

# INSTALLATION INSTRUCTIONS FOR LP CONVERSION

(For Converting Free Standing Ranges from Natural Gas to Liquefied Petroleum Gas)

For Models with 3 Standard and 1 Large Sealed Top Burners



**INSTALLATION AND SERVICE MUST BE PERFORMED BY  
A QUALIFIED INSTALLER.**

**IMPORTANT: SAVE FOR LOCAL ELECTRICAL INSPECTOR'S USE.  
READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.**

**⚠ WARNING** THIS CONVERSION KIT MUST BE INSTALLED BY A QUALIFIED SERVICE TECHNICIAN IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS AND ALL APPLICABLE CODES AND REQUIREMENTS OF THE AUTHORITY HAVING JURISDICTION. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN FIRE, EXPLOSION OR PRODUCTION OF CARBON MONOXIDE CAUSING PROPERTY DAMAGE, PERSONAL INJURY OR LOSS OF LIFE. THE QUALIFIED SERVICE AGENCY IS RESPONSIBLE FOR THE PROPER INSTALLATION OF THIS KIT. THE INSTALLATION IS NOT PROPER AND COMPLETE UNTIL THE OPERATION OF THE CONVERTED APPLIANCE IS CHECKED AS SPECIFIED IN THE MANUFACTURER'S INSTRUCTIONS SUPPLIED WITH THE KIT.

**⚠ CAUTION** BEFORE PROCEEDING WITH THE CONVERSION, SHUT OFF THE GAS SUPPLY BEFORE DISCONNECTING ELECTRICAL POWER TO THE RANGE. BE SURE BOTH POWER SUPPLIES ARE OFF BEFORE INSTALLING THE CONVERSION KIT. FAILURE TO DO SO COULD CAUSE SERIOUS BODILY INJURY.

This kit contains the following:


Quantity	Description	Part Number
3	Top Burner Orifice Marked 0.89 mm (7,500 BTU*)	316010802
1	Top Burner Orifice Marked 1.00 mm (10,000 BTU*) Green <small>*For operation at elevations above 2000 ft., appliance rating shall be reduced at the rate of 4 percent for each 1000 ft. above sea level.</small>	316010803
1	Installation Instructions	316105832
3	Restrictor-Burner	316011600
3	Screw-Restrictor	316064200
3	Choke-Burner: Small (7,500 BTU) Top Burners	316056700
1	Choke-Burner: Large (10,000 BTU) Top Burner	316086300

Tools Required:

#1 Phillips Head Screwdriver (small) 

5/8" Open End Wrench 

1/8" Wide Flat Blade Screwdriver 

7mm Nutdriver 

*Model #* 790.75762000  
 790.75767000  
 790.75761000  
 790.75721992

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## How to Convert the Range for use with LP/Propane Gas

### 1. Convert the Pressure Regulator

To access the regulator, remove the kick panel, storage drawer or warmer drawer. If equipped with a broiler drawer, open drawer completely. For models equipped with warmer drawer, follow the instructions below to remove warmer drawer.

- ⚠ WARNING** Electrical Shock Hazard can occur and result in serious injury or death. Disconnect electrical power to the range before removing the warmer drawer for servicing.
- Open the drawer to the fully opened position.
- Locate glide lever on each side of drawer, pull up on the left glide lever and push down on the right glide lever (see figure 1).
- Pull the drawer away from the range.

