

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.

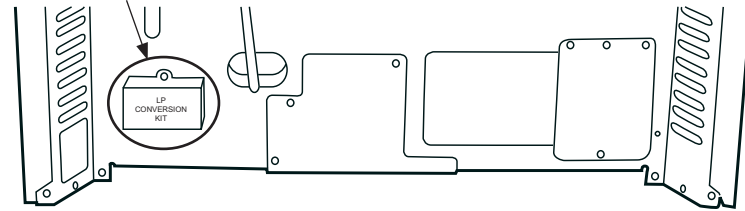
The pressure regulator and the burner orifices are set for natural gas. To use propane gas, the regulator and burner orifices must be converted.

⚠ WARNING

Do not operate the cooktop or oven burners of this range when using propane (bottled) gas before converting the pressure regulator and burner orifices for propane 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 a small box.

Propane Conversion Kit



TOOLS REQUIRED:

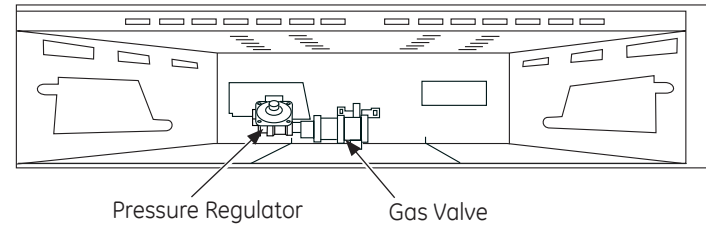
- Adjustable wrench
- 1/2" Open-end wrench
- Phillips head screwdriver
- Flat bladed screwdriver (blade approximately 3/32" across)
- Nut drivers: 1/4", 9/32" or 7mm

To adjust your range for use with propane gas, follow these instructions:

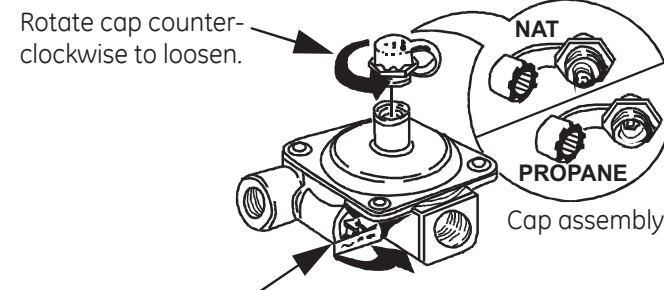
1. Disconnect all electrical power, at the main circuit breaker or fuse box.
2. Shut off the gas supply to the range by closing the manual shut-off valve.

CONVERTING THE PRESSURE REGULATOR

Remove the storage drawer. The pressure regulator is located in the lower, left hand rear corner of the range as viewed from the front.

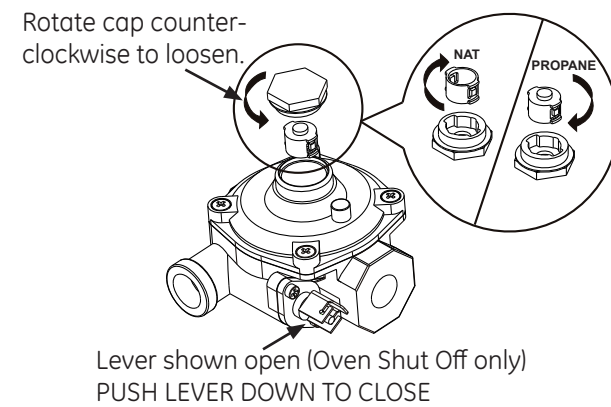


- A. If this is your regulator:
1. Use an adjustable wrench to unscrew the hex-nut cap from the pressure regulator.
 2. Completely remove the protective plastic cap off the threaded metal cap.



Lever shown closed (Oven Shut Off only)
FLIP LEVER UP TO OPEN

3. Turn the metal cap so the type of gas being converted to is displayed and replace the protective plastic cover. **(Do not over tighten)**
 4. Screw the hex-nut cap back into the regulator.
- 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.

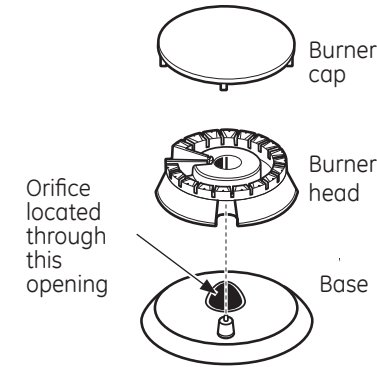


Lever shown open (Oven Shut Off only)
PUSH LEVER DOWN TO CLOSE

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.

