

INSTALLATION INSTRUCTIONS FOR LP CONVERSION

(For Converting Free Standing Ranges from Natural Gas to Liquefied Petroleum Gas)
(For Models with 1 Small, 2 Medium and 1 Large Sealed Top Burners)



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.

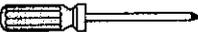
⚠ CAUTION Before proceeding with the conversion, shut off the gas supply before disconnecting electrical power to the range. Be sure both power supplies are off before installing the conversion kit. Failure to do so could cause serious bodily injury.

This kit contains the following:

Qty.	Description	Part Number
1	Top Burner Orifice-Small Burner Marked 0.72 mm Blue (5,000 BTU*)	316010810
2	Top Burner Orifice -Medium Burner Marked 0.89 mm Brass (7,500 BTU*)	316010802
1	Top Burner Orifice-Large Burners Marked 1.00 mm Green (10,000 BTU*)	316010803
1	Installation Instructions	316105833
2	Restrictor-Burner	316011600
2	Screw-Restrictor	316064200
2	Choke-Burner Medium (7,500 BTU) Top Burners	316056700
1	Choke-Burner Large (10,000 BTU) Top Burners	316086300

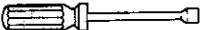
*For operation at elevations above 2000 ft., appliance rating shall be reduced at the rate of 4 percent for each 1000 ft. above sea level.

Tools Required:

#1 Phillips Head Screwdriver (small) 

3/8", 1/2" and 5/8" Open End Wrench 

1/8" Wide Flat Blade Screwdriver 

7mm Nutdriver 

Model 790.7561000
790.375658000
790.7565800
790.75657000

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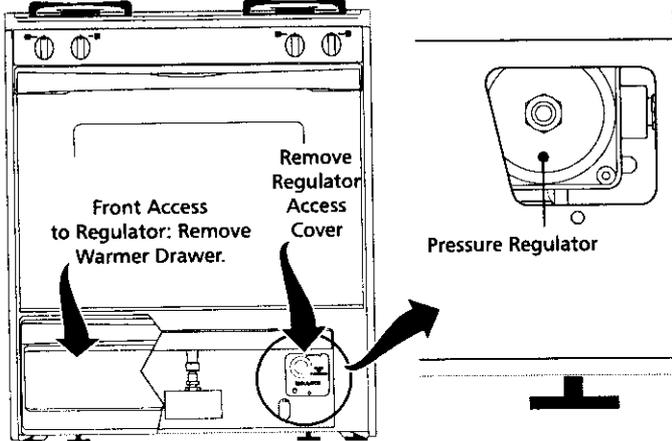
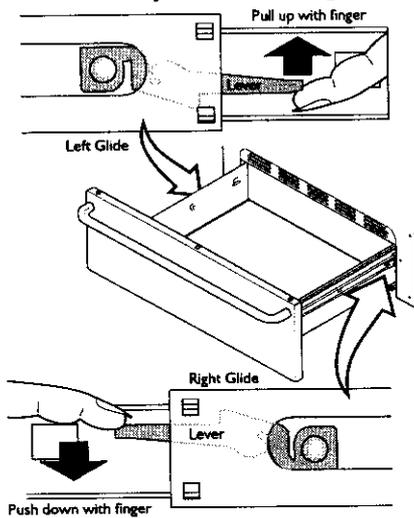
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How to Convert the Range for use with LP/Propane Gas

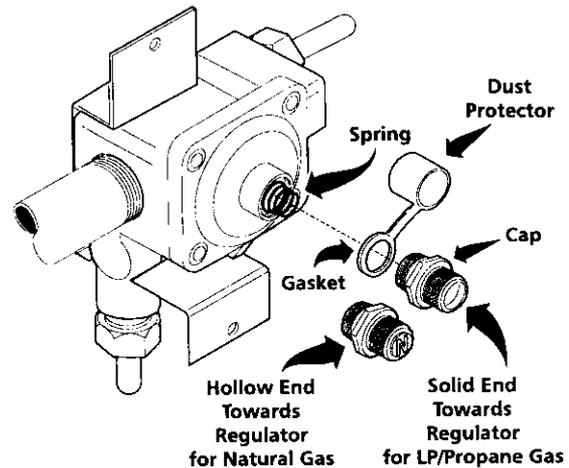
1. Convert the Pressure Regulator

To access the regulator, remove the warmer drawer.

- ⚠ WARNING** Electrical Shock Hazard can occur and result in serious injury or death. Disconnect electrical power to the range before removing the warmer drawer for servicing.
- Open the drawer to the fully opened position.
- Locate glide lever on each side of drawer, pull up on the left glide lever and push down on the right glide lever (see illustration).
- Pull the drawer away from the range.



