

# INSTALLATION INSTRUCTIONS

30" and 36"
Stainless Steel Gas Cooktops

ENGLISH/FRANÇAIS/ESPAÑOL

# **Safety Information**

Questions? Call Monogram at 800.444.1845 or visit monogram.com In Canada call 899.561.3344 or visit monogram.ca

#### IN THE COMMONWEALTH OF MASSACHUSETTS

- This product must be installed by a licensed plumber or gas fitter.
- When using ball type gas shut-off valves, they shall be the T-handle type.
- A flexible gas connector, when used, must not exceed 5 feet.

# AWARNING FIRE OR EXPLOSION HAZARD

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

Installation must be performed by a qualified installer.

Read these instructions completely and carefully.

Installation of this cooktop must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA.54, latest edition. In Canada, installation must conform with the current Natural Gas Installation Code, CAN/CGA-B149.1 or the current Propane (LP) Installation Code, CAN/CGA-B149.2, and with local codes where applicable. This product has been design-certified by UL according to ANSI Z21.1, latest addition and Canadian Gas Association according to CAN/CGA-1.1 latest addition.

When installing a gas appliance the use of old flexible connectors can cause gas leaks and personal injury. Always use a NEW flexible connector.

Leak testing of the appliance shall be conducted according to the manufacturer instructions.

The cooktop must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition). In Canada, electrical grounding must be in accordance with the current CSA C22.1 Canadian Electrical Code Part 1 and/or local codes, See Electrical Connections in this section.

Do not install this product with an air curtain hood or other cooktop hood that operates by blowing air down on the cooktop. This airflow may interfere with operation of the gas burners resulting in fire or explosion hazard.

# **Safety Information**

### **BEFORE YOU BEGIN**

Read these instructions completely and carefully.

- **IMPORTANT** Save these instructions for local inspector's use.
- **IMPORTANT** Observe all governing codes and ordinances.
- IMPORTANT Remove all packing material and literature from appliance before connecting gas and electrical supply to cooktop.
- IMPORTANT To avoid damage to your cabinets, check with your builder or cabinet supplier to make sure that the materials used will not discolor, delaminate or sustain other damage. This appliance has been designed in accordance with the requirements of UL and CSA International and complies with the maximum allowable wood cabinet temperatures of 194°F (90°C).
- Note to Installer Be sure to leave these instructions with the consumer.
- **Note to Consumer** Keep these instructions with your Owner's Manual for future reference.
- **Servicer** The electrical diagram is in an envelope inside of the cooktop.
- Proper installation is the responsibility of the installer.
- Product failure due to improper installation is not covered under warranty.
- For Monogram local service in your area, 1.800.444.1845.
- For Monogram Service in Canada, call 1.800.561.3344.
- For Monogram Parts and Accessories, call 1.800.626.2002.
- If you received a damaged cooktop, you should contact your dealer.

# MOBILE HOME - ADDITIONAL INSTALLATION REQUIREMENTS

The installation of this product must conform to the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Saftey, Title 24, HUD Part 280). When such standard is not applicable, use the Standard for Manufactured Home Installations, ANSI A225.1/NFPA 501A or with local codes.

In Canada, the installation of this product must conform with the current standards CAN/CSA-A240-latest edition, or with local codes.

When this cooktop is installed in a mobile home, it must be secured during transit. Any method of securing the cooktop is adequate as long as it conforms to the standards listed above.

# IF SOLD OUTSIDE THE U.S. AND CANADA

AWARNING

If you wish to use this product with Liquefied Petroleum (LP) gas containing greater than 10% butane, you must purchase the butane conversion kit #WB28X29976. To order, please call 1.888.664.8403 or 1.787.276.4051. Failure to do so may result in carbon monoxide or fire hazard.

