

## ADJUSTING BURNER FLAMES

1. Turn all burners full on and check the flames. They should be blue in color with some yellow tipping at the ends of the flame. Foreign particles in the gas line may cause an orange flame at first, but this will soon disappear.

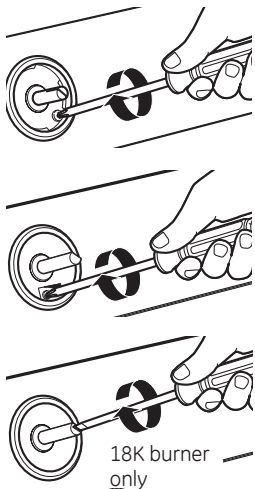
**NOTE: For the 18,000 BTU/HR burner (on some models) the cooktop burner knob should be turned to the setting before the lowest setting. This will ensure that the entire burner is operating.**

2. Turn the cooktop burner knob to the lowest setting while observing the flame.

**Adjust the low flame setting using the valve bypass screw as follows:**

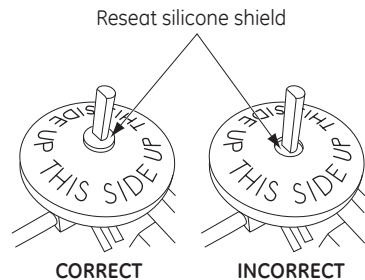
Low-setting adjustments must be made with two other burners in operation on a medium setting. This prevents the low flame from being set too low, resulting in the flame being extinguished when other burners are turned on.

3. To adjust the flame, remove the knobs. Insert a screwdriver through the access hole in valve switch. Engage adjustment screw in valve. Refer to the illustration at right that matches the adjustment screw location for your model.



- a. If the flames were too small or fluttered, open the valve more than the original setting.
  - b. If the flames blew away from the burner, close the valve more than the original setting.
4. Make the adjustment by slowly turning the screw until flame appearance is correct.

**Note:** Some models may contain a *silicone shield* which covers the valve switch and access hole. A flashlight may be required to locate the access hole. To access the valve adjusting screw, push the screwdriver through this shield. After adjustment, **reseat the shield around the switch hub with your fingers**, after withdrawing the screwdriver.



### 5. Testing flame stability:

**Test 1** – Turn the knob from “HI” to the lowest setting quickly. If the flame goes out at the lowest setting, increase the flame size and test again.

**Test 2** – With the burner on the lowest setting, open and close the cabinet door under the cooktop. If the flame is extinguished by the air currents created by the door movement, increase the flame height and test again.

### 6. Flame recheck:

After the adjustment is made, turn all burners off. Ignite each burner individually. Observe the flame at the “HI” position. Rotate the valve to the lowest setting and be sure that the flame size decreases as the valve is rotated counterclockwise.

**TO CONVERT THE COOKTOP BACK TO NATURAL GAS, REVERSE THE STEPS UNDER MAKING THE L.P. CONVERSION.**

Once the conversion is complete and checked ok, fill out the LP sticker and include your name, organization and date conversion was made. Apply the sticker near the cooktop gas inlet opening 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.

The L.P. orifice spuds for the cooktop burners are attached to the regulator along with separate LP conversion instructions.

**CAUTION:** The counter unit, as shipped from the factory, is set for use with natural gas. If you wish to use your unit with Liquefied Petroleum (Propane) gas, you must first replace the orifices and convert the pressure regulator.

**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 instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

## L.P. CONVERSION INSTRUCTIONS

### Tools you will need:



Phillips Head Screwdriver



7mm Nutdriver



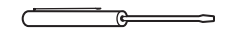
Pliers



No. 15 Torx-Head Driver



Safety Glasses

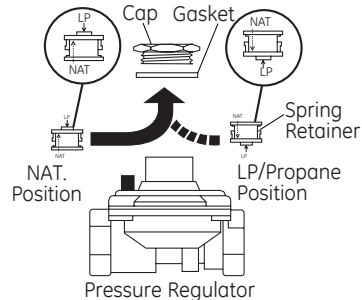


Small Flat-Head Screwdriver  
(4mm or 5/32" tip size, 60mm or 2-3/8" long)

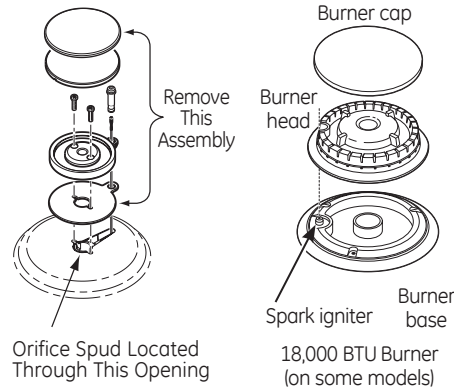
**CAUTION: The following adjustments must be made before turning on the burner. Failure to do so could result in serious injury. Be sure pressure regulator has been converted.**

