

WOLF LIQUID PROPANE FUEL CONVERSION KIT FOR RANGETOPS INSTALLATION INSTRUCTIONS

Kit Number 800187

- For Use with Wolf Gourmet
Rangetop Models:
RT362F
RT364C
RT364G
RT366
RT482CF
RT484CG
RT484DC
RT484DG
RT484F
RT486C
RT486G
RT488

NOTE: Only valid for the above models with Serial Numbers 11,000,000 and above

⚠ 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.

These instructions contain procedural information to convert a *Wolf Gourmet* rangetop from natural gas to liquid propane on the above listed unit models. Some units may not contain all the burners that the kit contains conversion information for.

This conversion kit was designed to convert a natural gas rangetop to liquid propane for altitudes up to 6,000 ft.

QTY	ITEMS INCLUDED IN THE KIT	STAMPED #
(8)	Orifice, Top Burner Inner	7
(8)	Orifice, Top Burner Outer	109
(8)	Valve by-pass Screw, Top Burner Inner	25
(8)	Valve by-pass Screw, Top Burner Outer	54
(2)	Orifice IR Griddle Burner	55
(2)	Orifice IR Char-broiler Burner	56
(1)	Orifice French Top Burner	117
(1)	LP Rangetop Rating Label	
(1)	Conversion Instructions 800250B	

- **Tools Needed for Conversion:**
Phillips Head Screw Driver
Small Blade Flat Head Screw Driver
7, 10, 12, 13, 16, and 19mm Open Ended Wrenches
Adjustable Wrench
23mm Socket with driver (angle driver if possible)

This Kit is to be installed only by a qualified service agency.

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Conversion Instructions

CAUTION

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

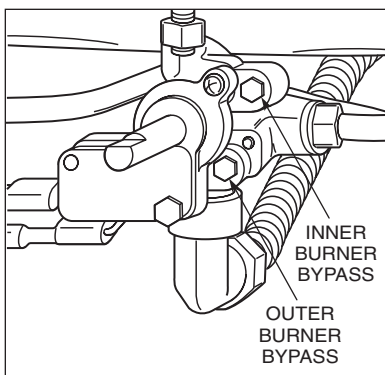
Dual Main Burner Section:

Front Panel

Unscrew screws under front control panel, one (1) each on right and left side with a standard Phillips head driver. Remove all knobs, rotate out from the bottom, and lift up to remove front panel.

Valve by-pass Screws

Replace *Valve by-pass Screw, Top Burner Inner* stamped 40 with *Valve by-pass Screw 25* with a small bladed, flat head driver. Repeat for *Valve by-pass Screw, Top Burner Outer* stamped 88 with colored *Valve by-pass Screw 54*. See below for location of Inner and Outer Orifice by-pass screws.



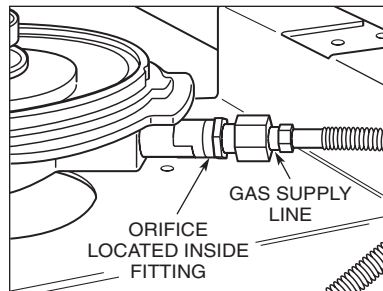
Open Top Burner Orifices

Remove burner grates, outer burner ring, and using the S-hook that

came with the unit, remove the porcelainized steel top.

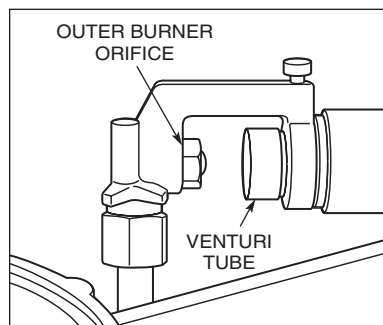
- **Inner Burner Orifice**

Using a 8 and 12mm wrench, completely remove the gas supply line from the orifice holder. Using a 12mm and an adjustable wrench, remove the fitting and replace the *Inner Burner Orifice* stamped 34 and replace with *Orifice 7*. The inner burner shutter does not need to be moved. Repeat for each burner. (See below for clarification)



- **Outer Burner Orifice**

Using a 10mm wrench, remove the *Outer Burner Orifice* stamped 170 from the jet holder and replace with *Orifice 109*. Loosen the setscrew holding the venturi with flat head screwdriver and slide the venturi tube out to the second line. Retighten setscrew. Repeat for each burner.