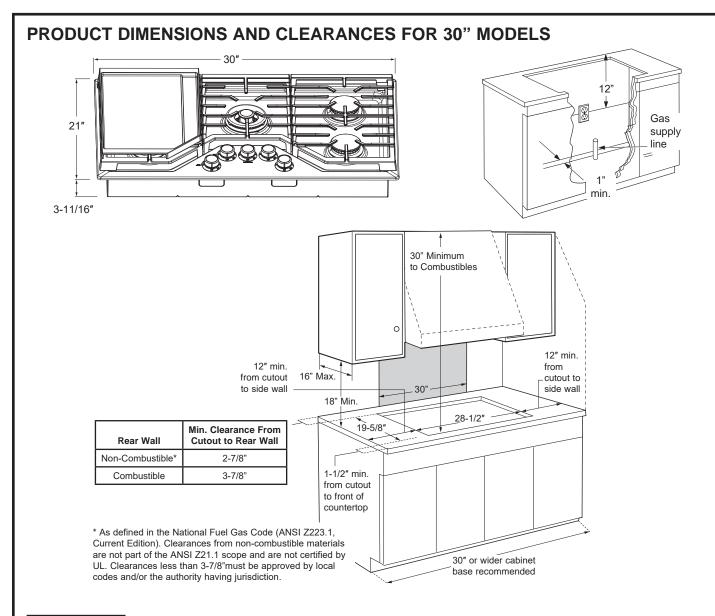
#### **VENT HOOD COMBINATIONS**

A suitable overhead vent hood is recommended.

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# **Design Information**



AWARNING
Installations without a hood require
30" minimum to combustibles. A custom hood
installation with exposed horizontal combustible surfaces
must have an Auto-On feature. Refer to hood installation
instructions for specific hood clearances.

Clearances less than 3-7/8" from cutout to rear wall require the surface of the entire back wall above the cooktop and below the hood to be covered with a non-combustible material. The material should be no less than 0.25" (6.4 mm) thick flame-retardant millboard covered with no less than No. 28 MSG sheet metal 0.015" (0.38 mm) thick, 0.015" (0.38 mm) thick stainless steel, 0.25" (0.64 mm) aluminum or 0.020" (0.5 mm) copper.

To prevent drafts from affecting burner operation, seal all openings in floor under appliance and behind appliance wall.

#### **ADDITIONAL CLEARANCES:**

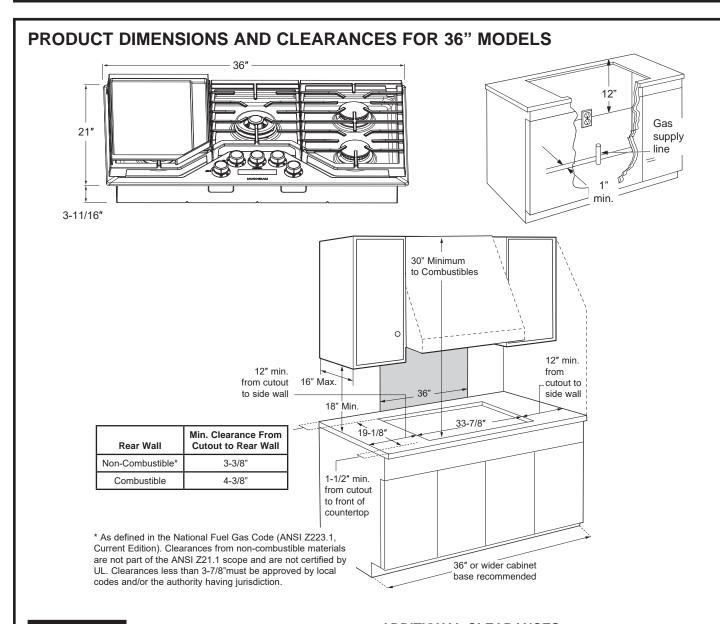
Allow 12" minimum clearance to an adjacent wall on each side.

Working areas adjacent to the cooktop should have 18" minimum clearance between countertop and the bottom of the wall cabinet.

**NOTE:** Allow 7/16" minimum vertical clearance from the cooktop bottom (or 4-9/16" minimum depth from the countertop) to any combustible surfaces, such as a cabinet drawer.

For island installation, maintain 1-1/2 in. minimum from cutout to front and 2-1/2 in. minimum from cutout to back edge of countertop. Maintain 3 in. minimum from cutout to side edges of countertop.

# **Design Information**



AWARNING Installations without a hood require 30" minimum to combustibles. A custom hood installation with exposed horizontal combustible surfaces must have an Auto-On feature. Refer to hood installation instructions for specific hood clearances.

