Installation GUIDE

NKVGR Natural Conversion Kit for 7 Series Ranges/Rangetops

Table of Contents

Warnings	. 3
Kit Contents	
Regulator Conversion	
Infrared Broiler Conversion	
Surface Burner Conversion	
Griddle Conversion	. 9
Oven Bake Burner Conversion	
Rating Label locations	



FIRE/EXPLOSION HAZARD

If the information in this guide is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

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.

Be sure the electric power is turned off at the breaker box while the unit is being converted.

A CAUTION

Before placing the appliance into operation, always check for gas leaks with a soapy water solution or other acceptable method. **DO NOT** use an open flame to check for leaks.

Natural Orifice Conversion Kit Contents

Description	Part Number	Size	Quantity
Front Surface Burners	In bag 050300-000	#44 (2.18mm)	4
Rear Center/Right Rear Surface Burners	In bag 050300-000	#51 (1.70 mm)	3
Left Rear Surface Burner	In bag 050300-000	.048" (1.22mm)	1
Main Oven Burner	050279-000	#39	1
Left Oven (48" only) / Griddle Burner	050288-000	#50	2
Infrared Broiler Burner	050287-000	#48	1
Front Surface Burner Venturi	050576-000		4
Conversion label	PF030377		1
NKVGR Conversion Instructions	F21389		1

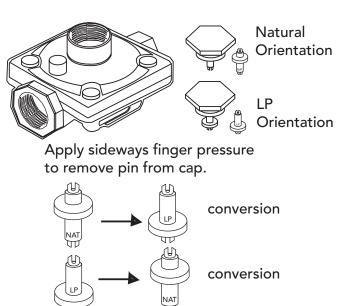
NOTE: Depending on the model being converted, some of the orifices may not be used.

Regulator Conversion

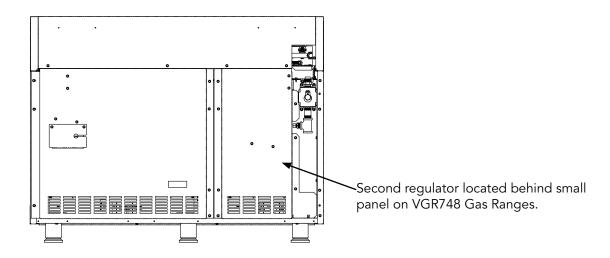
- •Remove hex nut from top of regulator.
- •Unsnap plastic plunger from hex nut.
- •Reverse plunger and reinstall onto hex nut by pressing firmly.

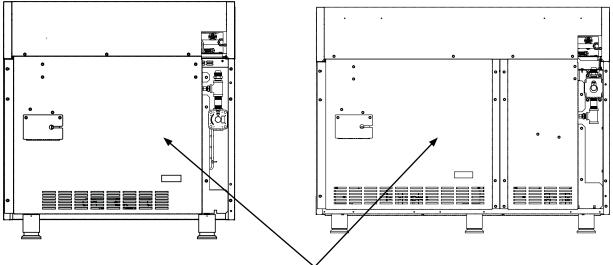
NOTE: Plunger is marked "NAT" or "LP". Converted fuel type will be shown on the lower portion of plunger.

•Reinstall hex nut onto regulator in configuration desired.

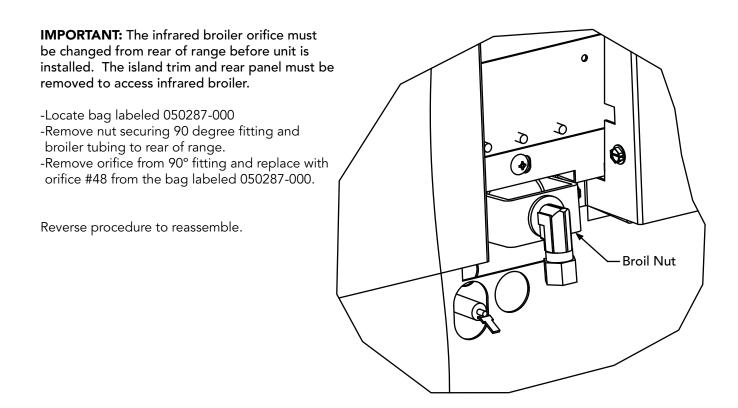


NOTE: VGR748 models have two regulators. Make sure both regulators are converted. To access second regulator, the island trim and small panel on the back must be removed





Remove rear panel to access infrared broiler orifice.



