

Instructions for converting range to operate on Liquefied Petroleum Gas

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.

L.P. conversion kit contents

Part description	Qty.
Surface burner orifice marked .66mm 5,000 BTU* (pink)	1
Surface oval style A center burner orifice marked .89mm 8,000 BTU* (no color)	1
Surface round or oval style B center burner orifice marked .93mm 9,500 BTU* (white)	2
Surface burner orifice 1.02mm 12,000 BTU* (yellow)	1
Surface burner orifice 1.09mm 14,000 BTU* (brown)	1
Surface burner orifice 1.18mm 16,000 BTU* (silver)	1
L.P. Rating plate-English (for models with oval style A center burner only)	1
L.P. Rating plate-French (for models with oval style A center burner only)	1
L.P. Rating plate-English (for models with round center or oval style B center burners)	1
L.P. Rating plate-French (for models with round center or oval style B center burners)	1
L.P. Conversion Label - Regulator	1
Label - L.P. Conversion Kit	1
L.P. Conversion Kit Installation Instructions	1

***Note:** 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.

After replacing the natural to L.P. gas orifices, keep the original factory installed natural gas orifices for future range conversion back to natural gas.

Important: for models equipped with oval burners Oval burner L.P. /Propane orifice identification

Depending on your oval burner style, models equipped with a center oval burner require two different L.P. orifices; style A or style B. Use the photos at right to help identify the correct L.P. orifice to install.

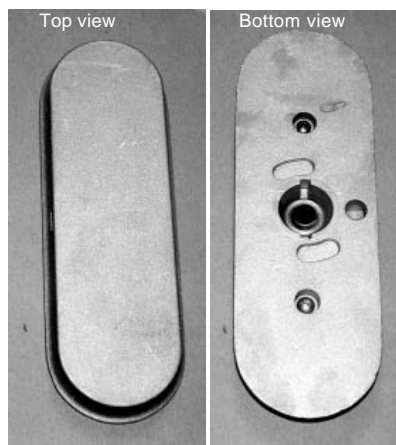
Please note: the photos show top views with the burner caps removed.

L.P. orifice to install if you have:

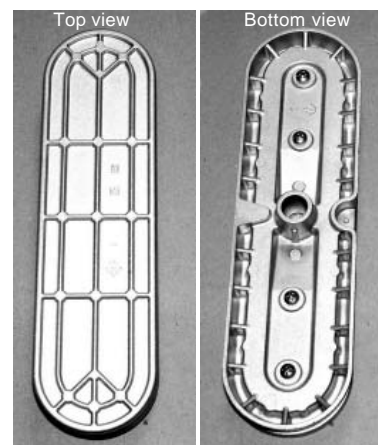
Oval burner style A - Orifice size marked .89mm (no color)

Oval burner style B - Orifice size marked .93mm (white)

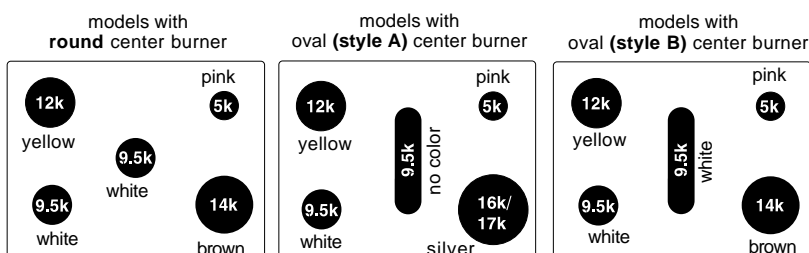
Oval surface burner style A



Oval surface burner style B



Cooktop L.P./Propane orifice locations




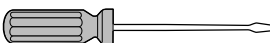
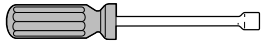

Please note: Orifice locations above show the natural gas ratings prior to conversion.

When surface burners are converted from natural to L.P./Propane gas the BTU ratings become:

5,000 BTU* Natural gas to 5,000 BTU* L.P. Gas.
 9,500 BTU* natural gas to 9,500 BTU* L.P. Gas.
 9,500 BTU* Natural Gas oval burner to 8,000 BTU* L.P. Gas.
 12,000 BTU* Natural Gas to 12,000 BTU* L.P. Gas.
 14,000 BTU* Natural Gas to 14,000 BTU* L.P. Gas.
 16,000/17,000 BTU* Natural Gas to 16,000 BTU* L.P. Gas.