Clearances less than 4-3/8" from cutout to rear wall require the surface of the entire back wall above the cooktop and below the hood to be covered with a non-combustible material. The material should be no less than 0.25" (6.4 mm) thick flame-retardant millboard covered with no less than No. 28 MSG sheet metal 0.015" (0.38 mm) thick, 0.015" (0.38 mm) thick stainless steel, 0.25" (0.64 mm) aluminum or 0.020" (0.5 mm) copper.

To prevent drafts from affecting burner operation, seal all openings in floor under appliance and behind appliance wall.

#### **ADDITIONAL CLEARANCES:**

Allow 12" minimum clearance to an adjacent wall on each side.

Working areas adjacent to the cooktop should have 18" minimum clearance between countertop and the bottom of the wall cabinet.

**NOTE:** Allow 7/16" minimum vertical clearance from the cooktop bottom (or 4-9/16" minimum depth from the countertop) to any combustible surfaces, such as a cabinet drawer.

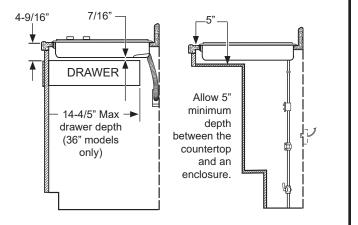
For island installation, maintain 1-1/2 in. minimum from cutout to front and 2-1/2 in. minimum from cutout to back edge of countertop. Maintain 3 in. minimum from cutout to side edges of countertop.

# **Design Information**

#### PRODUCT DIMENSIONS AND CLEARANCES FOR 30" AND 36" MODELS

For Americans with Disabilities Act (ADA) Forward Approach Installation Only:

**NOTE:** The enclosure must be made of wood material. Also, an access panel is required for the electrical outlet, pressure regulator, shut-off valve, hold-down brackets, and service.



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# **Installation Options**

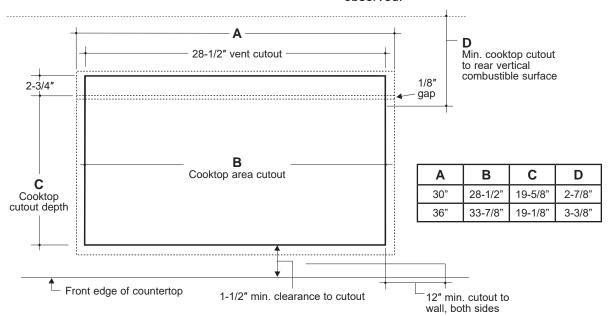
# COOKTOP INSTALLATION WITH A MONOGRAM DOWNDRAFT VENT (See Monogram.com for approved combo installations)

The installation of the downdraft vent with this cooktop requires careful consideration. Both the cooktop and the vent must be installed according to each specific installation instruction.

#### **COOKTOP REQUIREMENTS**

The countertop must have a deep flat surface to accommodate the cooktop and vent. Countertops with a rolled front edge and backsplash will not provide the flat surface area required.

- Review the illustration to determine the countertop surface requirements.
  - All cutout clearances for this installation must be observed.



#### **BASE CABINET REQUIREMENTS**

The combined installation will fit in a standard 24" deep base cabinet. Use a 30" or wider base cabinet.

 The vent housing, blower and ductwork will occupy the base cabinet.

#### **POWER SUPPLY**

If local codes permit, the vent and cooktop may operate from the same 120V, 15 amp duplex outlet. Locate the gas and electrical supply.

# **Installation Options**

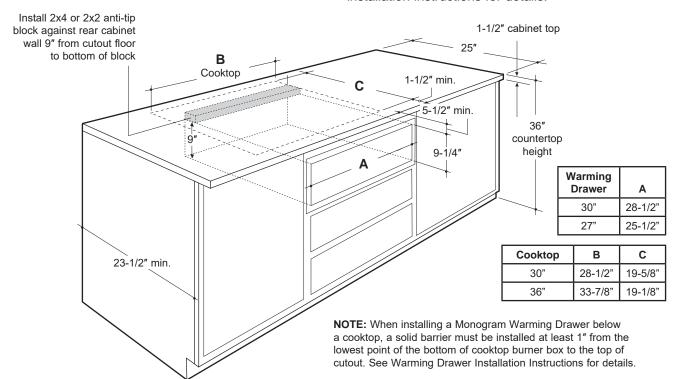
# COOKTOP INSTALLATION OVER A MONOGRAM WARMING DRAWER (See Monogram.com for approved combo installations)

These cooktops may be installed over a 30" or 27" Warming Drawer. Both the cooktop and the warming drawer must be installed according to each specific installation instruction.