Surface Burner Conversion

Preparing for Top Surface Conversion

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

Front Surface Burner Conversion

- -Locate bag labeled 050300-000
- -Remove screws (Item #1) with a T-20 Torx bit.
- -Remove venturi flange (Item #2).
- -Use a metric 10mm nut driver to remove orifice (Item #3).

-Replace orifice with #44 from 050300-000 bag. The orifice Top View of Venturi flang orifice.

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

-After replacing the orifice, replace Item#2 venturi flange with venturi flange labeled 050576-000. Note orientation of venturi flange (refer to Top view of Venturi flange). -Reinstall screws and reverse procedure to reassemble.

NOTE: For proper placement of the burner head, rotate until burner head seats into groove.

Rear Surface Burner Conversion

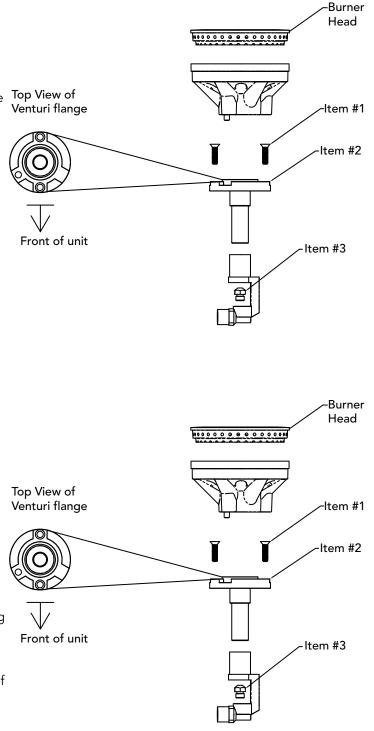
- -Locate bag labeled 050300-000
- -Remove screws (Item #1) with a T-20 Torx bit.
- -Remove venturi flange (Item #2).
- -Use a metric 10mm nut driver to remove orifice (Item #3).
- -Replace left rear orifice with .048" from 050300-000 bag. The orifice will have a dark green color code ink and 032 stamped on the orifice.

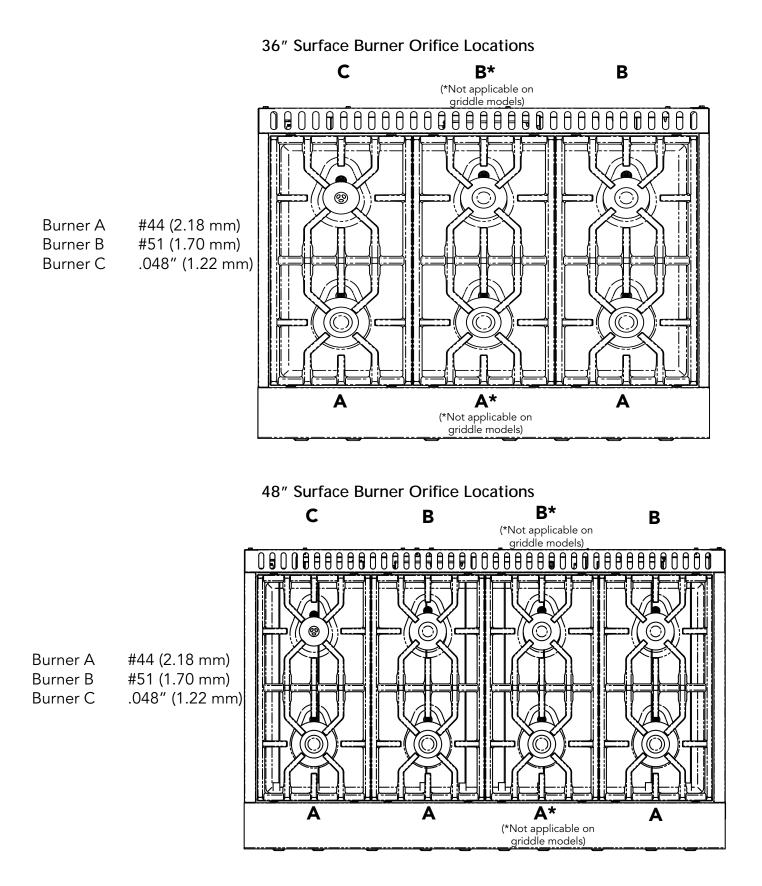
-Replace all other rear orifices with #51 from 050300-000 bag. The orifice will have a yellow color code ink and 042 stamped on the orifice.

