

CONTENTS	
7	Orifice, 15k main, '117'
7	Orifice, 15k simmer, '47'
14	Orifice, 15k bypass main and simmer, '43'
1	Orifice, 9.2k main, '93' or '63'
1	Orifice, 9.2k simmer, '41' or '78'
1	Orifice, 9.2k bypass main, '34'
1	Orifice, 9.2k bypass simmer, '33' or '81'
2	Orifice, oven bake, '165'
1	Orifice, oven bake, '55' or '132'
2	Orifice, oven broil, '128'
1	Orifice, charbroiler, '56' or '118'
2	Orifice, griddle, '115'
1	Label, conversion
1	Instructions

NOTICE: Depending on the model, additional components may be included with this kit but not utilized.

⚠ WARNING

This conversion kit shall 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. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result 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

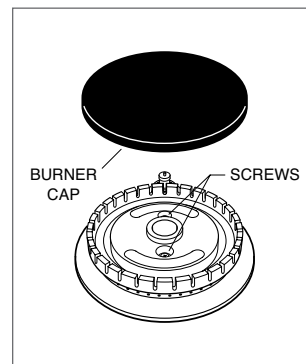
Before proceeding with the conversion, shut off the gas supply to the appliance prior to disconnecting the electrical power.

INSTALLATION

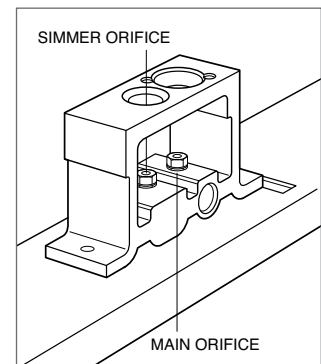
This kit is for all gas ranges with model numbers beginning with 'GR', and is intended to convert from natural gas to liquid propane.

SURFACE BURNERS

- 1 Remove the burner cap, then extract two screws from each surface burner.
- 2 Gently lift each burner, then disconnect the igniter wire. Set burner assemblies aside.
- 3 For each 15,000 Btu (4.4 kW) burner, extract the existing main orifice and replace with a new '117' then extract the simmer orifice and replace with a new '47'.
For the 9,200 Btu (2.7 kW) burner, extract the existing main orifice and replace with a new '93' or '63' then extract the simmer orifice and replace with a new '41' or '78'.

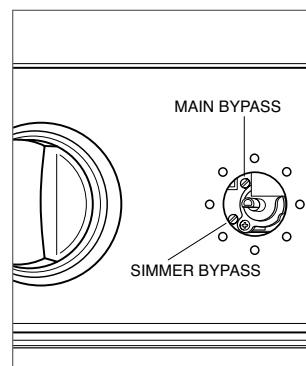


Surface burner.



Surface burner orifice.

- 4 Extract all 15,000 Btu (4.4 kW) main and simmer bypass orifices and replace with new '43' orifices.
Extract all 9,200 Btu (2.7 kW) main and simmer bypass orifices and replace with new '34' main and '33' or '81' simmer orifices. Refer to the illustration below. Bullnose may need to be removed to access orifices.



Bypass valves.

FRENCH TOP

- 1 Remove the center plate, burner head bracket and burner cap, then extract two screws from the burner.
- 2 Gently lift the burner, then disconnect the igniter wire. Set burner assembly aside.
- 3 Extract the existing main orifice and replace with a new '117'.

GRIDDLE AND CHARBROILER

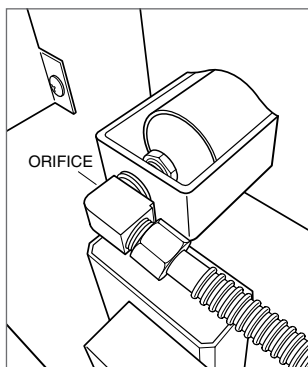
- 1 Extract existing orifice and replace griddle with a new '115' and charbroiler with a new '56' or '118'. Refer to illustration below.

