

Thermador[®]
When cooking is its own reward.

CONVERSION INSTRUCTIONS

**Propane Gas Conversion Kit
For Thermador Professional[®] Cooktops and Ranges**

35-00-549 + 15-11-025 SIL SEALER

Contains 7MM Hex Main Orifices

+ SPREADER

This kit is used to convert only Model GPS Professional[®] cooktops and Model PRSE and PRSG Professional[®] ranges from natural gas to propane gas operation. This kit cannot be used to convert older Thermador Professional[®] cooktops or ranges, nor any other brand of appliance.

**PLEASE READ ENTIRE INSTRUCTIONS BEFORE PROCEEDING.
SAVE THE NATURAL GAS PARTS IN CASE CONVERSION
FROM PROPANE BACK TO NATURAL GAS IS DESIRED.
(Additional parts will also be required to convert back to natural gas)
COMPLETE THIS CONVERSION PRIOR TO INSTALLING APPLIANCE.**

IMPORTANT: Only a qualified service technician or installer should make this conversion.

INSTALLER: Please leave these Conversion Instructions with this unit for the owner.

OWNER: Please retain these instructions for future reference.

WARNING: Disconnect gas and electric power before making conversion. Before turning power ON, be sure that all controls are in the OFF position.



CAUTION:

(1) When connecting the unit to propane gas, make certain the propane gas tank is equipped with its own high pressure regulator in addition to the pressure regulator supplied with this unit. The maximum gas pressure to this appliance is not to exceed 14.0 inches water column from the propane gas tank regulator.

Tools/ Parts Required:

- Socket Driver - 1/4" Drive, 3" minimum extension
- 13/16" or 20mm Socket or wrench
- Silicone Seal Kit, P/N 15-11-025
- 1/2" Deep well Socket
- 1/2' Open end Wrench
- Screwdriver

TABLE 1: Propane Conversion Kit Contents

<u>Description</u>	<u>Part Number</u>	<u>Quantity</u>
Instructions, Propane Conversion	15-10-536	1
#56 Propane Orifice Hood, Surface Burner	15-10-186	6
#52 Propane Orifice Hood, Gas Oven Bake Burner (PRSG36 & PRSG304 only)	15-10-143	1
#55 Propane Orifice Hood, Gas Oven Infra-red Broiler	15-10-141	1
#52 Propane Orifice Hood, Wok Main Burner	35-00-434	1
Propane Cup, Wok Pilot Burner	35-00-433	1
Air Shutter, Gas Oven Infra-Red Broiler	15-10-049	1
Screwdriver, Surface Burner By-pass Needles	20-02-131	1
7mm Hex Socket	20-02-306	1
Foam Tape, 1"	20-02-059	1
Label, Propane Conversion	20-09-337	1
Plastic Bag	19-09-387	1
Carton	19-08-542	1

* The Propane Conversion Kit contains the indicated quantities of parts. However, some parts will not be used depending upon the model being converted. Refer to Table 2 for a listing of parts to be used and installation steps to follow for each particular model number.

TABLE 2: Conversion Steps by Model Number

Complete steps 1 and 2 for all cooktops and ranges, then follow additional steps as identified below for each particular model

