

## 801692

### Liquid Propane Conversion Kit For Range Models

#### **⚠ WARNING**

**THIS CONVERSION KIT MUST BE INSTALLED BY A QUALIFIED SERVICE TECHNICIAN IN ACCORDANCE WITH MANUFACTURES 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 TECHNICIAN 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 THIS KIT.**

#### **CONTAINS:**

##### QTY DESCRIPTION

8 Orifice, Top Burner Inner Stamped #7  
 8 Orifice, Top Burner Outer Stamped #107  
 8 Valve Bypass Screw, Top Brnr Inner Stamped #25  
 8 Valve Bypass Screw, Top Brnr Outer Stamped #54  
 2 Orifice IR Griddle Burner Stamped #55  
 2 Orifice IR Charbroiler Burner Stamped #56  
 1 Orifice French Top Burner Stamped #117

##### QTY DESCRIPTION

2 Orifice, Oven Burner Large Stamped #1.65  
 1 Orifice, Oven Burner Small Stamped #55  
 2 Orifice, IR Broil Burner Stamped #56  
 1 Rating Label  
 1 Cover Assy, Igniter LP - MPK  
 1 Bracket, Burner - Left, Right  
 1 Bracket, Igniter - IR LH  
 1 Instructions

#### **NOTES:**

- *This conversion kit is intended for converting the Wolf Range models listed below from natural gas to liquid propane, for altitudes up to 8,600 feet (2.6 km). Contact the factory if above this altitude.*
- *Since this kit can be used on multiple models it does contain extra components and the instructions do address some aspects that may not be present on all models.*

<b>Models</b>	R304	R364C	R482CF	R604CF
		R364G	R484CG	R604GF
		R366	R484DC	R606CG
			R484DG	R606DC
			R484F	R606DG
			R486C	R606F
			R486G	
			R488	

**NOTE:** Only valid for the above models starting with Serial Number 11,000,000.

**TOOLS NEEDED:** Phillips Head Screwdriver, Small Blade Flat Head Screwdriver, 7, 10, 12, 13, 16 & 19mm Open Ended Wrenches, Adjustable Wrench, 23mm Open Ended Wrench or Socket



801692

## Liquid Propane Conversion Kit For Range Models

### ⚠ CAUTION

Shut off gas supply to the appliance prior to disconnecting the electrical power.

#### INSTALLATION PROCEDURE:

##### Dual Main Burner and Valve Conversions:

##### **Valve Access / Front Panel Removal:**

1. Remove all control knobs.
2. Extract screws from underneath front control panel, one each end, then rotate bottom of panel out and lift up.

##### **Valve Bypass Screw Replacements (Refer to Figure 1):**

1. To remove the valve bypass screws, use a small bladed, flat blade screwdriver.
2. Replace inner top burner valve bypass screw stamped 40 with valve bypass screw stamped 25.
3. Repeat for outer burner valve bypass screw stamped 88, replace with valve bypass screw stamped 54.

##### **Open Top Burner Orifice Access:**

1. Lift burner grates and outer burner rings from unit.
2. Using the S-hook that came with the unit, remove the porcelainized steel top.

##### **Inner Burner Orifice Replacements (Refer to Figure 2):**

1. Using a 10mm and 12mm wrench, completely remove the gas supply line from orifice holder.
2. Using a 12mm and adjustable wrench, remove inner burner orifice stamped 34 and replace with inner burner orifice stamped 7.
3. Repeat for each burner.

**NOTE:** The inner burner shutter does not need to be adjusted.

##### **Outer Burner Orifice Replacements (Refer to Figure 3):**

1. Using a 10mm wrench, remove outer burner orifice stamped 170 from the jet holder and replace with outer burner orifice stamped 107.
2. Loosen setscrew holding the venturi tube and slide venturi tube out to second line, then retighten setscrew.
4. Repeat for each burner.

**NOTE:** The pressed steel tops and burner rings can be replaced at this time, but the gas regulator must be converted before replacing right hand pressed steel top, (See Gas Regulator section). Once the regulator has been converted, the right side burners can be reassembled.

