

Instruction Sheet

16021948

2430000000

Description: L.P. Conversion for Dynasty DGRSC Series

Repair Part Number: Conversion Kit



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. The information in these instructions must be followed to minimize the risk of fire or explosion or to prevent property damage, personal injury or death. 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.

"THE CONVERSION SHALL BE CARRIED OUT IN ACCORDANCE WITH THE REQUIREMENTS OF THE PROVINCIAL AUTHORITIES HAVING JURISDICTION AND IN ACCORDANCE WITH THE REQUIREMENTS OF THE CAN-B149.1 AND CAN1-B149.2 INSTALLATION CODE."



WARNING

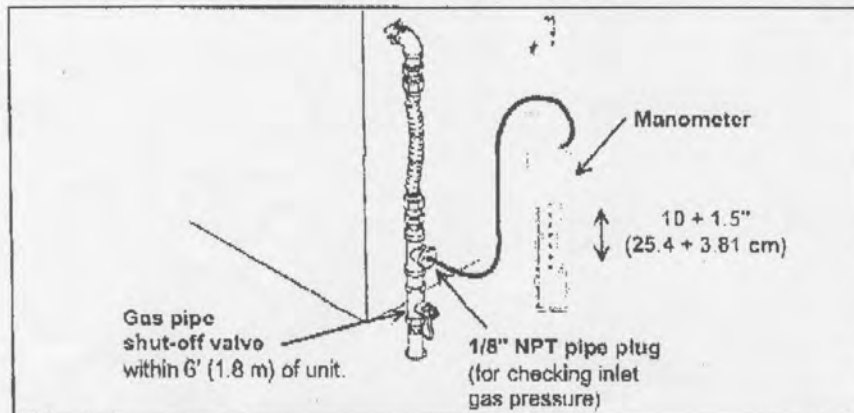
If the information in these instructions is not followed exactly, a fire or explosion, may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS
 - Do not try to light appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

Procedure:

Gas Pressure

- When converting range gas valve to L.P. gas, be sure the incoming gas supply line is equipped with a pressure regulator (located ahead of the unit) that will maintain the gas supply to the range at 10 ± 1.5 inches (25.4 ± 3.81 cm) water column pressure. Remove pressure tap pipe plug and check gas pressure by connecting a "U" tube manometer (or similar pressure gauge) to the pressure tap.



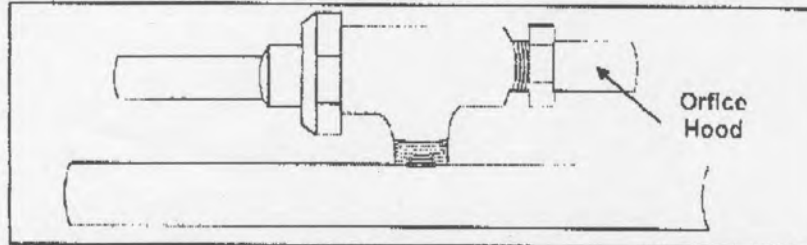
Surface Orifice Conversion

NOTE: All orifices with no exception must be converted.

1. Disconnect electrical power to the range.
2. Turn equipment shut-off valve handle to the closed position (if so equipped).
3. Remove control knobs from unit, by pulling knobs off the valve stems.
4. Remove two screws securing front panel to chassis, one on each side.
5. Roll top portion of control panel downward to gain access to gas valves.
6. Remove top burner grates from cooktop surface.
7. Remove top burner module covers from cooktop surface by lifting the rear and front portion of the covers.

NOTE: This will allow access to top burner gas valves, bi metal valves, and gas regulator.

8. Remove screws (front and rear) securing top burner, griddle, wok or charbroil assembly to access burner orifices.
9. Remove the orifice hood from the gas valves or bi-metal valves.



NOTE: Care must be taken to avoid damaging the threads on the orifice and/or valve.

NOTE: The griddle will be the only item on the top configuration with a bi-metal valve.

10. Verify that all the internal surfaces and components of the gas valve and new orifice are clean.

NOTE: Make sure that dirt, dust, and any other contaminants are not allowed to get inside the valve or orifice hood during assembly.

11. Install new orifice hood, by carefully screwing onto the gas valve or bi-metal valve.
12. Before turning on gas supply, check for leaks and verify that all gas valves are turned to the "OFF" position.
13. Adjust air shutters for optimum burner performance.

