

# **Installation Guide**

**LPKPDR - Universal LP Conversion Kit for  
Professional & Designer Ranges/Rangetops**

# Table of Contents

Warnings _____	3
Kit Contents _____	4
Regulator Conversion _____	5
Infrared Broiler Conversion _____	6
Surface Burner Conversion	
Sealed Type 1 _____	7
Sealed Type 2 _____	8
Designer Range & Rangetop _____	9
Orifice Locations _____	10
Open Type 3 _____	11
Griddle Conversion	
U-Shape Burner with Spark Ignition _____	12
Straight Tube Burner with Spark Ignition _____	13
Straight Tube Burner with Glow Bar Ignition _____	14
Grill Conversion _____	15
Wok Conversion _____	16
Bake Conversion	
“L” Shaped _____	17
“U” Shaped _____	18
Rating Label Locations _____	19

# IMPORTANT—Please Read and Follow!

## **DANGER**



**Fire/explosion hazard. IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.**

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

# LP Orifice Conversion Kit Contents

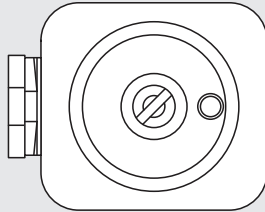
Burner Type	Size	Quantity
Infrared Broiler	56	(2)
Sealed Type 1	1.1	(8)
Sealed Type 2	1.07	(8)
Designer Surface Burner	57	(1)
Designer Surface Burner	61	(1)
Designer Surface Burner	63	(1)
Designer Surface Burner	65	(1)
Designer Surface Burner	67	(1)
Designer Surface Burner	58	(1)
Designer Surface Burner	60	(1)
Designer Surface Burner	70	(1)
Open Type 3	57	(6)
Griddle	57	(2)
Grill	57	(2)
Wok	52	(1)
"L" Type Bake	57	(4)
"U" Type Bake	52	(2)
Sealed Type 2 PowerPlus™	1.24	(1)

**Includes Models:**

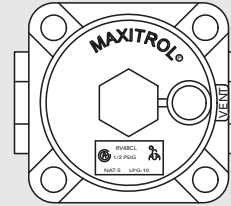
VGIC            VGR5  
 VGRC           VDR5  
 VGRT           VRT5  
 VGCC  
 VGSC  
 DCCG  
 DSCG  
 DGRT

For information on any other models, please contact customer service at 1-888-845-4641.

# Regulator Conversion



**Flip Cap**



**Hex Nut Cap**

- **Sealed Surface Burner Models**  
Identify regulator type from rear of range/rangetop located underneath main top assembly.
- **Open Surface Burner Models**  
Identify regulator type from front of unit by removing grates, burner bowls and grate support from far left side of range/rangetop.

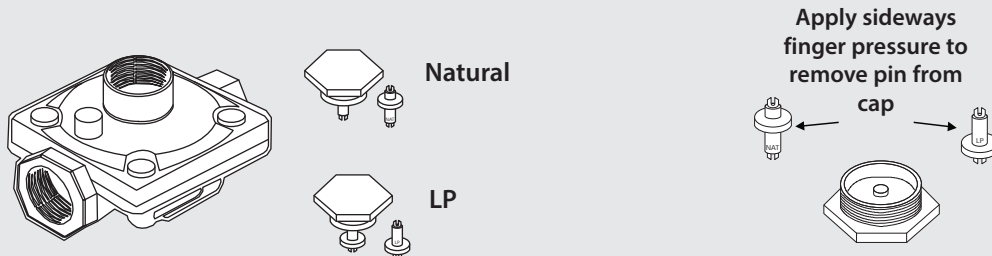
## ⚠ CAUTION

Before proceeding with conversion, turn off gas supply and disconnect power to unit.

- **Flip Cap**  
Press downward on regulator cap and turn counterclockwise to remove. NOTE: Regulator cap is marked "Nat" on one side and "LP" on opposite side. Reverse regulator cap and reinstall with LP side facing upward for LP operation.
- **Hex Nut Cap**  
Remove brass hex nut from top of regulator.  
Unsnap plastic plunger from brass hex nut.  
Reverse plunger and reinstall onto brass hex nut by pressing firmly.

NOTE: Plunger is marked "Nat" and "LP". Converted fuel type will be shown on the lower portion of plunger.

Reinstall hex nut onto regulator in configuration desired.