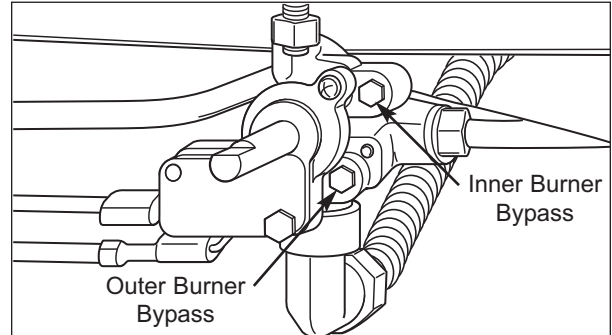


Figure 1. Bypass Orifice Location

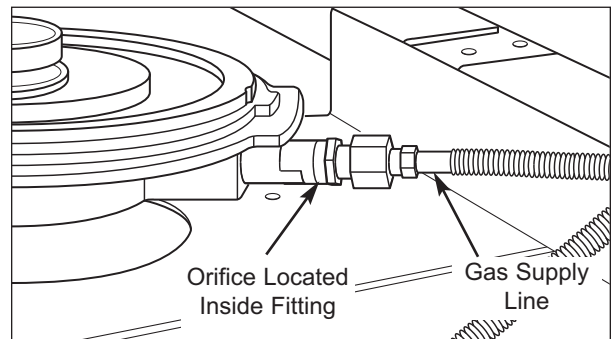


Figure 2. Inner Orifice Location

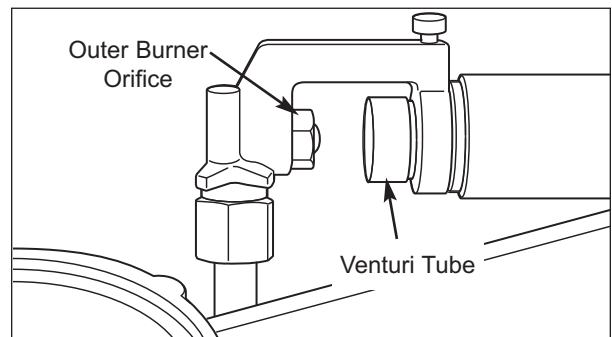


Figure 3. Outer Orifice Location

## 801692

# Liquid Propane Conversion Kit For Range Models

### Gas Regulator Conversion (Refer to Figure 4):

1. Use a 23mm socket or wrench to remove regulator access cap.
2. On the inside of the cap, remove plastic insert and invert it so that the disk end is inward, then replace in the cap.
3. Replace-install access cap on regulator.

### Charbroiler and/or Griddle Conversion:

#### Charbroiler Orifice Replacement (Refer to Figure 5):

1. If front panel has not been removed, do so following front panel instructions from dual main burner section.
2. Using a 16mm wrench, remove gas supply line from gas orifice elbow.
3. Using a 13mm wrench, remove elbow from its holder.
4. With a 13mm open ended wrench and an adjustable wrench, remove gas orifice stamped 50 from elbow and replace with gas orifice stamped 56.
5. Replace the elbow in the holder and reattach the gas supply line.

#### Griddle Orifice Replacement (Refer to Figure 5):

1. If front panel has not been removed, do so following front panel instructions from dual main burner section.
2. Using a 16mm wrench, remove gas supply line from elbow.
3. Using a 13mm open ended wrench, remove elbow from its holder.
4. With a 13mm open ended wrench and adjustable wrench, remove gas orifice stamped 46 from elbow and replace with gas orifice stamped 55.
5. Replace elbow in holder and reattach gas supply line.

### French Top Conversion (Refer to Figure 6):

1. Remove all rings and the ring base from unit.
2. Remove front porcelainized spacer and rear vent.
3. Remove burner head and inner ring.
4. Extract burner box screws, then lift and prop burner box up at front to access the jet holder underneath.
5. Using a 7mm wrench, remove burner orifice stamped 170 from the jet holder assembly and replace with burner orifice stamped 117.
6. Lower burner box and reinstall screws.
7. Replace burner head, inner ring, porcelainized parts, base and surface rings.

