

## IMPORTANT SAFETY INSTRUCTIONS



**READ AND SAVE THESE INSTRUCTIONS** – Your safety and the safety of others are very important. We have provided many important safety messages throughout this manual and on the appliance. Read all instructions before using the appliance and always obey all safety messages.



### RECOGNIZE SAFETY INFORMATION

This is a safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others.

### UNDERSTAND SIGNAL WORDS

A signal word – DANGER, WARNING, or CAUTION – is used with the safety alert symbol. DANGER identifies the most serious hazards. It means you can be killed or seriously injured if you do not immediately follow the instructions. WARNING means you can be killed or seriously injured if you do not follow the instructions. CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

All safety messages will inform you of potential hazards, on how to reduce the risk of injury and what can occur if the instructions are not followed.

**IMPORTANT: Observe all governing codes and ordinances.**

**WARNING: For your safety, the information in this manual must be followed to minimize the risk of fire or explosion, or to prevent property damage, personal injury or death.**

- This conversion kit must be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction.
- The qualified service agency is responsible for the proper installation of this kit.
- Installation shall not be considered to be correct and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with this kit.



### WARNING



### FIRE HAZARD

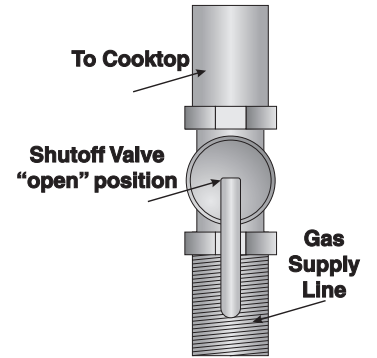
Securely tighten all gas connections. If connected to LP, have a qualified technician ensure that gas pressure does not exceed a 14" water column. Examples of qualified technicians include licensed heating personnel, authorized gas company personnel, and authorized service personnel.

**FAILURE TO DO SO CAN RESULT IN DEATH, EXPLOSION, OR FIRE.**



1)

Check that the main gas supply line to the cooktop is shut off and that the power supply cord is disconnected.

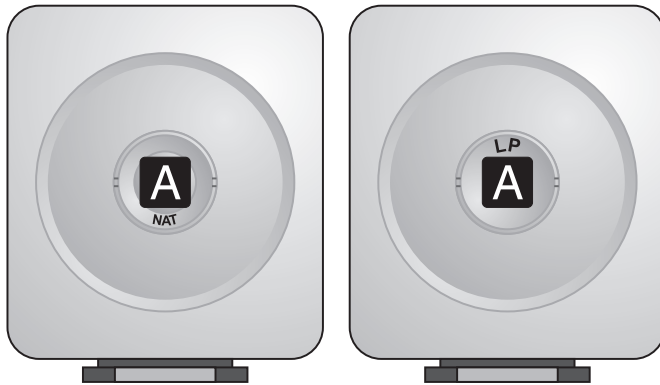


2)

Remove access cap "A" by using a screwdriver or a quarter, turning the access cap counter-clockwise. The gas pressure regulator has two settings which are indicated on two sides of the cap. Turn the cap and reinstall it in the regulator with "LP" visible from the outside of the regulator.

The regulator must be checked at a minimum water column of 1 inch (2.5 cm) above the set pressure. The inlet pressure to the regulator should be as follows for operation and checking the regulator setting:

- NATURAL GAS: Set pressure at 6" W.C. Supply pressure of 3 1/2" - 10 1/2" W.C. maximum;
- LP GAS: Set pressure at 10" W.C. Supply pressure of 8" - 13" W.C. maximum.



The cooktop must be isolated from the gas supply piping system by turning off the respective manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or greater than 1/2 psig (3.5 kPa).

