

# Forno Conversion Kit Instructions For All Gas Range Model

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

**[FFSGS6211](#)**

**[FFSGS6228](#)**

**[FFSGS6239](#)**

**[FFSGS6242](#)**

**[FFSGS6244](#)**

**[FFSGS6259](#)**

**[FFSGS6260](#)**

**[FFSGS6265-20](#)**

**[FFSGS6269-24](#)**

**[FFSGS6272-24](#)**

**[FFSGS6275](#)**

**[FFSGS6276](#)**

**[FFSGS6291](#)**

**[FFSGS6439](#)**

**[FFSGS6444](#)**

# Conversion Kit Instructions FFSGS6211, FFSGS6228, FFSGS6242, FFSGS6259

## Gas Conversion Operation

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

### **⚠️ WARNING**

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

### **⚠️ WARNING**

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

**The gas conversion procedure for this range includes 7 steps:**

- |                       |    |
|-----------------------|----|
| 1. Pressure regulator | 5. |
| 2. Surface burners    | 6. |
| 3. Oven burner        | 7. |
| 4. Broil burner       | 8. |

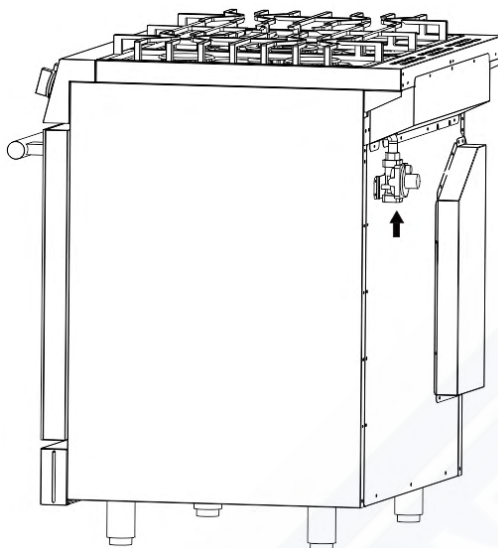
The conversion is not completed if all 8 steps have not been concluded properly.

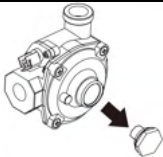
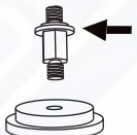
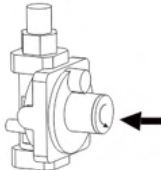
Before performing the gas conversion, locate the package containing the replacement injectors shipped with every range.

Range Top Gas Valve Adjustment  
Gas valve (Oven)  
Reconnect Gas and Electrical Supply  
Installation of new rating label

## STEP 1: Pressure Regulator

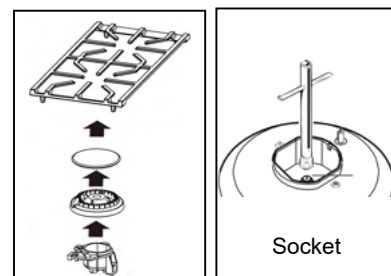
The regulator was pre-installed on the back side of the Gas Range.



|                                                                                    |                                                                                                                                           |                                                                                                                   |                                                                                      |
|------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------|
|  | <br>Injector direction for NG                           | <br>Injector direction for LPG |  |
| 1.4) Unscrew the cap with injector from the regulator.                             | 1.5) Unscrew the injector from the cap, the injector pre-installed for NG. Reverse the injector and screw it back to the cap can for LPG. |                                                                                                                   | 1.6) Screw the cap with injector back to the regulator.                              |

## STEP 2: Surface Burners

- 2.1) Remove cooking grates and burner caps.
- 2.2) Lift off burner spreader.
- 2.3) Remove the factory installed natural gas injector from the nozzle holders by using a 7mm socket wrench.
- 2.4) Replace the LP injector in each nozzle holder. Tighten each injector properly. **Do not over tighten the injector.**
- 2.5) Place the burner spreader and caps back to correct position. Put back the cooking grates.

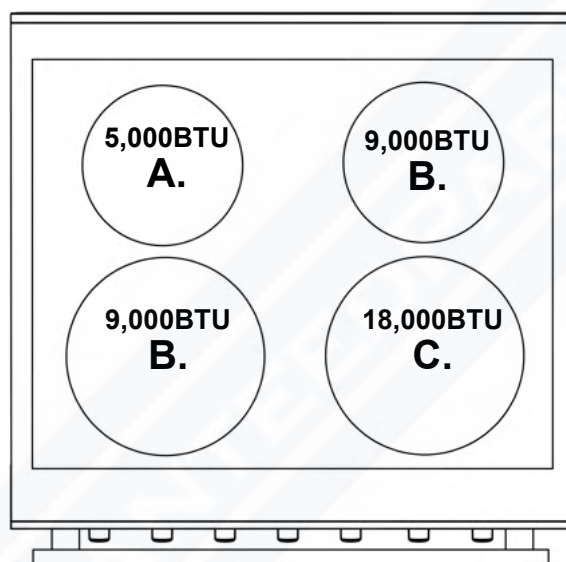


# ⚠CAUTION

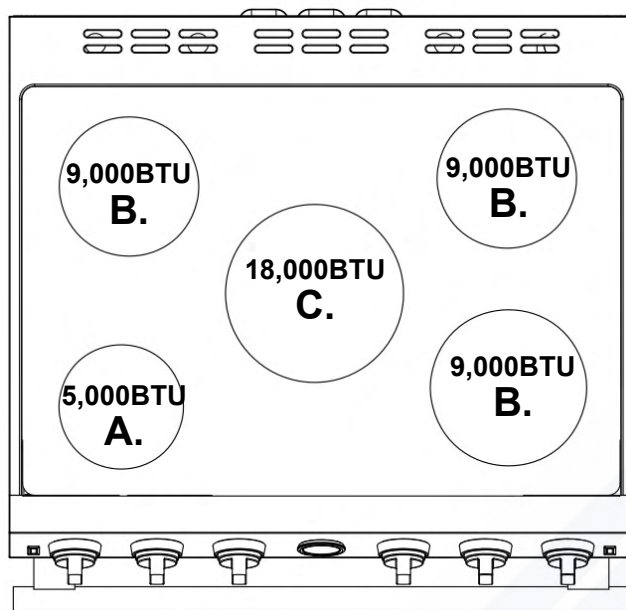
Handle carefully when removing and replacing gas components. Use proper support to prevent damage to components.

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

| ORIFICE FOR NATURAL<br>GAS (NG) & LIQUID<br>PROPANE (LP) | COOKTOP BURNERS |             |                               |
|----------------------------------------------------------|-----------------|-------------|-------------------------------|
|                                                          | A. 5,000BTU     | B. 9,000BTU | C. 18,000BTU                  |
| NG                                                       | 1.04            | 1.36        | 1.82 (OUTER)<br>0.8 (CENTER)  |
| LP                                                       | 0.69            | 0.93        | 1.20 (OUTER)<br>0.48 (CENTER) |



Model#: FFSGS6211-30S, FFSGS6228-30S

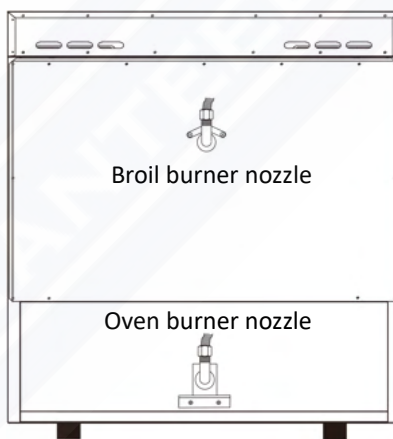


Model#: FFSGS6259-30S, FFSGS6242-30S

**IMPORTANT: SAVE THE NOZZLES REMOVED FROM THE RANGE FOR FUTURE USE.**

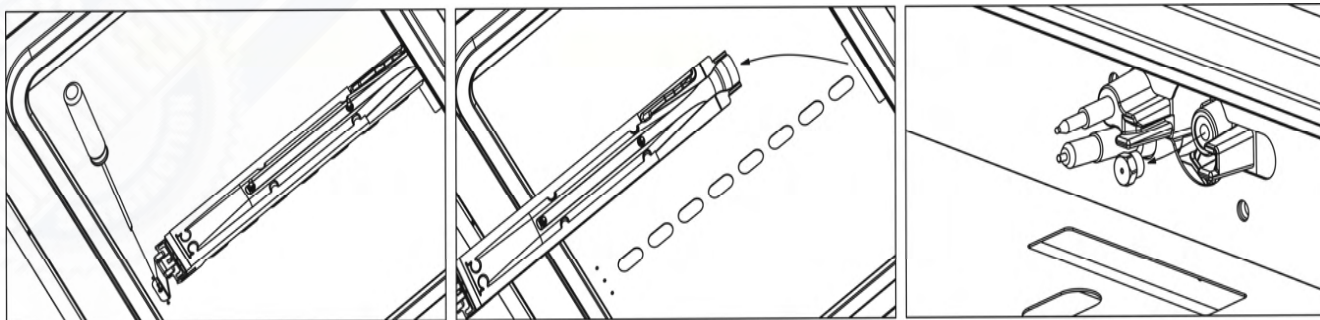
### STEP 3: Oven Burner

The nozzle of the oven burner is located at the bottom rear of the cooking range.



3.1) Pull the unit out of its place.

3.2) Open the oven door and take the oven bottom plate away, you can see the oven bottom burner.



3.3) Remove 1 screw, take the bottom burner away. Replace the injector and tighten.

3.4) Assemble the oven bottom burner back to place.

Injector diameter for oven bottom burners:

| Model# | FFSGS6211-30S | FFSGS6228-30S | FFSGS6259-30S | FFSGS6242-30S |
|--------|---------------|---------------|---------------|---------------|
| NG     | 1.85          | 1.85          | 1.85          | 1.85          |
| LPG    | 1.15          | 1.15          | 1.15          | 1.15          |

**STEP 4: Broil Burner (oven top burner)**

The broil burner nozzle is located at the middle top of cooking range back. Pull the unit out of its place.

Repeat the operation same as the **STEP 3** Oven burner to replace the broil burner nozzle.

Injector diameter for oven broil burners:

| Model# | FFSGS6211-30S | FFSGS6228-30S | FFSGS6259-30S | FFSGS6242-30S |
|--------|---------------|---------------|---------------|---------------|
| NG     | 1.50          | 1.50          | 1.50          | 1.50          |
| LPG    | 0.97          | 0.97          | 0.97          | 0.97          |

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

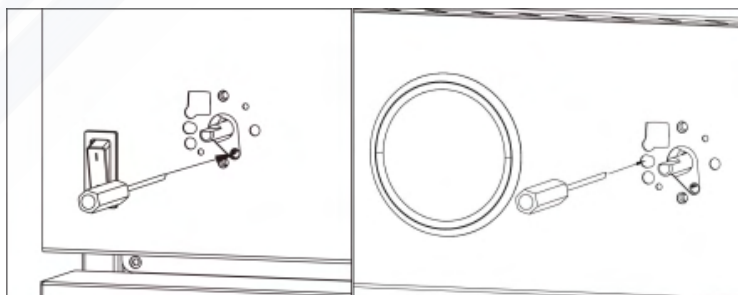
**CAUTION!** The following step outlines are intended to guide professional installers through the conversion process. It is crucial to note that these steps should not be attempted by individuals without proper certification or knowledge of gas appliances and installations. Only qualified professionals should undertake these procedures to ensure safety and compliance with relevant regulations.

**STEP 5: Range Top Gas Valve Adjustment**

After converting the gas range to propane, it may be necessary to adjust the range top burners. Typically, the surface burners do not require any adjustments. However, if you notice a flame that is either too large or abnormal, please follow the steps outlined below for proper adjustment.

5.1) Remove the cooktop burner knobs and knob rings from the control panel.

5.2) Insert a flat head screwdriver (2mm wide and 50mm long) to adjust the burner bypass screw; Refer to picture 1 to adjust the 9000BTU burner or 5000BTU burner and refer to picture 2 to adjust the 18000BTU burner.



Picture 1.

Picture 2.

5.2.1) By turning the screwdriver clockwise the flame will decrease in size.

5.2.2) By turning the screwdriver counterclockwise the flame will increase in size.

5.3) Put back the knobs and knob base to the correct position.

**WARNING!** Exercise caution while adjusting the screw to avoid any issues. Over-tightening the screw will completely cut off the gas supply, while over-loosening it can result in excessive gas flow, potentially leading to gas leakage. Please ensure you make precise adjustments to maintain a safe and balanced gas flow.

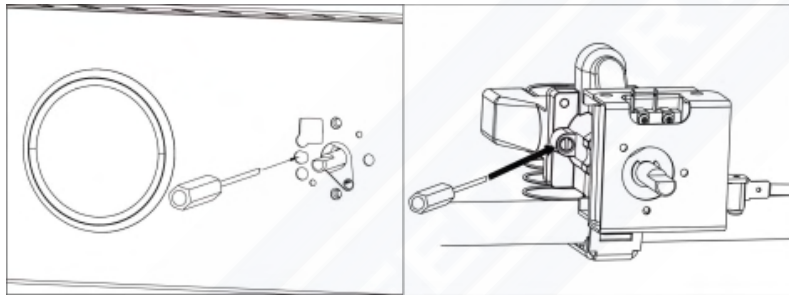
#### STEP 6: Oven Gas Valve Adjustment

To ensure a successful and proper conversion to liquid propane, **it is essential to adjust the oven valve** following the instructions provided below. By carefully following these steps, you can complete the conversion process accurately and efficiently.

6.1) Remove the oven control knob and knob ring from the control panel.

6.1) Insert a flat head screwdriver (2mm wide and 50mm long) to adjust the burner bypass screw; **Refer to picture 3 & 4 to adjust the Oven Bake and Broil valve.**

6.2) To successfully complete the conversion of the oven, adjust the bypass screw of the oven valve by rotating it **270° clockwise**. This adjustment is a crucial step in the conversion process to ensure the proper functioning of the oven.



Picture 3.

Picture 4.

6.2.1) In rare instances where the flame appears too small, it may be necessary to adjust the bypass screw. To rectify this, carefully turn the bypass screw **270° counterclockwise** until the flame reaches a normal size. This adjustment should be undertaken sparingly and only if the flame is noticeably smaller than expected.

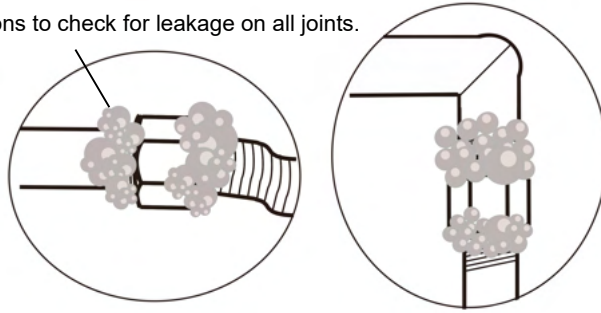
6.3) Put back the knob and knob ring to the correct position.

**WARNING!** Exercise caution while adjusting the screw to avoid any issues. Over-tightening the screw will completely cut off the gas supply, while over-loosening it can result in excessive gas flow, potentially leading to gas leakage. Please ensure you make precise adjustments to maintain a safe and balanced gas flow.

#### STEP 7: Reconnect Gas and Electrical Supply

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

Use soapy solutions to check for leakage on all joints.



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

### **STEP 8:** Installation of LPG Conversion Label

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

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

### **Preparation**

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

### **Placement**

Do not lift or carry the oven door by the door handle. Use an appliance dolly to move the range near the opening. Remove and recycle packing materials. Do not discard the anti-tip bracket supplied with the range.

### **Leveling**

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

### **Anti-Tip Bracket**

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

## **Gas Supply Connection**

All connections to the gas piping must be wrench-tightened. Do not over-tighten or allow pipes to turn when tightening.

When all connections have been made, check that all range controls are in the "OFF" position and turn on the main gas supply valve.

If a flexible metal connector is being used, verify it is not kinked, then attach the gas supply line to the regulator on the range. Open the valve and check for leakage by placing a liquid detergent solution onto all gas connections. Bubbles around connections indicate a gas leak. If a leakage is determined, close the shut-off valve, and fix the connections.

Leakage testing of the appliance shall be conducted according to the manufacturer's instructions. Use some soap water (50% water and 50% soap) or a leakage detector at all joints and connections to check for leaks in the system. Do not use a flame to check for gas leaks.

The appliance must be isolated from the building's gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than 0.5 psi (3.5kPa).

Getting Started

# Conversion Kit Instructions FFSGS6239

## Gas Conversion Operation

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

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

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

**The gas conversion procedure for this range includes 8 steps:**

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

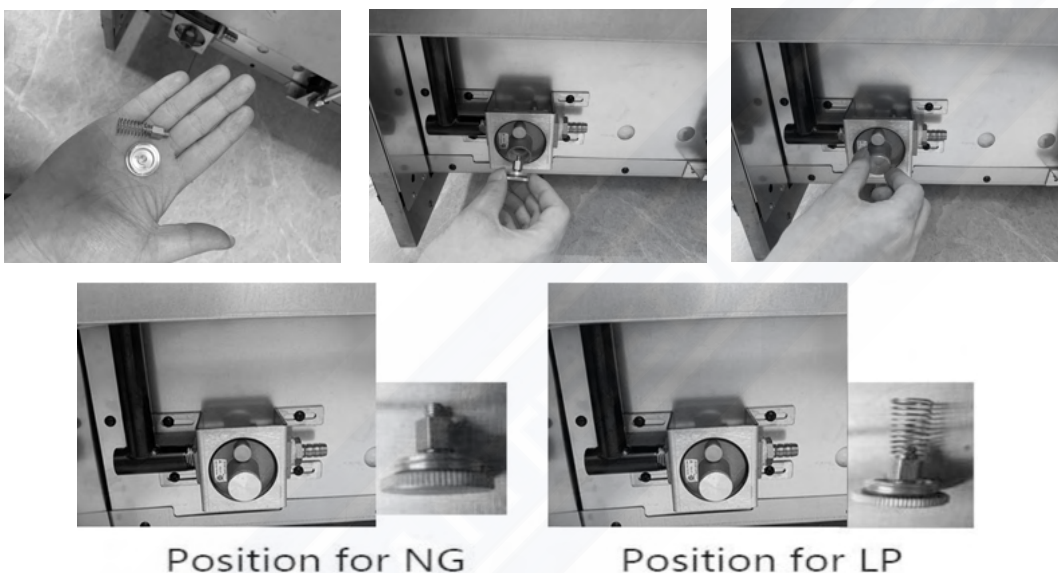
The conversion is not completed if all 8 steps have not been concluded properly.  
Before performing the gas conversion, locate the package containing the replacement nozzles shipped with every range.

