

Forno Conversion Kit Instructions For All Dual Fuel Range Models

*Click the model no. to see the corresponding conversion guide

[FFSGS6125](#)

[FFSGS6156](#)

[FFSGS6187](#)

[FFSGS6196-30](#)

[FFSGS6325](#)

[FFSGS6356](#)

[FFSGS6387](#)

[FFSGS6460](#)

Conversion Kit Instructions FFSGS6125

⚠WARNING Before carrying out this operation, disconnect the range from gas and electricity. Fail to do so, may result in fire, or electrical shock hazard can occur and result in injury or death. Do not remove regulator or allow it to turn during servicing.

The gas conversion procedure for this range includes 5 steps:

1. Pressure regulator
2. Cooktop burners
3. Gas valve
4. Reconnect Gas and Electrical Supply
5. Installation of new rating label

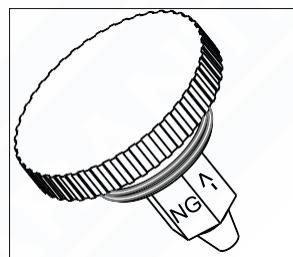
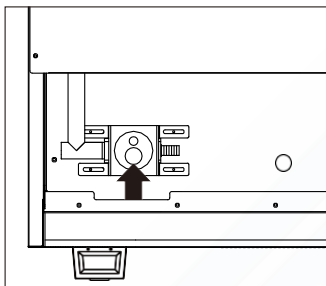
The conversion is not completed if all 5 steps have not been concluded properly.

Before performing the gas conversion, locate the package containing the replacement nozzles shipped with every range.

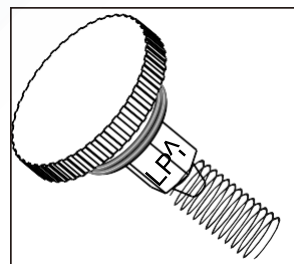
STEP 1: Pressure Regulator

To access the gas regulator, pull the range away from the cabinet wall. The gas regulator is located at the bottom back left corner of the range.

- a. Unscrew the cap from the regulator.
- b. Unscrew the brass insert from the cap. Do not remove the spring from the brass insert. Rotate the brass insert with the fully extended spring 180° and screw back the brass insert on the cap. Insert the cap with the spring first into the regulator. Make sure the cap is fully tighten on the regulator, if not done correctly a gas leak can occur.



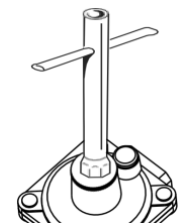
Position NG



Position LP

STEP 2: Cooktop Burners

- a. Remove cooking grills and burner caps.
- b. Lift off outer burner spreader and burner bases.
- c. Remove the factory installed natural gas nozzles from the center of the nozzle holders using a 7mm socket wrench. Replace the LP injector in each nozzle holder. Tighten each injector properly. **Do not to over tighten the injector.**

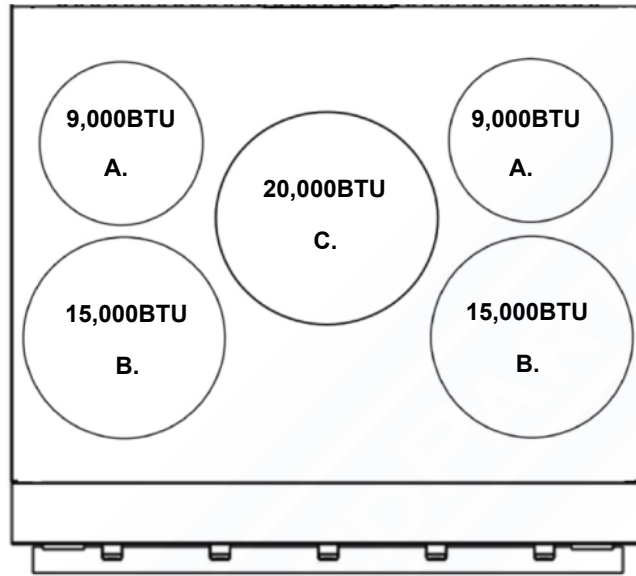


Socket wrench

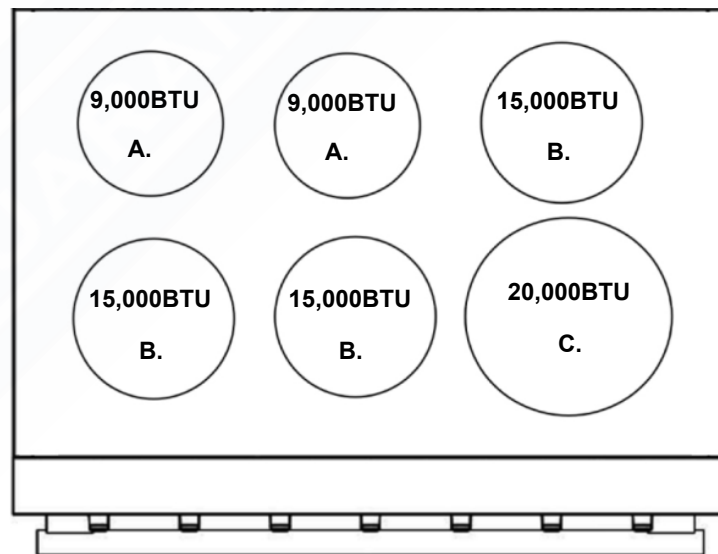
⚠CAUTION Handle carefully when removing and replacing gas components. Use proper support to prevent damage to components.

IMPORTANT: Each injector has a number indicating its flow diameter printed on the body. Consult the table below for matching nozzles with cooktop burners.

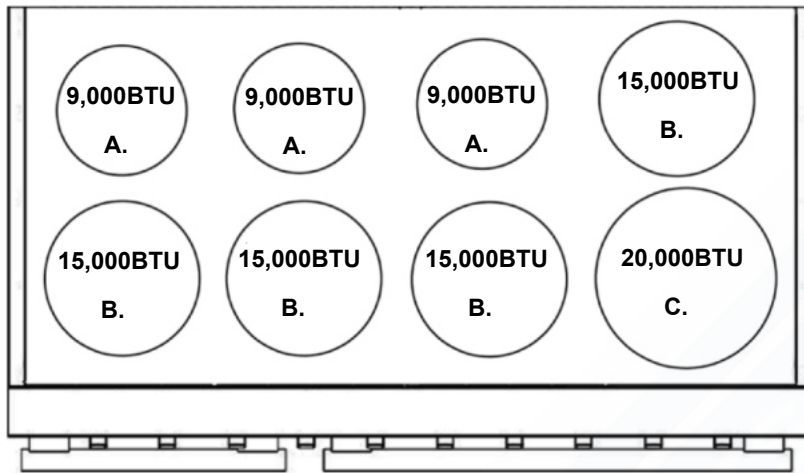
ORIFICE FOR NATURAL GAS (NG) & LIQUID PROPANE (LP)	COOKTOP BURNERS		
	A. 9,000BTU	B.15,000BTU	C.20,000BTU
NG	1.33	1.75	1.38 x 2 (OUTER) 0.75 x 1 (CENTER)
LP	0.93	1.18	0.9 x 2 (OUTER) 0.46 x 1 (CENTER)



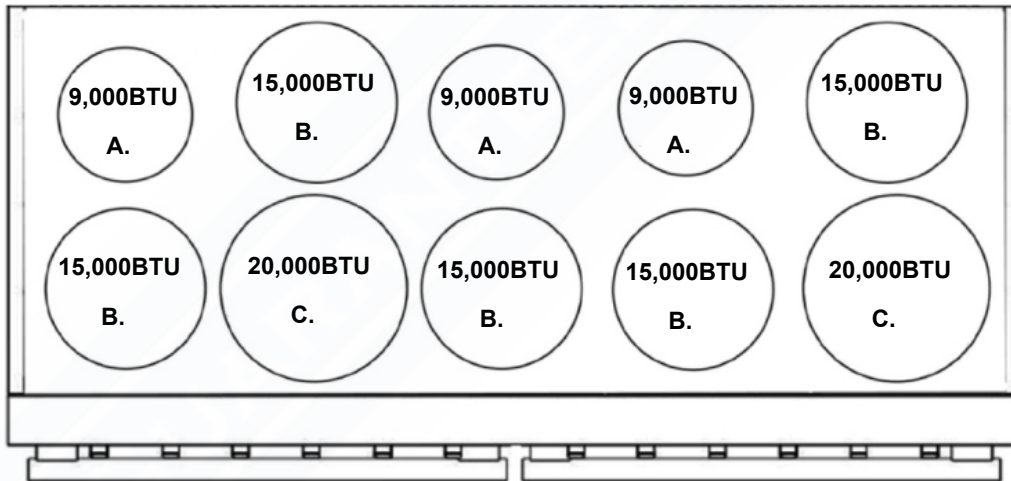
Model:FFSGS6125-30



Model:FFSGS6125-36



Model:FFSGS6125-48



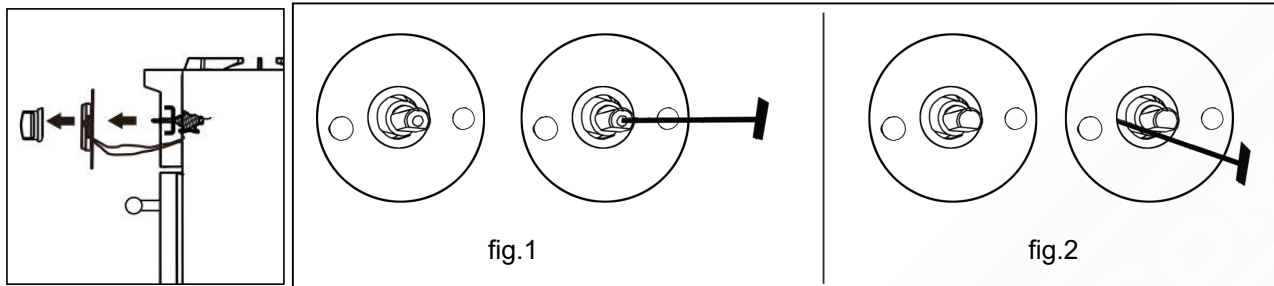
Model:FFSGS6125-60

IMPORTANT: Keep the injectors removed from the range for future use.

STEP 3: Gas Valve

a. Remove control knobs.

b. Using a flat screwdriver, adjust main burner bypass jets toward to 1/4 circle for LP until the flame is normal. For 9,000btu and 15,000btu burners, please refer to fig.1, which is in the center of valve axis. For 20,000btu burners, please refer to fig.2, which is in the left side of valve axis.

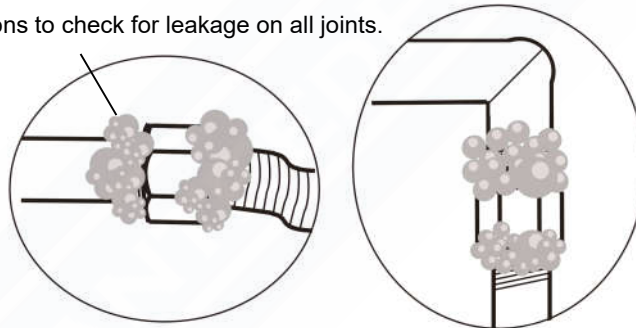


STEP 4: Reconnect Gas and Electrical Supply

Leak testing of the range shall be conducted according to the installation instructions provided with the range.

Before operating the range after the gas conversion, always check for leaks with a soapy water solution or other acceptable method in at gas connections installed between the gas inlet pipe of the range, gas regulator, and the manual shut-off valve.

Use soapy solutions to check for leakage on all joints.



▲WARNING DO NOT use a flame to check for gas leakage.

STEP 5: Installation of New Rating Label

Record the model and serial number on the LP / Propane conversion label provided in this kit.

The information can be obtained from the existing Rating / Serial label. Place the LPG conversion label as close as possible to the existing Rating / Serial label on the range.

