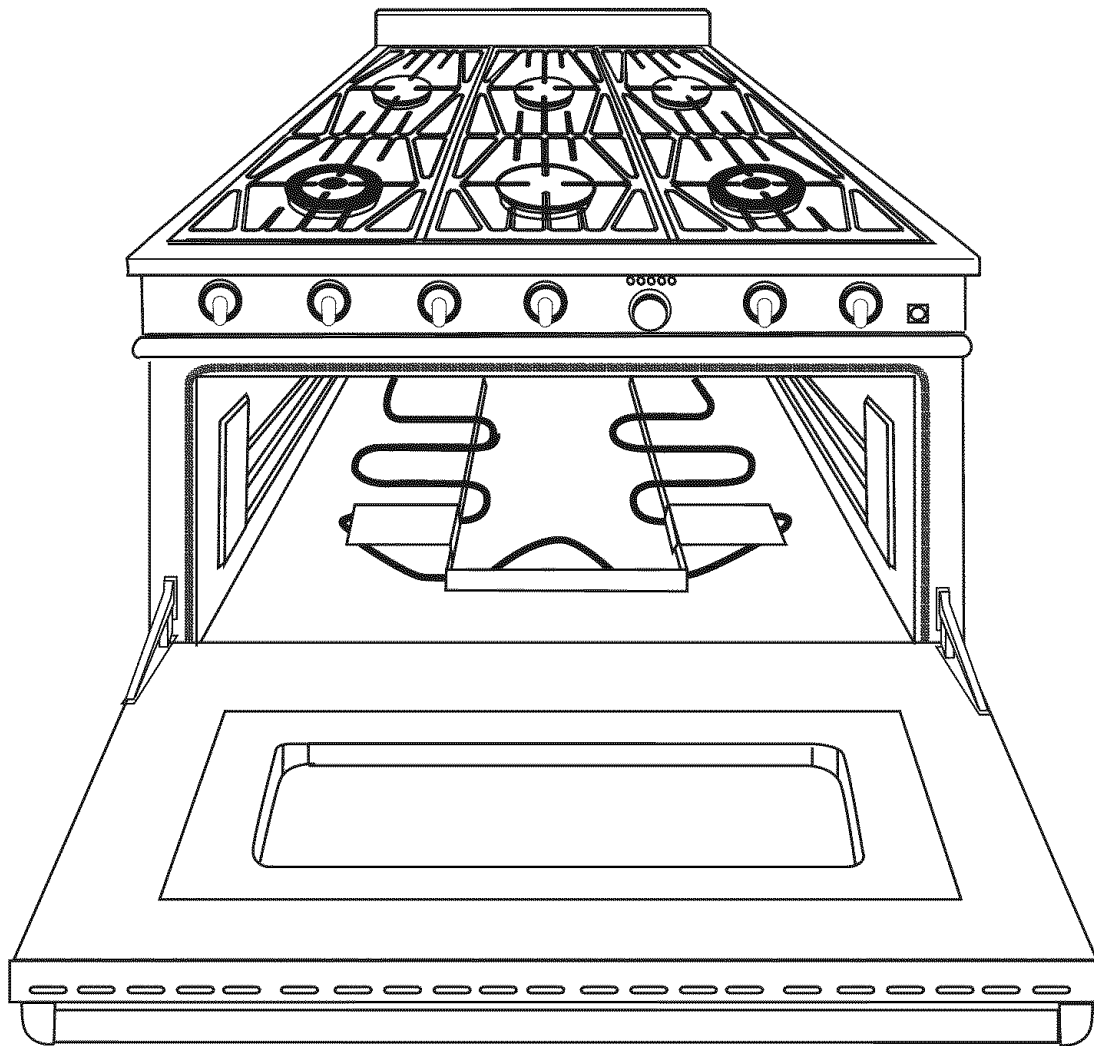


INSTALLATION MANUAL

Professional 30" and 36" Dual Fuel Range Models

JENN-AIR
400 WEST FOURTH STREET, NORTH • NEWTON, IA 50208



Retain this manual for future reference.



A MESSAGE TO OUR CUSTOMERS

For your convenience, product questions can be answered by Jenn-Air Customer Assistance
1-800-JENNAIR (1-800-536-6247)
1-800-688-2080 (U.S. TTY for hearing or speech impaired)
Mon. - Fri., 8 am - 8 pm Eastern Time
Internet: www.jennair.com

Maytag Services sm
Attn: CAIRR Center
P.O. Box 2370
Cleveland, TN 37320-2370

 **WARNING**

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

 **WARNING**

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

FOR YOUR SAFETY

IF YOU SMELL GAS:

- *Do not try to light any appliance.*
- *Do not touch any electrical switch; do not use any phone in your building.*
- *Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.*
- *If you cannot reach your gas supplier, call the fire department.*

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

 **WARNING:**

Gas leaks may occur in your system and result in a dangerous situation. Gas leaks may not be detected by smell alone. Gas suppliers recommend you purchase and install an UL approved gas detector. Install and use in accordance with the manufacturer's instructions.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

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INTRODUCTION

Jenn-Air Professional Ranges are designed with a number of unique features certain to provide years of cooking enjoyment for the novice or experienced chef. Ranges are available in 30" and 36" widths. The large capacity electric ovens of the Dual Fuel Range are self-cleaning and feature convection baking. All models offer a minimum of (4) 15,000 Btu/hr sealed top burners. Dual-flow simmer burners are provided, and offer a low turn down of 570-1,200 Btu/hr.

IMPORTANT INSTALLATION INFORMATION

The Jenn-Air Professional Series is tested in accordance to UL Standard 858 and ANSI Z21.1. These ranges must be installed in conjunction with a suitable overhead vent hood. Due to the high heat capacity of this unit, particular attention should be paid to the hood and duct work installation to ensure it meets local building codes. To eliminate risk of burns or fire by reaching over heated surface units, cabinet storage located above the surface units should be avoided.

Check local building codes for the proper method of range installation. Local codes vary. Installation, electrical connections, and grounding must comply with all applicable codes. In the absence of local codes, the range should be installed in accordance with the National Fuel Gas Code ANSI Z223.1-1988 and National Electrical Code ANSI / NFPA 70-1990. Be sure that the unit being installed is set up for the kind of gas being used. The dual fuel range is shipped from the factory set and adjusted for Natural Gas. It can be field-converted for LP (propane) by a qualified technician using the orifices provided with the unit. Refer to instructions included with the conversion kit that is packed with the unit. **Verify that the range is compatible with gas supply at the installation site before proceeding further.**

All ranges must be installed with one of three backguards (This piece must be ordered separately) except model PRD3030, which is shipped standard with a 9" low backguard. See figure below for sizes and model numbers.

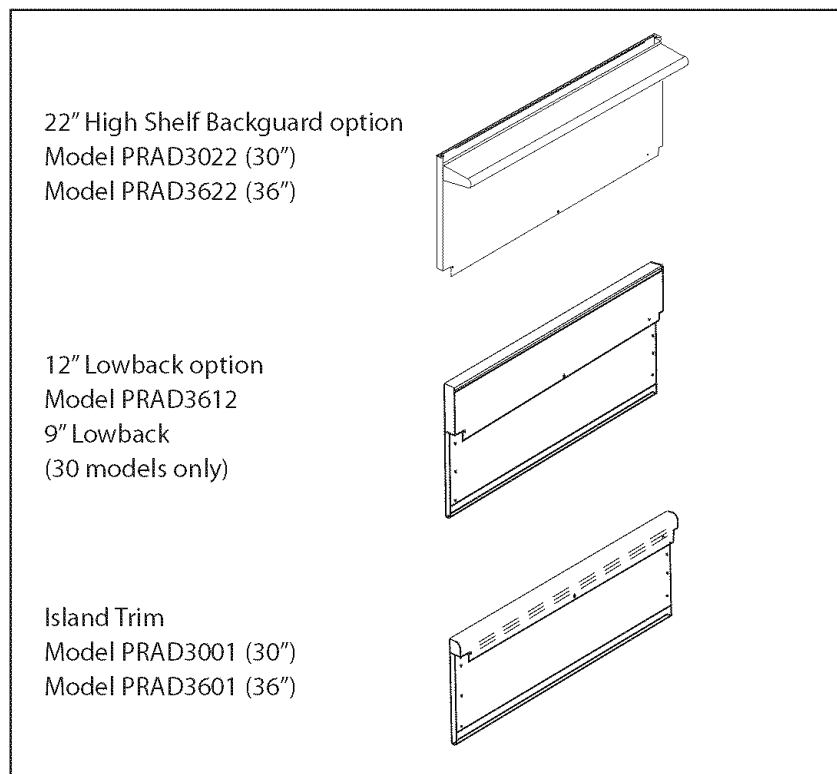
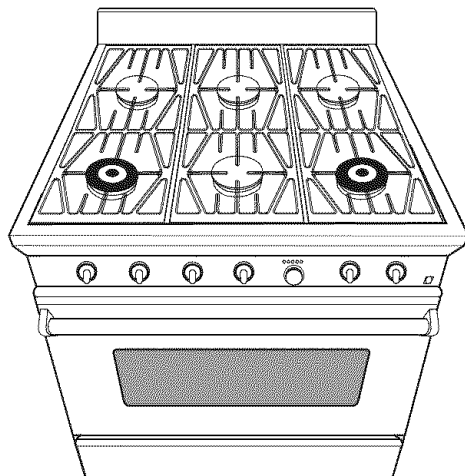