#### STEP 1: Pressure Regulator

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

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

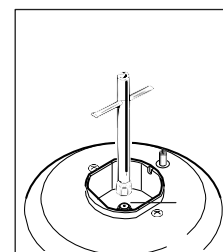
- Unscrew the cap from the regulator. Do not remove the spring from the regulator.
- Unscrew the insert from the cap and turn it over so the longer stem is facing the cap. Replace insert on the cap. Replace the cap on the regulator.



#### STEP 2: Cooktop Burners

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

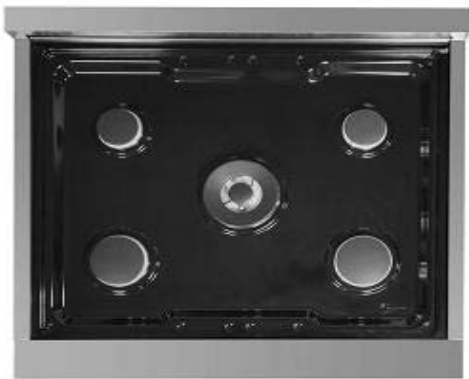
**⚠CAUTION** Care should be taken when removing and replacing gas components. Use proper support to prevent damage to components.



Socket Wrench

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

|     |      |      |
|-----|------|------|
| NG  | 1.33 | 1.33 |
| LPG | 0.93 | 0.93 |



|     |      |                                                              |      |
|-----|------|--------------------------------------------------------------|------|
| NG  | 1.75 | $1.38 \times 2(\text{outer}) + 0.75 \times 1(\text{center})$ | 1.75 |
| LPG | 1.18 | $0.9 \times 2(\text{outer}) + 0.46 \times 1(\text{center})$  | 1.18 |

### Model:FFSGS6239-30

|     |      |      |      |      |
|-----|------|------|------|------|
| NG  | 1.33 | 1.33 | 1.33 | 1.75 |
| LPG | 0.93 | 0.93 | 0.93 | 1.18 |



|     |      |      |      |                                                              |
|-----|------|------|------|--------------------------------------------------------------|
| NG  | 1.75 | 1.75 | 1.75 | $1.38 \times 2(\text{outer}) + 0.75 \times 1(\text{center})$ |
| LPG | 1.18 | 1.18 | 1.18 | $0.9 \times 2(\text{outer}) + 0.46 \times 1(\text{center})$  |

### Model:FFSGS6239-48

|     |      |      |      |
|-----|------|------|------|
| NG  | 1.33 | 1.33 | 1.75 |
| LPG | 0.93 | 0.93 | 1.18 |



|     |      |      |                                                              |
|-----|------|------|--------------------------------------------------------------|
| NG  | 1.75 | 1.75 | $1.38 \times 2(\text{outer}) + 0.75 \times 1(\text{center})$ |
| LPG | 1.18 | 1.18 | $0.9 \times 2(\text{outer}) + 0.46 \times 1(\text{center})$  |

### Model:FFSGS6239-36

|     |      |      |      |      |      |
|-----|------|------|------|------|------|
| NG  | 1.33 | 1.75 | 1.33 | 1.33 | 1.75 |
| LPG | 0.93 | 1.18 | 0.93 | 0.93 | 1.18 |



|     |      |                                                              |      |      |                                                              |
|-----|------|--------------------------------------------------------------|------|------|--------------------------------------------------------------|
| NG  | 1.75 | $1.38 \times 2(\text{outer}) + 0.75 \times 1(\text{center})$ | 1.75 | 1.75 | $1.38 \times 2(\text{outer}) + 0.75 \times 1(\text{center})$ |
| LPG | 1.18 | $0.9 \times 2(\text{outer}) + 0.46 \times 1(\text{center})$  | 1.18 | 1.18 | $0.9 \times 2(\text{outer}) + 0.46 \times 1(\text{center})$  |

### Model:FFSGS6239-60

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

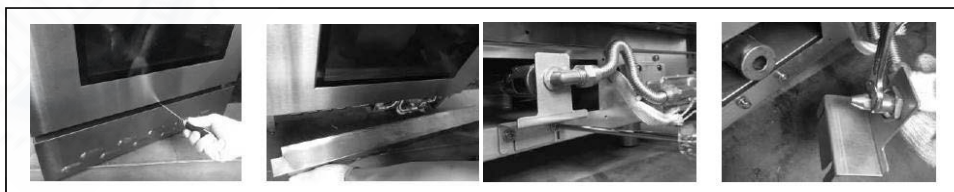
#### STEP 3: Oven Burner

a. Remove 3 screws between the kick panel and the oven door . Hold the toe kick panel on both ends and slowly pull away towards the front.

b. Remove 2 screws which holding the nozzle bracket and locate the nozzle.

Replace with oven burner nozzle, size 1.32mm and tighten. Replace the nozzle bracket, aligning the new nozzle into the air shutter of the oven burner.

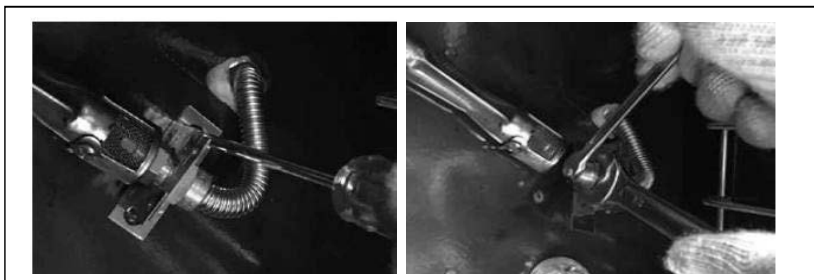
Repeat upon steps for 18"oven (48" ranges only).



|          |     | Model:FFSGS6239-30 | Model:FFSGS6239-36 | Model:FFSGS6239-48 | Model:FFSGS6239-60 |
|----------|-----|--------------------|--------------------|--------------------|--------------------|
| Oven     | NG  | 2.2                | 2.2                | 2.2                | 2.2*2              |
|          | LPG | 1.39               | 1.39               | 1.39               | 1.39*2             |
| 18" Oven | NG  |                    |                    | 1.7                |                    |
|          | LPG |                    |                    | 1.12               |                    |

#### STEP 4: Broil Burner

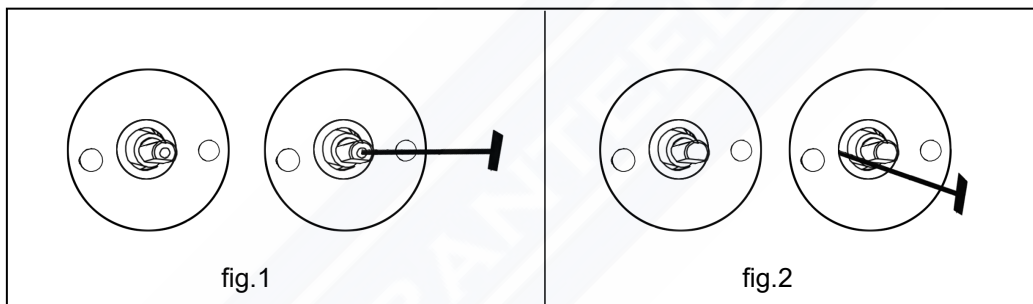
- Remove 2 screws which fixing the nozzle bracket and locate the nozzle.
- Using a 5/8" or 19mm open wrench, remove the gas line from the nozzle holder. Using a 1/2" open wrench, remove the nozzle from the orifice holder. Replace with 0.94 mm oven broiler nozzle.



|       |     | Model:FFSGS6239-30 | Model:FFSGS6239-36 | Model:FFSGS6239-48 | Model:FFSGS6239-60 |
|-------|-----|--------------------|--------------------|--------------------|--------------------|
| Broil | NG  | 1.38               | 1.38               | 1.38               | 1.38*2             |
|       | LPG | 0.94               | 0.94               | 0.94               | 0.94*2             |

#### STEP 5: Gas Valve

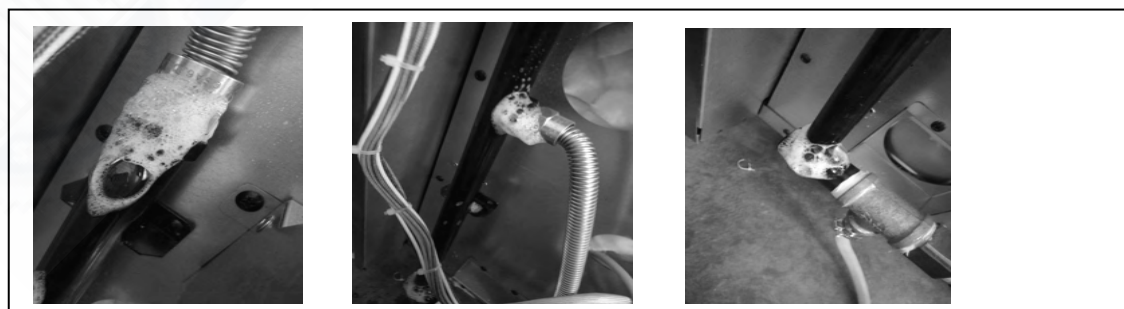
- Remove control knobs.
- Using a flat screwdriver, adjust main burner bypass jets toward to 1/4 circle for LP until the flame is normal. For 9,000btu and 15,000btu burners, please refer to fig.1, which is in the center of valve axis. For 20,000btu burners, please refer to fig.2, which is in the left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



#### STEP 6: Reconnect Gas and Electrical Supply

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

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



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

#### STEP 7: Air Shutter Oven Burner (no necessary)

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

To determine if the oven burner flame is acceptable:

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

#### STEP 8: Installation of New Rating Label

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

#### Preparation

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

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

#### Placement

Do not lift or carry the oven door by the door handle. The range has rear casters which allow for easy movement by lifting the front of the unit.

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

#### Leveling

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

#### Anti-Tip Bracket

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

# Conversion Kit Instructions FFSGS6244

## Gas Conversion Operation

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

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

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

**The gas conversion procedure for this range includes 8 steps:**

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

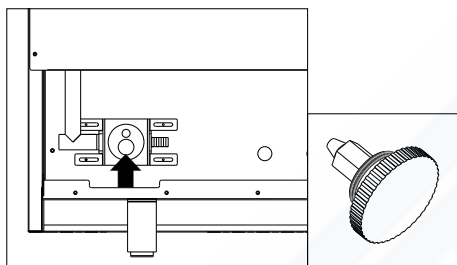
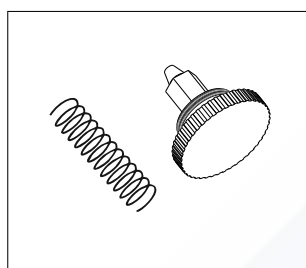
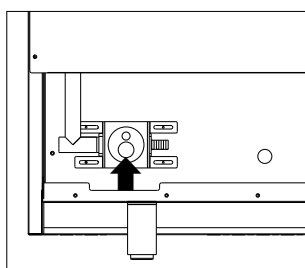
The conversion is not completed if all 8 steps have not been concluded properly.  
Before performing the gas conversion, locate the package containing the replacement nozzles shipped with every range.

### STEP 1: Pressure Regulator

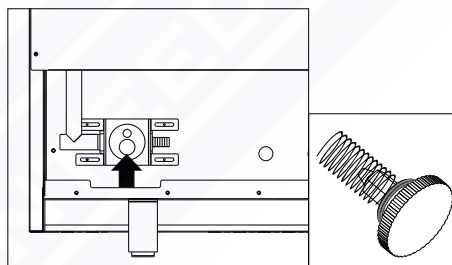
To access the gas regulator, pull the range away from the cabinet wall. The gas regulator is located at the bottom back left corner of the range.

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

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



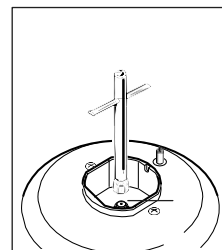
Position for NG



Position for LP

### STEP 2: Cooktop Burners

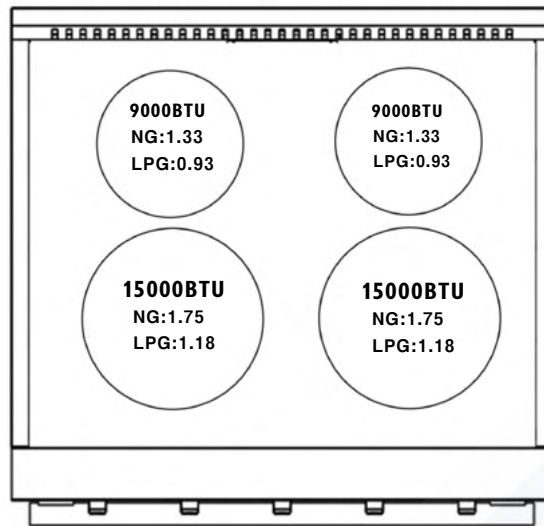
- a. Remove cooking grates, burner caps and inner burner rings.
- b. Lift off outer burner heads and burner bases.
- c. Remove the factory installed natural gas nozzles from the center of the nozzle holders using a 7mm socket wrench. Replace the LP nozzle in each nozzle holder. Tighten each nozzle until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



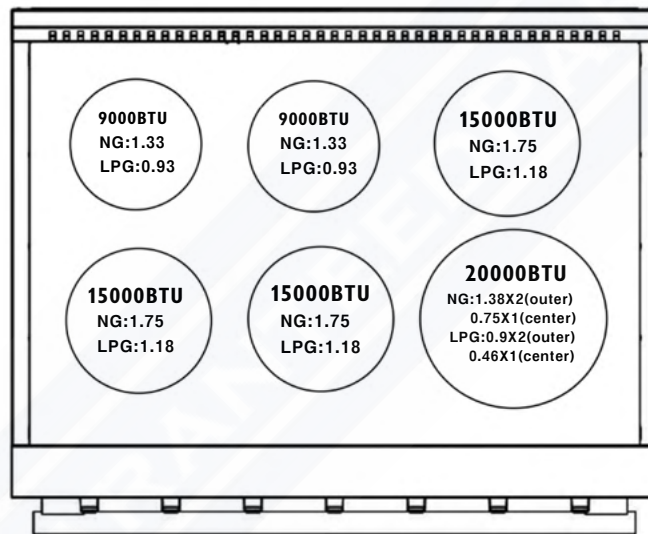
Socket Wrench

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

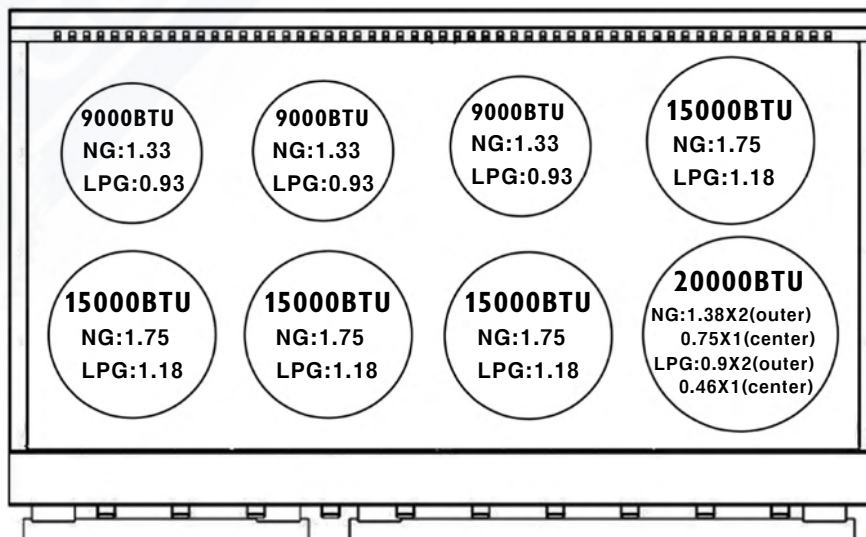
**IMPORTANT:** Each nozzle has a number indicating its flow diameter printed on the body. Consult the table below for matching nozzles and burners.



