



Service Manual

Gas Cooktop



 **Electrolux**

**THIS IS A
BLANK
PAGE**

Table of Contents

SAFE SERVICING PRACTICES	1
PRODUCT FEATURES	2
WIRING DIAGRAM.....	3
SECTION A - INSTALLATION	4
CUT-OUT DIMENSIONS	4
STAINLESS STEEL BACKSPLASH INSTALLATION	5
COUNTERTOP CUTOUT OPENING	6
IMPORTANT SAFETY INSTRUCTIONS	7
GAS SUPPLY	8
LP/PROPANE GAS CONVERSION	8
INSTALL PRESSURE REGULATOR	8
ELECTRICAL REQUIREMENTS	9
COOKTOP INSTALLATION	9
SECTION B - LP GAS CONVERSION	12
INSTALLATION INSTUCTIONS FOR CONVERSION FROM NATURAL GAS TO LP/PROPANE GAS	12
INSTALLATION INSTUCTIONS FOR CONVERSION FROM LP/PROPANE GAS TO NATURAL GAS	14
SECTION C - TROUBLESHOOTING	16
SURFACE BURNER DO NOT LIGHT	16
BURNER FLAME ONLY LIGHTS HALF WAY AROUND BURNER	16
BURNER FLAME IS ORANGE	16
SECTION D - DISASSEMBLY, ADJUSTMENT AND REPLACEMENT OF PARTS.....	17
1.0 HOW TO REMOVE COOKTOP FROM COUNTERTOP	17
2.0 HOW TO ACCESS PART INSIDE COOKTOP	17
3.0 HOW TO REPLACE IGNITER SWITCHES	19
4.0 HOW TO REPLACE THE IGNITERS	19
5.0 HOW TO REMOVE THE QUICK CONNECT	20
6.0 HOW TO REPLACE THE SPARK MODULE	20
7.0 HOW TO REPLACE THE VALVES	21
8.0 HOW TO REPLACE MANIFOLD	22
9.0 HOW TO CHANGE GAS ORIFICE (NATURAL OR PROPANE GAS)	23
10.0 HOW TO CHANGE BURNER GASKET	23



Table of Contents

SECTION E - EXPLODED VIEW DRAWINGS.....	24
MAINTOP EXPLODED VIEW	24
MAINTOP PART DESCRIPTION	25
BURNER EXPLODED VIEW	26
BURNER PART DESCRIPTION	27

SAFE SERVICING PRACTICES 1

To avoid personal injury and/or property damage, it is important that **Safe Servicing Practices** be observed. The following are some limited examples of safe practices:

1. **DO NOT** attempt a product repair if you doubt your ability to complete it in a safe and satisfactory manner.
2. Before servicing or moving an appliance:
 - Remove power cord from electrical outlet, trip circuit breaker to the **OFF** position, or remove fuse.
 - Turn off gas supply
 - Turn off water supply
3. Never interfere with the proper operation of any safety device.
4. **Use The Correct Replacement Parts Cataloged For This Appliance. Substitutions May Defeat Compliance With Safety Standards Set For Home Appliances.**
5. **GROUNDING:** The standard color code for safety ground wires is **GREEN**, or **GREEN** with **YELLOW STRIPES**. **DO NOT** use ground leads as current carrying conductors. It is **EXTREMELY** important that the service technician reestablish all safety grounds prior to completion of service. Failure to do so will create a hazard.
6. Prior to returning the product to service, ensure that:
 - All electrical connections are correct and secure.
 - All electrical leads are properly dressed and secured away from sharp edges, high-temperature components, and moving parts
 - All non-insulated electrical terminals, connectors, heaters, etc. are adequately spaced away from all metal parts and panels
 - All safety grounds (both internal and external) are correctly and securely connected
 - All panels are properly and securely reassembled

WARNING

This service manual is intended for use by persons having electrical and mechanical training and a level of knowledge of these subjects generally considered acceptable in the appliance repair trade. Electrolux Home Products cannot be responsible, nor assume any liability, for injury or damage of any kind arising from the use of this manual.

2 Product Feature

Cooktop Type

Stainless Steel Frame & Glass

Glass

Black Vitroceramic

Control Knobs

6 - Plastic, Stainless Steel Coating with Bezel

Top Valves

6 - Locking Type (Push to Turn),
Off position at 12 O'clock, 270 ° /

Ignition Switches

6 - Mounted on Top of Valves

Top Burner Igniters

6 - Each Burner has Individual Igniter

Top Burner Ratings

R. R. / D. AR.: **NAT 5000 BTU, 4500 LP**, Sealed Burner
R. F. / D. AV.: **NAT 17000 BTU, 14000 LP**, Sealed Burner
L. R. / G. AR.: **NAT 9500 BTU, 8000 LP**, Sealed Burner
L. F. / G. AV.: **NAT 12000 BTU, 10000 LP**, Sealed Burner
C. R. / C. AR.: **NAT 9500 BTU, 8000 LP**, Sealed Burner
C. F. / C. AV.: **NAT 14000 BTU, 11000LP**, Sealed Burner

Burner Caps (Removables)

6- Sintered Metal,Matte Black Porcelain

Grates (Rectangular)

