

## **PROCEDURE FOR CONVERTING THE APPLIANCE TO OPERATE ON ULPG**

*Your new appliance has been configured to operate on natural gas only. To operate on ULPG the appliance **must be converted**. The conversion **must be undertaken by a licensed gas fitter**. No responsibility will be accepted by Glem Gas if this requirement is not met and it will void the warranty*

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# **COOKTOPS**

### **Step 1: Connect the appropriate Gas Regulator**

*Included with the appliance is a gas regulator for natural gas, **this is only for use with Natural Gas - it will be marked 'Nat Gas'**. Connection to ULPG does not normally require a separate appliance gas regulator as there is a pressure control regulator installed at the cylinder.*

### **Step 2: Check Gas Supply Pressure**

*On free standing cookers there is a gas pressure test point at the rear of the cooker on the opposing side to which the gas is connected.*

*The gas pressure for a ULPG installation must be 2.75Kpa. If the gas pressure is out of specification adjust the regulator at the gas cylinder. Contact the gas supplier if the problem can not be rectified. On a Natural Gas connection the pressure must be 1 kPa.*

### **Step 3: Change the Gas Type Label**

*The appliance has been labeled as Natural Gas. It is a requirement of the conversion that the label be replaced with a ULPG label which is included. This label must be installed on the underside of the cooktop or at the rear of the cooker to indicate the correct gas type. For cookers also mark the change on the data plate which is fixed inside the warming door under the oven door.*

### **Step 4: Change The Burner Injectors**

***Due to the difference in the gas pressure between ULPG and Natural Gas, the Injectors or jets in each of the cook top burners must be changed.***

- 1. Ensure all gas is switched off and preferably disconnected from the appliance. Ensure that the electrical power has been disconnected.*
- 2. Remove the trivets from the cook top and then the burner head and cap from each burner.*
- 3. Using a 7mm socket, undo the brass injector from each burner.*

***Included with the appliance is a small plastic bag containing brass injectors for use with ULPG. Refer to the data plate in the instruction book for which size injector goes in which burner. Essentially it is as one would expect – largest injector in the largest burner, smallest injector in the smallest burner.***

- 4. Fit each injector accordingly, the size of each injector is stamped into the brass. The printing is very small and a magnifying glass may be required to read the size.*
- 5. Reassemble the burners very carefully, taking great care not to damage the ignitor or the thermocouple.*
- 6. Replace the trivets carefully making sure that they are in the correct position according to each burner.*

### **Step 5: Check Minimum Flame Settings**

Run each burner on the minimum setting. The flame should still be visible above the burner cap. In particular it is most important that the minimum flame is not able to be extinguished by air draughts.

If the flame is too small or too large, remove the burner control knob. Insert a small flat blade screwdriver into the hole in the middle of the valve spindle. To increase the flame, turn the adjusting screw anti clockwise. To decrease the flame, turn the adjusting screw clockwise. Adjust for a minimum, stable and clear flame.

On some models of cookers that have flame failure valves fitted the adjustment screw is to the side of the control spindle. Remove the knob and use a small flat bladed screwdriver to make the adjustment.

**FOR BENCH INSTALLED COOKTOPS AND COOKERS WITH ELECTRIC OVENS THE CONVERSION IS NOW COMPLETE. FOR COOKERS WITH GAS OVENS AND BUILT IN GAS OVENS PROCEED TO GAS OVEN CONVERSION**

## **GAS OVENS**

### **Gas Oven Conversion to ULPG**

On all gas ovens the gas oven injector must be replaced with a smaller injector to account for the increased gas pressure of ULPG. The replacement oven injector is included in the conversion kit.

1. Remove all oven shelves and grill tray
2. Remove the base tray in the oven. On some cooker models this requires the removal of the door. The instructions for door removal are on the website and in the instruction book.
3. Undo the burner mounting screws. On the smaller ovens there is only one mounting screw at the front of the burner. On the larger ovens there are 2 screws.
4. Move the burner assembly slightly forward and to the side to expose the injector. Be very careful not to damage the thermocouple and the ignitor lead.
5. Using a socket remove the brass injector – be careful not to drop it!
6. Using the same socket, screw in the supplied injector after first checking the size against the data plate. IF THERE IS ANY DOUBT PLEASE CALL OUR SERVICE LINE ON 1 300 307 917.
7. Carefully reassemble the oven burner.
8. On some models there is another temperature setting collar or knob. ULPG burns hotter than natural gas so the temperature graduations have to vary slightly.
9. Switch on the oven and check the size of the flame. It should be a steady blue flame that is not too big. Run the oven for a period of time at 180C until it reaches temperature to make sure that once the oven reaches temperature and the flame reduces it remains alight.
10. Adjust as required.
11. Reinstall the base tray. Replace the door if it has been removed.
12. Reinstall the oven shelves and grill tray.

**NOTE: ALL CONVERSIONS MUST BE COMPLETED BY A LICENSED GAS FITTER. THE WARRANTY SHEET MUST BE SIGNED AND ALL CHECKS MADE. THIS IS A REQUIREMENT FOR ACTIVATION OF THE WARRANTY.**

Please contact Emilia Glem on 1 300 307 917 for any questions.