<u>Model Number</u>	<u>Replace Main Orifice for Gas Surface Burners</u>	<u>Convert Grill</u>	<u>Convert Griddle</u>	<u>Convert Gas Oven Bake Burner</u>	<u>Convert Gas Oven Infrared Broiler</u>	<u>Replace Wok Main Burner Orifice & Pilot Burner Cup</u>
COOKTOPS						
GP24WK	-----	-----	-----	-----	-----	Step 8
GPS364GD	Step 3 (4 each #56)	-----	Step 5	-----	-----	-----
GPS364GL	Step 3 (4 each #56)	Step 4	-----	-----	-----	-----
GPS366	Step 3 (6 each #56)	-----	-----	-----	-----	-----
GPS484GG	Step 3 (4 each #56)	Step 4	Step 5	-----	-----	-----
GPS484WK	Step 3 (4 each #56)	-----	-----	-----	-----	Step 8
GPS486GD	Step 3 (6 each #56)	-----	Step 5	-----	-----	-----
GPS486GL	Step 3 (6 each #56)	Step 4	-----	-----	-----	-----
RANGES						
PRSE304	Step 3 (4 each #56)	-----	-----	-----	-----	-----
PRSE364GD	Step 3 (4 each #56)	-----	Step 5	-----	-----	-----
PRSE364GL	Step 3 (4 each #56)	Step 4	-----	-----	-----	-----
PRSE366	Step 3 (6 each #56)	-----	-----	-----	-----	-----
PRSE484GG	Step 3 (4 each #56)	Step 4	Step 5	-----	-----	-----
PRSE486GD	Step 3 (4 each #56)	-----	Step 5	-----	-----	-----
PRSE486GL	Step 3 (6 each #56)	Step 4	-----	-----	-----	-----
PRSG304	Step 3 (4 each #56)	-----	-----	Step 6 (1 each #52)	Step 7 (1 each #55)	-----
PRSG364GD	Step 3 (4 each #56)	-----	Step 5	Step 6 (1 each #52)	Step 7 (1 each #55)	-----
PRSG364GL	Step 3 (4 each #56)	Step 4	-----	Step 6 (1 each #52)	Step 7 (1 each #55)	-----
PRSG366	Step 3 (6 each #56)	-----	-----	Step 6 (1 each #52)	Step 7 (1 each #55)	-----

PROCEDURE TO CONVERT FROM NATURAL GAS TO PROPANE GAS

FOLLOW STEPS 1 AND 2 FOR ALL COOKTOPS AND RANGES,
THEN FOLLOW ADDITIONAL STEPS AS IDENTIFIED IN
TABLE 2 FOR THE PARTICULAR MODEL BEING CONVERTED.

STEP 1: TURN OFF GAS AND ELECTRICITY

If the appliance is installed: Shut off the gas valve to the appliance and remove appliance power cord from electrical outlet or turn breaker off at breaker box.

STEP 2: CONVERT PRESSURE REGULATOR FROM 5" W.C. TO 10" W.C.

The gas pressure regulator supplied with the unit is convertible from natural gas to propane gas. For cooktops, the regulator is mounted external to the appliance. For ranges, the regulator is mounted beneath the spill tray on the far left side. To access the range regulator, remove the silicone seal around the spill tray. Use the silicone seal kit and follow the included instructions to replace it. To operate correctly on propane gas, the pressure regulator must be converted as follows (see Fig. 1):

- a) REMOVE THE CAP from the top of the regulator.
- b) TURN THE CAP OVER, pressing it firmly in place so that the letters "LP" can now be seen upright in the stem.
- c) REPLACE THE CAP and button assembly into the top of the regulator sealing it firmly. Make certain spring is still in place.
- d) Finally, APPLY THE FOIL CONVERSION STICKER next to the rating plate, located on bottom corner of rough-in-box (cooktop) or behind the removable kick panel (ranges).

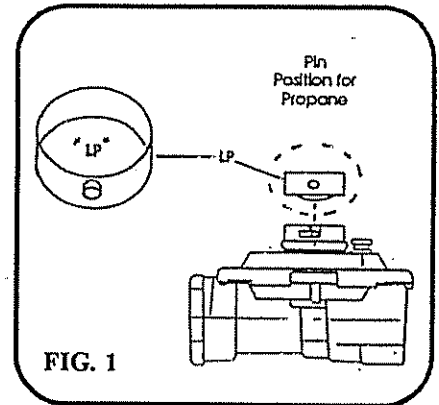


FIG. 1

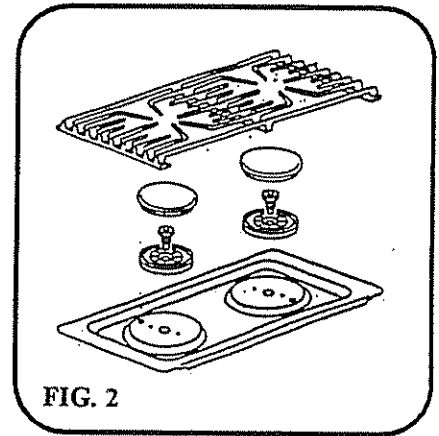


FIG. 2

STEP 3: CONVERT SURFACE BURNERS (ALL MODELS)