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Tools required:

- 3/8", 1/2" and 5/8" Open End Wrench 
- 1/8" wide Flat Blade Screwdriver 
- 7mm Nutdriver 
- # 1 Square-Tip Driver or 3/16" Nutdriver 

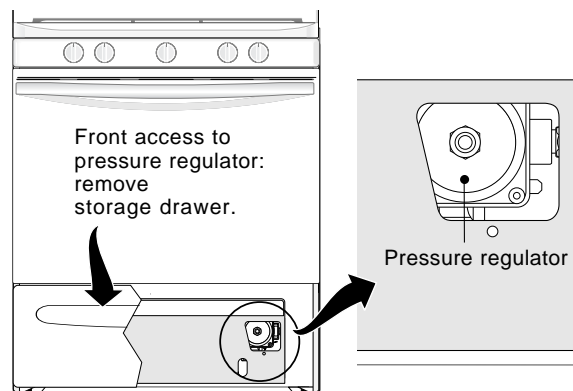


Fig. 1

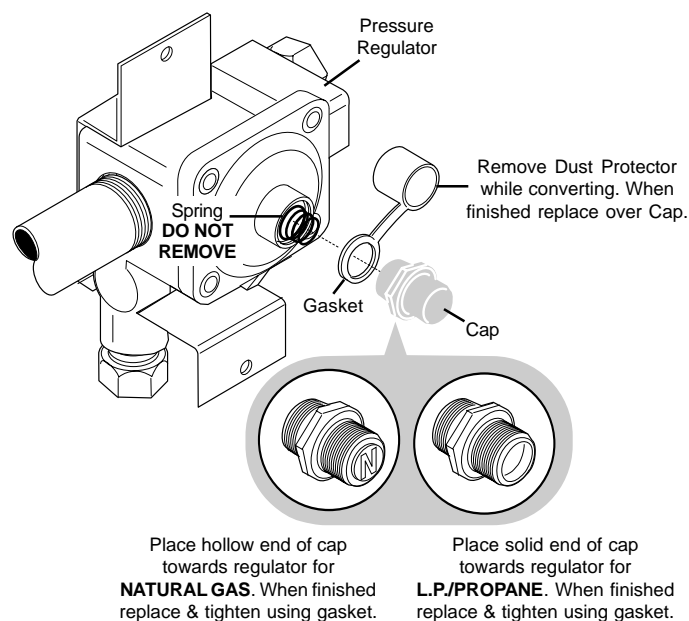


Fig. 2a

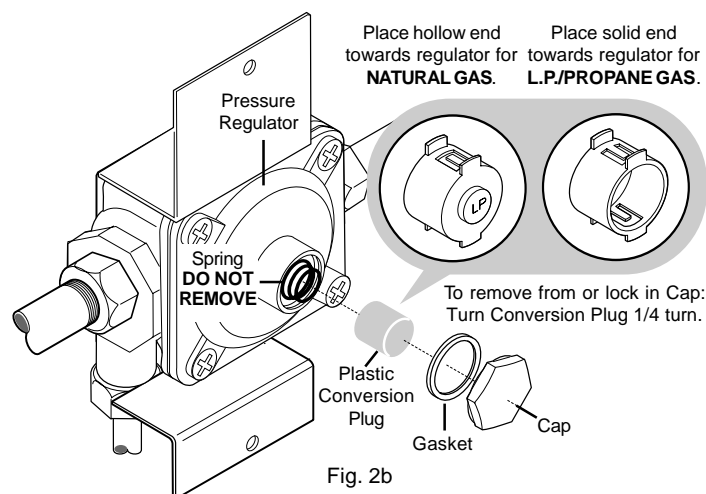


Fig. 2b

How to convert range for L.P./Propane gas

1. Convert the pressure regulator:

- To access the pressure regulator, **remove** the storage drawer See Fig. 1.
- Remove the pressure regulator access cover (if equipped). **DO NOT REMOVE the pressure regulator or allow it to turn.**
- Remove the dust protector from the cap (See Fig. 2 - some models). Use a wrench to remove the cap from the pressure regulator (all models). Remove any gaskets.
- Follow the remaining **conversion instructions depending on your pressure regulator style provided in Figs. 2a OR 2b.** Once set for L.P./Propane replace gasket and cap then tighten.