Preparation

Before moving the range, protect any finished flooring and secure oven door(s) closed to prevent damage. The oven door(s) can be removed to lighten the load or to fit the unit through a doorway. Only remove if necessary. Do not remove the griddle or any other component. Door removal should only be done by a certified installer or service technician.

Placement

Do not lift or carry the oven door by the door handle.

Use an appliance dolly to move the range near the opening. Remove and recycle packing materials. Do not discard the anti-tip bracket supplied with the range.

Leveling

Raise the range to the desired height by adjusting the legs. The legs can be adjusted by rotating the metal leg clockwise to raise and counter clockwise to lower.

Conversion Kit Instructions FFSGS6156

⚠WARNING Before carrying out this operation, disconnect the range from gas and electricity. Fail to do so, may result in fire, or electrical shock hazard can occur and result in injury or death. Do not remove regulator or allow it to turn during servicing.

The gas conversion procedure for this range includes 8 steps:

1. Pressure regulator
2. Cooktop burners
3. Gas valve
4. Reconnect Gas and Electrical Supply
5. Installation of new rating label

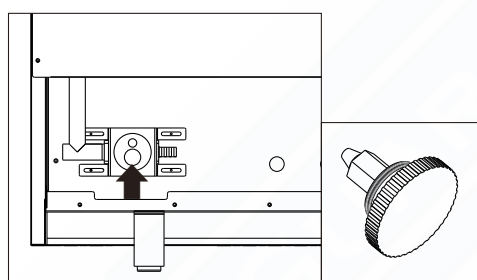
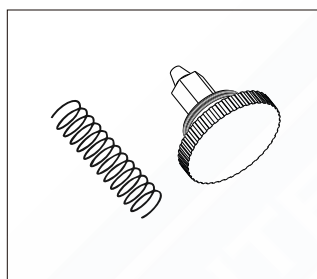
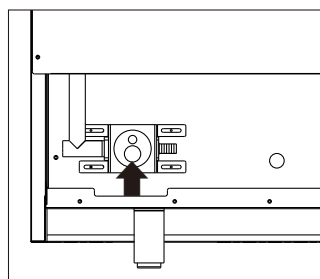
The conversion is not completed if all 5 steps have not been concluded properly.

Before performing the gas conversion, locate the package containing the replacement nozzles shipped with every range.

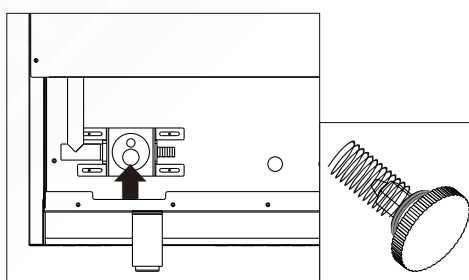
STEP 1: Pressure Regulator

To access the gas regulator, pull the range away from the cabinet wall. The gas regulator is located at the bottom back left corner of the range.

- a. Unscrew the cap from the regulator. Do not remove the spring from the regulator.
- b. Unscrew the insert from the cap and turn it over so the longer stem is facing the cap. Replace insert on the cap. Replace the cap on the regulator.



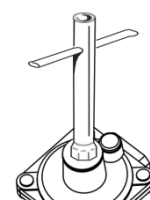
Position for NG



Position for LP

STEP 2: Cooktop Burners

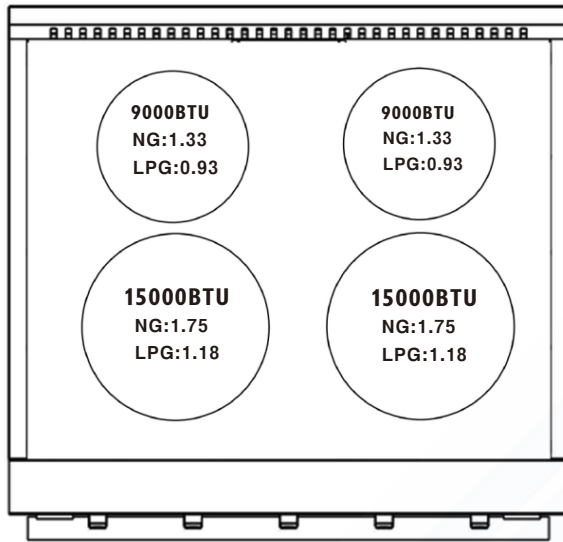
- a. Remove cooking grills and burner caps.
- b. Lift off outer burner spreader and burner bases.
- c. Remove the factory installed natural gas nozzles from the center of the nozzle holders using a 7mm socket wrench. Replace the LP injector in each nozzle holder. Tighten each injector properly. **Do not to over tighten the injector.**



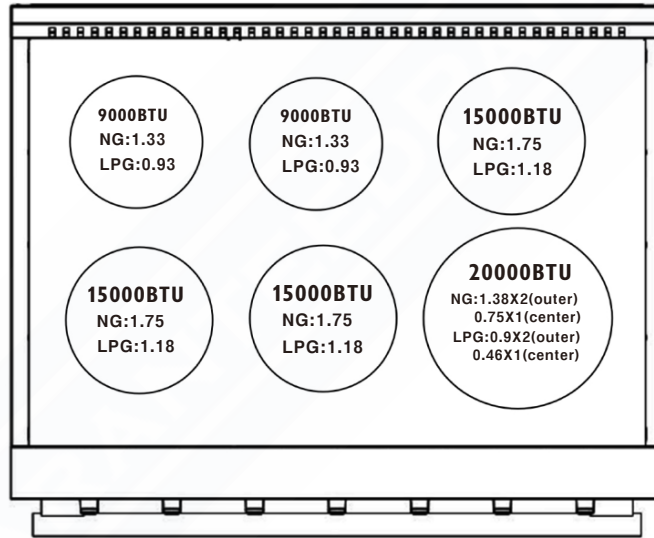
Socket wrench

⚠CAUTION Handle carefully when removing and replacing gas components. Use proper support to prevent damage to components.

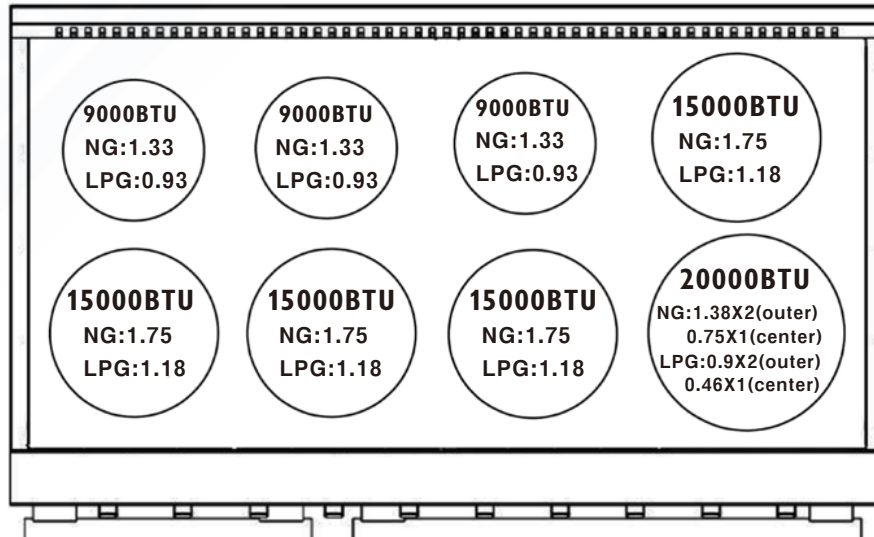
IMPORTANT: Each injector has a number indicating its flow diameter printed on the body. Consult the table below for matching nozzles with cooktop burners.



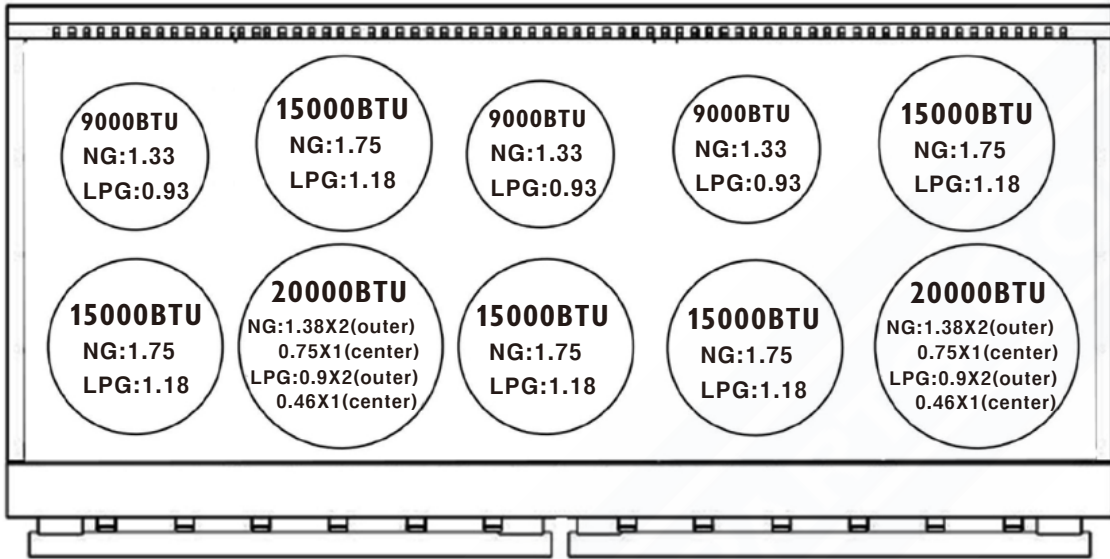
Model:FFSGS6156-30



Model:FFSGS6156-36



Model:FFSGS6156-48

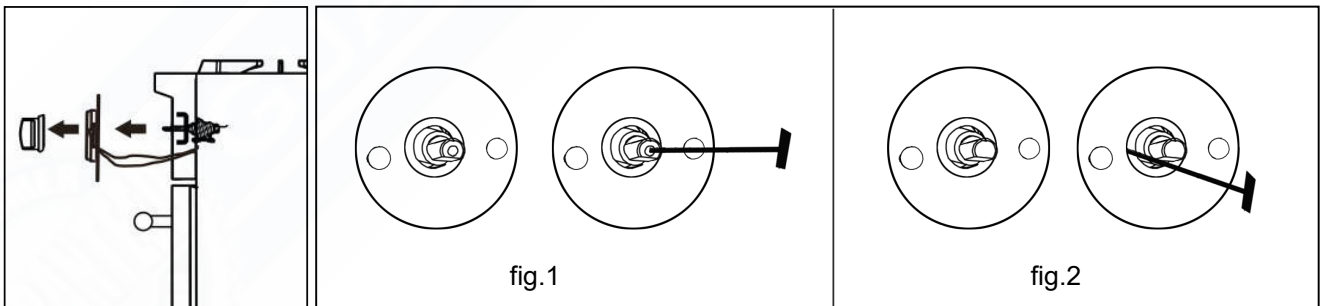


Model:FFSGS6156-60

IMPORTANT: Keep the injectors removed from the range for future use.

STEP 3: Gas Valve

- a. Remove control knobs.
- b. Using a flat screwdriver, adjust main burner bypass jets toward to 1/4 circle for LP until the flame is normal. For 9,000btu and 15,000btu burners, please refer to fig.1, which is in the center of valve axis. For 20,000btu burners, please refer to fig.2, which is in the left side of valve axis.

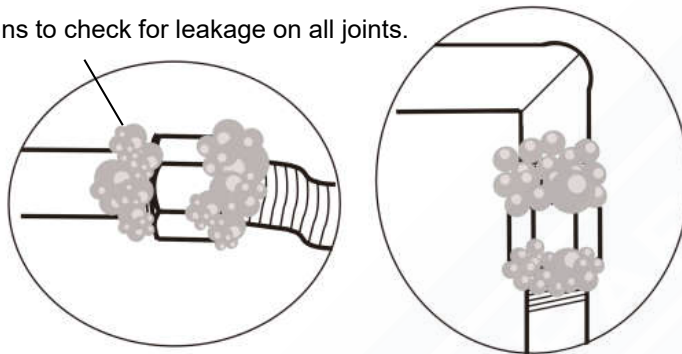


STEP 4: Reconnect Gas and Electrical Supply

Leak testing of the range shall be conducted according to the installation instructions provided with the range.