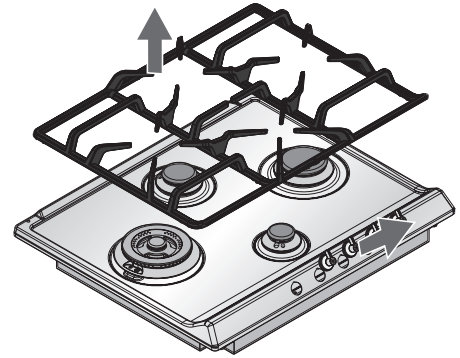


## Conversion Kit

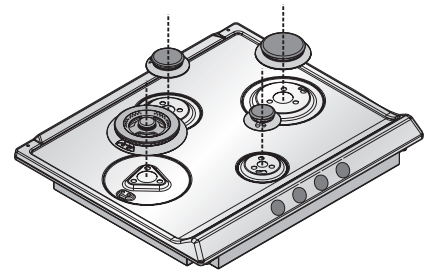
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Remove all the burner components in the numerical order shown below:

- Remove both the pan stands by lifting them up.
- Remove all the knobs by pulling them straight off.

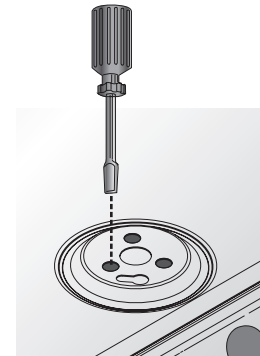


- Remove the flame caps and the flame diffuser rings on the cooktop.

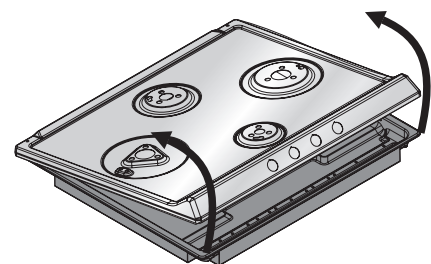


3)

- Using a screwdriver, unscrew all the screws in the burner support areas.

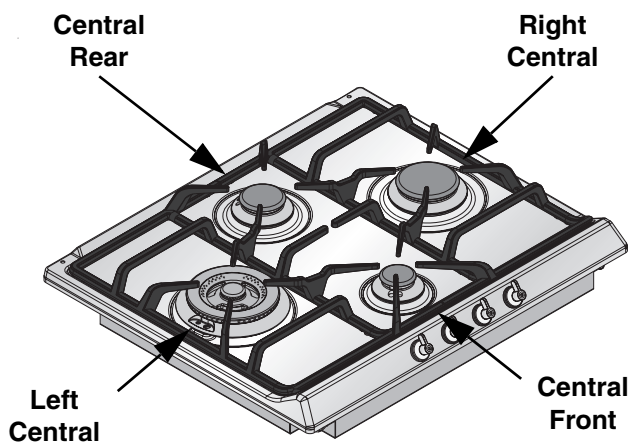


- remove the top from its place being careful not to damage the nozzles.





**4)** To adjust the cooktop for LP gas or to return to Natural Gas use, refer to the tables here below.



SR60GHU3 - Natural gas			
	Qt	Injector	Qr
	BTU	Ø mm	BTU
Left Central	14000	1.60	4400
Central Front	3400	0.80	1500
Central Rear	6000	1.05	1800
Right Central	9000	1.26	3400

SR60GHU3 - LP				
	Qt	Injector	Qr	by-pass
	BTU	Ø mm	BTU	mm
Left Central	14000	1.10	4400	0.65
Central Front	3400	0.54	1500	0.33
Central Rear	6000	0.73	1800	0.37
Right Central	9000	0.89	3400	0.50



**NOTE:** Save the nozzles removed from the appliance for future use.



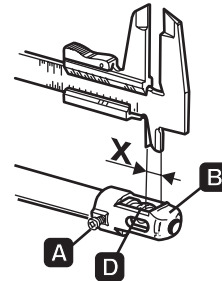
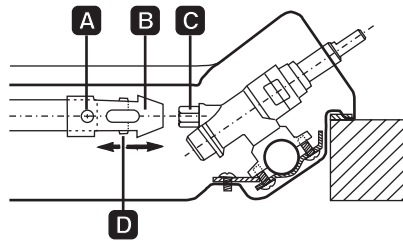
## Conversion Kit

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5)

Unscrew screw **A** and push the support **B** fully down. Remove the nozzle **C** with a wrench and insert the suitable nozzle following the instructions in the tables referring to the type of gas to be used. The nozzle must not be tightened with a torque of more than 3 Nm. Return the support **B** to its original position, so that the nozzle **C** is perfectly covered.