Fig. 1

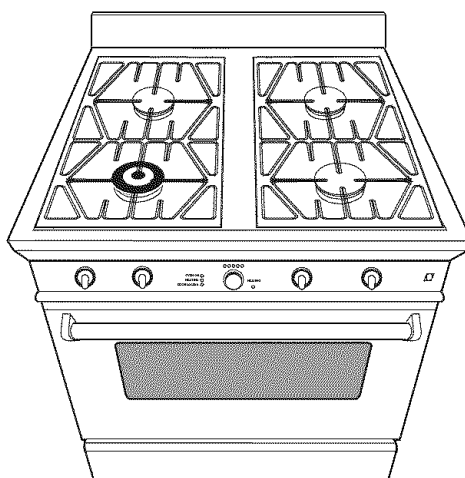
MODEL IDENTIFICATION

36" DUAL FUEL RANGE MODEL



MODEL PRD3630

30" DUAL FUEL RANGE MODEL



MODEL PRD3030

UNPACKING AND HANDLING

MOVING AND PLACING THE RANGE

The ranges have shipping weights varying from 420 lbs. to 630 lbs. less approx. 50 lbs. after removal of packing material. It is recommended that the door, grates, and front kick panel be removed to facilitate handling. This will reduce the weight for ease of handling.

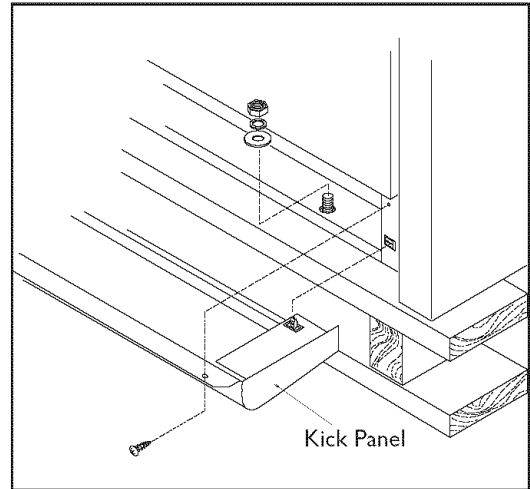


Fig. 2

CAUTION:

Proper equipment and adequate manpower must be used in moving the range to avoid damage to the unit or the floor. The unit is heavy and rests on adjustable steel legs.



WARNING:

DO NOT lift range by the oven door handles!!

It may be necessary to remove the oven doors and knobs to pass through some doorways. With the doors and knobs removed, a 29-1/16" (PRD3630)/28-1/2" (PRD3030) wide opening is required. Without removing the door, a 31-1/2" (PRD3630) / 30" (PRD3030) wide opening is required. Remove the outer carton and packing material from the shipping base.

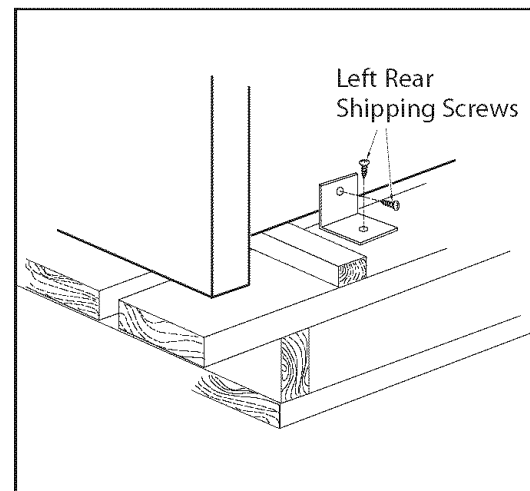


Fig. 3

UNPACKING AND HANDLING

Remove the kick panel by removing two screws at the top and pulling forward. The range is held to the skid by two bolts in the front behind the kick panel, (fig. 3) and two L-brackets located on the bottom flange of the range back (fig. 3). After removing the bolts and brackets, the range must be lifted and removed from the skid.

Due to the weight, a dolly with soft wheels should be used to move this unit. The weight must be supported, uniformly across the bottom (fig. 4). To remove the door, open the door and hold it all the way open. Close the hinge latches (fig. 5) and release the door. The door can then be removed by gently lifting and pulling the door, with the hinges up and out of the frame (fig. 6).

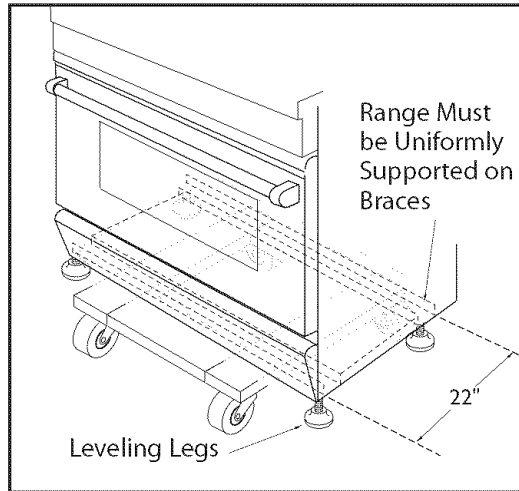


Fig. 4

The professional range should be transported by a dolly close to its final location. The range can be tipped back and supported on the rear legs while the dolly is removed. The floor under the legs should be protected (Wood Strips, Carpet, Paneling, etc.) before pushing the unit back into position.

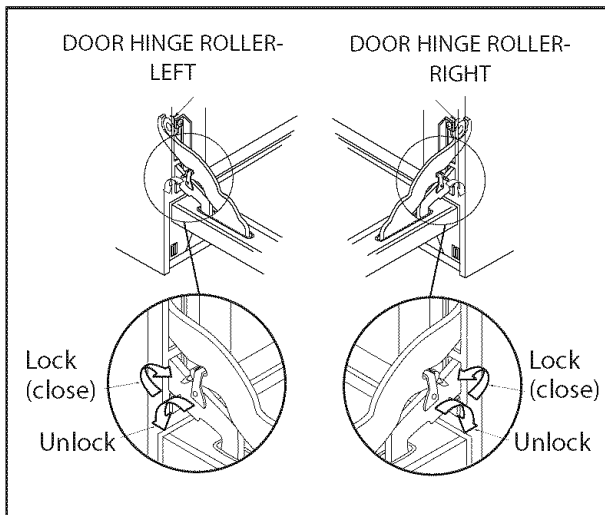


Fig. 5

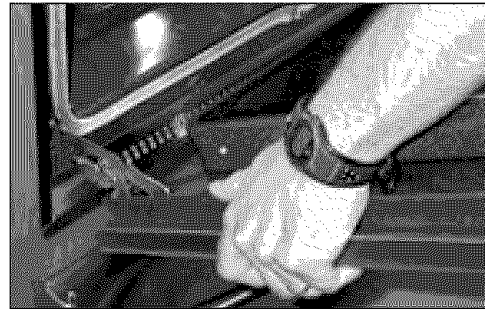


Fig. 6

MOVING AND PLACING THE RANGE

Electric and gas connections should be made before the range is slid into the cabinet opening (see page 9 & 10). The backguard or island trim should also be installed before the range is placed in its final position (refer to page 12). For proper performance, the professional range should be level. To achieve a flush fit of the range to adjoining countertops, it will be necessary to have level cabinets (front to back, and left to right across opening of the range). After checking the countertops for level and before sliding the range into place, measure the distance from the floor to the top of the counter work surface in the rear left and right corners. Adjust the corresponding rear corner of the range to an equal height of the counter, as the rear leveling legs are not accessible once the range is pushed into place. Once the range is in place, the front leg levelers can be accessed to level the front of the range. Replace the kick panel and oven door by reversing the procedure described previously. It is important that the two screws retaining the kick panel are secure to prevent accidental access to live electrical components and wires (fig. 2).

VENTILATION REQUIREMENTS

A suitable exhaust hood must be installed above the range. The following chart indicates the minimum blower capacity recommended for hood ventilation.

VENTILATION UNIT	STANDARD COUNTER INSTALLATION RECOMMENDATIONS	ISLAND INSTALLATION RECOMMENDATIONS
HOOD	(24" Deep x Unit Width)	(30" Deep x 36" at Bottom)
BLOWER	36" RANGE 600-1200 CFM	600-1200 CFM
	30" RANGE 600 CFM	600 CFM

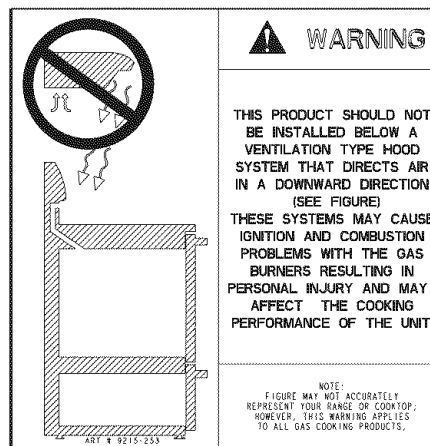
CAUTION:

Ventilation hoods and blowers are designed for use with single wall ducting. However, some local building codes or inspectors may require double wall ducting. Consult local building codes and/or local agencies, before starting, to ensure that hood and duct installation will meet local requirements.