Before operating the range after the gas conversion, always check for leaks with a soapy water solution or other acceptable method in at gas connections installed between the gas inlet pipe of the range, gas regulator, and the manual shut-off valve.

Use soapy solutions to check for leakage on all joints.



⚠️ WARNING DO NOT use a flame to check for gas leakage.

STEP 5: Installation of New Rating Label

Record the model and serial number on the LP / Propane conversion label provided in this kit.

The information can be obtained from the existing Rating / Serial label. Place the LPG conversion label as close as possible to the existing Rating / Serial label on the range.

Preparation

Before moving the range, protect any finished flooring and secure oven door(s) closed to prevent damage. The oven door(s) can be removed to lighten the load or to fit the unit through a doorway. Only remove if necessary. Do not remove the griddle or any other component. Door removal should only be done by a certified installer or service technician.

Placement

Do not lift or carry the oven door by the door handle.

Use an appliance dolly to move the range near the opening. Remove and recycle packing materials.

Do not discard the anti-tip bracket supplied with the range.

Leveling

Raise the range to the desired height by adjusting the legs. The legs can be adjusted by rotating the metal leg clockwise to raise and counter clockwise to lower.

Conversion Kit Instructions FFSGS6187

⚠WARNING Before carrying out this operation, disconnect the range from gas and electricity. Fail to do so, may result in fire, or electrical shock hazard can occur and result in injury or death. Do not remove regulator or allow it to turn during servicing.

The gas conversion procedure for this range includes 5 steps:

1. Pressure regulator
2. Cooktop burners
3. Gas valve
4. Reconnect Gas and Electrical Supply
5. Installation of new rating label

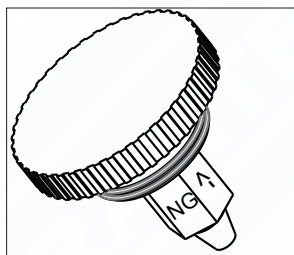
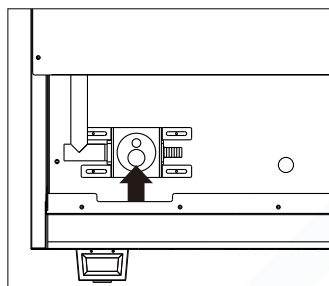
The conversion is not completed if all 5 steps have not been concluded properly.

Before performing the gas conversion, locate the package containing the replacement nozzles shipped with every range.

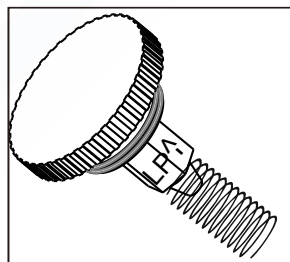
STEP 1: Pressure Regulator

To access the gas regulator, pull the range away from the cabinet wall. The gas regulator is located at the bottom back left corner of the range.

- a. Unscrew the cap from the regulator.
- b. Unscrew the brass insert from the cap. Do not remove the spring from the brass insert. Rotate the brass insert with the fully extended spring 180° and screw back the brass insert on the cap. Insert the cap with the spring first into the regulator. Make sure the cap is fully tighten on the regulator, if not done correctly a gas leak can occur.



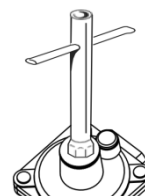
Position NG



Position LP

STEP 2: Cooktop Burners

- a. Remove cooking grills and burner caps.
- b. Lift off outer burner spreader and burner bases.
- c. Remove the factory installed natural gas nozzles from the center of the nozzle holders using a 7mm socket wrench. Replace the LP injector in each nozzle holder. Tighten each injector properly. **Do not to over tighten the injector.**

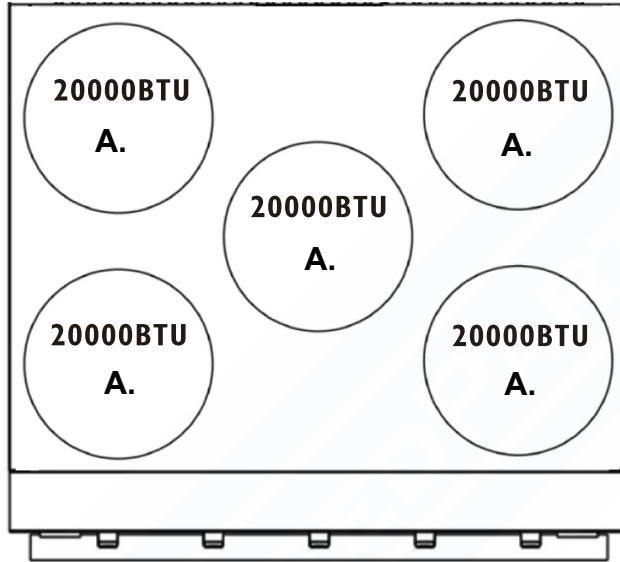


Socket wrench

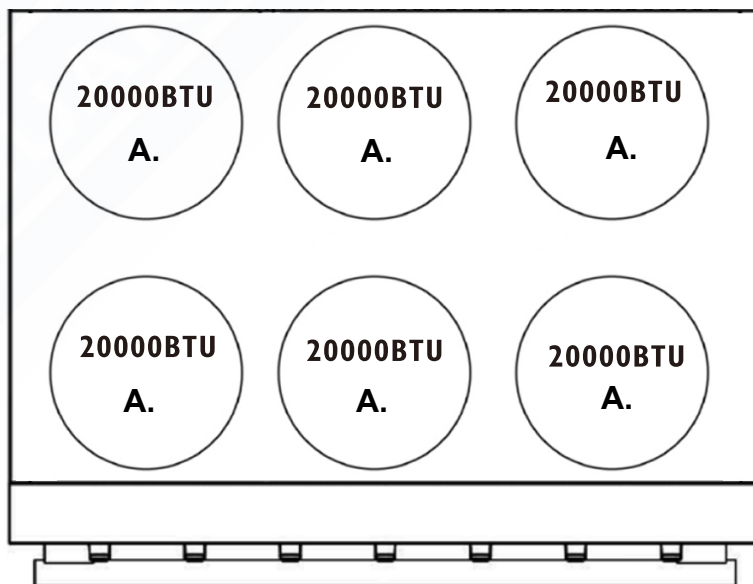
⚠CAUTION Handle carefully when removing and replacing gas components. Use proper support to prevent damage to components.

IMPORTANT: Each injector has a number indicating its flow diameter printed on the body. Consult the table below for matching nozzles with cooktop burners.

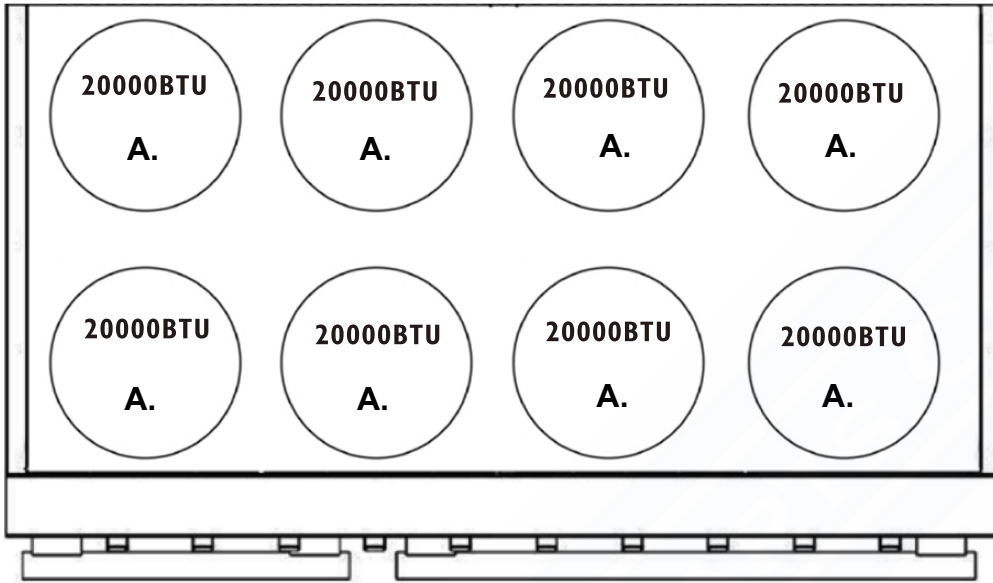
COOKTOP BURNERS	
ORIFICE FOR NATURAL GAS (NG) & LIQUID PROPANE (LP)	A. 20,000BTU
NG	1.38 x 2 (OUTER) 0.75 x 1 (CENTER)
LP	0.9 x 2 (OUTER) 0.46 x 1 (CENTER)



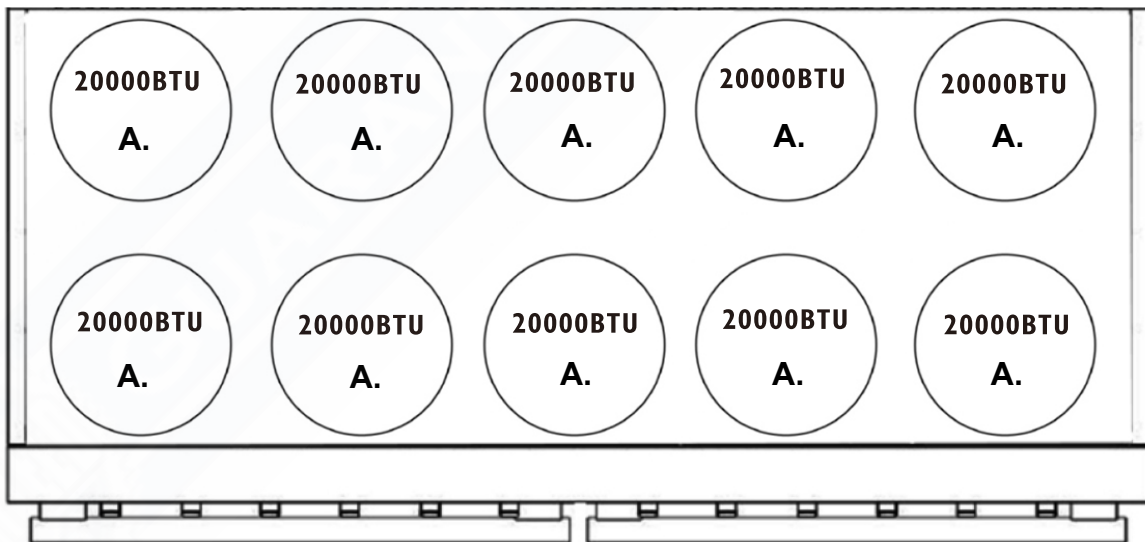
Model:FFSGS6187-30



Model:FFSGS6187-36



Model:FFSGS6187-48



Model:FFSGS6187-60

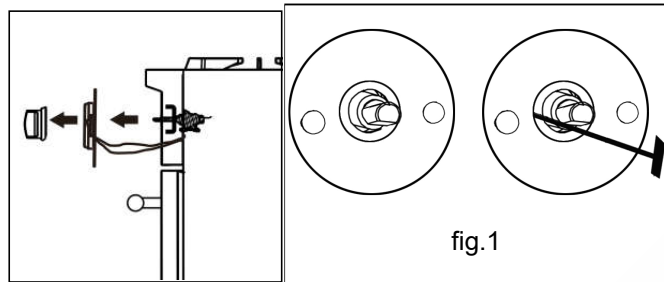
IMPORTANT: Keep the injectors removed from the range for future use.

STEP 3: Gas Valve

a. Remove control knobs.

b. Using a flat screwdriver, adjust main burner bypass jets toward to 1/4 circle for LP until the flame is normal. For 20,000btu burners, please refer to fig.1, which is in the left side of valve axis.