2. Convert surface burners for L.P./Propane Gas:

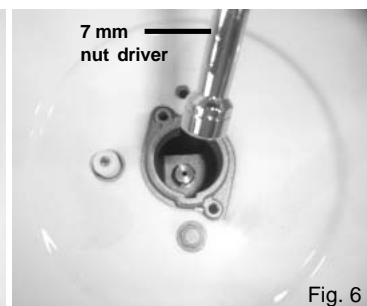
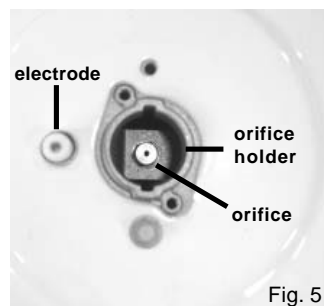
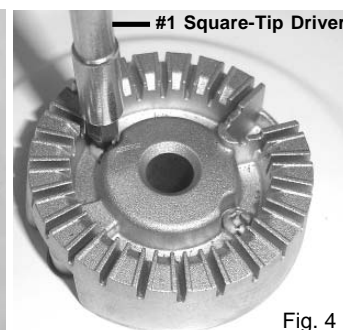
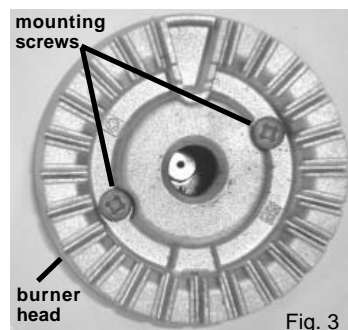
CAUTION To avoid possible burns **DO NOT** attempt any of the following instructions before turning OFF all the surface burners and allow them time to cool sufficiently.

CAUTION The sealed gas cooktop system is not removable. Do not attempt to remove the cooktop.

CAUTION Use caution when removing or replacing each burner head so the electrodes are not damaged.

Please note: The factory installed natural gas burners rated 12,000 BTU (or higher) and oval burners **DO NOT** require burner head removal since the nutdriver will reach to the orifice through the larger center holes.

- Remove all burner grates & burner caps from cooktop.
- Remove any mounting screws from burner heads using #1 square-tip or 3/16" nutdriver and remove burner heads (Figs 3 & 4). Please note that on some models burner heads may not be fastened down. Remove these by hand.
- Remove all the factory installed natural gas orifices at the cooktop burner locations from the orifice holders using a 7 mm nutdriver (See Figs. 5 & 6).



- Replace the orifice in each of the orifice holders with the correct kit supplied L.P./Propane gas orifice. **To determine correct L.P. orifices for your cooktop style refer to all the charts and illustrations provided on page 1.** Tighten all orifices until snug. Use **CAUTION** not to overtighten.
- Replace burner heads at all locations and refasten with original mounting screws using a #1 square-tip or 3/16" nutdriver (Fig. 4).

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⚠ WARNING To prevent flare-ups and avoid creation of harmful by-products, **DO NOT** use the cooktop without all burner caps properly installed to insure proper ignition and gas flame size.

- Replace all **oval** burner caps on oval burner heads (if equipped).
- Replace all **round** burner caps on round burner heads. Be sure the burner cap bottom lip (Fig. 7) fits snug into the center of burner head and is level. Refer to Figs. 8 & 9 for correct and incorrect burner cap placement. You may check the fit by gently sliding the burner cap from side to side (Fig. 10) to be sure it is centered and firmly seated. When the burner cap lip makes contact inside the center of the burner head you will be able to hear the burner cap click against the burner head.
Note: The burner cap **SHOULD** not move off the center of the burner head when sliding from side to side.

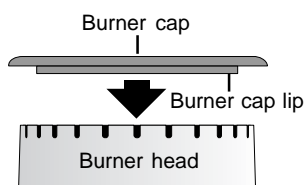


Fig. 7

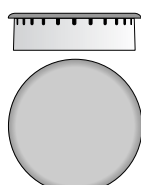
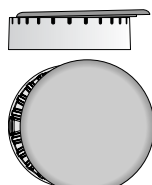
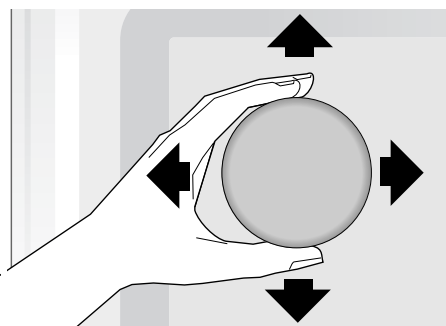
Correct burner cap placement
Fig. 8Incorrect burner cap placement
Fig. 9

Fig. 10

3. Convert oven burner orifice for LP/Propane Gas (16,000 BTU) —

- Locate the oven burner (See Fig. 11) spud (orifice).
- Using a 1/2" wrench, turn down the adjustable spud, which injects gas into the oven burner, until snug against the L.P./Propane metering pin (approximately 2-1/2 turns). **DO NOT** over tighten.

