



# GE Profile PGP6036STSS Built In Gas Cooktop Instruction Manual

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# Profile

**GE Profile PGP6036STSS Built In Gas Cooktop**



## Product Information

### Propane Conversion Instructions

The propane conversion instructions provide guidance on how to adjust the cooktop for use with propane gas. The product comes with a warning that failure to follow the instructions can result in death or serious injury from an explosion hazard. The instructions provide details on the tools required and the steps to convert the pressure regulator and cooktop burners for use with propane gas. The product also includes information on burner output ratings for both propane and natural gas.

### Product Usage Instructions

Before adjusting the cooktop for use with propane gas, users must disconnect all electrical power at the main circuit breaker or fuse box. The following tools are required for the conversion:

- Adjustable wrench
- 7mm socket or nut driver

To convert the pressure regulator:

1. Use an adjustable wrench to unscrew the hex-nut cap from the pressure regulator.
2. Turn the plastic cap 1/4 turn to disassemble.
3. Rotate cap counterclockwise to loosen the regulator. The top surface LR LF placement of the propane C RR RF 95 denotes 0.95mm orifice size opening denotes LP (Propane) III JGP3036, PGP6036, CGP6036  
BURNER OUTPUT RATINGS: BTU/HR Propane Gas 10 W.C.P.
4. Screw the hex-nut cap back onto the pressure regulator.

To convert the cooktop burners:

1. Remove burner heads, caps, and bases.
2. Replace the orifices with those provided in the conversion kit.

The orifices are marked with the BTU rate, orifice size, and marking for each burner (LF, LR, C, RR, RF).

3. Reassemble the burner heads, caps, and bases.

After converting the cooktop for propane use, users must check the surface burners for proper flame color. Soft blue flames are normal for natural gas, while yellow tips on outer cones are normal for propane gas. Low setting adjustments must be made with two other burners. To adjust the low flame setting on cooktop burners:

1. Turn on surface burners to medium setting.
2. Turn the knob on the burner being adjusted to LO.
3. Slowly turn the adjustment screw inside shaft for round burners or center adjustment screw for all other burners except the multi-ring burner.
4. Additionally, for each burner being adjusted, quickly turn the knob from LO to HI and then back to LO to check the flame stability.

Users can convert the cooktop back to natural gas by reversing the instructions provided for propane adjustments.

### **WARNING 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.

### **WARNING**

Do not operate the cooktop when using propane (bottled) gas before converting the pressure regulator and burner orifices for propane gas use. Failure to do so could cause high flames and toxic fumes which can result in serious injury.

The propane orifices are attached to the regulator which is packaged with the unit.

### **TOOLS REQUIRED**

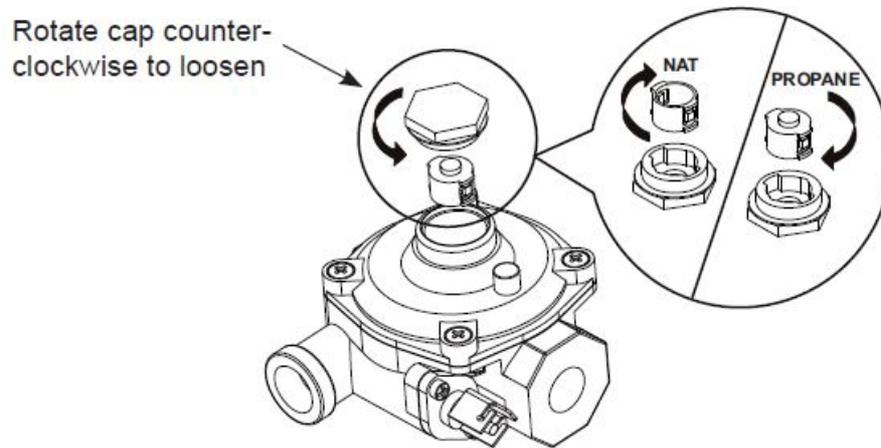
- Flat bladed screwdriver (blade approximately 3/32" across)
- Nut drivers: 1/4", 9/32" or 7mm

To adjust your cooktop for use with propane gas, follow these instructions:

1. Disconnect all electrical power, at the main circuit breaker or fuse box.
2. Shut off the gas supply to the cooktop by closing the manual shut-off valve.

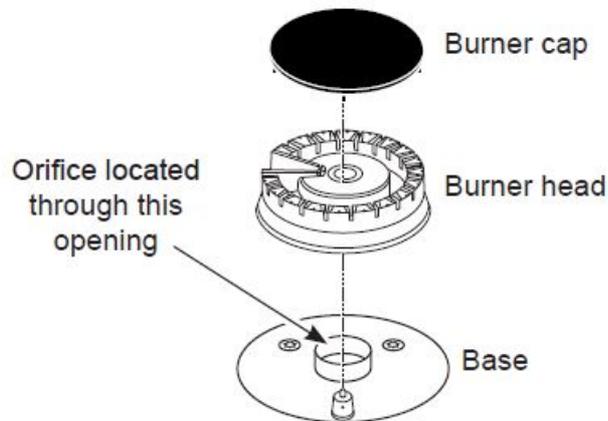
### **CONVERTING THE PRESSURE REGULATOR**

1. Use an adjustable wrench to unscrew the hex-nut cap from the pressure regulator.
2. Turn the plastic cap 1/4 turn to disassemble.  
Turn the plastic cap over as indicated in the picture. Align the tabs of the plastic cap with the slots of the hex-nut cap.  
Insert cap and rotate 1/4 turn to reassemble. The letters "LP" should now be visible on the top of the plastic cap.
3. Screw the hex-nut cap back onto the pressure regulator.



## CONVERTING THE COOKTOP BURNERS

- **A.** Remove the top grates, burner caps and burner heads.

