



Gas Type Conversion Gen.3

Written for ranges manufactured between 2010 - 2016

This process requires removing the stainless steel cooktop. Please refer to the "Lifting the rangetop video" on our website using the following link: https://www.frenchranges.com/resource/range-top-removal/



Convertible regulator pressure spring:

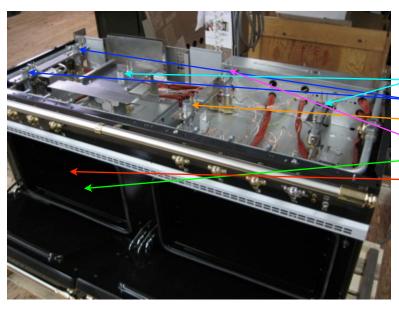
With a coin or flathead screwdriver, unlock and flip the cap around to compress the spring in order change the regulator pressure. Make sure the printing reads the gas type you wish to use:

NAT or LP

Use the injector guide card (Fig.A) supplied with the kit to establish the location of each new injector. Each kit and card will be designed for use at the listed elevation of your range.

- 0 5k ft
- 5k 7.5k ft
- 7.5k 10k ft

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Burner	18k	15k	11k	5k	Oven	Pilot
Natural Gas	170	145	130	90	140	0.45
Liquid Propane	120	105	90	65	95	0.25
(Fig.A) Injector Guide						



You will be sent a set of new injectors curated to the configuration and target gas type of your range.

18,000 btu / 5kw

15,000 btu / 4kw

11,000 btu / 3kw

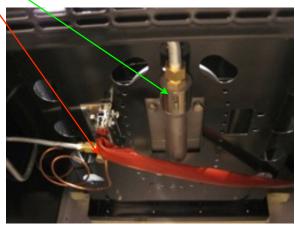
5,000 btu / 1.5kw

Gas oven [13,600 btu / 3.9kw]

Pilot needle valve [Nat = 0.45, LP = 0.25]

There are only 4 sizes of cooktop burners and one size oven burner as listed above from largest to smallest. The range burner and top configuration shown here may not exactly resemble your range.

Use this as a representation only.



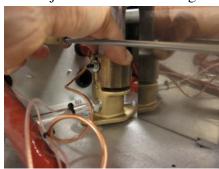
1. With a 7mm nutdriver, loosen the air collar and shift it up out of the way to get to the injector. Remove the injector with a 12mm wrench. Use the new washer supplied with the new injector. Be sure to firmly tighten each new injector, but do not over-torque.







2. Now adjust the air collar for each burner. Standard sea level adjustments are as follows: [5k btu = 1mm open*], [11k btu = 1/2 open], [15k btu = Max open], [18k btu = 3/4" open] -Now adjust the low flame height for each burner by adjustment of this needle valve screw.







- 3. Remove gas oven door and drawer below the oven. Remove oven baseplate by pushing back to un-hook the front lip, lifting up on the front edge, then pull forward to remove completely.
- 4. Using a flathead screwdriver, remove the two screws holding the perforated panel under the gas oven. This panel will drop down at the front but still be held up by two pins at the rear, pull forward to remove from drawer cavity.

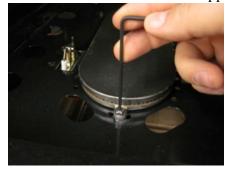






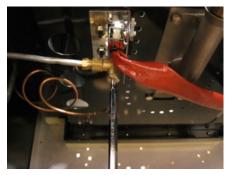
5. With an 8mm nutdriver, loosen the locking nut to unlock the 2mm Allen set screw. Now loosen the 2mm set screw to release the air collar. Slide the air collar back far enough to access the main burner injector. Remove and replace the main burner injector with a 12mm wrench. Use the new washer supplied with the new injector.







6. With a flathead screwdriver, remove the cap screw at the bottom of the pilot assembly. Next, carefully remove the pilot injector and replace with the new one (NAT=0.45mm, LP=0.25mm). When installing the new pilot injector, tighten against the spring load until you clearly feel the injector bottom out. This is the standard adjustment for the needle valve.

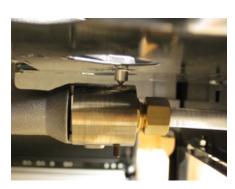


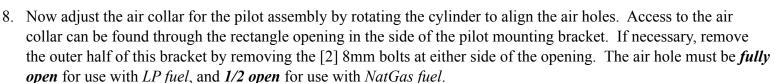


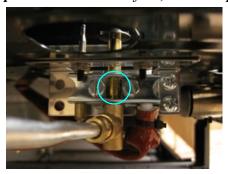


7. Be sure to re-adjust the main burner air collar to the proper gap opening* and tighten/lock the 2mm set screw:

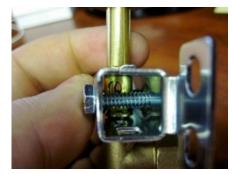
NAT =
$$[3mm / 1/8"]$$
,
LP = $[6mm / 1/4"]$











There are *tines* at the base of this cylindrical collar that can be used with a tool to spin the collar and align the air holes.

9. Procedure is completed. Reinstall the perforated panel, baseplate, drawers, oven doors & cooktop.

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^{*} Or closed enough to see consistent blue flame, but no yellow/orange tipping or enlargement of the flame.