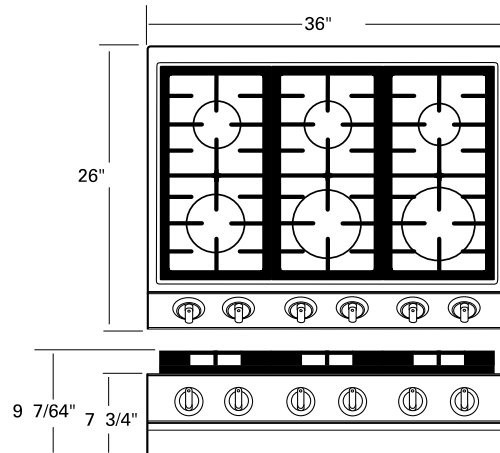
3 - Cast Iron, Matte Black

Burner Skirts

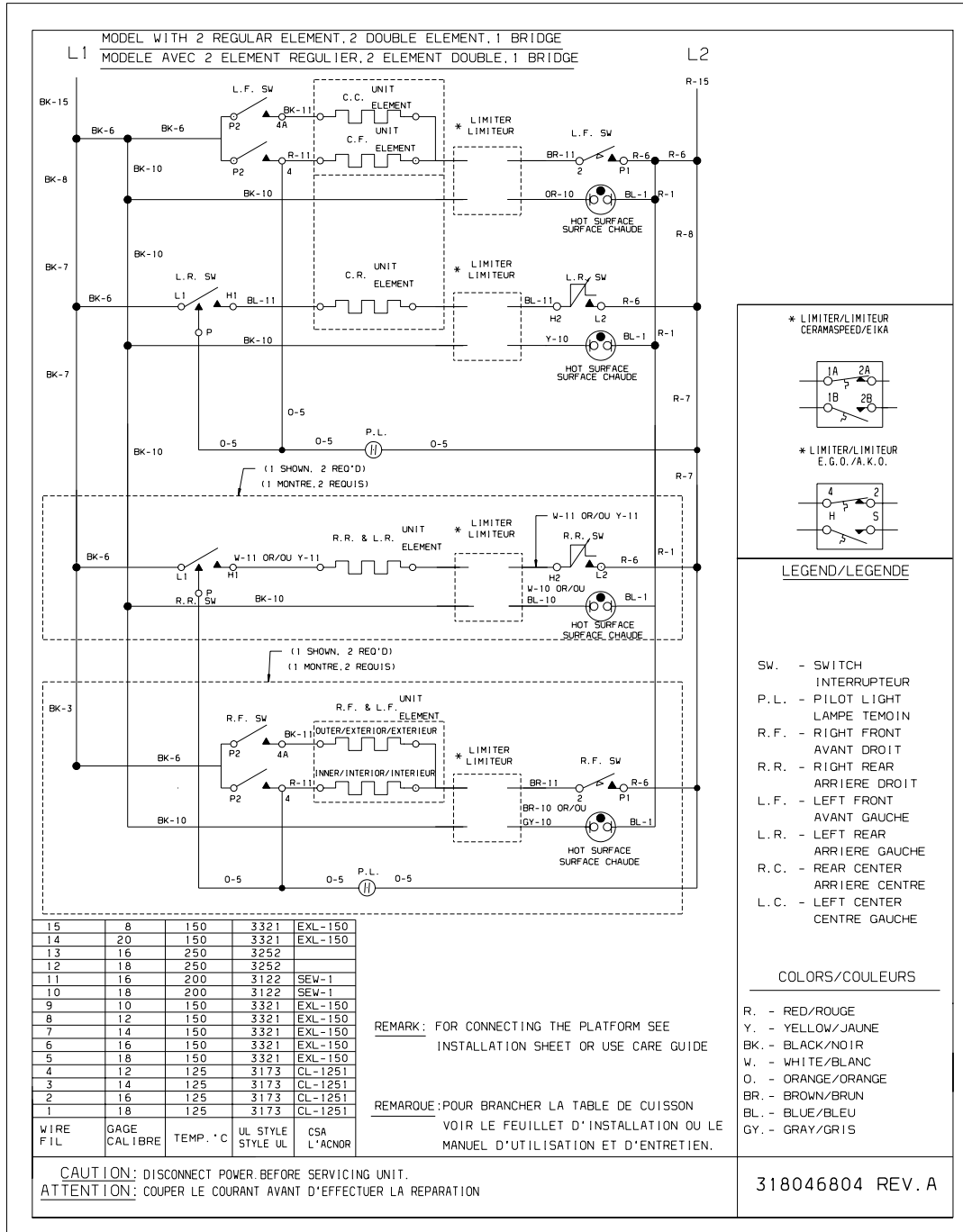
6- Steel, Matte Black Porcelain

Accessories

Griddle Plate
Simmer Plate
Wok Ring / Support de Wok



Wiring Diagram 3



4 Section A - Installation Instructions



INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER.
IMPORTANT: SAVE FOR LOCAL ELECTRICAL INSPECTOR'S USE.
READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

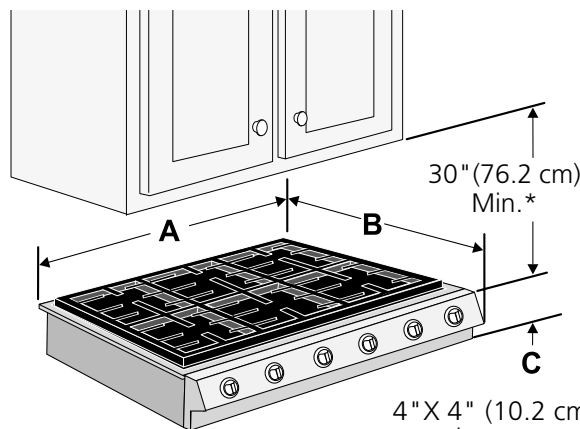
! WARNING If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

FOR YOUR SAFETY:

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

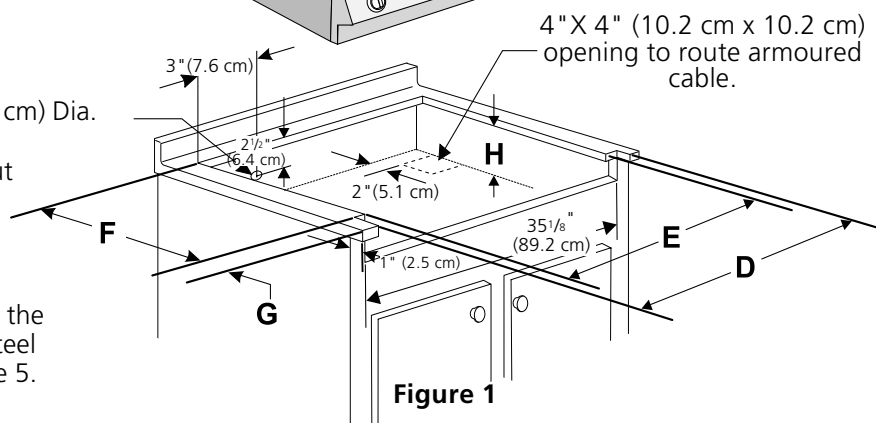
For Standard Installation:

Gas Cooktop Dimensions



* 30" (76.2 cm) min. for unprotected cabinet
 24" (61 cm) min. for protected surface

Gas Cooktop Cutout Dimensions



For Installation with the optional Stainless Steel Backsplash see page 5.

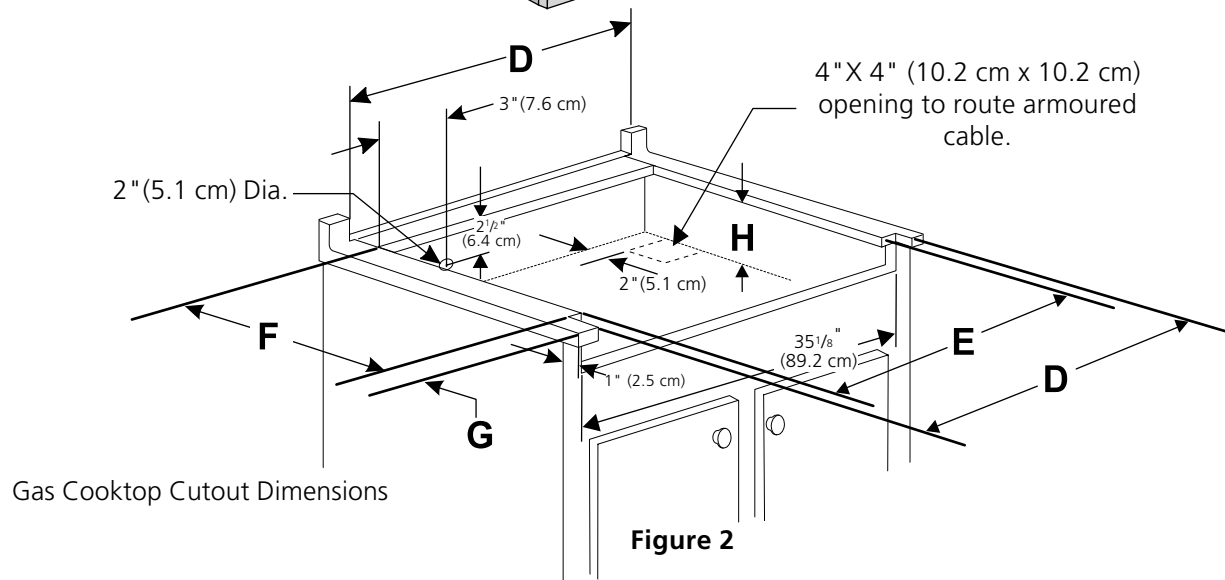
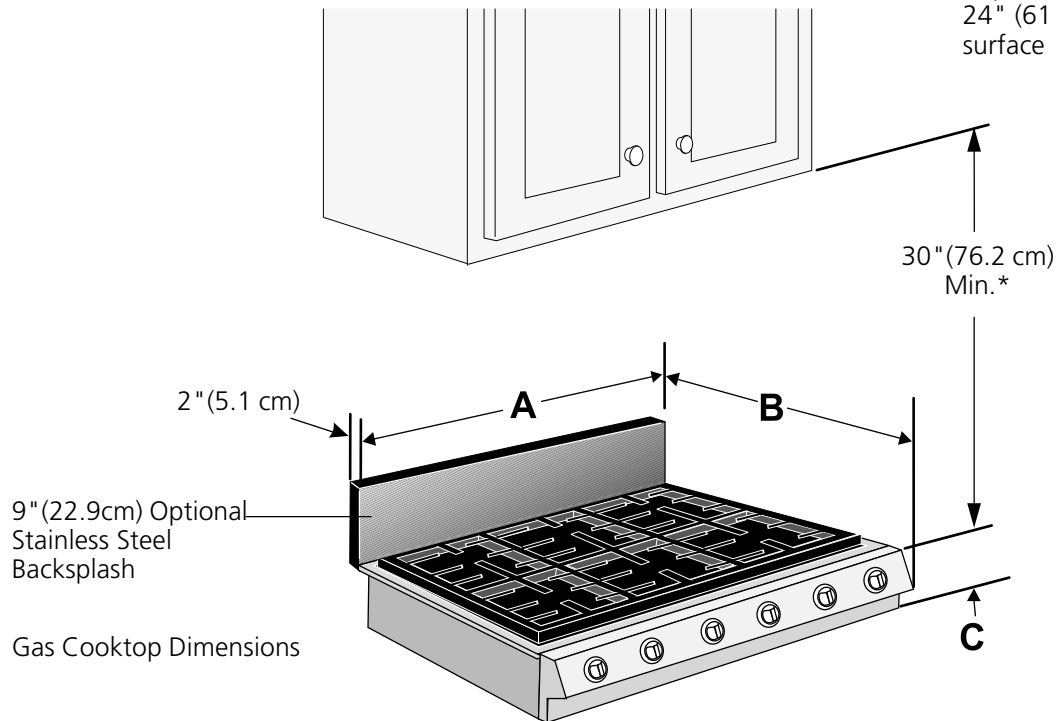
Figure 1

MODEL	A. LENGTH	B. WIDTH	C. DEPTH	CUTOUT DIMENSIONS				H. DEPTH BELOW COOKTOP*
				D	E	F	G	
36 (91.4)	35 ⁷ / ₈ (91.1)	25 ³ / ₄ (65.4)	7 ³ / ₄ (19.7)	36 (91.4)	35 ³ / ₁₆ (89.4)	22 (55.9)	1 ¹ / ₈ (2.9) Max.	7 ¹ / ₂ (19.1) Min.- 8 ¹ / ₂ (21.6) Max.

