	20,000			
RF1		0.043" (1.09)	Red	109N
RF2		0.043" (1.09)	Red	109N
RF3		0.041" (1.04)	Green	104N
RFC		0.030" (0.71)	None	71N
LF	17,000	0.076" (1.92)	Red	192N
RR	5,000	0.038" (0.96)	Blue	96N
LR	9,100	0.054" (1.36)	Green	136N
C	8,000	0.05" (1.27)	Blue	127N
BAKE	16,000	0.070" (1.77)	None	50
BROIL	13,500	0.065" (1.65)	Orange	0.065



TOOLS REQUIRED:

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