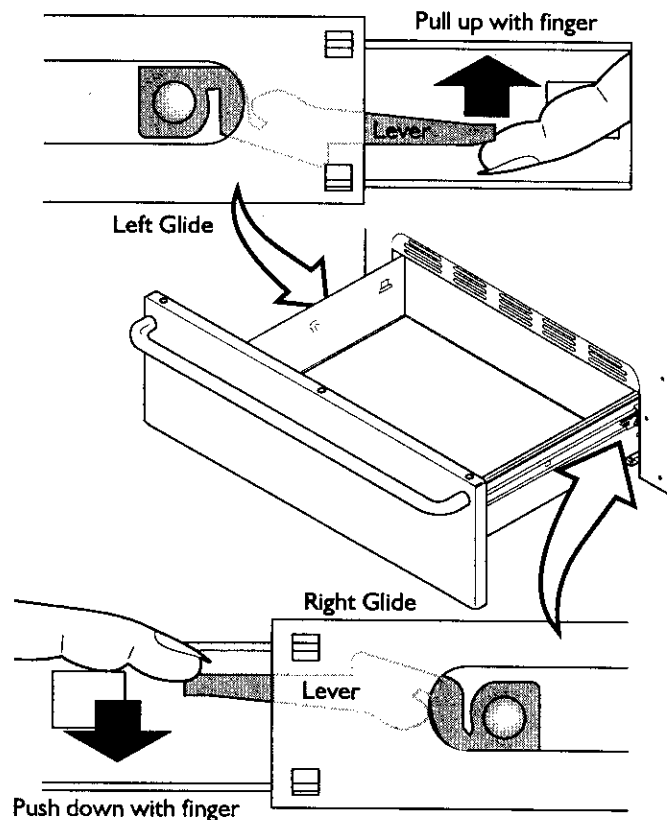


FIGURE 1

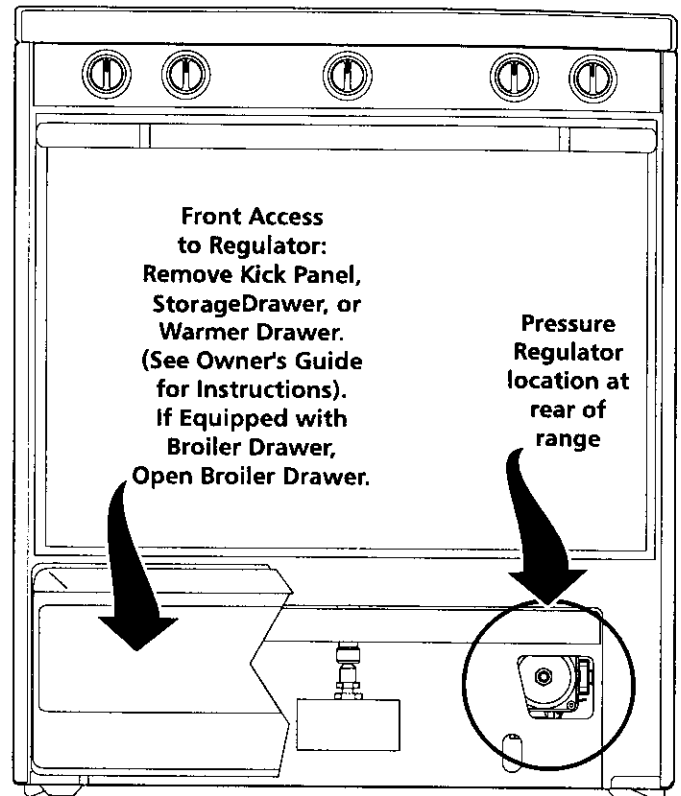


FIGURE 2

- Do not remove the Pressure Regulator or allow it to rotate or turn. Remove the dust protector from the cap. Using a 5/8" wrench, unscrew the cap from the pressure regulator. Do not remove the spring from the regulator. Do not pull on spring.
- Turn the cap over so the hollow end faces outward. Place the solid end of the cap into the loop end of the dust protector as shown in illustration below.
- Replace the cap on the regulator. The letters LP should be visible on the exposed end of the cap. Snap the dust protector over the regulator cap.

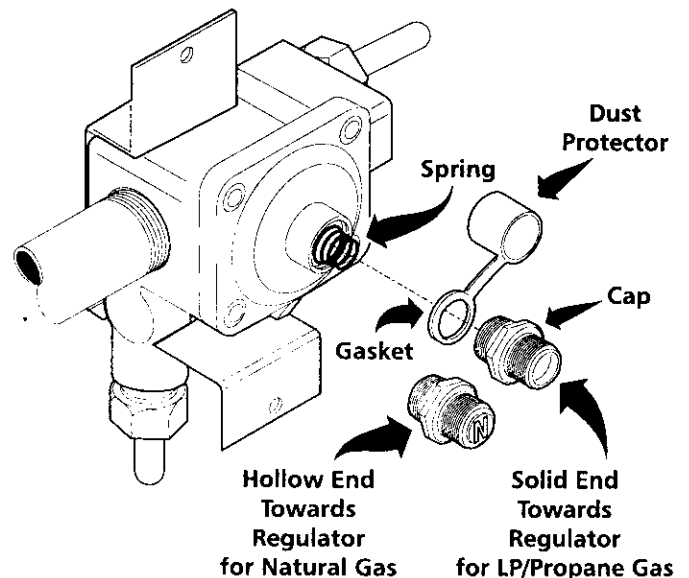


FIGURE 3

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## 2. Convert Surface Burners for use with LP/Propane Gas (see Figure 4)