Hood blower speeds should be variable to reduce noise and loss of heated or air conditioned household air when maximum ventilation is not required. Normally, the maximum blower speed is only required when using the grill.

For best smoke elimination, the lower edge of the hood should be installed a minimum of 30" to a maximum of 36" above the range cooking surface, (page 10 & 11). If the hood contains any combustible materials (i.e. a wood covering) it must be a minimum of 36" above the cooking surface.

Due to a high volume of ventilation air, a source of outside replacement air is recommended. This is particularly important for tightly sealed and insulated homes. A reputable heating and ventilating contractor should be consulted.



INSTALLING ANTI-TIP DEVICE

All ranges must have an anti-tip device correctly installed as per the following instructions. If you pull the range out from the wall for any reason, make sure that the device is properly engaged when you push the range back against the wall. If it is not, there is a possible risk of the range tipping over and causing injury if you or a child stand, sit or lean on an open oven door.

INCLUDED PARTS:

Included with this kit are:

- (4) #10 x 2" wood screws,
- (1) Anti-tip bracket, and (1) Installation Instructions.

INSTALLING THE KIT:

Instructions are provided for wood and cement floors. Any other type of construction may require special installation techniques as deemed necessary to provide adequate fastening of the Anti-tip bracket to the floor and wall. The use of this bracket does not preclude tipping of the range when not properly installed.

WOOD CONSTRUCTION:

Place the bracket against the back wall, into the right rear corner where the range is to be located. Leave a gap between the wall (or side of range) and the bracket (see fig.7). Drill (2) 1/8" diameter pilot holes in the center of the small holes. A nail or awl may be used if a drill is not available. Fasten the bracket securely to the floor and wall.

CONCRETE OR CEMENT CONSTRUCTION:

Hardware Required:

(2) sleeve anchors, lag bolts, and washers (not provided). Locate the bracket as described above. Drill the recommended size holes for the hardware.

Install the sleeve anchors into the holes and then install the lag bolts through the bracket. The bolts must be properly tightened as recommended for the hardware. Fasten the bracket securely to the floor and wall.

ONCE INSTALLED:

Complete the range installation per the instructions provided with the product. Check for proper installation of the range and Anti-tip device by grasping the back of the unit and carefully attempt to tilt the range forward.

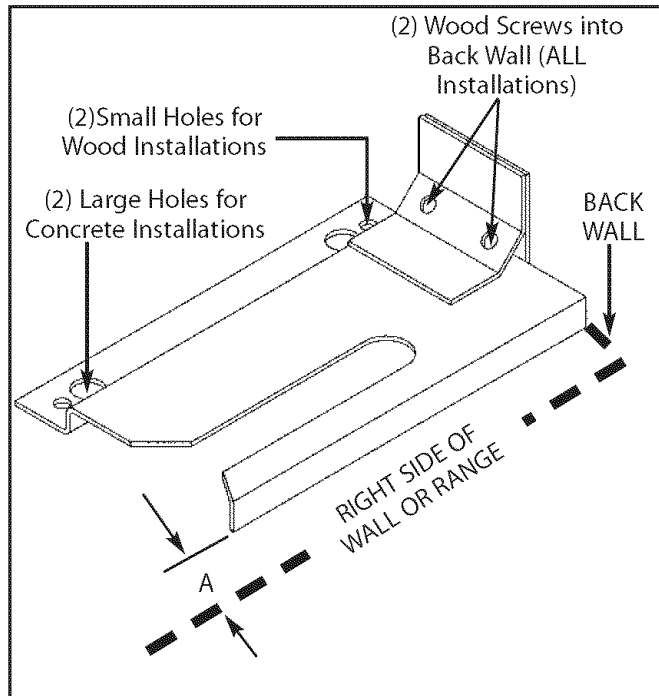


Fig. 7

A=	1/4"	5/8"
Model Series	PRD3030	PRD3630



Fig. 8

CABINET PREPARATION

- 1) The range is a free standing unit. If the unit is to be placed adjacent to cabinets, the clearances shown in fig. 9 (PRD3630) & fig. 10 (PRD3030) are required. The same clearances apply to island installations.
- 2) The range can be placed in various positions with respect to the cabinet front, with the front either flush or projecting, depending on the countertop depth.
- 3) The gas and electrical supply should be within the zones shown (fig. 9, 10 & 11).
- 4) The maximum depth of over head cabinets installed on either side of the hood is 13"
- 5) Any openings in the wall behind the range and in the floor under the range must be sealed.
- 6) When there is less than a 12" clearance between combustible material and the back edge of the range (above the cooking surface), a Low backguard or High Shelf backguard must be installed (fig. 12-Island). When clearance to combustible material is over 12", an island trim may be installed (fig. 12-Standard). These parts must be ordered separately (model PRD3030 is shipped standard with a 9" Low backguard). Fig. 12 indicates the space required for each type of backguard.
- 7) Always keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- 8) Do not obstruct the flow of combustion and ventilation air to the unit.