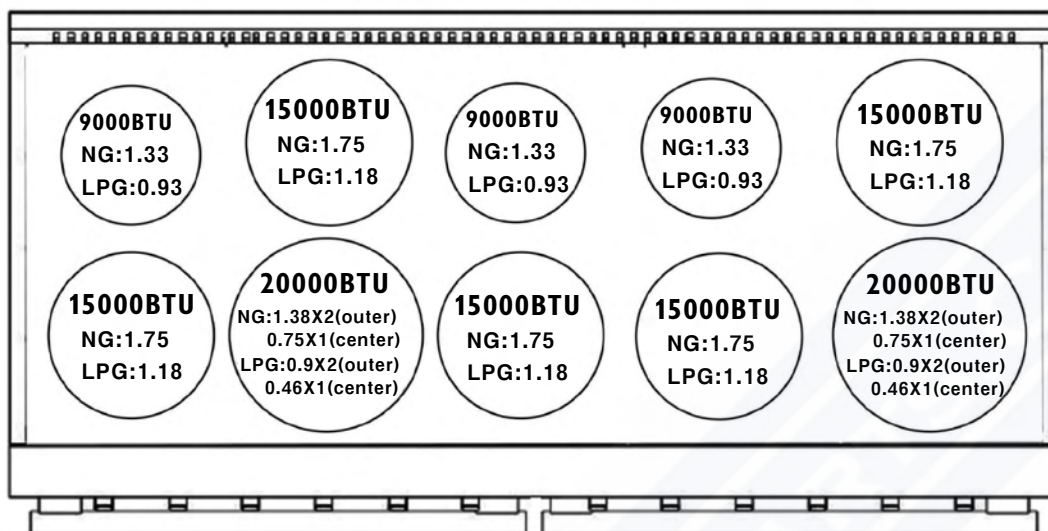
**Model:FFSGS6244-30**



**Model:FFSGS6244-36**



**Model:FFSGS6244-48**



**Model:FFSGS6244-60**

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

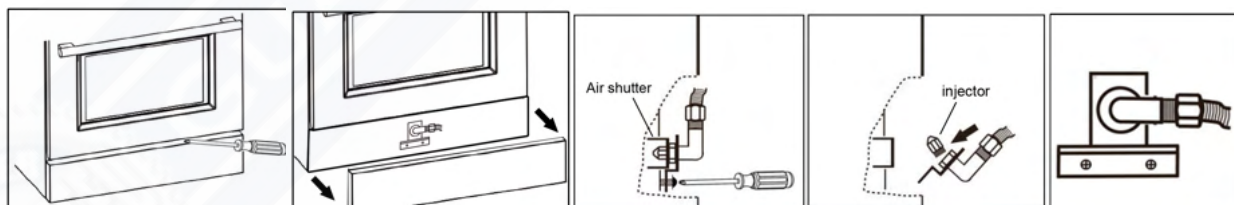
### STEP 3: Oven Burner

a. Remove 3 screws between the kick panel and the oven door . Hold the toe kick panel on both ends and slowly pull away towards the front.

b. Remove 2 screws which holding the nozzle bracket and locate the nozzle.

Replace with oven burner nozzle, size 1.32mm and tighten. Replace the nozzle bracket, aligning the new nozzle into the air shutter of the oven burner.

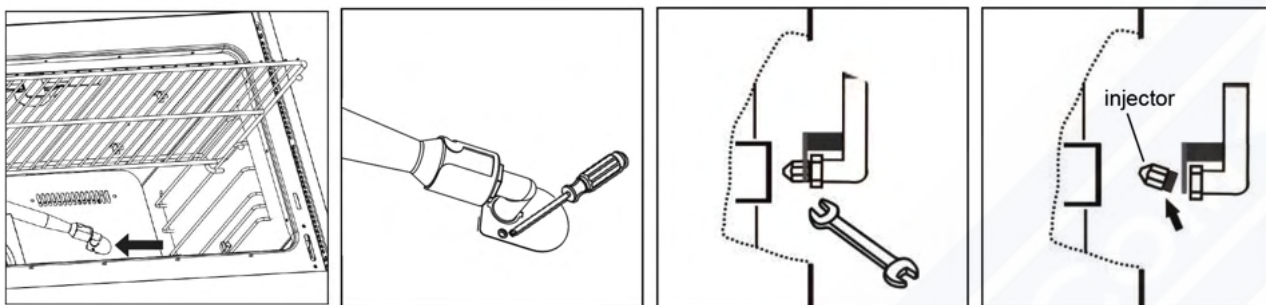
Repeat upon steps for 18"oven (48" ranges only).



|          |     | Model:FFSGS6244-30 | Model:FFSGS6244-36 | Model:FFSGS6244-48 | Model:FFSGS6244-60 |
|----------|-----|--------------------|--------------------|--------------------|--------------------|
| Oven     | NG  | 2.2                | 2.2                | 2.2                | 2.2*2              |
|          | LPG | 1.39               | 1.39               | 1.39               | 1.39*2             |
| 18" Oven | NG  |                    |                    | 1.7                |                    |
|          | LPG |                    |                    | 1.12               |                    |

#### STEP 4: Broil Burner

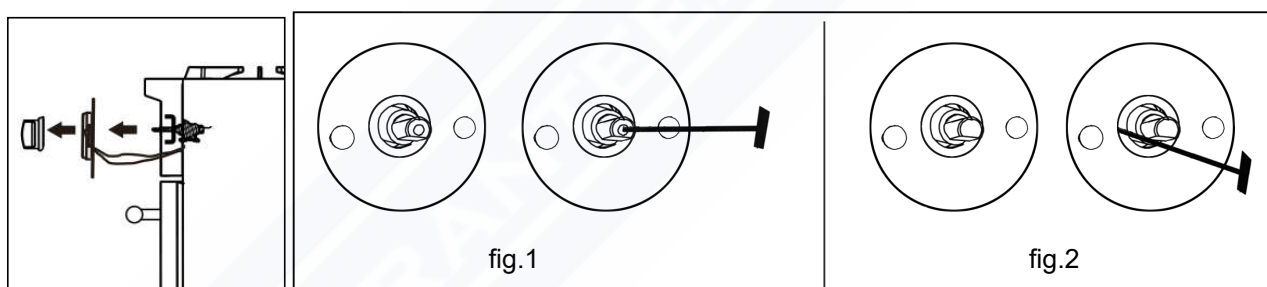
- Remove 2 screws which fixing the nozzle bracket and locate the nozzle.
- Using a 5/8" or 19mm open wrench, remove the gas line from the nozzle holder. Using a 1/2" open wrench, remove the nozzle from the orifice holder. Replace with 0.94 mm oven broiler nozzle.



|       |     | Model:FFSGS6244-30 | Model:FFSGS6244-36 | Model:FFSGS6244-48 | Model:FFSGS6244-60 |
|-------|-----|--------------------|--------------------|--------------------|--------------------|
| Broil | NG  | 1.38               | 1.38               | 1.38               | 1.38*2             |
|       | LPG | 0.94               | 0.94               | 0.94               | 0.94*2             |

#### STEP 5: Gas Valve

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

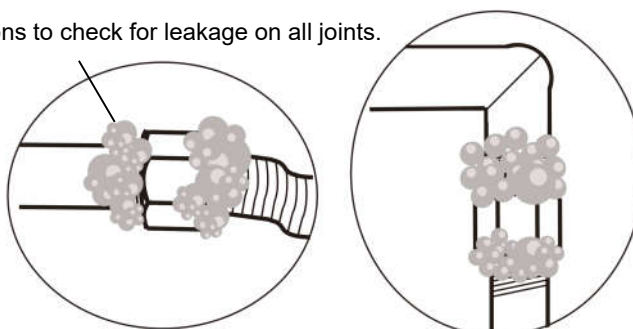


#### STEP 6: Reconnect Gas and Electrical Supply

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

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

Use soapy solutions to check for leakage on all joints.



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

#### STEP 7: Air Shutter Oven Burner (no necessary)

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

To determine if the oven burner flame is acceptable:

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

#### STEP 8: Installation of New Rating Label

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

#### Preparation

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

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

#### Placement

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

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

#### Leveling

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

#### Anti-Tip Bracket

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

# Conversion Kit Instructions FFSGS6260

## Gas Conversion Operation

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

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

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

**The gas conversion procedure for this range includes 8 steps:**

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

The conversion is not completed if all 8 steps have not been concluded properly.

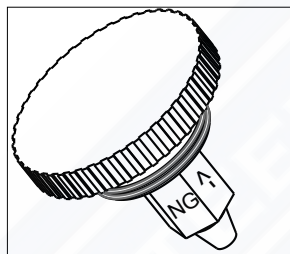
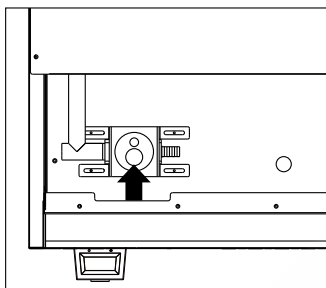
Before performing the gas conversion, locate the package containing the replacement nozzles shipped with every range.

### STEP 1: Pressure Regulator

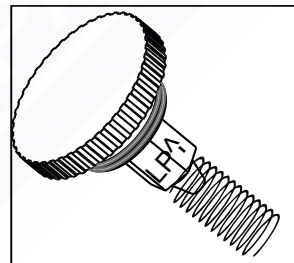
To access the gas regulator, pull the range away from the cabinet wall. The gas regulator is located at the bottom back left corner of the range.

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

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



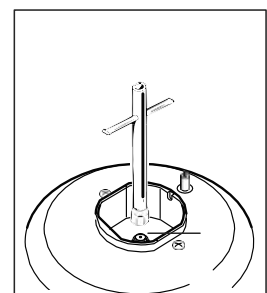
Position NG



Position LP

### STEP 2: Cooktop Burners

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

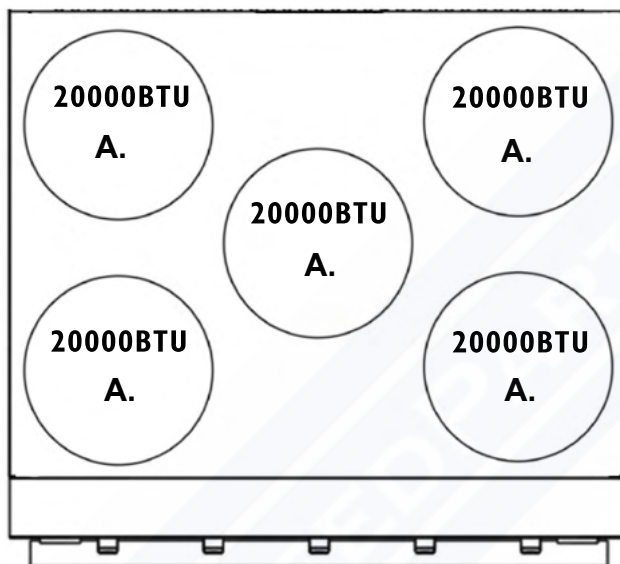


Socket Wrench

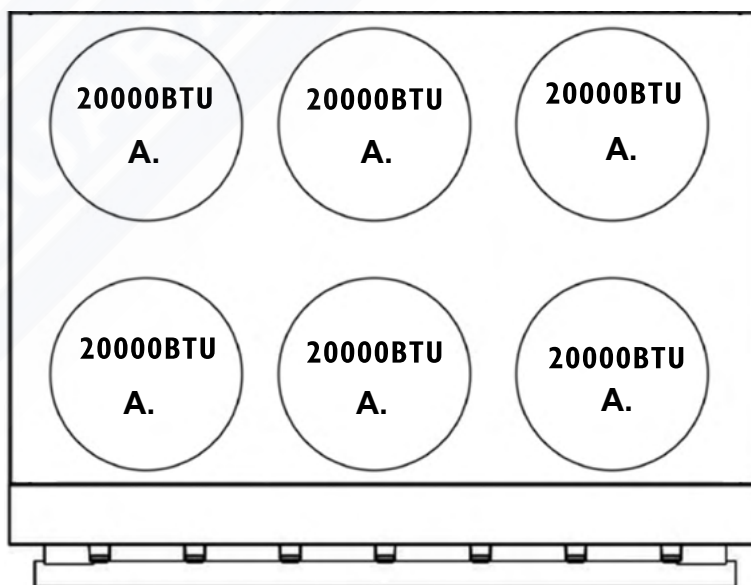
**⚠CAUTION** Care should be taken when removing and replacing gas components. Use proper support to prevent damage to components.

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

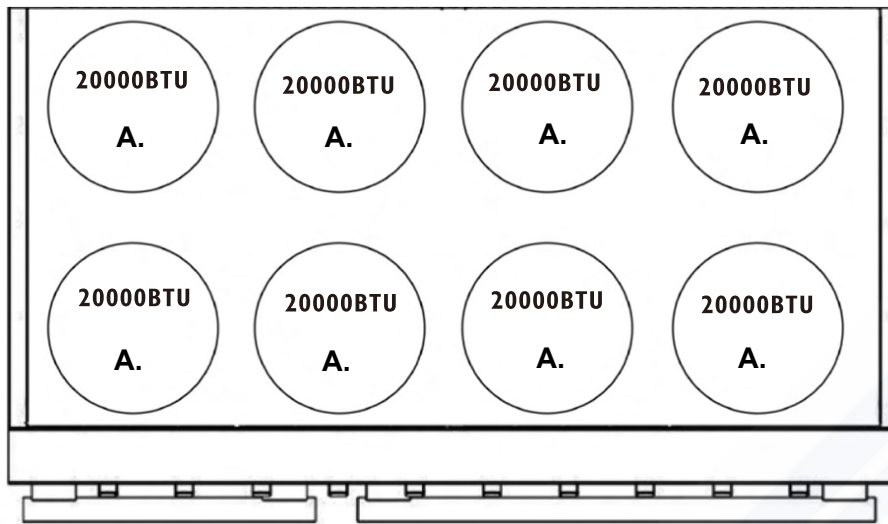
|                                                             | COOKTOP BURNERS                       |
|-------------------------------------------------------------|---------------------------------------|
| ORIFICE FOR<br>NATURAL GAS (NG)<br>& LIQUID PROPANE<br>(LP) | A. 20,000BTU                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



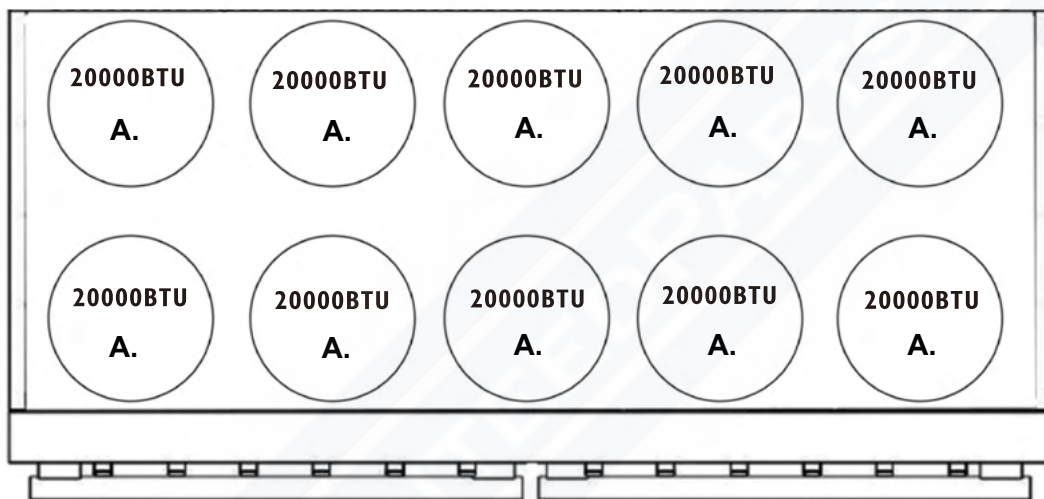
Model:FFSGS6260-30



Model:FFSGS6260-36



**Model:FFSGS6260-48**



**Model:FFSGS6260-60**

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

### STEP 3: Oven Burner

a. Remove 3 screws between the kick panel and the oven door . Hold the toe kick panel on both ends and slowly pull away towards the front.

b. Remove 2 screws which holding the nozzle bracket and locate the nozzle.

Replace with oven burner nozzle, size 1.32mm and tighten. Replace the nozzle bracket, aligning the new nozzle into the air shutter of the oven burner.

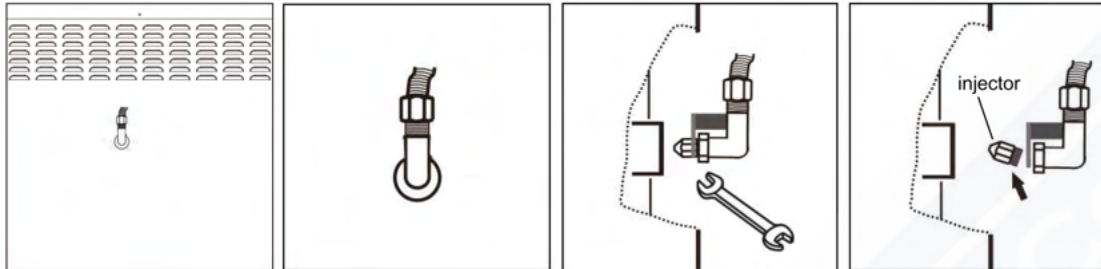
Repeat upon steps for 18"oven (48" ranges only).



|          |     | Model:FFSGS6260-30 | Model:FFSGS6260-36 | Model:FFSGS6260-48 | Model:FFSGS6260-60 |
|----------|-----|--------------------|--------------------|--------------------|--------------------|
| Oven     | NG  | 2.2                | 2.2                | 2.2                | 2.2*2              |
|          | LPG | 1.39               | 1.39               | 1.39               | 1.39*2             |
| 18" Oven | NG  |                    |                    | 1.7                |                    |
|          | LPG |                    |                    | 1.12               |                    |

#### STEP 4: Broil Burner

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

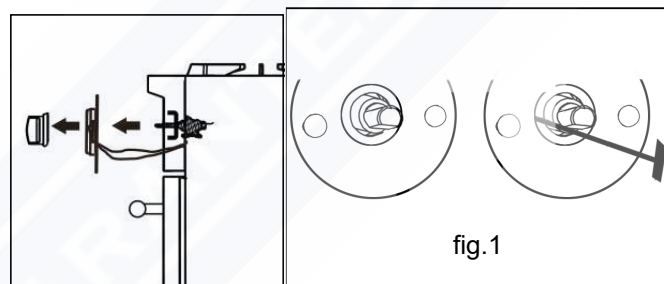


|       |     | Model:FFSGS6260-30 | Model:FFSGS6260-36 | Model:FFSGS6260-48 | Model:FFSGS6260-60 |
|-------|-----|--------------------|--------------------|--------------------|--------------------|
| Broil | NG  | 1.8                | 1.8                | 1.8                | 1.8*2              |
|       | LPG | 1.19               | 1.19               | 1.19               | 1.19*2             |

#### STEP 5: Gas Valve

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

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

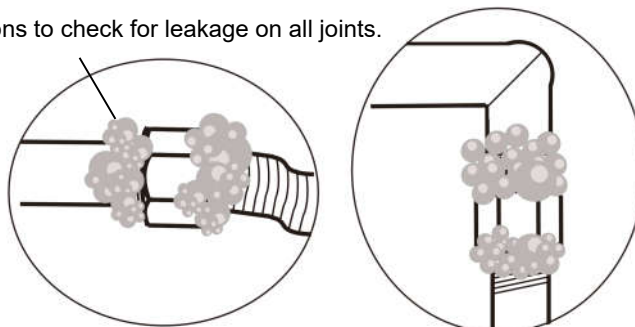


#### STEP 6: Reconnect Gas and Electrical Supply

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

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

Use soapy solutions to check for leakage on all joints.