Section A - Installation Instructions

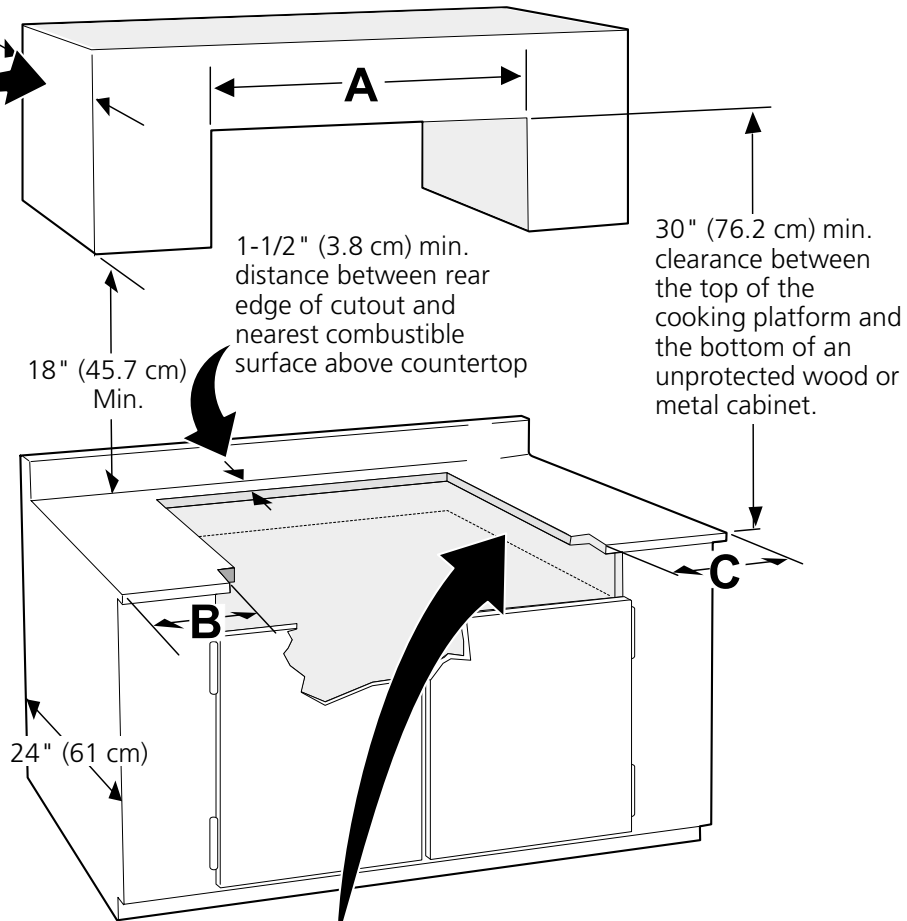
For Installation with the optional Stainless Steel Backsplash.

* 30" (76.2 cm) min. for unprotected cabinet
24" (61 cm) min. for protected surface



MODEL	A. LENGTH	B. WIDTH	C. DEPTH	CUTOUT DIMENSIONS				H. DEPTH BELOW COOKTOP*
				LENGTH D	LENGTH E	WIDTH F	WIDTH G	
36 (91.4)	35 7/8 (91.1)	25 3/4 (65.4)	7 3/4 (19.7)	36 (91.4)	35 3/16 (89.4)	22 (55.9)	1 1/8 (2.9) Max.	7 1/2 (19.1) Min.- 8 1/2 (21.6) Max.

13" (33 cm) max. depth for cabinet installed above cooktop



1-1/2" (3.8 cm) min. distance between rear edge of cutout and nearest combustible surface above countertop

30" (76.2 cm) min. clearance between the top of the cooking platform and the bottom of an unprotected wood or metal cabinet.

18" (45.7 cm) Min.

24" (61 cm)

Drawers cannot be used with this cooktop since burner box extends 3-5/32" (8 cm) below surface of countertop.

CAUTION To eliminate the risk of burns or fire by reaching over heated surfaces, cabinet storage space located above the cooktop should be avoided. If cabinet storage is provided, risk can be reduced by installing a range hood that projects horizontally a minimum of 5" (12.7 cm) beyond the bottom of the cabinets.

MODEL	A	B. Minimum Clearance from Left Side	C. Minimum Clearance from Right Side
36" (91.4 cm)	36" (91.4 cm)	7" (17.8 cm)	7" (17.8 cm)

Figure 3 – CABINET DESIGN

Important Notes to the Installer

1. Read all instructions contained in these installation instructions before installing the cooktop.
2. Remove all packing material before connecting the electrical supply to the cooktop.
3. Observe all governing codes and ordinances.
4. Be sure to leave these instructions with the consumer.
5. Note: For operation at 2000 ft. elevations above sea level, appliance rating shall be reduced by 4 percent for each additional 1000 ft.

Important Note to the Consumer

Keep these instructions with your Use and Care Guide for future reference.

Optional Items Available:

- A 9" (22.9cm) Stainless Steel Backsplash Kit #903048-9010
- A Black Knobs Kit #903049-9100

Those kits can be ordered through the Service Center at 1-877-4ELECTROLUX (1-877-435-3287). However, all costs related to those kits will be at customer charges.

IMPORTANT SAFETY INSTRUCTIONS

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—latest edition in the United States, or in Canada, with the Canadian Fuel Gas Code, CAN/CGA B149 and CAN/CGA B149.2.

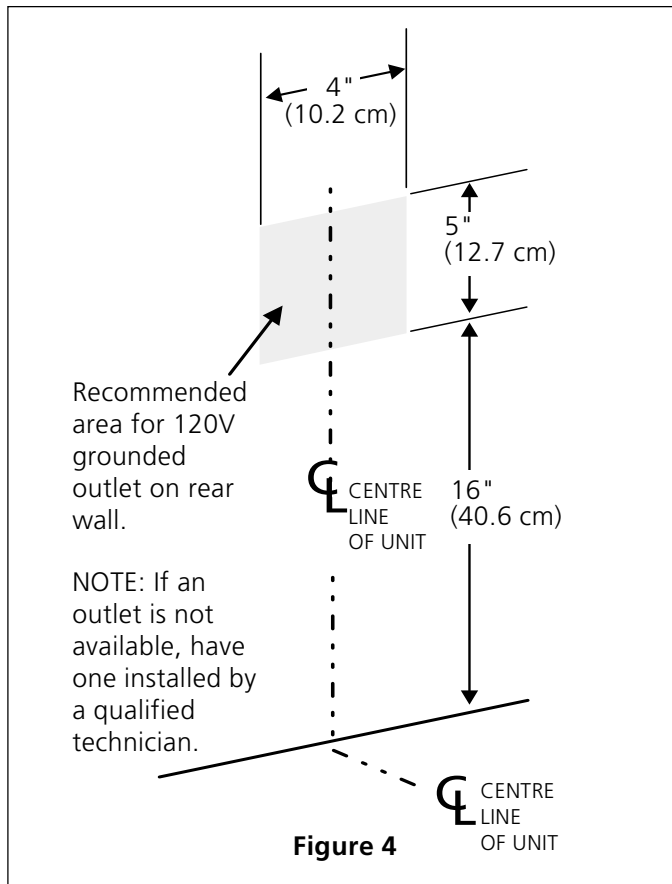
This cooktop has been design certified by International Approval Services (I.A.S.). As with any appliance using gas and generating heat, there are certain safety precautions you should follow. You will find them in the **Use and Care Guide**, read it carefully.

- **Be sure your cooktop is installed and grounded properly by a qualified installer or service technician.**
- **This cooktop must be electrically grounded in accordance with local codes or, in their absence, with the National Electrical Code ANSI/NFPA No. 70—latest edition in the United States, or in Canada, with the Canadian Electrical Code, CSA C22.1 Part 1.**

- **The burners can be lit manually during an electrical power outage. To light a burner, hold a lit match to the burner head, then slowly turn the Surface Control knob to LITE. Use caution when lighting burners manually.**
- **Do not store items of interest to children in cabinets above the cooktop.** Children could be seriously burned climbing on the cooktop to reach items.
- **To eliminate the need to reach over the surface burners, cabinet storage space above the burners should be avoided.**
- **Adjust surface burner flame size so it does not extend beyond the edge of the cooking utensil.** Excessive flame is hazardous.
- **Never use your cooktop for warming or heating the room.** Prolonged use of the cooktop without adequate ventilation can be hazardous.
- **Do not store or use gasoline or other flammable vapors and liquids near this or any other appliance.** Explosions or fires could result.

