Liquid Propane Fuel Conversion Package

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These instructions contain procedures to convert a Wolf Gas Cooktop from natural gas to liquid propane for models CT36G/S, CT36G/P, CT30G/S, CT30G/P, CT15G/S, CT36G/S-2, CT36G/P-2, CT30G/S-2, CT30G/P-2, and CT15G/S-2.

This component package contains extra components to allow proper conversion of all models.

TOOLS REQUIRED

- $^{7}/_{8}$" (22 mm) socket with ratchet
- $^{3}/_{16}$" (4.7 mm) socket with ratchet
- Small-blade flat-head screwdriver
- #1 Phillips screwdriver
- Open-ended wrenches:
  - 7 mm
  - 11 mm
  - 12 mm
- Adjustable torque wrench
- Gas detection device (for test)

⚠ WARNING

This conversion kit must be installed by a qualified service agency. The installation must conform to the manufacturer's instructions and to all applicable codes and requirements of the authority having jurisdiction. Failure to follow these instructions exactly may result in a fire, explosion, or production of carbon monoxide 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 service agency checks operation of the converted appliance as specified in the manufacturer's instructions supplied with this kit.

Note: This conversion kit was designed to convert a natural gas cooktop to liquid propane for altitudes up to 8000' (2.4 km).

⚠ WARNING

Turn off the gas to the product at the supply source before starting this procedure.

⚠ WARNING

Turn off the power to the product before starting this procedure.

BEFORE GAS CONVERSION

Gas conversion requires access to the burner orifices, which require replacement as part of the conversion procedure.

Remove All Burner Grates

Lift all burner grates from the unit.

Remove All Burner Caps

Remove all burner caps from the burner assemblies.

Remove All Knobs

Pull all of the knobs away from the unit.

Remove All Venturis

Use a $^{7}/_{8}$" (22 mm) socket to remove the brass Venturis from the burners.

Remove All Burner Assemblies

To remove each burner assembly:

1. Lift the burner assembly from the burner pan.
2. Remove the electrode wire from the igniter.

Remove the Burner Pan

Lift the burner pan from the burner box.

CONVERT THE BURNERS TO LP GAS

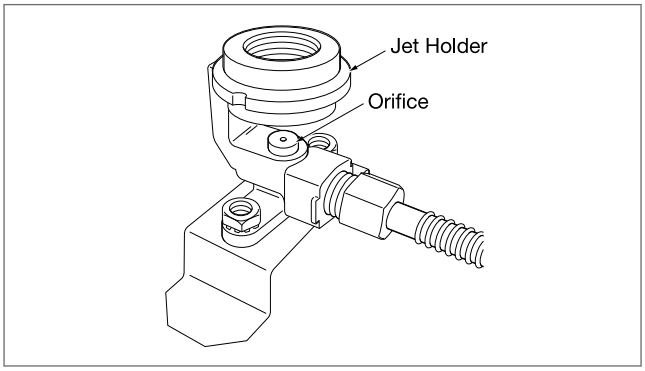
Convert the Jet Holder (Main) Orifices for LP Gas

For each jet holder (main) orifice:

1. Use a 7 mm socket to remove the orifice from the jet holder.

2 Replace the orifice:

- On the large 15K burner, replace the orifice stamped **178** with the orifice stamped **115**.
- On the medium 12K burner, replace the orifice stamped **161** with the orifice stamped **104**.
- On the small 9.2K burner, replace the orifice stamped **140** with the orifice stamped **91**.



Convert the Simmer Orifices for LP Gas

For each simmer orifice:

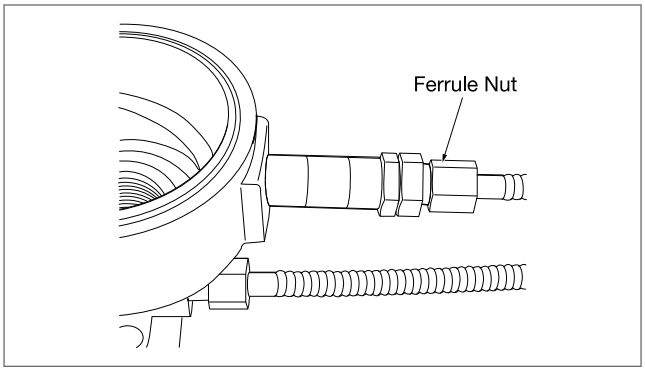
1 Use an 11 mm open-ended wrench to remove the ferrule nut holding the flex tubing.