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

**STEP 7: Air Shutter Oven Burner (no necessary)**

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

To determine if the oven burner flame is acceptable:

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

**STEP 8: Installation of New Rating Label**

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

**Preparation**

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

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

**Placement**

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

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

**Leveling**

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

**Anti-Tip Bracket**

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

# Conversion Kit Instructions FFSGS6265-20, FFSGS6269-24, FFSGS6272-24

## CONVERSION FROM NATURAL GAS (NG) TO PROPANE (LPG)

Every range is provided with a set of injectors for the various types of gas.

Select the injectors to be replaced according to the "INJECTORS TABLE".

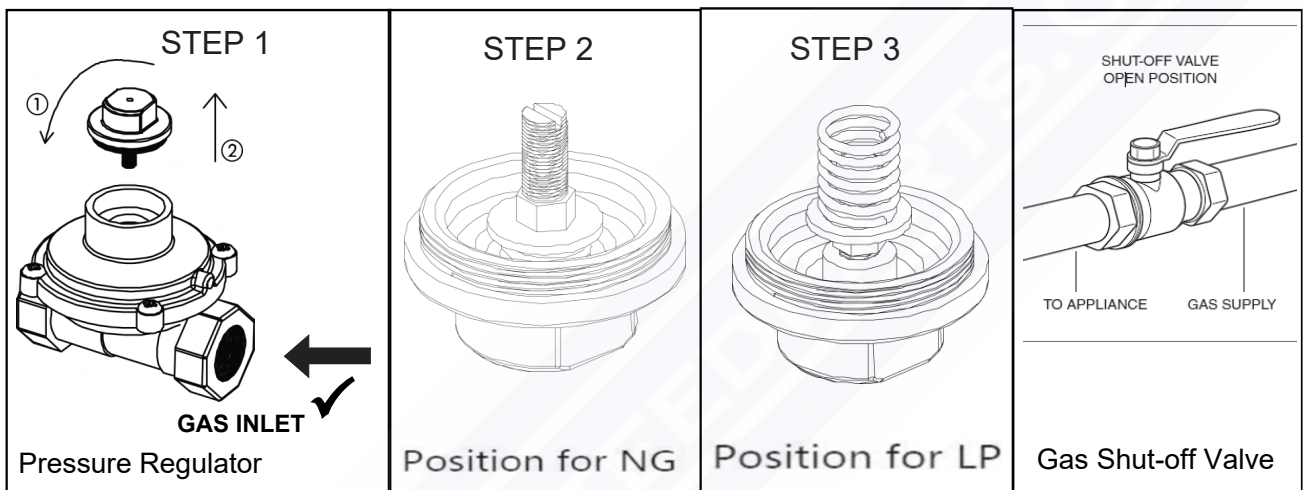
The nozzle diameters, expressed in hundredths of a millimeter, are marked on the body of each injector.

Any conversion required must be performed by your dealer or a qualified licensed plumber or gas service company.

Please provide the service person with this manual before work is started on the range.

**(Gas conversions are the responsibility of the dealer or end user.)**

## SETTING THE PRESSURE REGULATOR



Pressure regulator can withstand a maximum input pressure of 0.5 psi (3.5 kPa), and is set at 5" WC outlet pressure when used on NATURAL GAS and 10" WC outlet pressure when used on LIQUID PROPANE.

**Save the orifices removed from the appliance for future use.**

Step 1: Open the regulator cover by turning the cover in a counter-clockwise direction.

Step 2: See the pressure screw installed in the cover. This is the Natural Gas position.

Step 3: Carefully unscrew the pressure screw and remove it along with the spring below. Invert the position of the pressure screw and spring. Reinstall the pressure screw as showing in the image above.

Step 4: Re-Install the regulator cover by screwing into place in a clockwise direction.

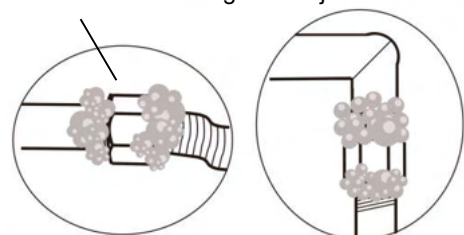
Ensure the cover securely closed before installing the regulator and connecting to the gas supply. **DO NOT OVERTIGHTEN**

Step 5: Before operating the range after the gas conversion, always check for leaks with a soapy water solution or other acceptable method in at gas connections installed between the gas inlet pipe of the range, gas regulator, and the manual shut-off valve.

### **⚠ WARNING**

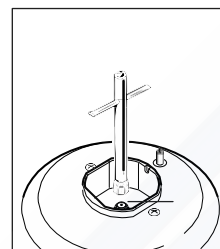
Use soapy solutions to check for leakage on all joints.

**DO NOT use a flame to check for gas leaks!**



## COOKTOP BURNERS

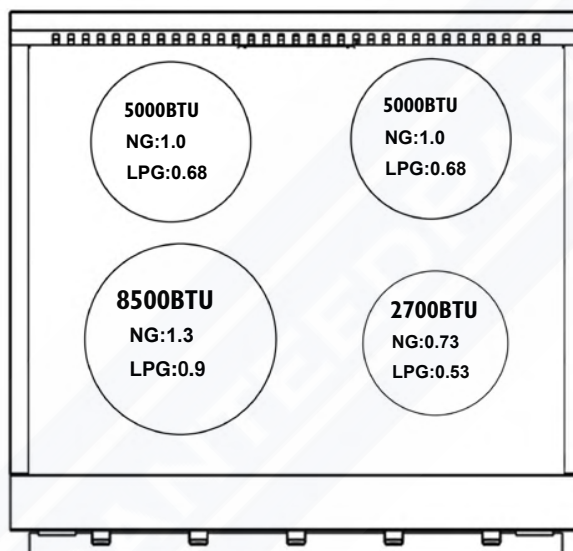
- Remove cooking grates, burner caps and inner burner rings.
- Lift off outer burner heads and burner bases.
- Remove the factory installed natural gas nozzles from the center of the nozzle holders using a 7mm socket wrench. Replace the LP nozzle in each nozzle holder. Tighten each nozzle until snug.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



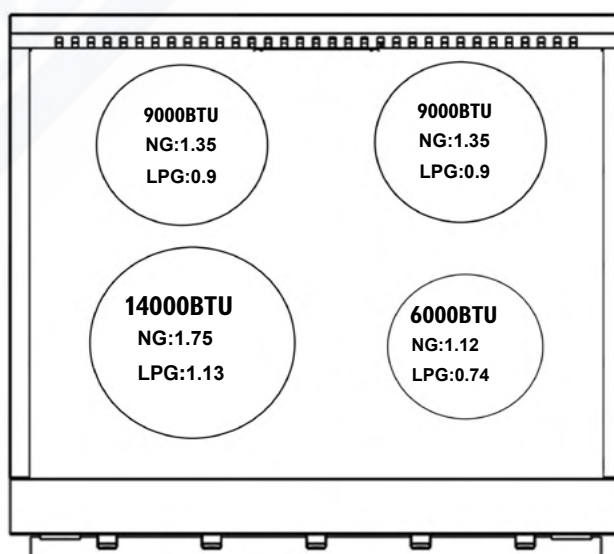
Socket Wrench

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

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



Model:FFSGS6265-20



Model:FFSGS6272-24 FFSGS6290-24

## REPLACING THE OVEN / BROILER BURNER INJECTORS

To replace the OVEN burner injector:

- Lift and remove the lower panel inside the oven.
- Remove the burner securing screws (total 4) (fig. 22)
- Withdraw the burner and rest it inside the oven.  
Take care as not to damage the wire to the ignition electrode as well as the thermocouple.
- Using a 7 mm box spanner, unscrew the injector and replace it using the new LPG injector.
- Replace the burner repeating the above steps in reverse order.

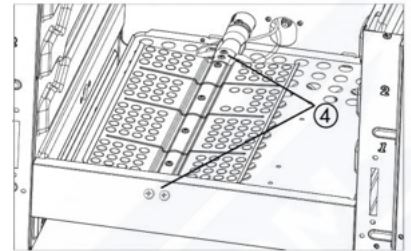


fig. 22

To replace the BROIL burner injector:

- Remove the burner by unscrewing the front screw (fig. 23)
- Gently suspend the burner as shown in figure 24.  
Take care as not to damage the wire to the ignition electrode as well as the thermocouple.
- Using a 7 mm box spanner, unscrew the injector (indicated in figure 24) and replace it using the new LPG injector.
- Replace the burner repeating the above steps in reverse order.

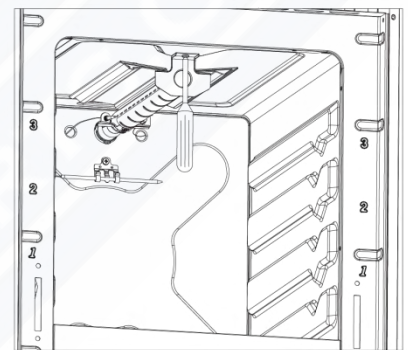


fig. 23

|       |     | Model:FFSGS6265-20 | Model:FFSGS6272-24 | FFSGS6290-24 |
|-------|-----|--------------------|--------------------|--------------|
| Broil | NG  | 1.24               | 1.24               |              |
|       | LPG | 0.8                | 0.8                |              |
| Oven  | NG  | 1.3                | 1.3                |              |
|       | LPG | 0.84               | 0.84               |              |

## SETTING THE BURNER MINIMUM SETTING

When switching from one type of gas to another, the minimum flow rate must also be correct: the flame should not go out even when passing suddenly from maximum to minimum flame.

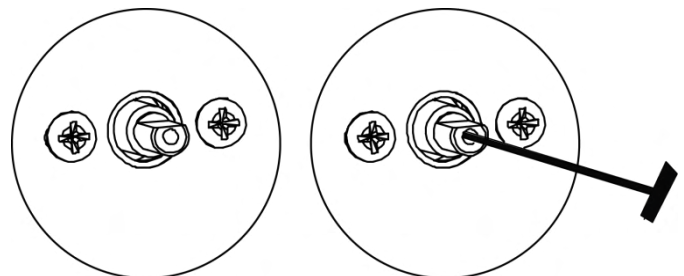
- Light the burner.
- Set the top burner valve to the minimum position.
- Remove the knob by pulling straight out.
- Locate the bypass screw (see illustration).

Single valve stems are hollow, the bypass screws is located inside the stem.

Insert the flat head screwdriver (2.5mm x 75mm) into the stem center and turn the bypass screw clockwise to adjust the flame.

DO NOT OVERTIGHTEN.

- Replace the knob.
- Repeat for each of the other burners.



# Conversion Kit Instructions FFSGS6276, FFSGS6275

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

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

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

The gas conversion procedure for this range includes 7 steps:

1. Pressure regulator
2. Cooktop burners
3. Oven burner
4. Broil burner
5. Oven valve adjustment
6. Reconnect Gas and Electrical Supply
7. Installation of new rating label

The conversion is not completed if all 7 steps have not been concluded properly.

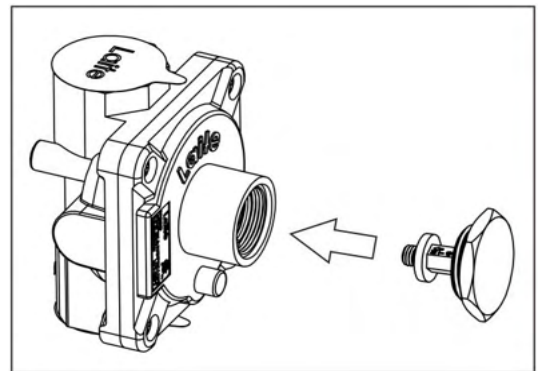
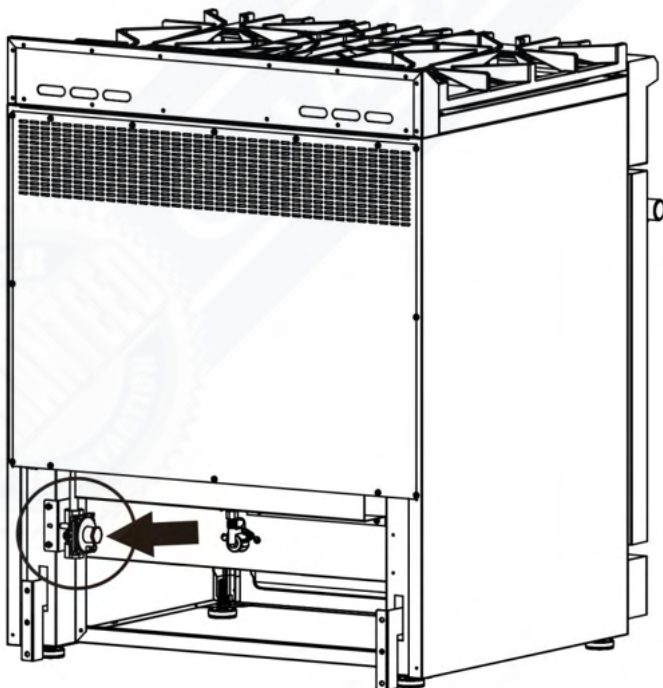
Before performing the gas conversion, locate the package containing the replacement injectors shipped with every range.