BROIL BURNER

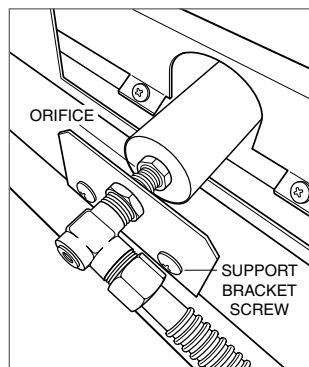
- 1 Remove the range back panel and center air intake.
- 2 Extract the existing orifice and replace with a new '128' orifice. Refer to the illustration below.
- 3 Once the new orifice has been installed, reinstall the air intake and back panel.

BAKE BURNER

- 1 Remove the door valance, then remove the two support bracket screws.
- 2 Pull the bracket forward slightly and replace the existing orifice with a new '165' orifice. For an 18" oven, replace existing orifice with a new '55' or '132' orifice. Refer to the illustration below.
- 3 Once the new orifice has been installed, reinstall the support bracket screws and door valance.



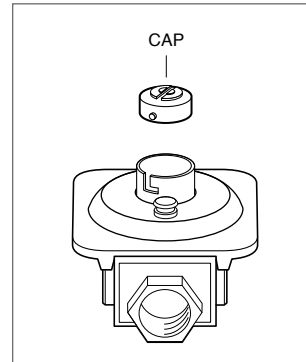
Broil, griddle and charbroiler orifice.



Bake orifice.

REGULATOR CONVERSION

To convert the regulator, use a flat blade screwdriver (or other tool) to rotate the regulator cap, then remove. Flip the cap over and reinstall. A red indicator and 'LP' will appear on the cap when properly converted.



Regulator conversion.

GAS LEAK TESTING

Brush a liquid detergent solution onto all gas connections to test for leaks. Bubbles around connections will indicate a gas leak. If a leak appears, close the gas shut-off valve and adjust connections. Check for leaks again. Clean off the detergent solution.

⚠ WARNING

Never test for a gas leak with a match or other flame.

COMPLETION

Once the conversion is complete, fill out the applicable information on the conversion label, then place it next to the existing rating plate. Reinstall bullnose and burners then tighten burner screws to 24 in-lb.

CONTENTS	
7	Orifice, 15k main, '180'
7	Orifice, 15k simmer, '79' or '68'
7	Orifice, 15k bypass main, '67'
7	Orifice, 15k bypass simmer, '62'
1	Orifice, 9.2k main, '140' or '54'
1	Orifice, 9.2k simmer, '65'
1	Orifice, 9.2k bypass main, '54'
1	Orifice, 9.2k bypass simmer, '50'
2	Orifice, oven bake, '36' or '271'
1	Orifice, oven bake, '199' or '47'
2	Orifice, oven broil, '48' or '193'
1	Orifice, charbroiler, '50' or '178'
2	Orifice, griddle, '51' or '170'
1	Label, conversion
1	Instructions

IMPORTANT NOTE: Depending on the model, additional components may be included with this kit but not utilized.

⚠ WARNING

This conversion kit shall 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. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result 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

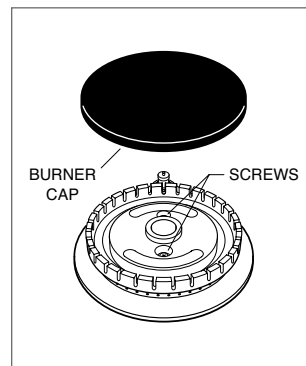
Before proceeding with the conversion, shut off the gas supply to the appliance prior to disconnecting the electrical power.

INSTALLATION

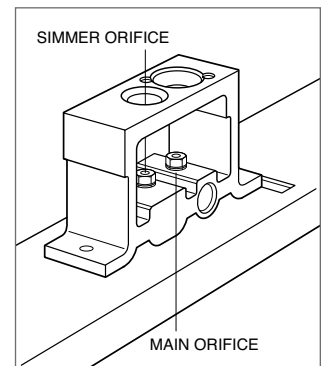
This kit is for all gas ranges with model numbers beginning with 'GR', and is intended to convert from liquid propane to natural gas.