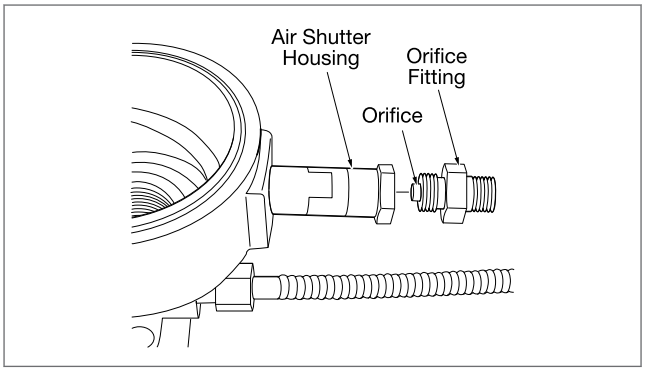
2 Use an adjustable wrench and 12 mm open-ended wrench to remove the orifice fitting from the air shutter housing.

3 Use a 4 mm socket to remove the orifice.

4 Replace the orifice:

- On the large 15K burner, replace the orifice stamped **S** with the orifice stamped **P**.
- On the medium 12K burner, replace the orifice stamped **M** with the orifice stamped **X**.
- On the small 9.2K burner, replace the orifice stamped **J** with the orifice stamped **G**.





IMPORTANT NOTE: Do not make any adjustments to the air shutter openings. These settings have been tested to 7,000' (2 km).

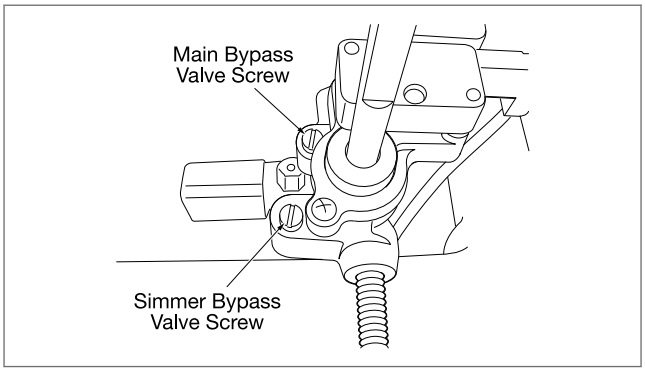
Convert the Valve Bypass Screws for LP Gas

For each valve bypass screw:

1 Use a #1 Phillips screwdriver to remove the ring light and rubber splashguard to expose the valve bypass screws.

2 Replace the valve bypass screw:

- On the large 15K burner, replace the main bypass valve screw stamped **97** with the bypass valve screw stamped **60**. Replace the simmer bypass valve screw stamped **62** with the bypass valve screw stamped **39**.
- On the medium 12K burner, replace the main bypass valve screw stamped **61** with the bypass valve screw stamped **46**. Replace the simmer bypass valve screw stamped **57** with the bypass valve screw stamped **36**.
- On the small 9.2K burner, replace the main bypass valve screw stamped **57** with the bypass screw stamped **33**. Replace the simmer bypass valve screw stamped **54** with the bypass valve screw stamped **37**.



Assemble the Cooktop After Gas Conversion

⚠ WARNING

Whenever assembling the cooktop, install new O-rings (kit #806074). Failure to replace these O-rings could cause an internal gas leak.

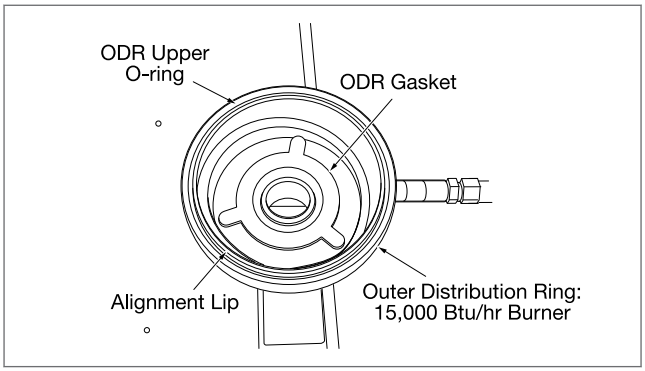
TIP: For ease of reassembly, remove the cooktop burner box from the counter before reassembly.

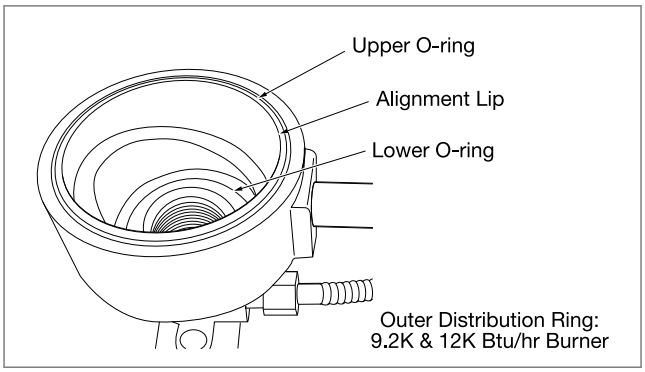
1 Replace the O-rings as shown for all burners.