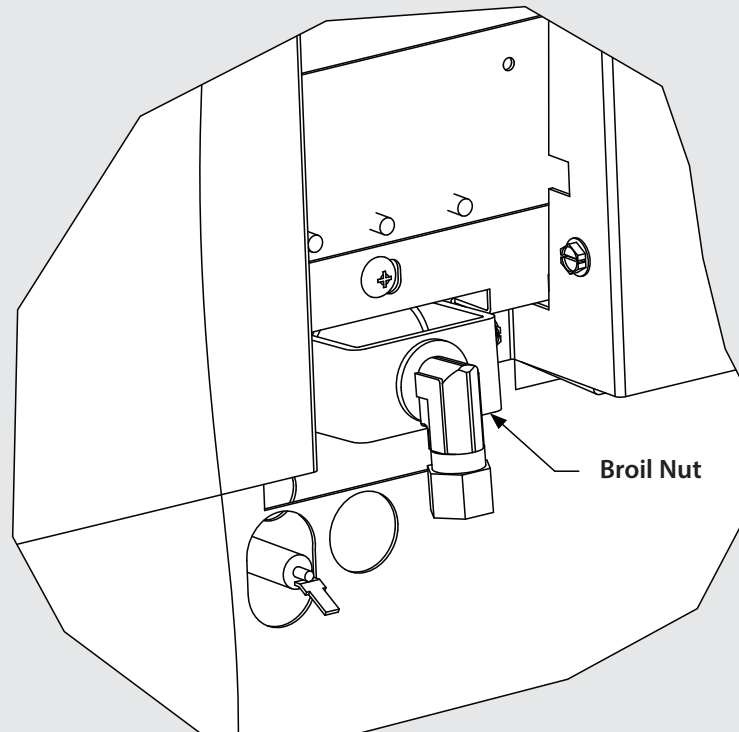


# Infrared Broiler Conversion

**IMPORTANT:** The infrared broiler orifice must be changed from rear of range before unit is installed.

Locate bag labeled IR Broiler Orifice.

Remove nut securing 90 degree fitting and broiler tubing to rear of range.



Remove Orifice from 90 degree fitting and replace with orifice from bag labeled IR Broiler Orifice.

Reverse procedure as needed to reassemble.

## Preparing for Top Surface Conversion

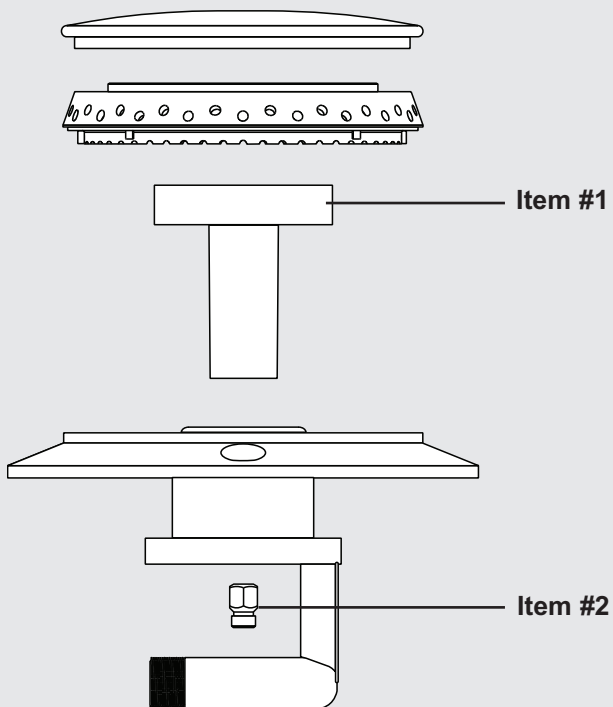
Remove all grates, burner bowls, grate supports, surface burner caps, griddle, grill grates and grill grate supports.

**NOTE:** Some models may not be equipped with all parts mentioned above.

**IMPORTANT:** For models equipped with griddles, notice position of griddle temperature probe for proper reinstallation. Failure to properly reinstall could result in damage to griddle temperature probe.

# Surface Burner Conversion

## Sealed Type 1



Locate bag labeled Sealed Burner Orifice Type 1.

Remove the venturi (Item #1) by turning counterclockwise.

Use a 11/32" (9 mm) socket or nut driver to remove orifice (Item #2) and replace it with orifice from bag labeled Sealed Burner Orifice Type 1.