#### **POWER SUPPLY**

If local codes permit, the cooktop and warming drawer may operate from the same 120V duplex outlet. Refer to installation instructions for details.

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Use a 30" or wider base cabinet.

■ Plan gas supply location carefully to avoid interference with the warming drawer.

# **Installation Options**

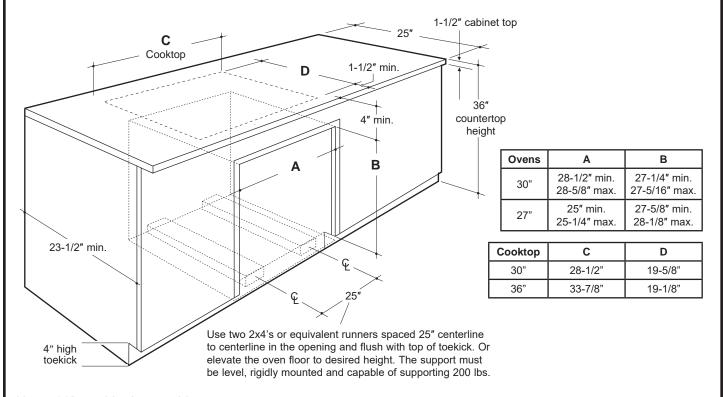
# COOKTOP INSTALLATION OVER A 27" OR 30" MONOGRAM SINGLE OVEN (See Monogram.com for approved combo installations)

These cooktops may be installed over the Monogram single oven. Both the cooktop and the oven must be installed according to each specific installation instruction.

 Allow 4" Min. clearance from the top of the countertop to the top of the oven cutout.

#### **POWER SUPPLY**

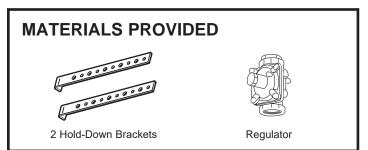
The oven requires a separate, properly grounded 20 Amp, 3-wire 208 or 240 volt, 60 Hz power supply. The cooktop requires a separate 120V power supply. Where codes permit, the gas shut-off valve may be located in an adjacent cabinet or other easily accessible location.

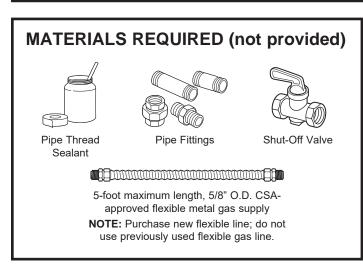


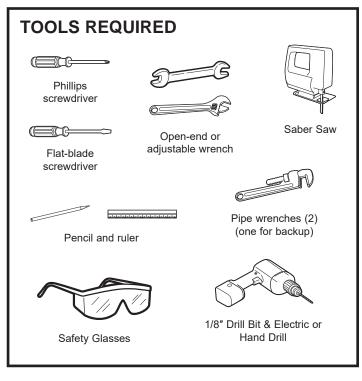
Use a 30" or wider base cabinet.

■ For best appearance, the cooktop should be centered over the oven.

### **Installation Information**

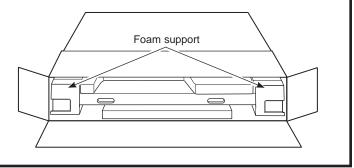




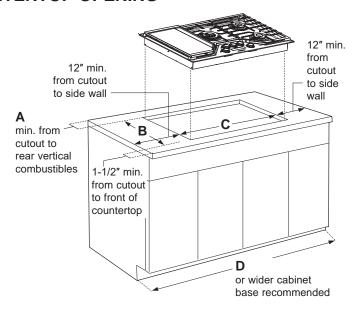


# 1 REMOVE PACKAGING

- Remove packaging tape and foam. Dispose of packaging materials properly.
- Slide the cooktop out of the end of the box. Remove packaging materials, grate boxes, regulator and literature package from the cooktop before beginning installation.
- Use the shipping carton as a pad to protect customer countertops or flooring.



# 2 CUT THE COUNTERTOP OPENING



Use a 30" or wider base cabinet.

