PROPANE CONVERSION INSTRUCTIONS

WARNING: This conversion must be performed by a qualified installer or gas supplier in accordance with the manufacturer’s instructions and all codes and requirements of the authority having jurisdiction. Failure to follow ALL instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

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

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

Tools Required:
- Adjustable wrench
- Flat bladed screwdriver (blade approximately 3/32" across)
- Nut drivers: 1/4", 9/32"
- Phillips head screwdriver
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- Phillips head screwdriver

To adjust your range for use with propane gas, use the following 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

A. If this is your regulator:
1. Use an adjustable wrench to unscrew the hex-nut cap from the pressure regulator.
2. Completely remove the protective plastic cap off the threaded metal cap.
3. Turn the metal cap so the type of gas being converted to is displayed and replace the protective plastic cover.
4. Screw the hex-nut cap back into the regulator. (Do not over tighten)
B. If this is your regulator:
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. Remove all 1/4" hex screws securing the bake burners.
4. Screw the hex-nut cap back onto the pressure regulator.

CONVERTING THE COOKTOP BURNERS

A. Remove the top grates, burner caps and burner heads.
B. Using a 7 mm or 9/32" nut driver, remove the top burner orifices. These may be accessed through the burner opening in the base.

NOTICE:
Save these orifices for future conversion back to natural gas, color codes have been added to the side or top of the orifice. See the chart below. Each orifice may also show a series of engraved marks (I, II, III . . .) located on the top.

NOTICE:
Do not operate the cooktop or oven burners of this range when using propane (bottled) gas. To use propane gas, the regulator and burner orifices must be converted.

To prevent leakage, make sure the orifice spuds are securely screwed into the gas supply tubes.

CONVERTING THE OVEN BURNERS

A. Remove the lower oven door from the unit.
B. Remove oven racks, oven bottoms and flame spreaders from both ovens. In the lower oven, remove the enclosure around the rear of the bake burner held in place by three Phillips screws.
C. Remove all 1/4" hex screws securing the bake burners. Gently slide each bake burner to the left to remove it from the orifice and allow burners to rest on the bottom of their respective ovens.

UPPER AND LOWER OVEN BAKE BURNER ORIFICES

1. Remove the lower oven door from the unit
2. Remove oven racks, oven bottoms and flame spreaders from both ovens. In the lower oven, remove the enclosure around the rear of the bake burner held in place by three Phillips screws.
3. Remove all 1/4" hex screws securing the bake burners. Gently slide each bake burner to the left to remove it from the orifice and allow burners to rest on the bottom of their respective ovens.

BURNER OUTPUT RATINGS: BTU/HR

<table>
<thead>
<tr>
<th>Burner</th>
<th>BTU Rate</th>
<th>Orifice Size (mm)</th>
<th>Color</th>
<th>Marking</th>
</tr>
</thead>
<tbody>
<tr>
<td>LF</td>
<td>15,000</td>
<td>0.025 (0.63) Blue/Blue</td>
<td>63L</td>
<td></td>
</tr>
<tr>
<td>LF1</td>
<td>13,500</td>
<td>0.025 (0.63) Blue/Blue</td>
<td>63L</td>
<td></td>
</tr>
<tr>
<td>LF2</td>
<td>10,000</td>
<td>0.025 (0.63) Blue/Blue</td>
<td>63L</td>
<td></td>
</tr>
<tr>
<td>LF3</td>
<td>7,500</td>
<td>0.026 (0.66) Red/Yellow</td>
<td>66L</td>
<td></td>
</tr>
<tr>
<td>RF</td>
<td>18,000</td>
<td>0.047 (1.19) Red/Orange</td>
<td>119L</td>
<td></td>
</tr>
<tr>
<td>LR</td>
<td>5,000</td>
<td>0.030 (0.76) Blue/Brown</td>
<td>89L</td>
<td></td>
</tr>
<tr>
<td>C</td>
<td>10,000</td>
<td>0.030 (0.76) Blue/Brown</td>
<td>89L</td>
<td></td>
</tr>
<tr>
<td>C1</td>
<td>9,500</td>
<td>0.032 (0.81) Brown/Green</td>
<td>84L</td>
<td></td>
</tr>
<tr>
<td>LWR BAKE</td>
<td>13,500</td>
<td>0.043 (1.09) Green</td>
<td>043L</td>
<td></td>
</tr>
<tr>
<td>UPR BAKE</td>
<td>10,000</td>
<td>0.037 (0.94) Red</td>
<td>037L</td>
<td></td>
</tr>
<tr>
<td>UPR BROIL</td>
<td>12,500</td>
<td>0.038 (0.97) None (Qty:2)</td>
<td>692L</td>
<td></td>
</tr>
</tbody>
</table>
CONVERTING THE OVEN BURNERS (Cont.)

4. With a 1/2" wrench, loosen each orifice by turning counter-clockwise and remove.

NOTICE:
Save these orifices for future conversion back to natural gas.

5. Select the appropriate bake orifice for each oven from the kit and install on the threaded fittings. Tighten with wrench until snug.

6. Gently replace the bake burners over their respective orifices and replace all 1/4" hex screws securing the burners.

BROIL BURNER ORIFICE

1. Remove the 1/4" hex screw securing the broil burner and allow it to hang down free of the broil orifice.
2. Apply a 1/2" wrench to the hex base of the orifice. Loosen the orifice by turning counter-clockwise and remove both orifices.

NOTICE:
Save these orifices for future conversion back to natural gas.

3. Select the propane broil orifice from the kit and install it on the broil elbow. Tighten until snug.
4. Replace the broil burner over the orifice and replace the screw securing the burner.

