

Conversion to L.P. Service

Pressure Regulator Conversion

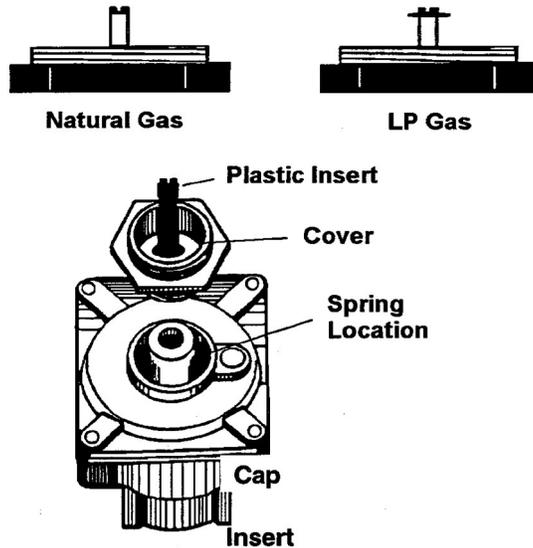
Several varieties of gas pressure regulators may equip Amana, Caloric, Modern Maid, Glenwood and Sunray gas cooking products. All gas pressure regulators perform the same function. In most instances, universal pressure regulators are used in gas cooking products. A universal regulator can be modified to use either natural gas or liquid propane (LP) gas supplies.

Cooking products with universal pressure regulators are set for a natural gas supply at the factory. Gas cooking products can be connected to a natural gas supply without modifying the pressure regulator.

A universal pressure regulator, however, must be modified when connecting a gas cooking product to an LP gas supply. How each type of universal pressure regulator is converted to LP use is illustrated in the following examples. In all cases, shut off gas supply valve before proceeding.

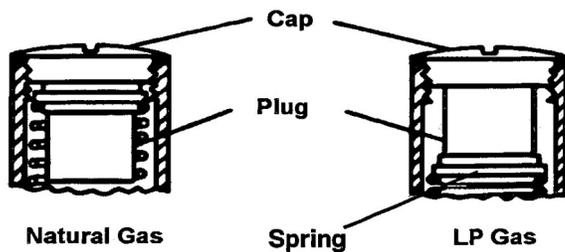
Example One

1. Remove pressure regulator cap with an appropriate wrench.
2. Remove plastic insert from cap. Insert fits tightly in cap.
3. Reverse plastic insert. Push firmly into hole in the cap.
4. Verify insert fits tightly in hole. Do not disturb spring in regulator body.
5. Replace cap in regulator body.



Example Two

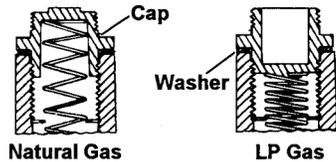
1. Remove cap with screwdriver.
2. Remove insert.
3. Reverse insert and replace. "LPG10" is visible. Do not disturb spring in regulator body.
4. Replace cap.



Example Three

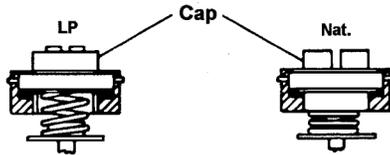
1. Remove cap marked "Nat."
2. Reverse cap. "LP" now appears on cap.
3. Reinsert cap. Do not disturb spring beneath the cap. Verify fiber washer is correctly placed between cap and regulator body.

Important Note: Some models may not have washers. If washer is not supplied, none is needed.



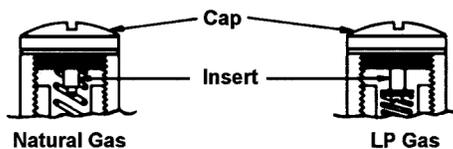
Example Four

1. Remove cap with screwdriver.
2. Reverse and replace cap. Verify "LPG10" is visible. Do not disturb spring beneath cap.



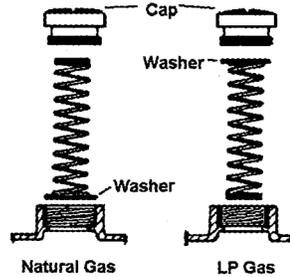
Example Five

1. Remove cap with screwdriver.
2. Remove black insert marked "NAT" from cap. (Insert fits tightly in cap.)
3. Reverse insert.
4. Replace in hole. Verify "LP" is visible. Verify that insert is pressed firmly into shoulder. Do not disturb spring in regulator body.
5. Replace cap in regulator body and tighten.



