

Installation Instructions

WB28K10553 High Altitude Kit For Monogram Professional Range and Rangetop Installations at Elevations of 6,000 Feet or More Above Sea Level

⚠WARNING: This conversion must be performed by a qualified installer or gas supplier in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

This kit is designed for both LP and Natural Gas range and rangetop models. Use only the orifices specified. Additional orifices may be present.

Keep all orifices and parts that are removed for possible future use.

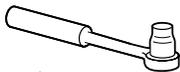
TOOLS YOU NEEDED FOR CONVERSION



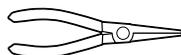
Safety Glasses



Small Flat-Head Screwdriver
(2 to 2.4 mm or 3/32" tip size,
60 mm long)



1/2" Deepwell
Socket Wrench



Small Pliers



1/4" and 7mm Nutdrivers



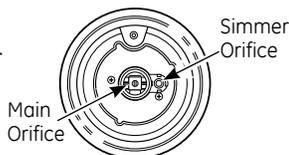
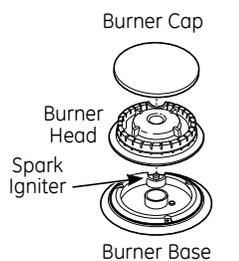
Phillips
Screwdriver

1 CHANGE BURNER ORIFICES

INSTALLATION TIP: The orifices for ranges and rangetops operating on either gas type—Natural or LP—are included in this kit. Select and use only the orifices specified for the type of gas being used.

A. Remove the burner grates, burner caps and burner heads.

B. Change only the main burner orifices. The main orifice is located in the center of the burner. The simmer orifice is located higher beside the center of the burner. Do not change the simmer orifice.

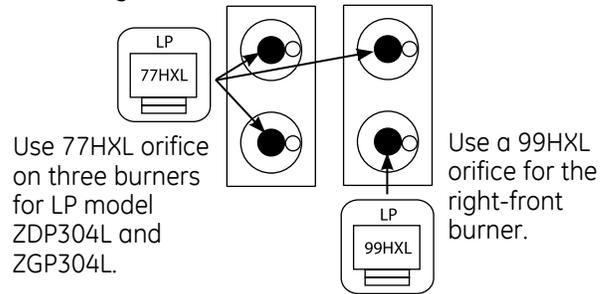


NOTE: Models equipped with a grill do not require a grill orifice change.

2 CHANGE BURNER ORIFICES

IMPORTANT: Find your model number below. Read each orifice label to identify and install them in the exact locations shown.

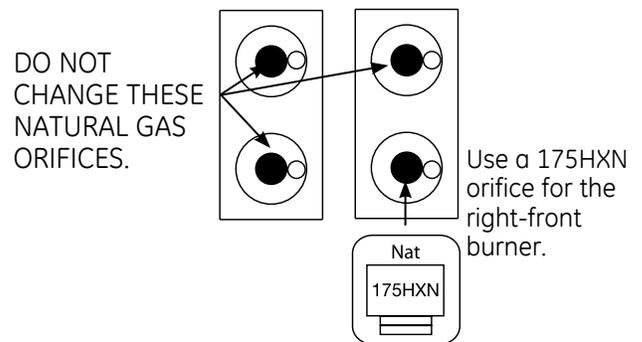
30" LP Range Model ZDP304L and ZGP304L



Use 77HXL orifice on three burners for LP model ZDP304L and ZGP304L.

Use a 99HXL orifice for the right-front burner.

30" Natural Gas Range Model ZDP304N and ZGP304N

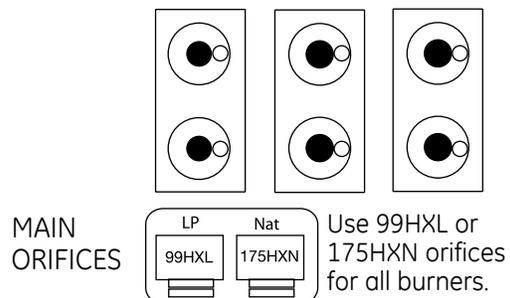


DO NOT CHANGE THESE NATURAL GAS ORIFICES.