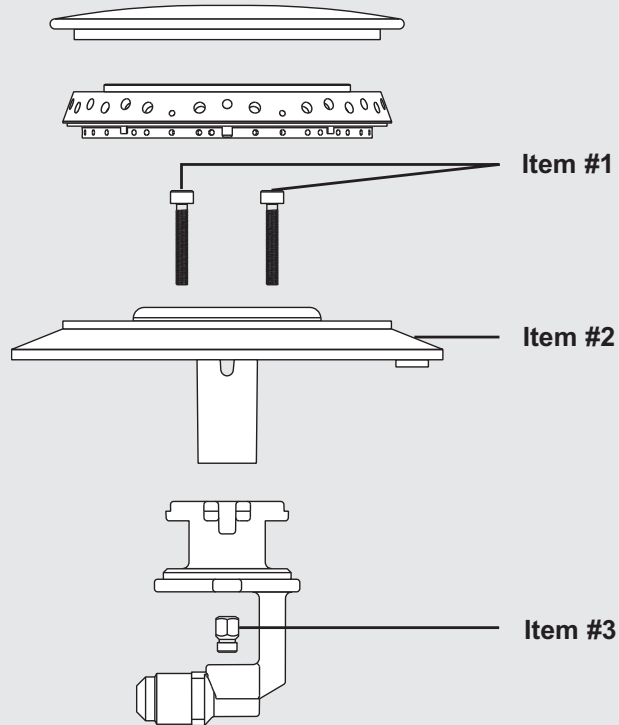
**Tech Tip:** Tape can be applied to the inside of a socket to assist in retrieval of the surface burner orifices. This can prevent the orifices from falling into the range during removal.

Replace the venturi (Item #1) and hand tighten.  
Repeat steps until all top burners have been converted.  
Reverse procedure as needed to reassemble.

**IMPORTANT:** For proper placement of burner head, rotate until burner head seats into groove.  
For models with an arrow on the burner head, position arrow toward igniter.

# Surface Burner Conversion

## Sealed Type 2



Locate bag labeled Sealed Burner Orifice Type 2.

**NOTE:** If the burner is a PowerPlus™ Burner (check control panel), use orifice kit 011915-000 to convert this burner only.

**! WARNING** DO NOT use this orifice for any other top burners.

Remove the screws (Item #1) and set burner base aside (Item #2).

**IMPORTANT:** Burner bases must be handled carefully to prevent igniter wires from becoming disconnected. Loose igniter wires may fall through top assembly.

Use a Metric size 7mm socket or nut driver to remove orifice (Item #3) and replace it with orifice from bag labeled Sealed Burner Orifice Type 2.

**Tech Tip:** Tape can be applied to the inside of a socket to assist in retrieval of the surface burner orifices. This can prevent the orifices from falling into the range during removal.

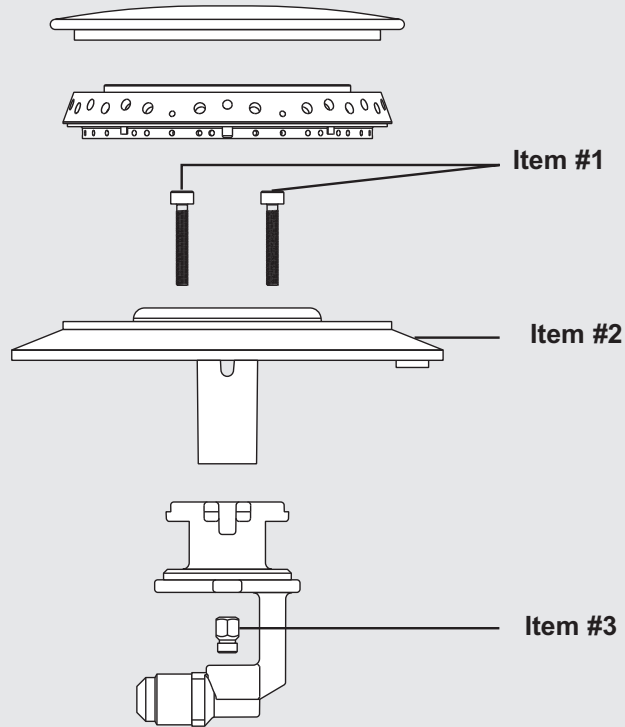
Reverse procedure as needed to reassemble.

**IMPORTANT:** For proper placement of burner head, rotate until burner head seats into groove. For models with an arrow on the burner head, position arrow toward igniter.



# Surface Burner Conversion

## Designer Range & Rangetop



Locate bag labeled Designer Burner Orifice.

Remove the screws (Item #1) and set burner base aside (Item #2).

**IMPORTANT:** Burner bases must be handled carefully to prevent igniter wires from becoming disconnected. Loose igniter wires may fall through top assembly.