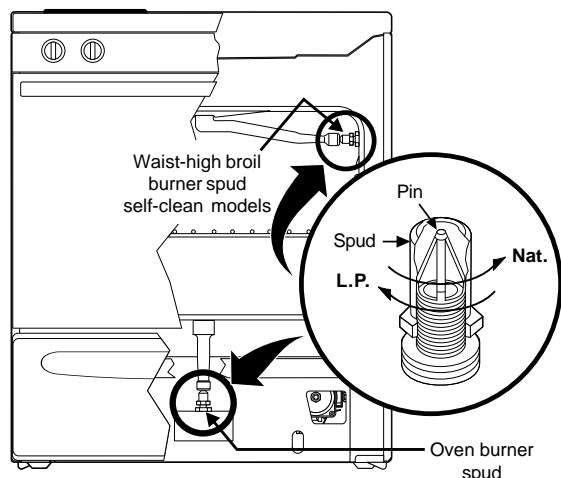


Fig. 11

4. Convert waist-high broiler burner orifice flame for LP/Propane Gas (13,500 BTU) —

- Open the oven door.
- Locate (See Fig. 11) the broiler burner spud (orifice) and turn down until snug against the L.P./Propane metering pin (approximately 1 to 1-1/2 turns). **DO NOT** over tighten.

5. Reconnect gas & electrical supply to range (complete this step for ALL models):

⚠ CAUTION Do not use a flame to check for gas leaks.

Leak testing of the appliance shall be conducted according to the Installation Instructions provided with the range.

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

Checking manifold gas pressure:

- 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).

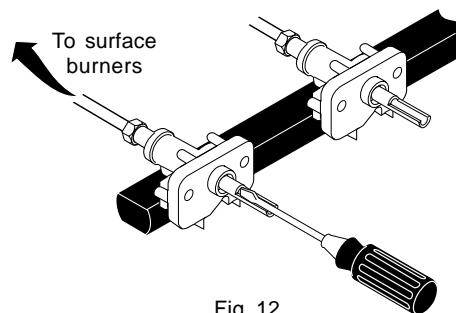


Fig. 12

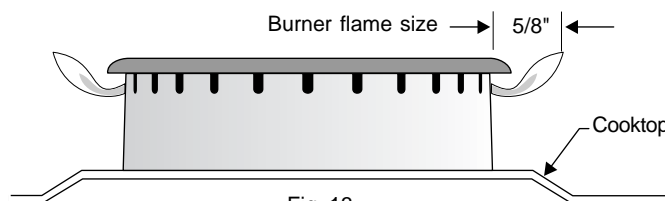


Fig. 13

6. Test to verify if "LOW" setting should be adjusted:

- Push in & turn control to LITE until burner ignites.
- Push in & 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. (See Figs. 12 & 13).

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.

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7. Adjust air shutter-oven burner:

The air shutter for the oven burner may need adjustment, especially if the range has been converted for use with LP/Propane gas. The approximate flame length of the oven burner should be 1 inch in length with a distinct inner blue flame (See Fig. 14).

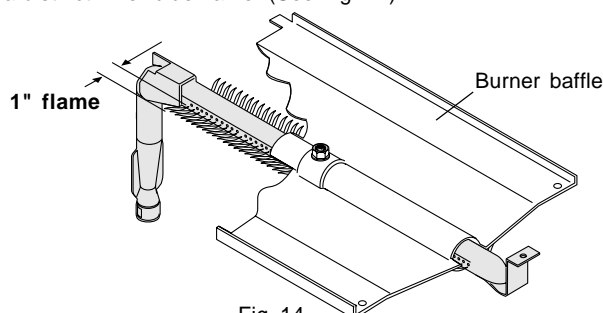


Fig. 14

To determine if the oven burner flame is proper:

- To access the air shutter you must remove the storage drawer.
- Remove the oven bottom (Fig. 16) 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 Fig. 15), reposition air shutter, and tighten lock screw.