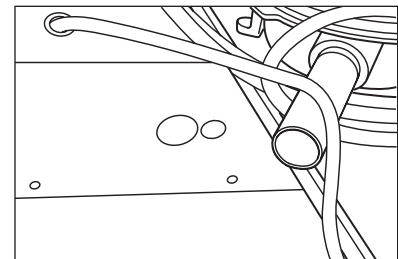


Before the pressed steel top is replaced on the right hand burner unit, the gas regulator needs to be converted (See next section). Once the regulator has been converted, the right side burner can be reassembled.

Gas Regulator

Convertible Gas Regulator

With the right most porcelainized top removed, locate the regulator access hole in the rear of the burner box, on the left of the burner support bracket. If the access holes in the unit are as pictured below, additional steps, outlined in Section 2 below, will need to be taken to convert the regulator, otherwise use the Section 1 instructions for conversion.



Section 1:

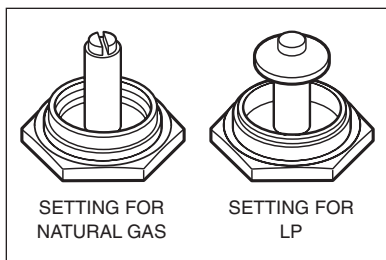
With the right most porcelainized top removed, insert a 23mm, or 7/8" socket into the regulator access hole in the rear of the unit. Remove the regulator access cap. On the inside of the cap remove the plastic insert (see pictures at end of Section 2), invert so that the disk end is out and replace in the cap. Replace the cap into the regulator, and then reassemble the surface burner unit.

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Section 2:

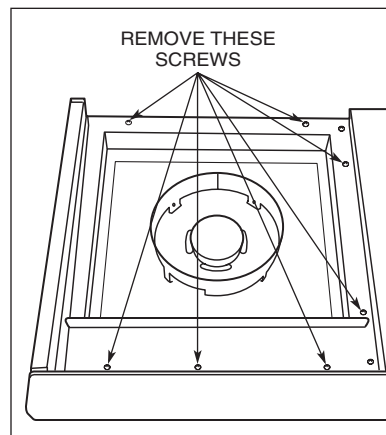
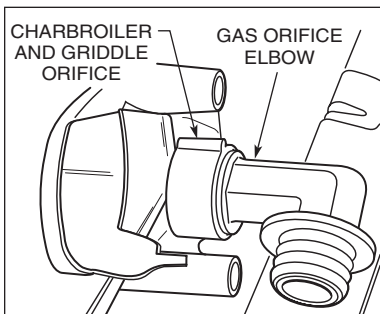
From the rear of the unit, remove the island trim and back panel. Using a pipe wrench, rotate the regulator so that the regulator cap can be accessed and removed. On the inside of the cap remove the plastic insert (see pictures at the end of this section), invert so that the disk end is out and replace in the cap. Once conversion is complete, reorient regulator to original position and replace back panel and island trim.

This conversion adjusts for proper gas manifold pressure for conversion to LP gas from natural gas.



Griddle

If the front panel has not been removed, do so, following the Front Panel instructions from the Dual Main Burner Section. Using a 16mm wrench, remove the gas supply line from the elbow. Using a 13mm wrench, remove the elbow from its holder. With a 13mm and an adjustable wrench, remove *Gas Orifice* stamped **46** from the elbow and replace with *Gas Orifice 55*. Replace elbow in holder and reattach gas supply line.



Lift the burner box from the front to access the jet holder underneath, propping up the front of the burner box. Using a 7mm wrench, remove *Burner Orifice* stamped **170** from the jet holder assembly and replace with *Burner Orifice 117*. Lower the burner box, reinsert screws, replace the burner head and inner ring, replace porcelainized parts, and finally replace base and surface rings.

