

ARG30 / ARG36 service manual



CAUTIONBEFORE SERVICING THE UNIT, READ THE SAFETY PRECAUTIONS IN THIS MANUAL.

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General

Read and follow all instructions before using your oven o prevent the risk of fire, electric shock, injury to person, or damage when using the range. This guide doesn't cover all condition that may occur. For further assistances contact your service agent or manufacture.

This is a safety symbol, To alert you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word "WARNING" or "CAUTION".

WARNING This symbol will alert you to hazards or unsafe practices which could cause serious harm or death.

CAUTION This symbol will alert you to hazards or unsafe practices which could cause bodily injury or property damage



WARNING

- DO NOT step or sit on the door, install the Anti-tip bracket that came with the range. The range could be tipped, and injury might result from spilling hot liquid, food or the range itself. If the range is pulled away from the wall for cleaning or service or any other reason, ensure that the anti tip device is properly reengaged when the range is pushed back against the wall.
- DISCONNECT power supply cord from the outlet before servicing
- Replace all panels and parts before operating.
- **RECONNECT all grounding devices.** Failure to do so can result in severe personal injury, death or electrical shock.
- DO NOT touch burners, grates or interior surfaces of oven.
- Heating Elements / Burners may be hot even though they are off.
- Interior surfaces of oven become hot enough to cause burns.
- During and after use, do not touch or let clothing or other flammable materials Contact burners, grates or interior surfaces of the oven until they had had time to cool. Other surfaces of the appliance may become hot enough to cause burns. Among these surfaces are the oven vent opening and trim around them, Surfaces near opening such as the oven door, control panel and knobs windows.

General

DO NOT store items of interest to children in cabinets above a range or on the countertop near the range. Children climbing on or near the range to reach items could be seriously injured.



CAUTION

- Always use a Potholder or oven mitts when removing food from the oven, opening / closing the oven door or operating the knobs. You can be burned by cookware it will be hot, Oven control panel and knobs can become hot with prolonged or repeated door openings, Caution should be used metal surfaces will absorb heat from open doors. Use an oven mitt when handling metal surfaces.
- Be Careful when working on the range and handling sheet metal and stainless-steel parts. Sharp edges may be present and can cut you. Wear protective coverings when handling.
- Be Careful not to bend or damage fan blades during service. Failure to do so can result in noise, vibration and poor performances when operating.
- · Be careful not to scratch, chip the oven liner or cook top enamel when removing screws for service. Use a hand screwdriver not a power driver when removing screws that contact the enamel surfaces.
- Turn off power to unit prior to making any repair.
- Never use the oven door handle to pull or push the range in to position. Doing so will damage the oven door frame and hinge receivers.
- Never lift the oven door off the range by the handle. Lift the oven door by the sides when removing and installing. Failing to do so can result in personal injury to you and the appliance.

IMPORTANT SAFETY INSTRUCITONS

- Be sure your appliance is properly installed and grounded by a qualified electrician or technician.
- Do not repair, replace or modify any part of this appliances unless specifically recommended in the user manual. All repairs and service should be referred to a qualified technician.
- Always disconnect power to the appliance before doing any service, by unplugging cord, removing the panel fuse or switching off the circuit breaker.

WARNING



- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT



- INSTALL ANTI-TIP DEVICES PACKED WITH RANGE
- SEE INSTALLATION
- DO NOT step or sit on the oven door, Anti tip bracket must be installed on the range.
- Remove storge drawer and verify that the rear foot has been inserted into the anti tip device.

WARNING

- DO NOT touch burners, grates or interior surfaces of oven.
- Burners, grates may be hot even though they are off.
- Interior surfaces of an oven become hot enough to cause burns.
- During and after use, do not touch, or let clothing or other flammable materials contact burners, grates or interior surfaces of oven until they have had sufficient time to cool.
- Other surfaces of the appliance may become hot enough to cause burns among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

WARNING

- DO NOT store items of interest to children in cabinets above a range or on the back guard of a range.
- Children climbing on the range to reach items could be seriously injured.
- DO NOT Leave children unattended –
 Children should not be left alone or
 unattended in the area where this
 appliances is in use. They should never
 be allowed to sit or stand on any part of
 the appliances.
- NEVER use your appliance for warning or heating of the room
- Storage in or on Appliance –
 Flammable materials should not be stored in an oven or near surface elements or burners. Be sure all packing material are removed from the appliance before operating it. Keep plastics, clothing and paper away from parts of the appliance that may become hot.
- Wear proper Apparel Loose fitting or hanging garments should never be worn while using the appliance.
- DO NOT USE WATER ON GREASE FIRES Turn off the oven to avoid spreading flames. Smother fire or flames by closing the oven door or covering pot with lid. Use a dry chemical or baking soda fire

WARNING

- DISCONNECT power supply cord from the outlet before servicing.
- Replace all panels and parts before operating.
- RECONNECT all grounding devices.
- Failure to do so can result in severe personal injury, death or electrical shock.

General

IMPORTANT SAFETY INSTRUCITONS

- Make sure your range is properly adjusted by a qualified service or gas technician for the type of gas (Natural or LP) that is being used. Your range can be converted tor use with either type of gas.
- NEVER Block vents (air holes) of the range they provide necessary air inlet and outlets that are necessary for the range to cooperate correctly.
 Vents are located at the rear of the cook top, back panel and at the top and bottom of the oven door along with at the bottom of the range in the storage drawer compartment.

SURFACE COOKING

- IF the top burner flame goes out, Gas will still be flowing to the burner until the knob is turned to the "OFF" position. Do not leave the burners "ON" unattended -Note: HRG, HRD and TRG models do have auto re -ignition feature all other models do not.
- Use Proper pan size This appliance is equipped with one or more surface / burners of different sizes. Select cookware with flat bottoms and large enough to cover the surface of the heating unit. The use of undersized cookware will expose a portion of the heating unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to heating unit will improve efficiency and cooking speed.

- NEVER Leave Surface Units Unattended at High Heat Settings – Boil overs may cause smoking and greasy spill overs may ignite.
- Protective Liners Do not use aluminum foil to line surface burners or drip pans, doing so may result in risk of electrical shock or fire and damage to the finish of the range.
- Glazed Cooking Utensils- Only certain types of glass, Glass/ceramic, ceramic, earthenware or other glazed cookware's are suitable for use on the range top with out breaking due to thermal shock (sudden temperature change) Consult cookware manufacture owners manual for correct use.
- Cookware handles should be turned inward and not extend over adjacent surface units – to reduce the risk of burns and ignition of flammable materials.
- Be sure you know which knob operate each surface unit - Make sure you have turned on and off the correct surface unit.
- To prevent burns, Always be sure that all controls are in the "OFF" position and all grates and oven surfaces are cool to the touch before disassembly or cleaning.

IMPORTANT SAFETY INSTRUCITONS

SELF -CLEAN OVENS

- Do Not Clean Door Gasket- The door gasket is essential for a food seal, Care should be taken not to rub, damage or move the gasket. If gasket is damaged replace it.
- DO Not Use Oven Cleaners No commercial oven cleaners or oven liner protective coatings of any kind should be used in or around any part of the oven.
- Clean in the SELF CLEAN cycle only the parts of the oven cavity- Broiler pan and all racks should be removed.
- Never keep pet birds in the kitchen The health of birds is extremely sensitive
 to the fumes released during and oven
 self clean cycle. Fumes may be harmful
 or fatal to birds. Move birds outdoors or
 well-ventilated area before running self
 clean cycle.
- Important Instruction In the event of an error code during the self clean function and (E) with a number will be displayed. Turn off oven by control or by turning off the power supply. Have unit serviced by a qualified appliance service technician.

Vent hood

 Clean Vent hood frequently – Grease should not be allowed to accumulate on the hood surface, blower or the grease filters. Failing to keep hood clean increase chance of grease fire.

OVEN

- Use Care When Opening the Oven Door

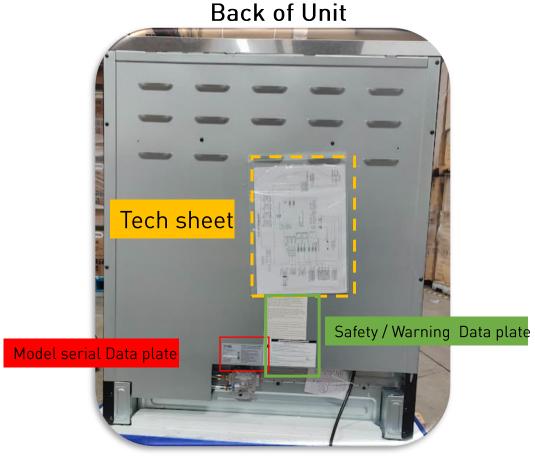
 Let hot air and steam escape before you remove or place food in the oven.
- Do No Heat Unopened Containers build up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed—
 The oven vent is located at the back of
 the unit. Never block any of these vent
 and never place plastic or heat sensitive
 items on or near the vents.
- DO NOT LINE OVEN CAVITY WITH FOIL

 Permeant damage will be done to the oven liner finish.