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

## STEP 1: Pressure Regulator

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

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



Position for NG



Position for LPG

## STEP 2: Cooktop Burners

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

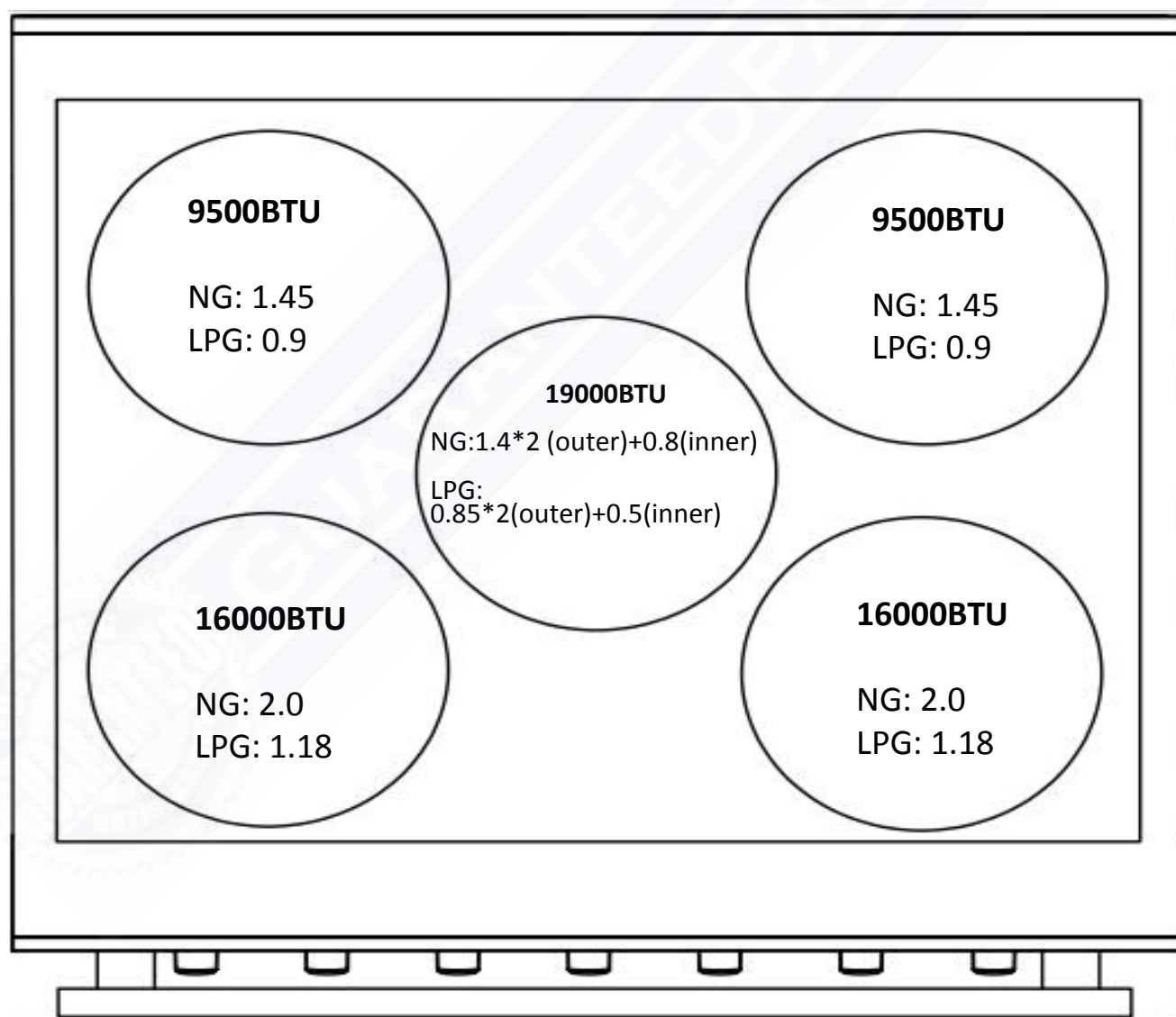


Socket wrench

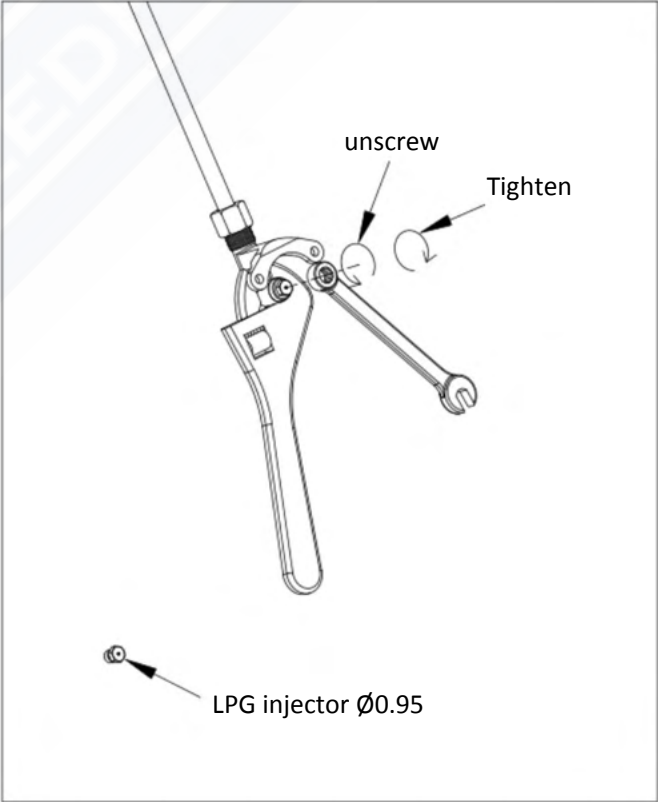
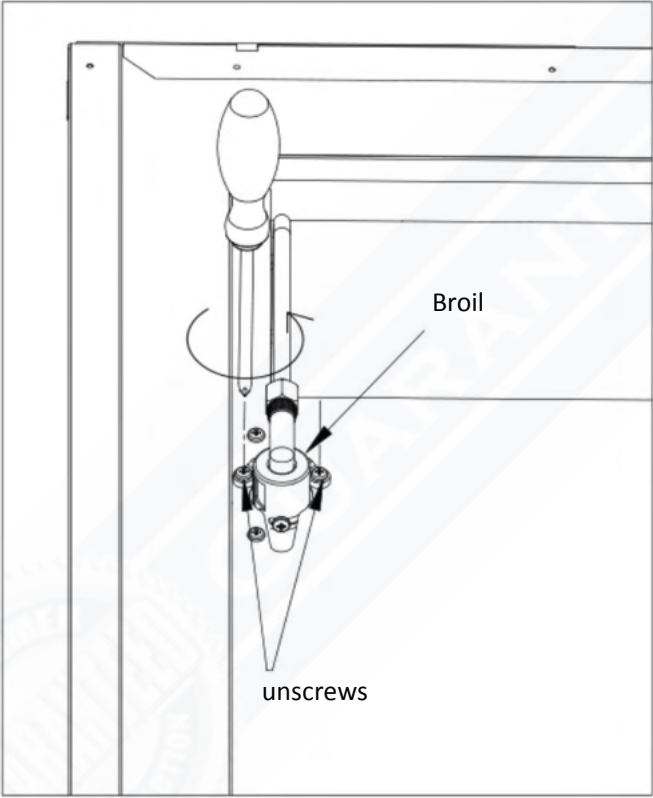
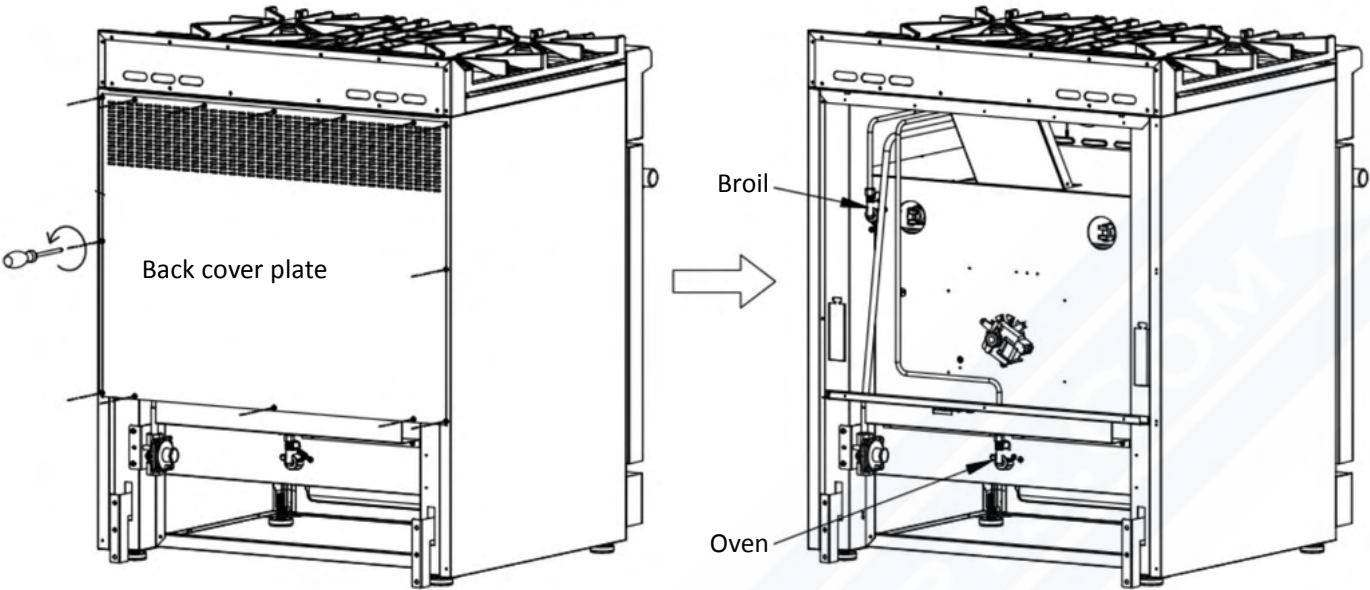
**⚠ CAUTION** Handle carefully when removing and replacing gas components. Use proper support to prevent damage to components.

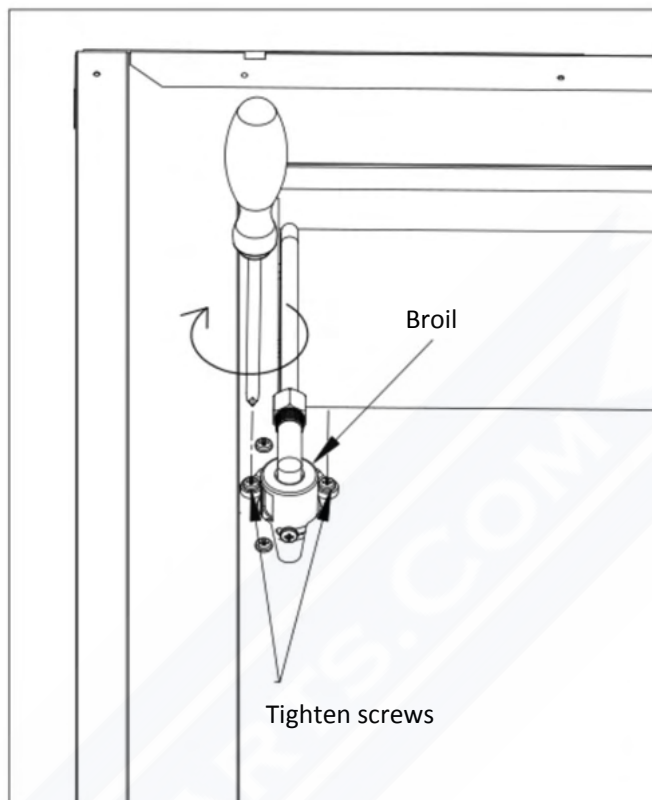
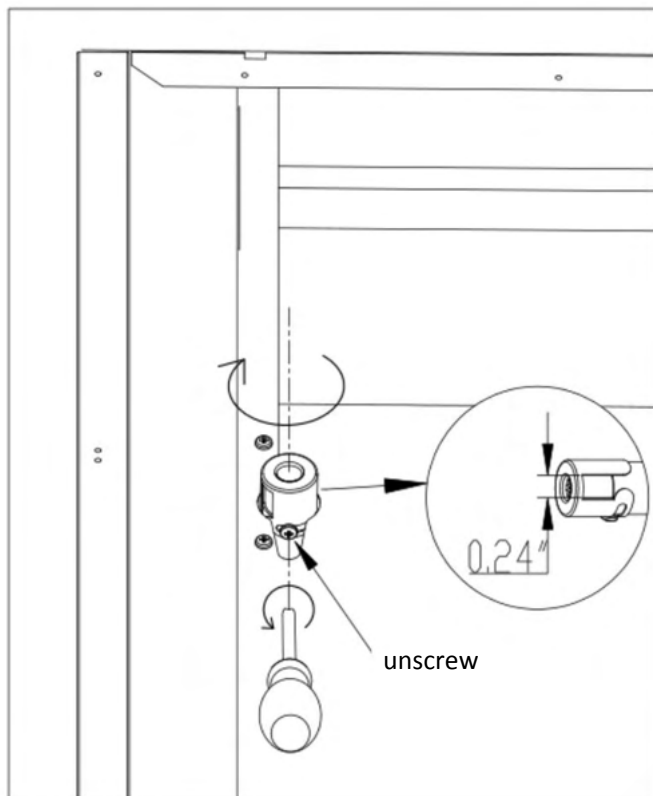
**IMPORTANT:** Each injector has a number indicating its flow diameter printed on the body. Consult the table below for matching nozzles with cooktop burners.

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



**STEP 3:** Broiler Burner (up burner inside the oven)



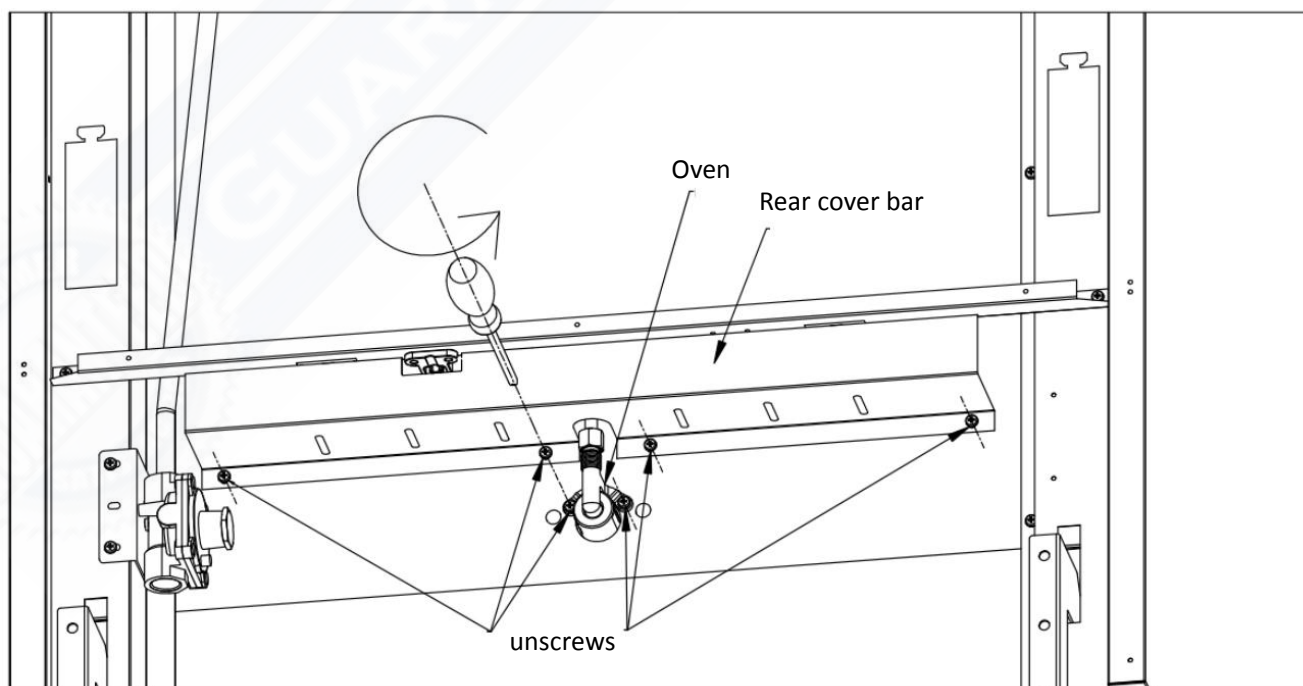


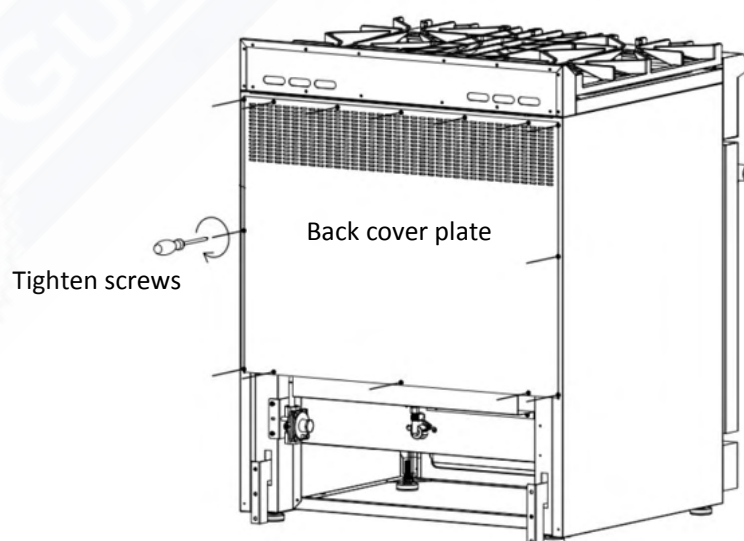
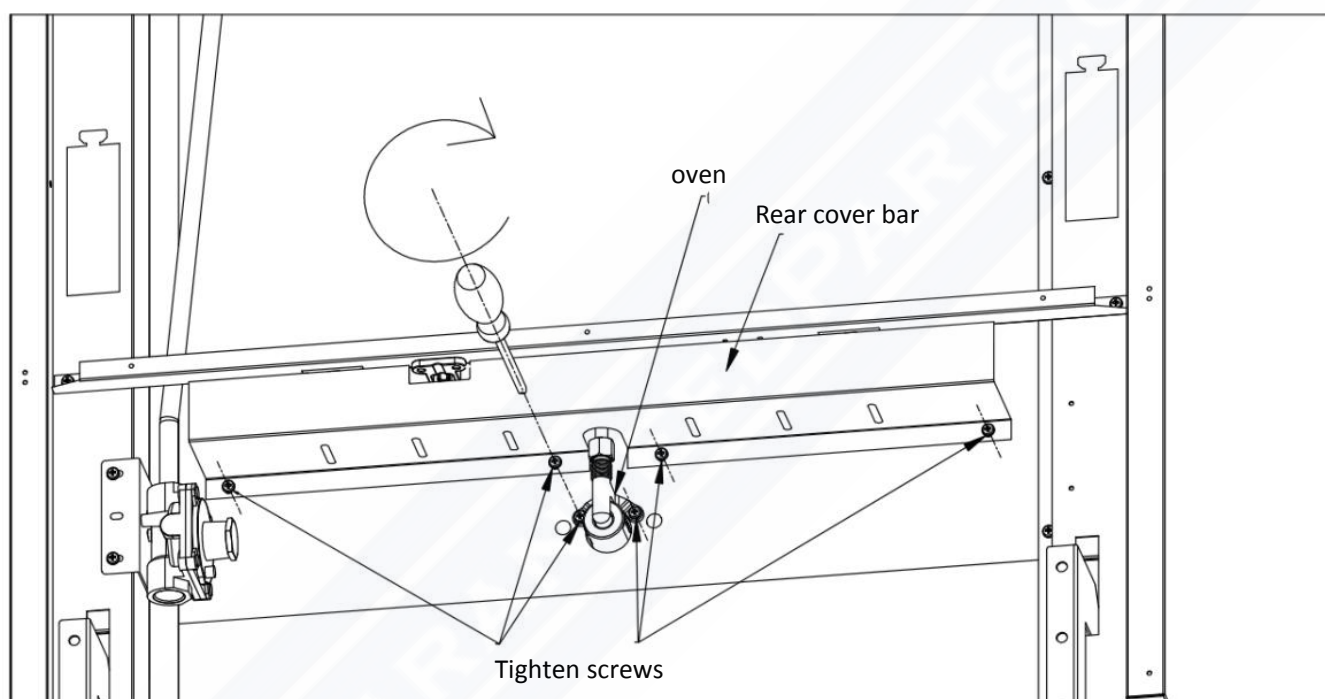
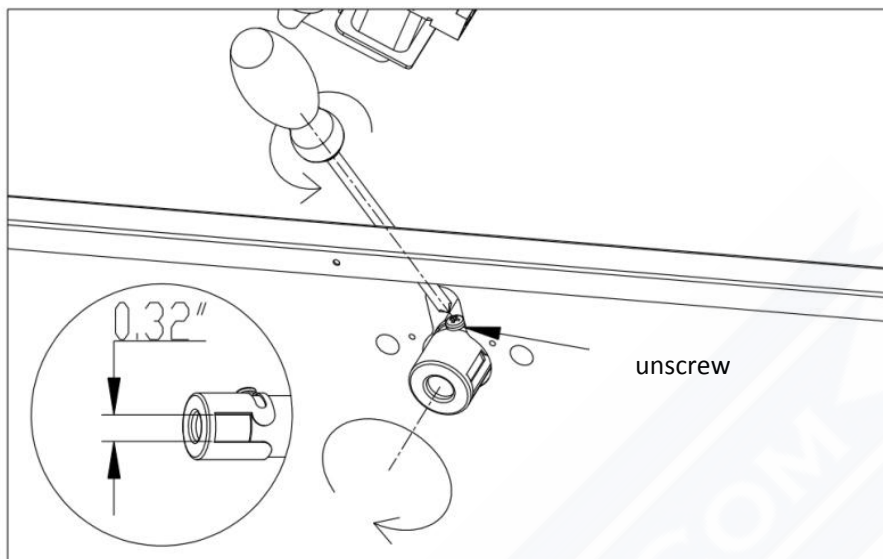
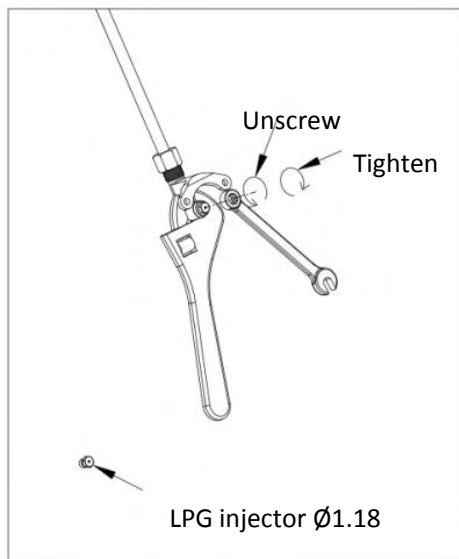
- A. Unscrew to open the back cover.
- B. Use the open wrench to remove the screws from pipe connector.
- C. Take out the 0.95 LPG injector from the part bag and replace the pre-install 1.6 NG injector.
- D. Loosen the screws and adjust the diameter of the air inlet hole to 0.24"
- E. Tighten the pipe connector and the gas inlet by screws.