■ Cut the opening in the countertop. To ensure accuracy, it is best to make a template for the opening. Make sure the sides of the opening are parallel and the rear and front cuts are exactly perpendicular to the sides.

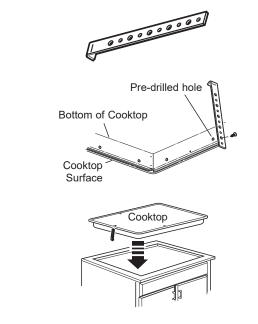
Dimensions						
	Α	В	С	D		
30" Cooktop	2-7/8"	19-5/8"	28-1/2"	30"		
36" Cooktop	3-3/8"	19-1/8"	33-7/8"	36"		

■ Observe all minimum clearances.

# 3 INSTALLING THE COOKTOP

- A. Locate electrical outlet and gas shut-off valve beneath cabinet.
- B. Lay cooktop upside down on a towel or tablecloth covered countertop.
- C. Locate and remove hold-down brackets from literature package.
- D. Attach brackets to cooktop. Remove the screw from the side of the cooktop and screw the holddown bracket to the side of the cooktop unit. Repeat for opposite side of cooktop.
- E. Insert the cooktop centered into the cutout opening. Make sure the front edge of the countertop is parallel to the cooktop. Make final check that all required clearances are met.

Once the unit is in place, screw the hold-down bracket into the cabinet sides to secure the unit into place.



# 4 CONVERSION TO PROPANE (LP) OR NATURAL GAS

The pressure regulator and the burner orifices are set for natural gas at the factory. To operate the cooktop with propane (LP), the regulator and burner orifices must be converted. The conversion must be performed by a qualified propane (LP) gas installer.

Keep these instructions and all orifices in case you want to convert back to natural gas.

# 5 GAS SUPPLY

**AWARNING** Fire Hazard: Do not use a flame to check for gas leaks.

Explosion Hazard: Do not exceed 25 ft-lbs of torque when making gas line connections. Overtightening may damage the pressure regulator resulting in fire or explosion hazard.

#### **Gas Pressure Regulator**

You must use the gas pressure regulator supplied with this cooktop. For proper operations the inlet pressure to the regulator should be as follows:

#### **Natural Gas:**

Minimum pressure: 6" of Water Column Maximum pressure: 13" of Water Column

#### Propane (LP) Gas:

Minimum pressure: 11" of Water Column Maximum pressure: 13" of Water Column

If you are not sure about the inlet pressure contact local gas supplier.

Shut off the main gas supply valve before disconnecting the old cooktop and leave it off until the new hook-up has been completed. Don't forget to relight the pilot on other gas appliances when you turn the gas back on.

Because hard piping restricts movement of the cooktop, the use of a CSA International-certified flexible metal appliance connector is recommended unless local codes require a hard-piped connection.

If the hard piping method is used, carefully align the pipe; the cooktop cannot be moved after the connection is made.

To prevent gas leaks, put pipe thread sealant on, or wrap pipe thread tape with Teflon\* around all male (external) pipe threads.

- A. Install provided pressure regulator directly to the gas inlet pipe of the cooktop. Refer to the arrow on the back of the regulator for gas flow direction. Ensure the front of the regulator is facing towards the cabinet front, easily accessible through the cabinet doors.
- B. Install a manual shut-off valve in the gas line in a location easily accessible through the cabinet doors.
- C. When all connections have been made, ensure all gas 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.

\*Teflon: Registered trademark of DuPont

# 5 GAS SUPPLY (cont.)

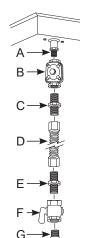
When using pressures greater than 1/2 psig to pressure test the gas supply system of the residence, disconnect the cooktop and individual shut-off valve from the gas supply piping. When using pressures of 1/2 psig or less to pressure test the gas supply system, simply isolate the cooktop from the gas supply system by closing the individual shut-off valve.

When checking for proper operation of the regulator, the inlet pressure must be at least 1" greater than the operating (manifold) pressure as given on rating label of product.