SPECIFICATIONS

Specifications		
ı	Model	ARG30 / ARG36
	Width	30" / 36"
Overall	Installation type	Free standing
	Color	SS
	Oven	Electronic control
	Cooktop	Gas
	Display	Digital / Push button
	Electronic clock timer	Yes
	Control lock	NO
	Preheat signal	Yes
	Special features	Bake
Control		Broil
		Convection Bake
		Convection roast
		Warm
		Pizza
		Cook time
		Timer
		Timer
Coolston	Material	Enamal powder coating
Cooktop	Burner's	NG / LP wit conv kit
Power	LF	12K
	MF	ARG36 18K only
	RF	ARG30 18K / ARG36 12K
	LR	9К
	MR	ARG36 12K only
	RR	ARG30 3.5K / ARG36 9K
Oven	Capacity	4.55 Cu. Ft.
	Broil Burner	13,500 BTU
	Bake Burner	18,500 BTU
	Convection system	Yes
	Convection element	N/A
	# racks	2 standard racks
	Interior light	120 Vac 40watt halogen
	Proof	NO
	Keep warm	Yes
	Self Clean	NO
	Doorlock	NO
	Control lock	NO 201 (2011
Cut out	Exterior W	30' / 36"
	Exterior H	36" to 37"
	Exterior D	24"
	Net weight	
Power needed	Rating	120 Vac 60Hz 15 Amps circuit

Model serial tag



Oven door Frame Model/serial tag location (Cavity frame face above left hinge)

Model and serial together Model ARE36 Serial 221008

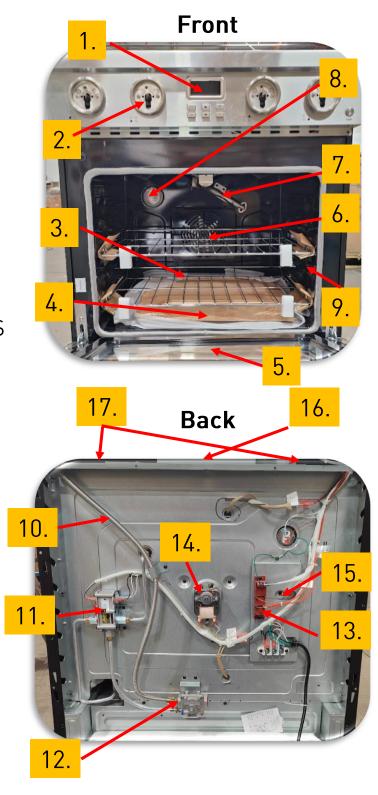


Model, Engineering change, serial number

ARG30 V0 221005

Parts of the Range

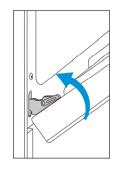
- 1. Control (PCB)
- 2. Surface burner valves
- 3. Bake HSI
- 4. Bake Burner Tube
- 5. Toe kick
- 6. Convection fan
- 7. Broil Burner tube and HIS
- 8. Oven light
- 9. Hinge Receiver
- 10. Surface manifold gas line
- 11. Bake/Broil safety valve
- 12. Pressure regulator
- 13. Spark module
- 14. Convection fan Motor
- 15. Oven temp sensor
- 16. Cooling fan blower
- 17. Oven vent



Removing the oven door

- Open oven door to fully open position.
 Fig.01 Locate hinge lock tab
- 2. Using a flat head screwdriver, Flip the lock tab up and back. Fig.02
- 3. Close the oven door to the point where the door is resting on the hinge lock tabs. Fig.03
- 4. Grasp oven door with both hands (NOT by the handle) push the oven door forward until the hinge tilts inside the hinge receiver door will be 2 to 3" from fully closed
- Lift oven door up slightly to disengage the hinge slot from the receiver. Now pull oven door straight back.
- 6. Remove oven door.
- 7. Reinstall in reverse order













Removing the Control panel

- 1. Remove all burner knobs.
- 2. Remove the 12 o' clock position bezel screws only. **Fig.01** Do this for all bezel rings .
- Remove grates from cooktop, locate and remove the four screws on the back side of the control panel.
 Fig.02
- 4. Open oven door, locate the lower left and right control panel screws.

 Fig.03 remove the two screws
- 5. Slide control panel straight up

 Fig.04A, pull bottom of panel
 forward away from oven body

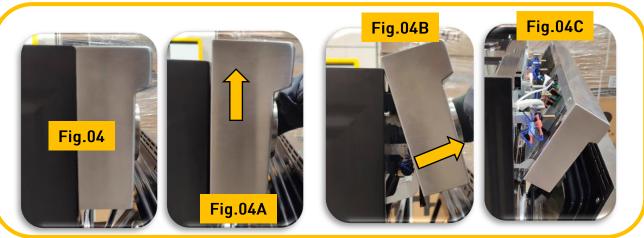
 Fig.04B. Slide panel up over lip of
 cook top and pull forward clearing
 cook top. Allow panel to hang on
 support hooks
 Fig.04C.







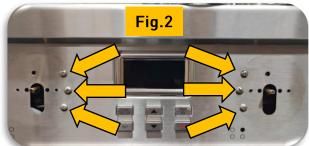
Fig.3



Removing PCB

- 1. Disconnect power to range.
- 2. Remove Bezel rings on each side of the digital display. Fig.01
- 3. With the two bezel rings removed it will expose three screws per side Fig.02 Remove the six screws.
- 4. Remove PCB from control panel Fig.03
- 5. Remove the 4 screws securing the PCB to the PCB bracket. Fig.03

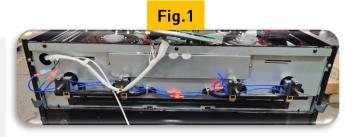




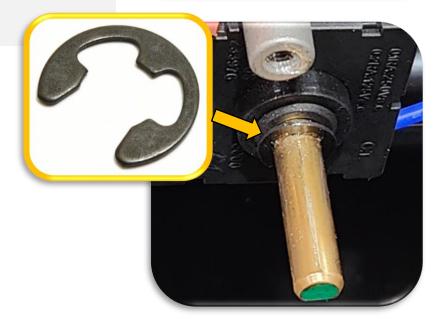


Ignition switch's

- 1. Disconnect power supply, Turn off gas supply to range.
- 2. Remove control panel, see prior pages Fig.01
- 3. Disconnect switch harness terminals Fig.02
- 4. Remove E-clip from shaft of all gas valve shafts Fig.03
- 5. Slide switches from valve shaft.
- 6. Replaced switch harness assembly.





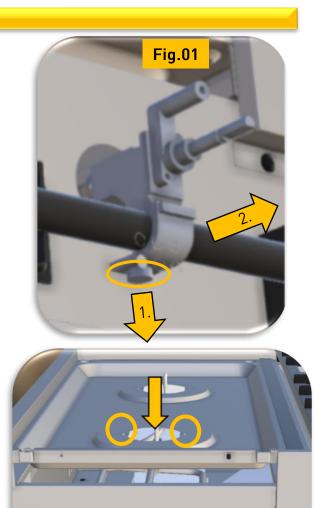


Surface burner valve

- 1. Disconnect power supply and gas to the range.
- 2. Remove control panel, see prior pages.
- Remove burner valve saddle clamp screw step1. With screw removed pull clamp foreword step 2. Fig.01
- 4. Remove the two screws holding the burner base to cook top, gently push burner and electrode down below cook top. Fig.02
- 5. Lift burner valve up and clear of black manifold pipe, gently pull burner valve and aluminum tube for ward just enough to expose the nut on back of burner valve. Loose nut to separate aluminum pipe from valve.