Use a 175HXL orifice for the right-front burner.

ALL 36" AND 48" RANGE OR RANGETOP MODELS:

ZDP364, ZDP366, ZDP484, ZDP486, ZGP364, ZGP366, ZGP484, ZGP486, ZGU364, ZGU366, ZGU484, ZGU486



MAIN ORIFICES

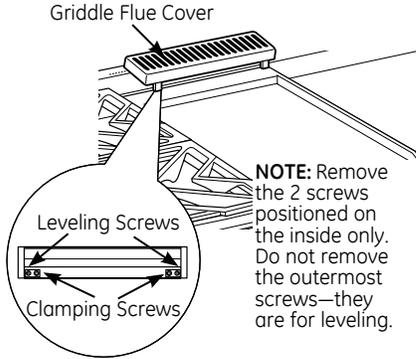
Use 99HXL or 175HXL orifices for all burners.

3 CHANGE GRIDDLE ORIFICE (if present)

Locate the 3/4" long griddle orifice. Select the proper orifice size for your gas and burner from the conversion chart.

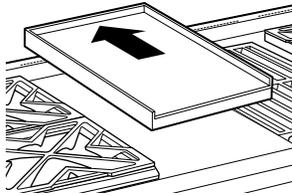


- A.** Lift off the griddle flue cover. Remove the 2 inside clamping screws.

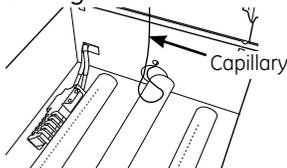


NOTE: Remove the 2 screws positioned on the inside only. Do not remove the outermost screws—they are for leveling.

- B.** Lift out the cast-iron grease trough. Slide the griddle toward the rear and out of the hold-down tabs along the bottom.

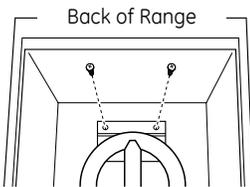


- C.** Carefully lift and hold the griddle while pulling additional length of the capillary from the entry hole. Stand the griddle on end in the grease sump.

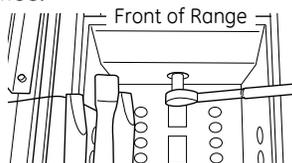


- D.** Remove the 2 hold-down screws at the rear of the burner.

Pull the burner straight back toward the rear and out of the gas inlet.



- E.** Use a 1/2" deepwell socket to remove and replace the orifice.



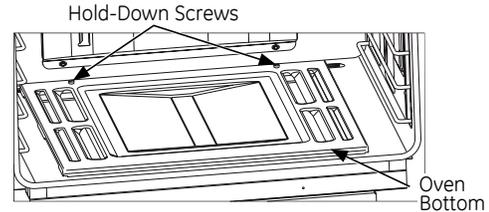
Reverse these steps to reassemble the griddle. Push excess capillary back into the entry hole. Place the unused orifice in the holder for possible future use.

4A CHANGE MAIN BAKE BURNER ORIFICE (if present)

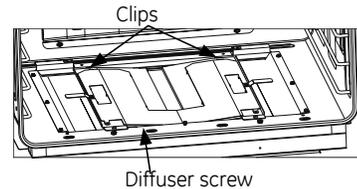
Locate the 3/4" long bake burner orifice.

Select the proper orifice size for your gas and burner from the conversion chart.