CONVERTING THE COOKTOP BURNERS

A. Remove the top grates, burner caps and burner heads.



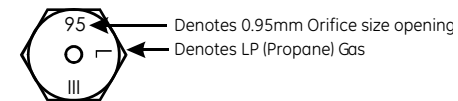
Burner construction

- 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:

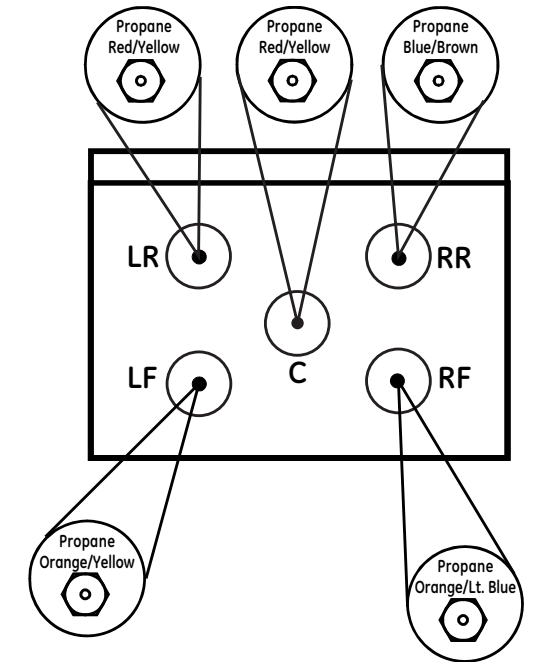
Save these orifices for future conversion back to natural gas.

- C. Remove the propane orifices from the brackets provided. The propane orifices have the letter "L" on the top. To aid in identifying the proper location for the propane orifices during conversion from Natural Gas to Propane 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.



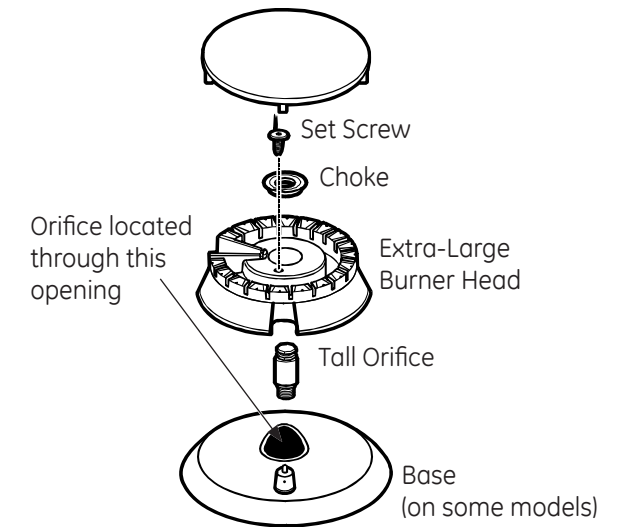
BURNER OUTPUT RATINGS: BTU/HR				
Propane Gas 10" W.C.P.				
BURNER	BTU RATE	ORIFICE SIZE (mm)	COLOR	MARKING
RF	10,000	0.0365" (0.92)	Orange/Lt. Blue	92L
LF	15,000	0.045" (1.14)	Orange/Yellow	114L
RR	9,100	0.035" (0.89)	Blue/Brown	89L
LR	5,000	0.026" (0.66)	Red/Yellow	66L
C	5,000	0.026" (0.66)	Red/Yellow	66L
BAKE	16,000	0.047" (1.19)	Orange	.047
BROIL	12,000	0.041" (1.04)	Red	041L

- D. Install the propane orifices in their precise locations.



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

- E. For the extra large burner, the choke and set screw will be needed. Insert the choke into the burner head, then inset the set screw into the burner head and tighten securely.



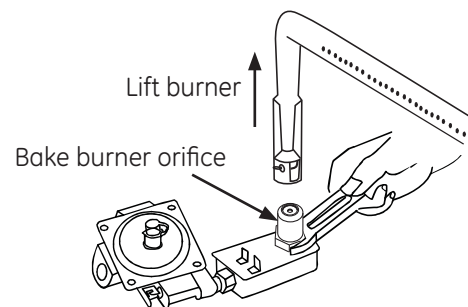
- F. Install the old orifices into the propane orifice box along with these instructions, and replace onto the back of the range for possible future conversion back to natural gas.