 Fig.03
- 6. Remove and replace valve. Fig.04





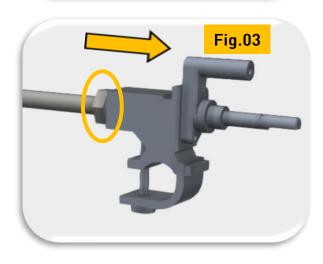
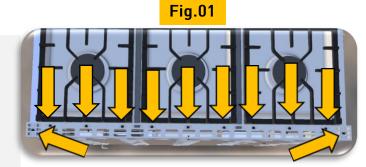
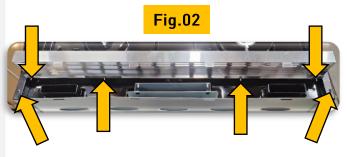


Fig.02

Rear vent trim

- 1. Disconnect power supply to range
- 2. Remove rear vent cover, 36" 11 screws Fig.01 and 30" 6 screws Fig.02 Access screws thru the louvered vent holes Fig.03
- Slide vent cover straight up to disengage the four rear tabs with back panel. Fig.04





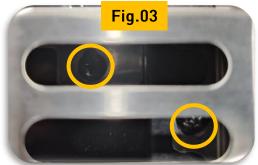
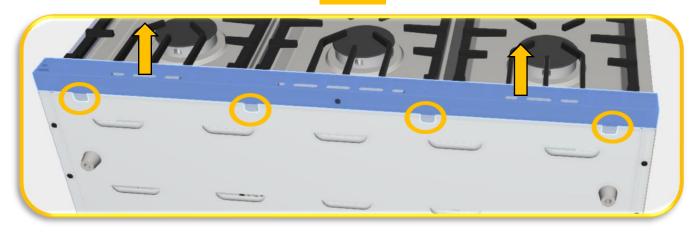
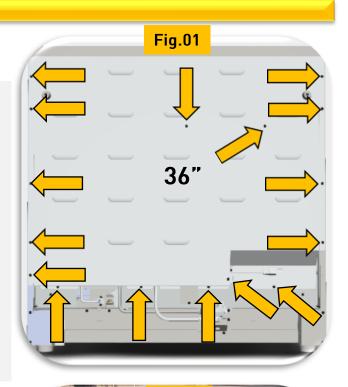


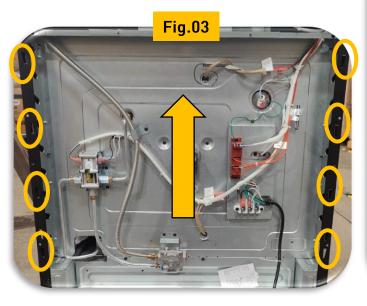
Fig.04

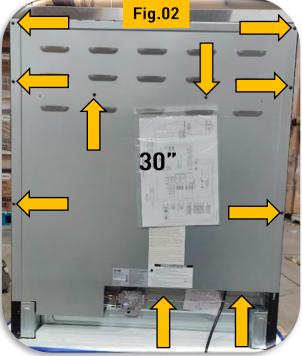


Rear access panel

- 1. Disconnect power supply to range
- 2. Remove rear vent cover, see prior page. For 36" units remove 16 panel screws Fig.01 for 30" units remove 10 rear panel screws Fig.02
- 3. Slide rear panel upward to disengage the four tabs per side Fig.03





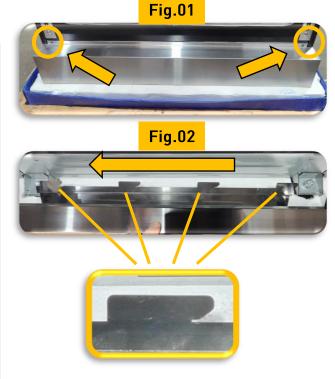


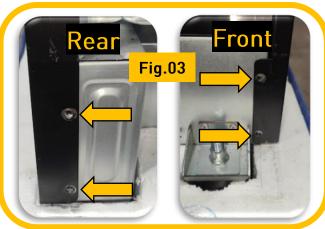
Toe kick removal

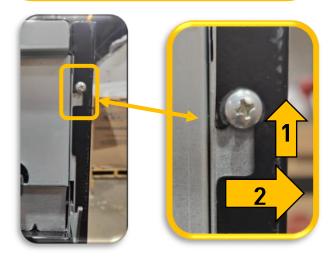
- Remove oven door, locate the toe kick panel screws on the left and right corners. Remove screws Fig.01
- 2. Slide toe kick panel to the left to disengage bottom tabs. **Fig.02** Remove toe kick panel

Side Panel removal

- 1. Remove oven door, toe kick panel and rear access panel.
- Locate the two screws at the bottom of the side panel on the front & rear.
 Fig 03 remove the two front and two rear screws.
- 3. Lift side panel up to unlock panel clip from screw then pull side away from range. Fig.04

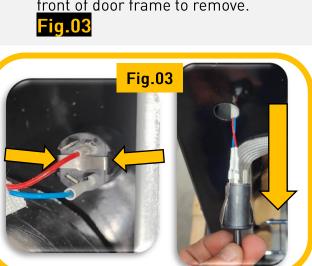






Door switch ARG30 ONLY

- Remove control panel, Toe kick panel, rear access panel and left outer side panel only.
- 2. Remove seven screws securing the left inner panel **Fig.01** remove the inner left panel by tilting top away range until the bottom tabs release then lift panel straight up.
- 3. Light switch can now be accessed Fig.02
- 4. Depress the two metal tabs on the door switch, pull door switch thru front of door frame to remove.



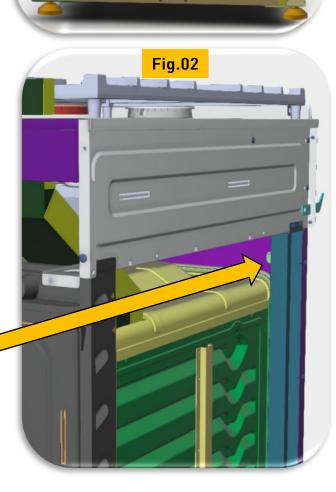


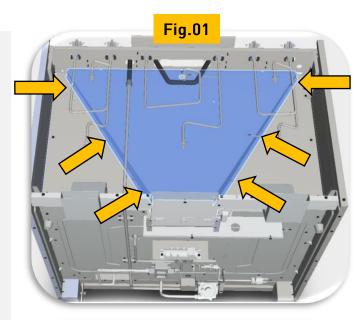
Fig.01

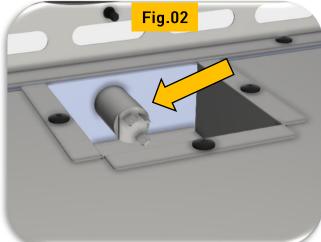
Left

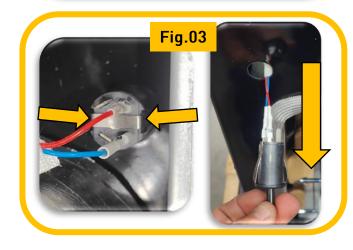
Door switch

Door switch ARG36 ONLY

- Remove control panel, rear vent trim and access panel along with all three drip pans.
- 2. Remove aluminum surface Buner gas lines from burner valves Fig.01 remove the six screws three per-side of the air duct cover. Remove Air duct cover from the range.
- 3. Light switch can now be accessed Fig.02
- 4. Depress both metal tabs on back of the door switch, pull door switch thru front of door frame. Fig.03



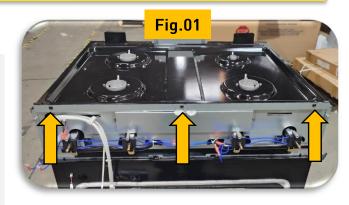




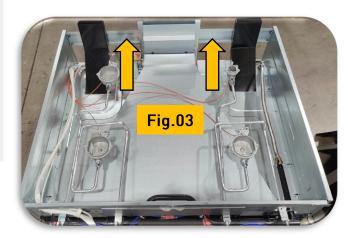
Cook top removal ARG30 ONLY

- Remove control panel, Toe kick panel, rear access panel and both side panels. See prior pages for Removal steps.
- 2. Remove the three screws from the front of the one piece cook top securing it range front bracket.

 Fig.01
- 3. Remove two burner base screws per burner securing burner bases to cooktop. Fig.02
- 4. Lift cook top up and over the two oven vents and remove cooktop from range body. **Fig.03**



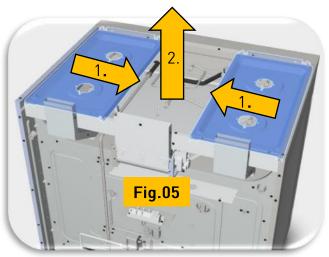


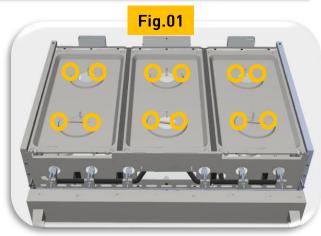


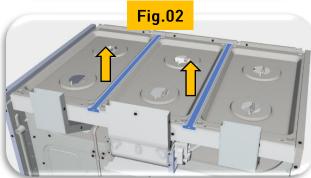
Cook top removal ARG36 ONLY

- 1. Remove Control panel, rear vent trim and rear access panel from range. See prior pages for removal steps.
- 2. Remove the two screws per burner base for all 6 burners. Total 12 screws Fig.01
- 3. Remove drip pan divider strip by sliding straight up. Fig.02
- 4. Remove the two screws at the front of the drip pan. **Fig.03** Do this for all three drip pans.
- 5. Lift center drip pan up and free from range. Fig.04
- 6. Slide right and left side drip pans to center until clear of the side panels, Lift drip pan up and free from range.

