

INSTALLATION INSTRUCTIONS FOR CONVERSION FROM NATURAL GAS TO LP/PROPANE GAS

(This manual is to be used with convertible gas appliances only.)

THIS APPLIANCE CAN BE USED WITH NATURAL GAS AND PROPANE GAS. IT IS SHIPPED FROM THE FACTORY FOR USE WITH NATURAL GAS.

- FOR CONVERSION FROM NATURAL GAS TO PROPANE GAS, PLEASE FOLLOW INSTRUCTIONS FROM PAGE 1 TO PAGE 3 OF THIS MANUAL.
- FOR CONVERSION FROM PROPANE GAS TO NATURAL GAS, FOLLOW INSTRUCTIONS ON PAGE 4 TO 6 OF THIS MANUAL.

**INSTALLER: LEAVE THESE INSTRUCTIONS WITH THE HOMEOWNER.
HOMEOWNER: RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.**



⚠ WARNING

This conversion must be performed by a qualified service technician 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.

⚠ WARNING

DISCONNECT OR TURN OFF ALL ELECTRICAL POWER AND GAS SUPPLY BEFORE INSTALLING THE CONVERSION KIT.

⚠ CAUTION

Unlike the standard countertop cooking unit, THE COOKTOP CANNOT BE LIFTED OR REMOVED. Do not attempt to remove the cooktop.

**THIS PACKAGE IS FOR USE IN CONVERTING COOKING UNITS FROM NATURAL GAS TO LIQUIFIED PETROLEUM GAS (PROPANE);
REFER TO YOUR MODEL FOR PROPER PARTS LISTING:**

LP to burner orifice	Qty for: 30" cooktop	Qty for: 36" cooktop (4 burners)	Qty for: 36" cooktop (5 burners)	Qty for: 30" dual fuel slide-in range	Qty for: 40" dual fuel range
Marked 61L (4,000 BTU)	1	1	2	1	2
Marked 87L (7,500 BTU)	2	2	2	2	2
Marked 97L (11,000 BTU)	1	1	1	1	1

Tools required: 6" adjustable wrench & 7 mm nutdriver.

HOW TO CONVERT THE COOKING UNIT FOR USE WITH LP/PROPANE GAS

1. CONVERT THE PRESSURE REGULATOR

- Remove the cap from the pressure regulator.
- Remove the plunger from the cap.
- Turn the plunger with the enlarged end down for LP/Propane gas use (See Figure 1).
- Replace the plunger inside the cap.
- Replace the cap. Make sure the gasket is in position under cap.

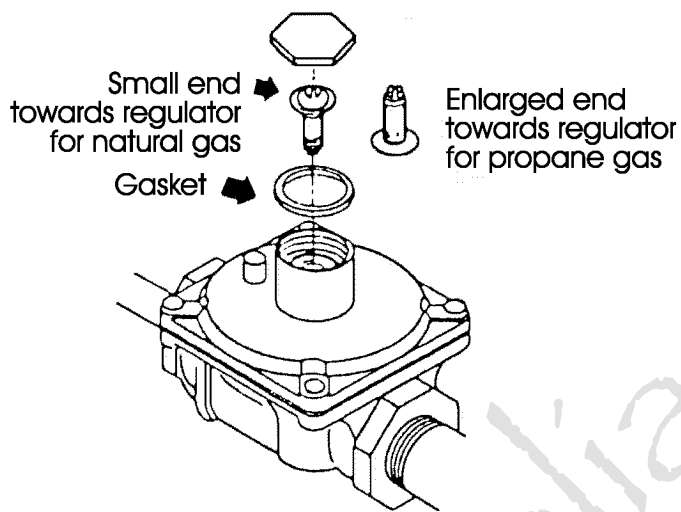


Figure 1

2. CONVERT SURFACE BURNERS FOR USE WITH LP/PROPANE GAS.

A. Remove the following items (see Figure 2):

- Remove top grate, burner cap and burner base.
- Remove natural gas orifice using a 7 mm nutdriver.
- Smaller burner (5K) require to remove the burner pan for the orifice change.

B. Install the following items (see Figure 2):

- Replace with supplied burner orifice (see page 1 for burner orifice identification number). Tighten orifice until snug. Use caution not to overtighten.
- Replace burner pan (smaller burner), burner base, burner cap and top grate. Repeat for each burner.