a) REPLACE MAIN ORIFICES

- 1) REMOVE GRATES, BURNER CAPS AND VENTURI NUTS. (see Fig. 2)
- 2) REMOVE MAIN SURFACE BURNER ORIFICES. (7mm Hex)
This kit contains the orifices and the socket required to remove them. A method of retaining main orifices in the socket during extraction and insertion is to apply a piece of foam tape, supplied in the kit, to the socket, as shown in Fig. 3. Insert the socket driver with 3" minimum extension into the jet holders and remove existing orifices, as shown in Fig. 4.
- 3) INSTALL NEW MAIN SURFACE BURNER ORIFICE #56.
Tighten propane orifices until snug.
- 4) REASSEMBLE. Install venturi nuts, tightening only until "bottomed-out". Replace burner caps and grates

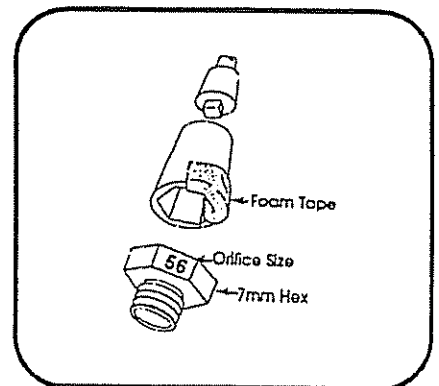
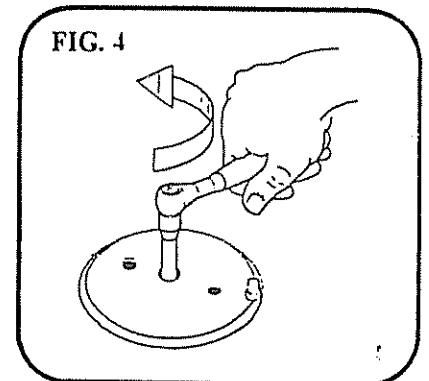


FIG. 4



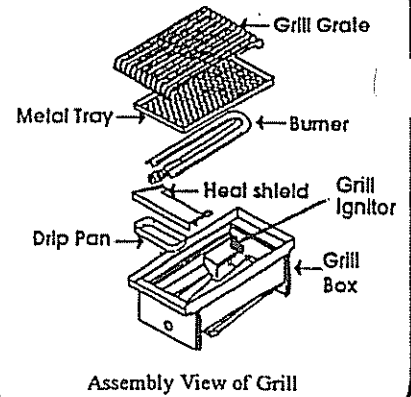
griddle - crank down on orphics only
Extra low back + 2.00
unplug unit

b) **CONVERT VALVES FOR PROPANE GAS**

The by-pass jet on each valve (see Fig. 5) must be adjusted as follows:

- 1) With all **KNOBS** IN "OFF" POSITION, REMOVE **KNOBS**.
- 2) **LOCATE HOLE** on control panel which is aligned to by-pass screw. (see Fig. 5)
- 3) Insert supplied screw driver in hole and **TURN BY-PASS SCREW** clockwise until "bottomed-out" (approximately 1/2 to 3/4 turn). (Fig 5A)
- 4) **REPLACE KNOBS**.
- 5) **CHECK FOR PROPER FLAME CHARACTERISTICS** - Flame should be blue and stable with no yellow tips (see Fig. 7). **NOTE** that the air shutter that has been attached for operation of the range with propane gas is not adjustable.

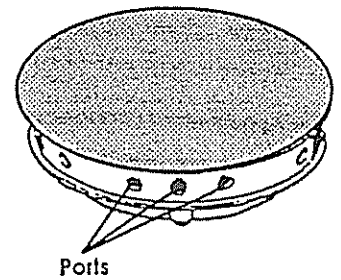
FIG. 6



STEP 4: CONVERT GRILL (MODEL NOS. GPS364GL, GPS484GG, GPS486GL, PRSE364GL, PRSE484GG, PRSE486GL AND PRSG364GL.)