 Fig.05





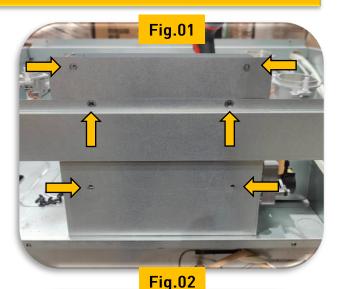


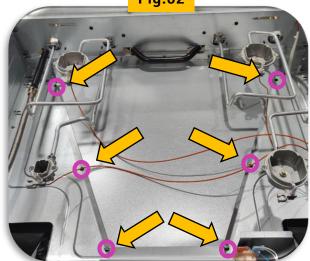


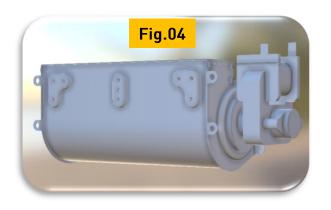


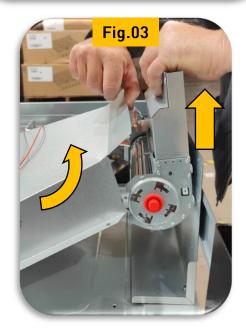
Cooling fan removal ARG30 ONLY

- 1. Remove rear vent trim, rear access panel along with one piece cook top.
- 2. Remove the six duct screws on back of blower. **Fig.01**
- 3. Remove the 6 duct channel screws, 3 screws per side. Fig.02
- 4. Lift duct channel upward just enough for blower to clear, Pull blower upward and free from range body
 Fig.03
- 5. Separate duct from blower body Fig.04 Replace blower / Hall sensor assembly.





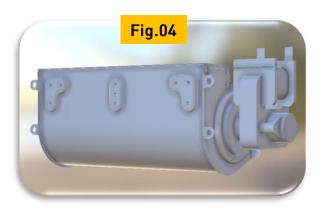


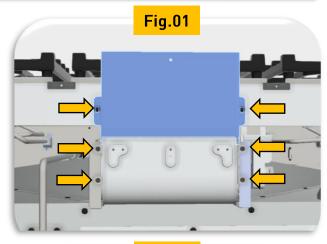


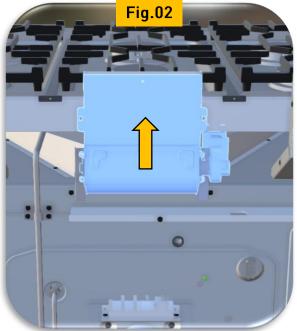
Cooling fan removal ARG36

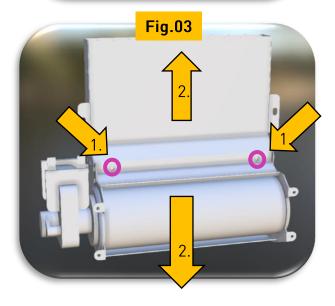
- 1. Remove rear vent trim and rear access panel.
- 2. Remove the two vent duct screws, and four blower mounting screws

 Fig.01
- Flex blower mounting brackets outward slightly. Slide blower and duct assembly upward until clear range body Fig.02
- 4. With blower assembly removed from range, On inside of blower remove the two screws securing duct to blower body Fig.03 Separate duct from blower body.
- 5. Replace blower / halls sensor as assembly. **Fig.04**









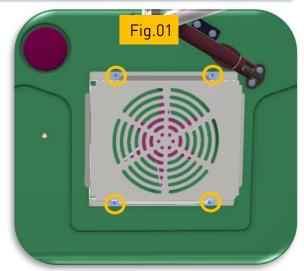
Convection fan motor

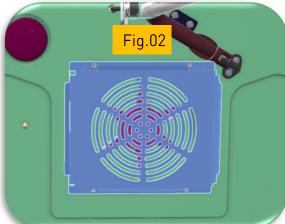
- Disconnect electrical supply to range, remove oven door for easier access to interior cavity. Remove the 4 screws securing the convection fan blade cover to rear cavity wall.
 Fig.01 Remove cover Fig.02
- 2. Remove convection fan blade retaining nut using a 10mm wrench and turning **CW** direction. **Fig.03**

A CAUTION

- Be careful not to bend the fan blade
- Failure to do so can result in vibration, noise, and poor performance of convection when operating.
- Move to the back of oven and remove rear access panel. Locate convection fan motor and remove the two wire terminals to the motor.
- 4. To remove motor, twist motor CCW direction to release holding tab's pull motor from cavity, Use caution when pulling motor shaft Thru cavity.









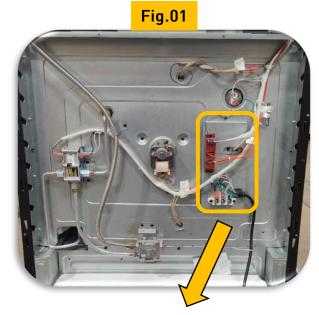
Spark module ARG30 Only

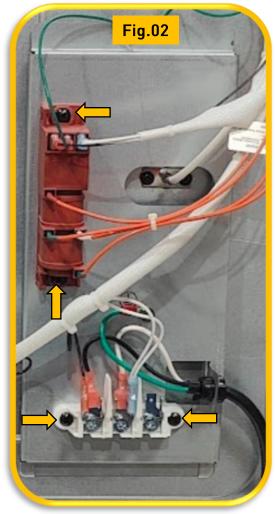
- 1. Disconnect power supply for range.
- 2. Remove rear vent trim and rear access panel. See prior pages.
- 3. Locate spark module. Fig.01
- 4. Remove wire terminals and the two mounting screws for Spark module.

 Fig.02
- 5. Replace spark module.

Terminal block ARG30 Only

- 1. Disconnect power supply for range.
- 2. Remove rear vent trim and rear access panel. See prior pages
- 3. Locate terminal block Fig.01
- 4. Remove wire harness terminal from terminal block. Remove the two mounting screws of the terminal block. Fig.02
- 5. Replace terminal block.





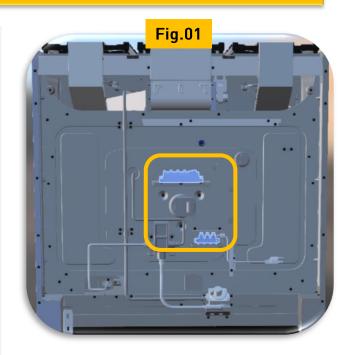
Spark module ARG30 Only

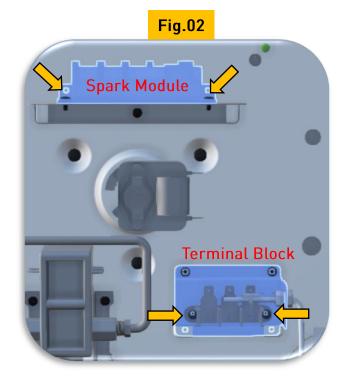
- 1. Disconnect power supply for range.
- 2. Remove rear vent trim and rear access panel. See prior pages.
- 3. Locate spark module. Fig.01
- 4. Remove wire terminals and the two mounting screws for Spark module.

 Fig.02
- 5. Replace spark module.

Terminal block ARG30 Only

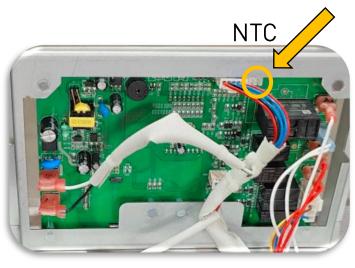
- 1. Disconnect power supply for range.
- 2. Remove rear vent trim and rear access panel. See prior pages
- 3. Locate terminal block Fig.01
- 4. Remove wire harness terminal from terminal block. Remove the two mounting screws of the terminal block. Fig.02
- 5. Replace terminal block.