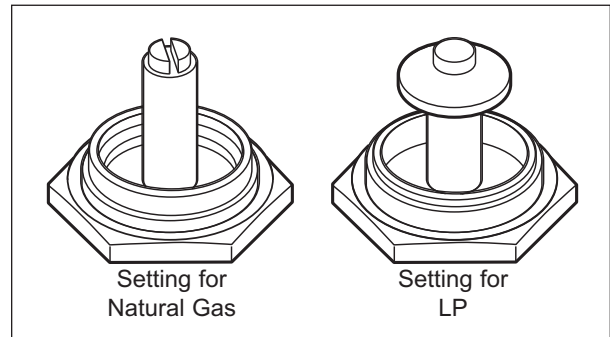


Figure 4. Settings For Natural and LP Gas

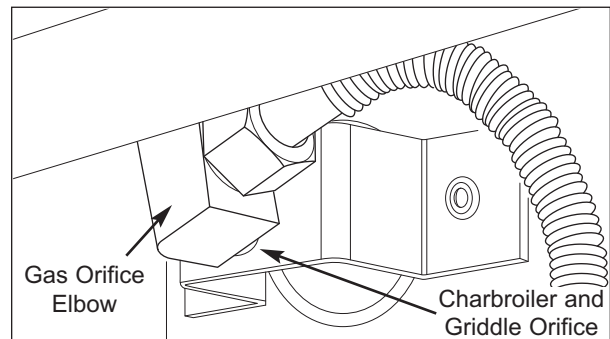


Figure 5. Charbroiler and Griddle Orifice Removal

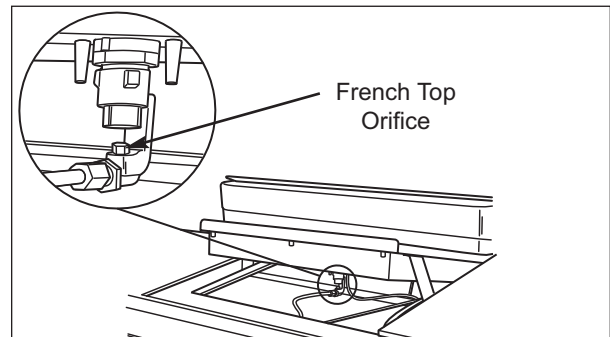


Figure 6. Prop Front of Burner Box up to Access French Top Orifice

## 801692

# Liquid Propane Conversion Kit For Range Models

### Oven Bake Burner Conversion (Refer to Figure 7):

#### Large Oven Bake Burner Orifice Replacement:

1. Extract phillips head screws at right and left sides of kickplate, then remove kickplate.
2. Extract phillips screws holding gas nozzle support plate.
3. Using a 13mm and a 15mm wrench, remove gas orifice stamped 36 and replace with gas orifice stamped 1.65.
4. Reattach gas nozzle support plate and kickplate.

#### Small Oven Bake Burner Orifice Replacement:

1. Extract phillips head screws at right and left sides of kickplate, then remove kickplate.
2. Extract phillips screws holding gas nozzle support plate.
3. Using a 13mm and a 15mm wrench, remove gas orifice stamped 48 and replace with gas orifice stamped 55.
4. Reattach gas nozzle support plate and kickplate.

### IR Broiler Conversion (Refer to Figures 8 & 9):

1. With rear of the unit accessible, extract phillips head screws attaching riser to unit.
2. Once riser is removed, extract screws holding back panel on.
3. Remove center flue using a phillips head screwdriver to access orifice elbow.
4. Using a 16mm wrench, remove gas supply line from gas orifice elbow.
5. Using an adjustable wrench, remove elbow from holder.
6. Using a 13mm open ended wrench and adjustable wrench, remove gas orifice stamped 48, replace with gas orifice stamped 56.
7. Replace elbow and reattach gas supply line.
8. Repeat for left hand oven on 60" units.
9. Reattach back panel to unit.
10. Open oven door and extract phillips head screws holding broiler igniter bracket to top of oven compartment.
11. Remove existing igniter cover and replace it with the new broil igniter cover, LP.
12. Make sure cover is fully seated, then re-install igniter.