SURFACE BURNERS

- 1 Remove the burner cap, then extract two screws from each surface burner.
- 2 Gently lift each burner, then disconnect the igniter wire. Set burner assemblies aside.
- 3 For each 15,000 Btu (4.4 kW) burner, extract the existing main orifice and replace with a new '180' then extract the simmer orifice and replace with a new '79' or '68'.
For the 9,200 Btu (2.7 kW) burner, extract the existing main orifice and replace with a new '140' or '54' then extract the simmer orifice and replace with a new '65'.



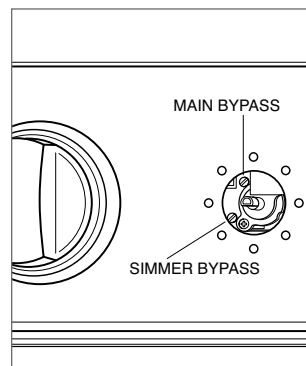
Surface burner.



Surface burner orifice.

- 4 Extract all 15,000 Btu (4.4 kW) main and simmer bypass orifices and replace with new '67' main and '62' simmer orifices.

Extract all 9,200 Btu (2.7 kW) main and simmer bypass orifices and replace with new '54' main and '50' simmer orifices. Refer to the illustration below. Bullnose may need to be removed to access orifices.



Bypass valves.

FRENCH TOP

- 1 Remove the center plate, burner head bracket and burner cap, then extract two screws from the burner.
- 2 Gently lift the burner, then disconnect the igniter wire. Set burner assembly aside.
- 3 Extract the existing main orifice and replace with a new '180'.

GRIDDLE AND CHARBROILER

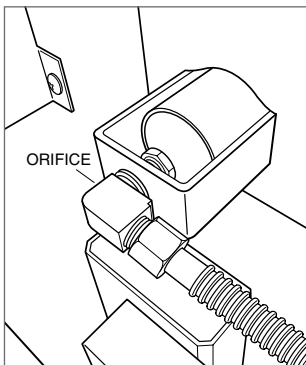
- 1 Extract existing orifice and replace griddle with a new '51' or '170' and charbroiler with a new '50' or '178'. Refer to illustration below.

BROIL BURNER

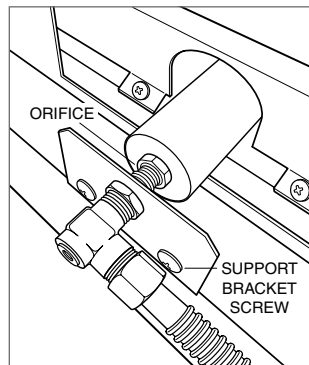
- 1 Remove the range back panel and center air intake.
- 2 Extract the existing orifice and replace with a new '48' or '193' orifice. Refer to the illustration below.
- 3 Once the new orifice has been installed, reinstall the air intake and back panel.

BAKE BURNER

- 1 Remove the door valance, then remove the two support bracket screws.
- 2 Pull the bracket forward slightly and replace the existing orifice with a new '36' or '271' orifice. For an 18" oven, replace existing orifice with a new '199' or '47' orifice. Refer to the illustration below.
- 3 Once the new orifice has been installed, reinstall the support bracket screws and door valance.



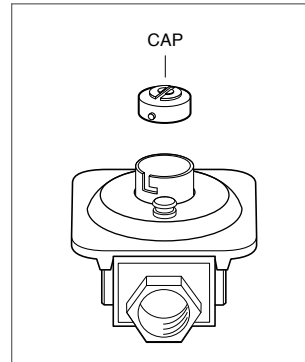
Broil, griddle and charbroiler orifice.



Bake orifice.

REGULATOR CONVERSION

To convert the regulator, use a flat blade screwdriver (or other tool) to rotate the regulator cap, then remove. Flip the cap over and reinstall. 'NAT' will appear on the cap when properly converted.



Regulator conversion.

GAS LEAK TESTING

Brush a liquid detergent solution onto all gas connections to test for leaks. Bubbles around connections will indicate a gas leak. If a leak appears, close the gas shut-off valve and adjust connections. Check for leaks again. Clean off the detergent solution.

⚠ WARNING

Never test for a gas leak with a match or other flame.

COMPLETION

Once the conversion is complete, fill out the applicable information on the conversion label, then place it next to the existing rating plate. Reinstall bullnose and burners then tighten burner screws to 24 in-lb.