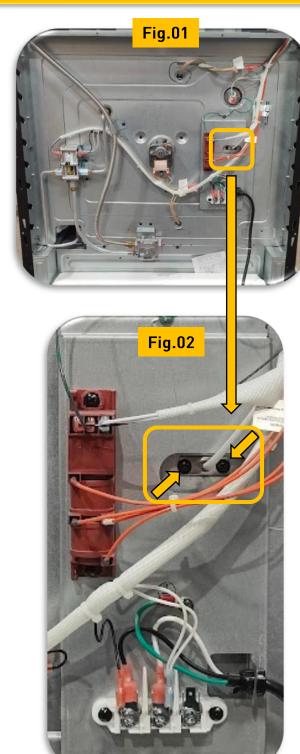




Oven sensor ARG30 Only

- 1. Disconnect power supply for range.
- 2. Remove rear vent trim and rear access panel. See prior pages.
- 3. Locate oven sensor . Fig.01
- 4. Remove two mounting screws from sensor. Pull sensor from oven body Fig.02
- 5. Remove control panel, Unplug NTC sensor from PCB. Fig.03

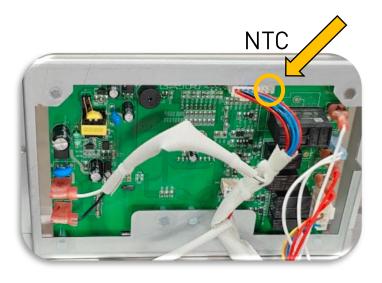


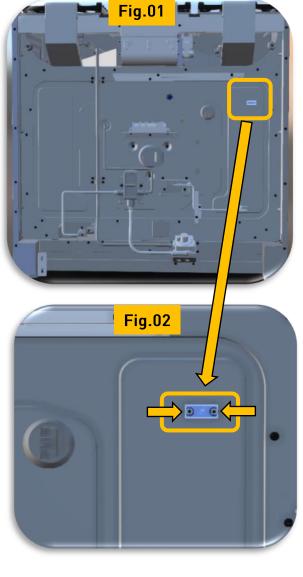


Oven sensor ARG36 Only

- 1. Disconnect power supply for range.
- 2. Remove rear vent trim and rear access panel. See prior pages.
- 3. Locate oven sensor . Fig.01
- 4. Remove two mounting screws from sensor. Pull sensor from oven body

 Fig.02
- 5. Remove control panel, Unplug NTC sensor from PCB. Fig.03

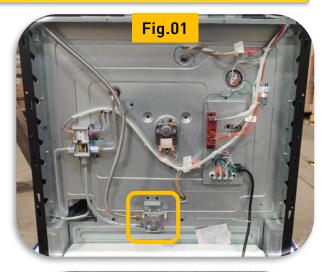


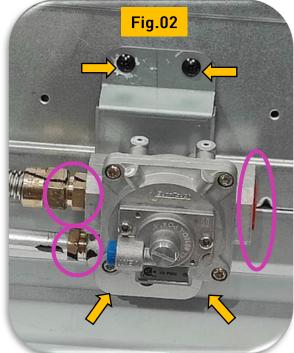




Pressure regulator

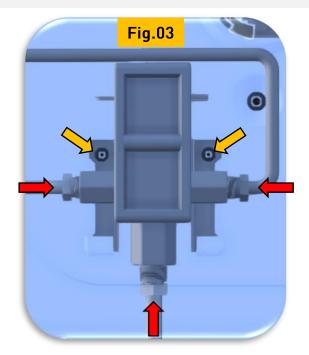
- 1. Disconnect power and gas supply for range.
- 2. Remove rear vent trim and rear access panel. See prior pages.
- Locate pressure regulator. Fig.01 3.
- 4. Remove the gas supply inlet line and adapter from right side of regulator.. Remove the two outlet gas lines from regulator left side. Remove regulator mounting bracket screws Fig.02
- 5. Remove regulator and bracket from range, from back side of the regulator remove the screws to separate regulator from bracket. Replace regulator and reassemble in reverse order.

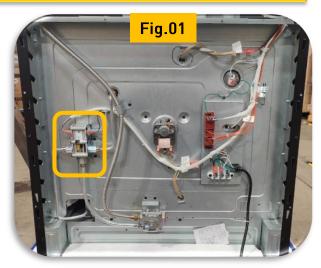


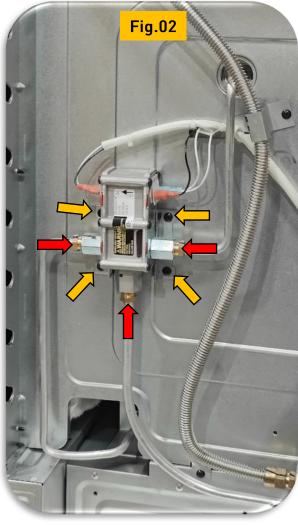


Safety valve

- 1. Disconnect power and gas supply for range.
- 2. Remove rear vent trim and rear access panel. See prior pages.
- 3. Locate Safety valve Fig.01
- 4. Remove the gas supply inlet and outlet lines (Red Arrows). Remove the four mounting bracket screws ARG30 model Fig.02 Two screws mounting on the ARG36 Fig.03 Slide safety up to disengage bottom tabs.
- 5. Replace safety valve





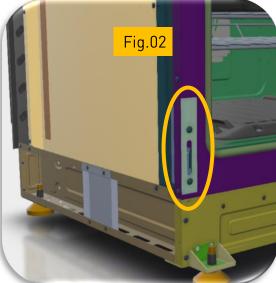


Hinge receiver

- 1. Remove oven door, Toe Kick panel and control panel from the front of the range. From the rear remove the rear access panel. Remove side panels. See prior pages for steps.
- 2. Locate hinge receiver Fig.01
- 3. Remove the two Phillip head screws and bracket from front of the receiver see Fig.02 and Fig.03
- 4. Slide hinge receiver towards rear of range to remove.

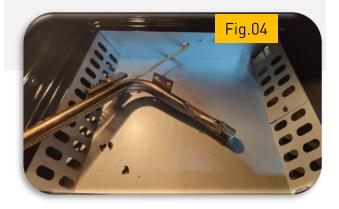




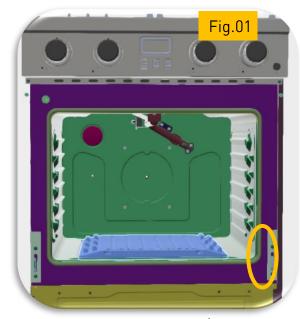


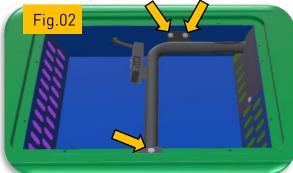
Hot Surface Ignitor / Bake burner tube

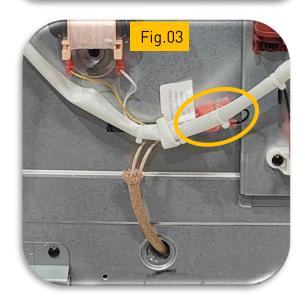
- Disconnect electrical and Gas supply to range, Remove oven door, racks and floor cover. Exposing the bake burner tube. Fig.01
- 2. Remove the 3 screws securing burner tube to the range. Fig.02
- 3. Move to the back of the range and disconnect the two terminals for the HSI Fig.03
- 4. Remove burner tube with HSI from range. Fig.04
- Remove two Phillipe head screws holding HSI to burner tube bracket.
 Replace Hot surface igniter. Fig.05





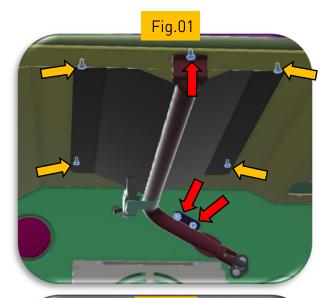


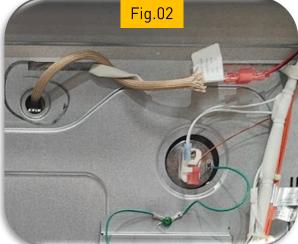




Broil Burner tube / Broil Ignitor

- 1. Disconnect electrical and Gas supply to range, Remove oven door, racks.
- 2. Remove the 4 Phillips head screws and washers holding the flame spreader to oven celling (Yellow Arrows). Fig.01
- 3. Remove the 3 mounting screws for the Broiler burner tube. Fig.01 Two are located at the back of the burner tube on rear wall and one at the front oven ceiling. (Red arrows).
- 4. Slide burner tube/ flame spreader to the left to separate burner tube from the Broil orifice.
- 5. Move to rear of the range, remove rear access panel. Locate wire terminal quick disconnects.
- 6. Remove Broil burner / flame spreader from oven cavity. Remove the two Phillips screws holding the Hot surface igniter to the burner tube. Fig.03







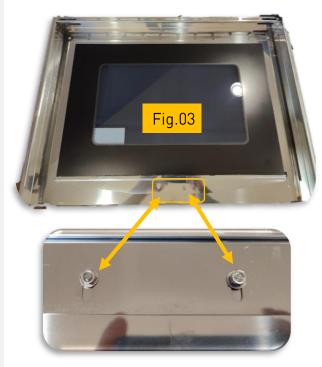
Removing outer door skin

- 1. Remove door from range.
- 2. Remove the door handle and handle holders from the door.
- Remove the two-screw going thru the door to the handle holder studs.
 Fig.01 Note it may be necessary to hold the door handle stud with pilers or similar when removing the screw.
- 4. Remove the 3 screws along the bottom of the door Fig.02
- 5. Holding the two-door half together flip the oven door over so the Stainlesssteel door is now facing up.
- 6. Lift the stainless-steel door skin up and free from the inner door. **Fig.03**

Replacing outer door glass

- 1. Remove the stainless-steel door skin
- 2. Remove the two nuts securing the THOR logo FIG.03
- 3. Remove support bracket at bottom edge of glass. Glass is held to door with double sided tape, use a heat gun to warm the edges of the glass to make tape removal easier, use a putty knife or similar instrument to aid in separating glass from the door. Secure new glass to door skin with double sided tape and install the support bracket and logo nuts.