The outer distribution O-ring has a thinner cross section.

⚠ WARNING

Do not use the O-ring with a wider cross section at this location. It will cause a gas leak when assembled. These are special high-temperature O-rings, and no substitutes will work.





2 Install the cooktop pan in place over the outer distribution rings. Make sure the correct spark electrode wires reach to the appropriate burner locations.

3 Replace the O-rings in the inner distribution rings.

These O-rings have a larger cross section and will slip-fit into the inner distribution ring to hold it in place during installation.

⚠ WARNING

Do not use the O-ring with a thinner cross section at this location. It will cause a gas leak when assembled. These are special high-temperature O-rings, and no substitutes will work.

4 Center the outer distribution rings within the openings of the cooktop pan. The alignment lip of the outer distribution ring must protrude through the cooktop pan. Applying pressure to the cooktop pan while tightening the inner distribution ring makes assembly easier.

5 Use a $^{7}/_{8}$" (22 mm) socket to tighten the brass Venturi inside the inner distribution ring, torqued to 100 in lb.

6 If applicable, replace the electrodes, burner caps, and grates.

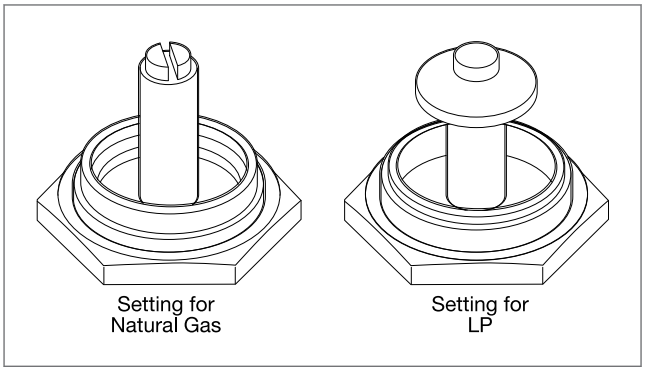
7 If applicable, verify the electrode position. Make sure it is pushed all the way down until it is captured by the inner distribution ring's alignment dimple. The electrode tip should be facing toward the front of the unit. The electrode tip should be at the same height as the second row of burner ports from the top of the burner head. The spark gap should be .100” from the burner head.

Set the Convertible Gas Regulator for LP Gas

1 Use a $^{7}/_{8}$" (23 mm) socket to remove the regulator access cap.

2 On the inside of the cap, remove the plastic insert and invert it so that the disk end is out and replace in the cap.

3 Place the cap back in the regulator.



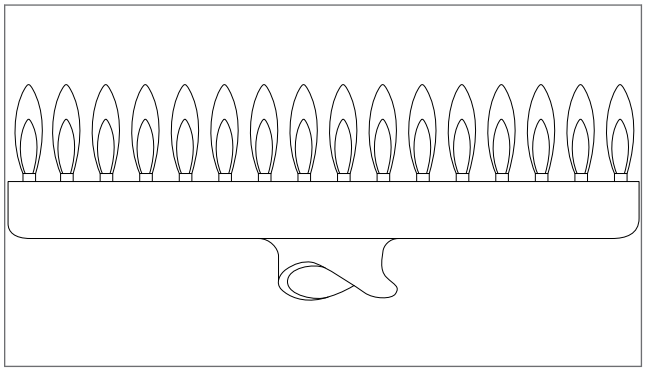
AFTER GAS CONVERSION

LP Gas Manifold Pressure

With the conversion complete, the manifold pressure should be 10” (254 mm) of water column. The supply pressure should be from an approved LP source at minimum and maximum pressure of 11” (279 mm) and 14” (356 mm) of water column respectively.

Good Flame Characteristics

The flame produced by the burner should be a quiet, blue flame with some minor yellow tipping and exhibiting no lifting or blowing. No modifications to the flame should be needed.



Proper Ignition System Operation

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

Test for LP Gas Leakage After Conversion

With all orifices converted, use a specialized gas detection tool to detect any gas leakage into the burner box. Place the gas detection tool's collection end into the access holes in the front lower corners of the burner box. After checking for leaks with the burners off, turn on all the burners and recheck for leaks.

Attach the LP Gas Rating Label

Once installation of all orifices is complete and all appropriate tests have been satisfied, fill out all applicable information and attach the appropriate LP cooktop rating label as near as possible to the existing product rating plate.