Injector diameter for broiler burners:

NG ---1.6      LPG --- 0.95

#### STEP 4: Oven Burner (bottom burner of the oven)





- A. Open the rear cover bar by removing the screws.
- B. Use the open wrench to remove the screws from pipe connector.
- C. Take out the 1.18 LPG injector from the part bag and replace the 2.0 NG injector by the 1.18 LPG injector.
- D. Loosen the screws and adjust the diameter of the air inlet hole to 0.32"
- E. Fix the pipe connector and the gas inlet by the screws.
- F. Fix the rear cover bar by the screws
- G. Install the back cover plate by the screws

Injector diameter for oven burners:

NG ---2.0      LPG --- 1.18

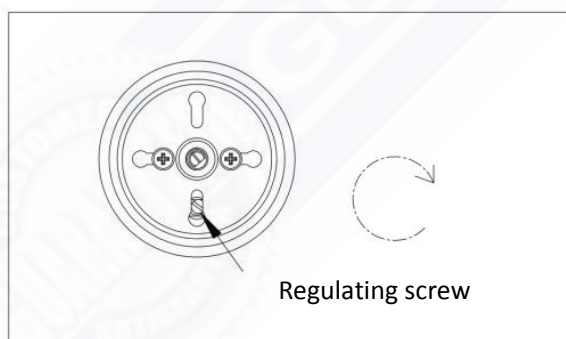
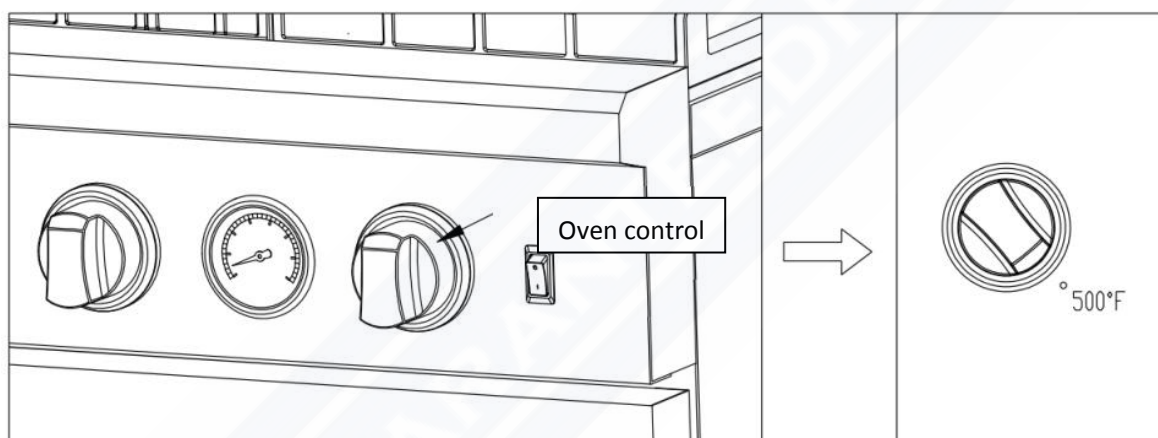
**IMPORTANT:** Keep the injectors removed from the range for future use.

#### STEP 5: Oven Valve Adjustment

To set the oven valve for LP usage, you will need to adjust the regulating screw.

Follow the instructions in this section.

**⚠ WARNING** If the orifice is adjusted to be too small, the oven burner flame might be off during normal use.  
Need to re-adjust the orifice in case this is happened.



- A. Turn oven control knob to 500F position, pull out the knob to access the regulating screw on the valve.
- B. Use a small flat head screwdriver to adjust the regulating screw. Turn the screw clockwise and tighten it to the maximum.
- C. Put back the knob.

#### **STEP 6: Reconnect Gas and Electrical Supply**

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



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

**⚠ WARNING** Please make sure the thermocouple within 2-2.5mm far away from the oven burner.

Otherwise, the thermocouple may not touch the small flame at the minimum level, which will cause the flame out accidentally.

#### **STEP 7: Installation of LPG Conversion Label**

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

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

#### **Preparation**

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

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

#### **Placement**

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

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

#### **Leveling**

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

#### **Anti-Tip Bracket**

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

# Conversion Kit Instructions FFSGS6291

## Gas Conversion Operation

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

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

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

The gas conversion procedure for this range includes 8 steps:

1. Pressure regulator
2. Surface burners
3. Oven burner
4. Broil burner
5. Air shutter for oven burner (optional)
6. Gas valves
7. Reconnect Gas and Electrical Supply
8. Installation of new rating label

The conversion is not completed if all 8 steps have not been concluded properly.

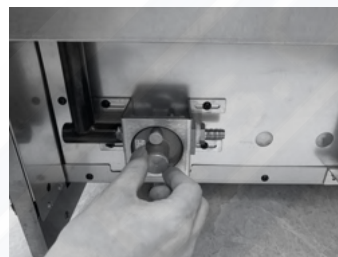
Before performing the gas conversion, locate the package containing the replacement injectors shipped with every range.

## STEP 1: Pressure Regulator

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

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

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

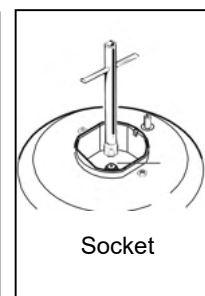
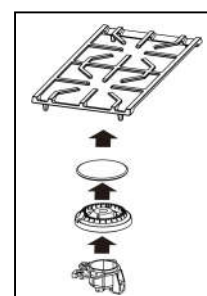


Position for NG

Position for LP

## STEP 2: Surface Burners

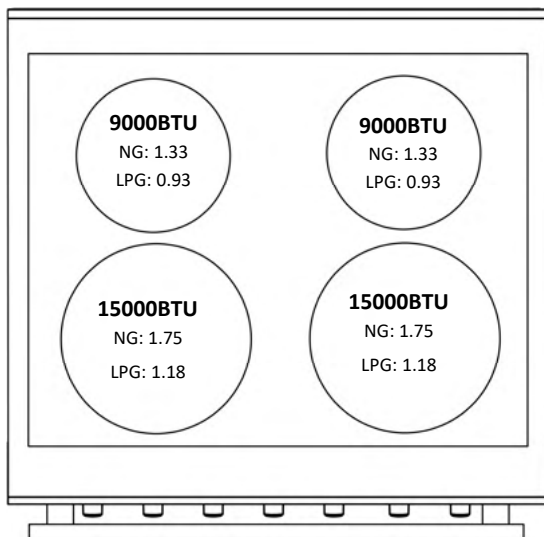
- 2.1) Remove cooking grates and burner caps.
- 2.2) Lift off burner spreader.
- 2.3) Remove the factory installed natural gas injector from the nozzle holders by using a 7mm socket wrench.
- 2.4) Replace the LP injector in each nozzle holder. Tighten each injector properly. **Do not to over tighten the injector.**
- 2.5) Place the burner spreader and caps back to correct position. Put back the cooking grates.



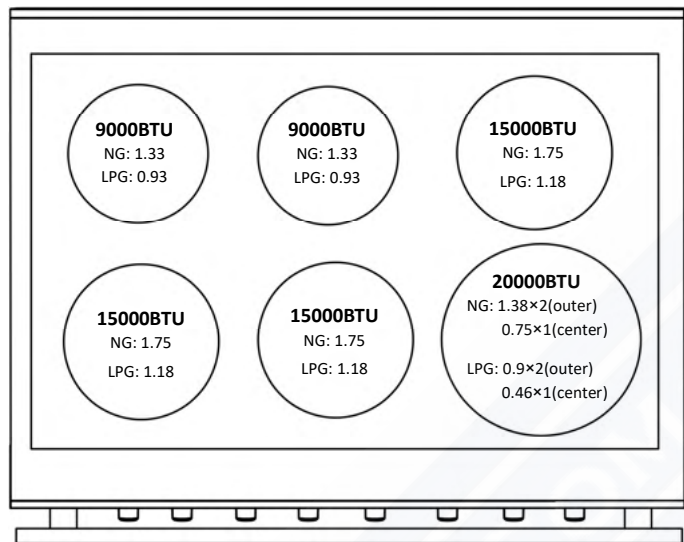
## ⚠ CAUTION

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

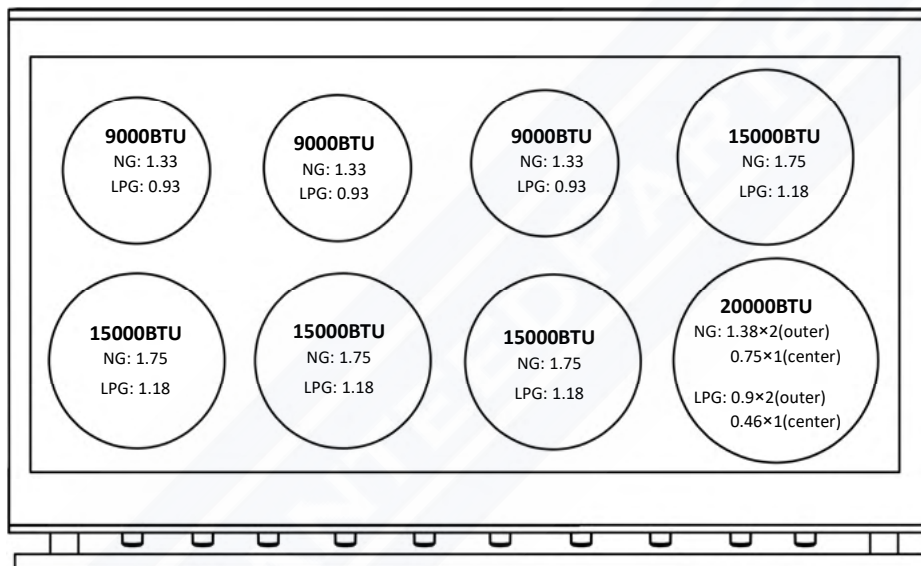
**IMPORTANT:** Each injector has a number indicating its flow diameter, the number is printed on the body. Consult the table below for matching nozzles with surface burners.



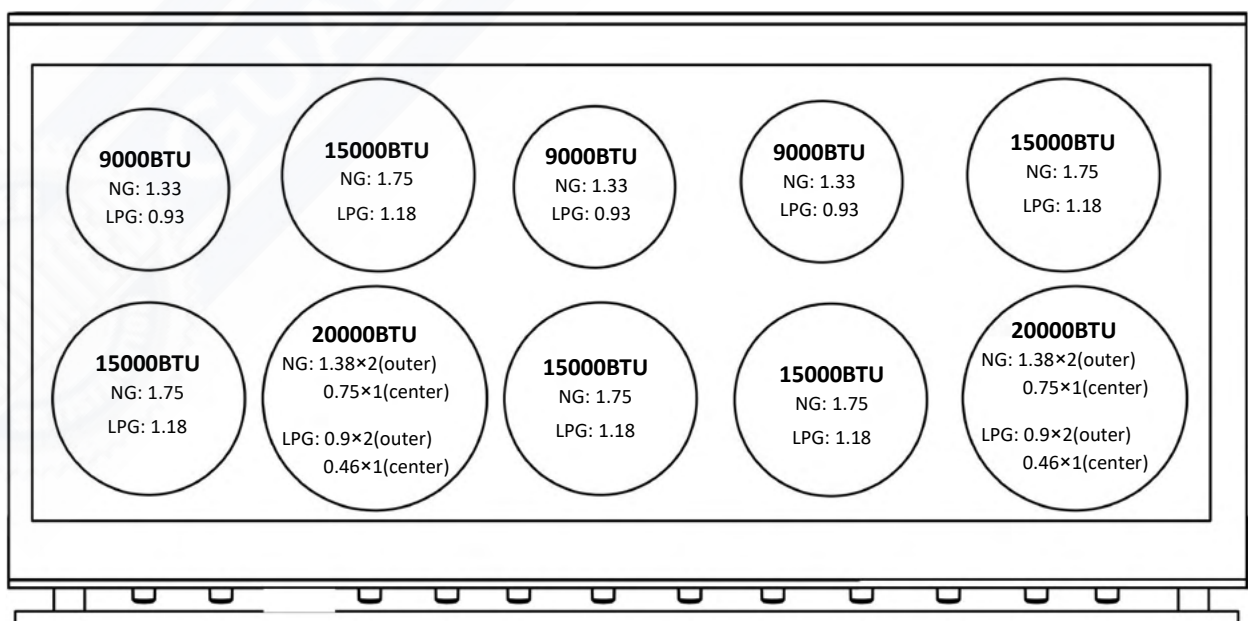
Model#: FFSGS6291-30



Model#: FFSGS6291-36



Model#: FFSGS6291-48

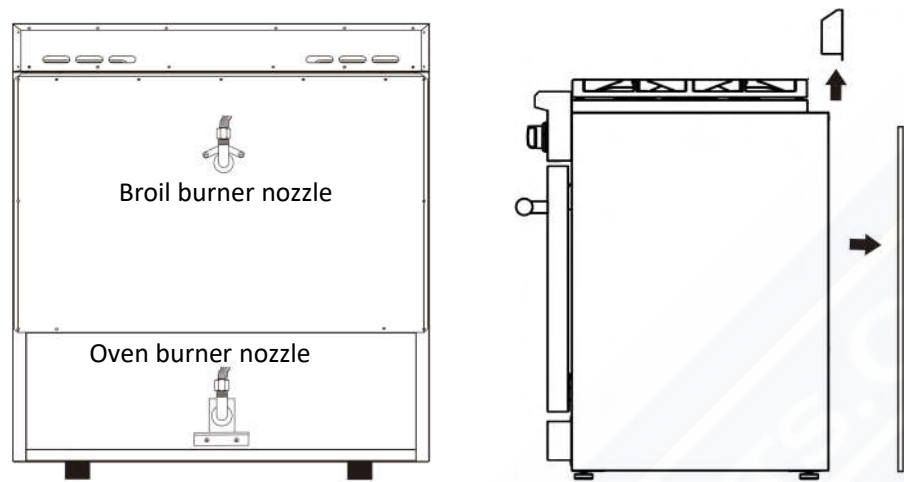


Model#: FFSGS6291-60

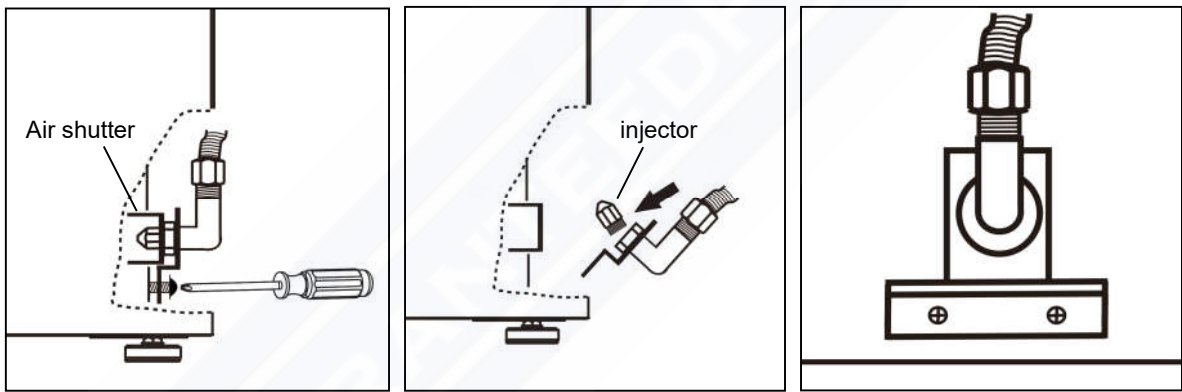
**IMPORTANT: SAVE THE NOZZLES REMOVED FROM THE RANGE FOR FUTURE USE.**

**STEP 3: Oven Burner**

The nozzle of the oven burner locates in the bottom rear of the cooking range.