**CAUTION** Unlike the standard gas range, THIS COOKTOP IS NOT REMOVABLE. Do not attempt to remove this cooktop.

- Remove the top grates and burner caps.
- Remove the natural gas orifice from large and small burners using a 7 mm nutdriver. Save the orifices removed from the appliance for future use to convert back to natural gas.
- For large burners:**
  - Replace orifice in large burner with supplied LP/Propane gas 1.00 mm green orifice. Tighten orifices until snug. Use caution not to overtighten.
  - Remove screw "A". Insert large choke with smaller inside diameter up and cutout down, as shown below. Replace screw "A". Be sure screw head is in line with recess on choke.

### For small burners:

- Replace orifice in small burner with supplied LP/Propane gas 0.89 mm orifice. Tighten orifices until snug. Use caution not to overtighten.
- Remove screw "A". Insert small choke with flat side down. Replace screw "A". Be sure screw head is in line with recess on choke.
- Insert LP/Propane restrictor in cavity directly opposite from the electrode. Curved side facing center of burner. Tighten restrictor securely in place using screw "B" supplied. Do not overtighten screw.

Replace burner caps and top burner grates in order shown.

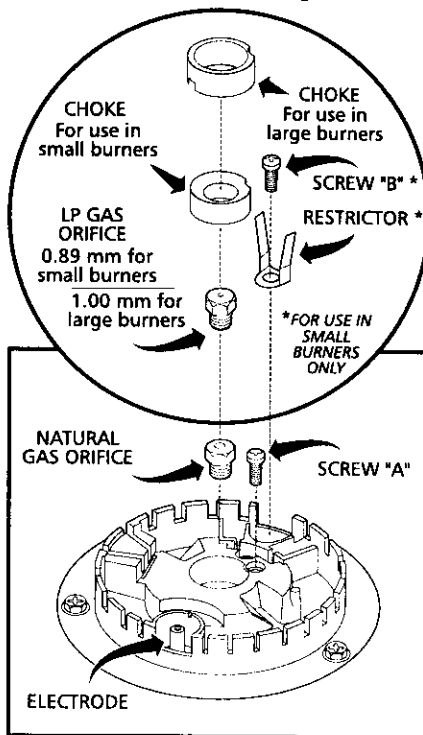


FIGURE 4

**WARNING** Use caution when replacing the burner cap so the electrode is not damaged.

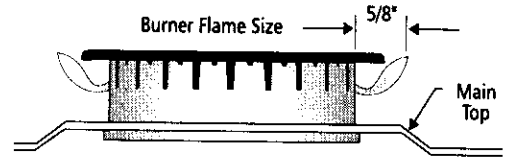


FIGURE 5

**Note:** Air mixture adjustment not required on top burners.

## 3. Convert Oven Burner Orifice for LP/Propane Gas (16,000 BTU\*)

- Locate the oven burner spud shown in Figure 6.
- Using a 1/2" wrench, turn down the adjustable spud, which injects gas into the oven burner, until snug against the LP/Propane metering pin (approximately 2-1/2 turns). Do not over tighten.

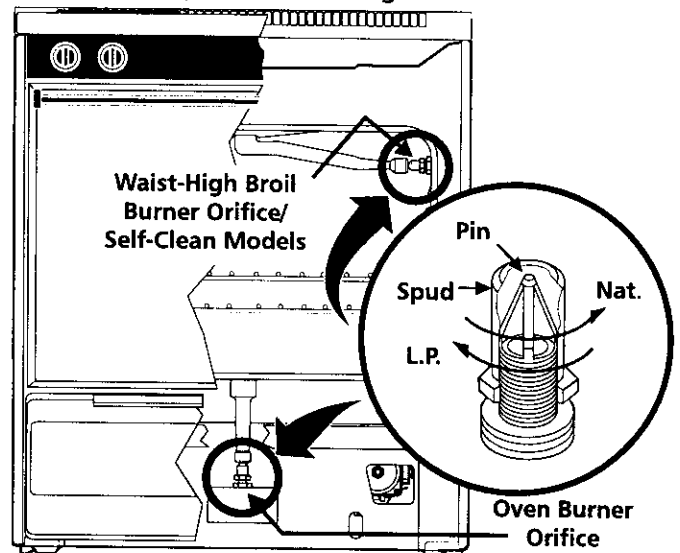


FIGURE 6

## 4. Convert Waist-High Broiler Burner Orifice Flame for LP/Propane Gas (13,500 BTU\*) —Self-Cleaning Models Only

- Open the oven door.
- Locate the broiler burner spud and turn down until snug against the LP/Propane metering pin (approximately 2-1/2 turns). Do not over tighten.

