IMPORTANT SAFETY NOTICE

THIS INFORMATION IS INTENTED FOR USE BY PERSONS POSSESSING ADEQUATE BACKGROUNDS OF ELECTRICAL, ELECTRONIC AND MECHANICAL EXPERIENCE. ANY ATTEMPT TO REPAIR A MAJOR APPLIANCE MAY RESULT IN PERSONAL INJURY AND PROPERTY DAMAGE. THE MANUFACTURER OR SELLER CANNOT BE RESPONSIBLE FOR THE INTERPRETATION OF THIS INFORMATION, NOR CAN IT ASSUME ANY LIABILITY IN CONNECTION WITH ITS USE.

DISCONNECT POWER BEFORE SERVICING
IMPORTANT-RECONNECT ALL
GROUNDING DEVICES.

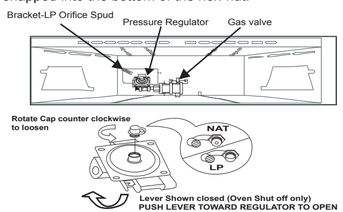
ALL PARTS OF THIS APPLIANCE CAPABLE OF CONDUCTING ELECTRICAL CURRENT ARE GROUNDED. IF GROUNDING WIRES, SCREWS, STRAPS, NUTS OR WASHERS USED TO COMPLETE A PATH TO GROUND ARE REMOVED FOR SERVICE, THEY MUST BE RETURNED TO THEIR ORIGINAL POSITION AND PROPERLY FASTENED.

CONVERSION TO LP (PROPANE) GAS

1. Convert Regulator - Regulator is located in the lower, left hand rear corner of the range as viewed from the front.

a) Depending on the model, remove the storage drawer, broiler drawer or false panel to access the regulator. Some models with a broiler drawer will have a metal cover over the regulator that must be removed for conversion and reinstalled when conversion is complete.

b) Remove the Large hex-nut which is located in the center of the regulator. Remove the plastic pin from the bottom side of the cap, turn the pin 180 degrees and snap the pin back into the cap. There are raised letters on the flat side of the plastic pin, "NAT" and "LP". In the "LP" position the end of the pin marked "NAT" should be snapped into the bottom of the hex-nut.



2. Converting the surface burners

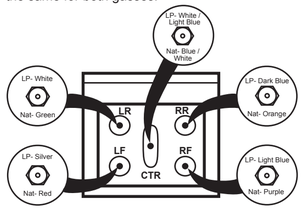
a) LP orifice spuds are located at the back of the storage/ broiler drawer compartment. The spud are in a metal bracket next to the pressure regulator and are attatched to the back wall of the compartment by a 1/4" hex head screw. An LP conversion instruction sheet is also located in this area. (see above picture)

b) Removed grates, burner caps, and burner heads.

c) Remove the Brass Orifice Spud in the chimney of each burner using a 9/32" or 7 mm nut driver.
The top burner orifices can be removed by removing the burner caps and burner heads.
Use 7 millimeter nutdriver to access the orifice.

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

d) Install the LP orifice spuds into their correct positions as described as follows.
A series of marks (I;II or III) are engraved on the top of the orifices to denote the location of the orifice as shown in the illustration.
The marks appear on both the LP and Natural Gas orifices.The locations indicated by the marks are the same for both gasses.



To aid in identifying the proper location for the LP orifices during a conversion from Natural Gas to LP Gas, paint color codes have been added to the side or top of the orifice.See the chart below.

NOTE: For High Altitude orifices see Conversion steps sheet attached on the back of the range

LP ORIFICE COLOR ID		
Burner	BTU Rate	Color
RR	4,000	Dark Blue
LR	8,000	White
LF	10,000	Silver
RF	11,000	Light Blue
CENTER	6,000	White / Light Blue

Color coding is used in identifying the correct location.

e) The prevent leakage, make sure the orifice spuds are securely screwed into the gas supply tubes.

f) Install the old NG orifice spuds into the metal bracked and place back on the range for possible future conversion.