- 3.1)Pull the unit out of its place.
- 3.2)Disassemble the oven vent and back plate.



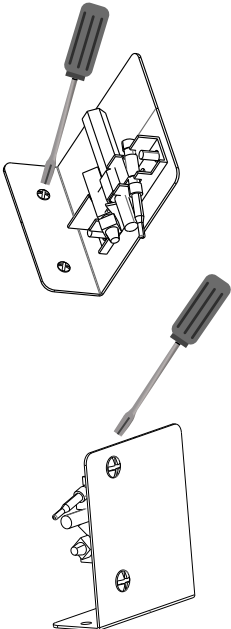
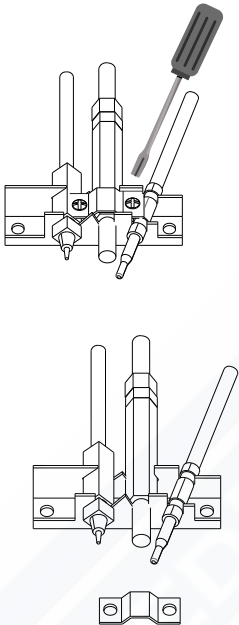
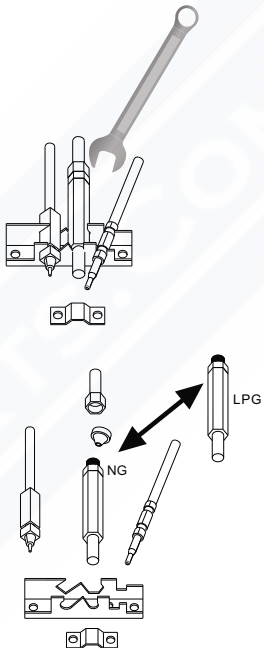
- 3.3) Remove 2 screws, loosen the bracket to access the injector. Replace the injector and tighten. Aligning the new injector with the air shutter.
  - 3.4) Assemble the bracket back to place.
- Repeat above steps for 18"oven (for 48" and 60" ranges).

Injector diameter for oven bottom burners:

| Modelo | FFSGS6291-30 | FFSGS6291-36 | FFSGS6291-48 |           | FFSGS6291-60 |           |
|--------|--------------|--------------|--------------|-----------|--------------|-----------|
|        |              |              | Horno 30"    | Horno 18" | Horno 30"    | Horno 30" |
| GN     | 2.26         | 2.26         | 2.26         | 1.71      | 2.26         | 2.26      |
| PGL    | 1.39         | 1.39         | 1.39         | 1.12      | 1.39         | 1.39      |

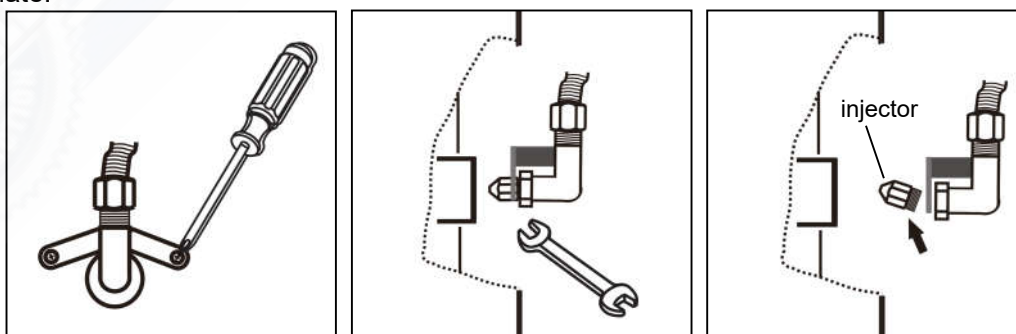
Please follow the below steps to do the gas conversion with the oven pilot light LP orifice.

Note: 1 piece for FFSGS6291-36, 2 pieces for FFSGS6291-48 and FFSGS6291-60

|                                                                                    |                                                                                                       |                                                                                                                                                                                                                    |
|------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  |                     |                                                                                                                                |
| <p><b>STEP ONE:</b> Use the screw driver to unscrew the pilot light component.</p> | <p><b>STEP TWO:</b> Use the screw driver to unscrew the fixed screw on the pilot light component.</p> | <p><b>STEP THREE:</b> Use the spanner to tear down the pilot light orifice. Change the pilot light NG orifice to the LPG orifice component and reset. The pilot light LP orifice has two holes in the surface.</p> |

#### STEP 4: Broil Burner (oven top burner)

Broil burner nozzle locates in the middle top of cooking range back. Pull the unit out of its place. Take out the oven vent and back plate.



4.1) Remove 2 screws to loosen injector bracket.

- 4.2)Use open wrench to remove the gas line from the injector holder. Replace the broil burner injector from the orifice holder.
- 4.3)Assemble the bracket back to place.

Injector diameter for oven broil burners:

| Modelo | FFSGS6291-30 | FFSGS6291-36 | FFSGS6291-48 | FFSGS6291-60 |
|--------|--------------|--------------|--------------|--------------|
| NG     | 1.38         | 1.38         | 1.38         | 1.38*2       |
| LPG    | 0.94         | 0.94         | 0.94         | 0.94*2       |

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

#### STEP 5: Air Shutter for Oven Bottom & Top Burner (Optional)

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

To determine if the air shutter of oven burners need to be adjusted:

Set the oven knob to 350°F position or broil and observe the flame color. If yellow flame can be seen, need to increase the air shutter opening. If the flame is blue and lifting away from the burner, need to reduce the air shutter opening.

5.1)Turn off the oven and allow it to cool before adjusting the air shutter.

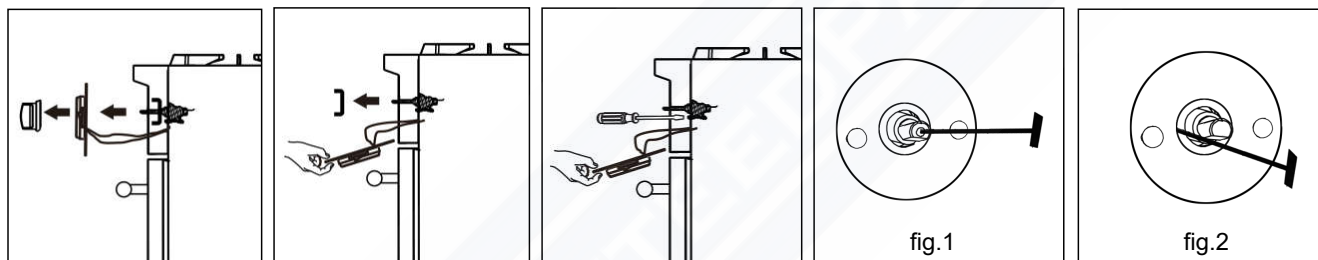
5.2)Disassemble the burners to access the air shutter.

5.3)To adjust the air shutter, loosen the lock screw, re-position the air shutter and tighten the lock screw.

5.4)Assemble the burners back to place.

5.5)Retest the burner. When the flame is a distinct blue color and burning steadily, the air shutter is adjusted correctly.

#### STEP 6: Gas valve (adjusting gas inlet orifice for surface burner)



After converting nozzle for different gas type, the gas inlet hole of surface burner needs to be adjusted.

6.1)Remove control knobs.

6.2)Disassemble the control panel and hold it. Be careful not to damage the wiring connected to the temperature gauge.

6.3)Take out the heat-isolating gasket (black silicon gasket).

6.4)Use screwdriver to adjust main burner bypass screw clockwise or anticlockwise until the flame is normal.

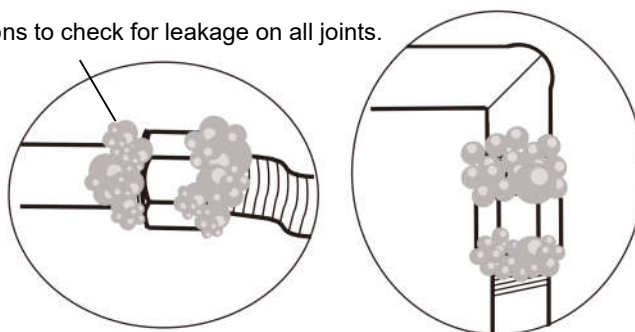
6.5)Place the silicon gasket and control panel back to place, tighten properly.

6.6)Put back knobs to the correct position. For 9,000btu and 15,000btu burners, please refer to fig.1, which is in the center of valve axis. For 20,000btu burners, please refer to fig.2, which is in the left side of valve axis.

#### STEP 7: Reconnect Gas and Electrical Supply

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

Use soapy solutions to check for leakage on all joints.



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

### **STEP 8: Installation of LPG Conversion Label**

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

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

#### **Preparation**

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

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

#### **Placement**

Do not lift or carry the oven door by the door handle. Use an appliance dolly to move the range near the opening. Remove and recycle packing materials. Do not discard the anti-tip bracket supplied with the range.

#### **Leveling**

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

#### **Anti-Tip Bracket**

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

## **Gas Supply Connection**

All connections to the gas piping must be wrench-tightened. Do not over-tighten or allow pipes to turn when tightening.

When all connections have been made, check that all range controls are in the "OFF" position and turn on the main gas supply valve.

If a flexible metal connector is being used, verify it is not kinked, then attach the gas supply line to the regulator on the range. Open the valve and check for leakage by placing a liquid detergent solution onto all gas connections. Bubbles around connections indicate a gas leak. If a leakage is determined, close the shut-off valve and fix the connections.

Leakage testing of the appliance shall be conducted according to the manufacture's instructions . Use some soap water (50% water and 50% soap) or a leakage detector at all joints and connections to check for leaks in the system. Do not use a flame to check for gas leaks.

The appliance must be isolated from the building's gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than 0.5 psi (3.5kPa).

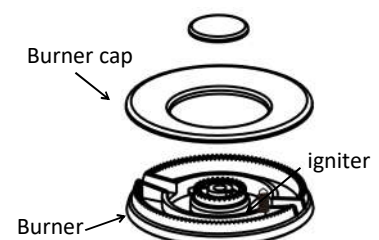
#### **Getting Started**

Before you start cooking, please take the following steps.

- Remove all the exterior and interior packing.
- Remove the protective film on steel and aluminum parts.
- Clean the range thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth to remove any residual oil and grease left over from the manufacturing process.
- Check that surface burner components are assembled correctly.
- Furnish the interior of the oven by inserting the shelves and tray.

## **Surface Burner Operation**

The burner assembly contains all accessories in one set. The burner cap must be seated on the burner horizontally. Refer to the illustration.



# Conversion Kit Instructions FFSGS6439

## Gas Conversion Operation

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

**⚠️WARNING** Gas conversion shall be conducted by a trained professional.

Contact a local professional to complete this procedure. If this procedure isn't completed by a professional, the warranty can be voided. Forno has the right to ask for a proof (invoice from the professional) when there is signs of an improper conversion.

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

**The gas conversion procedure for this range includes 8 steps:**

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

The conversion is not completed if all 8 steps have not been concluded properly.

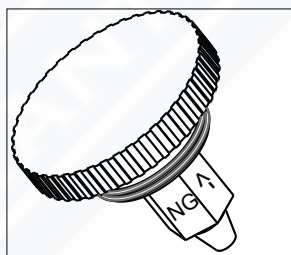
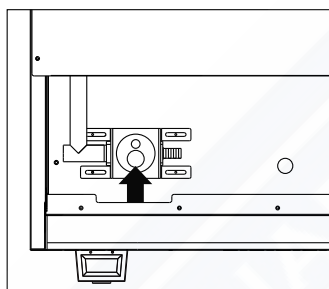
Before performing the gas conversion, locate the package containing the replacement nozzles shipped with every range.

**STEP 1: Pressure Regulator**

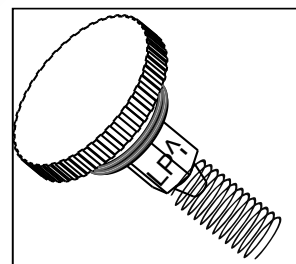
To access the gas regulator, pull the range away from the cabinet wall. The gas regulator is located at the bottom back left corner of the range.

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

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



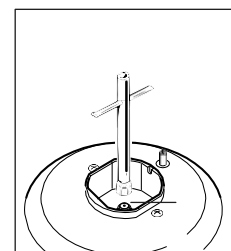
**Position NG**



**Position LP**

**STEP 2: Cooktop Burners**

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

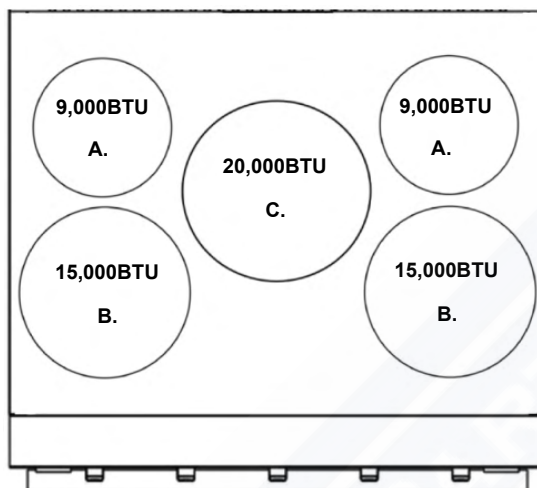


**Socket Wrench**

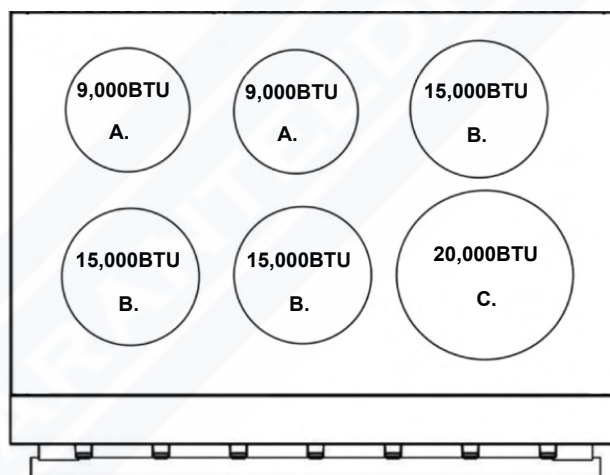
**⚠ CAUTION** Care should be taken when removing and replacing gas components. Use proper support to prevent damage to components.

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

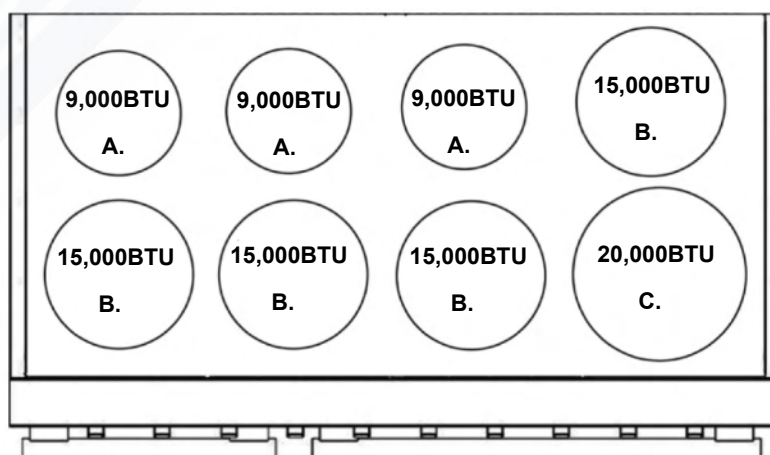
| ORIFICE FOR<br>NATURAL GAS (NG)<br>& LIQUID PROPANE<br>(LP) | COOKTOP BURNERS |             |                                       |
|-------------------------------------------------------------|-----------------|-------------|---------------------------------------|
|                           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



**Model:FFSGS6439-30**



**Model:FFSGS6439-36**



**Model:FFSGS6439-48**

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

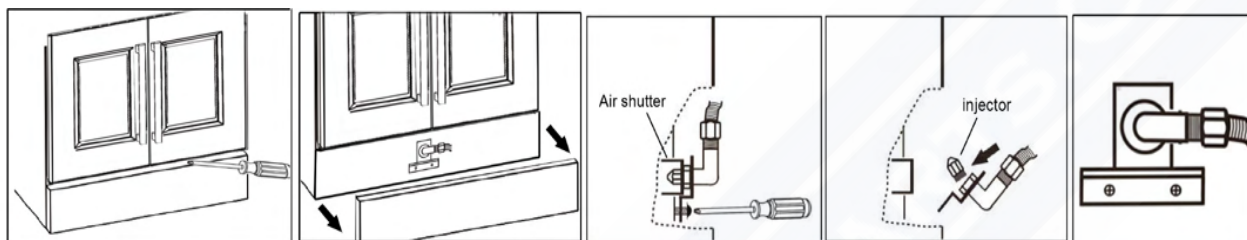
### STEP 3: Oven Burner

a. Remove 3 screws between the kick panel and the oven door . Hold the toe kick panel on both ends and slowly pull away towards the front.

b. Remove 2 screws which holding the nozzle bracket and locate the nozzle.