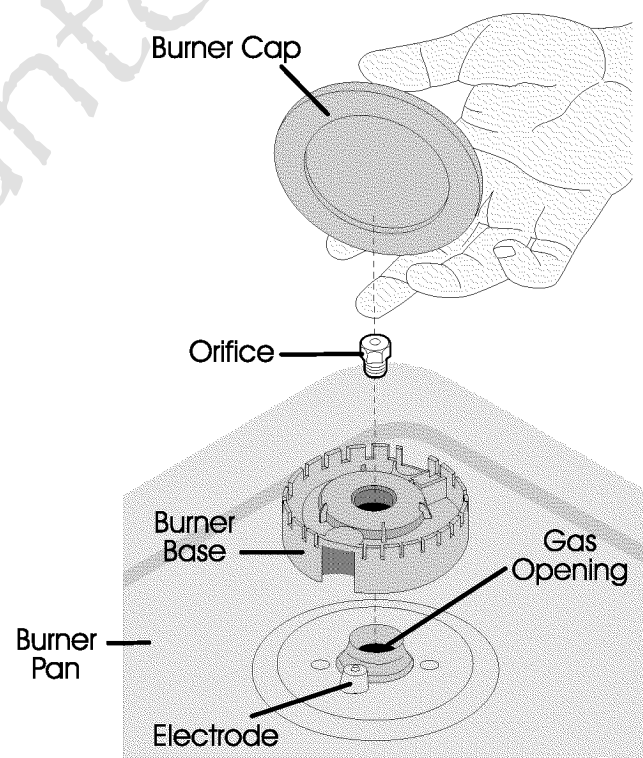


Figure 2

NOTE: Air mixture adjustment not required on top burners.

3. ADJUST THE "LOW" SETTING FOR SURFACE BURNER VALVES (LINEAR FLOW AND THREE POSITION VALVES)

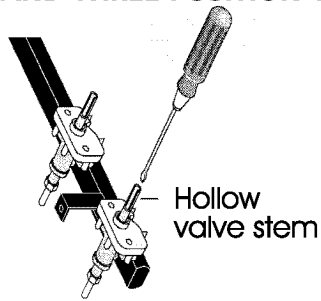


Figure 4

Adjust "LO" setting as follows:

- Let appliance cool down to room temperature.
- Light up all burners by turning each control knob to LITE until all burners ignite and set them at HI.
- Quickly turn down the burner involved from HI to LOWEST SETTING.
- If burner goes out, readjust valve as follows: Remove the burner control knob, insert a thin-blade 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. Adjust flame until you can quickly turn knob from HI to LOWEST POSITION without extinguishing the flame. Flame should be as small as possible and stable without going out.
- Repeat the steps from a. to d. until all the burners operate properly.

4. CHECKING MANIFOLD PRESSURE

If it should be necessary to check the manifold gas pressure, remove the burner cap and choke; connect a manometer (water gauge) or other pressure device to the top right rear burner orifice. Use 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 top burners burning. Be sure the gas supply (inlet) pressure is at least one (1") inch above the specified range manifold pressure. The gas supply pressured should never exceed 14 inches W.C. When properly adjusted for Propane gas the W.C. pressure is 10".

⚠ CAUTION

DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

- Disconnect this appliance 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 (W.C.) 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).
- Save the natural gas orifices and chokes that were removed from the appliance for future use.
 - For conversion from propane gas to natural gas follow instructions on page 4 to 6 of this manual.

INSTALLATION INSTRUCTIONS FOR CONVERSION FROM LP/PROPANE GAS TO NATURAL GAS

INSTALLER: LEAVE THESE INSTRUCTIONS WITH THE HOMEOWNER.
HOMEOWNER: RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

WARNING

This conversion must be performed by a qualified service technician 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.

WARNING

DISCONNECT OR TURN OFF ALL ELECTRICAL POWER AND GAS SUPPLY BEFORE INSTALLING THE CONVERSION KIT.

CAUTION

Unlike the standard countertop cooking unit, THE COOKTOP CANNOT BE LIFTED OR REMOVED. Do not attempt to remove the cooktop.

REFER TO YOUR MODEL FOR PROPER PARTS LISTING:

LP to burner orifice	Qty for: 30" cooktop	Qty for: 30" porcelain cooktop	Qty for: 36" cooktop (4 burners)	Qty for: 36" cooktop (5 burners)	Qty for: 30" dual fuel slide-in range	Qty for: 40" dual fuel range
Marked 107N (5,000 BTU)	1	1	1	2	1	2
Marked 150N (9,100 BTU)	2	2	2	2	2	2
Marked 175N (12,000 BTU)	0	1	1	0	0	0
Marked 180N (13,000 BTU)	1	0	0	1	1	1

Tools required: 6" adjustable wrench & 7 mm nutdriver.

HOW TO CONVERT THE COOKING UNIT FOR USE WITH NATURAL GAS

1. CONVERT THE PRESSURE REGULATOR

- Remove the cap from the pressure regulator.
- Remove the plunger from the cap.
- Turn the plunger with the small end down for natural gas use (See Figure 1).
- Replace the plunger inside the cap.
- Replace the cap. Make sure the gasket is in position under cap.