PLEASE NOTE: If the bypass jets screw is tighten too much, the igniter will go ON when burner is set to minimum because the gas outlet is too low.

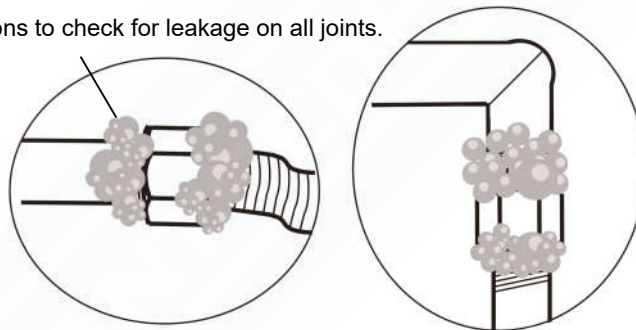


STEP 4: Reconnect Gas and Electrical Supply

Leak testing of the range shall be conducted according to the installation instructions provided with the range.

Before operating the range after the gas conversion, always check for leaks with a soapy water solution or other acceptable method in at gas connections installed between the gas inlet pipe of the range, gas regulator, and the manual shut-off valve.

Use soapy solutions to check for leakage on all joints.



⚠WARNING DO NOT use a flame to check for gas leakage.

STEP 5: Installation of New Rating Label

Record the model and serial number on the LP / Propane conversion label provided in this kit.

The information can be obtained from the existing Rating / Serial label. Place the LPG conversion label as close as possible to the existing Rating / Serial label on the range.

Preparation

Before moving the range, protect any finished flooring and secure oven door(s) closed to prevent damage. The oven door(s) can be removed to lighten the load or to fit the unit through a doorway. Only remove if necessary. Do not remove the griddle or any other component. Door removal should only be done by a certified installer or service technician.

Placement

Do not lift or carry the oven door by the door handle.

Use an appliance dolly to move the range near the opening. Remove and recycle packing materials. Do not discard the anti-tip bracket supplied with the range.

Leveling

Raise the range to the desired height by adjusting the legs. The legs can be adjusted by rotating the metal leg clockwise to raise and counter clockwise to lower.

Conversion Kit Instructions FFSGS6196

Gas Conversion Operation

This cooking range can be used with LP gas and NG gas. It is shipped from the factory adjusted for use with NG (Nature Gas). Injector for LP gas are included. Follow the instruction shown below for gas conversion.

▲WARNING Gas conversion shall be conducted by a factory- trained professional. Call the customer service hotline to identify a factory-trained professional near your home.

▲WARNING Before carrying out this operation, disconnect the range from gas and electricity. Fail to do so, may result in fire, or electrical shock hazard can occur and result in injury or death. Do not remove regulator or allow it to turn during servicing.

The gas conversion procedure for this range includes 4 steps:

1. Pressure regulator
2. Cooktop burners
3. Reconnect Gas and Electrical Supply
4. Installation of new rating label

The conversion is not completed if all 5 steps have not been concluded properly.

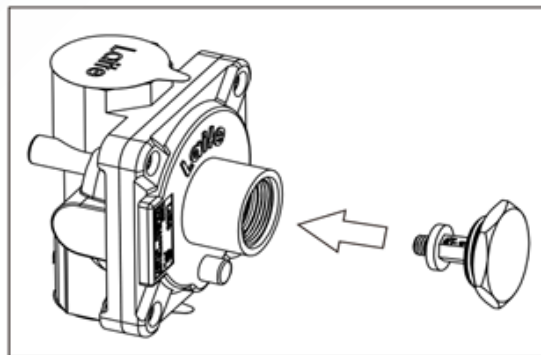
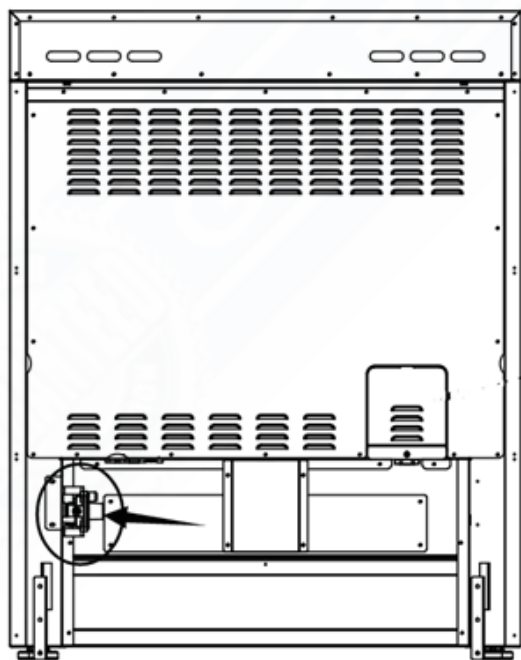
Before performing the gas conversion, locate the package containing the replacement injectors shipped with every range.

▲WARNING Before carrying out this operation, disconnect the range from gas and electricity. Fail to do so, may result in fire, or electrical shock hazard can occur and result in injury or death. Do not remove regulator or allow it to turn during servicing.

STEP 1: Pressure Regulator

To access the gas regulator, pull the range away from the cabinet wall. The gas regulator is located at the bottom right corner of the range.

- a. Unscrew the cap from the regulator. Do not remove the spring from the regulator.
- b. Unscrew the white insert from the cap and turn it over, so the longer stem is facing the cap. Replace insert on the cap. Replace the cap on the regulator.



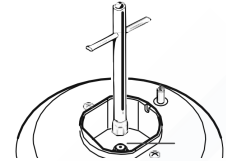
Position for NG



Position for LPG

STEP 2: Cooktop Burners

- a. Remove cooking grills and burner caps.
- b. Lift off outer burner spreader.
- c. Remove the factory installed natural gas nozzles from the center of the nozzle holders using a 7mm socket wrench. Replace the LP injector in each nozzle holder. Tighten each injector properly. **Do not over tighten the injector.**

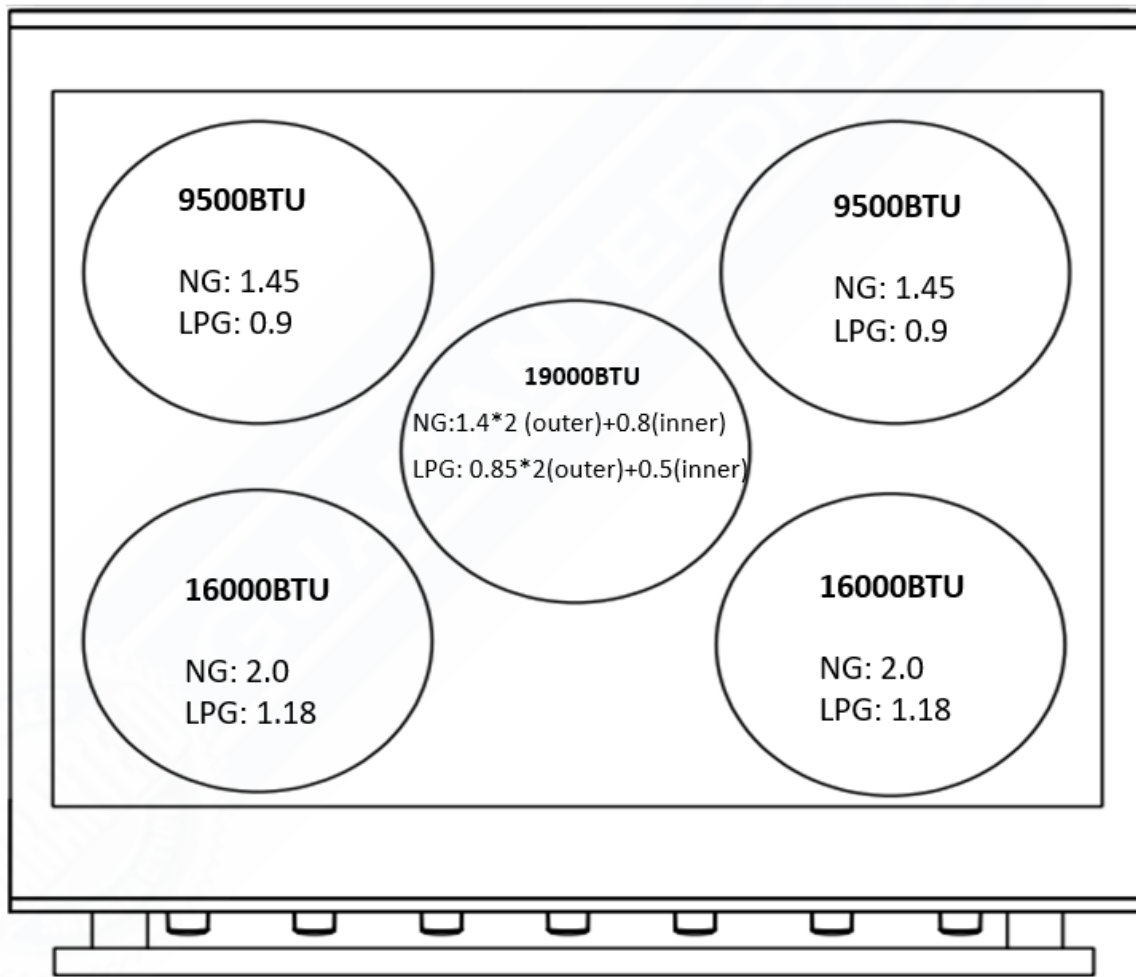


Socket wrench

⚠CAUTION Handle carefully when removing and replacing gas components. Use proper support to prevent damage to components.

IMPORTANT: Each injector has a number indicating its flow diameter printed on the body. Consult the table below for matching nozzles with cooktop burners.

⚠CAUTION The Re-ignition system and automatic gas-cut-off system are not equipped on the cooktop burners. If the flame goes out by accident, need to turn off the valve immediately to cut off the gas supply.



IMPORTANT: Keep the injectors removed from the range for future use.

STEP 3: Reconnect Gas and Electrical Supply

Leakage testing of the range shall be conducted according to the installation instructions provided with the range. Before operating the range after the gas conversion, always check for leaks with a soapy water solution or other acceptable method at gas connections installed between the gas inlet pipe of the range, gas regulator, and the manual shut-off valve.



⚠WARNING DO NOT use a flame to check for gas leakage.

⚠WARNING Please make sure the thermocouple within 2-2.5mm far away from the oven burner. Otherwise, the thermocouple may not touch the small flame at the minimum level, which will cause the flame out accidentally.

STEP 4: Installation of LPG Conversion Label

Record the model and serial number on the LP / Propane Conversion Label provided in this kit.

The information can be obtained from the existing Rating / Serial label. Place the LPG conversion label as close as possible to the existing Rating / Serial label on the range.

Preparation

Before moving the range, protect any finished flooring and secure oven door(s) closed to prevent damage.

The oven door(s) can be removed to lighten the load or to fit the unit through a doorway. Only remove if necessary. Do not remove the griddle or any other component. Door removal should only be done by a certified installer or service technician.

Placement

Do not lift or carry the oven door by the door handle.

Use an appliance dolly to move the range near the opening. Remove and recycle packing materials. Do not discard the anti-tip bracket supplied with the range.

Leveling

Raise the range to the desired height by adjusting the legs. The legs can be adjusted by rotating clockwise to raise or counter clockwise to lower the rang.

Anti-Tip Bracket

To prevent the range from tipping forward, the anti-tip bracket must be installed. Refer to the section of ANTI-TIP DEVICE

Gas Supply Connection

All connections to the gas piping must be wrench-tightened. Do not over-tighten or allow pipes to turn when tightening. When all connections have been made, check that all range controls are in the "OFF" position and turn on the main gas supply valve.

If a flexible metal connector is being used, verify it is not kinked, then attach the gas supply line to the regulator on the

Conversion Kit Instructions FFSGS6325

▲WARNING Before carrying out this operation, disconnect the range from gas and electricity. Fail to do so, may result in fire, or electrical shock hazard can occur and result in injury or death. Do not remove regulator or allow it to turn during servicing.