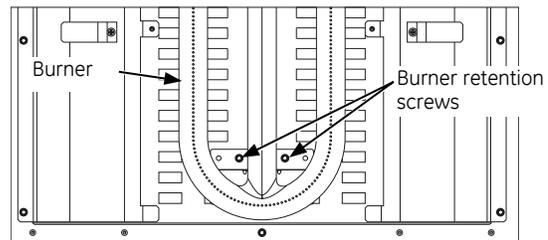
- A.** Remove the oven door and set aside in a safe location.
B. Remove the 2 oven bottom hold-down screws from the rear of the cover.



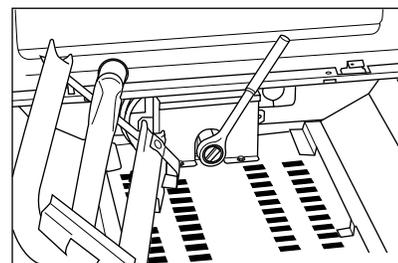
- C.** Slide the oven bottom forward and set aside.
D. Remove the burner diffuser screw.



- E.** Lift the front of the burner diffuser up slightly and slide it forward to disengage the clips at the rear. Set the burner diffuser aside.
F. Remove the 2 burner retention screws.



- G.** Lift the front of the burner up slightly and slide forward setting aside (careful not to damage the igniter).
H. Use a 1/2" deepwell socket to remove and replace the orifice.



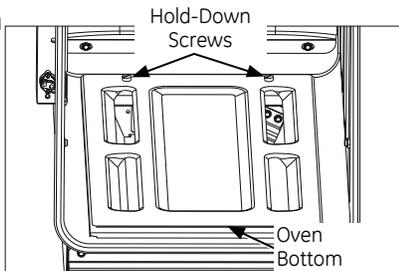
- I.** Reverse these steps to reassemble the griddle. Push excess capillary back into the entry hole. Place the unused orifice in the holder for possible future use.

4B CHANGE COMPANION BAKE BURNER ORIFICE (if present)

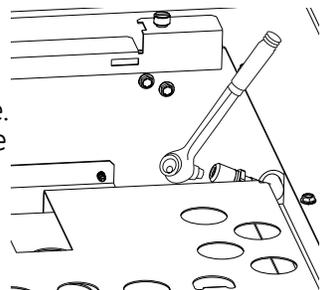
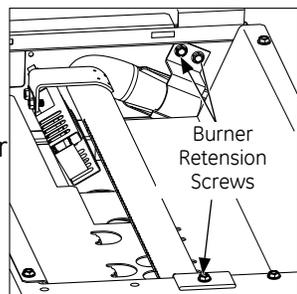
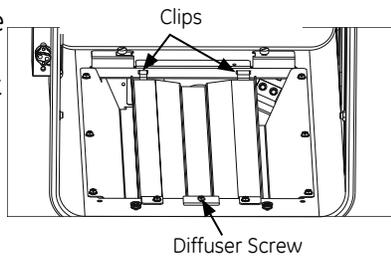
Locate the 3/4" long bake burner orifice.

Select the proper orifice size for your gas and burner from the conversion chart.

- A. Remove the oven door and set aside in a safe location.
- B. Remove the 2 oven bottom hold-down screws from the rear of the cover.
- C. Slide the oven bottom forward and set aside.
- D. Remove the burner diffuser screw.
- E. Lift the front of the burner diffuser up slightly and slide it forward to disengage the clips at the rear. Set the burner diffuser aside.



- F. Remove the 3 burner retension screws (1 in front and 2 at the rear)
- G. Lift the front of the burner up slightly and slide leftward to remove.
- H. Use a 1/2" deepwell socket to remove and replace the orifice.
- I. Reverse these steps to reassemble the griddle. Push excess capillary back into the entry hole. Place the unused orifice in the holder for possible future use.



5 ADJUST BURNER FLAMES

Normally, burners do not need further adjustment. Make adjustments only when necessary.