### Left IR Broiler (60" Range), (Refer to Figures 10, 11 & 12):

1. Open left oven door to gain access to IR broiler igniter. Extract the phillips head screws holding the igniter bracket to top of oven compartment.
2. Remove existing left hand igniter bracket and replace it with new bracket provided.
3. Remove existing igniter cover and replace it with new cover provided.
4. Make sure cover is fully seated and re-install igniter.

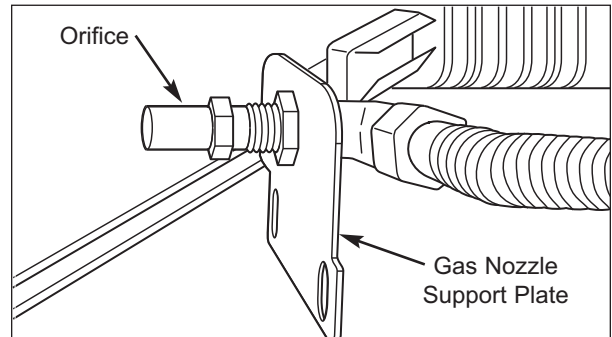


Figure 7. Bake Burner Orifice Removal

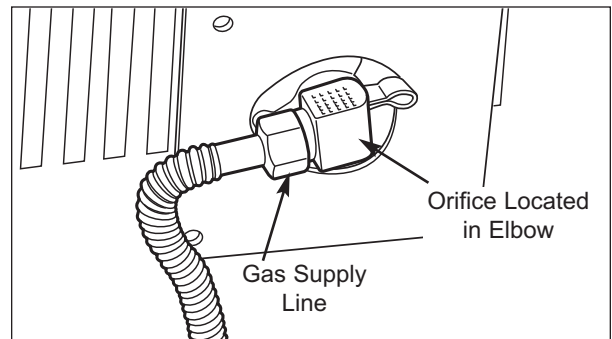


Figure 8. IR Broiler Orifice Elbow

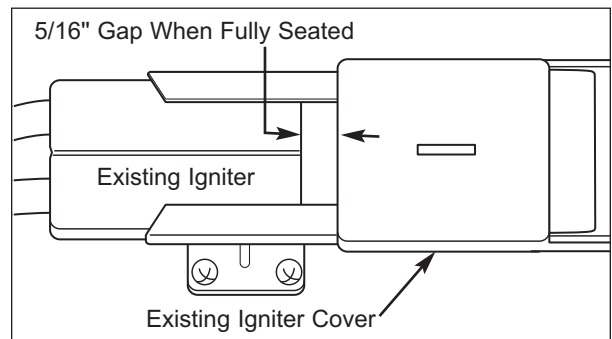


Figure 9. Igniter with existing cover

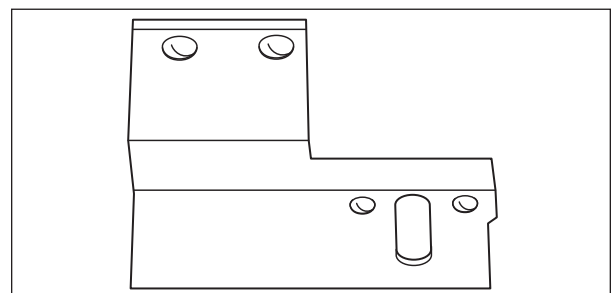


Figure 10. Left Hand Igniter Bracket

## 801692

# Liquid Propane Conversion Kit For Range Models

**Manifold Pressure:** With the conversion complete, the manifold pressure should be 10" of water column as measured through a pressure tap in the gas manifold. The supply pressure should be from an approved LP source at minimum and maximum pressure of 11" and 14" of water column, respectively.