Replace with oven burner nozzle, size 1.32mm and tighten. Replace the nozzle bracket, aligning the new nozzle into the air shutter of the oven burner.

Repeat upon steps for 18"oven (48" ranges only).

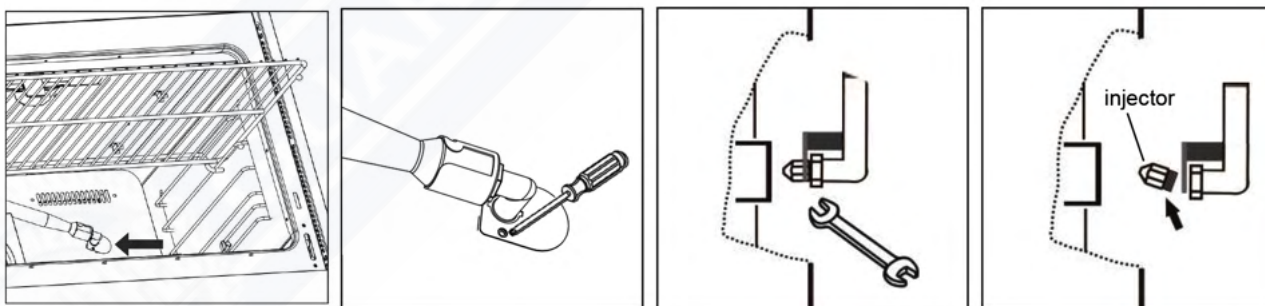


|          |     | Model:FFSGS6439-30 | Model:FFSGS6439-36 | Model:FFSGS6439-48 |
|----------|-----|--------------------|--------------------|--------------------|
| Oven     | NG  | 2.2                | 2.2                | 2.2                |
|          | LPG | 1.39               | 1.39               | 1.39               |
| 18" Oven | NG  |                    |                    | 1.7                |
|          | LPG |                    |                    | 1.12               |

### STEP 4: Broil Burner

a. Remove 2 screws which fixing the nozzle bracket and locate the nozzle.

b. Using a 5/8"or 19mm open wrench, remove the gas line from the nozzle holder. Using a 1/2"open wrench, remove the nozzle from the orifice holder. Replace with 0.94 mm oven broiler nozzle.



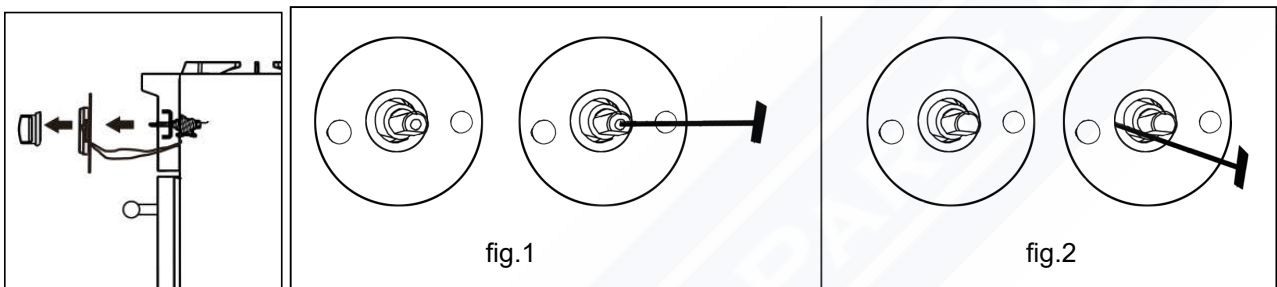
|       |     | Model:FFSGS6439-30 | Model:FFSGS6439-36 | Model:FFSGS6439-48 |
|-------|-----|--------------------|--------------------|--------------------|
| Broil | NG  | 1.38               | 1.38               | 1.38               |
|       | LPG | 0.94               | 0.94               | 0.94               |

### STEP 5: Gas Valve

a. Remove control knobs.

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

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

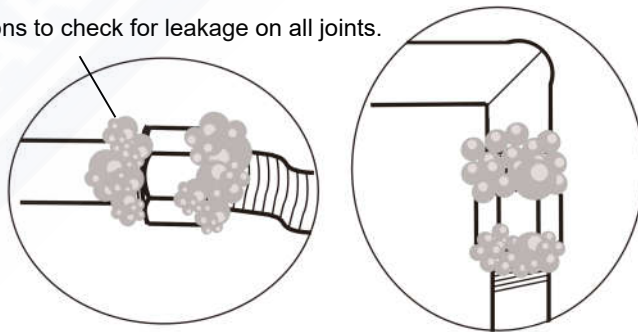


### STEP 6: Reconnect Gas and Electrical Supply

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

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

Use soapy solutions to check for leakage on all joints.



**⚠ WARNING**

**DO NOT use a flame to check for gas leaks!**

#### STEP 7: Air Shutter Oven Burner (no necessary)

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

To determine if the oven burner flame is acceptable:

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

#### STEP 8: Installation of New Rating Label

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

#### Preparation

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

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

#### Placement

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

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

#### Leveling

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

#### Anti-Tip Bracket

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

# Conversion Kit Instructions FFSGS6444

## Gas Conversion Operation

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

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

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

**The gas conversion procedure for this range includes 8 steps:**

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

The conversion is not completed if all 8 steps have not been concluded properly.

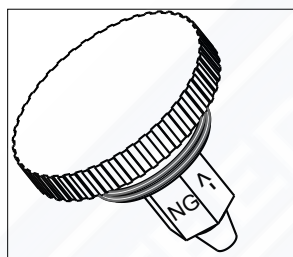
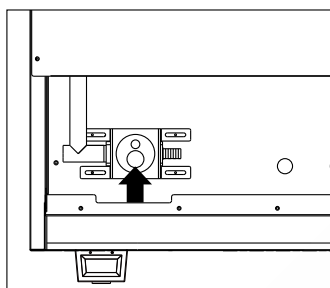
Before performing the gas conversion, locate the package containing the replacement nozzles shipped with every range.

### STEP 1: Pressure Regulator

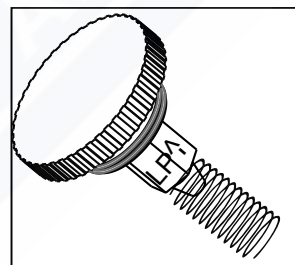
To access the gas regulator, pull the range away from the cabinet wall. The gas regulator is located at the bottom back left corner of the range.

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

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



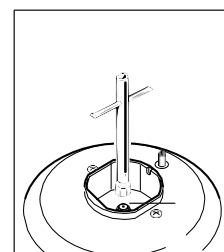
Position NG



Position LP

### STEP 2: Cooktop Burners

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

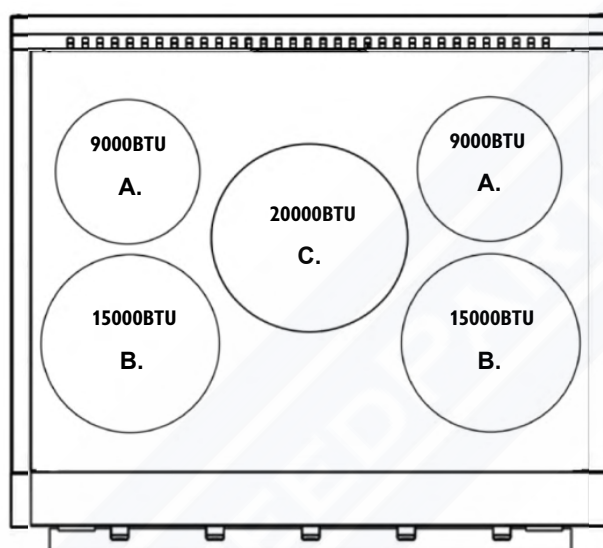


Socket Wrench

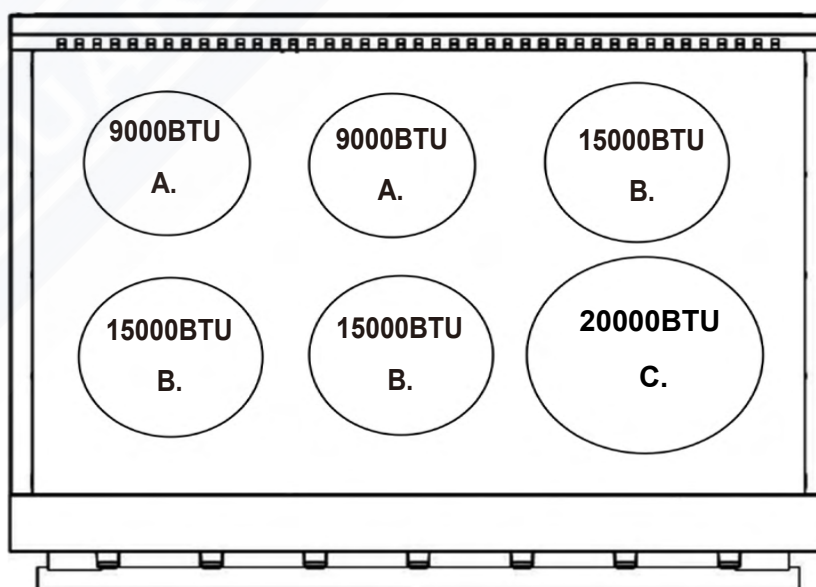
**⚠CAUTION** Care should be taken when removing and replacing gas components. Use proper support to prevent damage to components.

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

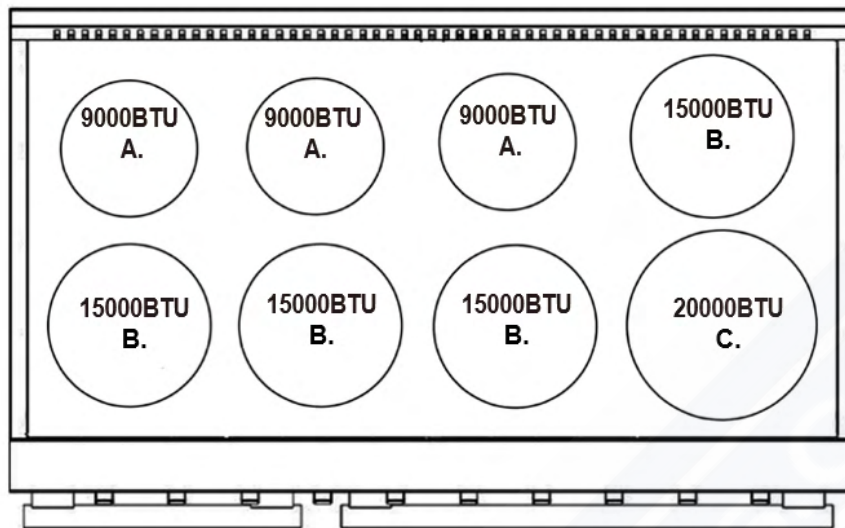
| ORIFICE FOR<br>NATURAL GAS (NG)<br>& LIQUID PROPANE<br>(LP) | COOKTOP BURNERS |             |                                       |
|-------------------------------------------------------------|-----------------|-------------|---------------------------------------|
|                           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



Model:FFSGS6444-30



Model:FFSGS6444-36

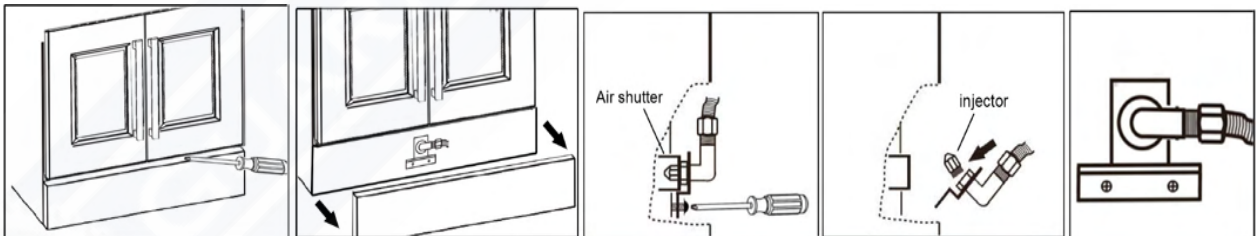


**Model:FFSGS6444-48**

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

### STEP 3: Oven Burner

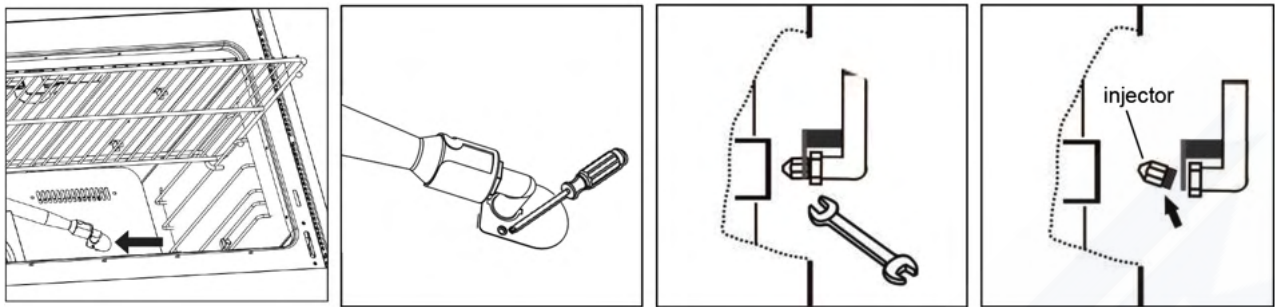
- Remove 3 screws between the kick panel and the oven door . Hold the toe kick panel on both ends and slowly pull away towards the front.
- Remove 2 screws which holding the nozzle bracket and locate the nozzle. Replace with oven burner nozzle, size 1.32mm and tighten. Replace the nozzle bracket, aligning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



|          |     | Model:FFSGS6444-30 | Model:FFSGS6444-36 | Model:FFSGS6444-48 |
|----------|-----|--------------------|--------------------|--------------------|
| Oven     | NG  | 2.2                | 2.2                | 2.2                |
|          | LPG | 1.39               | 1.39               | 1.39               |
| 18" Oven | NG  |                    |                    | 1.7                |
|          | LPG |                    |                    | 1.12               |

### STEP 4: Broil Burner

- Remove 2 screws which fixing the nozzle bracket and locate the nozzle.
- Using a 5/8"or 19mm open wrench, remove the gas line from the nozzle holder. Using a ½"open wrench, remove the nozzle from the orifice holder. Replace with 0.94 mm oven broiler nozzle.



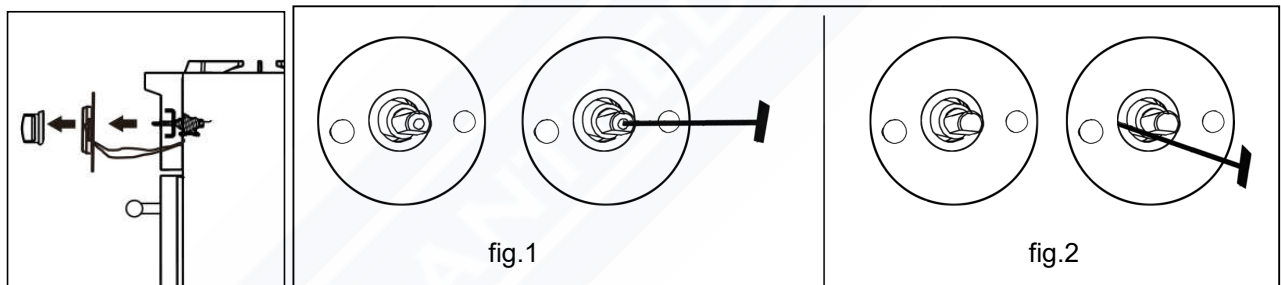
|       |     | Model:FFSGS6444-30 | Model:FFSGS6444-36 | Model:FFSGS6444-48 |
|-------|-----|--------------------|--------------------|--------------------|
| Broil | NG  | 1.38               | 1.38               | 1.38               |
|       | LPG | 0.94               | 0.94               | 0.94               |

### STEP 5: Gas Valve

a. Remove control knobs.

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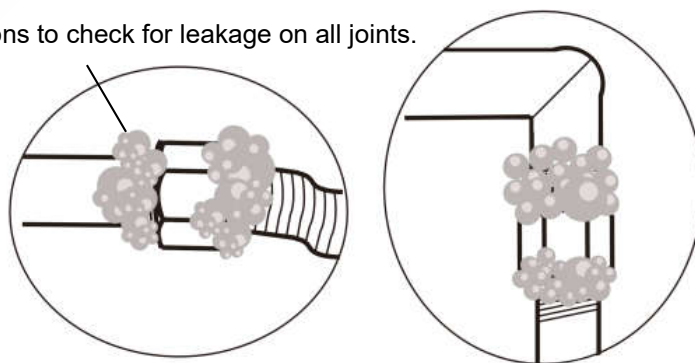


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