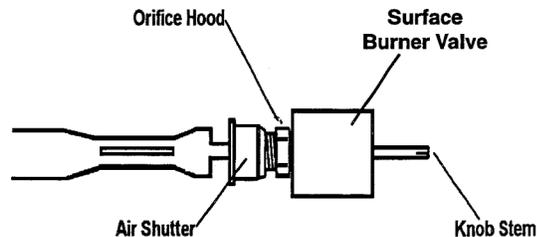
Example Six

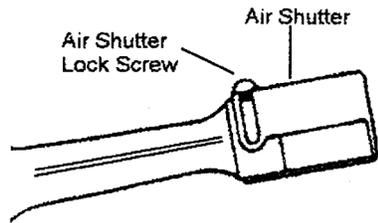
1. Remove cap with screwdriver.
2. Remove spring and washer. Washer will be at bottom of spring as illustrated below.
3. Reverse to bring washer to the top.
4. Reinstall spring and washer.
5. Tighten cap.



Converting the Top Burners for Use With LP Gas

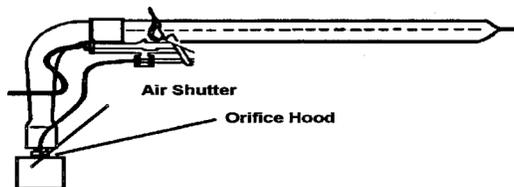
1. Lift off the burner grates (and caps if supplied).
2. If range has open burners, lift or remove main top and go to Step 5.
3. Remove venturi assembly screws and carefully remove main top.
4. Sealed Burner - With a nut driver, remove the four orifice spuds located in the venturi assembly and replace with the L.P. orifice spud. The L.P. orifice spuds are wired to the manifold pipe near the regulator and are color coded red for easy identification.
5. Open Burner/ Cast Sealed Burner - Behind each control knob there is an orifice hood. Turn all four orifice hoods down onto the pins approximately 1-1/2 to 2 turns until snug. Care should be taken not to damage the pins or distort the hole through the center of the pins.
6. Reassemble the burners and main top.
7. The air shutters should be adjusted for a proper flame.





Converting the Oven Burner for Use with LP Gas

1. Remove broiler drawer.
2. Locate the orifice hood and turn the hood down onto the pin, approximately 1-1/2 to 2 turns until snug. To prevent damage to the pin or the hole through the center of the pin, do not over tighten.



Converting Fixed Venturis (Some Models)

1. Lift off burner caps.
2. Remove two screws under each burner cap.
3. Remove four orifice spuds. Replace spuds with LP spuds supplied with range.
4. Reverse procedure to reassemble.

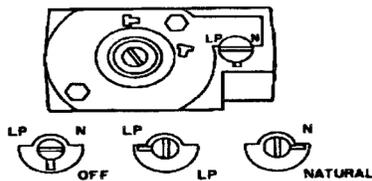
Converting the Thermostat

1. Remove the oven temperature control knob.
2. Turn the thermostat selector to the LP gas setting.

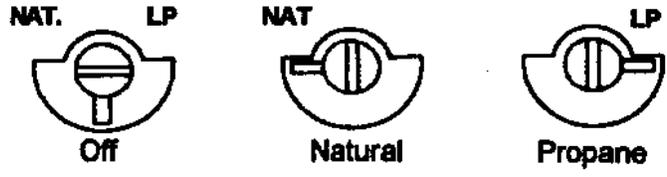
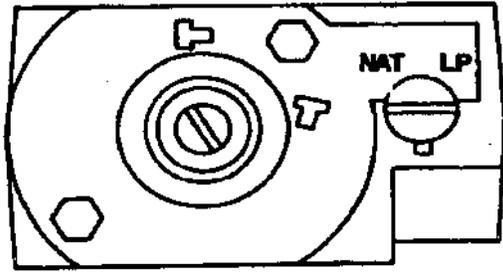


Improperly adjusted burners can produce high levels of CO, increasing the risk of asphyxiation.

When the conversion is complete, place the burner bodies and caps on the venturi, light all of the flames and check the flame size and appearance. If flames need to be adjusted, refer to earlier instructions.



Thermostat – Harper Wyman



Thermostat – Robert Shaw