### **A**WARNING FIRE, EXPLOSION, CARBON MONOXIDE HAZARDS

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 loss of life, personal injury, or property damage. 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 and conversion labels applied as specified in the manufacturer's instructions supplied with the kit.

Caution: The gas supply shall be shut off prior to disconnecting the electrical power, before proceeding with the conversion. Be sure both power supplies are off before installing the conversion kit. Failure to do so could cause serious bodily injury.

For operation at elevations above 2000 ft, input ratings should be reduced at the rate of 4 percent for each 1000 ft above sea level.

This conversion kit may be installed only on the following model(s):

MGR30S2AST / MGR30S2AWW / MGR30S2ABB

#### Parts List:

Qty	Description		
1	LP Conversion Instructions (this document)		
1	LP Conversion Sign-Off Label for Rating Plate		
1	LP Conversion Warning Label		
1	1.14mm orifice (marked "1.14")		
1	1.07mm orifice (marked "1.07")		
1	1.02mm orifice (marked "1.02")		
2	0.90mm orifice (marked "0.9")		
1	0.68mm orifice (marked "0.68")		
	• *		

IMPORTANT: After replacing the natural gas to LP orifices, be sure to keep the original factory installed natural gas orifices for future range conversion back to natural gas. The NG and LP orifices are marked as follows:

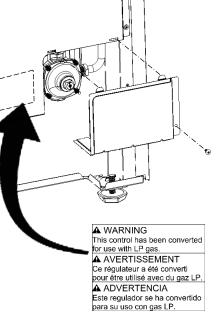
Burner Location	NG Orifice Markings	LP Orifice Markings
Left Front	1.36 (9100Btu/h)	0.9 (8500Btu/h)
Left Rear	1.36 (9100Btu/h)	0.9 (8500Btu/h)
Right Front	1.65 (12000Btu/h)	1.02 (11500Btu/h)
Right Rear	1.04 (5000Btu/h)	0.68 (5000Btu/h)
Bake	1.94 (18500Btu/h)	1.14 (15000Btu/h)
Broil	1.78 (16000Btu/h)	1.07 (12800Btu/h)

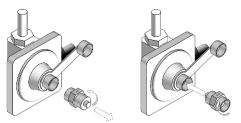
**Tools Required:** 

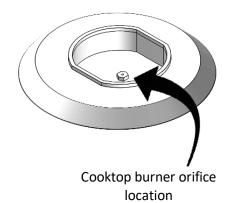
- Phillips screw driver
- Narrow blade flat screwdriver
- 7mm or 9/32" hex driver
- adjustable wrench

Instruction Steps:

- 1. Convert the pressure regulator
  - To access the pressure regulator, the appliance must be removed from the installation space.
  - Remove the regulator access cover from the bottom-right corner of the back of the appliance (as viewed from the back).
  - Do NOT remove the pressure regulator or allow it to turn.
  - If present, remove the plastic dust cover from the regulator plug.
  - Using an adjustable wrench, unscrew the regulator plug from the pressure regulator do not remove the spring from the regulator.
  - Orient the plug for the fuel type being used.
    - NG will have the hollow end of the plug towards the regulator and spring.
    - LP will have the hollow end of the plug facing away from the regulator.
    - Plug direction is also stamped on the side of the plug.
  - Replace the plug and dust cover onto the regulator.
  - Reinstall the regulator access cover
  - Apply the "LP Conversion Warning Label" on the rear wire cover on or near the access cover.
- 2. Replace cooktop orifices
  - Remove the top grates, burner caps, and burner heads
  - Using a 7mm or 9/32" nut driver, remove the top burner orifices. These may be accessed through the burner opening in the base. Keep the original Natural Gas orifices for later conversion to Natural Gas.
  - Locate the cooktop LP orifices provided with this kit. Each orifice is permanently stamped with numbers indicating the size of the orifice opening. (See orifice marking table on page 1 of these instructions.)
  - Using a 7mm or 9/32" nut driver, install each of the LP orifices in the correct location according to the table on page 1. Tighten each orifice until snug. Use caution not to overtighten.
  - Replace burners, burner caps, and grates to their respective locations.



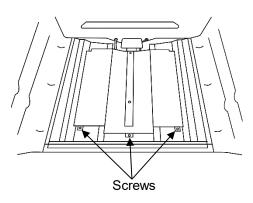


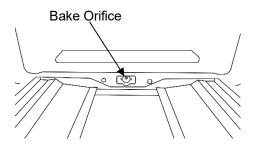


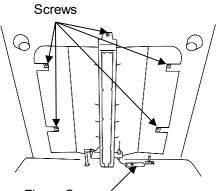
- 3. Replace bake orifice
  - Orifice cannot be converted by tightening the orifice the orifice must be replaced.
  - Remove the oven door (see Use & Care Manual or Installation Instructions for details.
  - Remove oven bottom by removing the 2 screws at the front of the oven bottom hidden behind the door gasket.
  - Remove the screws holding the flame spreader and burner to the burner box.
  - Carefully pull out bake burner assembly, and tip the assembly upwards to reveal the bake orifice behind the oven back. Lean the assembly out of the way, being careful not to damage electrode or flame sense wires.
  - Use a 7mm or 9/32" nut driver to remove the bake orifice from the orifice holder. Be careful to not drop the orifice.
  - Locate the oven LP orifices provided with this kit. (See orifice marking table on page 1 of these instructions.)
  - Using a 7mm or 9/32" nut driver, install the LP orifice into the bake orifice holder. Tighten orifice until snug. Use caution not to overtighten.
  - Reinstall the bake burner assembly and oven bottom, being careful to not pinch or damage the door gasket.