ADJUSTING AIR SHUTTER SETTINGS FOR OVEN BURNERS

The air shutters should be turned to the marked settings NG or propane or set according to the following table.

<table>
<thead>
<tr>
<th>BURNER</th>
<th>AIR SHUTTER SETTING FOR PROPANE</th>
<th>AIR SHUTTER SETTING FOR NG</th>
</tr>
</thead>
<tbody>
<tr>
<td>Upper Oven Broil Burner</td>
<td>1/4&quot; (two places)</td>
<td>7/16&quot; (two places)</td>
</tr>
<tr>
<td>Upper Oven Bake Burner</td>
<td>9/16&quot;</td>
<td>13/32&quot;</td>
</tr>
<tr>
<td>Lower Oven Bake Burner</td>
<td>1/2&quot;</td>
<td>11/32&quot;</td>
</tr>
</tbody>
</table>

With a Phillips head screwdriver, loosen the screws securing the air shutters on the burners and adjust the air shutters according to chart.

Bake and broil flames must be checked with the oven doors closed to properly check flame characteristics.

1. Turn on the gas.
2. Turn on the electricity.
3. Reinstall the lower oven door. Close both doors.
4. Turn on both bake burners.
5. For each burner, observe the following through the oven door windows.
   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, but not by more than 1/8".
6. Turn bake burner off and repeat with broil burner.

ADJUSTING LOW FLAME SETTING ON COOKTOP BURNERS

Low setting adjustments must be made with other burners in operation on a medium setting. This procedure prevents the low flame from being set too low, resulting in the flame being extinguished when other burners are turned on.

A. Turn on all surface burners to medium setting.
B. Turn the knob on the burner being adjusted to "LO".
C. Remove the knob and insert a small, flat blade screwdriver into the valve shaft and/or side adjustment screw(s) as shown and turn clockwise to fully tighten the bypass screw(s). Repeat for all valves.
D. If flame appears too low or unstable, slowly turn bypass screw counterclockwise until a stable flame exists for each burner. Remember, other burners must be turned on to medium.

SPECIALTY BURNERS

Dual Oval Burner – This burner should be properly adjusted with both bypass screws completely screwed in.

Multi-Ring Burner – The outer ring of flames should be adjusted with the knob at the MED setting by adjusting the set screw in the center valve shaft. The flames should be adjusted so that they barely curl over the top edge of the burner cap.

TRYING TO MEASURE THE INNER CONE

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

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

7. Checking the flame size:
   a. It should be approximately 1/2" to 3/4" long for the bake and broil burners.
   b. 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 gas, some yellow tipping on the outer cones is normal.

ADDITIONAL INFORMATION

BURNER OUTPUT RATINGS: BTU/HR

<table>
<thead>
<tr>
<th>BURNER</th>
<th>BTU RATE</th>
<th>ORIFICE SIZE (mm)</th>
<th>COLOR</th>
<th>MARKING</th>
</tr>
</thead>
<tbody>
<tr>
<td>LF</td>
<td>20,000</td>
<td>N/A</td>
<td>Blue/White</td>
<td>109N</td>
</tr>
<tr>
<td>LF1</td>
<td>N/A</td>
<td>0.043&quot; (1.09)</td>
<td>Blue/White</td>
<td>109N</td>
</tr>
<tr>
<td>LF2</td>
<td>N/A</td>
<td>0.043&quot; (1.09)</td>
<td>Blue/White</td>
<td>109N</td>
</tr>
<tr>
<td>LF3</td>
<td>N/A</td>
<td>0.043&quot; (1.09)</td>
<td>Blue/White</td>
<td>109N</td>
</tr>
<tr>
<td>LF4</td>
<td>N/A</td>
<td>0.025&quot; (0.63)</td>
<td>None</td>
<td>63N</td>
</tr>
<tr>
<td>RF</td>
<td>18,000</td>
<td>0.076&quot; (1.98)</td>
<td>Purple</td>
<td>198N</td>
</tr>
<tr>
<td>LR</td>
<td>6,000</td>
<td>0.064&quot; (1.61)</td>
<td>White/Purple</td>
<td>101N</td>
</tr>
<tr>
<td>RR</td>
<td>3,500</td>
<td>0.053&quot; (1.36)</td>
<td>Green</td>
<td>136N</td>
</tr>
<tr>
<td>C</td>
<td>10,000</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>C1</td>
<td>N/A</td>
<td>0.055&quot; (1.41)</td>
<td>Yellow</td>
<td>141N</td>
</tr>
<tr>
<td>C2</td>
<td>N/A</td>
<td>0.053&quot; (1.36)</td>
<td>Green</td>
<td>136N</td>
</tr>
<tr>
<td>UWR BAKE</td>
<td>14,000</td>
<td>0.066&quot; (1.67)</td>
<td>Red</td>
<td>066N</td>
</tr>
<tr>
<td>UPR BAKE</td>
<td>12,000</td>
<td>0.060&quot; (1.57)</td>
<td>Blue</td>
<td>052N</td>
</tr>
<tr>
<td>UPR BROIL</td>
<td>16,500</td>
<td>0.051&quot; (1.29)</td>
<td>Green/Yellow (Qty: 2)</td>
<td>051N</td>
</tr>
</tbody>
</table>

SPECIAL NOTE:
To convert the oven back to natural gas, reverse the instructions given in making propane adjustments.

NOTICE:
Once the conversion is complete and confirmed, fill out the propane 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. If converting back to natural gas from propane, please remove the sticker so others know the appliance is set to use natural gas.

DENOTES 1.98mm ORIFICE SIZE OPENING

DENOTES NATURAL GAS