- Remove the regulator access cover. **Do not remove the Pressure Regulator or allow it to turn.**
- Remove the dust protector from the cap. Using a 5/8" wrench, unscrew the cap from the pressure regulator. **Do not remove the spring from the regulator.**
- Turn the cap over so the hollow end faces outward. Place the solid end of the cap into the loop end of the dust protector as shown in illustration below.
- Replace the cap on the regulator. The letters LP should be visible on the exposed end of the cap. Snap the dust protector over the regulator cap.



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

⚠ CAUTION Unlike the standard gas range, THIS COOKTOP IS NOT REMOVABLE. Do not attempt to remove this cooktop.

Save the red natural gas orifices removed from the appliance for possible future conversions to natural gas.

For large burner 10,000 BTU*: (Right front burner)

- Remove the top grate and burner cap.
- Remove the natural gas orifice from the center of the burners using a 7 mm nutdriver.
- Replace orifice in large burner with supplied LP/Propane gas 1.00 mm green orifice. Tighten orifice until snug. Use caution not to overtighten.
- Remove screw "A". Insert large choke with smaller inside diameter up and cutout down, as shown. Replace screw "A". Be sure screw head is in line with recess on choke.

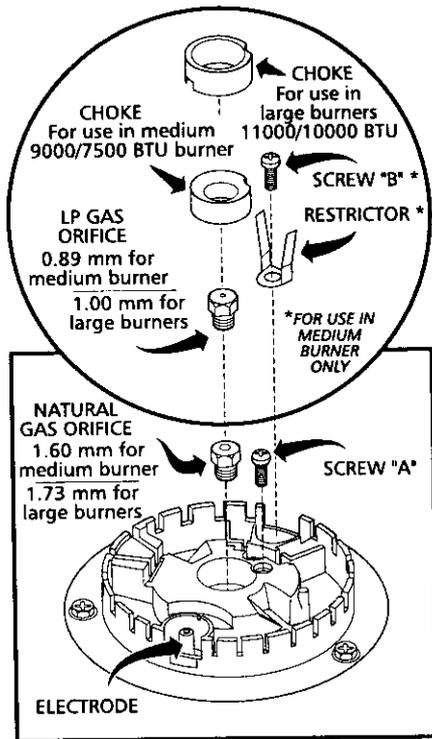
For medium burners 7,500 BTU*: (Left front and left rear burner)

- Remove the top grate and burner cap.
- Remove the natural gas orifice from the center of the burners using a 7 mm nutdriver.
- Replace orifice in medium burner with supplied LP/Propane gas 0.89 mm brass orifice. Tighten orifices until snug. Use caution not to overtighten.
- Remove screw "A". Insert small choke with flat side down. Replace screw "A". Be sure screw head is in line with recess on choke.
- Insert LP/Propane restrictor in cavity directly opposite from the electrode. Curved side facing center of burner. Tighten restrictor securely in place using screw "B" supplied. Do not overtighten screw.

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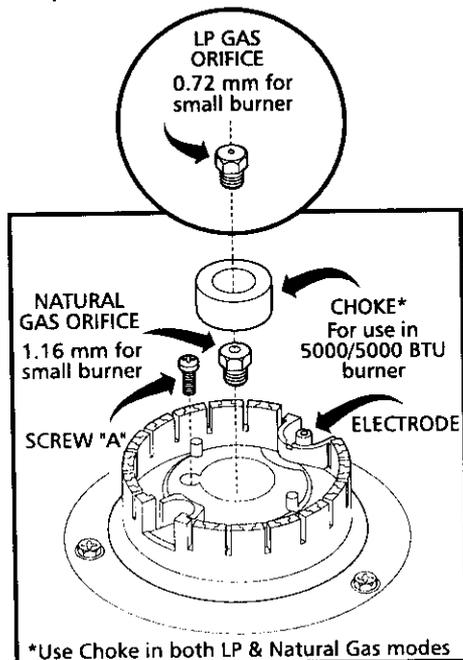
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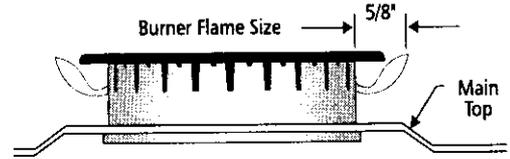


For small burners 5,000 BTU*: (Right rear burner)

- Remove top grate and burner cap.
- Remove screw "A" and remove choke.
- Remove the natural gas orifice from the center of the burners using a 7 mm nutdriver.
- Replace orifice in small burner with supplied LP/Propane gas 0.72 blue mm orifice. Tighten orifices until snug. Use caution not to overtighten.
- Replace choke removed in step b and screw removed in step a above.