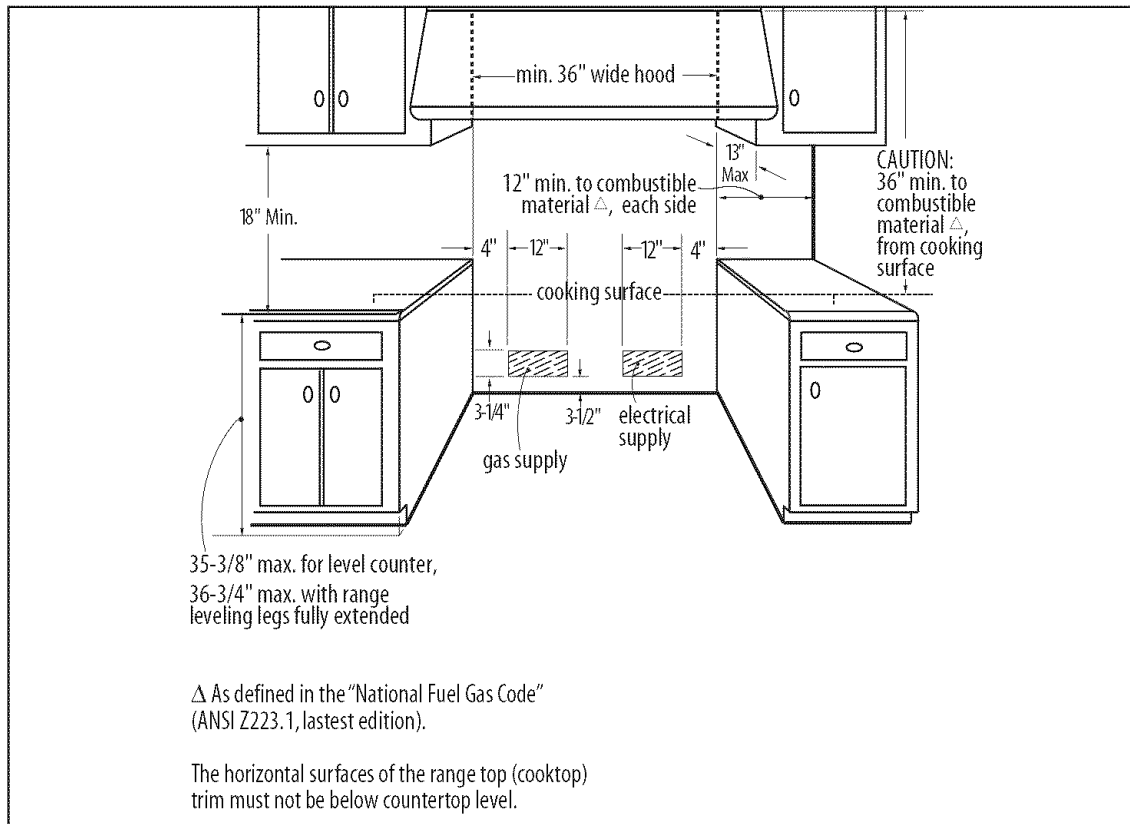


Fig. 9 PRD3630 Model Only

CABINET PREPARATION

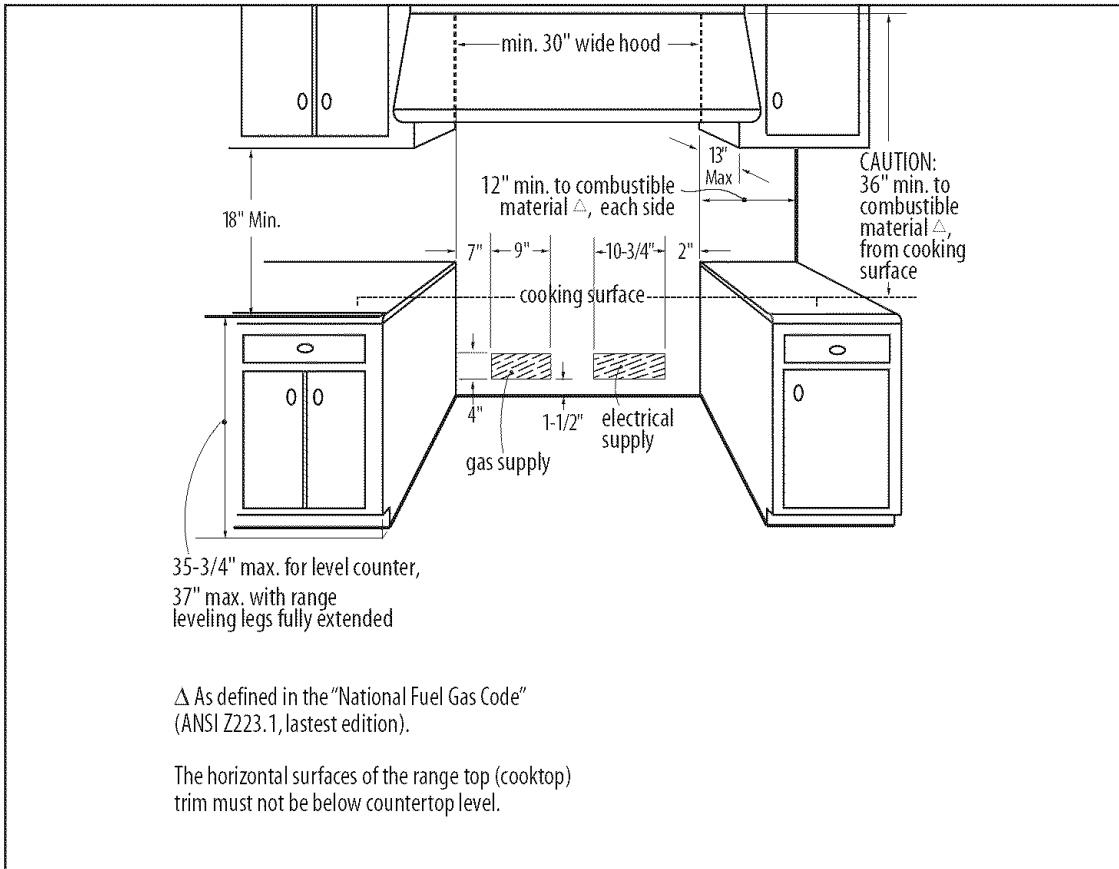


Fig. 10 PRD3030 Model Only

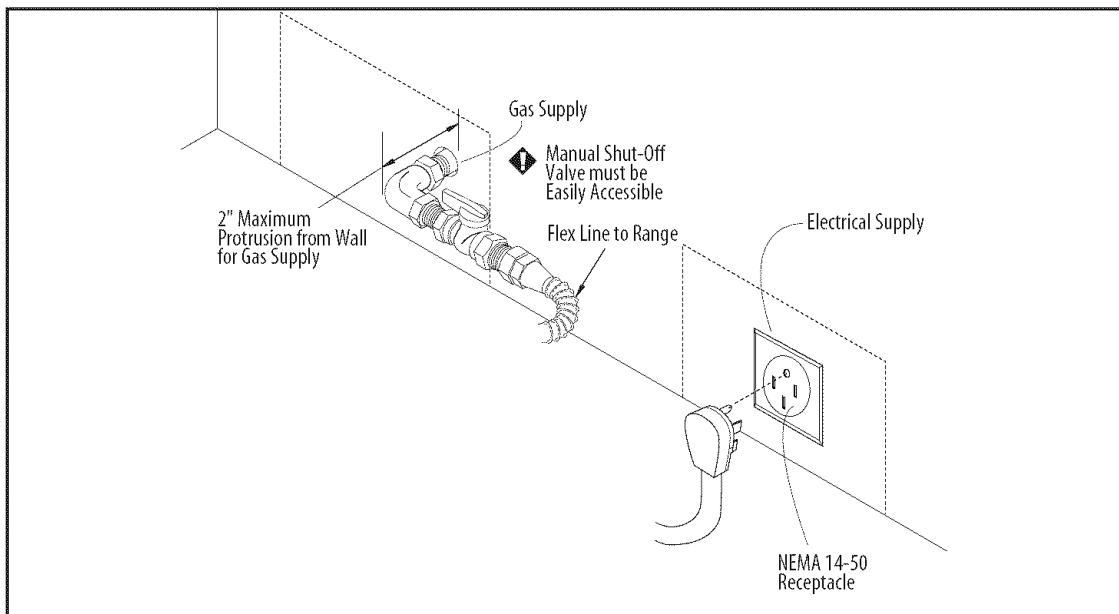


Fig. 11 All PRD Models

CABINET PREPARATION

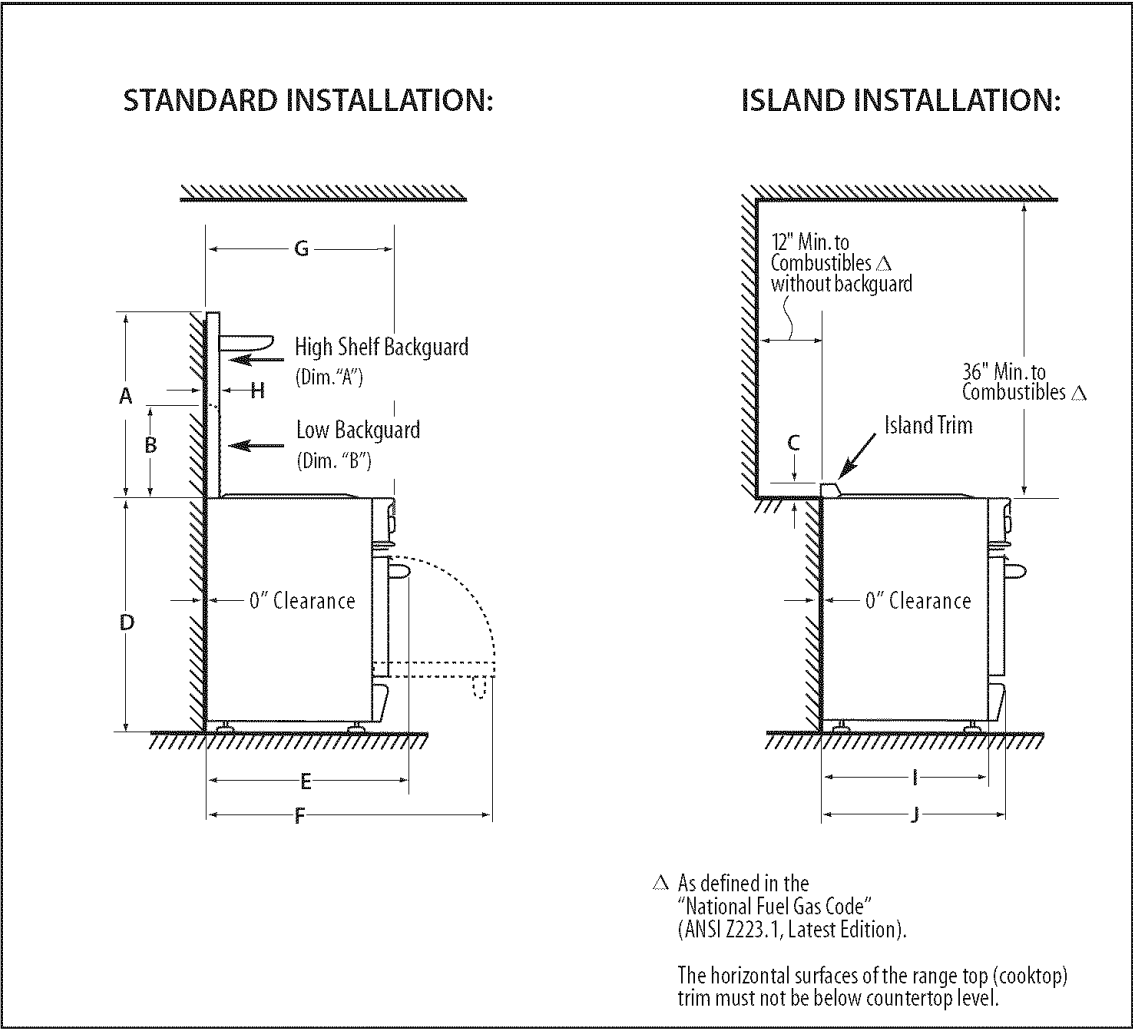
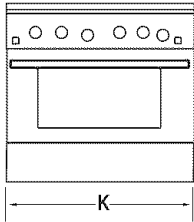
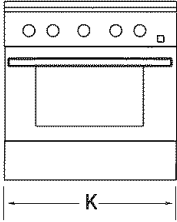


Fig. 12 All PRD Models Product / Installation Clearance Specifications



PRD3630 Model



PRD3030 Model

	A	B	C	D	E	F	G	H	I	J	K
PRD3630	22"	12"	2"	35-1/2" min.-37" max.	30-1/4"	44-1/2"	28-1/4"	1-5/16"	25"	27-3/8"	35-7/8"
PRD3030	22"	9"	2"	35-3/4" min.-37" max.	28-3/16"	43-7/8"	27-3/8"	1-5/16"	24-3/16"	26-3/4"	29-7/8"

BACKGUARD INSTALLATION

BACKGUARD KITS:

Model PRD3030 is shipped standard with a 9" Low backguard. High Shelf backguards, Island Trims and the Low Back for Model PRD3630 must be ordered separately. Specific instructions for installation of the High Shelf backguard, Low backguard or Island Trim Backguard can be found packaged with the backguard. All backguards or island trims must be installed on the range before the unit is pushed into the cabinet. A backguard must be installed when there is less than a 12" clearance between combustibles and the back of the range (above the cooking surface). See fig. 12. Refer to page 3 for backguard model numbers.