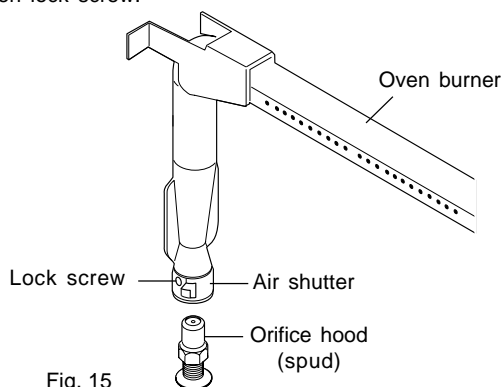


Fig. 15

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.

- Replace lower oven burner baffle and oven bottom.

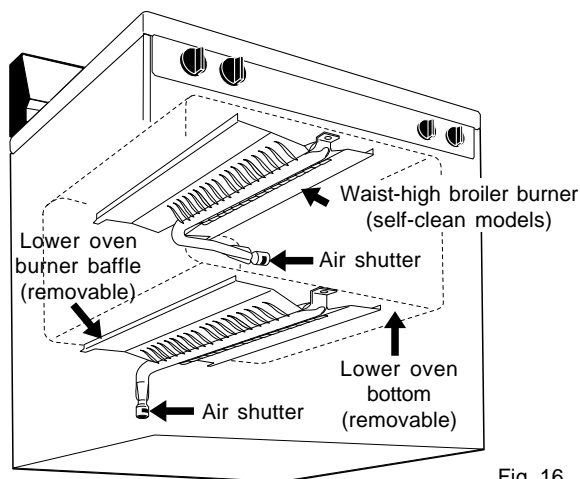


Fig. 16

8. Adjust air shutter-broil burner:

- 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 (See Fig. 16).
- If adjustment to the air shutter is necessary, locate the broiler burner air shutter, loosen air shutter lock screw, and adjust to obtain optimum flame (Fig. 17). 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 air shutter lock screw.

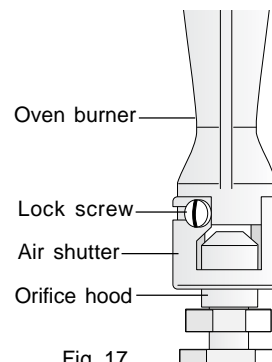


Fig. 17

9. Replace the storage drawer.

10. Install any required new conversion labels:

- See the charts and illustrations provided on page 1 to determine the surface burner combination that applies to the range. Use the L.P. conversion kit contents parts list on page 1 and select the new corresponding L.P. /Propane rating plate part number for the appropriate language.
- Use a pen or permanent marker to fill out the L.P. /Propane rating plate. Include the date that the L.P. conversion was performed and the service company or individual that performed the conversion. See example provided in Fig. 18.
- Place new L.P. /Propane rating on appliance as shown. Also place the pressure regulator conversion label as shown (See Fig. 19).

Example L.P. rating plate

THIS CONVERSION RATING LABEL REFER TO ORIGINAL RATING PLATE FOR MODEL AND SERIAL NUMBER		(date)
BURNER RATES XXXXXX XXXXXX XXXXXX XXXXXX XXXXXX	MANIFOLD PRESSURE 10" W.C.	THIS APPLIANCE HAS BEEN CONVERTED ON <u>07 / 23 / 2008</u> TO PROPANE GAS WITH KIT NO. X BY <u>Central Propane Co.</u> <u>123 Main St., Anytown TX</u> (name and address of organization)
WHICH ACCEPTS THE RESPONSIBILITY THAT THIS CONVERSION HAS BEEN PROPERLY MADE.		

Fig. 18

Recommended label locations

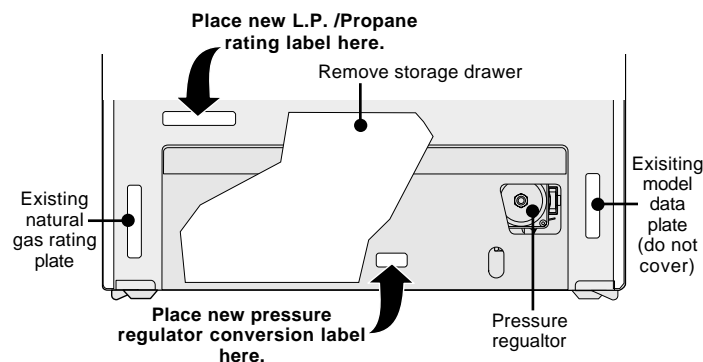


Fig. 19

Conversion back to natural gas

Be sure to keep all the original natural gas orifices and any other items necessary to convert back to natural gas.