Regulate the air flow by moving the Venturi pipe **D** until the distance "**X**" stated in point "5.5 Adjusting the primary air flow" is obtained and secure it with screw **A**. When the adjustments are complete, restore the seals with wax or a similar material.

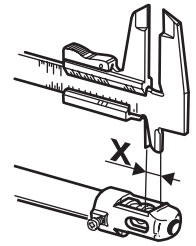


6)

Referring to distance "X" in mm.

SR60GHU3 - Natural gas	
	Air Shutter
Left Central	$19/32$ " - 0.59 in
Central Front	$2/8$ " - 0.28 in
Central Rear	$2/8$ " - 0.28 in
Right Central	$3/16$ " - 0.16 in

SR60GHU3 - LP	
	Air Shutter
Left Central	$15/32$ " - 0.47 in
Central Front	$2/8$ " - 0.28 in
Central Rear	$2/8$ " - 0.28 in
Right Central	$3/8$ " - 0.39 in



7)

After making the above adjustments, put the assembly back together in reverse order to the instructions given in point "3".

Caution: refit all flame caps at the same points from which they were removed. The flame cap positions cannot be changed. After refitting them, make sure that they are perfectly in place and that there is no clearance between the cooktop and the flame caps.

### FIRE HAZARD



#### WARNING



- Use a soapy solution to check that it is leak-tight
- Never test for gas leaks with a match or other flames.
- Failure to follow this instruction can result in death or fire





Follow these instructions to leak test the appliance:

Use a brush and liquid detergent to test all gas connections for leaks. Bubbles around connections indicate a leak. If a leak appears, shut off gas valve controls and adjust connections. Then check the connections again.

**NEVER TEST FOR GAS LEAKS WITH A MATCH OR OTHER FLAMES.**

**8)**

Remove all of the detergent solution from the cooktop.

**Electronic Ignition System - initial lighting**

Cooktop burners use electronic igniters rather than standing pilots. When the cooktop control knob is pushed in and turned to the minimum flame "▲" position, the system lights a spark to ignite the burner. This sparking continues until the control knob is turned to the desired setting.



**9)**

Check the operation of the cooktop burners. Push in and turn each control knob to the maximum flame position (▲). The flame should light within 4 seconds.

If the burners do not light properly, turn the control knob to the O position. Make sure that the burner cap is in the proper position. Make sure that the power supply cord is plugged in and that a circuit breaker or house fuse has not blown. Make sure that the shut-off valve is in the "ON" position. Check operation again. If a burner does not light at this point, contact your SMEG dealer for assistance.

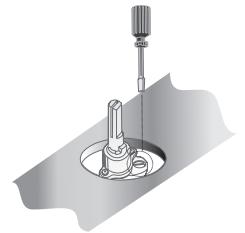
**10)**

Replace the components on the burner and turn the knobs on the gas tap pins.

Light the burner and set it at minimum ▲.

Remove the knob and turn the adjustment screw next to the gas tap pin until you obtain a suitable minimum flame.

Replace the knob and check flame stability by rapidly turning the knob from maximum to minimum. The flame should not go out.



**11)**

Check the flame at the maximum flame position (▲) for a blue color. It should be clean and soft in character. No blowing or lifting of flame should occur. Occasional orange flashes are normal and reflect different elements in the air or gas.

**12)**

Completely fill out the conversion label (part no. 92849A078) and attach the label to the bottom of the cooktop beside the ID tag. Do not cover the ID tag with the conversion label.

**13)**

At higher altitudes, no further adjustments are necessary. Derating the burners is also unnecessary.

**14)**

Save the nozzles removed from the unit along with these instructions for possible future use.

**NATURAL GAS:**

To convert back to Natural Gas: Follow steps 3 through 11 and replace the nozzles in the order in which they were removed.