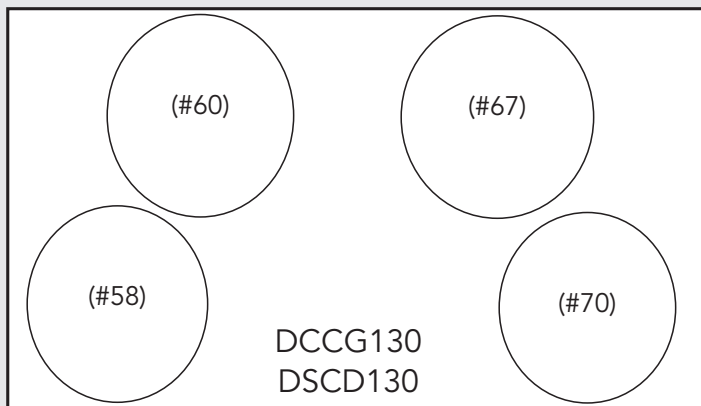
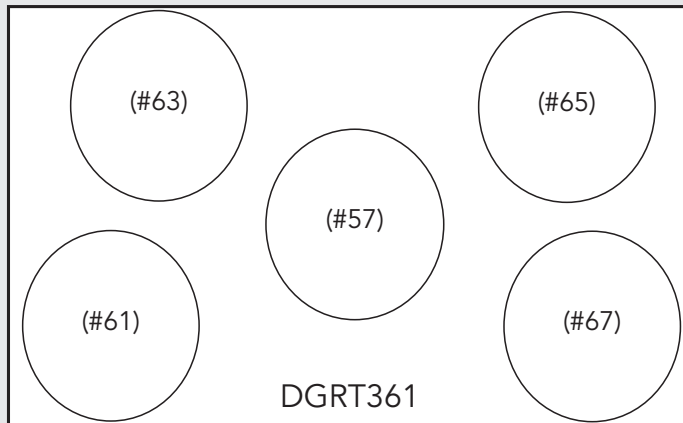
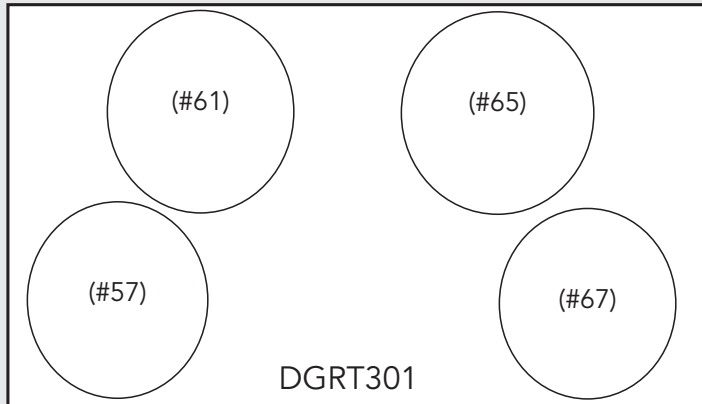
Use a 5/16" socket or nut driver to remove orifice (Item #3) and replace it with orifice from bag labeled Designer Burner Orifice.

**Tech Tip:** Tape can be applied to the inside of a socket to assist in retrieval of the surface burner orifices. This can prevent the orifices from falling into the range during removal.

Reverse procedure as needed to reassemble.

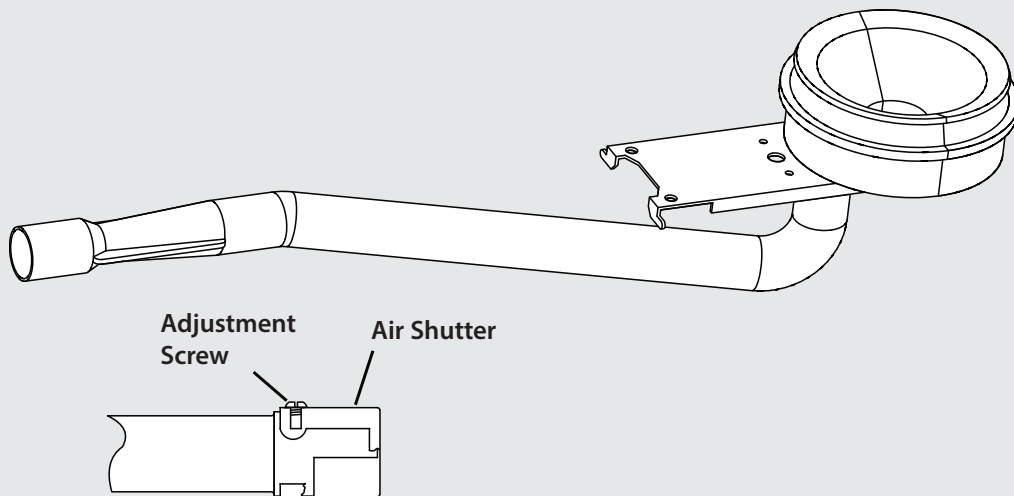
**IMPORTANT:** For proper placement of burner head, rotate until burner head seats into groove.

