

PROPANE (LP) CONVERSION INSTRUCTIONS

⚠ WARNING Explosion Hazard

Death or serious injury can result from failure to follow these instructions.

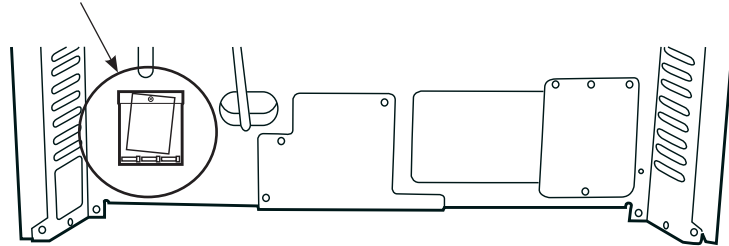
- Service by a qualified service technician only.
- Shut off gas supply and disconnect power before servicing.
- Reconnect all grounding devices after service.
- Replace all parts and panels before operating.

The pressure regulator and the burner orifices are set for natural gas. To use propane (LP) gas, the regulator and burner orifices must be converted.

⚠ WARNING Do not operate the cooktop or oven burners of this range when using propane (LP) gas before converting the pressure regulator and burner orifices for propane (LP) gas use. Failure to do so could cause high flames and toxic fumes which can result in serious injury.

The propane orifices for the cooktop burners are shipped on the back of the range in the location shown.

Propane Conversion Kit



TOOLS REQUIRED:

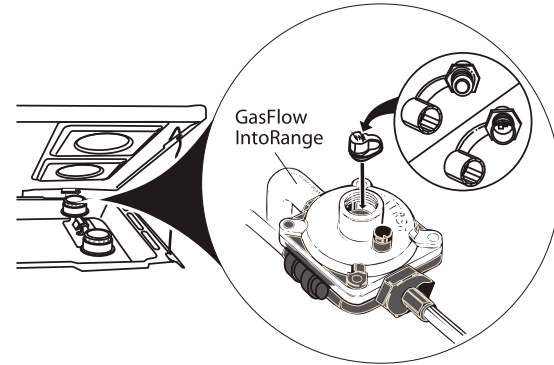
- Adjustable wrench
- Phillips head screwdriver
- 1/2" Open-end wrench
- Nut drivers: 5/16", 1/4" or 8mm

To adjust your range for use with propane (LP) 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 range by closing the manual shut-off valve.

CONVERTING THE PRESSURE REGULATOR

Raise the cooktop and locate the pressure regulator. Follow the directions.

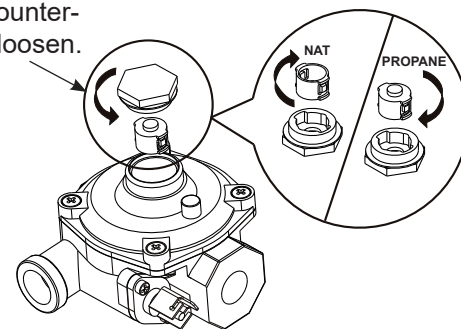


NOTICE:

If you are using propane (LP) gas, all adjustments described in the following steps must be made before you make any burner adjustments.

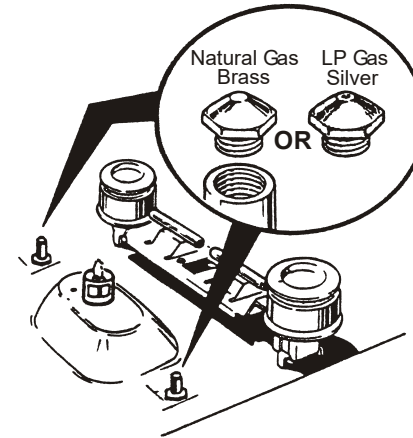
1. Use an adjustable wrench to unscrew the hex-nut cap from the pressure regulator.
2. Turn the plastic cap 1/4 turn to disassemble.
3. Turn the plastic cap over and hook it into the slots. Rotate cap 1/4 turn to reassemble. The type of gas to be used should now be visible on the top of the cap.
4. Screw the hex-nut cap back onto the pressure regulator.

Rotate cap counter-clockwise to loosen.



CONVERTING THE COOKTOP BURNERS

A. Lift the burner assemblies straight up (set aside) to gain access to the surface burner orifice spuds.



- B. Using a 5/16" (8 mm) nut driver or adjustable wrench, remove each of the four (4) spuds on the surface burner gas inlet tubes.
- C. Replace them with the correct gas orifices shipped in a paper envelope on the back of the range. Natural gas orifices are "Brass" and Propane (LP) gas orifices are "Silver".

NOTICE:

Save these orifices for future conversion back to natural gas.