The gas conversion procedure for this range includes 5 steps:

1. Pressure regulator
2. Cooktop burners
3. Gas valve
4. Reconnect Gas and Electrical Supply
5. Installation of new rating label

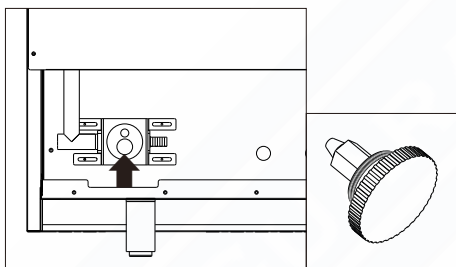
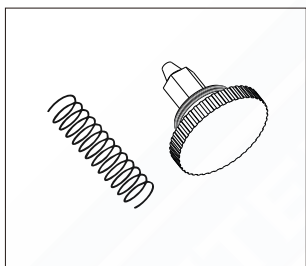
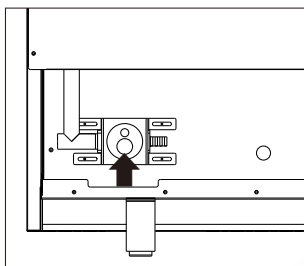
The conversion is not completed if all 5 steps have not been concluded properly.

Before performing the gas conversion, locate the package containing the replacement nozzles shipped with every range.

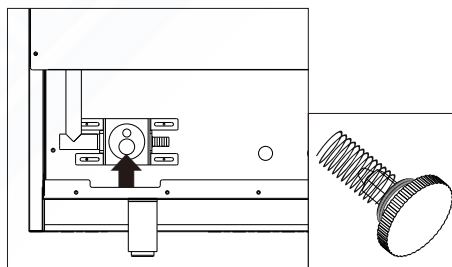
STEP 1: Pressure Regulator

To access the gas regulator, pull the range away from the cabinet wall. The gas regulator is located at the bottom back left corner of the range.

- a. Unscrew the cap from the regulator.
- b. Unscrew the brass insert from the cap. Do not remove the spring from the brass insert. Rotate the brass insert with the fully extended spring 180° and screw back the brass insert on the cap. Insert the cap with the spring first into the regulator. Make sure the cap is fully tighten on the regulator, if not done correctly a gas leak can occur.



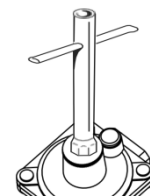
Position for NG



Position for LP

STEP 2: Cooktop Burners

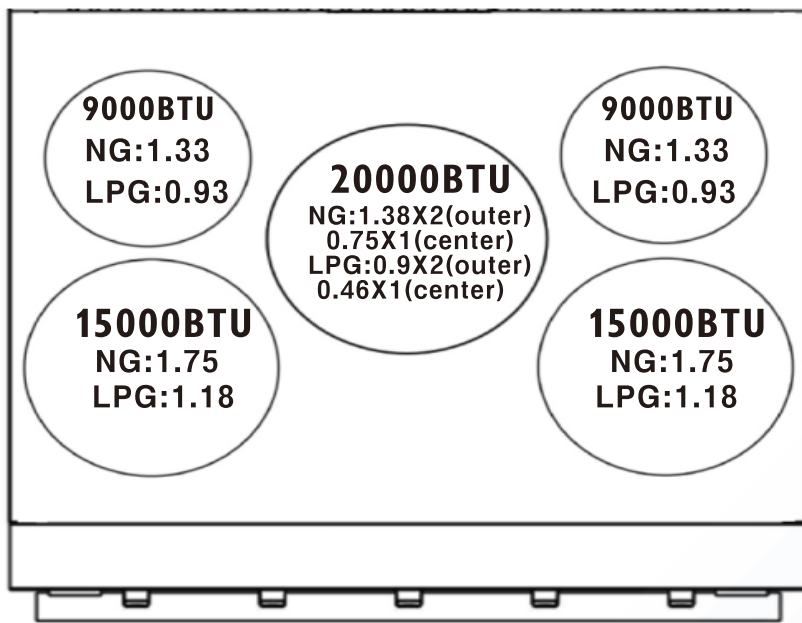
- a. Remove cooking grills and burner caps.
- b. Lift off outer burner spreader and burner bases.
- c. Remove the factory installed natural gas nozzles from the center of the nozzle holders using a 7mm socket wrench. Replace the LP injector in each nozzle holder. Tighten each injector properly. **Do not to over tighten the injector.**



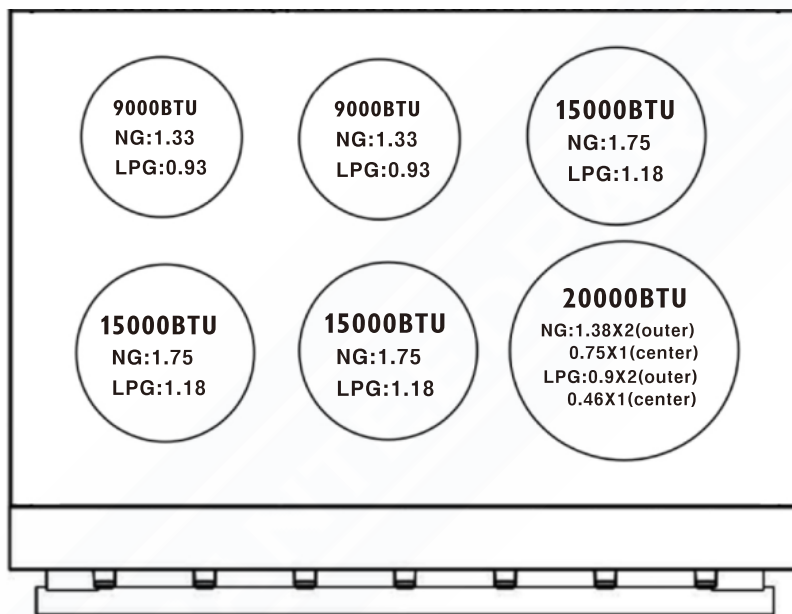
Socket wrench

▲CAUTION Handle carefully when removing and replacing gas components. Use proper support to prevent damage to components.

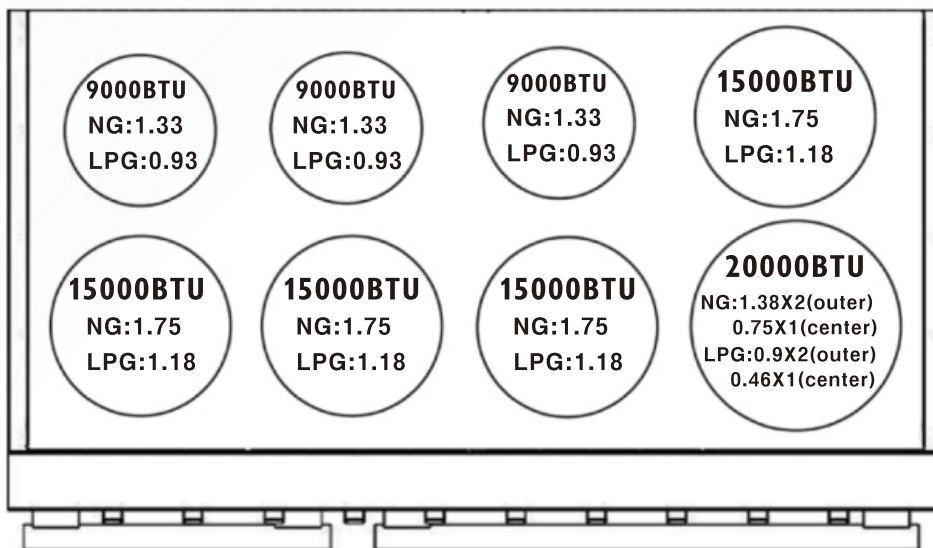
IMPORTANT: Each injector has a number indicating its flow diameter printed on the body. Consult the table below for matching nozzles with cooktop burners.



Model:FFSGS6325-30



Model:FFSGS6325-36



Model:FFSGS6325-48

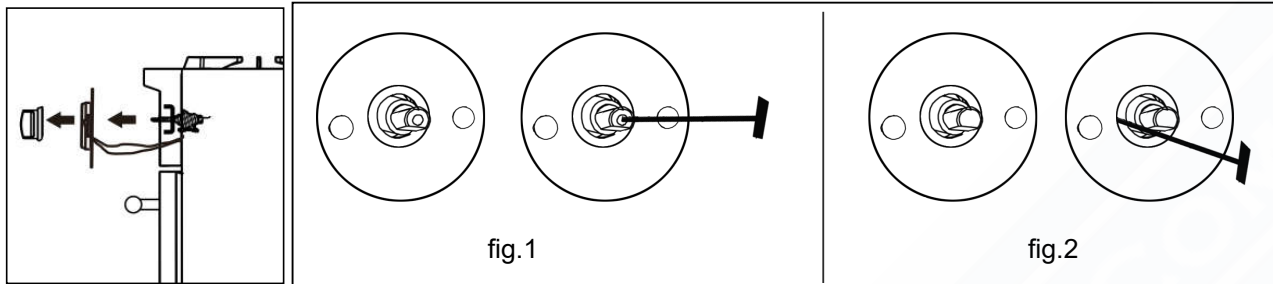
IMPORTANT: Keep the injectors removed from the range for future use.

STEP 3: Gas Valve

a. Remove control knobs.

b. Using a flat screwdriver, adjust main burner bypass jets toward to 1/4 circle for LP until the flame is normal. For 9,000btu and 15,000btu burners, please refer to fig.1, which is in the center of valve axis. For 20,000btu burners, please refer to fig.2, which is in the left side of valve axis.

PLEASE NOTE: If the bypass jets screw is tighten too much, the igniter will go ON when burner is set to minimum because the gas outlet is too low.

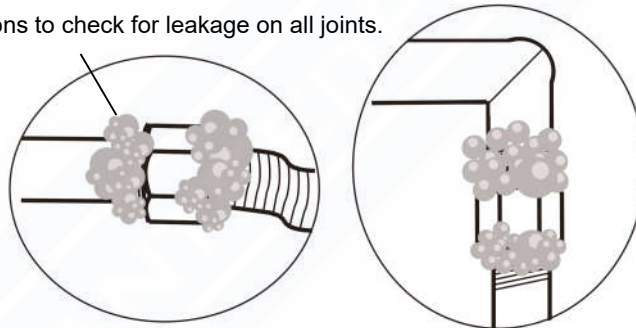


STEP 4: Reconnect Gas and Electrical Supply

Leak testing of the range shall be conducted according to the installation instructions provided with the range.

Before operating the range after the gas conversion, always check for leaks with a soapy water solution or other acceptable method in at gas connections installed between the gas inlet pipe of the range, gas regulator, and the manual shut-off valve.

Use soapy solutions to check for leakage on all joints.



⚠WARNING DO NOT use a flame to check for gas leakage.

STEP 5: Installation of New Rating Label

Record the model and serial number on the LP / Propane conversion label provided in this kit.

The information can be obtained from the existing Rating / Serial label. Place the LPG conversion label as close as possible to the existing Rating / Serial label on the range.

Preparation

Before moving the range, protect any finished flooring and secure oven door(s) closed to prevent damage. The oven door(s) can be removed to lighten the load or to fit the unit through a doorway. Only remove if necessary. Do not remove the griddle or any other component. Door removal should only be done by a certified installer or service technician.

Placement

Do not lift or carry the oven door by the door handle.

Use an appliance dolly to move the range near the opening. Remove and recycle packing materials. Do not discard the anti-tip bracket supplied with the range.

Leveling

Raise the range to the desired height by adjusting the legs. The legs can be adjusted by rotating the metal leg clockwise to raise and counter clockwise to lower.

Conversion Kit Instructions FFSGS6356

⚠WARNING Before carrying out this operation, disconnect the range from gas and electricity. Fail to do so, may result in fire, or electrical shock hazard can occur and result in injury or death. Do not remove regulator or allow it to turn during servicing.