WARNING Use caution when replacing the burner cap so the electrode is not damaged.



Note: Air mixture adjustment not required on top burners.

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

- Locate the oven burner spud shown in Figure 6.
- Using a 1/2" wrench, turn down the adjustable spud, which injects gas into the oven burner, until snug against the LP/Propane metering pin (approximately 2-1/2 turns). **Do not over tighten.**

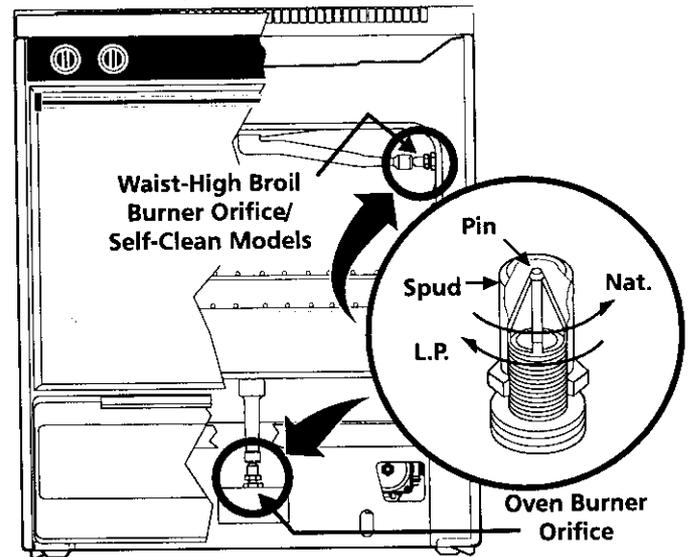


FIGURE 6

4. Convert Waist-High Broiler Burner Orifice Flame for LP/Propane Gas (13,500 BTU*)—Self-Cleaning Models Only

- Open the oven door.
- Locate the broiler burner spud and turn down until snug against the LP/Propane metering pin (approximately 2-1/2 turns). **Do not over tighten.**

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5. 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 Manifold Gas Pressure

If it should be necessary to check the manifold gas pressure, remove the burner cap, choke, and connect a manometer (water gauge) or other pressure device to the top right rear 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).

6. Adjust the "LOW" Setting for Linear Flow Surface Burner Valves:

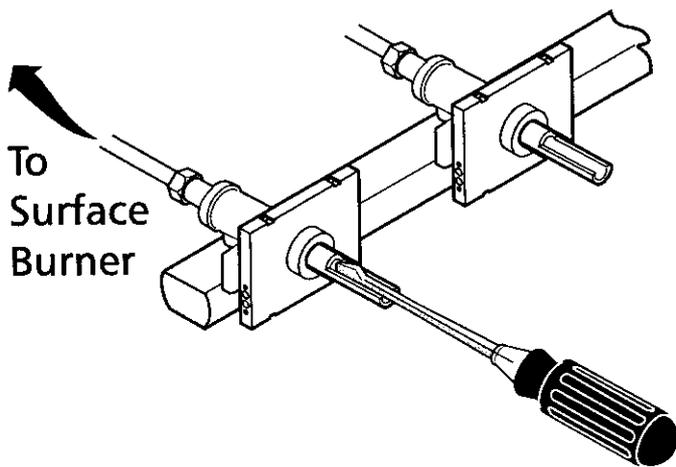


FIGURE 7

*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.

Test to verify if "LOW" setting should be adjusted

- Push in and turn control to LITE until burner ignites.
- Push in and quickly turn knob to LOWEST POSITION.
- If burner goes out, reset control to OFF.
- Remove the surface burner control knob.
- Insert a thin-bladed screwdriver into the hollow valve stem and engage the slotted screw inside. Flame size can be increased or decreased with the turn of the screw. Turn counterclockwise to increase flame size. Turn clockwise to decrease flame size.

Adjust flame until you can quickly turn knob from LITE to LOWEST POSITION without extinguishing the flame. Flame should be as small as possible without going out.

7. 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 1 inch (distinct inner, blue flame).