CONVERTING THE OVEN BURNERS

NOTICE:

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

BAKE BURNER ORIFICE



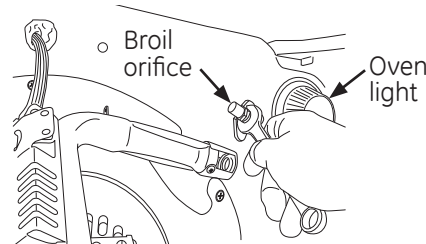
1. Remove oven racks, door, storage drawer and oven bottom. Remove the 1/4" hex screws securing the bake burner but don't remove burner from its location.
2. The bake burner orifice is on the gas valve located behind the storage drawer. Lift the burner off the orifice and apply a 1/2" wrench to the hex base of the orifice on the gas valve. Loosen the orifice by turning counter-clockwise and remove.

NOTICE:

Save this orifice for future conversion back to natural gas.

3. Select the propane bake orifice from the kit and install it on the gas valve. Continue to tighten orifice until it is fully seated on the gas valve.
4. Replace the bake burner over the orifice and replace all screws securing the burner.

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.

NOTICE:

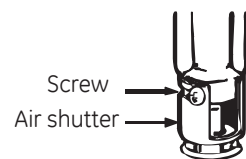
Save this orifice for future conversion back to natural gas.

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

NOTICE: The air shutters on the dual broil burner are not adjustable. Do Not change the broil burner air shutters, when converting from natural gas to propane gas.

1. With a Phillips head screwdriver, loosen the screw securing the air shutter on the bake burner. Adjust the bake burner air shutter to fully open. Retighten screw.
2. Turn on the gas.
3. Turn on the electricity.
4. Reinstall the oven door.
5. Turn on the bake burner.
6. As you watch the flame with the oven door closed, check the following through the oven door window.
 - a. If the flames are yellow, open the air shutter more. Use a screwdriver to loosen the air shutter screw.
 - b. If the flames blow away or flutter from the burner, close the air shutter slightly, but not by more than 1/8".
7. Retighten the air shutter screw.



WARNING

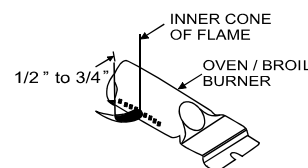
If you attempt to measure the inner cone of the flame, please use caution: burns could result.

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

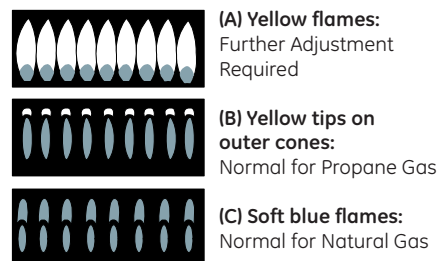
8. Checking the flame size:

It should be approximately 1/2" to 3/4" long for the bake and broil burners.

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.



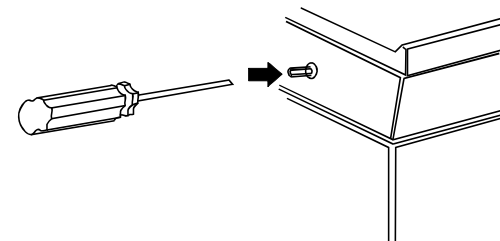
Foreign particles in the gas line may cause an orange flame at first, but this will soon disappear.

9. When all adjustments are made and the results are satisfactory:
 - a. Replace the oven bottom.
 - b. Replace the storage drawer.

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.
- 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 as shown and turn clockwise to fully tighten down the bypass screw. 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.
- E. Additionally, for each burner being adjusted, quickly open and close the oven door while observing flame. If flame is extinguished, continue adjusting bypass screw for a larger flame. Repeat door openings until flame is stable.
- F. Replace the knob.



Center adjustment screw for all burners.

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.

ADDITIONAL INFORMATION

BURNER OUTPUT RATINGS: BTU/HR

NG (Natural) Gas 5" W.C.P.				
BURNER	BTU RATE	ORIFICE SIZE (mm)	COLOR	MARKINGS
RF	11,000	0.058" (1.48)	Orange	148N
LF	17,000	0.0756" (1.92)	Black	192N
RR	9,100	0.0535" (1.36)	Green	136N
LR	5,000	0.040" (1.01)	White/Purple	101N
C	5,000	0.040" (1.01)	White/Purple	101N
BAKE	16,000	0.070" (1.78)	None	.070
BROIL	13,500	0.066" (1.67)	Red	066N