3. Converting the oven / broil burner orifices

a) Remove oven door, storage/broiler drawer and oven bottom. The oven burner orifice hood is located behind the storage/broiler drawer (Non-self clean models, a metal shield must be removed). The broil burner orifice hood is located on the right upper corner of the oven cavity.

b) To convert to LP, use a 1/2" wrench to turn the orifice hoods clockwise until it is snug with the base, approximately 2 1/2 turns. To prevent damage when converting back to Natural Gas, do not over tighten the hood.

c) Open the air shutter on the burners to the full open position and adjust as needed.

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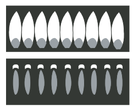
BURNER OUTPUT RATINGS; BTU/HR		
NATURAL GAS, 5" W.C.P		
BURNER	**BTU RATE**	**ORIFICE SIZE**
RR	**5,000**	**0.0420" (1.07mm)**
LR	**9,100**	**0.0555" (1.41mm)**
LF	**11,000**	**0.0625" (1.59mm)**
RF	**17,000**	**0.0780" (1.92mm)**
CENTER	**6,000**	**0.0430" (1.09mm)**
BAKE	**16,000**	**#49 (.073")**
BROIL	**13,500**	**#51 (.067")**

BURNER OUTPUT RATINGS; BTU/HR		
LP (Propane), 10" W.C.P		
BURNER	**BTU RATE**	**ORIFICE SIZE**
RR	**4,000**	**0.0245" (0.62mm)**
LR	**8,000**	**0.0340" (0.86mm)**
LF	**10,000**	**0.0390" (0.99mm)**
RF	**11,000**	**0.0410" (1.04mm)**
CENTER	**6,000**	**0.0290" (0.73mm)**
BAKE	**16,000**	**#56 (.0465")**
BROIL	**12,000**	**#59 (.041")**

4. Check quality of the flames

The combustion quality of the burner flames needs to be determined visually.



(A) Yelow Flames: Further Adjustment Required

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

(C) Soft Blue flames: Normal for Natural Gas.

NOTE: If burner flames look like (A). Further air shutter adjustment 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.

5. Top burner flame adjustments

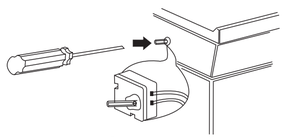
The top burners do not have air shutters and fixed, non adjustable orifices are used. If the flames blow off the burner or have yellow tips, check the following:

- Gas pressure: 5" Natural gas 10" LP gas.
- Inspect orifice to be sure it is drilled on center and free of debris or burrs.
- Be sure the correct size orifice is in the proper location (see "Orifice Identification" section of this sheet).
- Make sure the range was properly converted if on LP gas.

LOW FLAME (SIMMER) ADJUSTMENT

The top burner valves have low flame/simmer adjustment screws in the center of the control valve shafts. A flashlight may be required to locate the screw. A thin, flat bladed screwdriver (approx. 3/32 across) is needed to access the screw.

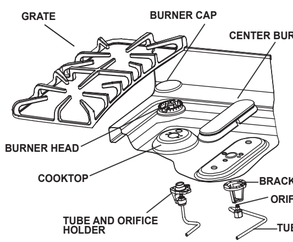
To Adjust The Low Flame Setting-At least 2 other surface burners must be lit. Then, lite the burner being adjusted and turn knob to "LOW". Remove knob and insert the screwdriver into valve shaft. Turn the adjustment screw until the flame reaches the desired size.



Test The Flame Stability
Test 1: Turn the knob from "HI" to "LOW" quickly. If the flame goes out, increase the flame size and test again.
Test 2: With burner on "LOW" setting, open and close the oven door quickly. If the flame is extinguished by the air currents created by the door movement, increase the flame height and test again.

SPILL-PROOF SEALED BURNER

Burner Construction - 2 Orifice Holder Version



To improve alignmet and stability the Burner system has been modified. Five brackets are mounted to the under side of the cooktop by 15 "T-15" Torx screws.

For the Center burner, the screw heads are located under burner head (these screws must be removed before lifting the cooktop). These changes ensure proper alignment for gas to be injected into the burner head.

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REPLACING ORIFICE HOLDER AND TUBING

The Orifice Holder and Supply Tubing are one assembly. To replace the assembly:

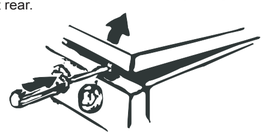
- Follow the instructions under "Raise or Remove cooktop" (column 4).
- Remove the 3/4" nut securing the orifice holder being replaced to the bracket. Use a 3/4" open ended or adjustable wrench to loosen the nut.
- Loosen the 1/2" nut securing the tubing to the valve.

