Important Safety Instruction



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.
- The installation must not be considered to be correct and completed until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with this kit.



FIRE HAZARD



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

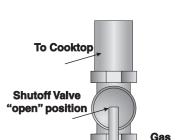
FAILURE TO DO SO CAN RESULT IN DEATH, EXPLOSION, OR FIRE.





Supply Line

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



1)

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:

- NATI II

- 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.





2)

The cooktop must be isolated from the gas supply piping system by closing 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).

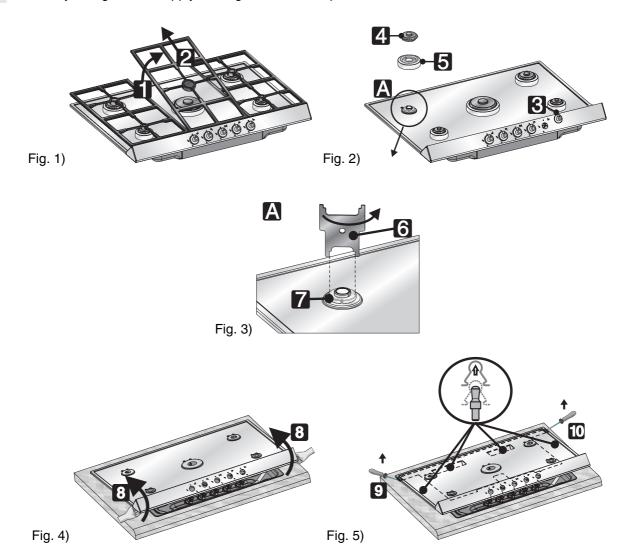




Remove all the burner components in the numerical order shown below:

- Remove the pan stands (Fig.1) by lifting them from the back (1) and extracting them (2). (On 70 cm cooktops remove the central pan stand first; on 60 cm cooktops the right-hand pan stand must be removed first);
- remove all the knobs (3, Fig. 2) by pulling them outward;
- lift all the burner components off the cooktop (4-5, Pic. 2);
- use the wrench 6 (Fig. 3) to open the bayonet fastenings of the burner fixing rings, applying leverage on the guides 7;
 - after removing all the components described above, lift the front of the cooktop's upper surface (8, Fig. 4).
 - the burners and gas taps can only be accessed by pushing the rear of the cooktop gently upwards with the aid of a tool (9-10, Fig. 5).

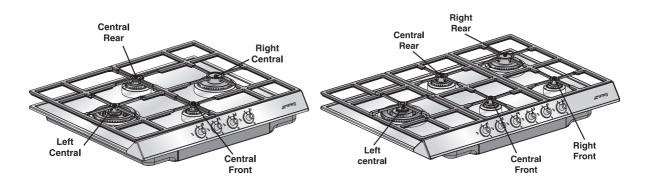
This is necessary to release the internal snap fixing devices. The cooktop's upper surface can now be removed. Some models may have 2 additional pins at the side (Fig. 5), which must be removed in the same way, using a tool to apply leverage to the cooktop.







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



PTS605U - 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	
PTS727U - Natural gas				
	Qt	Injector	Qr	
	BTU	Ø mm	BTU	
Left Central Inner	3000	0.73	1500	
Left Central Outer	13000	1.55	4400	
Central Front	3400	0.80	1500	
Central Rear	6000	1.05	1800	
Right Front	3400	0.80	1500	
Right Rear	9000	1.26	3400	

PTS605U - 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	
PTS727U - LP					
	Qt	Injector	Qr	by-pass	
	BTU	Ø mm	BTU	mm	
Left Central	0000				
Inner	3000	0.50	1500	0.33	
Inner Left Central Outer	13000	1.05	1500 4400	0.33	
Left Central					
Left Central Outer Central	13000	1.05	4400	0.65	
Left Central Outer Central Front Central	13000 3400	1.05	4400 1500	0.65	



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

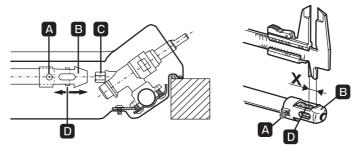




Remove the screw A and push the support B fully down. Remove the nozzle C with a wrench and insert the suitable nozzle following the instructions in the tables referring to the type of gas to be used. The nozzle must not be tightened with a torque of more than 3 Nm. Return the support B to its original 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 theadjustments are complete, restore the seals with wax or a similar material.

5)

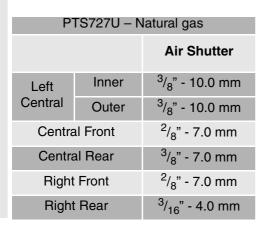


Referring to distance "X" in mm.

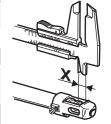
PTS605U – Natural gas		
	Air Shutter	
Left Central	² / ₈ " - 7.0 mm	
Central Front	² / ₈ " - 7.0 mm	
Central Rear	² / ₈ " - 7.0 mm	
Right Central	³ / ₁₆ " - 4.0 mm	

PTS605U – LP		
	Air Shutter	
Left Central	¹ / ₂ " - 12.0 mm	
Central Front	² / ₈ " - 7.0 mm	
Central Rear	² / ₈ " - 7.0 mm	
Right Central	³ / ₈ " - 10.0 mm	

6)



PTS727U- LP			
		Air Shutter	
Left Central	Inner	² / ₈ " - 7.0 mm	
	Outer	¹ / ₂ " - 12.0 mm	
Central Front		² / ₈ " - 7.0 mm	
Central Rear		² / ₈ " - 7.0 mm	
Right Front		² / ₈ " - 7.0 mm	
Right Rear		³ / ₈ " - 10.0 mm	



After carrying out the above adjustments, remount in reverse order to the instructions given in point "3". Caution: refit all flame caps in the same points from which they were removed. In fact, the flame cap positions cannot be changed. After refitting them, ensure that they are perfectly positioned and that there is no clearance between the cooktop and the flame caps.



7)





FIRE HAZARD

- Use a soapy solution to check for proper tightness.
- Never test for gas leaks with a match or other flames.
- Failure to follow this instruction can result in death or fire.







Leak testing of the appliance must be conducted according to the following instructions:

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 the 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 "\nabla" position, the system creates a spark to ignite the burner. This sparking continues until the control knob is turned to the desired setting.



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

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

Light the burner and set it at minumum).

Remove the knob and turn the regulation 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 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.