

L.P. 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 liquid Propane Gas, the regulator and burner orifices must be converted. The L.P. orifice spuds for the cooktop burners can be located attached to a bracket behind the storage drawer.

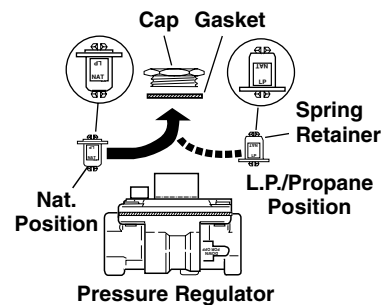


Do not operate the cooktop or oven burners of this range when using L.P. (bottled) gas before converting the pressure regulator and burner orifices for L.P. gas use. Failure to do so could cause high flames and toxic fumes which can result in serious injury.

To adjust your range for use with L.P. 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.

ADJUSTING THE PRESSURE REGULATOR

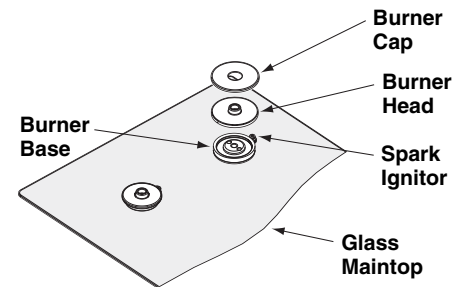


CAUTION: If you are using L.P. (bottled) gas, all the adjustments described in the following steps must be made before you make any burner adjustments.

- a. Remove the storage drawer.
- b. Find the pressure regulator by reaching through the storage compartment and the opening at the back of the range.
- c. Unscrew the cap.
- d. Carefully look at the spring retainer to locate the NAT or L.P. position.
- e. Place your thumb against the flat side of the spring retainer and press down to remove the retainer.
- f. Turn the spring retainer over so that L.P. is showing on the bottom.
- g. Snap the retainer back into position and retighten the cap back onto the regulator.

ADJUSTING THE COOKTOP BURNERS (on glass top models with the below type of burners)

- a. Remove the top grates, burner caps and burner heads.

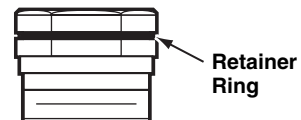


- b. Using a 7mm or 9/32" nut driver, remove the top burner orifices. These may be accessed through the burner air/gas mixer tube (chimney).



NOTE: The orifices have a spring-loaded retaining ring around the hex head to hold the orifice in the nut driver during installation and removal. A slight amount of force is required to push the nut driver down over the ring.

NOTE: On the small burner remove the burner base if the nut driver will not fit through the chimney.



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

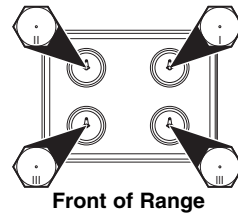
- c. Locate the L.P. orifices. The L.P. orifices are shipped attached to the range on the area behind the storage drawer. Remove storage drawer to see.
Each orifice will also show a series of engraved marks (I, II, III or X) located on the top.



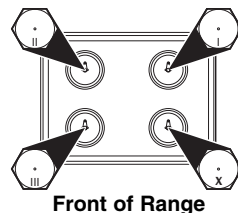
These marks denote the precise location of each orifice to the cooktop burner.

- d. Install the L.P. orifices in their precise locations.

NON-CONVECTION RANGE



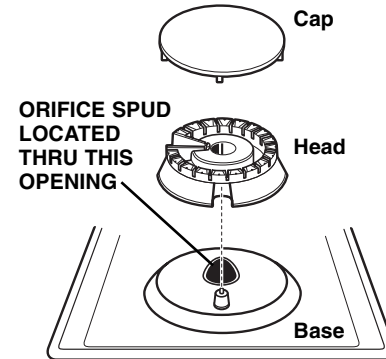
CONVECTION RANGE



Return the natural orifices to the bracket and reattach the bracket and these instructions to the range using the screw previously removed.

ADJUSTING THE COOKTOP BURNERS (on formed porcelain top models with the below type of burners)

- a. Remove the top grates, burner caps and burner heads.



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



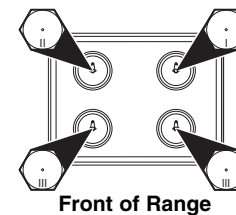
IMPORTANT: Save these orifices for future conversion back to natural gas.

- c. Locate the L.P. orifices. The L.P. orifices are shipped attached to the range on the area behind the storage drawer. Remove storage drawer to see.
Each orifice will also show a series of engraved marks (I, II or III) located on the top.



These marks denote the precise location of each orifice to the cooktop burner.

- d. Install the L.P. orifices in their precise locations.



Return the natural orifices to the bracket and reattach the bracket and these instructions to the range using the screw previously removed.