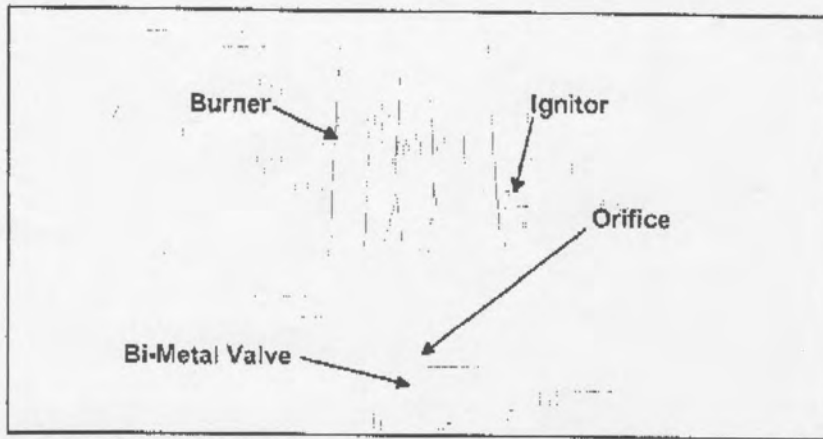
NOTE: Follow proper orifice quantities and sizes indicated on the chart below.

Type	BTU/HR	Natural Gas	L.P. Propane
Simmer Burner	10,000	1 - # 54 DMS	1 - # 63 DMS
Open Burners	15,000	2 - # 50 DMS	2 - # 57 DMS
Infrared Broiler	15,000	1 - # 51 DMS	1 - # 57 DMS
Griddle	15,000	1 - # 51 DMS	1 - # 57 DMS
Wok	20,000	1 - # 45 DMS	1 - # 56 DMS
Char Broiler	12,000	2 - # 52 DMS	2 - # 58 DMS
14" oven	20,000	1 - # 45 DMS	1 - # 55 DMS
25" Oven	27,500	1 - # 41 DMS	1 - # 53 DMS
31" Oven	20,000	2 - # 45 DMS	2 - # 55 DMS

Oven Orifice Conversion

NOTE: All orifices with no exception must be converted.

1. The oven orifice can be accessed through the interior of the oven cavity. Remove the bottom pan and oven burner to gain access to the oven orifice.
2. Remove the orifice from the oven bi-metal valve.

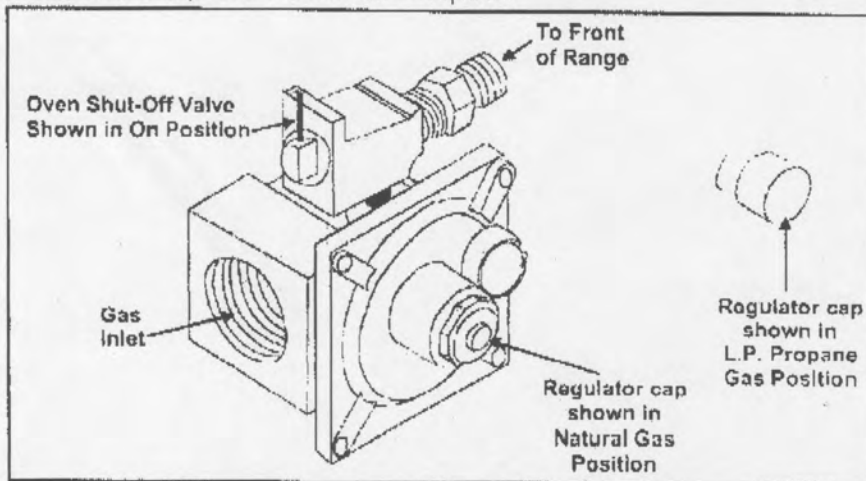


3. Install new orifice onto the oven bi-metal valve.
4. Adjust air shutters for optimum burner performance.

Regulator Conversion

NOTE: All orifices with no exception must be converted.

1. Unscrew and remove pressure regulator cap. A wrench may be required to loosen the cap.
2. Turn the cap over. Marking on the cap will indicate type of gas setting.
 - Regulator cap closed end exposed is set for Natural Gas.
 - Regulator cap open end exposed is set for L.P. Propane.



3. Place pressure regulator cap on pressure regulator and tighten.

Regulator Pressures	
Maximum incoming pressure to the regulator	14"..... WCP
Minimum incoming pressure to the regulator	6"..... WCP Natural Gas 11"..... L.P. Propane

Manifold Pressures	
Outgoing pressure from the regulator	5"..... WCP Natural Gas 10"..... L.P. Propane

Placement of Conversion Plate Labels

1. Apply "Conversion Plate Labels" in two locations.
 - Apply one label in the burner box next to the regulator.

* Same procedure
Applies for
LP → Nat. Gas
convert.