# Orifice Locations



# Surface Burner Conversion

## Open Burner Type 3



Locate bag labeled Open Burner Orifice Type 3.

Remove screws securing open surface burner to burner box and remove open surface burner.

**NOTE:** Igniter wire must be disconnected to remove burner.

Loosen air shutter screw and adjust opening to 7/16" and tighten air shutter screw.

Locate orifice mounted onto gas valve behind control panel.

**NOTE:** This can be accessed through the burner box area. Control panel does not require removal.

Use a 1/2" deep socket wrench to remove orifice by turning counterclockwise.

**IMPORTANT:** If a valve pin is present, remove valve pin and discard.

Install orifice from bag labeled Open Burner Orifice Type 3.

**IMPORTANT:** The orifice tip must be located 3/16" inside the burner for proper gas mixture and combustion. The depth of the orifice can be adjusted by turning the orifice counterclockwise (more depth) or clockwise (less depth).

Reconnect igniter wire and reinstall burner.

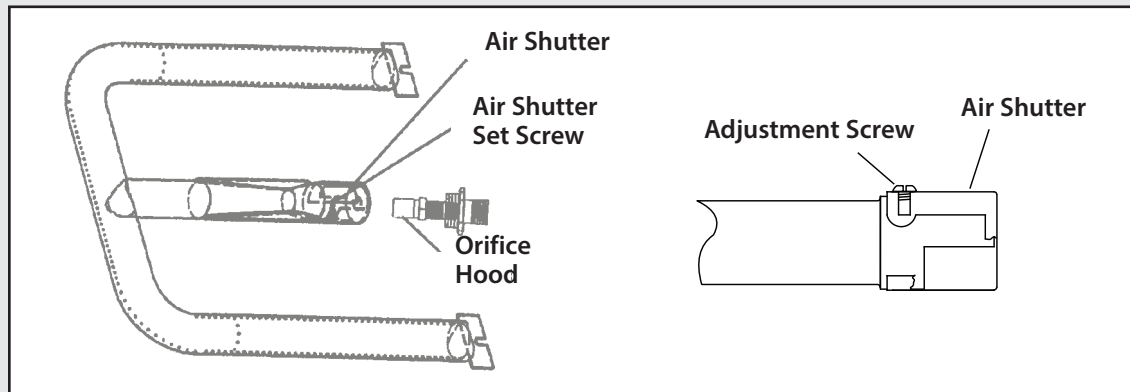
Repeat steps until all surface burners have been converted.

Reinstall all grates, grate supports and burner bowls.

# Griddle Conversion

(for models equipped with griddle)

## U-Shape Burner with Spark Ignition



Locate bag labeled Griddle Orifice.

Remove screws securing griddle venturi plate to griddle box and remove griddle venturi plate.

Remove screws securing griddle burner to burner box.

Loosen air shutter screw and adjust opening on burner to 7/16" and tighten air shutter screw.

Use a 1/2" deep socket wrench to remove orifice by turning counterclockwise.

**IMPORTANT:** If a valve pin is present, remove valve pin and discard.

Install orifice from bag labeled Griddle Orifice.

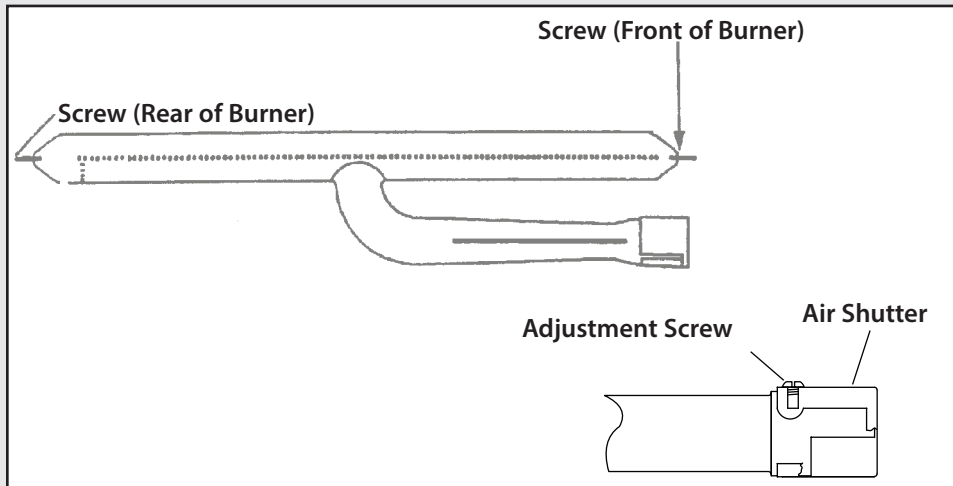
**IMPORTANT:** The orifice tip must be located 3/16" inside the burner for proper gas mixture and combustion. The depth of the orifice can be adjusted by turning the orifice counterclockwise (more depth) or clockwise (less depth).