⚠ WARNING The electrical power to the cooktop must be shut off while gas line connections are being made. Failure to do so could result in serious injury or death.

Wall Outlet Location



Provide an Adequate Gas Supply

This cooktop is designed to operate on natural gas at 4" (10.2 cm) of manifold pressure only.

A pressure regulator is connected in series with the manifold on the cooktop and must remain in series with the supply line.

For proper operation, the maximum inlet pressure to the regulator must be no more than 14" (35.6 cm) of water column (W.C.) pressure.

For checking the regulator, the inlet pressure must be at least 1" (2.5 cm) (or 2.5 kPa) greater than the regulator manifold pressure setting. The regulator is set for 4" (10.2 cm) of manifold pressure, the inlet pressure must be at least 5" (12.7 cm).

The gas supply line to the range should be 1/2" (1.3 cm) or 3/4" (1.9 cm) pipe.

LP/Propane Gas Conversion

This appliance can be used with Natural gas or LP/Propane gas. It is shipped from the factory for use with natural gas.

A kit for converting to LP gas is supplied with your cooktop. The kit is marked "FOR LP/PROPANE GAS CONVERSION".

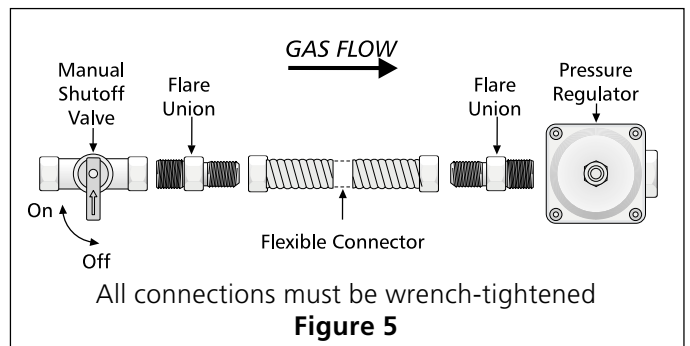
The conversion must be performed by a qualified service technician in accordance with the kit instructions and all local codes and requirements. Failure to follow instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

WARNING Failure to make the appropriate conversion can result in personal injury and property damage.

Important: Remove all packing material and literature from cooktop before connecting gas and electrical supply to cooktop.

Install Pressure Regulator

Install the pressure regulator with the arrow on the regulator pointing up toward the unit in a position where you can reach the access cap.



WARNING Do not make the connection too tight. The regulator is die cast. Overtightening may crack the regulator resulting in a gas leak and possible fire or explosion.

Assemble the flexible connector from the gas supply pipe to the pressure regulator in the following order:

1. manual shutoff valve
2. 1/2" (1.3 cm) nipple
3. 1/2" (1.3 cm) flare union adapter
4. flexible connector
5. 1/2" (1.3 cm) flare union adapter
6. 1/2" (1.3 cm) nipple
7. pressure regulator

Use pipe-joint compound made for use with Natural and LP/Propane gas to seal all gas connections. If flexible connectors are used, be certain connectors are not kinked.

The supply line should be equipped with an approved shutoff valve. This valve should be located in the same room as the cooktop and should be in a location that allows ease of opening and closing. Do not block access to the shutoff valve. The valve is for turning on or shutting off gas to the appliance.

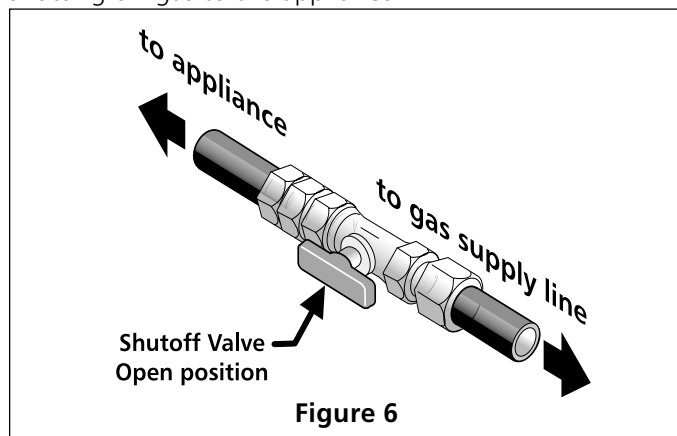


Figure 6

Open the shutoff valve in the gas supply line. Wait a few minutes for gas to move through the gas line.

Check for leaks. After connecting the cooktop to the gas supply, check the system for leaks with a manometer. If a manometer is not available, turn on the gas supply and use a liquid leak detector (or soap and water) at all joints and connections to check for leaks.

⚠ WARNING Do not use a flame to check for leaks from gas connections. Checking for leaks with a flame may result in a fire or explosion.

Tighten all connections if necessary to prevent gas leakage in the cooktop or supply line.

Check alignment of valves after connecting the cooktop to the gas supply to be sure the cooktop manifold pipe has not been moved.

Disconnect this cooktop and its individual shutoff valve from the gas supply piping system during any pressure testing of that system at test pressures greater than 1/2 psig (3.5 kPa or 14" (35.6 cm) water column).

Isolate the cooktop from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5 kPa or 14" (35.6 cm) water column).

Electrical Requirements

120 volt, 60 Hertz, properly grounded branch circuit protected by a 15 amp circuit breaker or time delay fuse. **Do not use an extension cord with this cooktop.**

Grounding Instructions

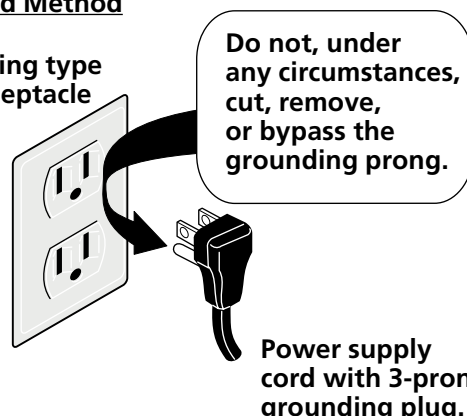
IMPORTANT Please read carefully.

For personal safety, this appliance must be properly grounded.

The power cord of this appliance is equipped with a 3-prong (grounding) plug which mates with a standard 3-prong grounding wall receptacle (see Figure 7) to minimize the possibility of electric shock hazard from the appliance.

Preferred Method

Grounding type wall receptacle



Power supply cord with 3-prong grounding plug.

Figure 7

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

Where a standard 2-prong wall receptacle is installed, it is the personal responsibility and obligation of the consumer to have it replaced by a properly grounded 3-prong wall receptacle.

Do not, under any circumstances, cut or remove the third (ground) prong from the power cord.

⚠ WARNING Disconnect electrical supply cord from wall receptacle before servicing cooktop.

Cooktop Installation

1. Visually inspect the cooktop for damage.
2. If you are installing the optional Stainless Steel backsplash, first fix it at the back of the cooktop using the screws supplied with the kit and follow the instructions attached.

Go to step 3, If you are not installing the Optional Stainless Steel backsplash.

3. Set the cooktop into the countertop cutout.

NOTE: Do not use caulking compound; cooktop should be removable for service when needed.

Checking Operation

Refer to the **Use and Care Guide** packaged with the cooktop for operating instructions and for care and cleaning of your cooktop.

CAUTION Do not touch the burners. They may be hot enough to cause burns.

1. Install Burner Caps

This cooktop is equipped with sealed burners as shown (see Figure 8).

- Unpack your burner heads and burner caps.
- Place burner head over each gas orifice, matching the head with the orifice size. **Be careful not to damage the electrode while placing the head over the orifice.** Make sure electrode fits correctly into slot in burner head.
- Place a burner cap on each burner head, matching the cap size to the head size. Each burner cap has an inner locating ring which centers the cap correctly on the burner head.
- Be sure that all the burner caps and burner heads are correctly placed **BEFORE** using your cooktop.