The gas conversion procedure for this range includes 8 steps:

1. Pressure regulator
2. Cooktop burners
3. Gas valve
4. Reconnect Gas and Electrical Supply
5. Installation of new rating label

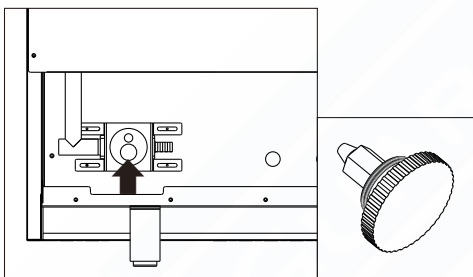
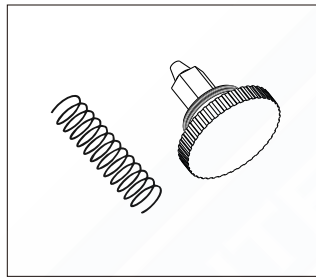
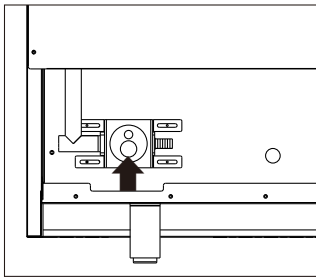
The conversion is not completed if all 5 steps have not been concluded properly.

Before performing the gas conversion, locate the package containing the replacement nozzles shipped with every range.

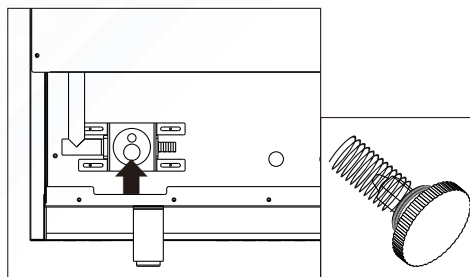
STEP 1: Pressure Regulator

To access the gas regulator, pull the range away from the cabinet wall. The gas regulator is located at the bottom back left corner of the range.

- a. Unscrew the cap from the regulator. Do not remove the spring from the regulator.
- b. Unscrew the insert from the cap and turn it over so the longer stem is facing the cap. Replace insert on the cap. Replace the cap on the regulator.



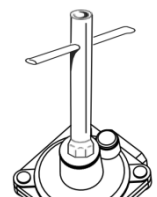
Position for NG



Position for LP

STEP 2: Cooktop Burners

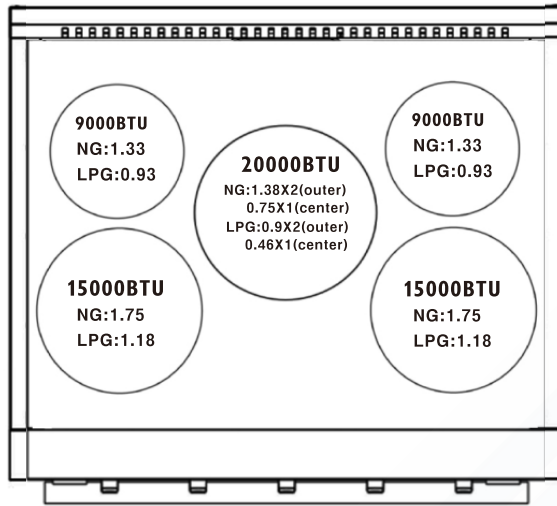
- a. Remove cooking grills and burner caps.
- b. Lift off outer burner spreader and burner bases.
- c. Remove the factory installed natural gas nozzles from the center of the nozzle holders using a 7mm socket wrench. Replace the LP injector in each nozzle holder. Tighten each injector properly. **Do not to over tighten the injector.**



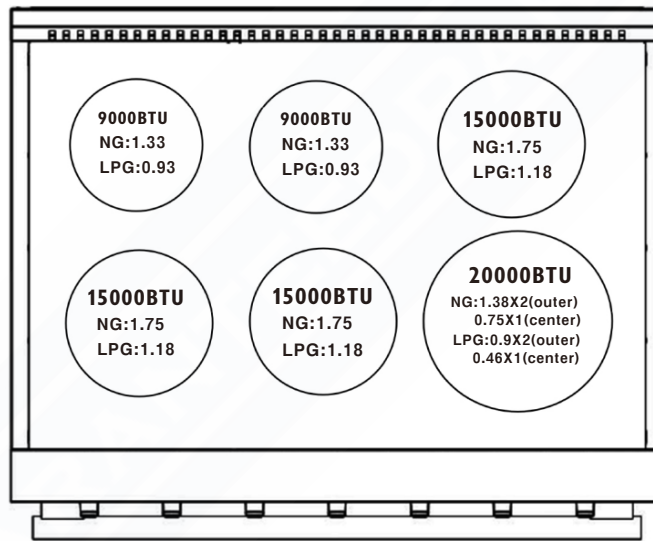
Socket wrench

⚠CAUTION Handle carefully when removing and replacing gas components. Use proper support to prevent damage to components.

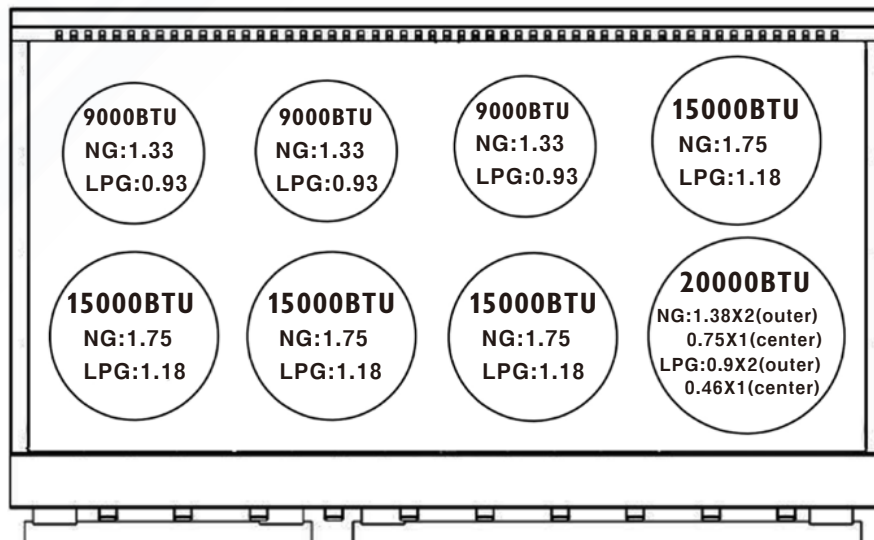
IMPORTANT: Each injector has a number indicating its flow diameter printed on the body. Consult the table below for matching nozzles with cooktop burners.



Model:FFSGS6356-30



Model:FFSGS6356-36

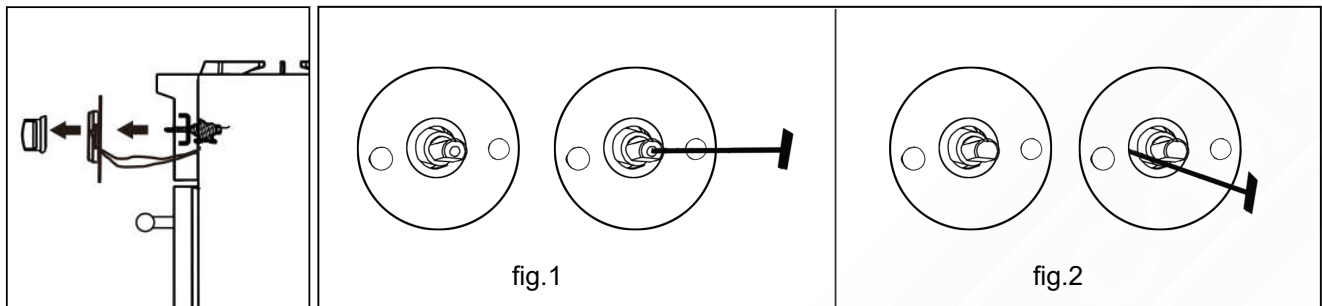


Model:FFSGS6356-48

IMPORTANT: Keep the injectors removed from the range for future use.

STEP 3: Gas Valve

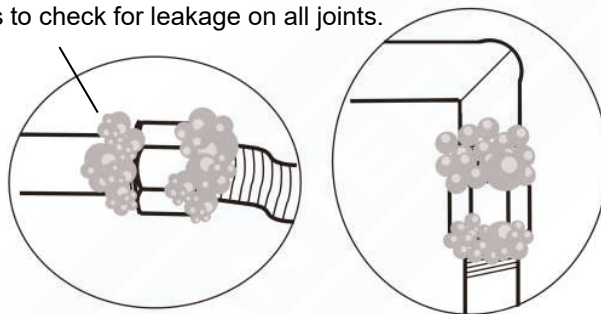
- a. Remove control knobs.
- b. Using a flat screwdriver, adjust main burner bypass jets toward to 1/4 circle for LP until the flame is normal. For 9,000btu and 15,000btu burners, please refer to fig.1, which is in the center of valve axis. For 20,000btu burners, please refer to fig.2, which is in the left side of valve axis.



STEP 4: Reconnect Gas and Electrical Supply

Leak testing of the range shall be conducted according to the installation instructions provided with the range. Before operating the range after the gas conversion, always check for leaks with a soapy water solution or other acceptable method in at gas connections installed between the gas inlet pipe of the range, gas regulator, and the manual shut-off valve.

Use soapy solutions to check for leakage on all joints.



⚠WARNING DO NOT use a flame to check for gas leakage.

STEP 5: Installation of New Rating Label

Record the model and serial number on the LP / Propane conversion label provided in this kit.

The information can be obtained from the existing Rating / Serial label. Place the LPG conversion label as close as possible to the existing Rating / Serial label on the range.

Preparation

Before moving the range, protect any finished flooring and secure oven door(s) closed to prevent damage. The oven door(s) can be removed to lighten the load or to fit the unit through a doorway. Only remove if necessary. Do not remove the griddle or any other component. Door removal should only be done by a certified installer or service technician.

Placement

Do not lift or carry the oven door by the door handle.

Use an appliance dolly to move the range near the opening. Remove and recycle packing materials. Do not discard the anti-tip bracket supplied with the range.

Leveling

Raise the range to the desired height by adjusting the legs. The legs can be adjusted by rotating the metal leg clockwise to raise and counter clockwise to lower.

Conversion Kit Instructions FFSGS6387

Gas Conversion Operation

This cooking range can be used with LP gas and NG gas. It is shipped from the factory adjusted for use with NG(Nature Gas). Injector for LP gas are included. Follow the instruction shown below for gas conversion.

⚠️WARNING Gas conversion shall be conducted by a factory- trained professional. Call the customer service hotline to identify a factory-trained professional near your home.

⚠️WARNING Before carrying out this operation, disconnect the range from gas and electricity. Fail to do so, may result in fire, or electrical shock hazard can occur and result in injury or death. Do not remove regulator or allow it to turn during servicing.

The gas conversion procedure for this range includes 5 steps:

1. Pressure regulator
2. Cooktop burners
3. Gas valve
4. Reconnect Gas and Electrical Supply
5. Installation of new rating label

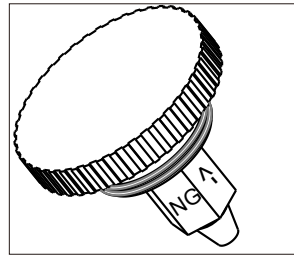
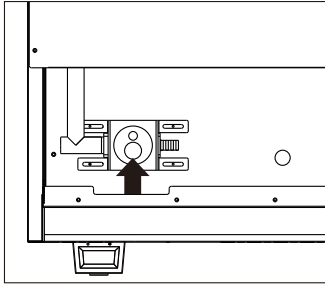
The conversion is not completed if all 5 steps have not been concluded properly.

Before performing the gas conversion, locate the package containing the replacement nozzles shipped with every range.