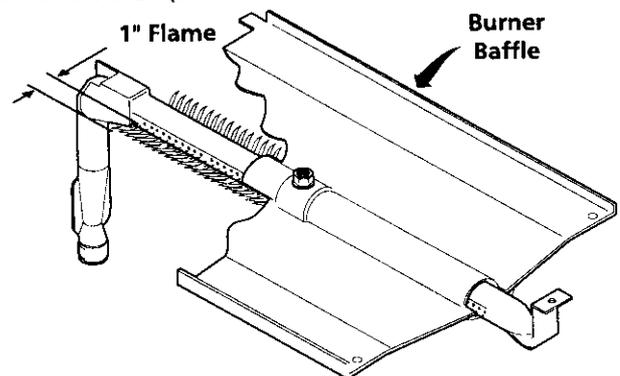


FIGURE 8

To determine if the oven burner flame is proper:

- To access the air shutter you must remove the warmer drawer, see instructions on page 2.
- 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 range 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 lock-screw (See Figure 10), reposition air shutter, and tighten lock-screw.

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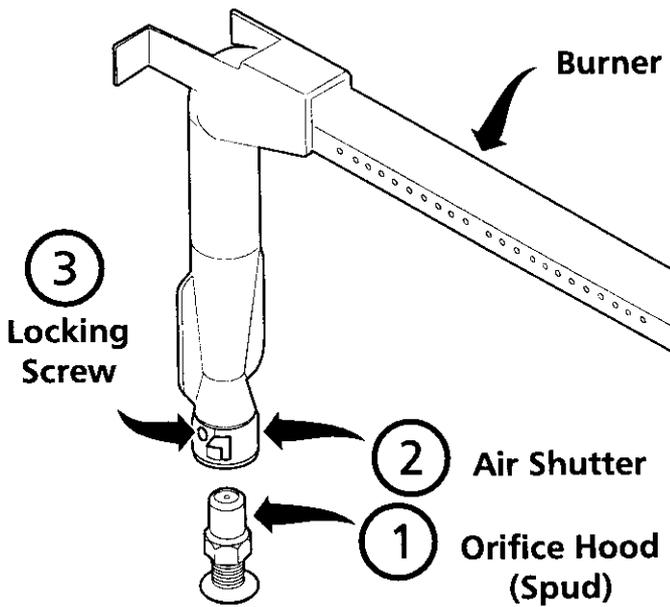


FIGURE 9

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.
 f. Replace burner baffle and oven bottom.

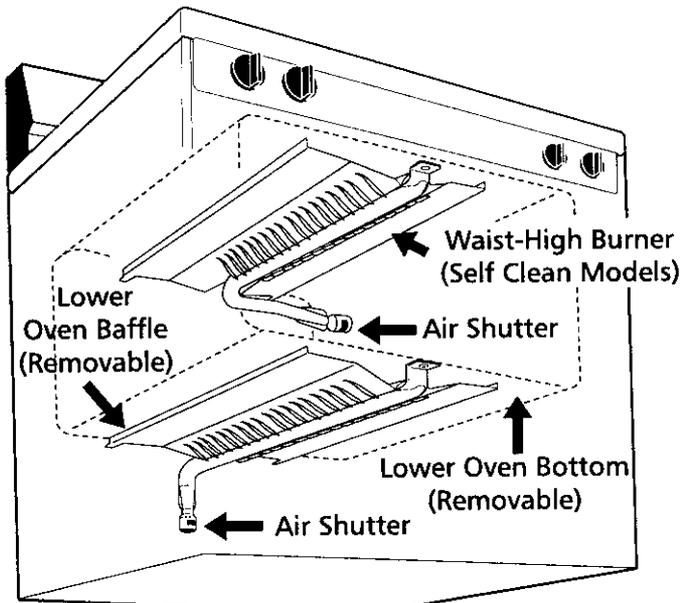


FIGURE 10

8. Air Shutter-Broil Burner

a. Observe the flame to determine if the broiler burner flame is properly adjusted. It should be steady with approximately 1" blue cones and no yellow or orange flame tips.

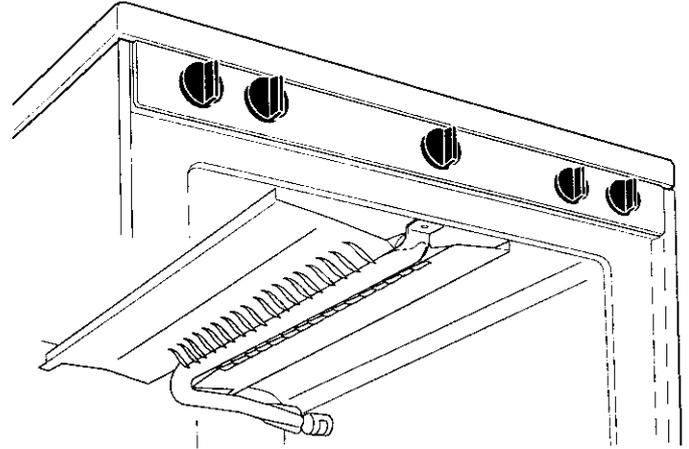


FIGURE 11

b. If adjustment to the air shutter is necessary, locate the broiler burner air shutter, loosen shutter set screw, and adjust to obtain optimum flame. This will normally be completely open for LP/Propane gas. If the flame is yellow in color, increase the air shutter opening size. If the flame is a distinct blue, but lifting away from the burner, reduce the air shutter opening size. Tighten the shutter set screw.