**Flame Characteristics** (Refer to Figure 13): The flame produced by the burner should be a quiet, blue flame, exhibiting no lifting or blowing. No modifications should need to be made to the flame, but if the burner is not exhibiting a proper flame then modifications need to be made.

To modify flame characteristics on an open top outer burner, loosen the venturi setscrew and move the venturi in or out until the proper flame is obtained.

### ⚠ WARNING

**THE CO LEVEL SHOULD BE MONITORED AT ALL TIMES DURING MODIFICATION, USING AN ELECTRONIC CO ANALYZER, OR EQUIVALENT.**

#### For Open Top Inner Burner:

Rotate air shutter until proper flame is obtained.

#### For Griddle, Charbroil, Oven Broil, and Oven Burners:

Advance or retract venturi tube, by screwing or unscrewing orifice elbow until proper flame is obtained.

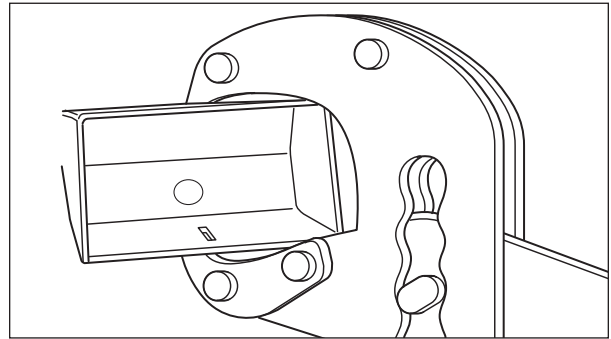
#### For French Top:

Adjust the two brass nuts on jet housing up or down until proper flame is obtained.

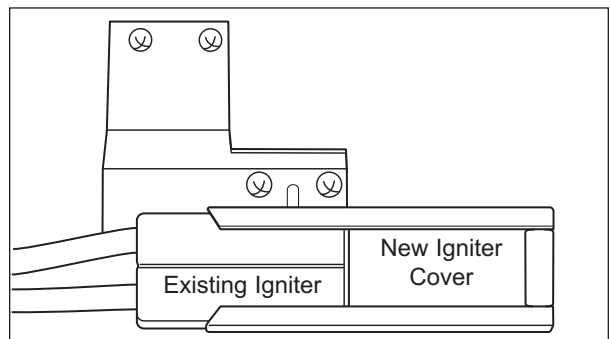
**Ignition System:** If the unit is operating properly after conversion, the burners should ignite within 4 seconds of the gas flowing out of the burner ports. If the flame is extinguished, the unit should also automatically re-ignite within 4 seconds. When the burner is operating correctly, with a proper, hard flame, the unit should not be sparking.

**Leak Testing:** With all orifices converted, apply soapy water to all joints and fittings. Turn on all burners and check thoroughly for leaks. Then, turn off all burners and recheck for leaks.

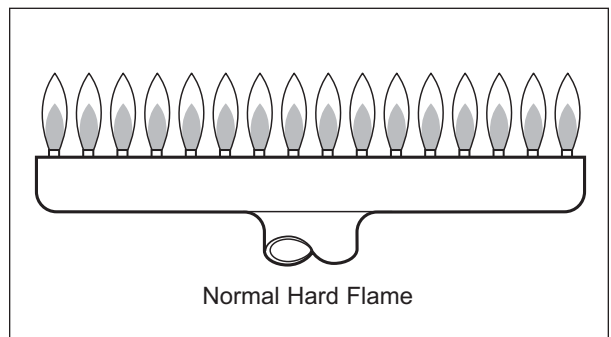
**Label:** Once conversion is complete, and all appropriate tests have been satisfied, fill out all applicable information and affix the rating label as close as possible to existing rating plate.



**Figure 11. Gently squeeze new cover with channel lock pliers if too loose**



**Figure 12. Existing Igniter and cover on new left hand broiler igniter bracket**



**Figure 13. Flame Appearance**