



**LIQUEFIED
PETROLEUM
(PROPANE) GAS
CONVERSION
INSTRUCTIONS**

This appliance can be used with Natural Gas or LP/Propane Gas. It is shipped from the factory for use with Natural Gas. A kit for converting to LP gas is supplied with your appliance. The kit is marked Liquid Propane Gas Conversion Kit.

WARNINGS:



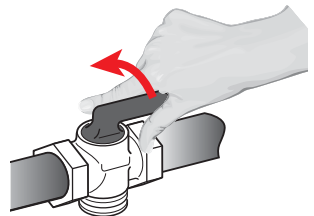
- Please make sure to read ALL safety precautions.
- Failure to make the appropriate conversion after Step 5 of 'Connect Range to Gas Supply' can result in serious personal injury and property damage. Conversion must take place before installing the anti-tip brackets.
- The conversion must be performed by a qualified service technician in accordance with the kit instructions and all local codes and requirements. Failure to follow instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

1. When the appliance is converted for Liquid Petroleum (LP) Gas, the LP gas supply is required to provide a minimum of 10" to a maximum of 12" water column to the appliance regulator.

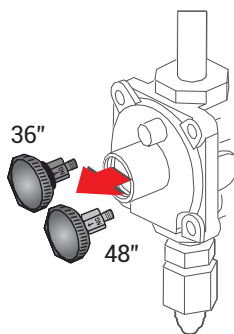
Following LP Gas Conversion, complete steps: "Adjusting the Regulator Pressure"; "Changing Burner Orifices"; "Adjusting Burner Flames"; and "Testing Flame Stability".

Adjusting the Regulator Pressure

2. Shut off the gas supply to the appliance by closing the manual shut-off valve. Disconnect electrical power to the appliance before servicing. Do not remove regulator or allow it to turn during servicing.



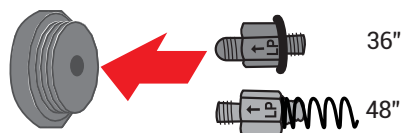
3. Unscrew the regulator cap with a wrench.



4. Remove retainer pin by pulling it out.

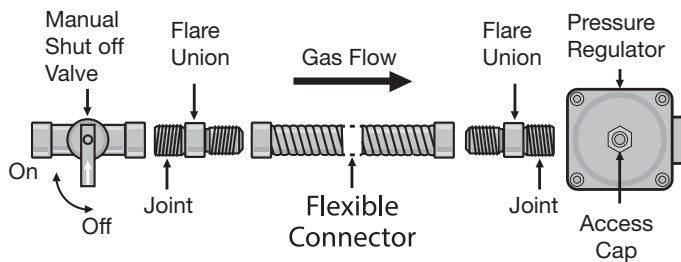
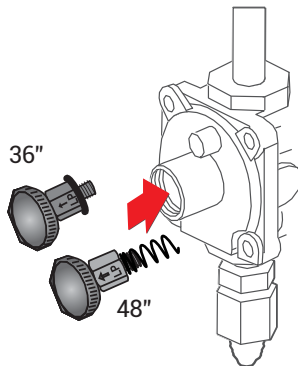


5. Reverse the retainer pin and snap it back into the regulator cap.



6. Screw the regulator cap back into the regulator and re-attach it to the nipple and flare union as shown.

DO NOT over-tighten.



Changing Burner Orifices

IMPORTANT: Each orifice has a number indicating its flow diameter printed on the body. Install the proper orifices in the exact locations as noted in the following tables corresponding to your model.

36 Inch Series

	BURNER	NG ORIFICE	LG ORIFICE	INPUT (BTU/H)
	Back Left (B/L)	1.36	0.90	9,000
	Front Left (F/L)	1.79	1.16	15,000
	Back Middle (B/M)	1.36	0.9	9,000
	Front Middle (F/M)	1.07	0.74	6,000
	Back Right (B/R)	1.57	1.0	12,000
	Front Right (F/R)	1.36*2+0.73	0.89*2+0.53	20,000
	Convection Oven	2.13	1.40	22,000
	Broil	1.42	0.94	10,000
	TOTAL			103,000