TO RAISE OR REMOVE COOKTOP

- Remove burner caps and heads.
- Remove (12) T-10 torxs screws-1 by each Air/Gas mixer tube (see "burner construction").
- Disengage 2 front clips using a flat blade screw-driver as shown below.
- Lift top up at front.

FOR REMOVAL:

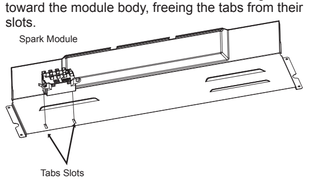
- Disconnect electrode leads.
- Disengage prop rods from range side panels.
- Lower top approximately 1/2 way down.
- Shift top left or right to disengage hinge pins at rear.



IMPORTANT: Before lowering the top onto the front clips, line up the burner bracket with the cooktop to replace screws.
NOTE: When reinstalling top, position top to be the equivalent of 1/2 way lowered before attempting to insert the top hinge pins into the corresponding slots on the backguard.

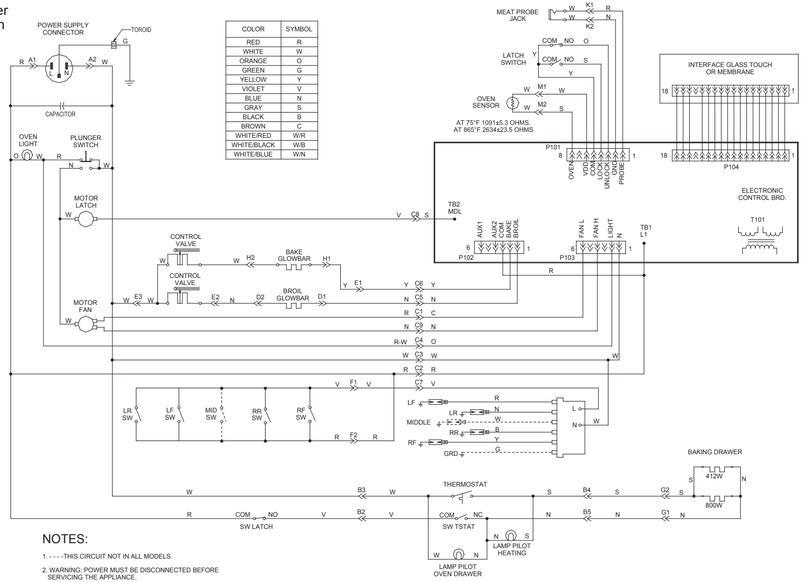
SPARK MODULE LOCATION

The spark module is located on the back of the range as shown. The module is mounted by two tabs which snap into corresponding slots.
To remove the module from its mounting, use a small, flat bladed screwdriver to bend the mounting tab toward the module body, freeing the tabs from their slots.



SCHEMATIC DIAGRAM

WARNING
POWER MUST BE DISCONNECTED BEFORE SERVICING THIS APPLIANCE



COLOR	SYMBOL
RED	R
WHITE	W
ORANGE	O
GREEN	G
YELLOW	Y
VIOLET	V
BLUE	N
GRAY	S
BLACK	B
BROWN	C
WHITE/RED	W/R
WHITE/BLACK	W/B
WHITE/BLUE	W/N

NOTES:

1. - - - -THIS CIRCUIT NOT IN ALL MODELS.
2. WARNING: POWER MUST BE DISCONNECTED BEFORE SERVICING THE APPLIANCE.

NOTE:
FOR SERVICE REPLACEMENT ON ALL OTHER LEADS, USE 18 GA. 150°C WIRE EXCEPT AS INDIVIDUALLY NOTED ON LEADS.

ALL LEADS WITH DESIGNATION NUMBERS THAT ENTER COMMON LEAD PATH ( ) MUST BE TRACED TO THEIR TERMINATIONS.

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TO REMOVE MOTOR CONVECTION

1.- Remove Oven Door
2.- Remove (6) 1/4" hex head screws from fan cover
3.- Remove nut from fan blade and remove fan blade
4.- Remove (4) 1/4" hex head screws from motor support
5.- Pull the motor straight out and disconnect the wires