

IMPORTANT SAFETY INSTRUCTIONS

WARNING: If the instructions contained in this manual are not followed precisely, fire or explosion may result causing property damage, personal injury or loss of life.

- Do not store or use gasoline or other flammable vapors or liquids near this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
 - Do not touch any electrical switches.
 - Do not use any telephones in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or gas supplier.



READ AND SAVE THESE INSTRUCTIONS – Your safety and the safety of others are very important. We have provided many important safety messages throughout this manual and on the appliance. Read all the instructions before using the appliance and always obey all safety messages.



RECOGNIZE SAFETY INFORMATION

This is a safety alert symbol. This symbol alerts you to potential hazards that can result in severe personal injury or loss of life.

UNDERSTAND SIGNAL WORDS

A signal word – DANGER, WARNING, or CAUTION – is used with the safety alert symbol. DANGER denotes the most serious hazards. It means you could lose your life or be seriously injured if you do not immediately follow the instructions. WARNING means you could lose your life or be seriously injured if the instructions are not followed. CAUTION indicates a potentially hazardous situation which, if not avoided, could result in minor to moderate injury.

The safety messages will inform you of potential hazards, on how to avoid the risk of injury and what can occur if the instructions are not followed.

IMPORTANT: Observe all governing codes and ordinances.

WARNING: For your safety, the instructions contained in this manual must be followed to minimize the risk of fire or explosion and to prevent property damage, personal injury or loss of life.

- This conversion kit must be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction.
- The qualified service agency is responsible for the proper installation of this kit.
- Installation shall not be considered correct and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with this kit.

**WARNING****FIRE HAZARD**

Securely tighten all gas connections. If connected to LP, have a qualified technician ensure that the gas pressure does not exceed a 14" W.C.P. Examples of qualified technicians include licensed heating personnel, authorized gas company personnel and authorized service personnel.

FAILURE TO DO SO CAN RESULT IN LOSS OF LIFE, EXPLOSION, OR FIRE.

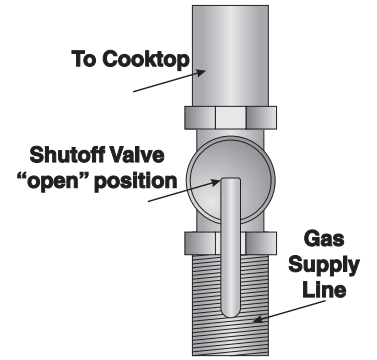


Conversion Kit

EN

1)

Check that the main gas supply line to the range is shut off and that the power supply cord is disconnected.



2)

Remove access cap "A" by using a screwdriver or a coin, turning the access cap counterclockwise. The gas pressure regulator has two settings which are indicated on two sides of the cap. Turn the cap and reinstall it in the regulator with "LP" visible from the outside of the regulator.

Incoming line pressure upstream from the regulator must be 1" (2.5 cm) W.C.P. higher than the manifold pressure in order to check the regulator. Incoming line pressure to the regulator should be as follows for operation and checking the regulator setting: - NATURAL GAS: Set pressure to 4" W.C.P. Incoming line pressure of 3 1/2" - 10 1/2" W.C.P maximum; - LP GAS: Set pressure to 11" W.C.P. Incoming line pressure 8" - 13" W.C.P. maximum.



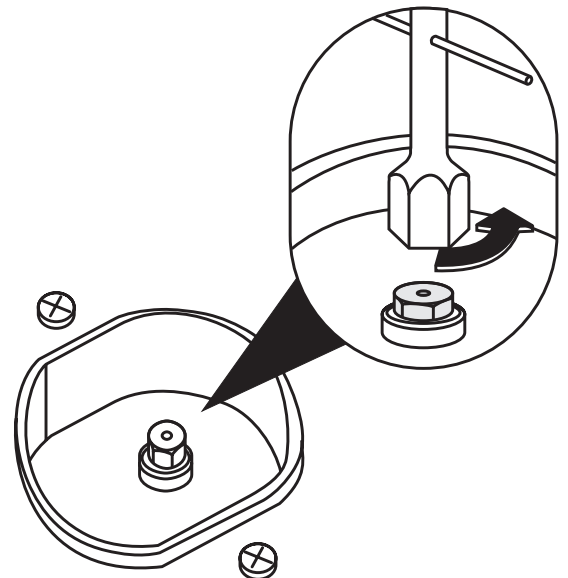
The range must be isolated from the gas supply piping system by turning off the respective manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or greater than 1/2 psig (3.5 kPa).