Reverse procedures as needed to reassemble.

# Griddle Conversion

(for models equipped with griddle)

## Straight Tube Burner with Spark Ignition



Locate bag labeled Griddle Orifice.

Remove screws securing griddle venturi plate to griddle box and remove griddle venturi plate.

Remove screws securing griddle burner to burner box.

Loosen air shutter screw and adjust opening on burner to 7/16" and tighten air shutter screw.

Use a 1/2" deep socket wrench to remove orifice by turning counterclockwise.

**IMPORTANT:** If a valve pin is present, remove valve pin and discard.

Install orifice from bag labeled Griddle Orifice.

**IMPORTANT:** The orifice tip must be located 3/16" inside the burner for proper gas mixture and combustion. The depth of the orifice can be adjusted by turning the orifice counterclockwise (more depth) or clockwise (less depth).

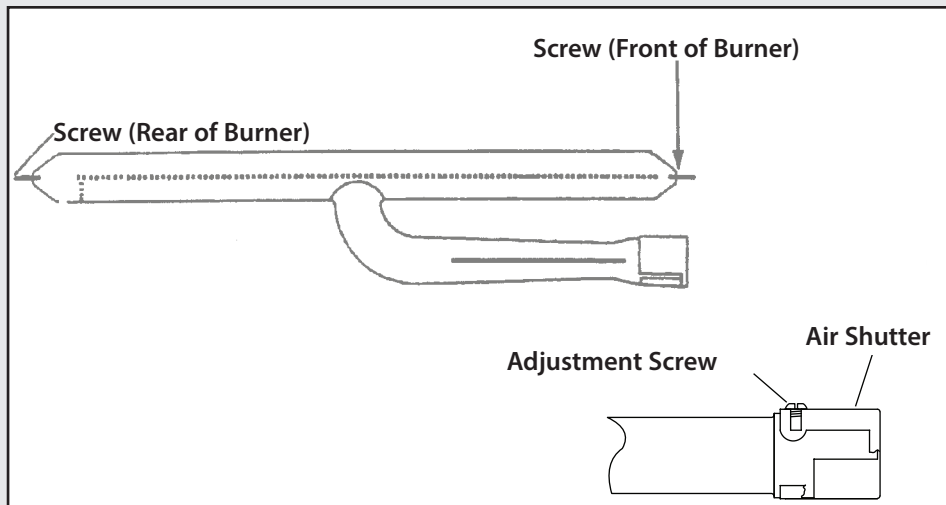
**NOTE:** If necessary, repeat steps for 2<sup>nd</sup> burner located on 24" griddles.

Reverse procedures as needed to reassemble.

# Griddle Conversion

(for models equipped with griddle)

## Straight Tube Burner with Glow Bar Ignition



Remove screws securing glow bar igniter to burner box and place glow bar igniter aside.  
Remove screws securing metal plate to burner box located underneath griddle burner and remove metal plate.

Remove screws securing griddle burner to unit and remove griddle burner.

Loosen air shutter screw and adjust opening on burner to 7/16" and tighten air shutter screw.

Use a 1/2" deep socket wrench to remove orifice by turning counterclockwise.

**IMPORTANT:** If a valve pin is present, remove valve pin and discard.

Install orifice from bag labeled Griddle Orifice.

**NOTE:** If necessary, repeat steps for 2<sup>nd</sup> burner located on 24" griddles.

Reverse procedures as needed to reassemble.

# Grill Conversion

(for models equipped with grill)

Lift flavor grids from unit.

Lift flavor grid support from unit.

Remove screws securing rear bracket to burner box.

Remove screws securing flame shield to burner box.

Lift out left and right side burner box liners.