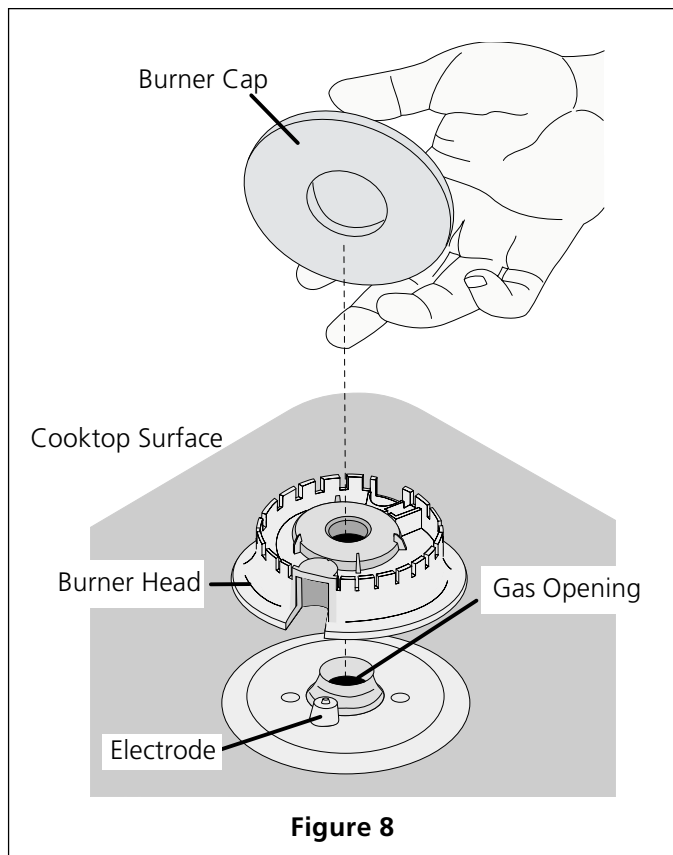


Figure 8

NOTE: There are no burner adjustments necessary on this cooktop.

2. Turn on Electrical Power and Open Main Shutoff Gas Valve

3. Check the Igniters

Operation of electric igniters should be checked after cooktop and supply line connectors have been carefully checked for leaks and the cooktop has been connected to electric power.

To operate the surface burner:

- Push in and turn a surface burner knob to the LITE position. You will hear a ticking noise; this is the sound of the electric ignitor which lights the burner.
- After the burner lights, turn to the desired flame size. The controls do not have to be set at a particular mark. Use the marks as a guide and adjust the flame as needed.

4. Adjust the "LO" or "SIMMER" Setting of Surface Burner Valves (see Figure 9)

Push in and turn each control knob to the "LO" (or "SIMMER") setting. The "LO" setting of each burner has been set at the factory to the lowest setting available to provide reliable reignition of the burner. If it does not stay lit on the "LO" setting, check the setting as follows.

CAUTION Be careful when performing this operation.

- Allow cooktop to cool to room temperature.
- Light all burners by turning each control knob to LITE until burners ignite, and then set them at "HI".
- Quickly turn the knob to the LOWEST POSITION.
- If burner goes out, readjust valve as follows: Remove the surface burner control knob, insert a thin-bladed screw driver into the hollow valve stem and engage the slotted screw inside. Flame size can be increased or decreased with the turn of the screw. To increase flame size turn the screw counterclockwise and to decrease turn clockwise. Adjust flame until you can quickly turn knob from HI to LOWEST POSITION without extinguishing the flame. Flame should be as small as possible without going out.
- If you need to adjust another burner, repeat the steps from A to D above until all burners operate properly.

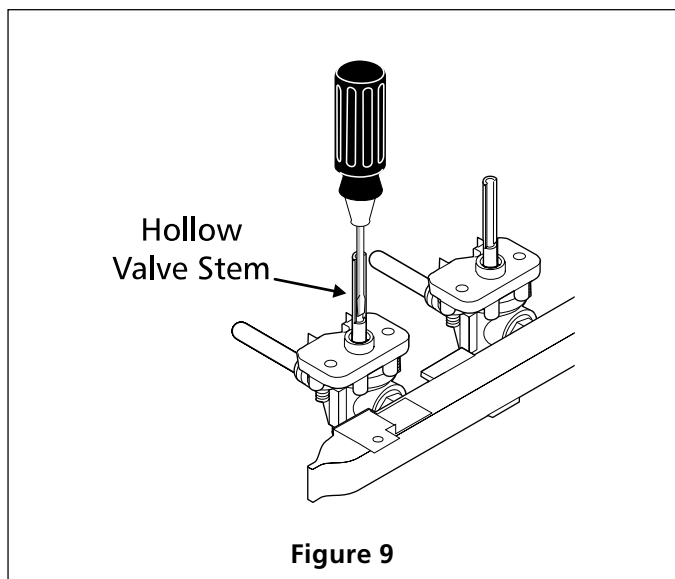


Figure 9

When All Hookups are Complete

Make sure all controls are left in the OFF position.

Make sure the flow of combustion and ventilation air to the cooktop is unobstructed.

Model and Serial Number Location

The serial plate is located on the underside of the cooktop.

When ordering parts for or making inquiries about your range, always be sure to include the model and serial numbers and a lot number or letter from the serial plate of your cooktop.

Your serial plate also tells you the rating of the burners, the type of fuel and the pressure the cooktop was adjusted for when it left the factory.

Before You Call for Service

Read the Before You Call Checklist and operating instructions in your **Use and Care Guide**. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

Refer to your **Use and Care Guide** for Sears service phone numbers. Please call if you have inquiries about your product and/or need to order parts.

INSTALLATION INSTRUCTIONS FOR CONVERSION FROM NATURAL GAS TO LP/PROPANE GAS

(This manual is to be used with convertible gas appliances only.)

THIS APPLIANCE CAN BE USED WITH NATURAL GAS AND PROPANE GAS. IT IS SHIPPED FROM THE FACTORY FOR USE WITH NATURAL GAS.

- FOR CONVERSION FROM NATURAL GAS TO PROPANE GAS, PLEASE FOLLOW INSTRUCTIONS ON PAGE 12 AND 13 OF THIS MANUAL.
- FOR CONVERSION FROM PROPANE GAS TO NATURAL GAS, FOLLOW INSTRUCTIONS ON PAGE 14 AND 15 OF THIS MANUAL.

INSTALLER: LEAVE THESE INSTRUCTIONS WITH THE HOMEOWNER.
HOMEOWNER: RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.



! WARNING

This conversion must be performed by a qualified service technician in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

! WARNING

DISCONNECT OR TURN OFF ALL ELECTRICAL POWER AND GAS SUPPLY BEFORE INSTALLING THE CONVERSION KIT.

! CAUTION

Unlike the standard countertop cooking unit, THE COOKTOP CANNOT BE LIFTED OR REMOVED. Do not attempt to remove the cooktop.

THIS PACKAGE IS FOR USE IN CONVERTING COOKING UNITS FROM NATURAL GAS TO LIQUIFIED PETROLEUM GAS (PROPANE);

REFER TO YOUR MODEL FOR PROPER PARTS LISTING:

LP top burner Size orifice	Quantity for: 36" Cooktop (6 burners)
Marked 68L (4,500 BTU)	1
Marked 89L (8,000 BTU)	2
Marked 95L (10,000 BTU)	1
Marked 101L (11,000 BTU)	1
Marked 115L (14,000 BTU)	1

Tools required: 6" adjustable wrench & 7 mm nutdriver.

HOW TO CONVERT THE COOKING UNIT FOR USE WITH LP/PROPANE GAS

1. Convert the pressure regulator

- Remove the cap from the pressure regulator by using a large-blade screwdriver. While pushing on the cap turn counterclockwise to release the cap from the pressure regulator.
- When the cap is released remove it from the regulator.
- Turn the cap to get **LP** inscription visible and replace it in the pressure regulator (See Figure 1).
- To fix the cap turn it clockwise using the large-blade screwdriver until it clip.

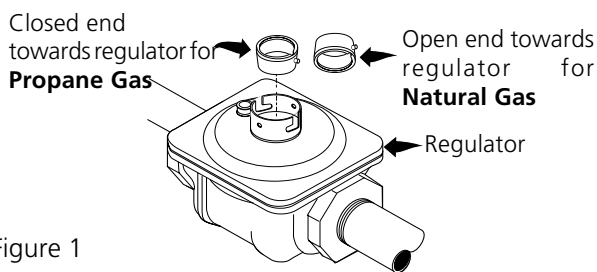


Figure 1

2. Convert surface burners for use with LP/propane gas.

A. Remove the following items (see Figure 2):

- Remove top grate, burner cap and burner head.
- Remove natural gas orifice using a 7 mm nutdriver.
- On Some models, smaller burner (5K) require to remove the burner pan for the orifice change.

B. Install the following items (see Figure 2):

- Replace with supplied burner orifice (see page 1 for burner orifice identification number). Tighten orifice until snug. Use caution not to overtighten.
- Replace burner pan (smaller burner, some models), burner head, burner cap and top grate. Repeat for each burner.