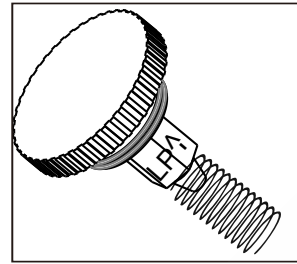
STEP 1: Pressure Regulator

To access the gas regulator, pull the range away from the cabinet wall. The gas regulator is located at the bottom back left corner of the range.

- a. Unscrew the cap from the regulator.
- b. Unscrew the brass insert from the cap. Do not remove the spring from the brass insert. Rotate the brass insert with the fully extended spring 180° and screw back the brass insert on the cap. Insert the cap with the spring first into the regulator. Make sure the cap is fully tighten on the regulator, if not done correctly a gas leak can occur.



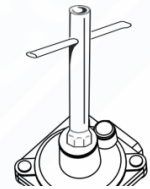
Position NG



Position LP

STEP 2: Cooktop Burners

- a. Remove cooking grills and burner caps.
- b. Lift off outer burner spreader and burner bases.
- c. Remove the factory installed natural gas nozzles from the center of the nozzle holders using a 7mm socket wrench. Replace the LP injector in each nozzle holder. Tighten each injector properly. **Do not to over tighten the injector.**

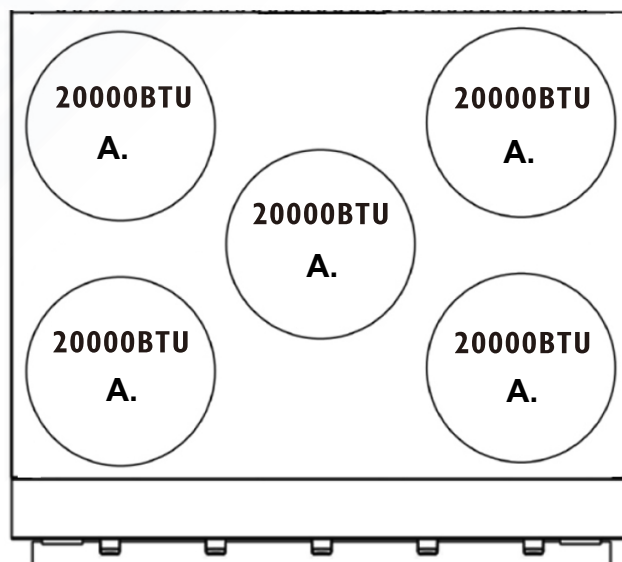


Socket wrench

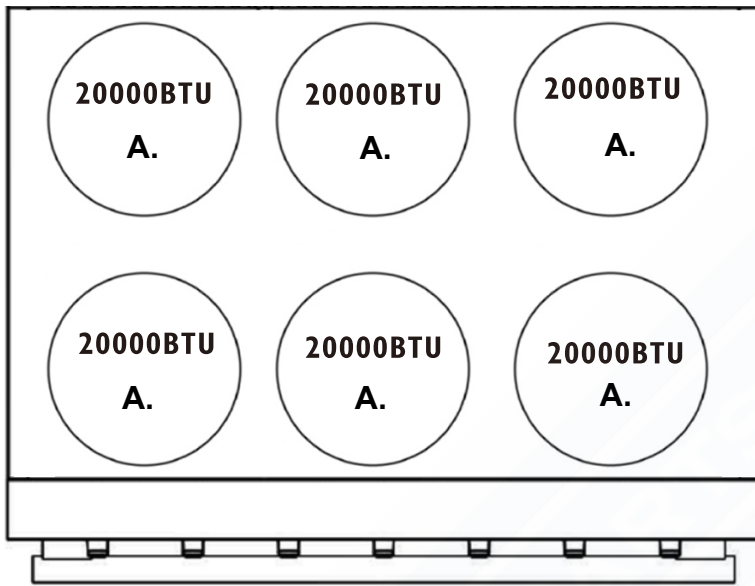
CAUTION Handle carefully when removing and replacing gas components. Use proper support to prevent damage to components.

IMPORTANT: Each injector has a number indicating its flow diameter printed on the body. Consult the table below for matching nozzles with cooktop burners.

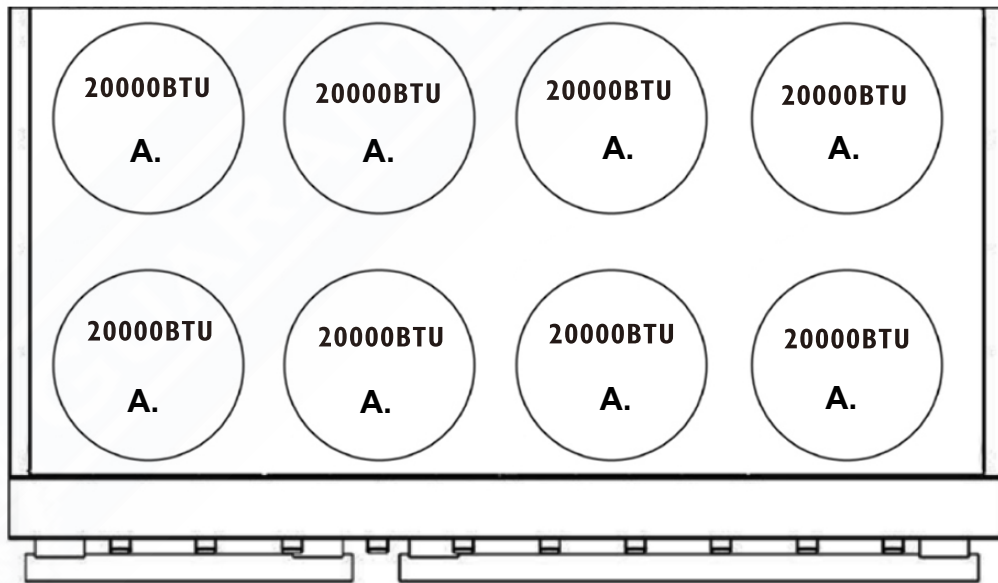
ORIFICE FOR NATURAL GAS (NG) & LIQUID PROPANE (LP)	COOKTOP BURNERS	
	A. 20,000BTU	
NG	1.38 x 2 (OUTER)	0.75 x 1 (CENTER)
LP	0.9 x 2 (OUTER)	0.46 x 1 (CENTER)



Model:FFSGS6387-30



Model:FFSGS6387-36



Model:FFSGS6387-48

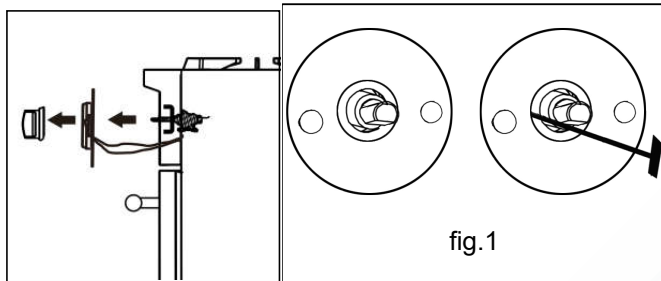
IMPORTANT: Keep the injectors removed from the range for future use.

STEP 3: Gas Valve

a. Remove control knobs.

b. Using a flat screwdriver, adjust main burner bypass jets toward to 1/4 circle for LP until the flame is normal. For 20,000btu burners, please refer to fig.1, which is in the left side of valve axis.

PLEASE NOTE: If the bypass jets screw is tighten too much, the igniter will go ON when burner is set to minimum because the gas outlet is too low.

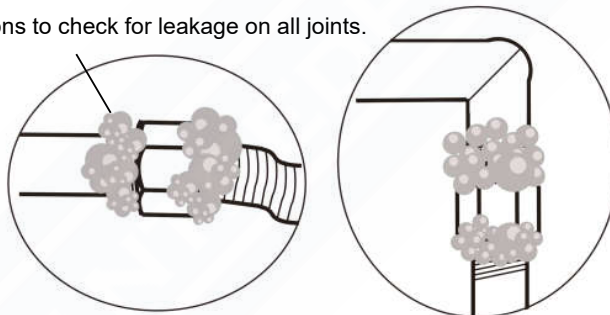


STEP 4: Reconnect Gas and Electrical Supply

Leak testing of the range shall be conducted according to the installation instructions provided with the range.

Before operating the range after the gas conversion, always check for leaks with a soapy water solution or other acceptable method in at gas connections installed between the gas inlet pipe of the range, gas regulator, and the manual shut-off valve.

Use soapy solutions to check for leakage on all joints.



⚠WARNING DO NOT use a flame to check for gas leakage.

STEP 5: Installation of New Rating Label

Record the model and serial number on the LP / Propane conversion label provided in this kit.

The information can be obtained from the existing Rating / Serial label. Place the LPG conversion label as close as possible to the existing Rating / Serial label on the range.

Preparation

Before moving the range, protect any finished flooring and secure oven door(s) closed to prevent damage. The oven door(s) can be removed to lighten the load or to fit the unit through a doorway. Only remove if necessary. Do not remove the griddle or any other component. Door removal should only be done by a certified installer or service technician.

Placement

Do not lift or carry the oven door by the door handle.

Use an appliance dolly to move the range near the opening. Remove and recycle packing materials. Do not discard the anti-tip bracket supplied with the range.

Leveling

Raise the range to the desired height by adjusting the legs. The legs can be adjusted by rotating the metal leg clockwise to raise and counter clockwise to lower.

Conversion Kit Instructions FFSGS6460

Gas Conversion Operation

This cooking range can be used with LP gas and NG gas. It is shipped from the factory adjusted for use with NG(Nature Gas). Conversion nozzles are included. Follow the instruction shown below for gas conversion.

▲WARNING Gas conversion shall be conducted by a professional.

▲WARNING Before carrying out this operation, disconnect the range from gas and electricity.

The gas conversion procedure for this range includes 8 steps:

1. Pressure regulator
2. Cooktop burners
3. Oven burner
4. Broil burner
5. Gas valves
6. Reconnect gas and Electrical supply
7. Air shutter
8. Installation of new rating label

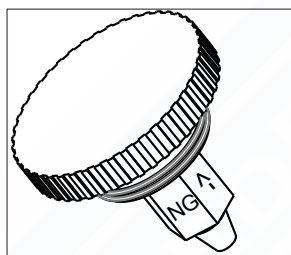
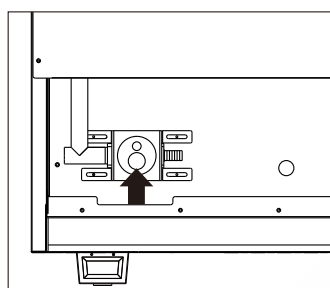
The conversion is not completed if all 8 steps have not been concluded properly.
Before performing the gas conversion, locate the package containing the replacement nozzles shipped with every range.

STEP 1: Pressure Regulator

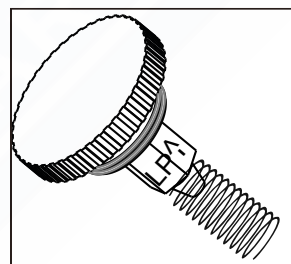
To access the gas regulator, pull the range away from the cabinet wall. The gas regulator is located at the bottom back left corner of the range.

⚠WARNING Electrical shock hazard can occur and result in injury or death. Disconnect electrical power to the range before servicing. Do not remove regulator or allow it to turn during servicing.

- a. Unscrew the cap from the regulator.
- b. Unscrew the brass insert from the cap. Do not remove the spring from the brass insert. Rotate the brass insert with the fully extended spring 180° and screw back the brass insert on the cap. Insert the cap with the spring first into the regulator. Make sure the cap is fully tighten on the regulator, if not done correctly a gas leak can occur.