ELECTRICAL / GAS CONNECTIONS

ELECTRICAL CONNECTIONS

PRD3630 model

Always disconnect electric supply cord from the wall outlet or service disconnect before servicing this appliance. Observe all governing codes and ordinances when grounding, in absence of which, observe National Electrical Code ANSI / NFPA No. 70-1990. The electrical supply must be a 120/240 volt, 3 wire (plus ground) 60 Hz single phase, 50 AMP circuit. The power receptacle must be a NEMA 14-50 device to accept the four prong plug supplied with the unit. The receptacle should be located within the area shown in fig. 9 page 9.

PRD3030 MODEL

The electrical supply must be a 120/240 volt, 3 wire (plus ground), 60 Hz, 30 AMP circuit. The power receptacle must be a NEMA 14-50 device to accept the four prong plug supplied with the unit. The receptacle should be located within the area shown in fig. 10, page 10.

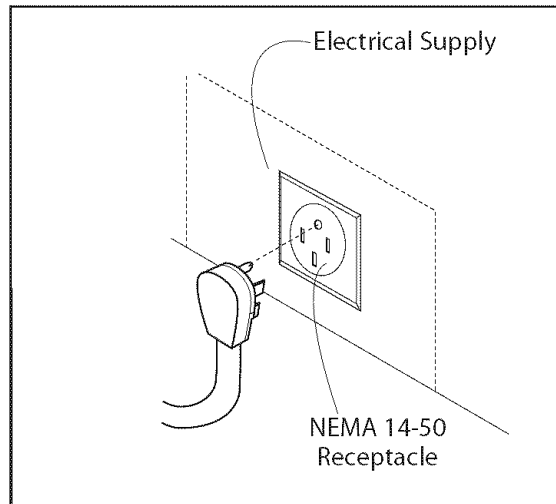


Fig. 13

ELECTRICAL / GAS CONNECTIONS

RECOMMENDED GROUNDING METHOD

This appliance is factory equipped with a power supply cord with a four-prong grounding plug. It must be plugged into a mating grounding, type receptacle, connected to a correctly polarized 120/240 volt circuit. If the circuit does not have a grounding type receptacle, it is the responsibility and obligation of the installer to have the existing receptacle changed to a properly grounded and polarized receptacle in accordance with all applicable local codes and ordinances by a qualified electrician. In the absence of local codes and ordinances, the receptacle replacement shall be in accordance with the National Electrical Code.

THE FOURTH PRONG (ROUND GROUNDING PIN) SHOULD NOT, UNDER ANY CIRCUMSTANCES, BE CUT OR REMOVED.

GAS REQUIREMENTS

Verify the type of gas supplied to the location. The range is shipped from the factory set up and adjusted for natural gas. It can be field-converted for LP (propane) gas. Refer to instructions included with the conversion kit that is packed with the unit.

NATURAL GAS

- Connection: 1/2" N.P.T. Minimum 5/8" dia. flex line.
- Supply Pressure: 6" to 14" W.C.

LP GAS

- Connection: 1/2" N.P.T. Minimum 5/8 dia. flex line.
- Supply Pressure: 11" to 14" W.C.

A regulator is required at the LP source to provide a maximum of 14" W.C. to the range regulator.

HOOK-UP TO GAS SUPPLY

HOOK-UP

A manual valve must be installed external to the appliance, in an accessible location from the front for the purpose of shutting off the gas supply. The supply line must not protrude beyond the back of the unit. Make sure the gas supply is turned off at the wall valve before connecting the appliance.

The gas supply connections should be made by a qualified technician and in accordance with local codes or ordinances. In the absence of a local code, the installation must conform to the National Fuel Gas Code ANSI Z223.1-1988, latest edition.

HOOK-UP TO GAS SUPPLY

CAUTION:

The appliance must be isolated from the building's 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 1/2 psig (3.5kPa.). The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the system at the test pressures in excess of 1/2 psig (3.5kPa.)." When checking the manifold gas pressure, the inlet pressure to the regulator should be at least 7.0" W.C. (Water Column) for natural gas or 12.0" for LP.

NOTE: *The flex line for the gas supply must be metal and be approved by an approved certifying agency (AGA, CGA, or UL). Never use a hose made of rubber or other synthetic material, as the heat may cause the hose to melt and develop leaks.*

When hooking up the gas supply from range rear hard pipe to wall hard pipe, installation length of flex line between range/wall hard piping must accommodate range being pulled from wall for cleaning or servicing purposes. When range is pulled from wall, no strain should occur at range or wall hard pipe connections (fig. 14).

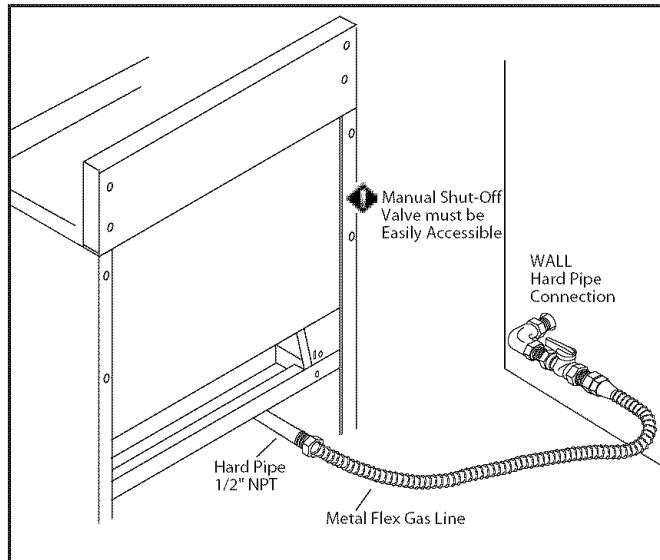


Fig. 14

INSTALLER FINAL CHECKLIST

GENERAL

- Placement of unit.
- Specified clearance maintained to cabinet surfaces.
- Unit Level - front to back, side to side.
- All packaging material and tie straps removed, drip pans clean and empty.
- Backguard attached if there is less than 12" clearance above the cooking surface to combustible construction behind unit.
- Island trim attached if there is more than 12" clearance above the cooking surface to the combustible construction behind the unit.

ELECTRICAL

- Receptacle with 50 ampere over-current protection (30A for PRD3030) is provided for service cord connection.
- Adequate ground connection.
- Front kick panel in place and two (2) screws secure.