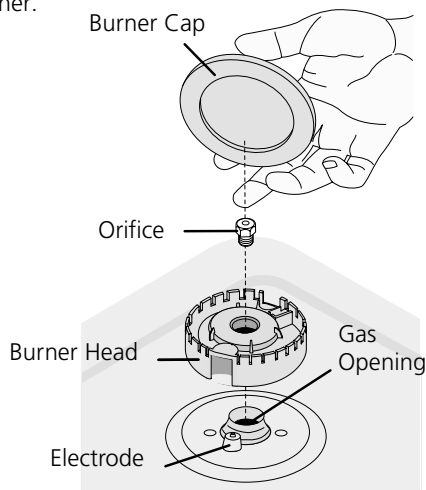


Figure 2

NOTE: Air mixture adjustment not required on top burners.

3. Adjust the “low” setting for surface burner valves (linear flow and three position valves)

Adjust “LO” setting as follows:

- Let appliance cool down to room temperature.
- Light up all burners by turning each control knob to LITE until all burners ignite and set them at HI.
- Quickly turn down the burner involved from HI to LOWEST SETTING.
- If burner goes out, readjust valve as follows: Remove the burner control knob, insert a thin-blade screwdriver into the hollow valve stem and engage the slotted screw inside. Flame size can be increased or decreased with the turn of the screw. Adjust flame until you can quickly turn knob from HI to LOWEST POSITION without extinguishing the flame. Flame should be as small as possible and stable without going out.
- Repeat the steps from 1 to 4 until all the burners operate properly.

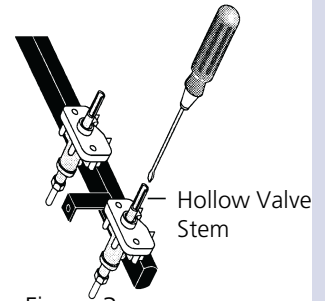


Figure 3

4. Checking manifold pressure

If it should be necessary to check the manifold gas pressure, remove the burner cap and choke; connect a manometer (water gauge) or other pressure device to the top right rear burner orifice. Use a rubber hose with inside diameter of approximately 1/4", hold tubing down tight over orifice. Turn burner valve on. For an accurate pressure check have at least two (2) other top burners burning. Be sure the gas supply (inlet) pressure is at least one (1") inch above the specified range manifold pressure. The gas supply pressure should never exceed 14 inches W.C. When properly adjusted for Propane gas the W.C. pressure is 10".

⚠ CAUTION

DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

- Disconnect this appliance and its individual shut-off valve from the gas supply piping system during any pressure testing of that system at test pressures greater than 14" of water column (W.C.) pressure (approximately 1/2" psig).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 14" of water column pressure (approximately 1/2" psig).

5. Save the natural gas orifices and chokes that were removed from the appliance for future use.

6. For conversion from propane gas to natural gas follow instructions on page 3 and 4 of this manual.

14 Section B - LP Gas Conversion

INSTALLATION INSTRUCTIONS FOR CONVERSION FROM LP/PROPANE GAS TO NATURAL GAS

INSTALLER: LEAVE THESE INSTRUCTIONS WITH THE HOMEOWNER.

HOMEOWNER: RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

WARNING

This conversion must be performed by a qualified service technician in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

WARNING

DISCONNECT OR TURN OFF ALL ELECTRICAL POWER AND GAS SUPPLY BEFORE INSTALLING THE CONVERSION KIT.

CAUTION

Unlike the standard countertop cooking unit, THE COOKTOP CANNOT BE LIFTED OR REMOVED. Do not attempt to remove the cooktop.

REFER TO YOUR MODEL FOR PROPER PARTS LISTING:

NATURAL top burner Size orifice	Quantity for: 36" Cooktop (6 burners)
Marked 109N (5,000 BTU)	1
Marked 154N (9,500 BTU)	2
Marked 175N (12,000 BTU)	1
Marked 193N (14,200 BTU)	1
Marked 203N (17,000 BTU)	1

Tools required: 6" adjustable wrench & 7 mm nutdriver.

HOW TO CONVERT THE COOKING UNIT FOR USE WITH NATURAL GAS

1. Convert the pressure regulator

- Remove the cap from the pressure regulator by using a large-blade screwdriver. While pushing on the cap turn counterclockwise to release the cap from the pressure regulator.
- When the cap is released remove it from the regulator.
- Turn the cap to get **NAT** inscription visible and replace it in the pressure regulator (See Figure 1).
- To fix the cap turn it clockwise using the large-blade screwdriver until it clip.

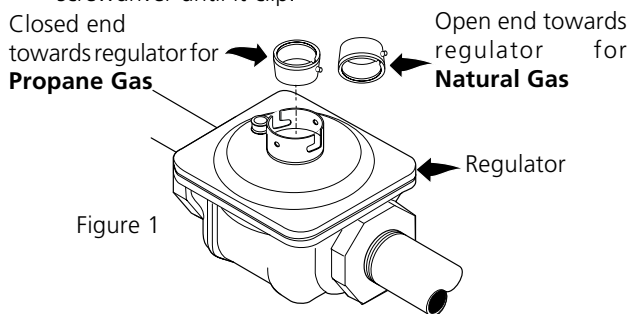


Figure 1

2. Convert surface burners for use with NATURAL gas.

A. Remove the following items (see Figure 2):

- Remove top grate, burner cap and burner head.
- Remove LP/PROPANE gas orifice using a 7 mm nutdriver.
- On some models smaller burner (5K) require to remove the burner pan for the orifice change.

B. Install the following items (see Figure 2):

- Insert the natural gas orifice. Tighten orifice until snug. Use caution not to overtighten.
- Replace burner pan (smaller burner, some models), burner head, burner cap and top grate. Repeat for each burner.

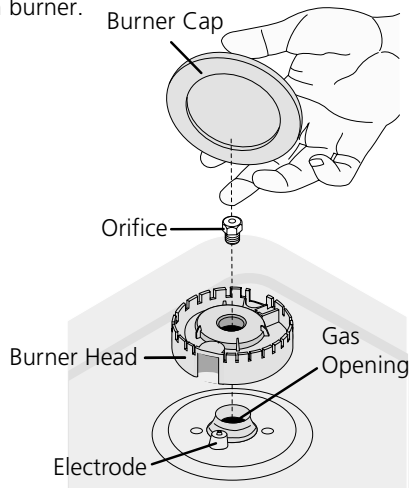


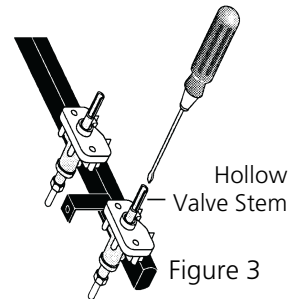
Figure 2

NOTE: Air mixture adjustment not required on top burners.

3. Adjust the "low" setting for surface burner valves (linear flow and three position valves)

Adjust "LO" setting as follows:

- Let appliance cool down to room temperature.
- Light up all burners by turning each control knob to LITE until all burners ignite and set them at HI.
- Quickly turn down the burner involved from HI to LOWEST SETTING.
- If burner goes out, readjust valve as follows: Remove the burner control knob, insert a thin-blade screwdriver into the hollow valve stem and engage the slotted screw inside. Flame size can be increased or decreased with the turn of the screw. Adjust flame until you can quickly turn knob from HI to LOWEST POSITION without extinguishing the flame. Flame should be as small as possible and stable without going out.
- Repeat the steps from 1 to 4 until all the burners operate properly.



4. Checking manifold pressure

If it should be necessary to check the manifold gas pressure, remove the burner cap and choke; connect a manometer (water gauge) or other pressure device to the top right rear burner orifice. Use a rubber hose with inside diameter of approximately 1/4", hold tubing down tight over orifice. Turn burner valve on. For an accurate pressure check have at least two (2) other top burners burning. Be sure the gas supply (inlet) pressure is at least one (1") inch above specified range manifold pressure. The gas supply pressured should never exceed 14 inches W.C. When properly adjusted for Natural gas the W.C. pressure is 4".

⚠ CAUTION

DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

- Disconnect this appliance and its individual shut-off valve from the gas supply piping system during any pressure testing of that system at test pressures greater than 14" of water column (W.C.) pressure (approximately 1/2" psig).
 - The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 14" of water column pressure (approximately 1/2" psig).
- Save the LP/PROPANE gas orifices and the necessary conversion parts removed from the appliance for future use.**
 - For conversion from natural gas to propane gas follow instructions on page 12 and 13 of this manual.**

16 Section C - Troubleshooting

IMPORTANT

Before calling for service, review this list. It may save you both time and expense. This list includes common experiences that are not the result of defective workmanship or material in your cooktop.

SURFACE BURNERS DO NOT LIGHT

- Surface Control knob has not been completely turned to LITE. Push in and turn the Surface Control knob to LITE until burner ignites and then turn control knob to desired flame size.
- Be sure gas supply valve is open.
- Burner ports are clogged. Clean burners. See **Cleaning the Burner Grates, Burner Caps, Burner Heads** in General Care & Cleaning section. With the burner off, clean ports with a small-gauge wire or needle.
- Power cord is disconnected from outlet (Electric Ignition Models only). Be sure cord is securely plugged into the outlet.
- Electrical power outage (electric ignition models only). Burners can be lit manually. See **Setting Surface Controls** in this Use and Care Guide.