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

-After replacing the orifice, reinstall the current Item#2 venturi flange (it will not be replaced). Note orientation of venturi flange (refer to Top view of Venturi flange). -Reinstall screws and reverse procedure to reassemble.

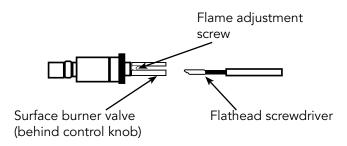
NOTE: For proper placement of the burner head, rotate until burner head seats into groove.

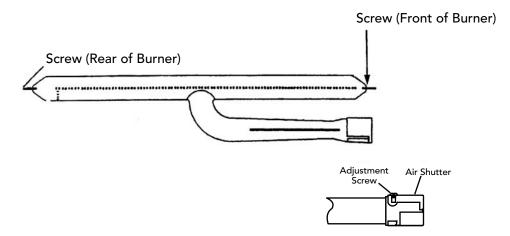




Surface Burner Flame Adjustment

- 1. Turn the top burner knob to any location within the low/simmer setting.
- 2. Insert a narrow, flathead screwdriver into the hollow shaft of the surface burner valve, and engage the slotted flame adjustment screw. The flame should be a small flame that comes just to the top edge of the burner. Rotate the adjusting screw clockwise no more than 5 turns to lower the flame or counter clockwise to increase the flame. Turning the adjusting screw more than 5 turns can result in the screw being completely removed and causing a gas leak. Turn the burner off and relight several times, turning to any location within the low/simmer position. The flame should light at every port each time. Readjust as needed.





-Locate bag labeled 050288-000.

-Remove griddle.

-Remove screws securing griddle burner to burner box.

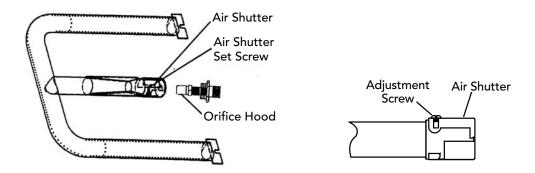
-Loosen air shutter screw and adjust opening on burner to 7/16" and tighten air shutter screw.-

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

-Install orifice (#50) from bag labeled 050288-000.

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.



36" W. Oven and 48" W. Right Hand Oven Bake Burner

-Remove oven racks.

-Remove oven bottom.

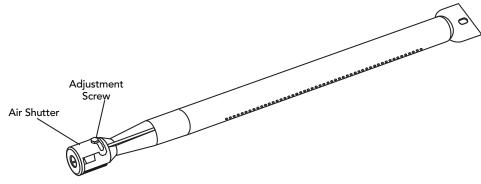
-Remove scews securing bake burner to oven burner box.

-Loosen air shutter screw and adjust opening on burner to 3/8" (.95 cm) and tighten air shutter screw. -Remove orifice by turning counter-clockwise and replace with orifice (#39) from bag labeled 050279-000.

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.

48" W. Left Hand Oven Bake Burner



-Remove oven racks.

-Remove oven bottom.

-Remove screws securing bake burner to oven burner box.

-Loosen air shutter screw and adjust opening on burner to 3/8" (.95 cm) and tighten air shutter screw.

-Remove orifice by turning counter-clockwise and replace with orifice (#50) from bag labeled 050288-000.

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).

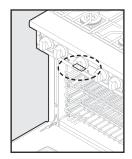
Reverse procedures as needed to reassemble.

Rating Label Location

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

Nat. or LP gas	2
	s of organization making nsibility that this convesion

The rating label is located 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) or visit the Viking Web site at vikingrange.com in the U.S. or brigade.ca in Canada.