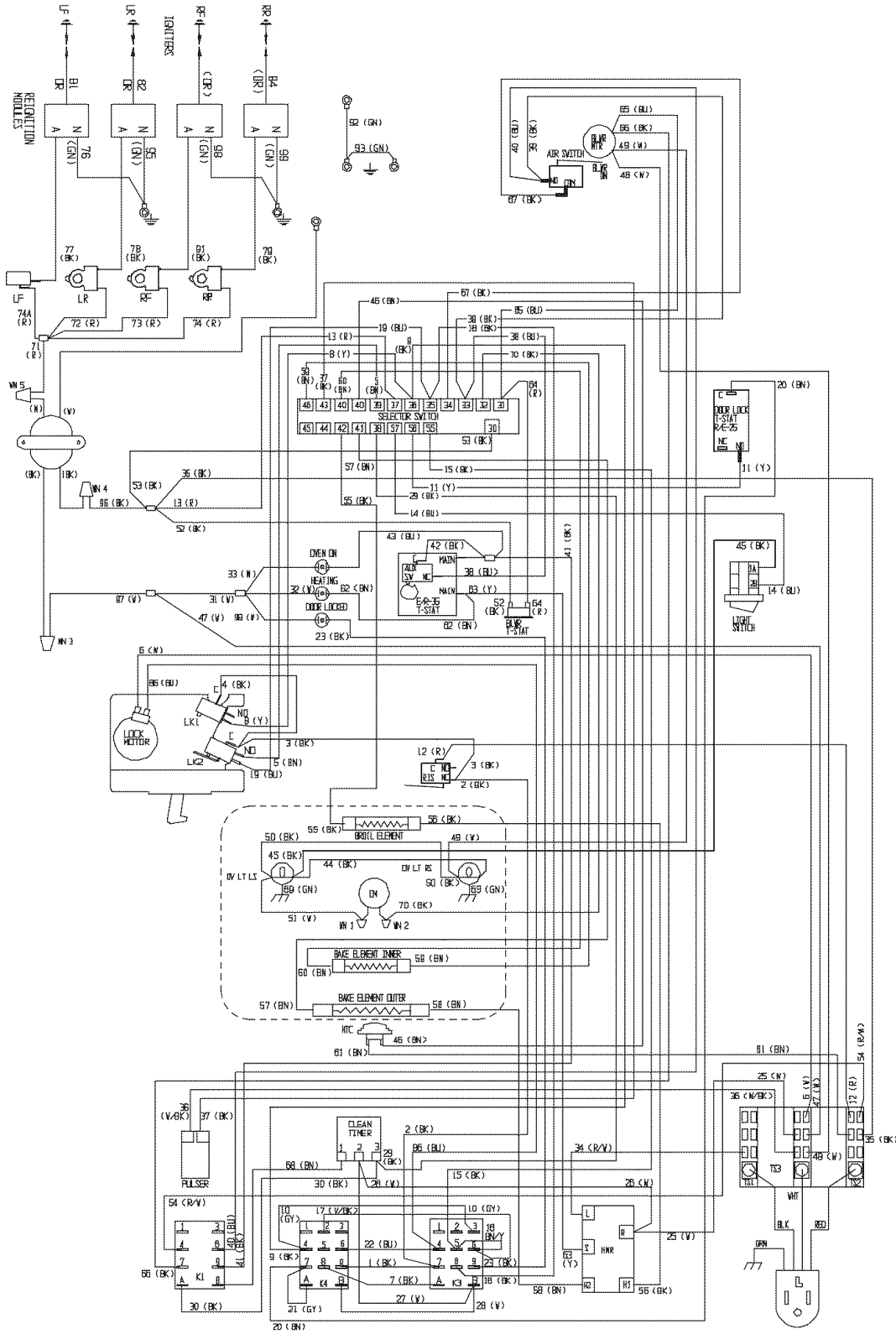
GAS SUPPLY

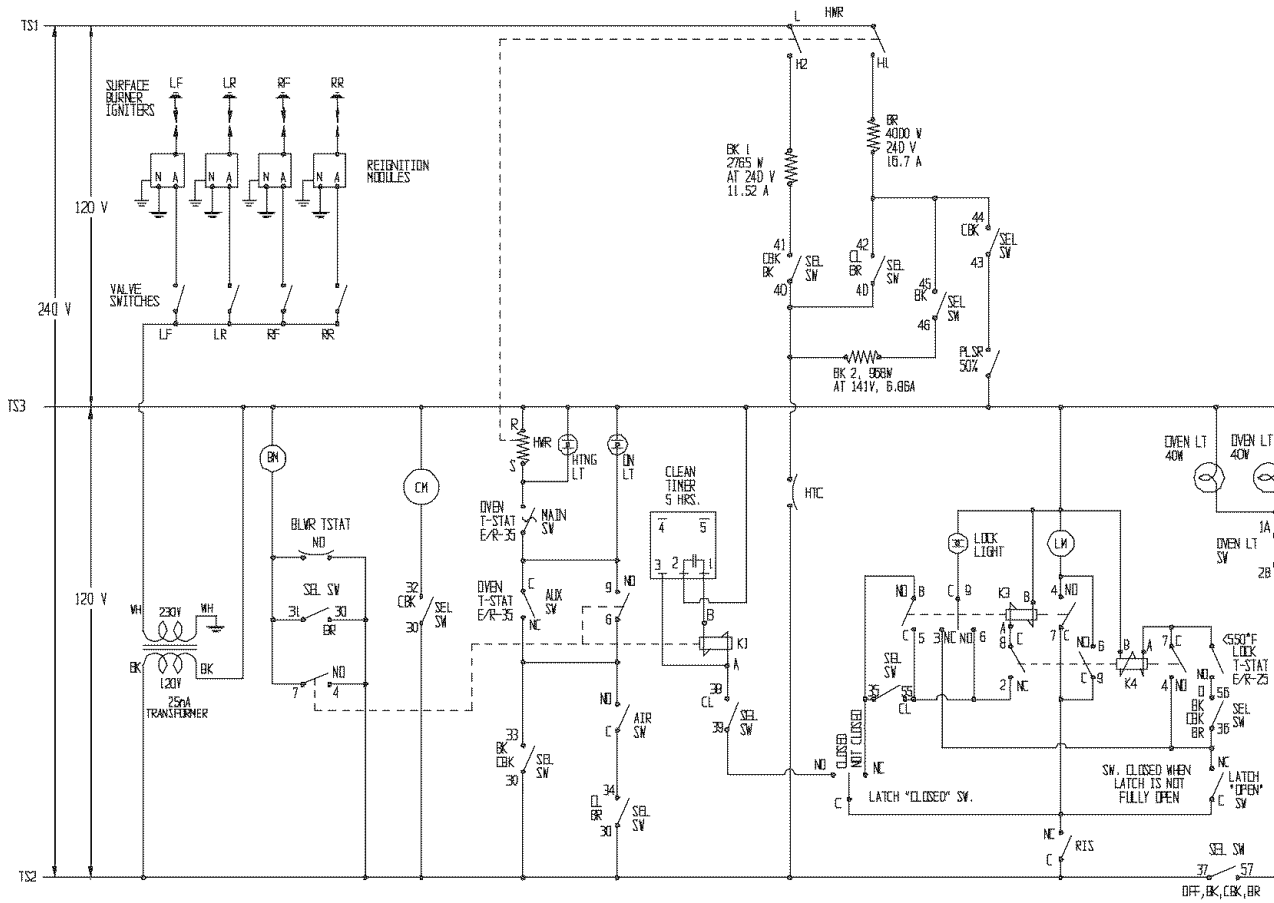
- Connection: 1/2 NPT with a minimum 5/8" diameter flex line. Site gas supply is compatible with range model, & sufficient pressure is available (see gas requirements pg. 13).
- The pressure regulator which is connected to the manifold is set for 5.0 W.C. for natural gas or 10.0 W.C. for LP.
- Manual gas shut-off valve installed in an accessible location.
- Unit tested and free of gas leaks.

OPERATION

- All internal packing materials removed. Check below grate, pans and drip drawers.
- If used on LP gas, verify that pressure regulator, orifices, and valve bypass jets have been set for use with LP gas.
- Bezels centered on burner knobs and knobs turn freely.
- Each burner lights satisfactorily, both individually and with other burners.
- Oven door hinges seated and door opens and closes properly.
- Burner grates correctly positioned, level, and do not rock.