BURNER FLAME ONLY LIGHTS HALF WAY AROUND BURNER

- Burner ports are clogged. With the burner off, clean ports by using a small-gauge wire or needle.
- Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. Dry the burners thoroughly following instructions in the General Cleaning section.

BURNER FLAME IS ORANGE

- Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.
- In coastal areas, a slightly orange flame is unavoidable due to salt air.

18 Section D - Replacement of parts

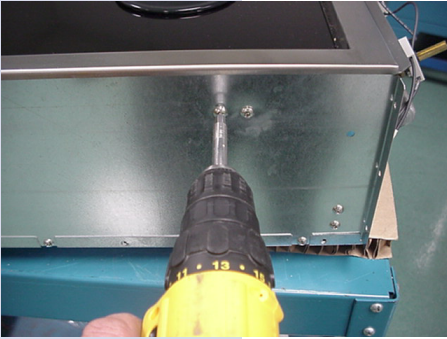


Figure 4

3. To access the control panel, remove the 3 screws on each sides.
4. To remove the glass cooktop, you must remove the 4 screws that are on each sides . (Figure 4)



Figure 5

5. Then remove the 4 screws on the bracketS at the back. (Figure 5)



Figure 6

6. Remove the 2 screws on 5 burner skirts and the 3 screws on the larger one (17K). (Figure 6)

3.0 HOW TO REPLACE IGNITER SWITCHES



1. Disconnect gas and power to the gas cooktop. (Section1)
2. Remove parts to access the cooktop interior. (Section 2)
3. Pull slightly the igniter switch from its place. (Figure 7)

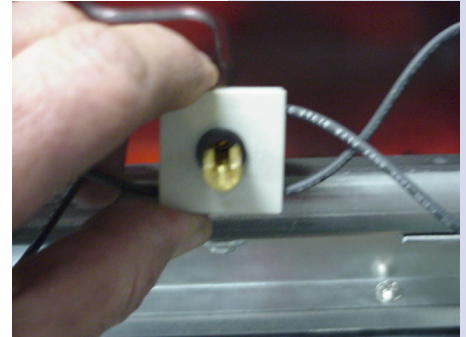


Figure 7

4.0 HOW TO REPLACE THE IGNITERS

1. Disconnect gas and power to the gas cooktop. (Section1)
2. Remove parts to access the cooktop interior. (Section 2)
3. To remove the igniter, unclip the retainer and pull up the igniter. (Figure 8)

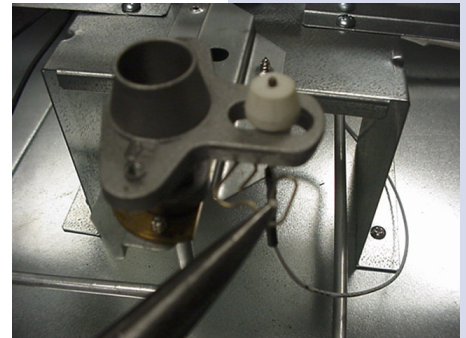


Figure 8

5.0 HOW TO REMOVE THE QUICK CONNECT

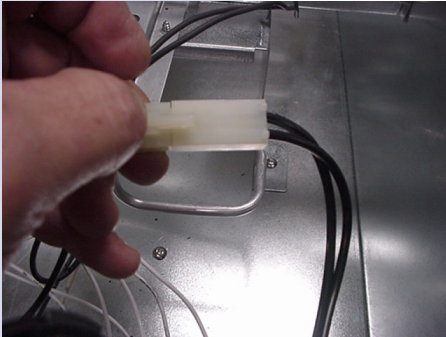


Figure 9

1. Disconnect gas and power to the gas cooktop. (Section 1)
2. Remove parts to access the cooktop interior. (Section 2)
3. The Quick Connect is on the back of the cooktop. Unplug disconnect and ground. (Figure 9)

6.0 HOW TO REPLACE SPARK MODULE

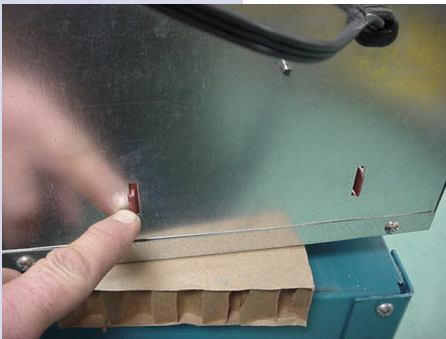


Figure 10

1. Push on one of the spark module clips located on one side of the gas cooktop. (Figure 10)

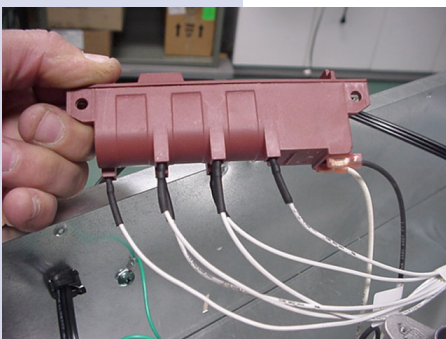


Figure 11

2. Unplug all wires from the spark module. (Figure 11)
3. Repeat reverse operations to reinstall the spark module.

Section D - Replacement of parts 21

7.0 HOW TO REPLACE THE VALVES

- 1. Disconnect gas and power to the gas cooktop. (Section 1)
- 2. Remove parts to access the cooktop interior. (Section 2)
- 3. Remove igniter switches. (Section 3). (Figure 12)

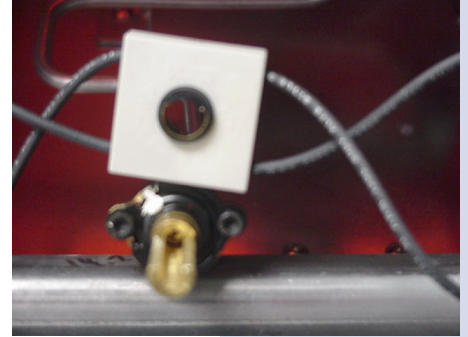


Figure 12

- 4. With a nutdriver, remove the screw that fix the valve to the tube. (Figure 13)

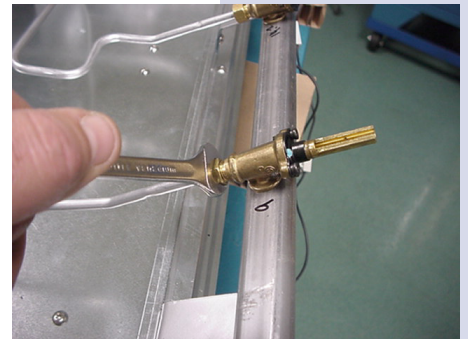


Figure 13

- 5. With a nutdriver, remove the screw that is fixing the valve to the manifold. (Figure 14)

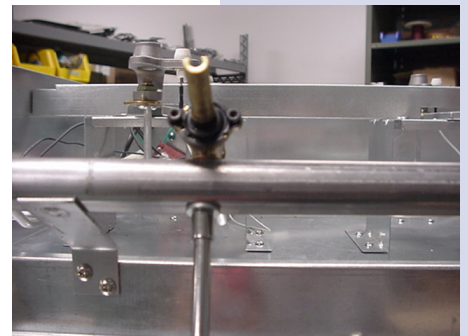


Figure 14

22 Section D - Replacement of parts

8.0 HOW TO REPLACE MANIFOLD



Figure 15

1. Disconnect gas and power to the gas cooktop. (Section 1)
2. Remove parts to access the cooktop interior. (Section 2)
3. Remove the valve. (Section 7)
4. Remove all 6 screws in front of the cooktop. (Figure 15)



Figure 16

4. Remove the 2 screws located on the side of the manifold. (Figure 16)

9.0 HOW TO CHANGE NATURAL GAS ORIFICE (FOR PROPANE GAS)



1. Disconnect gas and power to the gas cooktop. (Section1)
2. Remove parts to access the cooktop interior. (Section 2)
3. Insert a nutdriver 1/4" in the top burner and unscrew.
(Figure 17)
4. Convert regulator from natural to propane.