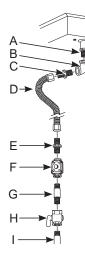
#### **CONNECTOR HOOKUP**

TYPICAL INSTALLATION WITH NO OBSTRUCTION BELOW COOKTOP

- A. 3/8" NPT x 3/8" NPT threaded adapter fitting (on some models)
- B. Regulator provided with unit:
  - Outlet 3/8" NPT female pipe thread
  - Inlet 1/2" NPT female pipe thread
- C. Adapter
- D. Flexible connector
- E. Adapter
- F. Manual shut-off valve
- G. Gas pipe 1/2" or 3/4"



## ALTERNATE INSTALLATION WITH OBSTRUCTION BELOW COOKTOP



- A. 3/8" NPT x 3/8" NPT threaded adapter fitting (on some models)
- B. Elbow
- C. Adapter
- D. Flexible connector (allows passage through cabinet wall)
- E. Adapter
- F. Regulator provided with unit:
  - Outlet 3/8" NPT female pipe thread
  - Inlet 1/2" NPT female pipe thread
- G. Gas pipe
- H. Manual shut-off valve
- I. Gas pipe 1/2" or 3/4"

# 6 ELECTRICAL CONNECTIONS

AWARNING
Shock Hazard: This appliance must be properly grounded. Failure to do so can result in electric shock.

Electrical Requirements - 120-volt, 60 Hertz, properly grounded dedicated circuit protected by a 15-amp or 20-amp circuit breaker or time delay fuse.

**NOTE:** Use of automatic, wireless, or wired external switches that shut off power to the appliance are not recommended for this product.

#### Grounding

The power cord of this appliance is equipped with a three-prong (grounding) plug which plugs into a standard three-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance.

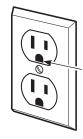
The customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THE POWER CORD. DO NOT USE AN ADAPTER. DO NOT USE AN EXTENSION CORD.

Ground Fault Circuit Interrupters (GFCI's) are not required or recommended for gas cooktop receptacles. Performance of the cooktop will not be affected if operated on a GFCI-protected circuit but occasional nuisance tripping of the GFCI breaker may occur.





Ensure proper ground exists before use

### **7** CHECK BURNERS

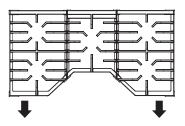
AWARNING
Fire or Explosion Hazard: Do not operate the burner without all burner parts in place.

- A. **Burners** Place surface burners into corresponding positions on cooktop.
- Burner Cap Properly Seated
- B. **Caps** Place caps on proper size burner.



Burner Cap Not Properly Seated

C. **Grates** - The left and right grates are interchangeable. Place the grates on the cooktop. Place the two side grates so that a continuous "line" is formed with the center ribs of both grates. Make sure both grates are stable and level.



### 8 CHECK SURFACE BURNERS

Push and turn a knob to the LITE position. A clicking sound indicates proper operation of the ignition system. When lighting any burner, sparks will appear at all burners but gas flows from only the one selected. Once air is purged from the supply line, burner should light within 4 seconds. After burner lights, rotate the knob out of the LITE position. Try each burner in succession until all burners have been checked.

#### **Quality of Flames**

Determine the quality of flames visually. Normal burner flames should look like (A) or (B).



(A) Soft blue flames— Normal for natural gas



(B) Yellow tips on outer cones— Normal for propane (LP) gas

Long, bright yellow flames are not normal. Normal flames may show signs of an orange tint when well heated or signs of flickering orange due to particles in the gas or air.

# WHEN ALL HOOKUPS ARE COMPLETED

Check that all packing materials and tape have been removed. This will include tape on metal panel under control knobs (if applicable), adhesive tape, wire ties, cardboard and protective plastic. Failure to remove these materials could result in damage to the appliance once the appliance has been turned on and surfaces have heated.

#### FINALIZE INSTALLATION

Place the burner grates over the burners. The grates should be seated and should not rock.

#### INSTALLATION CHECKLIST

- Make sure all controls are left in the OFF position.
- Make sure the flow of combustion and ventilation air to the cooktop is unobstructed.
- Recheck Steps:

Double check to make sure everything in this manual has been completed. Rechecking steps will ensure safe use of the cooktop.

**NOTE:** The rating plate is located on the bottom of the cooktop. The model and serial number may also be found behind the left knob and is visible when the knob is pulled off.