Removing door hinges

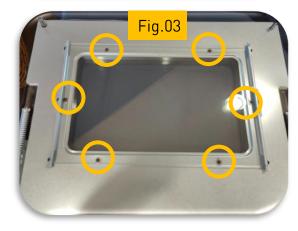
- 1. Remove door from the range.
- 2. Remove the Stainless-steel door skin, see prior page for removal.
- 3. With door skin removed turn the oven door over so the porcelain enamel side of the door is facing up.
- 4. Remove the two mounting screws holding the hinge to inner door Fig.01
- 5. Remove hinge and backing plate. Save screws and backing plate and reinstall along with new hinge.

Replacing inner door glass

- Remove the stainless-steel door skin from the door (see steps on prior page
- 2. Remove the 6 screws, 3 per side.
 Remove middle glass and brackets
 Fig.02
- 3. Remove the 6 screws holding sheet metal insulation retainer cover, Lift and remove the sheet metal insulation retaining cover. Fig.03





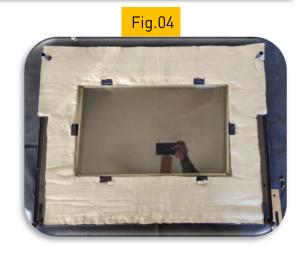


Replacing inner door glass -Cont.

- 4. Carefully remove door insulation pack. Fig.04
- 5. Carefully remove the inner insulation pack. Fig.05
- 6. Remove the two inner heat-treated glass panels. Glass panels are supported by stainless steel inner support. Fig.06

Reassembly of door glass

- 1. Reassemble in reverse order.
- 2. Be sure glass is clean on all sides and there is no fingerprints or insulation fibers on the glass panels.
- See next page for assembly process for the inner most two panels of the oven glass (two closest to oven cavity) Direction of the glass placement is critical to the insulation value of the door.







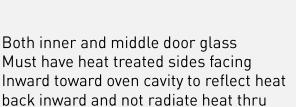
VERY IMPORTANT WHEN ASSEMBLING DOOR GLASS

Non-heat-treated side will read open when preforming a resistance check.

Fig.01

Heat treated side of glass will have a resistances of around 40Ω across the surface of the glass.

Fig.02







the door glass.

Removing oven door gasket

WARNING

- DISCONNECT power supply cord from the outlet before servicing.
- Replace all panels and parts before operating.
- RECONNECT all grounding devices.
- Failure to do so can result in severe personal injury, death or electrical shock.

A CAUTION

- Be careful when you work on the electric range handling the sheet metal part.
- Sharp edge may be present and you can cut yourself.

- 1. Open oven door fully or remove oven door for more access.
- 2. Pull oven door gasket releasing clips from cavity holes



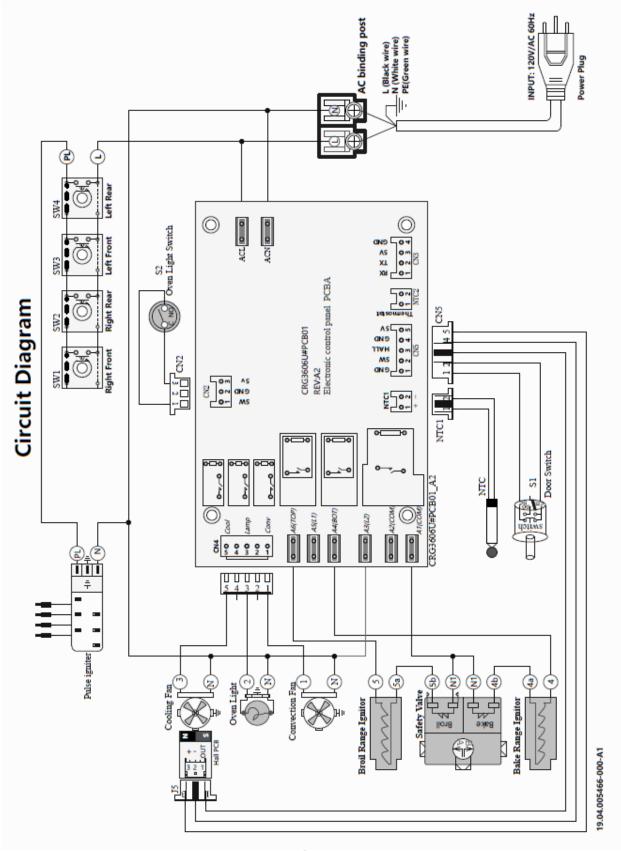
3. When replacing the gasket make sure all clips are placed in to correct hole locations



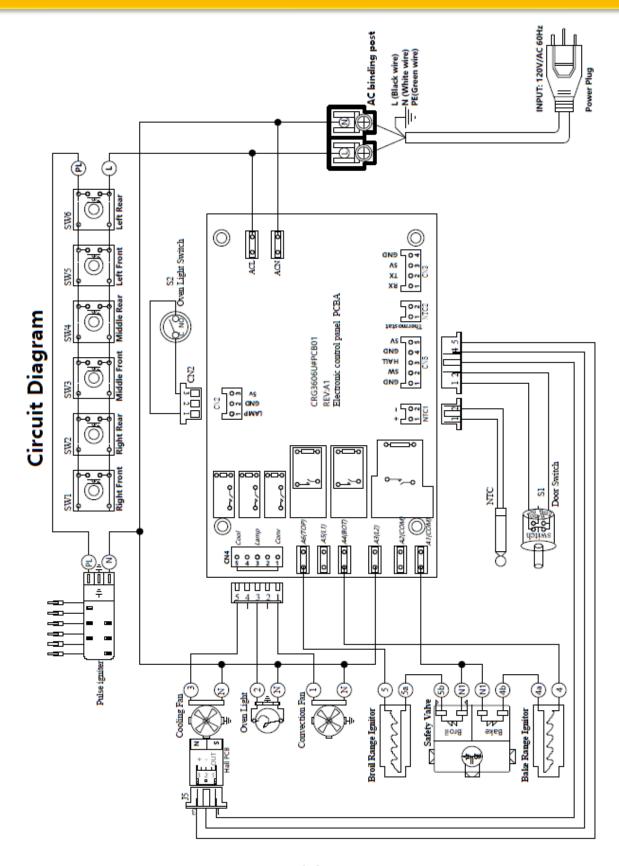
4. Feed both end of gasket into the small hole in the center bottom of oven, Use a small blunt instrument such as a chop stick to push extra gasket into hole