#### 4. Replace broil orifice

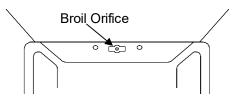
- Orifice cannot be converted by tightening the orifice the orifice must be replaced.
- The broil burner is attached to the flame spreader both parts can be removed together. Remove 1 screw from flame sensor wire cover on back of oven cavity. Remove the screws holding the burner assembly to the oven top.
- Carefully pull burner assembly away from the oven top, and tip the assembly downwards to reveal the broil orifice behind the oven back. Lean the assembly out of the way, being careful not to damage electrode or flame sense wires.
- Use a 7mm or 9/32" nut driver to remove the broil orifice from the orifice holder. Be careful to not drop the orifice.
- Locate the oven LP orifices provided with this kit. (See orifice marking table on page 1 of these instructions.)
- Using a 7mm or 9/32" nut driver, install the LP orifice into the bake orifice holder. Tighten orifice until snug. Use caution not to overtighten.
- Reinstall the broil burner assembly, flame sensor wire cover, and oven door.



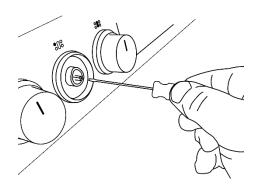




Flame Sensor<sup>®</sup> Wire Cover



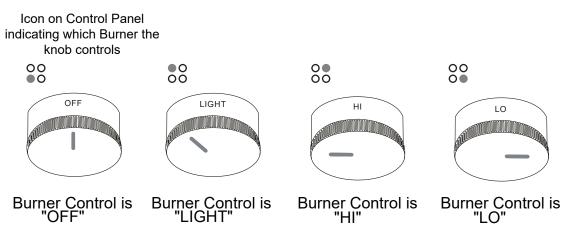
- 5. Verify Operation
  - Test if cooktop burner "low" setting requires adjustment, for each burner, perform the following:
    - Push in and turn control to LITE until burner ignites.
    - Quickly turn knob to LOWEST POSITION.
    - If burner goes out, reset control to OFF.
    - Remove the surface burner control knob.
    - Insert a thin-bladed screwdriver into the hollow valve stem and engage the slotted screw inside.
       Flame size can be increased or decreased by turning the screw. Turn counterclockwise to increase flame size. Turn clockwise to decrease flame size. Adjust flame until you can quickly turn knob from LITE to LOWEST POSITION without extinguishing the flame. Flame should be as small as possible without going out.



- Cooktop/Oven Burner Flame Appearance:
  - Flames should be mostly blue. Yellow tips on outer cone of flames is normal for propane fuel.
  - Oven burners do not have an adjustable air shutter. If flames are oversized or overly yellow, confirm correct orifices have been installed, house gas supply pressure is correct, and cooktop manifold gas pressure is within specifications.
- Check manifold gas pressure (if necessary): If it should be necessary to check the manifold gas pressure, follow these steps:
  - Remove the burner cap from the right-rear burner.
  - Connect pressure gauge to right-rear orifice using rubber hose with inside diameter ~1/4". Hold tubing down tight over orifice.
  - Light another cooktop burner and turn to a medium-low setting.
  - Turn right-rear burner valve on.
  - Confirm pressure reading is ~5" WC for NG or 10" WC for LP.
- When all connections have been made, make sure all range controls are in the off
  position and turn on the main gas supply valve. Use a liquid leak detector at all
  joints and connections to check for leaks in the system.
- 6. Gas Supply Pressure Testing
  - Gas supply pressure for testing regulator must be at least 1' water column pressure above the manifold pressure shown on the model/serial rating plate.
  - Line pressure testing above 1/2 psi gauge (14" WCP):
    - The range and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi(3.5 kPa/14" WCP).
  - Line pressure testing at 1/2 psi gauge (14" WCP) or lower:
    - The range must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa/14" WCP).

#### 7. Controlling The Cooktop Burners

To turn a cooktop burner on, push in on the control knob and turn left (counter-clockwise) to the "LIGHT" position. Gas will flow and the igniters on all burners will begin to spark. The small icon above the control knob indicates the location of the burner being controlled. The various settings (from OFF to HI) are located on the knob itself. After the burner ignites, adjust to the desired heat setting by aligning the power level on the knob to the indicator mark on the control panel. Most chefs will advise to observe the flame, not the knob, while adjusting the burner setting. To turn a burner off, simply rotate the control knob right (clockwise) to the OFF position.



- 8. Adjusting the flame size
  - Keep an eye on the flame while adjusting the temperature. When rapid heating is desired, the flame size should match the size of the cookware you are using.
  - Flames larger than the bottom of the cookware will not heat faster and may be hazardous.





#### WARNING

Burners should be operated only when covered by cookware. Burner flames not coveredby cookware present a risk of fire or clothing ignition. Never let flames extend beyondthe sides of the cookware. Failure to comply may result in serious injury.

- 9. Label Unit for Conversion
  - Place the "LP Conversion Label for Rating Plate" beside the existing rating plate inside the left side of the storage drawer.
  - Fill out the "LP Conversion Sign-Off Label for Rating Plate" and place it beside the existing rating plate label.