# Installation Instructions

### **Conversion to Propane (LP) or Natural Gas**

# **AWARNING** Explosion Hazard

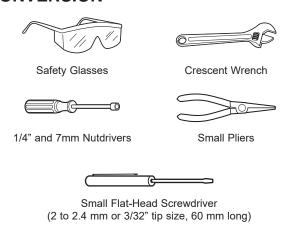
Death or serious injury can result from failure to follow these instructions.

- Service by a qualified service technician only.
- Shut off gas supply and disconnect power before servicing.
- Reconnect all grounding devices after service.
- Replace all parts and panels before operating.

The pressure regulator and the burner orifices are factory set for natural gas. To operate the cooktop with propane (LP) gas, the regulator and burner orifices must be converted by following these instructions:

Do not operate the cooktop before converting the burner orifices for the gas to be used. Failure to do so could cause high flames and toxic fumes which can result in serious injury.

# TOOLS YOU WILL NEED FOR CONVERSION



### 1 CONVERT THE REGULATOR

Disconnect all electrical power at the main circuit breaker or fuse box.

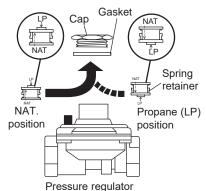
A. Shut off the gas supply to the cooktop by closing the manual shut-off valve.

# 1 CONVERT THE REGULATOR (Cont.)

- B. Adjust the pressure regulator by the following instructions:
  - Unscrew the cap.
  - Carefully look at the spring retainer to locate the NAT or propane (LP) position.
  - Turn the spring retainer over by rotating it 90 deg., pull it from the cap, turn the spring retainer

over so that propane (LP) is showing, insert it back into the cap, and then rotate it 90 deg. into position.

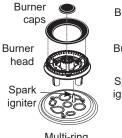
Screw the cap back onto the regulator and tighten.

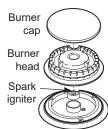


# 2 CHANGE BURNER ORIFICES

**INSTALLATION TIP:** First remove all orifices and then start replacing them. This will help to prevent the possibility that some may not be replaced.

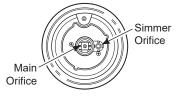
- A. Remove the burner grates, burner caps and burner heads.
- B. Loosen the top burner orifices using a 7 mm nut driver. Use small pliers to carefully lift out the orifices.





Multi-ring (on some models)

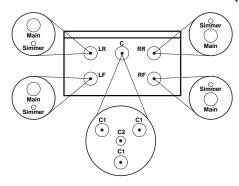
Burner base



The main orifice is located low in the center of the burner, while the simmer orifice is located higher beside the center of the burner.

### Installation Instructions for Gas Conversion

# 2 CHANGE BURNER ORIFICES (cont.)



- A. Remove the propane (LP) orifices from the bracket attached to the regulator. The top and side surface of the orifices are engraved for identification. Use the table and figure to determine the placement of the propane (LP) orifices.
- B. Using a 7mm or 9/32" nut driver, install the propane (LP) orifices in their precise locations.
   To prevent leakage, make sure the orifices are securely screwed into the gas injets.
- C. Install the old orifices into the metal bracket along with these instructions, and replace onto the regulator for possible future conversion.
- D. Replace the burner heads, caps and top grates.



108 - Denotes 1.08mm orifice size opening

XL - Denotes propane (LP)



95 - Denotes 0.95mm orifice size opening

L - Denotes propane (LP)

BU	BURNER OUTPUT RATINGS: BTU/HR					
Propane (LP) Gas 10" W.C.P.						
BURNER	BTU RATE	ORIFICE SIZE (mm)	MARKING			
LF	10,000					
Main	N/A	0.88	88XL			
Simmer	N/A	0.34	34SL			
LR	10,000					
Main	N/A	0.88	88XL			
Simmer	N/A	0.34	34SL			
С	18,000					
C1	N/A	0.686	69L			
C1	N/A	0.686	69L			
C1	N/A	0.686	69L			
C2	N/A	0.41	41L			
RR	10,000					
Main	N/A	0.88	88XL			
Simmer	N/A	0.34	34SL			
RF	12,000					
Main	N/A	0.97	97XL			
Simmer	N/A	0.34	34SL			

## 3 CHECK SURFACE BURNERS

Push and turn a knob to the LITE position. A clicking sound indicates proper operation of the ignition system. When lighting any burner, sparks will appear at all burners but gas flows from only the one selected. Once air is purged from the supply line, burner should light within 4 seconds. After burner lights, rotate the knob out of the LITE position. Try each burner in succession until all burners have been checked.