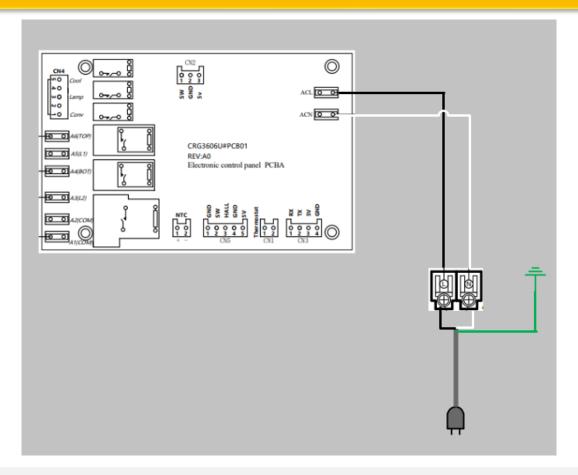
Wiring Schematic ARG30



Wiring Schematic ARG36

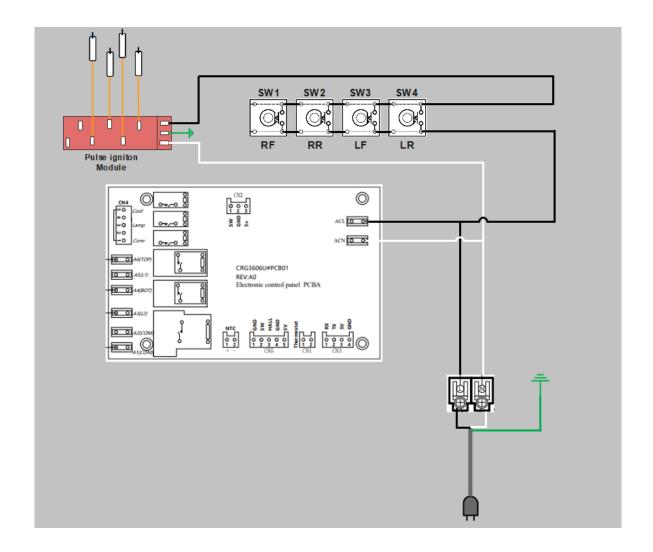


ARG- Power / standby strip circuit



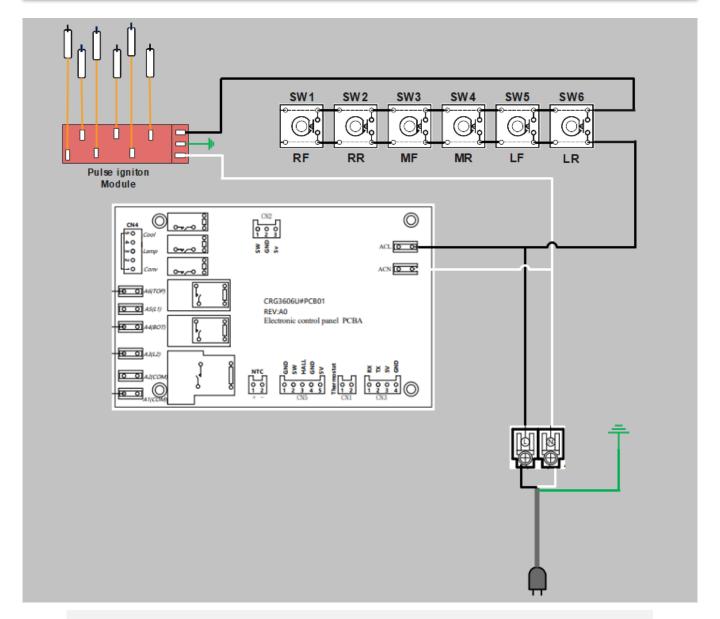
- In standby and in operation state, 120Vac is supplied to the Main PCB via the (ACL) L1 black wire and (ACN) Neutral white wire. There is an internal SMPS (switch mode power supply) built into the main board. The internal SMPS will take the supplied 120Vac and convert to the needed the 12 VDC and 5VDC to power the main board, display read out and operate all relays, sensor and switches.
- If there is no display or no operation of Main PCB check across power input terminals ACL and ACN for 120VAC. If 120VAC is present when checking and there is no display or operation of Main PCB replace the Main PCB assembly. IF the 120Vac is not present between ACL and ACN then trace ACL and ACN wires back to terminal block to find source of voltage loss

ARG30 - Surface ignition circuit



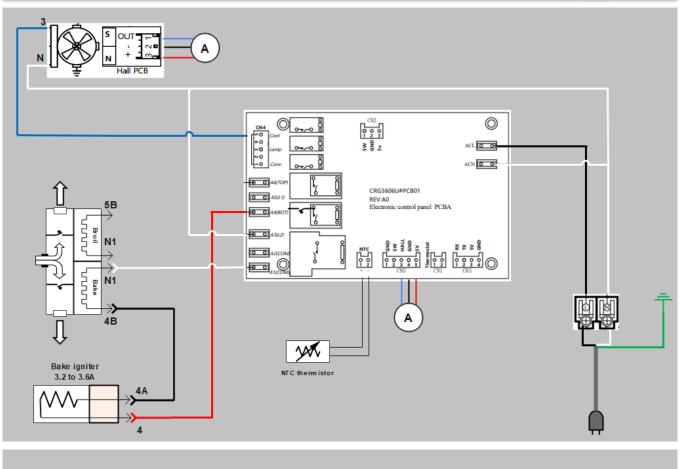
- 120Vac is supplied directly from the terminal block to the switch harness.
 All four-surface burner switch are wired in parallel. When any switch is
 push in and held via the knob, 120Vac will pass thru the switch supplying
 the needed120Vac to the spark module. All four electrodes will spark
 simultaneously.
- Once ignition of the flame has occurred the knob is released, Knob will return to normal operation position full extended. This is achieved via the spring-loaded gas valve shaft. When knob and valve shaft return to normal operation position the ignition switch is released and switch contacts will open stopping the flow of electricity to the spark module.

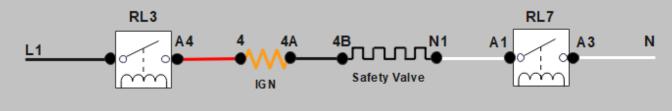
ARG36- Surface ignition circuit



- 120Vac is supplied directly from the terminal block to the switch harness.
 All Six-surface burner switch are wired in parallel. When any switch is
 push in and held via the knob, 120Vac will pass thru the switch supplying
 the needed120Vac to the spark module. All Six electrodes will spark
 simultaneously.
- Once ignition of the flame has occurred the knob is released, Knob will return to normal operation position full extended. This is achieved via the spring-loaded gas valve shaft. When knob and valve shaft return to normal operation position the ignition switch is released and switch contacts will open stopping the flow of electricity to the spark module.

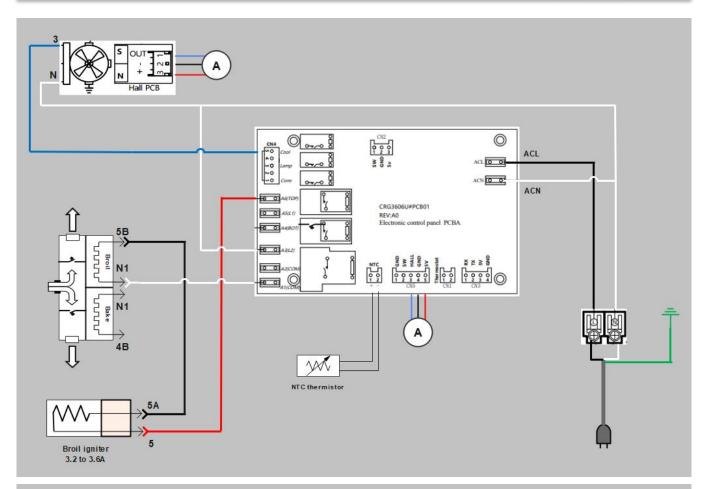
ARG- Bake circuit





Power is supplied to the ERC (Electronic range control) via ACL and ACN terminals. When bake cycle is selected Bake relay RL3 will close supplying 120V out A4 (BOT) terminal of main PCB. Voltage will travel down the red wire to the bake hot surface igniter. Voltage will pass thru the HSI and Safety valve. Voltage will exit the safety valve on N1 terminal white wire and return to the main PCB terminal A1 (Com). RL7 relay will be closed to connect to neutral side of power completing the Bake circuit.