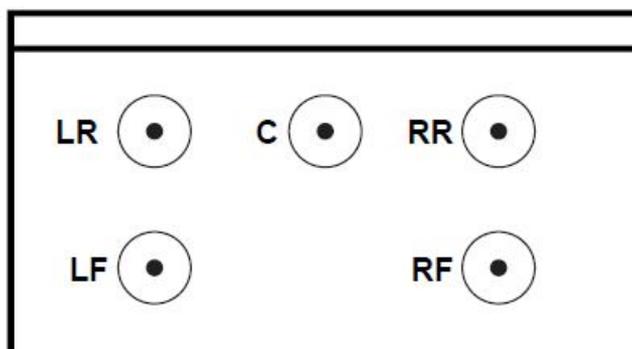


### Round burner

- **B.** Using a 7mm or 9/32" nut driver, remove the top burner orifices. These may be accessed through the burner opening in the base.

**NOTICE:** Save these orifices removed from the appliance for future use.

- **C.** Remove the propane from the bracket attached to the regulator. The top surface of the orifice is engraved for identification. Use the table and figure to determine the placement of the propane orifices.



<b>JGP3036, PGP6036, CGP6036 BURNER OUTPUT RATINGS: BTU/HR</b>			
<b>Propane Gas 10" W.C.P.</b>			
<b>BURNER</b>	<b>BTU RATE</b>	<b>ORIFICE SIZE (mm )</b>	<b>MARKING</b>
LF	9,500	0.91	91L
LR	12,000	1.02	102L
C	5,000	0.66	66L
RR	9,500	0.91	91L
RF	15,000	1.15	115L

- **D.** Using a 7mm or 9/32" nut driver, install the propane orifices in their precise locations. To prevent leakage, make sure the orifices are securely screwed into the gas injects.
- **E.** Install the old orifices into the metal bracket along with these instructions, and replace onto the regulator for possible future conversion.

**CHECK SURFACE BURNERS**

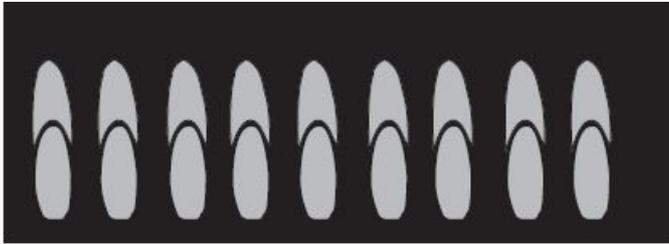
Push and turn a knob to the LITE position. A clicking sound indicates proper operation of the ignition system. When lighting any burner, sparks will appear at all burners but gas flows from only the one selected. Once air is purged from the supply line, burner should light within 4 seconds. After burner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

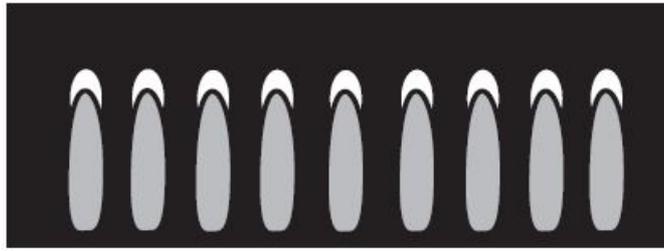
**(A) Soft blue flames—**

Normal for natural gas



**(B) Yellow tips on outer cones—**

Normal for propane gas

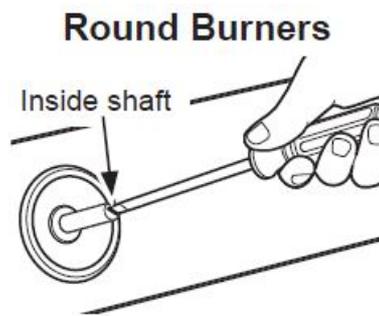


Long, bright yellow flames are not normal. Normal may show signs of an orange tint when well heated or signs of flickering orange due to particles in the gas or air.

## ADJUSTING LOW FLAME SETTING ON COOKTOP BURNERS

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 “1.0”.
- **C.** Remove the knob and insert a small flat blade screwdriver in the valve shaft as shown. Turn clockwise as far as possible while maintaining a stable flame. Repeat for all valves.



- **D.** If flame appears too low or unstable, slowly turn adjustment screw counterclockwise 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 counterclockwise for a larger flame. Repeat door openings until flame is stable.

### SPECIAL NOTE:

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

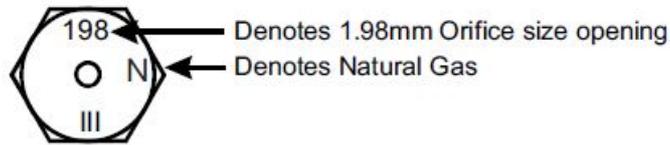
### NOTICE:

Once the conversion is complete and confirmed, fill out the propane 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. If converting back to natural gas from propane, please remove the sticker so others know the appliance is set to use natural gas.

## ADDITIONAL INFORMATION

**JGP3036, PGP6036, CGP6036 BURNER OUTPUT RATINGS: BTU/HR****NG (Natural) Gas 5" W.C.P.**

<b>BURNER</b>	<b>BTU RATE</b>	<b>ORIFICE SIZE (mm)</b>	<b>MARKING</b>
LF	9,500	1.33	133N
LR	12,000	1.52	152N
C	5,000	0.97	97N
RR	9,500	1.33	133N
RF	15,000	1.73	173N

**Documents / Resources**

	<a href="#">GE Profile PGP6036STSS Built In Gas Cooktop</a> [pdf] Instruction Manual PGP6036STSS Built In Gas Cooktop, PGP6036STSS, Built In Gas Cooktop, Gas Cooktop, Cooktop
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