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## 5. Reconnect Gas and Electrical Supply to Range.

Leak testing of the appliance shall be conducted according to the Installation Instructions provided with the Range.

### Checking Manifold Gas Pressure

If it should be necessary to check the manifold gas pressure, remove the burner cap, choke, and connect a manometer (water gauge) or other pressure device to the top right rear burner orifice. Using a rubber hose with inside diameter of approximately 1/4," hold tubing down tight over orifice. Turn burner valve on. For an accurate pressure check, have at least two (2) other surface burners burning. Be sure the gas supply (inlet) pressure is at least one inch above specified range manifold pressure. The gas supply pressure should never be over 14" water column. When properly adjusted the manifold water column pressure is 10" for LP/ Propane gas or 4" for Natural gas.

**CAUTION** Do not use a flame to check for gas leaks.

- Disconnect the range and its individual shut-off valve from the gas supply piping system during any pressure testing of that system at test pressures greater than 14" of water column pressure (approximately 1/2" psig).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 14" of water column pressure (approximately 1/2" psig).

## 6. Adjust the "LOW" Setting for Linear Flow Surface Burner Valves:

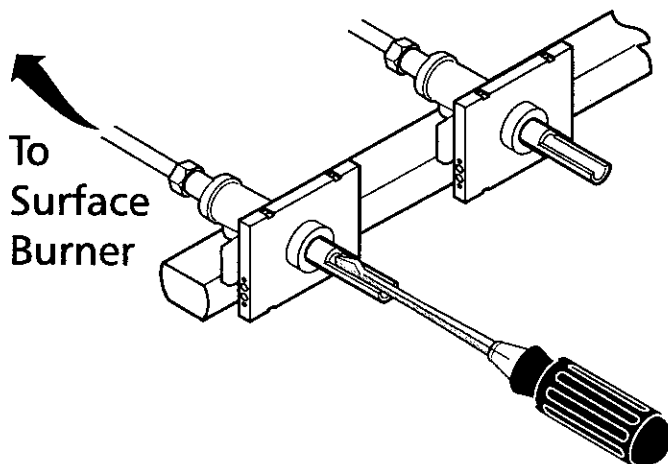


FIGURE 7

Test to verify if "LOW" setting should be adjusted

- Push in and turn control to LITE until burner ignites.
- Push in and quickly turn knob to LOWEST POSITION.
- If burner goes out, reset control to OFF.
- Remove the surface burner control knob.
- Insert a thin-bladed screwdriver into the hollow valve stem and engage the slotted screw inside. Flame size can be increased or decreased with the turn of the screw. Turn counterclockwise to increase flame size. Turn clockwise to decrease flame size.

Adjust flame until you can quickly turn knob from LITE to LOWEST POSITION without extinguishing the flame. Flame should be as small as possible without going out.

## 7. Air Shutter-Oven Burner

The air shutter for the oven burner may need adjustment, especially if the unit has been converted for use with LP/ Propane gas. The approximate flame length of the oven burner is 1 inch (distinct inner, blue flame).

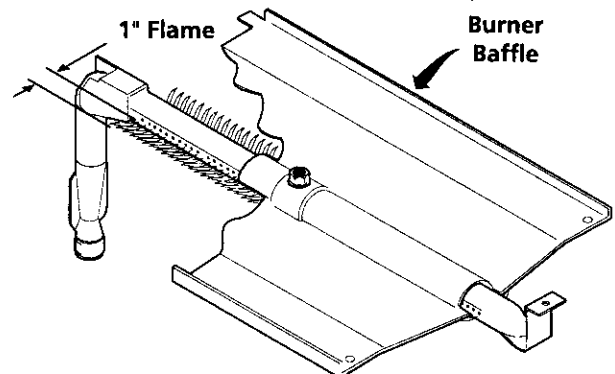


FIGURE 8

To determine if the oven burner flame is proper:

- To access the air shutter you must remove the warmer drawer, see instructions on page 2.
- Remove the oven bottom by removing the screws at rear of oven bottom. Lift up the rear of oven bottom and slide toward back of range to disengage from front of oven front frame.
- Remove burner baffle by removing nut located on top of baffle and two screws from front edge of oven front frame. Lift baffle straight up and out of the oven.
- Set the oven to bake at 350°F and observe the flame. If the flame is yellow in color, increase air shutter opening size. If the flame is a distinct blue color, but lifting away from the burner; reduce the air shutter opening size.
- Turn off oven and allow to cool before adjusting air shutter. To adjust loosen lock-screw (See Figure 10), reposition air shutter, and tighten lock-screw.