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

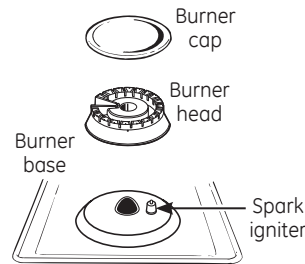
1. Disconnect all electrical power, at the main circuit breaker or fuse box.
2. Shut off the gas supply to the cooktop by closing the manual shut-off valve.
3. Adjust the Pressure Regulator:
  - a. Unscrew the cap.
  - b. Carefully look at the spring retainer to locate the NAT or LP position.
  - c. Turn the spring retainer over by rotating it 90 deg., pull it from the cap, turn the spring retainer over so that LP is showing, insert it back into the cap, and then rotate it 90 deg. into position.
4. Screw the cap back onto the regulator and tighten.



4. Change the cooktop burner orifices:
  - a. Remove the top grates, burner caps and burner head.
  - b. Remove the spark igniter from the burner base (if required to access orifices). Use a No. 15 torx head driver bit to remove the screws holding the burner base in position.
  - c. Using a 7mm nut driver, remove the top burner orifices. These may be accessed through the hole in the maintop.



Orifice Spud Located Through This Opening



The orifices have a spring loaded retaining ring around the hex head to hold the orifice in the nut driver during installation and removal. A slight amount of force is required to push the nut driver down over the ring.

**NOTE:** For orifices that do not have a spring-loaded retaining ring, use pliers to hold the orifice in position during initial thread engagement or final removal to avoid dropping the orifice in the cooktop. Then use the nut driver to tighten or loosen.

**IMPORTANT: Save the orifices removed from the appliance for future use.**



5. Locate the LP orifices attached to the regulator along with separate LP conversion instructions. They will have a digit for size and a letter for type of gas, on the top or side. (**Important: Save the orifices removed from the appliance for future use.**)

Each orifice will also show a series of engraved marks, (I, II, III, X, or none), located on the top.

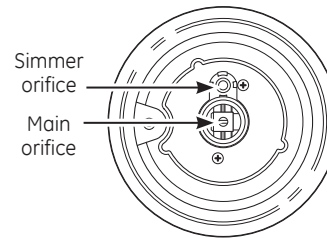
These marks denote the precise location of each orifice to the cooktop burner.



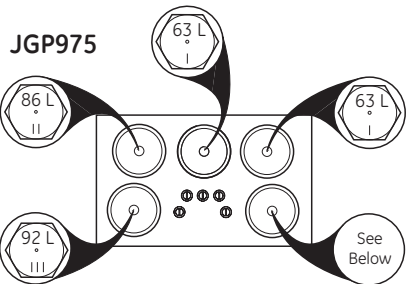
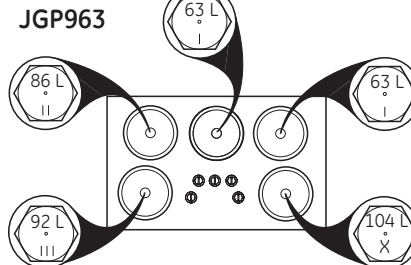
#### 18,000 BTU/HR Burner (on some models)

The 18,000 BTU/HR burner has 2 orifices with markings located on the side only. (See rating plate on bottom of cooktop.)

**NOTE:** The main orifice is located low in the center of the burner while the simmer orifice is located higher behind the center of the burner.



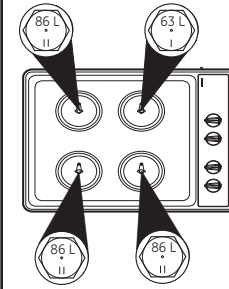
#### Units with 5 burners



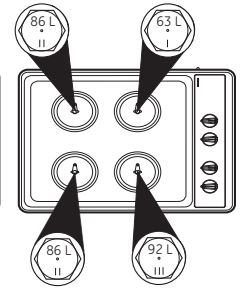
Main: 108 XL  
Simmer: 34 SL

#### Units with 4 burners

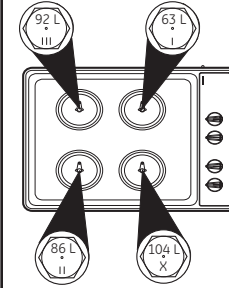
##### JGP328



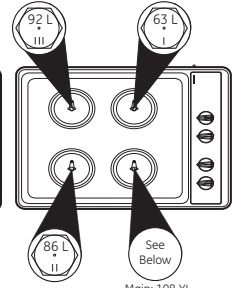
##### JGP330



##### JGP933



##### JGP945



Main: 108 XL  
Simmer: 34 SL

6. Install the L.P. orifices in their precise locations.
7. Replace the burner bases, heads, caps, and top grates.
- NOTE: When reattaching the burner bases to glass top units, tighten to 10 in. lbs. max. torque.**
8. Return the orifices to the bracket and reattach the bracket with instruction sheet to the pressure regulator using the screw previously removed.