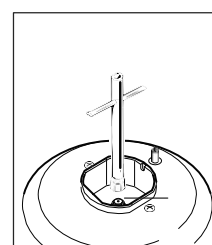
Position NG



Position LP

STEP 2: Cooktop Burners

- a. Remove cooking grates, burner caps and inner burner rings.
- b. Lift off outer burner heads and burner bases.
- c. Remove the factory installed natural gas nozzles from the center of the nozzle holders using a 7mm socket wrench. Replace the LP nozzle in each nozzle holder. Tighten each nozzle until snug. Use caution not to over tighten

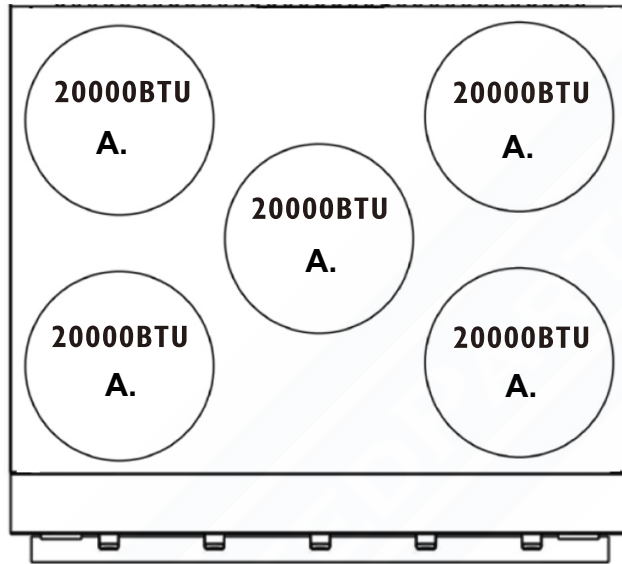


Socket Wrench

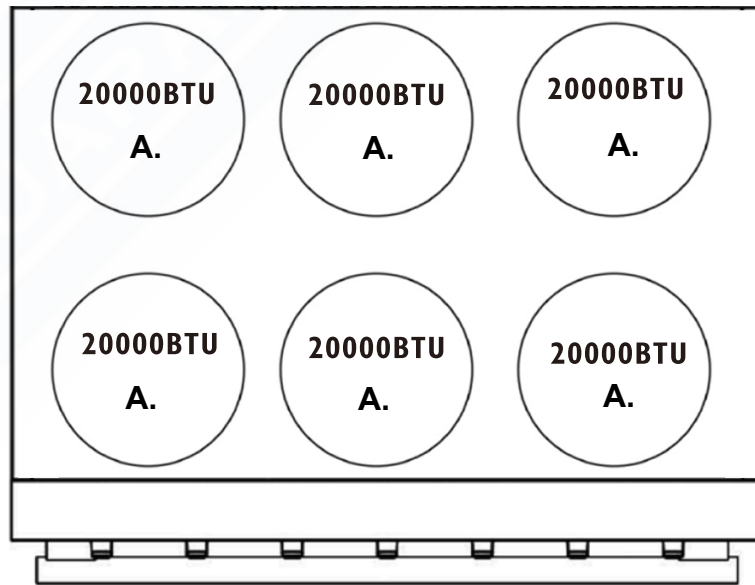
⚠CAUTION Care should be taken when removing and replacing gas components. Use proper support to prevent damage to components.

IMPORTANT: Each nozzle has a number indicating its flow diameter printed on the body. Consult the table below for matching nozzles and burners.

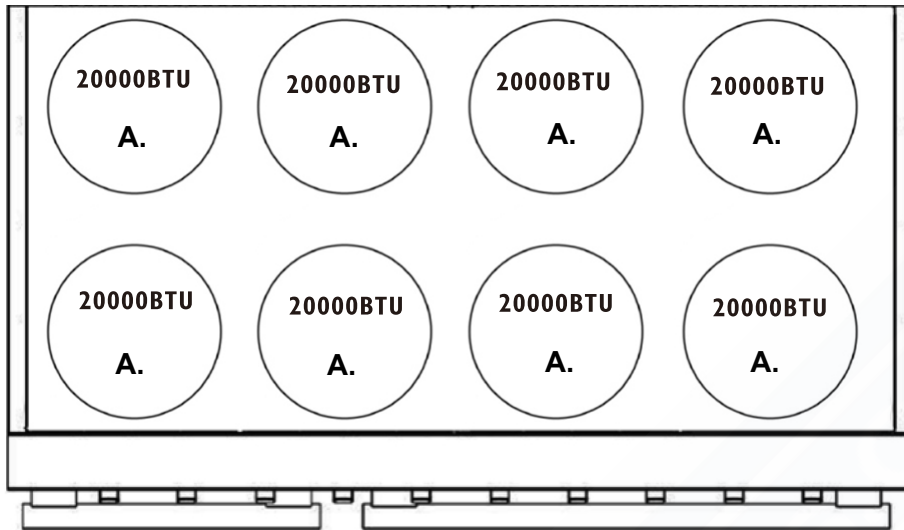
COOKTOP BURNERS	
ORIFICE FOR NATURAL GAS (NG) & LIQUID PROPANE (LP)	A. 20,000BTU
NG	1.38 x 2 (OUTER) 0.75 x 1 (CENTER)
LP	0.9 x 2 (OUTER) 0.46 x 1 (CENTER)



Model:FFSGS6460-30



Model:FFSGS6460-36

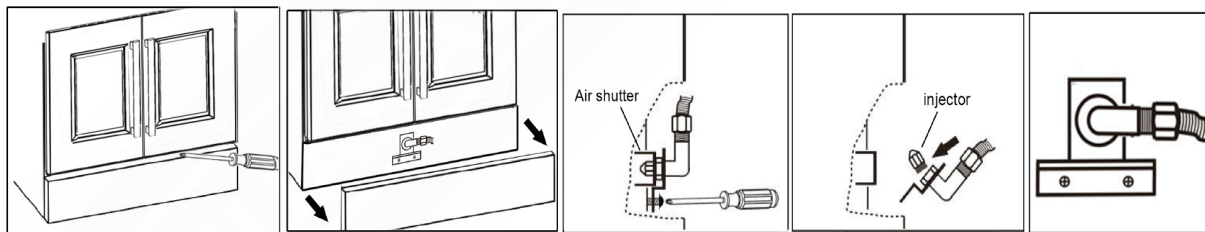


Model:FFSGS6460-48

IMPORTANT: Save the nozzles removed from the range for future use.

STEP 3: Oven Burner

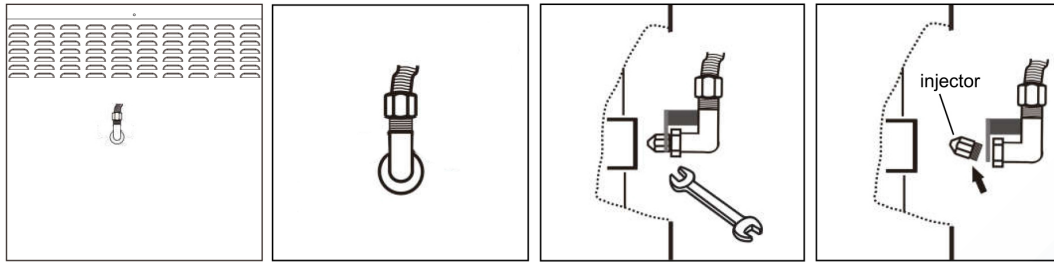
- a. Remove 3 screws between the kick panel and the oven door . Hold the toe kick panel on both ends and slowly pull away towards the front.
- b. Remove 2 screws which holding the nozzle bracket and locate the nozzle. Replace with oven burner nozzle, size 1.32mm and tighten. Replace the nozzle bracket, aligning the new nozzle into the air shutter of the oven burner. Repeat upon steps for 18"oven (48" ranges only).



		Model:FFSGS6460-30	Model:FFSGS6460-36	Model:FFSGS6460-48
Oven	NG	2.2	2.2	2.2
	LPG	1.39	1.39	1.39
18" Oven	NG			1.7
	LPG			1.12

STEP 4: Broil Burner

- a. Remove the back panel.
- b. Remove 2 screws which fixing the nozzle bracket and locate the nozzle.
- c. Using a 5/8" or 19mm open wrench, remove the gas line from the nozzle holder. Using a 1/2" open wrench, remove the nozzle from the orifice holder. Replace with 0.94 mm oven broiler nozzle.



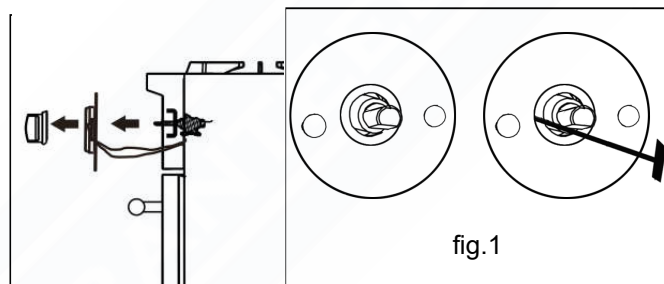
		Model:FFSGS6460-30	Model:FFSGS6460-36	Model:FFSGS6460-48
Broil	NG	1.8	1.8	1.8
	LPG	1.19	1.19	1.19

STEP 5: Gas Valve

a. Remove control knobs.

b. Using a flat screwdriver, adjust main burner bypass jets toward to 1/4 circle for LP until the flame is normal. For 20,000btu burners, please refer to fig.1, which is in the left side of valve axis.

PLEASE NOTE: By turning the screwdriver clockwise, you can decrease the flame intensity, while turning it counter-clockwise will increase the flame. If the igniter remains continuously on after making the adjustment, it indicates that the screw has been tightened excessively and needs to be loosened to allow more gas to flow through the burner.

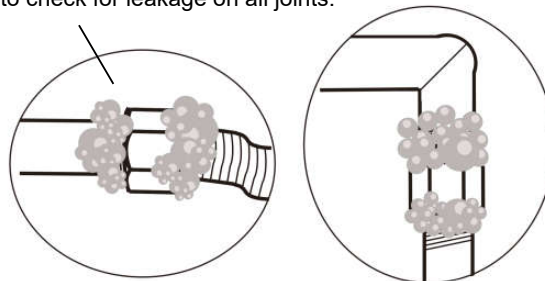


STEP 6: Reconnect Gas and Electrical Supply

Leak testing of the range shall be conducted according to the installation instructions provided with the range.

Before operating the range after the gas conversion, always check for leaks with a soapy water solution or other acceptable method in at gas connections installed between the gas inlet pipe of the range, gas regulator, and the manual shut-off valve.

Use soapy solutions to check for leakage on all joints.



⚠ WARNING DO NOT use a flame to check for gas leaks!

STEP 7: Air Shutter Oven Burner

The air shutter for the oven burner may need adjustment, especially if the unit has been converted for use with LP. The approximate flame height at the oven burner is one inch (distinctive inner blue flame).

To determine if the oven burner flame is acceptable:

- a. With the kick plate removed, set the oven to bake at 350° F and observe the flame. If the flame yellow in color, increase the air shutter opening size. If the flame is blue and lifting away from the burner, reduce the air shutter opening size.
- b. Turn off the oven and allow it to cool before adjusting the air shutter. To adjust, loosen the lock screw, reposition the air shutter and tighten the lock screw. Retest the burner by repeating the steps above. When the burner flame is a distinct blue color and burning steadily, the air shutter is adjusted correctly.

STEP 8: Installation of New Rating Label

Record the model and serial number on the LP / Propane Rating serial plate provided in this kit. The information can be obtained from the existing Rating / Serial plate. Place the new plate as close as possible to the existing Rating / Serial plate on the range.

Preparation

Before moving the range, protect any finished flooring and secure oven door(s) closed to prevent damage.

The oven door(s) can be removed to lighten the load or to fit the unit through a doorway. Only remove if necessary. Do not remove the griddle or any other component. Door removal should only be done by a certified installer or service technician.

Placement

Do not lift or carry the oven door by the door handle.

Use an appliance dolly to move the range near the opening. Remove and recycle packing materials. Do not discard the anti-tip bracket supplied with the range.

Leveling

Raise the range to the desired height by adjusting the legs. The legs can be adjusted by rotating the metal leg clockwise to raise and counter clockwise to lower.

Anti-Tip Bracket

To prevent the range from tipping forward, the anti-tip bracket must be installed. Refer to the illustration on page 5.