#### **Quality of Flames**

Determine the quality of flames visually. Normal burner flames should look like (A) or (B).



(A) Soft blue flames— Normal for natural gas



(B) Yellow tips on outer cones—

Normal for propane (LP) gas

Long, bright yellow flames are not normal. Normal flames may show signs of an orange tint when well heated or signs of flickering orange due to particles in the gas or air.

#### NOTICE:

Save these orifices removed from the appliance for future use.

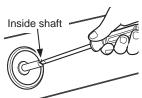
### Installation Instructions for Gas Conversion

# 4 ADJUSTING LOW FLAME SETTING ON COOKTOP BURNERS

This procedure adjusts the low flow of the upper ring of flames on each of the 4 dual stack burners. The lower row of flames is not adjustable.

Low setting adjustments must be made with 2 other burners in operation on a medium setting. This procedure prevents the low flame from being set too low, resulting in the flame being extinguished when other burners are turned on.

- A. Turn on surface burners to medium setting.
- B. Turn the knob on the burner being adjusted to "LO".
- C. Remove the knob and insert a small flat blade screwdriver in the valve shaft as shown. Turn counterclockwise as far as possible while maintaining a stable flame. Repeat for all valves.



**Round Burners** 

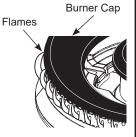
Center adjustment screw for all burners except the Multi-Ring Burner

- D. If flame appears too low or unstable, slowly turn adjustment screw clockwise until a stable flame exists for each burner.
- E. Additionally, for each burner being adjusted, quickly open and close the cabinet doors while observing the flame. If flame is extinguished, turn adjustment screw clockwise for a larger flame. Repeat door openings until flame is stable.

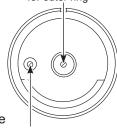
# Multi-Ring Burner (on some models)

- Turn on burner to MED setting to adjust the outer ring. Turn the outer ring adjustment screw (in the center of the valve shaft) counterclockwise so that the outer ring flames barely curl over the top edge of the burner cap.
- Turn on burner to SIM setting to adjust the center ring. Turn counterclockwise as far as possible while maintaining a stable flame.
- Open and close the cabinet doors while observing the flame. If flame is extinguished, turn adjustment screw clockwise for a larger flame. Repeat door openings until flame is stable.

### Multi-Ring Burner



Multi-Ring Burner
Adjustment screw
for outer ring



Adjustment screw for center ring

#### **SPECIAL NOTE:**

To convert the cooktop back to natural gas, reverse the instructions given in making propane (LP) adjustments.

#### NOTICE:

Once the conversion is complete and confirmed, fill out the propane (LP) sticker and include your name, organization and date conversion was made. Apply the sticker to the cooktop near the regulator to alert others in the future that this appliance has been converted to propane (LP). If converting back to natural gas from propane (LP), please remove the sticker so others know the appliance is set to use natural gas.

#### ADDITIONAL INFORMATION

BURNER OUTPUT RATINGS: BTU/HR						
NG (Natural) Gas 5" W.C.P.						
BURNER	BTU RATE	ORIFICE SIZE (mm)	MARKING			
LF	10,000					
Main	N/A	1.28	128XN			
Simmer	N/A	0.51	51SN			
LR	10,000					
Main	N/A	1.28	128XN			
Simmer	N/A	0.51	51SN			
С	20,000					
C1	N/A	1.1	110N			
C1	N/A	1.1	110N			
C1	N/A	1.1	110N			
C2	N/A	0.63	63N			
RR Main	10,000					
Main	N/A	1.28	128XN			
Simmer	N/A	0.51	51SN			
RF	12,000					
Main	N/A	1.45	145XN			
Simmer	N/A	0.51	51SN			



190 - Denotes 1.90mm orifice size opening

XN - Denotes natural gas



198 - Denotes 1.98mm orifice size opening

N - Denotes Natural Gas

**NOTE:** While performing installations described in this book, safety glasses or goggles should be worn.

**NOTE:** Product improvement is a continuing endeavor at GE Appliances. Therefore, materials, appearance and specifications are subject to change without notice.