PRD3030 WIRING DIAGRAM

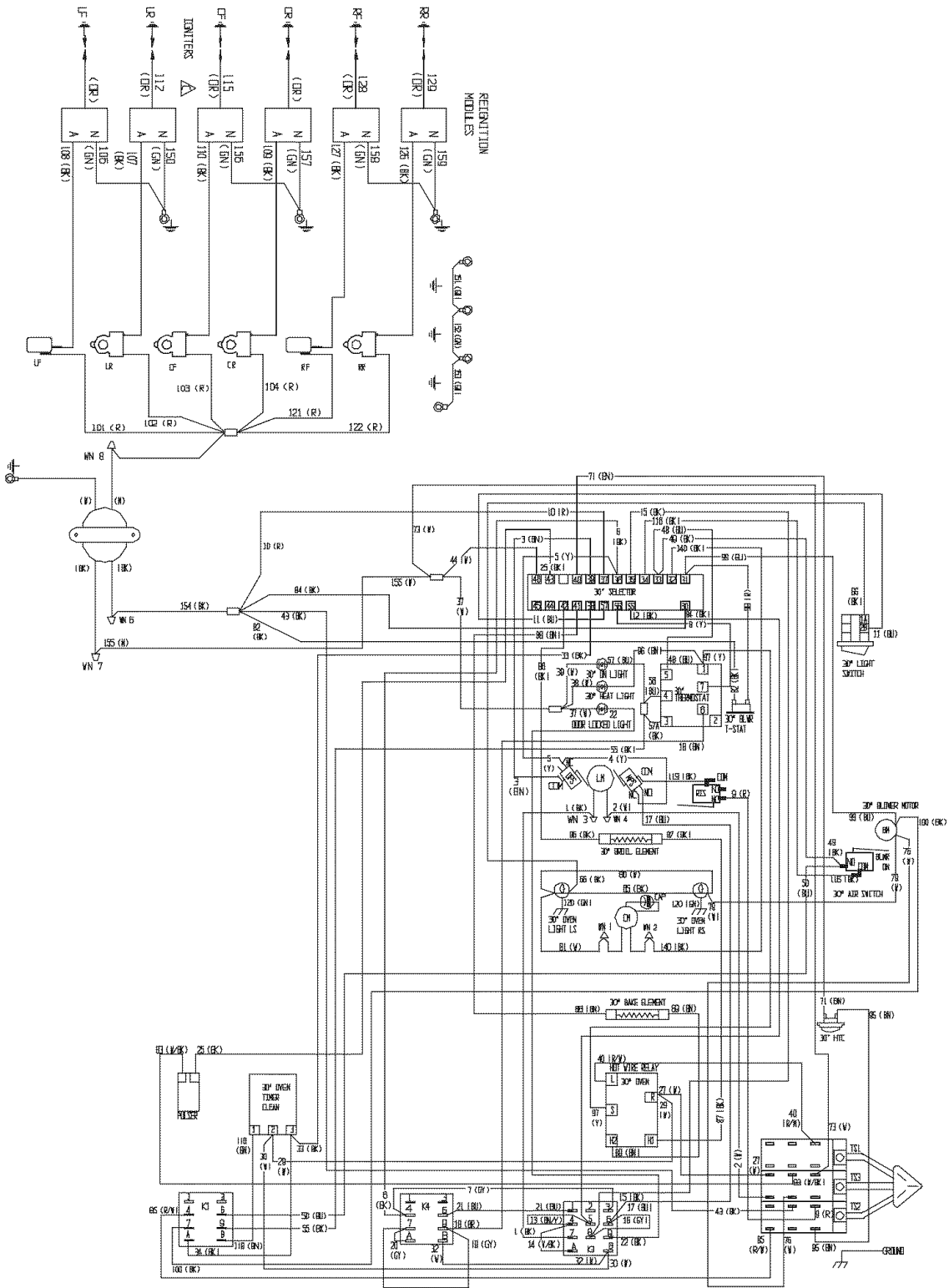




- NOTES:
- AS = AIR SWITCH
 - BK1 = OUTER BAKE ELEMENT
 - BK2 = INNER BAKE ELEMENT
 - BLWR = BLOWER MOTOR
 - TSTAT = BLOWER THERMOSTAT
 - CLOSE ON RISE
 - BM = BLOWER MOTOR
 - BR = BROIL
 - CBK = CONVECTION BAKE
 - CL = CLEAN
 - CM = CONVECTION MOTOR
 - HTNG LT = HEATING INDICATOR LIGHT
 - HMR = HOT WIRE RELAY
 - HTC = HIGH TEMP CUTOFF
 - IGN = IGNITER
 - K1 = CLEAN RELAY SPDT
 - K2 = LATCH CLOSE RELAY SPDT
 - K3 = LATCH OPEN RELAY SPDT
 - K4 = LEFT FRONT
 - LM = LATCH MOTOR, OODR
 - LR = LEFT REAR
 - LT = LIGHT
 - NC = NORMALLY CLOSED
 - NO = NORMALLY OPEN
 - O = OFF
 - PLSR = 50% PULSER
- REIG MOD = REIGNITION MODULE
- RF = RIGHT FRONT
 - RS = RACK INTERLOCK SWITCH
 - RR = RIGHT REAR
 - SEL = OVEN SELECTOR (OFF, BK, CBK, BR, CL)
 - SV = SWITCH
- OVEN = OVEN THERMOSTAT
 T-STAT = MAIN "CHILLING" SW. (OPEN IN OFF), AND AUXILIARY SV. (CAM OPERATED - NC, OPEN IN CLEAN ONLY)
- LOCK = LOCK THERMOSTAT
 T-STAT = CLOSED < 50°F
 E/R-25 = OPEN > 50°F (LOCKS OODR IN CLEAN)
- TS1 = TERMINAL STRIP L1 - MAIN POWER SUPPLY
 - TS2 = TERMINAL STRIP L2 - MAIN POWER SUPPLY
 - TS3 = TERMINAL STRIP NEUTRAL - MAIN POWER SUPPLY
 - TS4 = TERMINAL STRIP NEUTRAL TOP AREA - MAIN POWER SUPPLY
 - TS5 = TERMINAL STRIP L2 - LIVE-TOP AREA
 - TS6 = TERMINAL STRIP

PRD3030 SCHEMATIC

PRD3630 WIRING DIAGRAM



WARRANTY

FULL ONE YEAR WARRANTY - PARTS AND LABOR

For one (1) year from the original retail purchase date, any part which fails in normal home use will be repaired or replaced free of charge.

Limited Warranties - Parts Only

Second Year - After the first year from the original purchase date, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation, trip charge and diagnostic charge, if required.

Third Through Fifth Year - From the original purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation, trip charge and diagnostic charge, if required.

- Electronic Controls
- Electric Heating Elements: Broil and bake elements on gas and electric cooking appliances.
- Sealed Gas Burners

CANADIAN RESIDENTS

The above warranties only cover an appliance installed in Canada that has been certified or listed by appropriate test agencies for compliance to a National Standard of Canada unless the appliance was brought into Canada due to transfer of residence from the United States to Canada.

Limited Warranty Outside the United States and Canada - Parts Only

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation, trip charge and diagnostic charge, if required.

*The specific warranties expressed above are the **ONLY** warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.*

WHAT IS NOT COVERED BY THESE WARRANTIES:

1. Conditions and damages resulting from any of the following:
 - a. Improper installation, delivery, or maintenance.
 - b. Any repair, modification, alteration, or adjustment not authorized by the manufacturer or an authorized servicer.
 - c. Misuse, abuse, accidents, or unreasonable use.
 - d. Incorrect electric current, voltage, or supply.
 - e. Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
 - a. Correct installation errors.
 - b. Instruct the user on the proper use of the product.
 - c. Transport the appliance to the servicer.

WARRANTY

6. Consequential or incidental damages sustained by any person as a result of any breach of these warranties. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.

IF YOU NEED SERVICE

- Call the dealer from whom your appliance was purchased or call Maytag ServicesSM, Jenn-Air Customer Assistance at 1-800-JENNAIR (1-800-536-6247) to locate an authorized servicer.
- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information on owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to Maytag ServicesSM, Attn: CAIR[®] Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call 1-800-JENNAIR (1-800-536-6247).

U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.

NOTE: When writing or calling about a service problem, please include the following information:

- a. Your name, address and telephone number;
 - b. Model number and serial number;
 - c. Name and address of your dealer or servicer;
 - d. A clear description of the problem you are having;
 - e. Proof of purchase (sales receipt).
- User's guides, service manuals and parts information are available from Maytag ServicesSM, Jenn-Air Customer Assistance.

1-800-JENNAIR (1-800-536-6247) 1-800-688-2080 (U.S. TTY for hearing or speech impaired)
Mon. - Fri., 8 am - 8 pm Eastern Time Internet: www.jennair.com

Maytag ServicesSM
Attn: CAIR[®] Center, P.O. Box 2370, Cleveland, TN 37320-2370

NOTES

LP CONVERSION KIT INSTRUCTIONS

JENN-AIR MODEL PRD PROFESSIONAL RANGES

92093-03 Natural to LP

Before you begin, read these instructions completely and carefully.

 **WARNING**

If the information in these instructions is not followed exactly, fire, explosion or production of carbon monoxide may result, causing property damage, personal injury or loss of life.

This conversion kit must be installed by a qualified service agency in accordance with the manufacturer's instructions. All applicable codes and requirements of the authority having jurisdiction must be followed. 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 the kit.

PARTS INCLUDED	TOOLS NEEDED	
Single Flow Burner Orifice (4)	1/8" Flat-blade Screwdriver	Phillips Screwdriver
Dual Flow Main Burner Orifice (2)	Adjustable Wrench	25/32" Deep Socket
Dual Flow Simmer Burner Orifice (2)	7mm Nut Driver	1/2" Deep Socket
Single Flow Bypass Jet (4)	T-15 Torx Screw Driver	Manometer
Dual Flow Main Bypass Jet (2)	7mm Box or Open End Wrench	
Dual Flow Simmer Bypass Jet (2)	Ratchet with 1-1/16" Hex Deep Socket	
Conversion Sticker (1)		
Valve Stem C-Clip (4)		

STEP 1

GAS SUPPLY

Measure the incoming gas pressure to the regulator.

With the installation of this conversion kit, the range should operate on LP gas at 10" of water column pressure.

- The pressure regulator must be connected in series with the manifold of the range and must remain in series with the supply line.
- When checking the regulator, the inlet pressure must be at least 1" greater than the regulator output setting.

– The regulator is set for 10" of water column pressure; the inlet pressure must be at least 11".

For proper operation, the maximum inlet pressure to the regulator must be no more than 14" of water column pressure.

 **WARNING:**

Before proceeding with the conversion, shut off gas supply to the appliance prior to disconnecting the electrical power. This is to prevent release of any gas during the conversion.

IMPORTANT:

Disconnect the range and the individual shut-off valve from the gas supply piping system during any pressure testing of that system at test pressures greater than 1/2 psig. Isolate the range from the gas supply piping system by closing the individual manual shut-off valve to the range during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig.

Connection: 1/2" N.P.T. - minimum 5/8" dia. metal flex line.

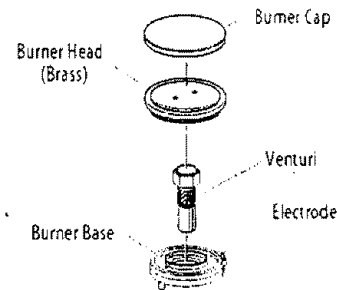
NOTE: Gas conversion should be done before pushing the range into the cabinet.