48 Inch Series

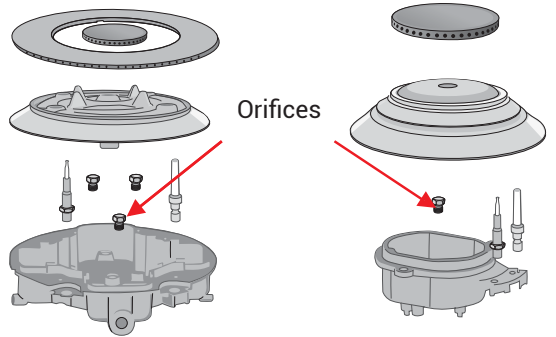
	BURNER	NG ORIFICE	LG ORIFICE	INPUT (BTU/H)
	Back Left (B/L)	1.36	0.9	9,000
	Front Left (F/L)	1.07	0.74	6,000
	Back Middle Left (B/M/L)	1.57	1.0	12,000
	Front Middle Left (F/M/L)	1.36*2+0.73	0.89*2+0.53	20,000
	Back Middle Right (B/M/R)	1.36	0.9	9,000
	Front Middle Right (F/M/R)	1.07	0.74	6,000
	Back Right (B/R)	1.57	1.0	12,000
	Front Right (F/R)	1.36*2+0.73	0.89*2+0.53	20,000
	Oven 1 (Left)	1.68	1.09	14,000
	Convection Oven 2 (Right)	2.13	1.40	22,000
	Broil	1.42	0.94	10,000
	TOTAL			140,000

INSTALLATION TIP: To prevent any omissions, remove ALL existing Natural Gas orifices before replacing them with the LP orifices.

- 7 Remove the burner grates, burner caps and burner rings. Using a 7mm nut driver, remove ALL the existing Natural Gas burner orifices/nozzles. Carefully read and observe each orifices label for correct location (DO NOT force or over-tighten orifices as doing so will damage the burner base and affect the flame).

8. Shut off the gas supply to the appliance by closing the manual shut-off valve (see step 2.)

Disconnect electrical power to the appliance before servicing. Do not remove regulator or allow it to turn during servicing.



Double Ring Burners
3 Orifices

Auxiliary Burner
Semi-Rapid Burner
Rapid Burner 1 Orifice Each

WARNINGS:

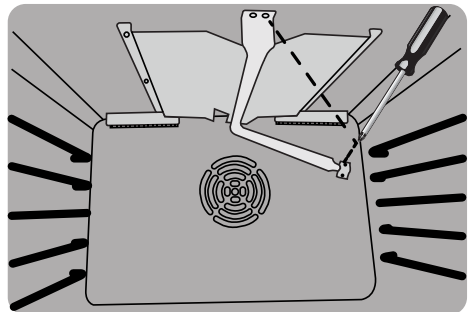
Save the natural gas orifices removed from the appliance for possible future conversions to natural gas. You should use the following process to convert to Natural gas. Take extra care when handling steel parts.

WARNINGS:

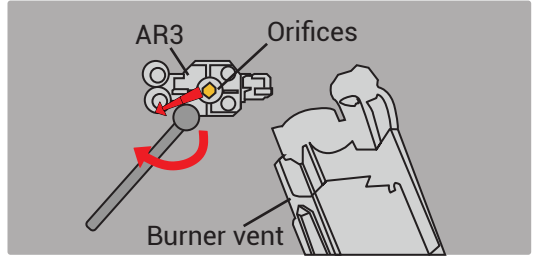
Care should be taken when removing and replacing gas components. Use proper support to prevent damage to components.

Changing Oven Orifices

9. Open the oven door and remove the bottom drip pan and sliding racks.
10. Remove the upper burner screw. Remove the burner from its connection against the back wall of the oven. Be careful not to scratch or damage the connection wire that will remain connected throughout this procedure.