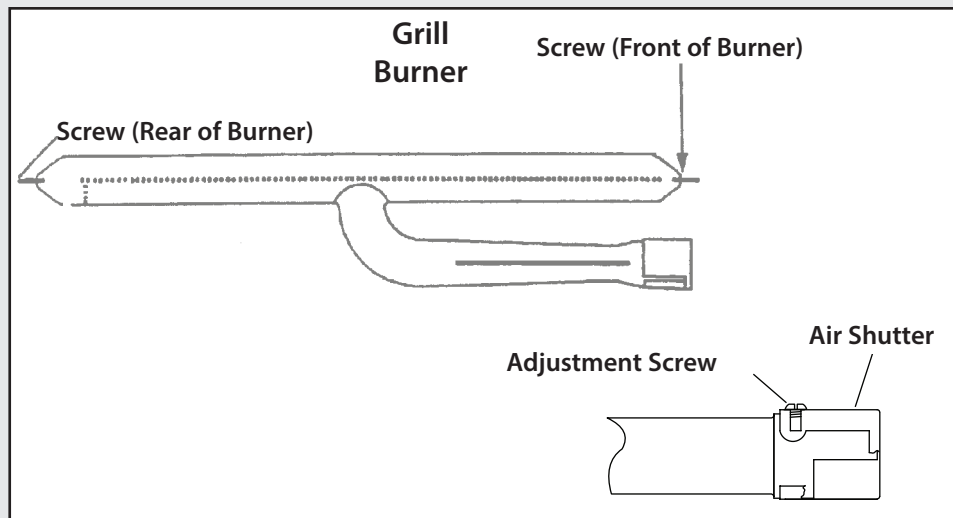
Remove screws securing burner to burner box.

Loosen air shutter screw and adjust opening on burner to 7/16" and tighten air shutter screw.

Remove orifice by turning counterclockwise and replace with orifice from bag labeled Grill Orifice.

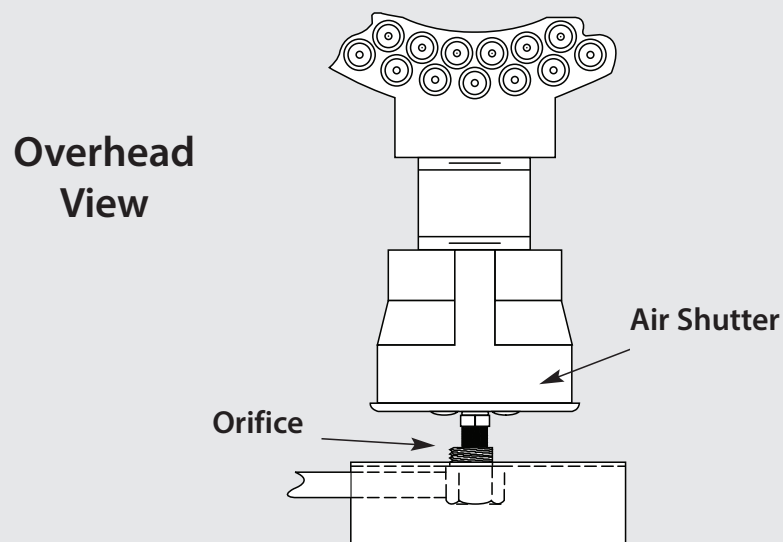
**IMPORTANT:** The orifice tip must be located 3/16" inside the burner for proper gas mixture and combustion. The depth of the orifice can be adjusted by turning the orifice counterclockwise (more depth) or clockwise (less depth).

Reverse procedures as needed to reassemble.



# Wok Conversion

(for models equipped with wok)



Remove center trivet and/or grates, center ring and grate support.

Lift and remove burner from unit.

Loosen air shutter screw and adjust opening on burner to 5/8" and tighten air shutter screw.

Remove orifice by turning counterclockwise and replace with orifice from bag labeled Wok Orifice.

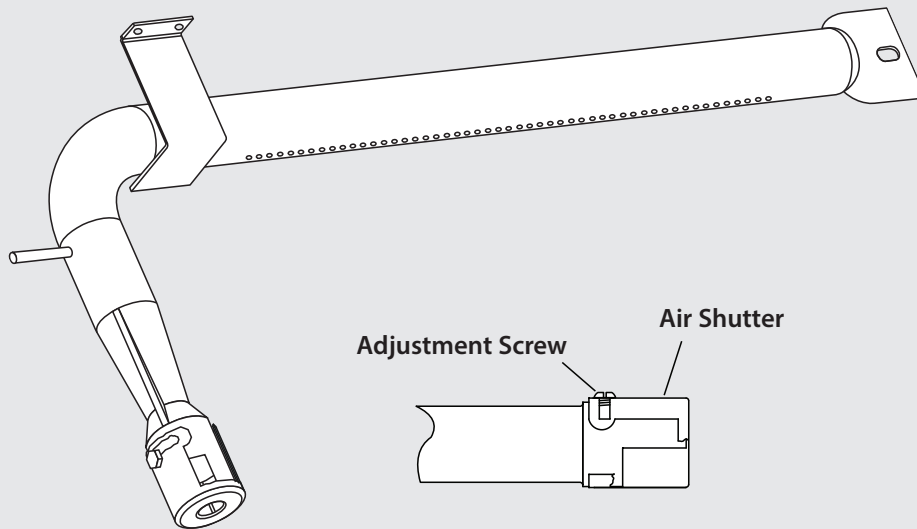
**IMPORTANT:** The orifice tip must be located 3/16" inside the burner for proper gas mixture and combustion. The depth of the orifice can be adjusted by turning the orifice counterclockwise (more depth) or clockwise (less depth).