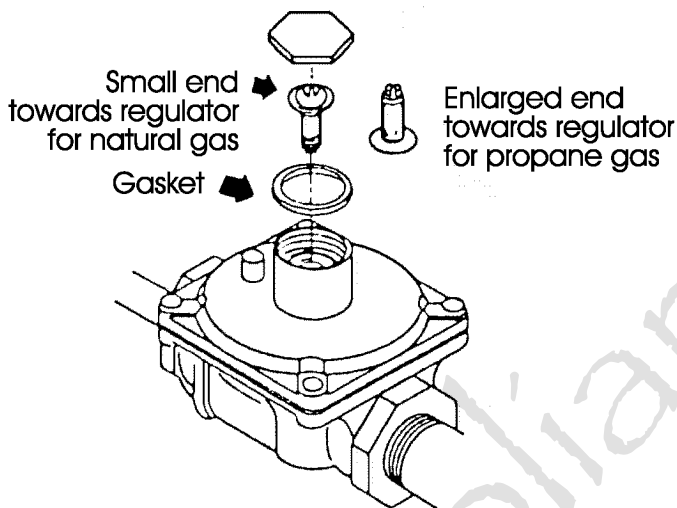


Figure 1

2. CONVERT SURFACE BURNERS FOR USE WITH NATURAL GAS.

A. Remove the following items (see Figure 2):

- Remove top grate, burner cap and burner base.
- Remove LP/PROPANE gas orifice using a 7 mm nutdriver.
- Smaller burner (5K) require to remove the burner pan for the orifice change.

B. Install the following items (see Figure 2):

- Insert the natural gas orifice. Tighten orifice until snug. Use caution not to overtighten.
- Replace burner pan (smaller burner), burner base, burner cap and top grate. Repeat for each burner.

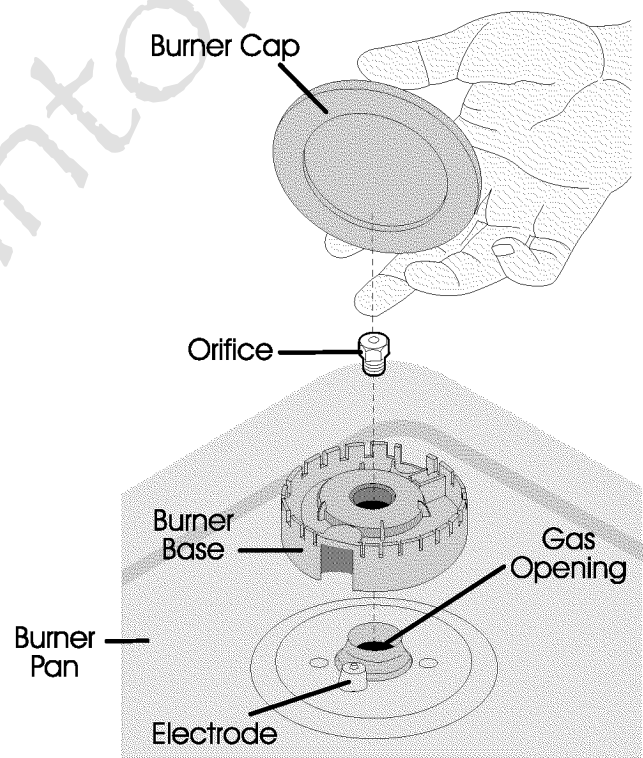


Figure 2

NOTE: Air mixture adjustment not required on top burners.

3. ADJUST THE "LOW" SETTING FOR SURFACE BURNER VALVES (LINEAR FLOW AND THREE POSITION VALVES)

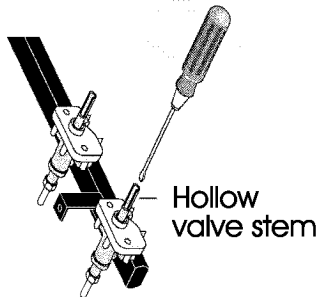


Figure 4

Adjust "LO" setting as follows:

- a. Let appliance cool down to room temperature.
- b. Light up all burners by turning each control knob to LITE until all burners ignite and set them at HI.
- c. Quickly turn down the burner involved from HI to LOWEST SETTING.
- d. If burner goes out, readjust valve as follows: Remove the burner control knob, insert a thin-blade 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. Adjust flame until you can quickly turn knob from HI to LOWEST POSITION without extinguishing the flame. Flame should be as small as possible and stable without going out.
- e. Repeat the steps from a. to d. until all the burners operate properly.

4. CHECKING MANIFOLD PRESSURE

If it should be necessary to check the manifold gas pressure, remove the burner cap and choke; connect a manometer (water gauge) or other pressure device to the top right rear burner orifice. Use 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 top burners burning. Be sure the gas supply (inlet) pressure is at least one (1") inch above specified range manifold pressure. The gas supply pressured should never exceed 14 inches W.C. When properly adjusted for Natural gas the W.C. pressure is 4".

⚠ CAUTION

DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

- a. Disconnect this appliance 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 (W.C.) pressure (approximately 1/2" psig).
 - b. 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).
5. Save the LP/PROPANE gas orifices and the necessary conversion parts removed from the appliance for future use.
 6. For conversion from natural gas to propane gas follow instructions on page 1 to 3 of this manual.