3)

Replacing the rangetop's burners nozzles (This operation does not require primary air regulation.)

- 1 Remove the grates and all the burner caps and heads;
- 2 Unscrew the burner nozzles with a 7 mm socket wrench;
- 3 Replace the nozzles according to the type of gas to be used and the description in paragraph 3.2 "Burner and nozzle characteristics table".

Put the burners back in their correct position.

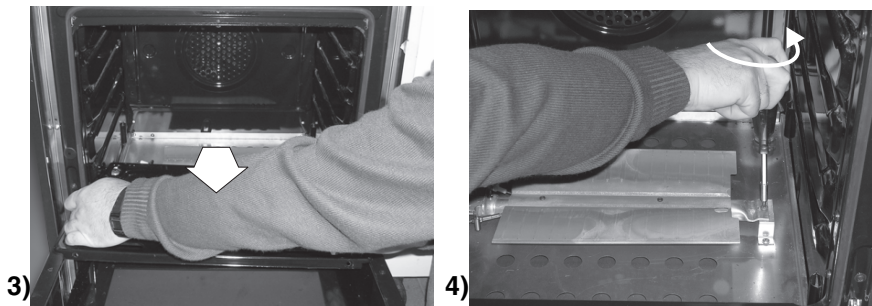
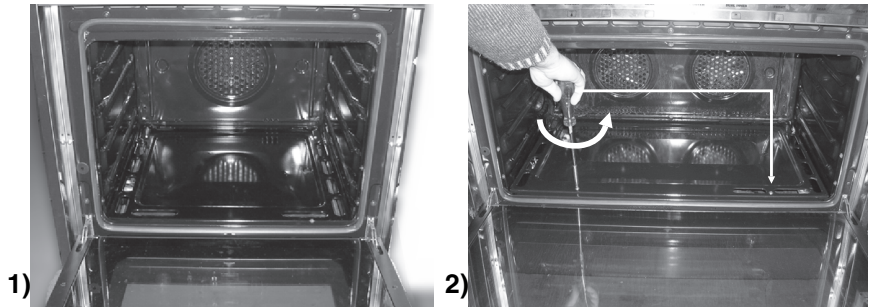




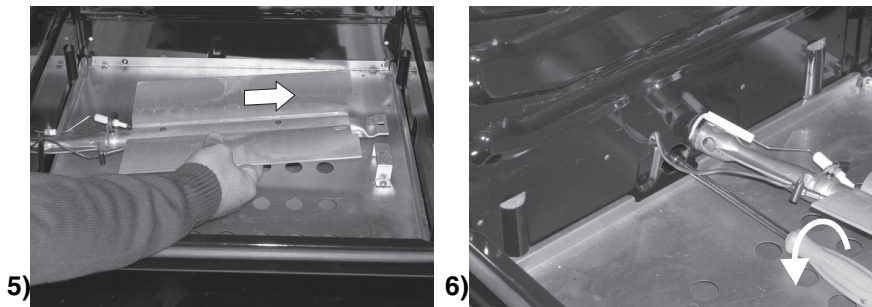
Replacing the oven's burners nozzles (This operation does not require primary air regulation.)

Oven burner

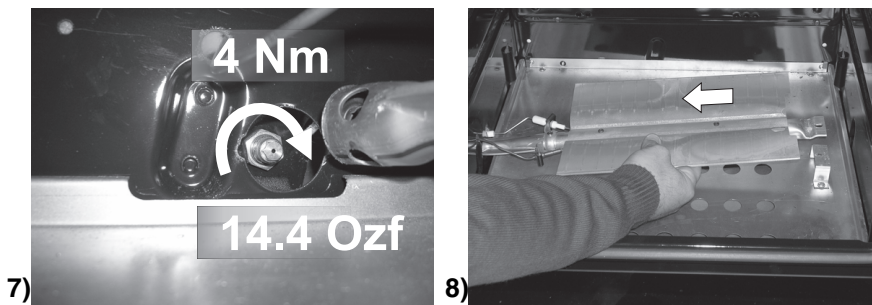
- 1 Open the oven door and remove any accessories that are inside.
- 2 For 35" - 908mm model unscrew the two fastening screws before removing the oven floor.
- 3 Lift the oven floor and slide it out.
- 4 Unscrew the burner's fastening screw.



- 5 Remove the burner from its place by sliding it out and moving it to the side. (Make sure not to damage the thermocouple or the spark electrode during this operation).