STEP 2

REPLACE COOKTOP BURNER ORIFICES AND VALVE BYPASS JETS

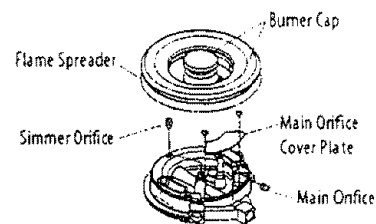
To replace single flow cooktop burner orifices:

1. Remove the grates from the cooktop.
2. Remove burner caps and brass port rings (refer to diagram to the right).
3. Unscrew the brass venturis from the burner bases using a 25/32" deep socket.
4. Locate the burner orifices in the jet holder below the cooktop surface (look through the hole in the burner base). It is not necessary to remove the burner bases.
5. Unscrew the orifices using a 7mm conventional socket or nut driver. Use a piece of sticky tape inside the socket to prevent the loose orifice from falling out.
6. Verify that the orifice sizes in the kit match the chart sizes and replace the burner orifices. Do not reassemble the burners at this time.



To replace dual flow cooktop burner orifices:

1. Remove the grates from the cooktop.
2. Remove burner caps and flame spreader (refer to diagram to the right).
3. Unscrew simmer orifices using a 7mm conventional socket or nut driver.
4. Remove main orifice cover plate using a Phillips screwdriver.
5. Unscrew the main orifice using a 7mm wrench or an adjustable wrench.
6. Verify that the orifice sizes in the kit match the chart sizes and replace the burner orifices. Do not reassemble the burners at this time.

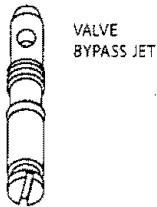


LP GAS

VALVE	MAIN			LOW		
	SIZE	MARKING	RATE	SIZE	MARKING	RATE
Single Flow	1.07mm	107	12K Btu/hr	N/A	N/A	2,600 Btu/hr
Dual Flow	1.09mm	109	15K Btu/hr	0.37mm	37	4,200 Btu/hr

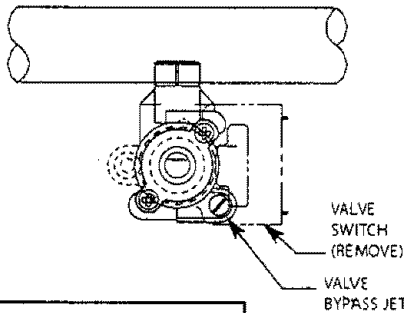
TO REPLACE THE VALVE BYPASS JETS:

1. Remove the control knobs from the valve shafts and thermostat.
2. Remove the two screws that attach valve panel to thermostat bracket (located behind thermostat knob).
3. Remove the four mounting screws from the corners of the valve panel (T-15 Torx Screw).
4. Pull the panel forward over the valve stems.
5. Disconnect the wiring terminals at the light switch. Unsnap the indicator lights from the back of the valve panel, being careful not to allow the lenses to fall from the face of the panel.
6. Remove the C-clips that retain the valve switches and slide the switches off of the valve shafts.
7. Locate the valve bypass jets in the valve bodies. Using a flat blade screwdriver, unscrew the bypass jets and remove from valves.
8. Verify that the valve bypass jet sizes in the kit match the chart sizes and replace the valve bypass jets. Screw the jet into the valve body until fully seated. Do not re-install the valve panel at this time.

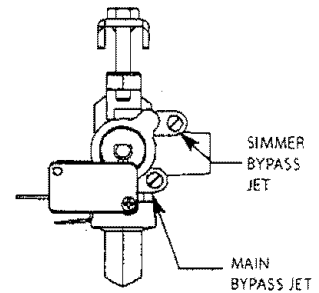


VALVE
BYPASS JET

SINGLE FLOW



DUAL FLOW



VALVE ORIFICE

VALVE	LP		
	SIZE	MARKING	RATE
Single Flow	0.46mm	46	2,600 Btu/hr
Dual Flow Main	0.53mm	53	4,200 Btu/hr
Dual Flow Simmer	0.34mm	34	1,000 Btu/hr

STEP 3

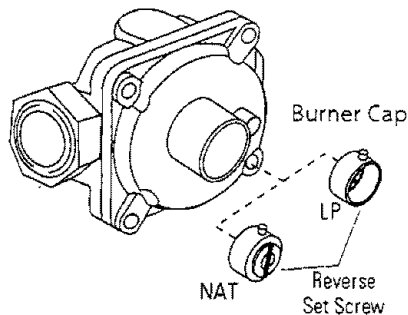
CONVERT THE PRESSURE REGULATOR



WARNING

Do not remove the pressure regulator from the range.

To access the regulator, remove the kick panel, located below the range door. To convert the regulator from Natural gas to LP gas, reverse the set screw in the regulator. See diagram.



STEP 4

CHECK FOR LEAKS



Check for leaks before attempting to light the burners or use the oven.

- Check to be sure all controls are in the OFF position.
- Turn on the gas supply at the shut-off valve.
- Use a leak detector at all connections. If a leak is detected, tighten the connection and test again.

DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

STEP 5

RE-ASSEMBLE SURFACE BURNERS, CHECK OPERATION

Cooktop Section

Re-assemble the burners and valve panel in the reverse order shown in Step 2 above. Use supplied "C" clips to secure valve switches. Make sure the brass port rings are properly engaged in the burner bases.

Check for proper ignition:

- Connect electrical power.
- Push in one control knob and turn 90° to "HI" position.
- The igniter will spark and the burner will light; the igniter will cease sparking when the burner is lit. (Note that all burners will spark.)
- The first test may require some time while air is flushed out of the gas line.
- Turn knob to "OFF".
- Repeat the procedure for each burner.

Check Flame Quality

Check for proper burner flame characteristics (see diagram, page 5).

Burner flames should be blue and stable. Some yellow tipping is normal on LP Gas. The flame should not have excessive noise or exhibit lifting of the flame from the burner. Due to differences in gas characteristics and burner usage (i.e. gas pressure, cleanliness, etc.), burners may perform differently.

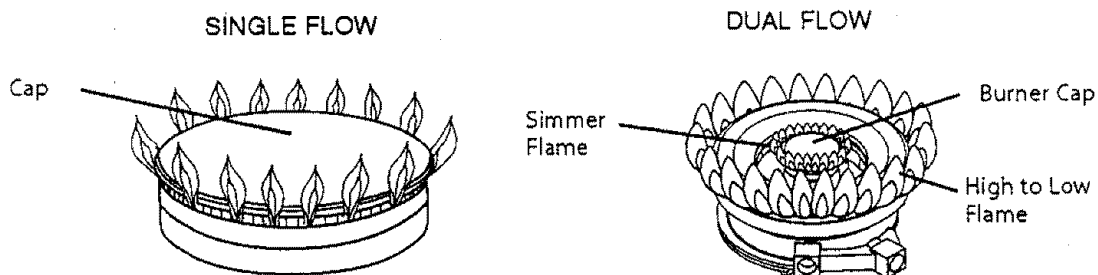
Burner Operation

This gas range is equipped with one (PRD3030) or two (PRD3630) dual flow simmer burners. These burners have three rings of flames when in operation between the "HIGH" control knob setting and the low position detent. When the knob is rotated past the low position detent, only one ring of flame is present around the small inner burner cap.

The remaining burners are of the traditional single flow design. The single ring of flame is regulated between the "HIGH" and "LOW" control knob settings. Refer to the following diagrams.

Burner Adjustment

- There is no air shutter adjustment, etc. on this burner.



STEP 6

COMPLETE AND ADHERE CONVERSION LABEL TO THE REAR OF THE RANGE

Complete the required information on the Conversion Label. Adhere the label to the rear of the range next to Rating Label. The Conversion Label **MUST** reflect the change of fuel.

CONVERSION STICKER SAMPLES

From Natural Gas to LP

THIS CONVERSION RATING LABEL RELATES TO THE FOLLOWING JENN-AIR MODELS: PRD30 <input type="checkbox"/> PRD36 <input type="checkbox"/>	
SUPPLY PRESSURE - MINIMUM 11" W.C. MAXIMUM 14" W.C.	
MANIFOLD PRESSURE - 10" W.C.	
INPUT RATINGS -	
<input type="checkbox"/> SINGLE FLOW BURNERS	- 12,000 BTU/HR
<input type="checkbox"/> DUAL FLOW BURNERS	- 15,000 BTU/HR
CONVERSION KIT PART. 92093-03	
THIS APPLIANCE HAS BEEN CONVERTED ON <input type="text"/>	
FROM NATURAL GAS TO LP GAS WITH CONVERSION KIT PART NO. 92093-03	
<input type="text"/>	
Name and address of qualified installer or service organization WHO ACCEPTS RESPONSIBILITY FOR THE CORRECTNESS OF THE CONVERSION	
<hr style="border-top: 1px dashed black;"/>	



1-800-JENNAIR (1-800-536-6247)
1-800-688-2080 (U.S. TTY for hearing or speech impaired)
Mon. - Fri., 8 am - 8 pm Eastern Time Internet: www.jennair.com

1-800-688-2080 (ATS États-Unis pour les malentendants et les handicapés de la parole)
du lundi au vendredi, de 8 h 00 à 20 h 00, heure de l'est Internet: www.jennair.com

1-800-688-2080 (TTY para personas con problemas auditivos o impedimentos del habla)
De lunes a viernes de 8 am a 8 pm hora del este Internet: www.jennair.com

Maytag Servicessm
Attn: CAIR[®] Center, P.O. Box 2370, Cleveland, TN 37320-2370