

# LP CONVERSION INSTRUCTIONS

## ⚠ WARNING

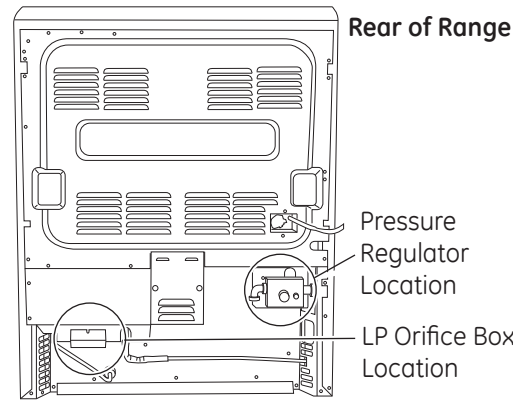
This conversion must be performed by a qualified installer or gas supplier in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow ALL instructions could result in serious injury or property damage. The qualified agency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

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

## ⚠ WARNING

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

The LP orifices for the cooktop burners are shipped on the back of the range in a small box.



### 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

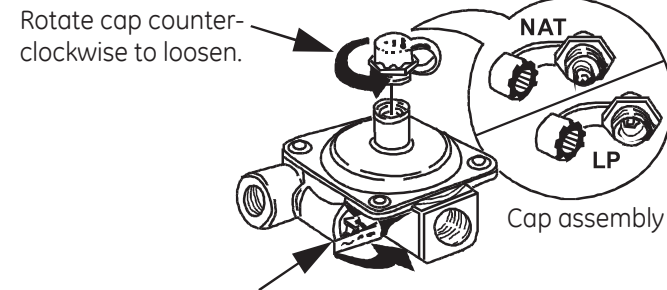
To adjust your range for use with LP gas, follow these instructions:

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

The pressure regulator is located on the rear of the range.

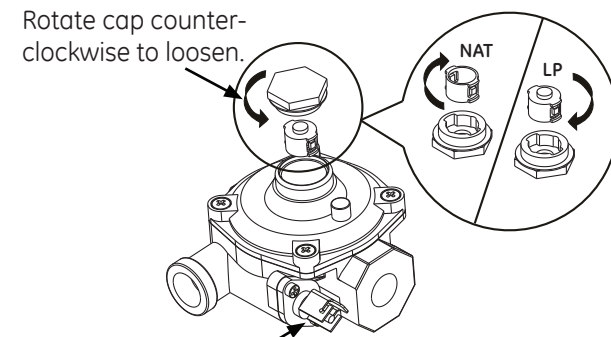
- A. If this is your regulator:
1. Use an adjustable wrench to unscrew the hex-nut cap from the pressure regulator.
  2. Completely remove the protective plastic cap off the threaded metal cap.



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.

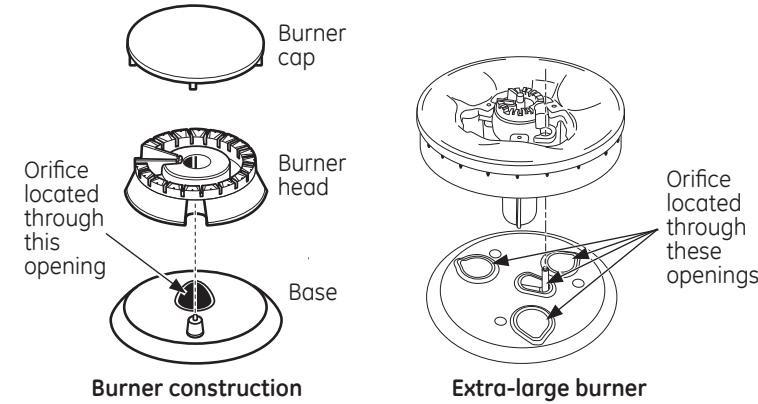


Lever shown open (Oven Shut Off only)  
PUSH LEVER DOWN TO CLOSE

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.

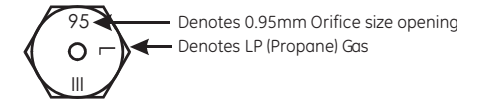


- B. Using a 7 mm or 9/32" nut driver, remove the top burner orifices. These may be accessed through the burner opening in the base.