- 6 Using a 7mm socket wrench replace the nozzle installing the one that is appropriate for the type of gas to be used. Refer to the gas charts at point 5.



- 7 **WARNING:** The tightening torque of the nozzle must be equal to 4Nm.

- 8 After replacing the nozzle, put the burner back in its place. (Make sure not to damage the thermocouple or the spark electrode during this operation).

4)

4 Nm

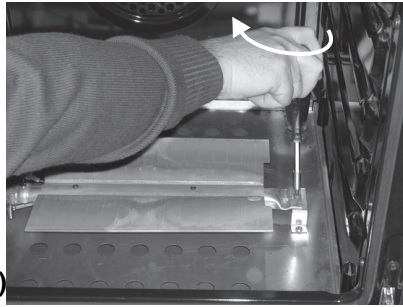
14.4 Ozf



Conversion Kit

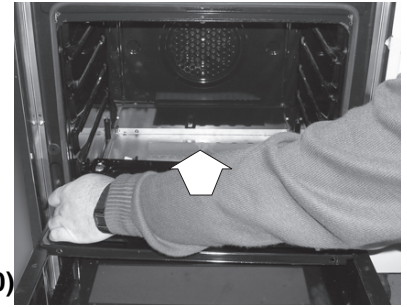
EN

9 Screw in the burner's fastening screw.



9)

10 Reposition the oven floor making sure to insert it correctly. The floor must be perfectly level.



10)

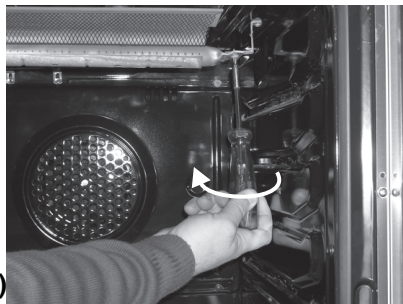
11 For the 35" - 908mm model screw the two fastening screws after having repositioned the oven floor.



11)

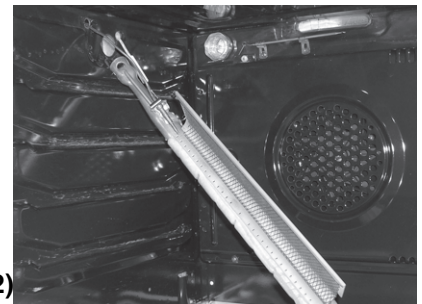
Broil burner

1 Unscrew the burner's fastening screw.



1)

2 Remove the burner by sliding it from its place and reposition it as shown in the picture. (Make sure not to damage the thermocouples and the spark electrode).



2)

3 Using a 13mm socket wrench replace the nozzle installing the one that is appropriate for the type of gas to be used. Refer to the gas charts at point 4.



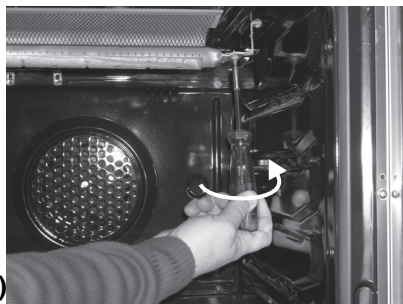
3)

4 **WARNING:** The tightening torque of the nozzle must be equal to 4Nm - 14.4 Ozf.



4)

5 Reposition correctly the burner in its place and screw in the fastening screw.



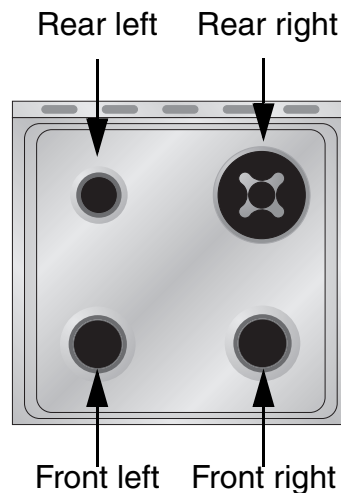
5)



5) To adjust the range for LP gas or to return to Natural Gas use, refer to the charts below.