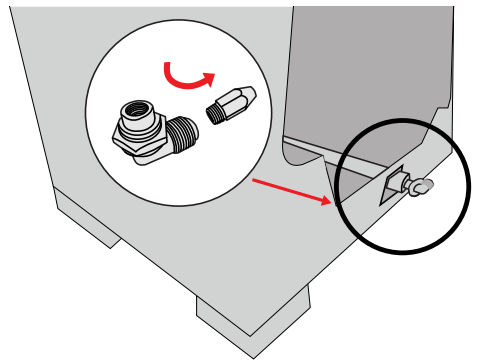
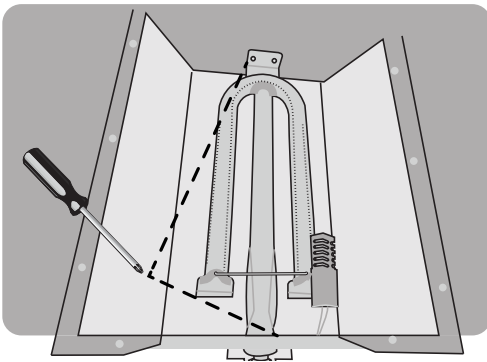
11. Using a 10 mm socket wrench, remove the orifice. Set the natural gas orifice aside and replace with the liquid propane gas orifice. Screw in and tighten the new orifice.



12. Place the burner vent back into position over the new orifice in the AR3 slot.

13. Secure the burner back in place with the mounting screw that was removed in step 10.

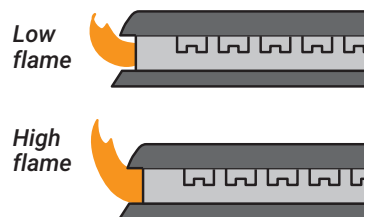
14. Follow steps 10 through 13 with the bottom burner. Ensure the orifices and burners are secured properly. When finished, replace drip pan and sliding racks.



Adjusting the Burner Flames

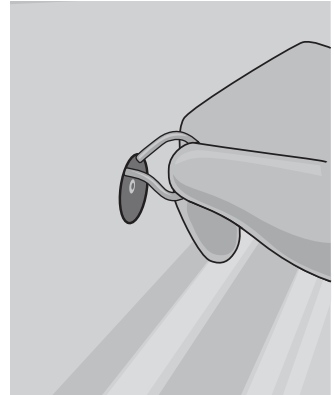
15. Ensure electricity and gas are switched on. Turn all burners to their highest settings. Flames should be blue in color (LP gas flames may have yellow tips). Foreign particles in the gas line may cause an orange flame at first, but this will soon disappear.

16. Check each cooktop burner for proper low flame: Push and turn burner knob to Low; the flame size should be 1/4" to 3/8" (0.64 cm to 0.95 cm) high.



17. Set two other burners to "Medium". This will prevent the upper row of flames from being set too low resulting in the flame being extinguished when the other burners are turned on.
18. To adjust the flame, remove the knobs; insert a 3/32 screwdriver through the access hole to engage the brass slotted screw as shown. Slowly turn the screw clockwise to lower the flame and counter-clockwise to increase the flame.

Note: If burner does not stay ignited at low setting, return burner knob to "OFF" position then push and turn burner knob to Medium setting and adjust the flame slightly higher. Return burner knob to "OFF" position then re-check flame height at Low setting.



Testing Flame Stability (PROPANE)

19. **Test 1:** Turn a burner knob from High to Low quickly. If the upper row of flames goes out at this setting, increase the flame size and test again. Repeat for all burners.

Test 2: With a burner knob set to Low, open and close the cabinet door under the appliance. If the flame is extinguished by the air currents created by the door movement, increase the flame height and test again. Repeat for all burners.

20. After the adjustment is made, turn all burners off. Ignite each burner individually. Observe the flame with each burner knob in the High position. Rotate the knob to the lowest setting and make sure that the flame size decreases as the knob is rotated counter-clockwise.

Adjust the height of top burner flames. When a burner knob is set to Low, the burner flame should be a steady blue flame approximately 1/4" (0.64 cm) over burner cap.

WARNINGS:

Once the conversion has been completed and has passed testing, it is recommended to write your name, organization and the date conversion is made on a sticker. Apply the sticker near the appliance gas inlet opening to alert others in the future that this appliance has been converted. If converting back to Natural Gas, please remove the sticker so others know that the appliance is set to use its original gas.



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