BURNER OUTPUT RATINGS: BTU/HR		
Propane (LP) Gas 10" W.C.P.		
BURNER	BTU RATE	ORIFICE SIZE
RF	8,000	#66 (0.033")
LF	8,000	#66 (0.033")
RR	8,000	#66 (0.033")
LR	8,000	#66 (0.033")
OVEN	16,000	0.048"

- D. Install the propane (LP) orifices in their precise locations. To prevent leakage, make sure the orifice spuds are securely screwed into the gas supply tubes.
- E. Save these orifices along with these instructions for future conversion back to natural gas.

CONVERTING THE OVEN BURNERS

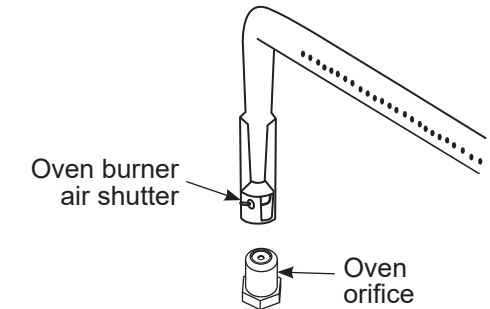
⚠ WARNING The following adjustments must be made before turning on the gas to the oven burner. Failure to do so could result in serious injury due to high flames and toxic fumes.

OVEN BURNER ORIFICE

1. Remove oven door, broil drawer, oven bottom, and burner. The oven burner orifice is located behind the drawer. On some models a metal shield must be removed.
2. To convert to propane (LP), replace oven orifice with the one supplied in kit with range.

NOTICE:

Save these orifices for future conversion back to natural gas.

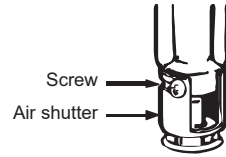


NOTICE:

This product cannot be converted to propane (LP) by adjusting the oven orifices. The orifices must be replaced for propane (LP).

ADJUSTING AIR SHUTTER SETTINGS FOR OVEN BURNERS

1. With a Phillips head screwdriver, loosen the screws securing the air shutter on the bake burner. Adjust the air shutter to fully open.
2. Turn on the gas.
3. Turn on the electricity.
4. Reinstall the oven door.
5. Turn on the bake burner.

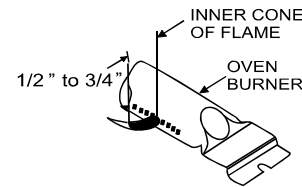


Oven burner flame must be observed with the door closed to properly check flame characteristics.

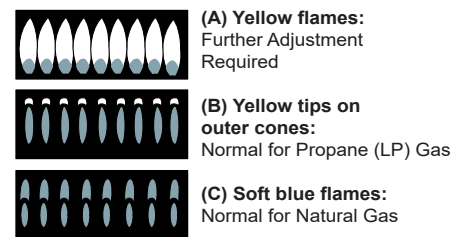
6. As you watch the flame with the oven door closed, check the following through the oven door window or through the broil drawer opening.
 - a. If the flames are yellow, open the air shutter more.
 - b. If the flames blow away or flutter from the burner, close the air shutter slightly.

⚠ WARNING If you attempt to measure the inner cone of the flame, please use caution: burns could result.

7. Checking the flame size:
It should be approximately 1/2" to 3/4" long for the bake burner.
The combustion quality of the burner flames needs to be determined visually.



NOTE: If burner flames look like (A), further air shutter adjustment to the bake burner is required. Normal burner flames should look like (B) or (C), depending on the type of gas you use. With propane (LP) gas, some yellow tipping on the outer cones is normal.



Foreign particles in the gas line may cause an orange flame at first, but this will soon disappear.

8. When all adjustments are made and the results are satisfactory:
 - a. Retighten the air shutter screws.
 - b. Replace the oven bottom.

SPECIAL NOTE:

To convert the oven back to natural gas, reverse the instructions given in making propane (LP) adjustments.

NOTICE:

Once the conversion is complete and confirmed, fill out the propane (LP) sticker and include your name, organization and date conversion was made. Apply the sticker to the range near the regulator to alert others in the future that this appliance has been converted to propane (LP). If converting back to natural gas from propane (LP), please remove the sticker so others know the appliance is set to use natural gas.

ADDITIONAL INFORMATION

BURNER OUTPUT RATINGS: BTU/HR		
NG (Natural) Gas 4" W.C.P.		
BURNER	BTU RATE	ORIFICE SIZE
RF	9,100	#53 (0.059")
LF	9,100	#53 (0.059")
RR	9,100	#53 (0.059")
LR	9,100	#53 (0.059")
OVEN	18,000	0.080"