C6GGXU (23 15/16" - 608 mm)

Natural gas				
		Qt	Injector	Qr
		BTU	Ø mm	BTU
Front Right		6200	1.20	1500
Front Left		6200	1.20	1500
Rear Left		3400	0.90	1200
Rear right	Outer	12000	1.17 (n.2)	4000
	Inner	3000	0.85	1200
Oven		11200	1.60	3400
Broiler		10500	1.55	4100



LP					
		Qt	Injector	Qr	by-pass
		BTU	Ø mm	BTU	mm
Front Right		6200	0.72	1500	0.39
Front Left		6200	0.72	1500	0.39
Rear Left		3400	0.54	1200	0.33
Rear right	Outer	12000	0.70 (n.2)	4000	0.65
	Inner	300	0.50	1200	0.33
Oven		11200	0.96	3400	0.55
Broiler		10500	0.92	4100	0.59



NOTE: Save the nozzles removed from the appliance for future use.

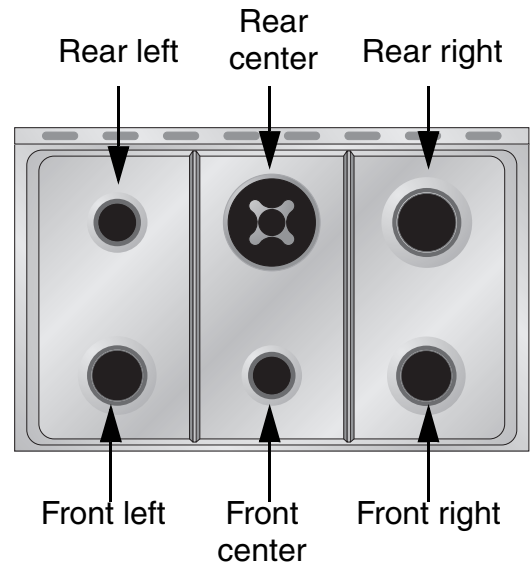


Conversion Kit



C9GGXU (35 3/4" - 908 mm)

Natural gas			
	Qt	Injector	Qr
	BTU	Ø mm	BTU
Front Right	6200	1.20	1500
Front central	3400	0.90	1200
Front Left	6200	1.20	1500
Rear Left	3400	0.90	1200
Rear center	Outer	1.17 (n.2)	4000
	Inner	0.85	1200
Rear right	10000	1.52	2500
Oven	18000	2.10	5300
Broiler	19000	1.2.15	5800



LP				
	Qt	Injector	Qr	by-pass
	BTU	Ø mm	BTU	mm
Front Right	6200	0.72	1500	0.39
Front Center	3400	0.54	1200	0.33
Front Left	6200	0.72	1500	0.39
Rear Left	3400	0.54	1200	0.33
Rear center	Outer	0.70 (n.2)	4000	0.65
	Inner	0.50	1200	0.33
Rear right	10000	0.90	2500	0.45
Oven	18000	1.20	5300	0.72
Broiler	19000	1.25	5800	0.76



NOTE: Save the nozzles removed from the appliance for future use.

**FIRE HAZARD****WARNING**

- Use a soapy solution to check that it is leak-tight.
- Never test for gas leaks with a match or other flames.
- Failure to follow this instruction can result in loss of life or fire

**6)**

Follow these instructions to leak test the appliance:

Use a brush and liquid detergent to test all gas connections for leaks. Bubbles around connections indicate a leak. If a leak appears, shut off gas valve controls and adjust connections. Then check the connections again.


NEVER TEST FOR GAS LEAKS WITH A MATCH OR OTHER FLAMES.

7)

Remove all the detergent product from the range.

Replace the parts on the burner and turn the knobs on the gas tap pins.

MINIMUM ADJUSTEMENT FOR NATURAL GAS

Light the burner and set it at minimum . Remove the knob and turn the adjustment screw next to the gas tap pin until you obtain a suitable minimum flame. Replace the knob and check flame stability by rapidly turning the knob from maximum to minimum. The flame should not go out.

MINIMUM ADJUSTEMENT FOR LP GAS

To regulate the minimum flame with LP, the screw at the side of the tap rod must be turned completely clockwise. The bypass diameters for each single burner are shown in point 5.

8)

Check the flame at the maximum flame position  for a blue color. It should be clean and soft in character. No blowing or lifting of flame should occur. Occasional orange flashes are normal and reflect different elements in the air or gas.

9)

Completely fill out the conversion label (part no. 92849A078) and attach the label in the storage compartment beside the ID tag. Do not cover the ID tag with the conversion label.

10)

At higher altitudes, no further adjustments are necessary. Derating the burners is also unnecessary.

11)

Save the nozzles removed from the unit along with these instructions for possible future use.

NATURAL GAS:

To convert back to Natural Gas: Follow steps 1 through 11 and replace the nozzles in the order in which they were removed.