

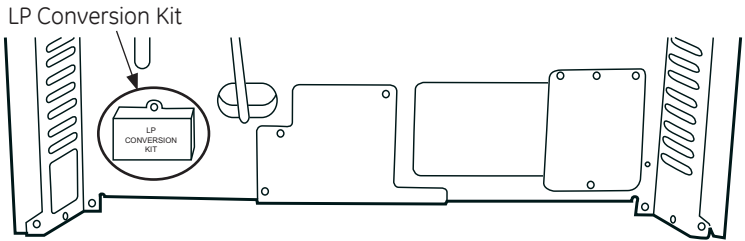
LP CONVERSION INSTRUCTIONS

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
 - Flat bladed screwdriver (blade approximately 3/32" across)

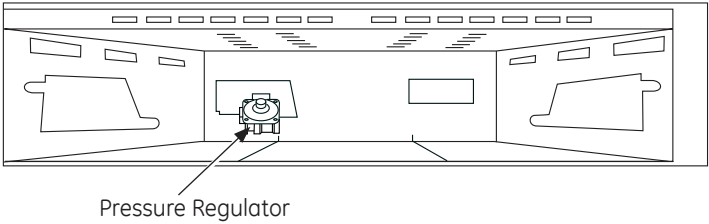
- Nut drivers: 1/4", 9/32" or 7mm

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

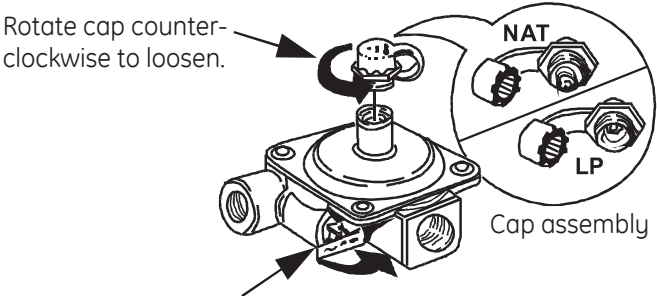
1. Disconnect all electrical power, at the main circuit breaker or fuse box.
2. Shut off the gas supply to the range by closing the manual shut-off valve.

CONVERTING THE PRESSURE REGULATOR

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

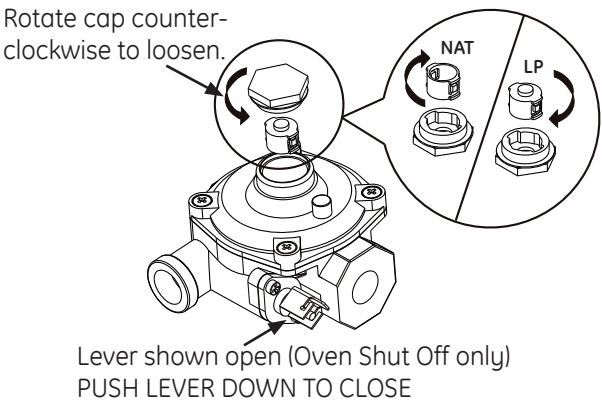


- A. If this is your regulator:
1. Use an adjustable wrench to unscrew the hex-nut cap from the pressure regulator.
 2. Completely remove the protective plastic cap off the threaded metal cap.



- 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.
 4. Screw the hex-nut cap back into the regulator. **(Do not over tighten)**

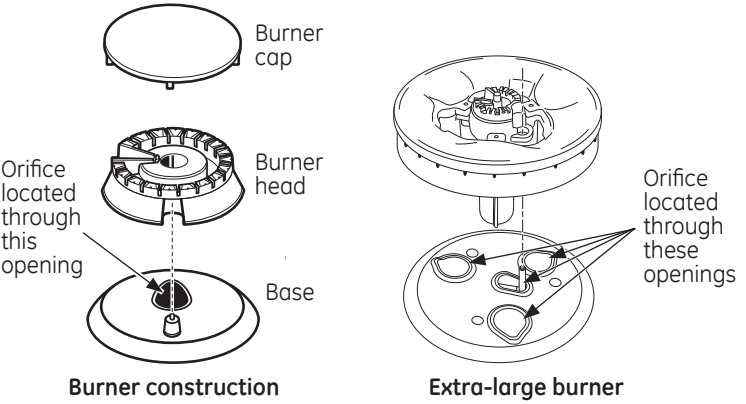
- B. If this is your regulator:
1. Use an adjustable wrench to unscrew the hex-nut cap from the pressure regulator.
 2. Turn the plastic cap 1/4 turn to disassemble.



3. 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.



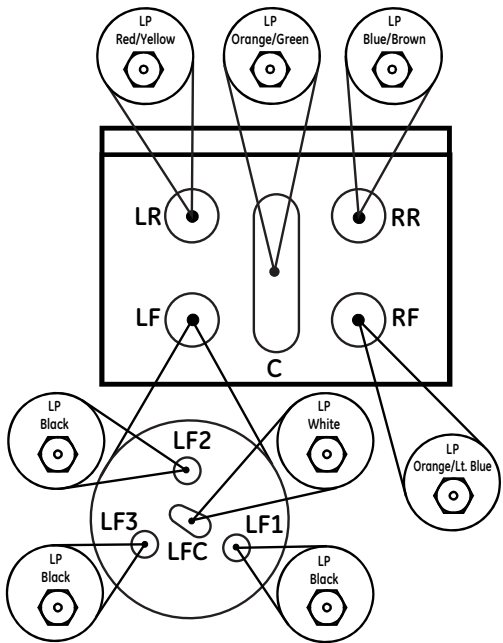
- B. Using a 7 mm or 9/32" nut driver, remove the top burner orifices. These may be accessed through the burner opening in the base.

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

D. Install the LP orifices in their precise locations.

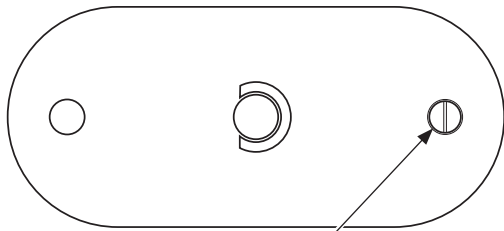


To prevent leakage, make sure the orifices are securely screwed into the gas supply tubes.

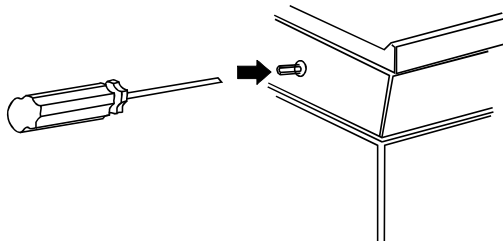
- E. Place the old orifices into the LP orifice box along with these instructions, and replace onto the back of the range for possible future conversion back to natural gas.

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.



Right adjustment screw for extra-large burner



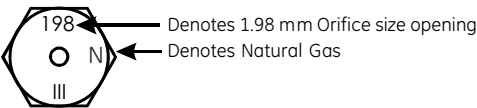
Center adjustment screw for all other burners.

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



SPECIAL NOTE:

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