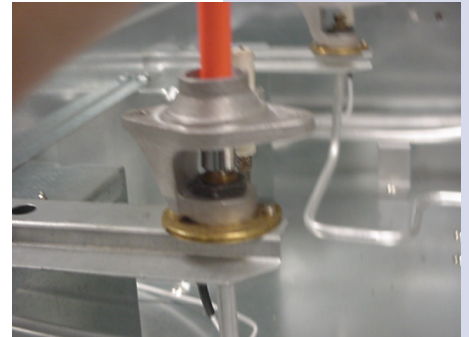


Figure 17

10.0 HOW TO CHANGE BURNER GASKET



1. Disconnect gas and power to the gas cooktop. (Section1)
2. Remove the 2 screws holding the burner skirt. (Section 2.8)
3. Remove burner skirt. Gasket is under burner skirt.
4. To reinstall, repeat reverse operations by making sure to put the small holes on the gasket face to the glass. (Figure 18)

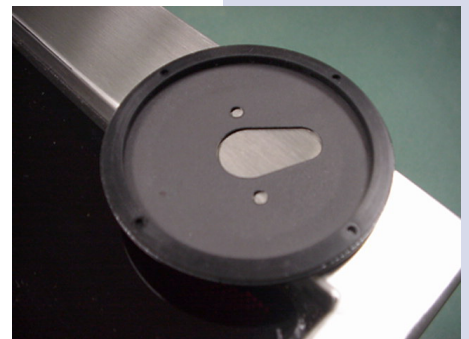
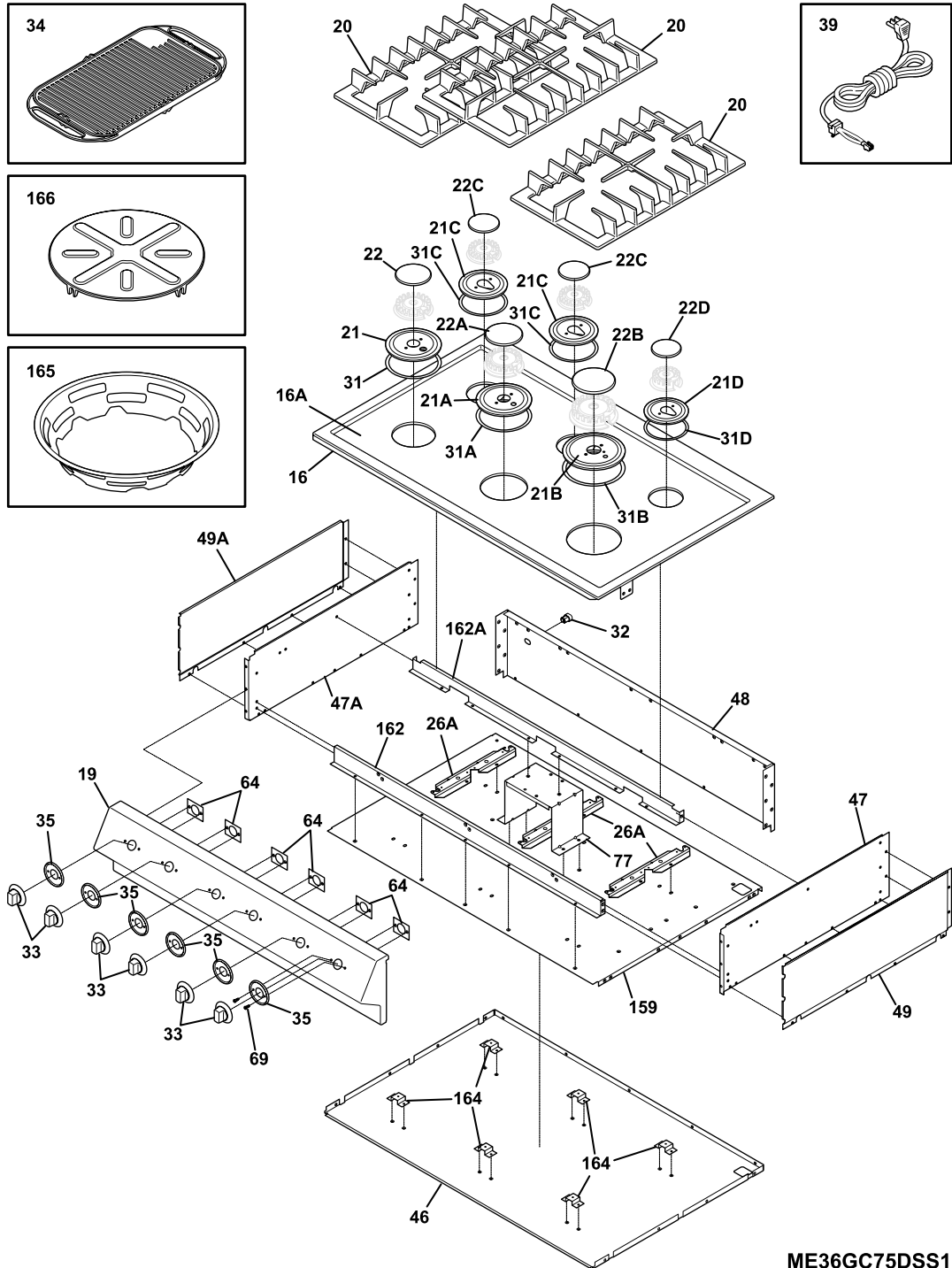


Figure 18

MAIN TOP EXPLODED VIEW



MAIN TOP



ME36GC75DSS1

MAIN TOP PART DESCRIPTION



Position No	Part No	Description
16	318243900	Frame, maintop
16A	318230700	Glass, maintop,black
19	318234900	Panel, control, stainless
20	318231600	Burner grate, black
21	316241704	Skirt, 11K burner, black
21A	316264903	Skirt, 14K burner, black
21B	316264803	Skirt, 17K burner, black
21C	316241804	Skirt, 9.5K burner, black
21D	316241904	Skirt, 5K burner, black
22	316213605	Cap, 11K burner, black
22A	316219905	Cap, 14K burner, black
22B	316271904	Cap, 17K burner, black
22C	316213505	Cap, 9.5K burner, black
22D	316206604	Cap, 5K burner, black
26A	316242501	Channel, burner support
31	316242001	Seal, 12K burner
31A	316242000	Seal, 14K burner
31B	316242004	Seal, 17K burner
31C	316242002	Seal, 9.5K burner
31D	316242003	Seal, 5K burner
32	3201437	Strain relief
33	318242204	Knob, control (6)
34	318251500	Griddle
35	318251910	Skirt, (6)
39	318144002	Cord, service
46	318242800	Panel, base
47	318241700	Panel, side, RH
47A	318241701	Panel, side , LH
48	318241800	Panel, rear
49	318241900	Panel, interior side, RH
49A	318241901	Panel, interior side, LH
64	318251400	Pale, mtg bezel
69	5303323134	Screw, switch, mtg., 8-32 X 0.188
77	318245800	Bracket, channel mtg
159	318242900	Panel, bottom
162	318245600	Brace, manifold
162A	318245700	Cross Rib
164	318252900	Support, box, (6)
165	318252000	Ring, Wok
166	316279000	Pale, Simmer
*	5303323130	Screw, 8X14

= Fast Moving Part
 * = Non-Illustrated Part

BURNER DESCRIPTION



Position No	Part No.	Description
1#	318234300	Manifold Pipe
2#	318234023	Valve, top burner, 11K
2A#	318234022	Valve, top burner, 14K
2B#	318234021	Valve, top burner, 17K
2C#	318234024	Valve, top burner, 9.5K
2D#	318234025	Valve, top burner, 5K
3#	318232602	Wiring Harness, w / ignitor switch
8	318079001	Spark module
10#	316212300	Burner, sealed, 11K
10A#	316223400	Burner, sealed, 14K
10B#	316223300	Burner, sealed, 17K
10C#	316212400	Burner, sealed, 9.5K
10D#	316206400	Burner, sealed, 5K
11#	318221326	Ignitor / orifice assy., top burner, front, 11K with tube holder
11A#	318221327	Ignitor / orifice assy., top burner, front, 14K with tube holder
11B#	318221328	Ignitor / orifice assy., top burner, front, 17K with tube holder
11C#	318221324	Ignitor / orifice assy., top burner, front, 9.5K with tube holder
11D#	318221325	Ignitor / orifice assy., top burner, front, 5K with tube holder
14#	316278900	Regulator, pressure
37	316240600	Screw, assy mtg, ignitor / orifice
44	316237901	Orifice, top burner, 11K
44A	316237900	Orifice, top burner, 14K
44B	316237909	Orifice, top burner, 17K
44C	316237902	Orifice, top burner, 9.5K
44D	316237903	Orifice, top burner, 5K
72	316215600	Screw, valve mtg., 1/4 -20
*	318127416	LP Conversion Kit
*	318243100	Harness, burner wiring
*	08011955	Screw, 10-24 X 0.375, square drive
*	5303311174	Screw, 10-24 X 3/8
*	5303323130	Screw, 8X 1/4

= Fast Moving Part
 * = Non-Illustrated Part

**THIS IS A
BLANK
PAGE**