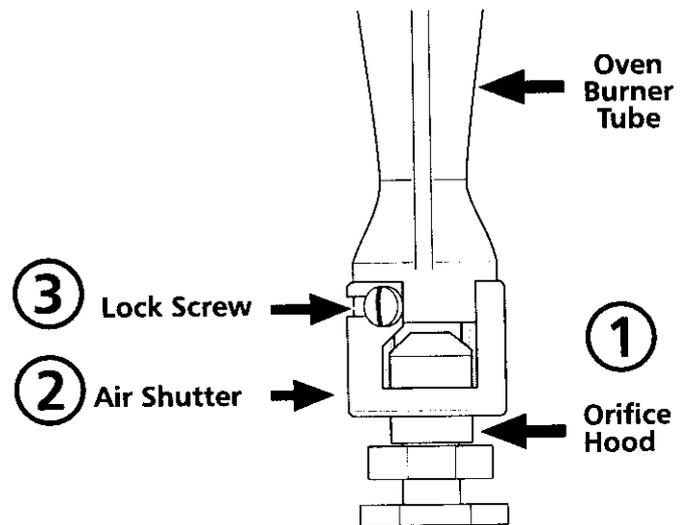


FIGURE 12

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9. Replace Kick Panel, Storage Drawer or Warmer Drawer:

(instructions for warmer drawer)

- Pull the bearing glides to the front of the chassis glide (see picture below).
- Align the glide on each side of the drawer with the glide slots on the range.
- Push the drawer into the range until levers "click" (approximately 2"). Pull the drawer open again to seat bearing glides into position. **If you do not hear the levers "click" or the bearing glides do not feel seated remove the drawer and repeat steps "a" through "c".** This will minimize possible damage to the bearing glides.

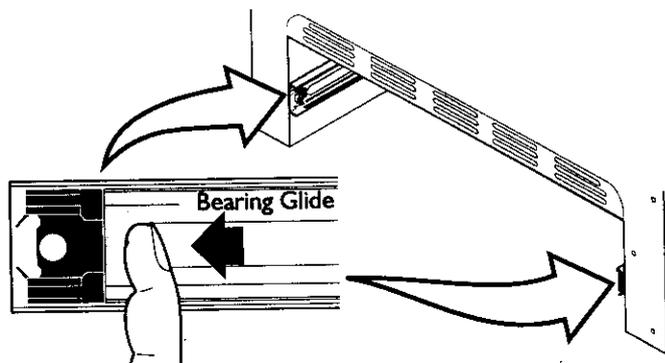


FIGURE 13

CONVERSION TO NATURAL GAS

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

- Disconnect gas and electrical supply from range.
- Convert pressure regulator (see step 1), turn cap over so the solid end of cap faces outward. Place the hollow end of the cap into the loop end of the dust protector.
- For small burner: Remove screw and choke in center of burner. Replace 0.72 mm LP/Propane gas orifice with 1.16 mm Natural gas orifice. Replace choke and screw. (See step 2 for small burner.)
- For medium burner: Remove screw "B" and restrictor. Remove screw "A" and choke. Replace 0.89 mm LP/Propane gas orifice with 1.60 mm Natural gas orifice. (See step 2 for medium burner.)
- For large burner: Remove screw "A" and choke. Replace 1.00 mm LP/Propane gas orifice with 1.73 mm Natural gas orifice. (See step 2 for large burner.)
- Convert Oven Burner Orifice for Natural Gas by loosening spud counter-clockwise (approximately 2-1/2 turns). (See step 3.)
- Convert Waist-High Broiler Burner Orifice (Self-Cleaning Models Only) for Natural Gas by loosening spud counter-clockwise (approximately 2-1/2 turns). (See step 4.)
- Readjust "LOW" Setting for Surface Burner Valves following instructions. (See step 6.)
- Readjust Oven & Broil Burner Air Shutters. (See steps 7 & 8.)