Reverse procedures as needed to reassemble.



# Bake Conversion

## "L" Shaped



Remove oven racks and rack supports.

Remove oven bottom by sliding toward rear of range, then lift upward.

Remove screws securing toe grille to unit.

Remove screws securing burner support bracket to frame of unit and remove burner support bracket.

Slide bake burner to the left off of orifice and pull bake burner straight out through available clearance.

Loosen air shutter screw and adjust opening on burner to 7/16" and tighten air shutter screw.

Remove orifice by turning counterclockwise and replace with orifice from bag labeled Oven Burner Orifice (L-Shape).

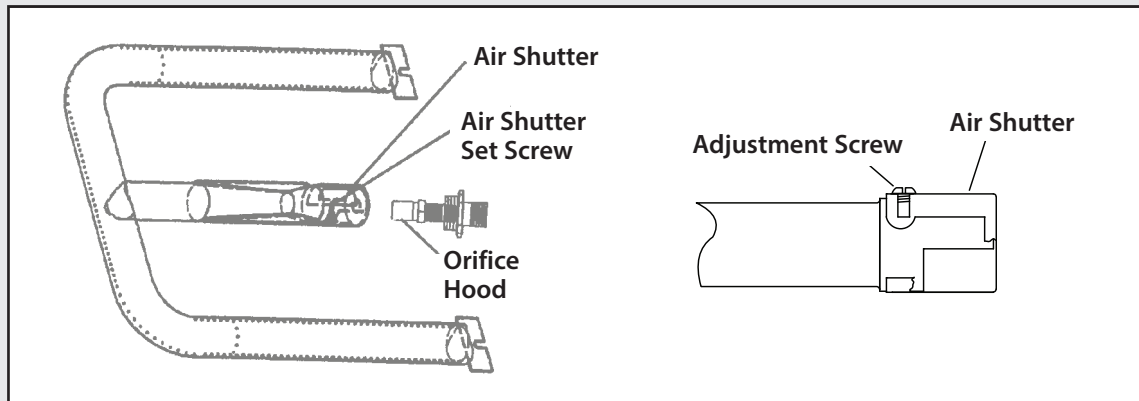
**IMPORTANT:** The orifice tip must be located 3/16" inside the burner for proper gas mixture and combustion. The depth of the orifice can be adjusted by turning the orifice counterclockwise (more depth) or clockwise (less depth).

To reinstall burner, position rear of burner into slot on rear wall of burner box then place front of burner onto orifice.

Reverse procedure as needed to reassemble.

# Bake Conversion

## “U” Shaped



Remove oven racks and rack supports.

Remove oven bottom.

Remove screws securing bake igniter to bake burner.

Remove screws securing bake burner shield to oven burner box.

Remove screws securing bake burner to oven burner box.

Loosen air shutter screw and adjust opening on burner to 3/8" and tighten air shutter screw.

Remove orifice by turning counterclockwise and replace with orifice from bag labeled Oven Burner Orifice (U-Shape).

**IMPORTANT:** The orifice tip must be located 3/16" inside the burner for proper gas mixture and combustion. The depth of the orifice can be adjusted by turning the orifice counterclockwise (more depth) or clockwise (less depth).

Reverse procedure as needed to reassemble.

# Rating Label Locations

When LP/Propane conversion is complete, complete the enclosed conversion label and place it next to the rating label.

The rating label locations can be found as follows:

**Professional Open Burner Range & Rangetop** - On the interior left side of the burner box. To access this label, remove the left side grates and grate support.

**Professional Sealed Burner Range & Rangetop** - Under the control panel.

**Designer Sealed Burner Range & Rangetop** - Under the control panel.

**Viking Range, LLC**

**111 Front Street**

**Greenwood, Mississippi 38930 USA**

**(662) 455-1200**

**For product information,**

**call 1-888-845-4641**