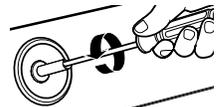
- A. Turn on the gas. Plug in electrical cord.
- B. Turn all burners on highest setting and check the flames. They should be blue in color. When using LP gas, the flames may have some yellow tipping at the ends of the flame. Foreign particles in the gas line may cause an orange flame at first, but this will soon disappear.
- C. Turn the burner knob to "LO" while observing the flame.

Adjust the setting of the upper row of flames using the valve bypass screw as follows:

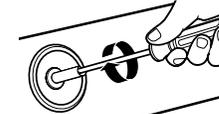
Adjustments must be made with two other burners in operation on a medium setting. This prevents the upper row of flames from being set too low, resulting in the flame being extinguished when other burners are turned on.

- D. To adjust the flame, remove the knobs. Insert a small flat-blade screwdriver into the hole in the center of the valve stem to engage screw.

- If the flames are too small or flutter, turn the screw counterclockwise.



- If the flames are too large, turn the screw clockwise.



- E. Make the adjustment by slowly turning the screw until flame appearance is correct.

Once the conversion is complete and checked, fill out the conversion label and affix the label near the rating label. For ranges, place the label beneath the control panel. For rangetops, place the label on the bottom of the unit.

BURNER OUTPUT RATINGS: BTU/HR

NG (Natural) Gas, 5" W.C.P.					LP (Propane) Gas, 10" W.C.P.				
MODEL	BURNER	BTU RATE	ORIFICE SIZE	ID	MODEL	BURNER	BTU RATE	ORIFICE SIZE	ID
ZDP48, ZGP48, ZGU48 ZDP36, ZGP36, ZGU36	ALL SURF. Main	16,800	0.075" (1.90mm)	175HXN	ZDP48, ZGP48, ZGU48 ZDP36, ZGP36, ZGU36	ALL SURF. Main	13,800	0.043" (1.08mm)	99HXL
	BURNERS Simmer	1,200	0.002" (0.51mm)	51SL		BURNERS Simmer	1,200	0.013" (0.34mm)	34SL
ZDP304 ZGP304	RF BURNER Main	16,800	0.075" (1.90mm)	175HXN	ZDP304 ZGP304	RF BURNER Main	13,800	0.043" (1.08mm)	99HXL
	Simmer	1,200	0.002" (0.51mm)	51SN		Simmer	1,200	0.013" (0.34mm)	34SL
ZDP304 ZGP304	RR, LR, LF Main Simmer	8,800	0.050" (1.26mm)	126HXN	ZDP304 ZGP304	RR, LR, LF Main Simmer	7,900	0.033" (0.84mm)	77HXL
		1,200	0.002" (0.51mm)	51SN			1,200	0.013" (0.34mm)	34SL
ALL	GRILL	15,000	0.0689" (1.75mm)	0.069	ALL	GRILL	14,000	0.047" (1.19mm)	0.047
ALL	GRIDDLE	18,000	0.067" (1.70mm)	0.067	ALL	GRIDDLE	16,000	0.047" (1.19mm)	0.042
ZGP48, ZGP36	BAKE MAIN	20,500	0.0807" (2.05mm)	0.081	ZGP48, ZGP36	BAKE MAIN	20,000	0.0512" (1.45mm)	0.051
ZGP30	BAKE MAIN	20,500	0.0807" (2.05mm)	0.081	ZGP30	BAKE MAIN	20,000	0.0512" (1.45mm)	0.051
ZGP48	BAKE COMPANION	9,000	0.0492" (1.25mm)	0.049	ZGP48	BAKE COMPANION	9,000	0.0354" (0.90mm)	0.035
ZGP304, ZGP36 ZGP48	BROIL MAIN	12,500	0.063" (1.60mm)	160	ZGP304, ZGP36 ZGP48	BROIL MAIN	11,500	0.041" (1.04mm)	104
ZGP48	BROIL COMPANION	9,000	0.052" (1.32mm)	132	ZGP48	BROIL COMPANION	9,000	0.0360" (0.91mm)	91