Char Broiler and/or Griddle Section:

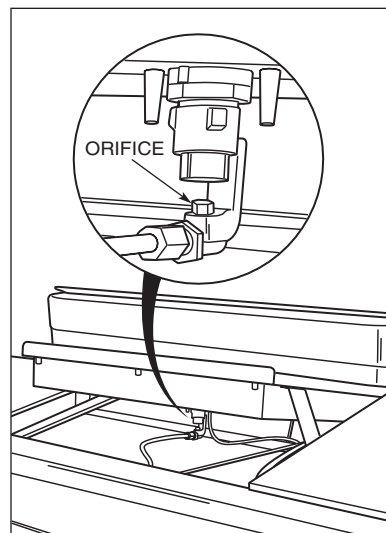
Char Broiler

If the front panel has not been removed, do so, following the Front Panel instructions from the Dual Main Burner Section. Using a 16mm wrench, remove the gas supply line from the gas orifice elbow. Using a 13mm wrench, remove the elbow from its holder. With a 13mm and an adjustable wrench, remove *Gas Orifice* stamped **50** from the elbow and replace with *Gas Orifice 56*. Replace elbow in holder and reattach gas supply line.

French Top Section:

French Top

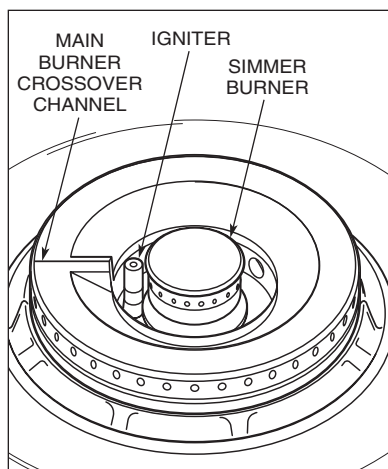
Remove all the rings and the ring base from the unit. Remove the front and back porcelainized spacers. Remove the burner head and inner ring. Remove the burner box screws as shown in the following picture.



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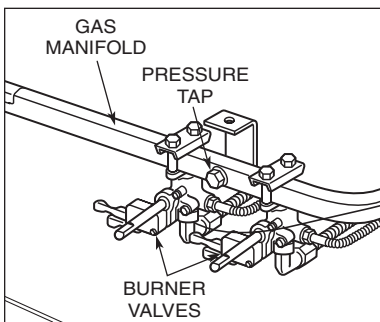
Burner Alignment:

For the unit to ignite properly, the burner rings must be correctly aligned. There is a protrusion on the outer ring that corresponds with a notch in the base. Rotate the outer ring on the base until the protrusion and notch lock. With the notch locked, the crossover channel should align with the igniter. The following illustration demonstrates a correctly aligned open top burner unit.



Manifold Pressure:

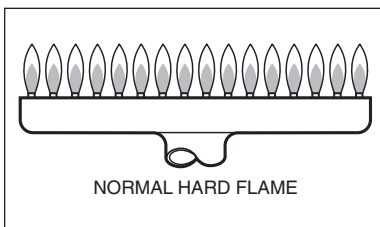
With the conversion complete, the manifold pressure should be 10" of water column as measured through a pressure tap in the gas manifold. The following illustration shows the pressure tap. Location of this tap will vary from unit to unit, but it will be on the front of the gas manifold.



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:

The flame produced by the burner should be a quiet, blue flame, exhibiting no lifting or blowing. The following illustration shows a desirable flame.



No modifications should need to be made to the flame, but if the burner is not exhibiting a proper flame and modifications need to be made, the CO level should be monitored at all times during modification using an electronic CO analyzer, or equivalent. To modify flame characteristics on an open top outer burner, loosen the

venturi set screw and move the venturi in or out until the proper flame is obtained. For the open top inner burner, rotate the air shutter until the proper flame is obtained. For the griddle, and char broiler, advance or retract, by screwing or unscrewing, the orifice elbow until the proper flame is obtained. For the French top, adjust the two brass nuts on the jet housing up or down until the 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 a leak detection solution to all joints and fittings. Turn on all burners and check thoroughly for leaks. Then turn off all the burners and recheck for leaks.

Labels:

Once installation of all orifices is complete, and all the appropriate tests have been satisfied, fill out all applicable information and affix the LP Rangetop Rating Label as close as possible to the existing rating plate.