- a) REMOVE the grill grate, lava rock pan, lava rocks and the U-shaped grill burner. (Use extreme caution around the ceramic grill ignitor, it is very fragile). (see Fig. 6) Orifice is located on safety valve which is mounted to front chassis panel
- b) USE A 1/2" DEEP WELL SOCKET to tighten down the grill burner orifice hood until it is tight against the pin. (Refer to Tool list)
- c) REASSEMBLE THE GRILL in reverse order.
- c) **CHECK FOR PROPER FLAME CHARACTERISTICS** - Flame should be blue and stable with no yellow tips (see Fig. 7). **NOTE** that the air shutter that has been attached for operation of the range with propane gas is not adjustable.

FIG. 7



BURNER CAP

BY-PASS JET LOCATION

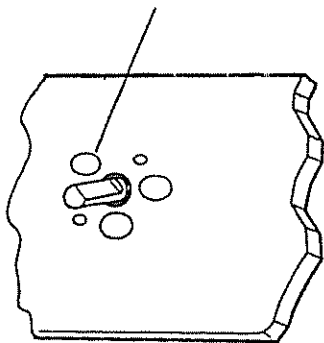


FIG. 5

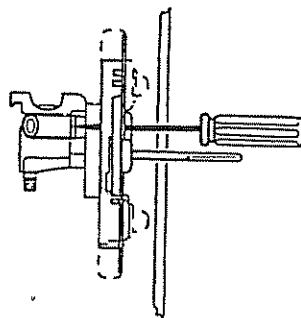


FIG. 5A

The burner flame should be blue in color and stable with no yellow tips, excessive noise or fluttering. It should burn completely around the burner cap.

Foreign particles in the gas line may cause an orange flame during initial use. This should disappear with use.

If the flame does not burn evenly all the way around the burner cap, Read "What to do if you smell Gas", inside front cover of Installation instructions.

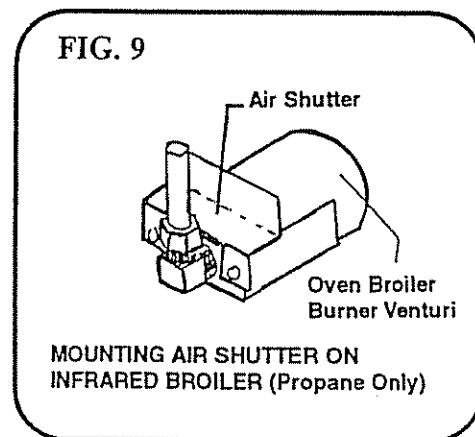
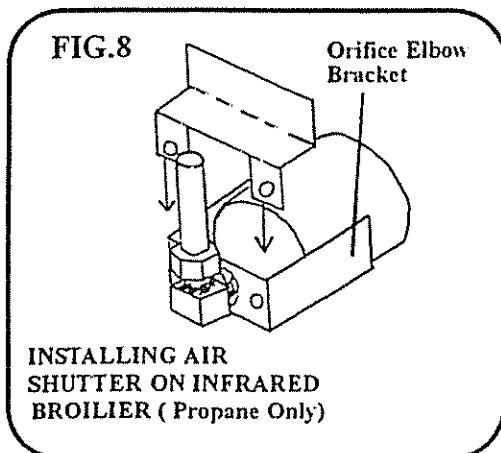
*Ex 100 100 x
12 x 200
1/2" plug unit
griddle
crank
down
again*

STEP 5: CONVERT GRIDDLE (MODEL NOS. GPS364GD, GPS484GG, GPS486GD, PRSE364GD, PRSE484GG, PRSE486GD AND PRSG364GD)