### NOTICE:

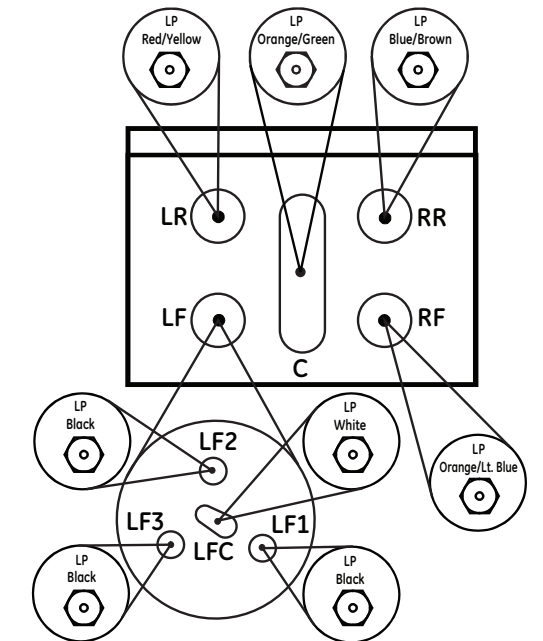
Save these orifices for future conversion back to natural gas.

- C. Remove the LP orifices from the box provided. The LP orifices have the letter "L" on the top. To aid in identifying the proper location for the LP orifices during conversion from Natural Gas to LP 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				
LP (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			
LF1	N/A	0.025" (0.63)	Black	63L
LF2	N/A	0.025" (0.63)	Black	63L
LF3	N/A	0.025" (0.63)	Black	63L
LFC	N/A	0.014" (0.35)	White	35L
RR	9,100	0.035" (0.89)	Blue/Brown	89L
LR	5,000	0.026" (0.66)	Red/Yellow	66L
C	8,000	0.034" (0.86)	Orange/Green	86L
LWR BAKE	13,500	0.043" (1.09)	Green	043L
UPR BAKE	10,000	0.037" (0.94)	Red	037L
UPR BROIL	12,500	0.030" (0.76)	None (Qty. 2)	030L

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



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

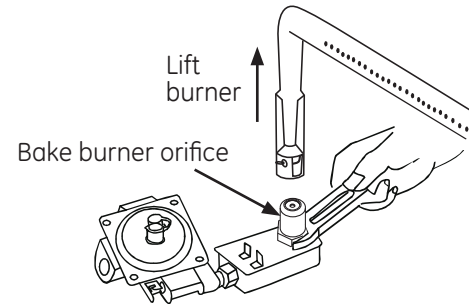
- E. Place the old orifices into the LP orifice box along with these instructions and replace onto the back of the range for possible future conversion back to natural gas.

## CONVERTING THE OVEN BURNERS

### NOTICE:

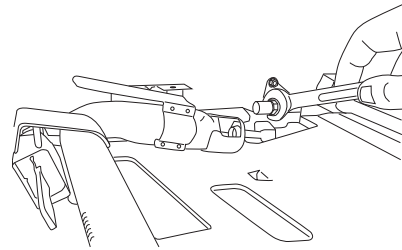
This product cannot be converted to LP by adjusting the oven orifices. The orifices must be replaced for LP.

### UPPER OVEN BROIL BURNER ORIFICES



### 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.



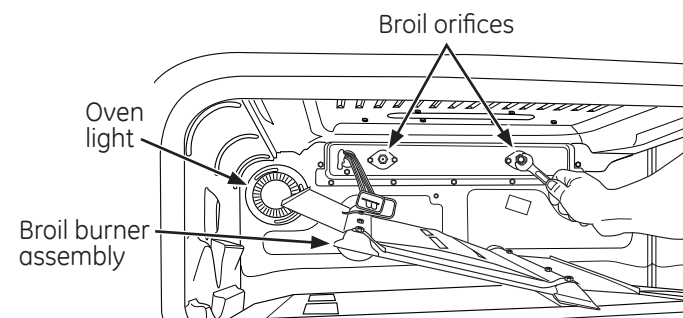
4. With a 1/2" wrench, loosen each orifice by turning counter-clockwise and remove.