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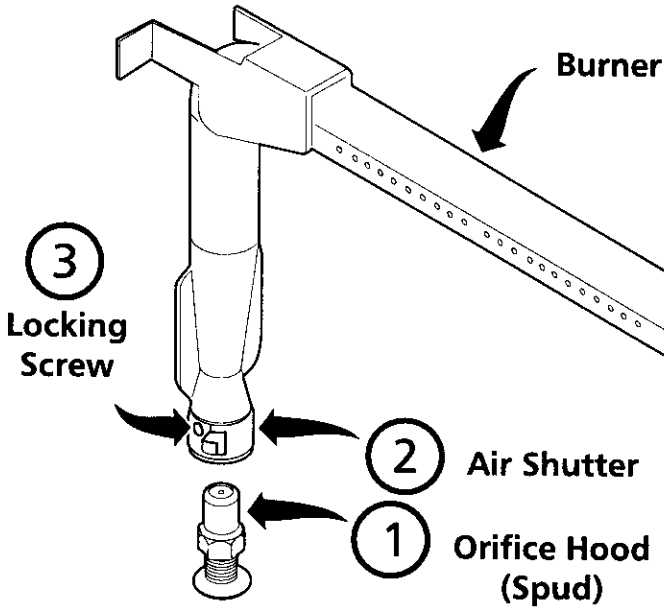


FIGURE 9

Retest the burner by repeating step "d" above. When the burner flame is a distinct blue color burning steady, the air shutter is adjusted correctly.

f. Replace burner baffle and oven bottom.

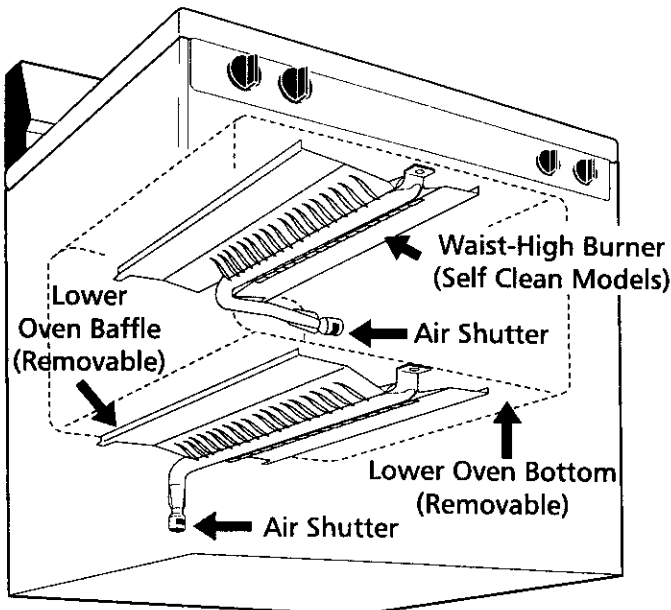
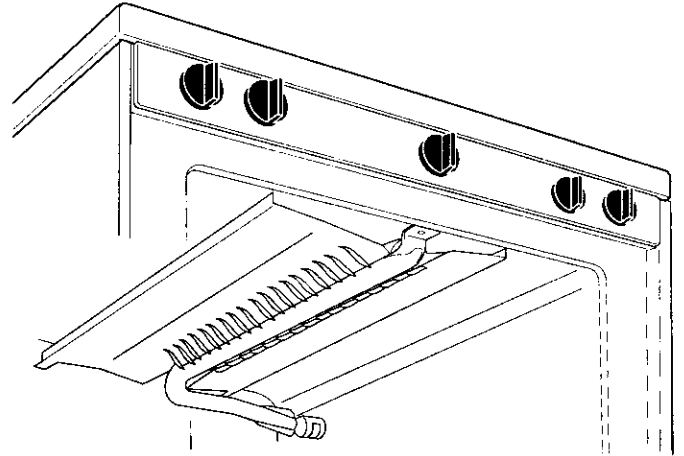


FIGURE 10

## 8. Air Shutter-Broil Burner

a. Observe the flame to determine if the broiler burner flame is properly adjusted. It should be steady with approximately 1" blue cones and no yellow or orange flame tips.



b. If adjustment to the air shutter is necessary, locate the broiler burner air shutter, loosen shutter set screw, and adjust to obtain optimum flame. This will normally be completely open for LP/Propane gas. If the flame is yellow in color, increase the air shutter opening size. If the flame is a distinct blue, but lifting away from the burner, reduce the air shutter opening size. Tighten the shutter set screw.