- a) LIFT THE REAR OF THE GRIDDLE PLATE ASSEMBLY FIRST, then lift the front and slide the griddle plate carefully to the rear. (If the appliance is equipped with a backguard, cover the backguard to protect it during removal and installation of griddle plate. Use extreme care around the ceramic griddle ignitor, it is very fragile.)
- b) REMOVE THE GRIDDLE THERMOSTAT BULB from beneath the griddle plate by sliding it out gently.
- c) REMOVE THE SCREW SECURING THE GRIDDLE BURNER, then remove the burner.
- d) USE A 1/2" DEEP WELL SOCKET to tighten down the griddle burner orifice hood until it is tight against the pin.
- e) REASSEMBLE THE GRIDDLE in reverse order.
- f) CHECK FOR PROPER FLAME CHARACTERISTICS - Flame should be blue and stable with no yellow tips (see Fig. 7). NOTE that the air shutter that has been attached for operation of the range with propane gas is not adjustable.

STEP 6: CONVERT GAS OVEN BAKE BURNER (MODEL NOS. PRSG304, PRSG364GD, PRSG364GL AND PRSG366)

- a) EMPTY THE OVEN.
- b) REMOVE THE TWO OVEN RACK SIDE SUPPORTS.
- c) REMOVE THE FOUR BRACKETS AND SCREWS retaining the oven bottom, then remove the oven bottom.
- d) REMOVE THE SCREW securing the oven bake burner, then remove the burner.
- e) REMOVE THE BAKE BURNER ORIFICE HOOD.
- f) INSTALL PROPANE ORIFICE HOOD #52 for PRSG36 and PRSG304 models. Tighten until snug.
- g) REASSEMBLE BAKE BURNER IN REVERSE ORDER.
- h) CHECK FOR PROPER FLAME CHARACTERISTICS - Flame should be blue and stable with no yellow tips (see Fig. 7). NOTE that the air shutter that has been attached for operation of the range with propane gas is not adjustable.



STEP 7: CONVERT GAS OVEN INFRA-RED BROILER (MODEL NOs. PRSG304, PRSG364GD, PRSG364GL AND PRSG366)

- a) IF THE BACKGUARD HAS ALREADY BEEN INSTALLED, remove it.
- b) FROM THE BACK OF THE RANGE, remove the infrared broiler orifice using a 1/2" open end wrench. (Refer to Tool List)
- c) INSTALL THE PROPANE ORIFICE HOOD #55. Tighten until snug.
- d) INSTALL THE AIR SHUTTER supplied with the conversion kit.
 - 1) At the back of the range, remove the two mounting screws that secure the orifice elbow bracket (see Fig. 8).
 - 2) Slide the air shutter with the kit into place from the top, then reinstall the two mounting screws (see Fig.9). Ensure that the air shutter rests flat on the orifice elbow bracket. This may require rotating the mounting nut on the orifice elbow slightly until flush.
- e) CHECK FOR PROPER FLAME CHARACTERISTICS - Flame should be blue and stable with no yellow tips (see Fig. 7). NOTE that the air shutter that has been attached for operation of the range with propane gas is not adjustable.

STEP 8: CONVERT WOK (MODELS GP24WK AND GPS484WK)

- a) REMOVE WOK MAIN BURNER. (see Fig. 10)
- b) REMOVE ORIFICE FROM THE SAFETY VALVE.
- c) INSTALL PROPANE ORIFICE #52 (35-00-434) to the safety valve. Tighten until snug.
- d) REMOVE PILOT BURNER ORIFICE CUP.
 - 1) Disconnect the 3/16" O.D. aluminum tubing from the pilot burner. (Refer to Tool List)
 - 2) Remove nut and bolt securing pilot burner to mounting bracket. (Refer to Tool List)
 - 3) Remove pilot orifice cup from pilot body where tubing was attached.
 - 4) Insert propane orifice cup into the pilot burner.
 - 5) Reassemble the pilot burner and tubing
- e) REINSTALL WOK MAIN BURNER.
- f) TURN ON GAS SUPPLY, then check for gas leaks at the pilot body, 3/16" O.D.tubing and connections, main orifice location and manifold.
- g) CHECK FOR PROPER FLAME CHARACTERISTICS - Flame should be blue and stable with no yellow tips (see Fig. 7)