### NOTICE:

Save this orifice 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 ORIFICES



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

### NOTICE:

Save these orifices for future conversion back to natural gas.

3. Select the LP broil orifices from the kit and install them on the broil fittings. Tighten until snug.
4. Replace the broil burner over the orifices and replace both screws securing the burner.

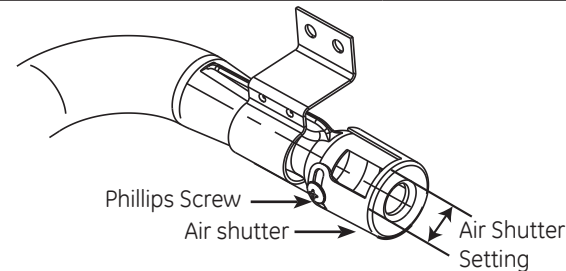
## ADJUSTING AIR SHUTTER SETTINGS FOR OVEN BURNERS



**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 LP gas.

No change to the air shutters of the broil burner in the upper oven should be necessary. However, the air shutters for both bake burners should be set according to the following table.

BURNER	AIR SHUTTER SETTING FOR LP	AIR SHUTTER SETTING FOR NG
Upper Oven Broil Burner	0.25" (two places)	0.25" (two places)
Upper Oven Bake Burner	0.55"	0.40"
Lower Oven Bake Burner	0.50"	0.35"



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.

**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 burner.
5. For each burner, observe the following through the oven door windows.
  - 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".
6. Retighten the air shutter screw.

### WARNING

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

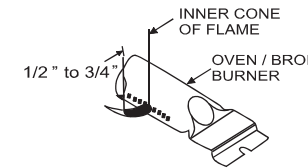
**Oven burner flame must be observed with the door closed to properly check flame characteristics.**

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 LP gas, some yellow tipping on the outer cones is normal.**



(A) **Yellow flames:**  
Further Adjustment Required



(B) **Yellow tips on outer cones:**  
Normal for LP Gas



(C) **Soft blue flames:**  
Normal for Natural Gas

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

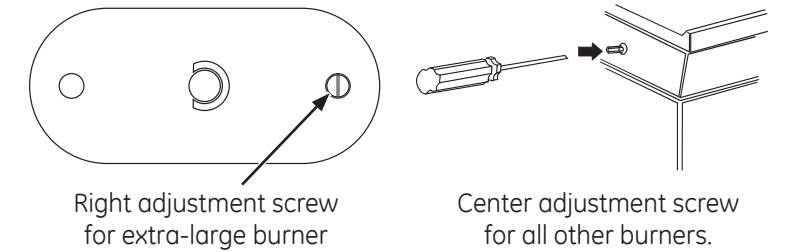
9. When all adjustments are made and the results are satisfactory:

- a. Replace the enclosure around the rear of the bake burner in the lower oven.
- b. Replace the flame spreaders.
- c. Replace the oven bottoms and oven racks.

## 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.



### SPECIAL NOTE:

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

### NOTICE:

Once the conversion is complete and confirmed, fill out the 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 LP. If converting back to natural gas from 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 5" W.C.P.				
BURNER	BTU RATE	ORIFICE SIZE (mm)	COLOR	MARKINGS
RF	11,000	0.058" (1.48)	Orange	148N
LF	20,000	N/A		
LF1	N/A	0.041" (1.04)	Green	104N
LF2	N/A	0.045" (1.14)	Blue/Yellow	114N
LF3	N/A	0.040" (1.01)	Green/Red	101N
LFC	N/A	0.028" (0.71)	None	71N
RR	9,100	0.0535" (1.36)	Green	136N
LR	5,000	0.040" (1.01)	White/Purple	101N
C	10,000	0.055" (1.40)	Yellow	140N
LWR BAKE	14,000	0.066" (1.67)	Red	066N
UPR BAKE	12,000	0.062" (1.57)	Blue	062N
UPR BROIL	13,500	0.046" (1.17)	Yellow (Qty. 2)	046N