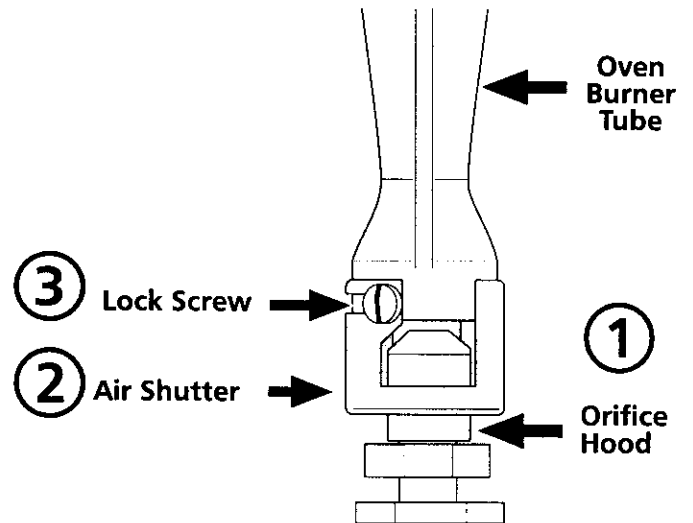


FIGURE 12

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## 9. Replace Kick Panel, Storage Drawer or Warmer Drawer:

### (instructions for warmer drawer)

- a. Pull the bearing glides to the front of the chassis glide (see picture below).
- b. Align the glide on each side of the drawer with the glide slots on the range.
- c. Push the drawer into the range until levers "click" (approximately 2"). Pull the drawer open again to seat bearing glides into position. **If you do not hear the levers "click" or the bearing glides do not feel seated remove the drawer and repeat steps "a" through "c".** This will minimize possible damage to the bearing glides.

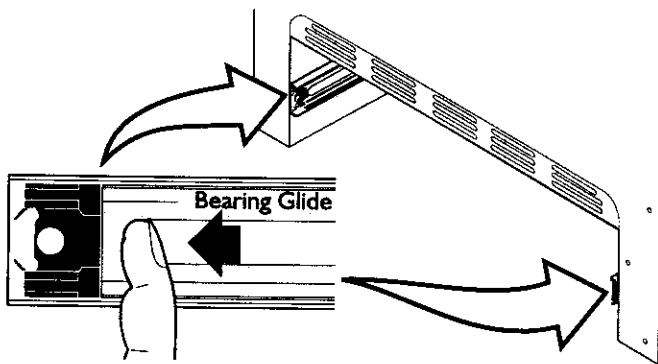


FIGURE 13

## CONVERSION TO NATURAL GAS

If it becomes necessary to convert the range back to natural gas:

- a. Disconnect gas and electrical supply from range.
- b. Convert pressure regulator, turn cap over so the solid end of cap faces outward. Place the hollow end of the cap into the loop end of the dust protector. (See step 1.)
- c. Replace 1.00 mm orifice in the large burner with original 1.73 mm orifices. Tighten the orifices until snug. Do not over tighten. (See step 2.)
- d. Replace .89 mm orifices in the small burners with original 1.60 mm orifices. Remove the LP/Propane restrictor in the cavity directly opposite the electrode. Replace screw previously holding restrictor in place. Do not over tighten. Remove the choke. Replace screw previously holding choke in place. Do not over tighten. (See step 2.)
- e. Convert Oven Burner Orifice for Natural Gas by loosening spud counter-clockwise (approximately 2-1/2 turns). (See step 3.)
- f. Convert Waist-High Broiler Burner Orifice (Self-Cleaning Models Only) for Natural Gas by loosening spud counter-clockwise (approximately 2-1/2 turns). (See step 4.)
- g. Readjust "LOW" Setting for Surface Burner Valves following instructions. (See step 6.)
- h. Readjust Oven & Broil Burner Air Shutters. (See steps 7 & 8.)