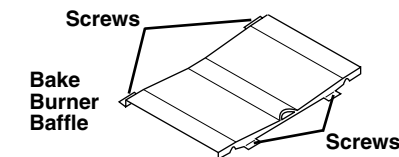
ADJUSTING THE OVEN BURNERS (on gas oven models only)



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

BAKE BURNER

1. Remove the oven door and oven bottom.
2. Remove the four screws securing bake burner baffle (flame spreader).

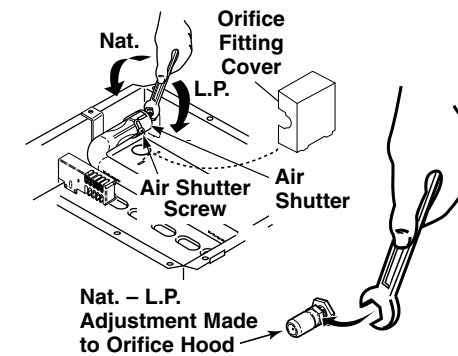


3. Remove the bake burner baffle (flame spreader).
4. Remove the orifice fitting cover.



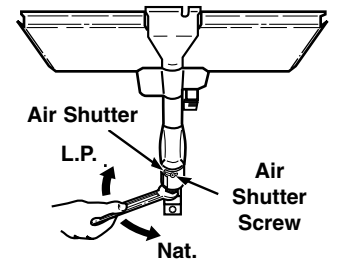
IMPORTANT: Do not overtighten or you may bend the orifice hood or needle.

5. Use a 1/2" open-end or adjustable wrench to turn the orifice hood in the L.P. direction, clockwise about 1 1/2 turns, until snug.



BROIL BURNER

Use a 1/2" open-end or adjustable wrench to turn the orifice hood in the L.P. direction, clockwise about 1 1/2 turns, until snug.

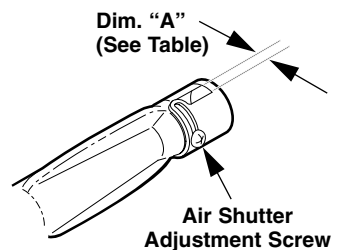


AIR SHUTTER SETTING FOR BAKE AND BROIL BURNERS

1. Use a screwdriver to loosen the air shutter screw.
2. Adjust the air shutters. The table below gives the recommended initial air shutter setting. Your final settings may vary.

INITIAL AIR SHUTTER SETTINGS

Gas Supply	Location	Dim. "A"
L.P. Gas	Broil Burner	11/32"
L.P. Gas	Bake Burner	11/32"
Natural Gas	Broil Burner	11/32"
Natural Gas	Bake Burner	11/32"



(Adjust at the opening nearest the air shutter screw.)

3. Retighten the air shutter screw.
- Bake and broil flame must be checked with the door closed to properly check flame characteristics.**
4. Turn on the gas.
5. Turn on the electricity.
6. Reinstall the oven door.
7. Turn on the bake or broil burner.

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As you watch the flame with the oven door closed, check the following through the oven door window:

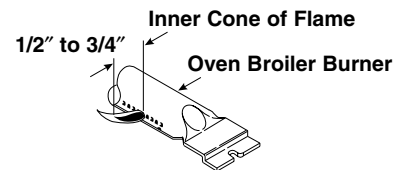
- a. If the flames are yellow, open the air shutter more.
- b. If the flames blow away or flutter from the burner, close the air shutter more.



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

8. Checking the flame size:

Check the inner cone of the flame. It should be approximately 1/2" to 3/4" long for the bake and broil burners.



If the flame size is incorrect, recheck all conversion steps.



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

- a. Replace the orifice fitting cover.
- b. Replace the oven baffle (flame spreader).
- c. Replace the oven bottom.

IN SOME CASES:

- a. With L.P. gas, some yellow tipping on the outer cone is normal.
- b. Foreign particles in the gas line may cause an orange flame at first, but this will soon disappear.

SPECIAL NOTE:

To convert the oven back to natural gas, reverse the instructions given in making L.P. Adjustments.

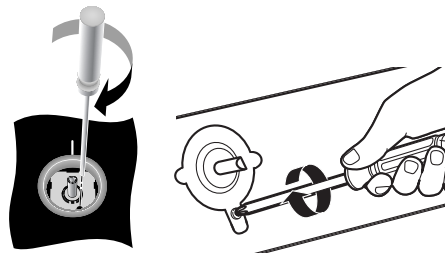


Once the conversion is complete and checked ok, fill out the L.P. sticker and include your name, organization and date conversion was made. Apply the sticker to the range near the regulator to alert others in the future that this appliance has been converted to L.P. If converting back to natural gas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

ADJUSTING LOW FLAME SETTING ON COOKTOP BURNERS

Low setting adjustments must be made with two 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. Remove the valve control knobs.
- b. Through the opening, locate the valve bypass screw located on the lower right side of the valves.
- c. Using a small screwdriver, screw down the brass bypass screw fully in a clockwise rotation.



(Location and appearance vary by model.)

- d. If flame appears too low or unstable adjust valve bypass screw slowly (turn counterclockwise—CCW) until stable flame exists for each burner. Remember two other burners must be turned on to medium.
- e. Additionally for each burner being adjusted quickly open and close the oven door followed by the storage drawer while observing flame. If flame is extinguished continue adjusting bypass screw CCW for larger flame. Repeat door and drawer openings until flame is stable.

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