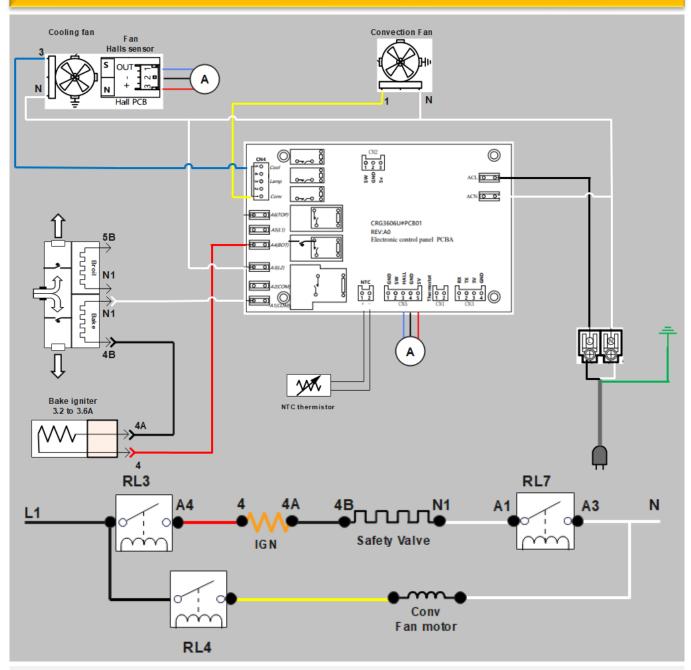
ARG- Broil circuit





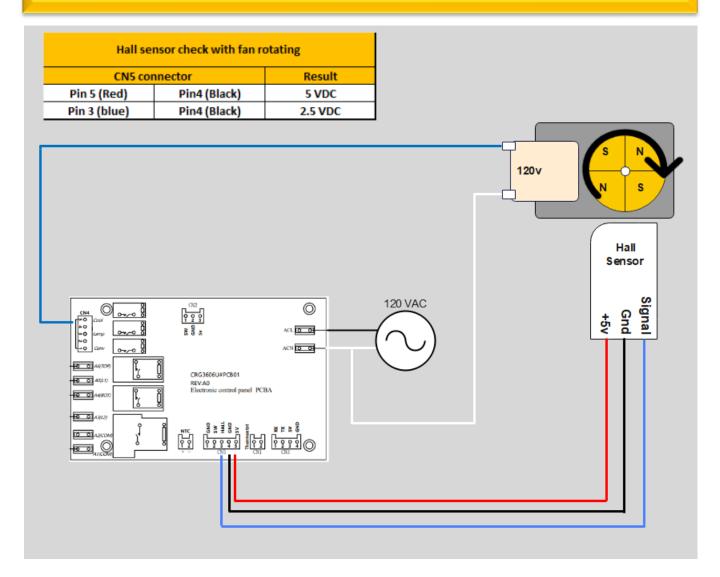
Power is supplied to the ERC (Electronic range control) via ACL and ACN terminals. When Broil cycle is selected Broil relay RL2 will close supplying 120V out A6 (TOP) terminal of main PCB. Voltage will travel down the red wire to the Broil hot surface igniter. Voltage will pass thru the HSI and Safety valve. Voltage will exit the safety valve on N1 terminal white wire and return to the main PCB terminal A1 (Com). RL7 relay will be closed to connect to neutral side of power completing the Broil circuit.

ARG- Convection bake



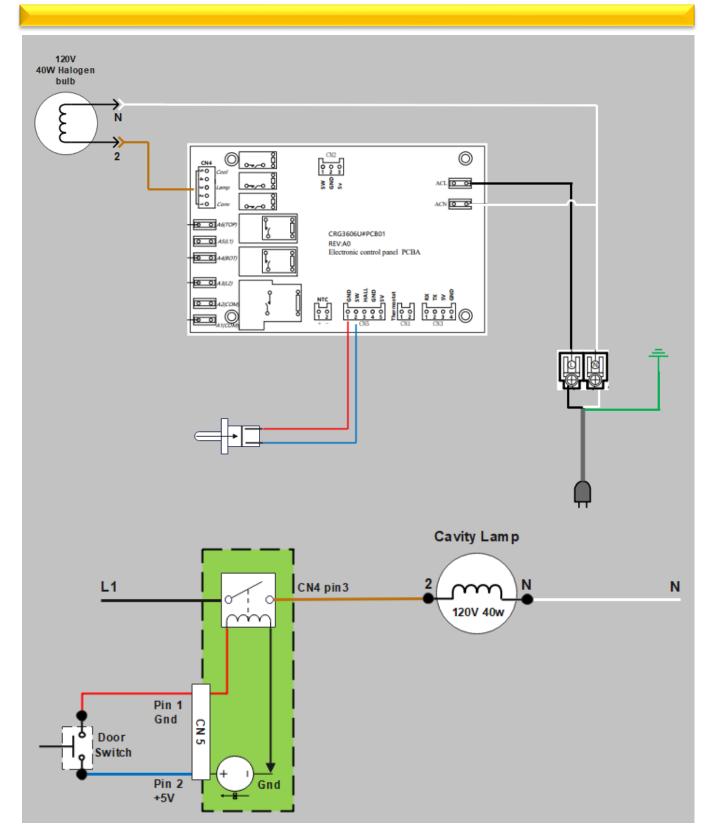
- Power is supplied to the ERC (Electronic range control) via ACL and ACN terminals.
 When bake cycle is selected Bake relay RL3 will close supplying 120V out A4 (BOT)
 terminal of main PCB. Voltage will travel down the red wire to the bake hot surface
 igniter. Voltage will pass thru the HSI and Safety valve. Voltage will exit the safety valve
 on N1 terminal white wire and return to the main PCB terminal A1 (Com). RL7 relay
 will be closed to connect to neutral side of power completing the Bake circuit.
- RL4 relay will close on main PCB sending 120V out on CN4 Pin one Yellow wire to convection fan motor.

ARG – Cooling fan / hall's sensor

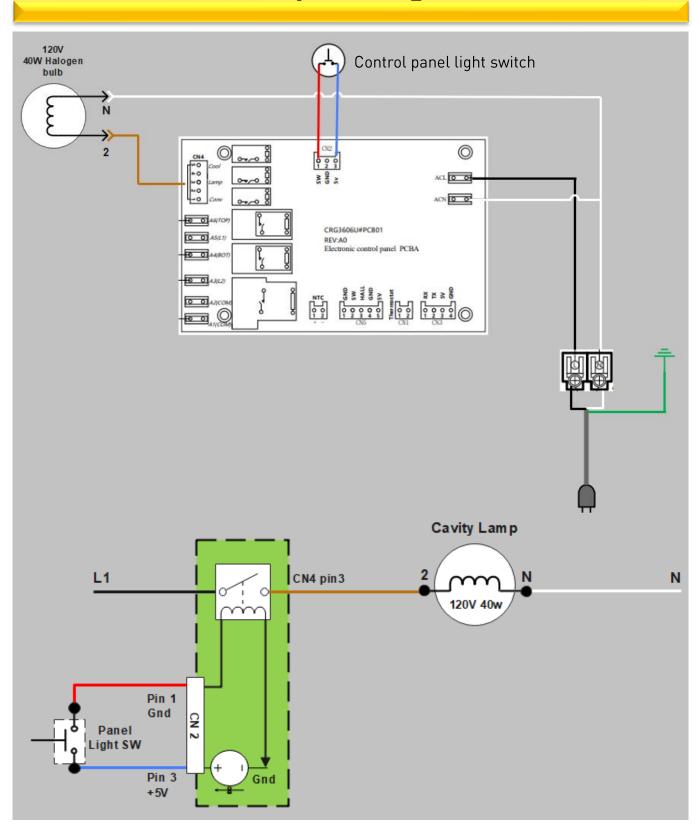


- Power is supplied to hall sensor Via CN5 pin5 (red wire) and pin4 (black wire). As long as the range is plugged in to power even in stand by mode the control is always supply +5vdc between red and black wires to the hall's sensor.
- When cooling fan motor is powered on 120V is supplied via the ERC CN4 pin5 Blue wire.
- Once fan motor is rotating hall sensor will send a feed back signal to ERC to let the ERC know the fan motor is rotating. To check feed back signal with fan motor spinning measure between CN5 pin3 Blue wire and CN5 pin4 black wire. A correct signal will be 2.5Vdc

ARG – Door switch circuit

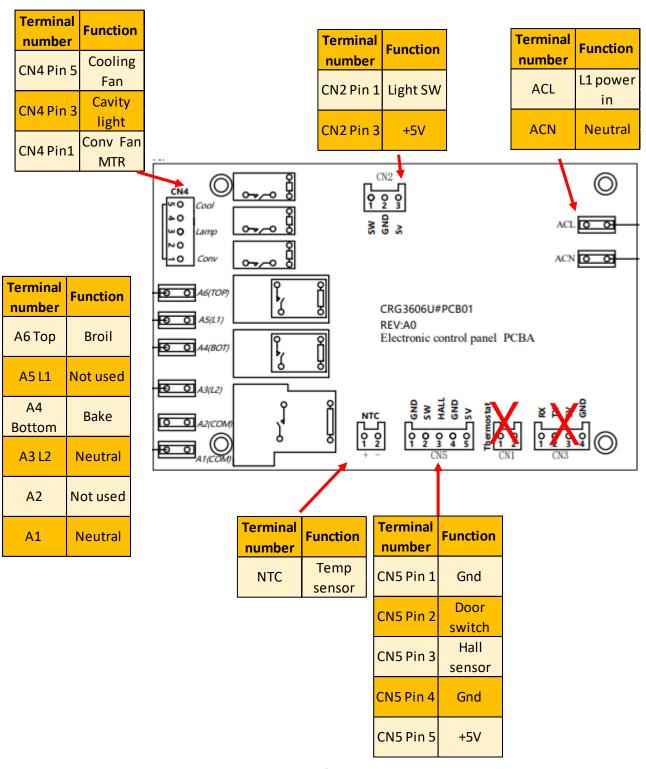


ARG — Control panel light switch



ARG - PCB terminal locations

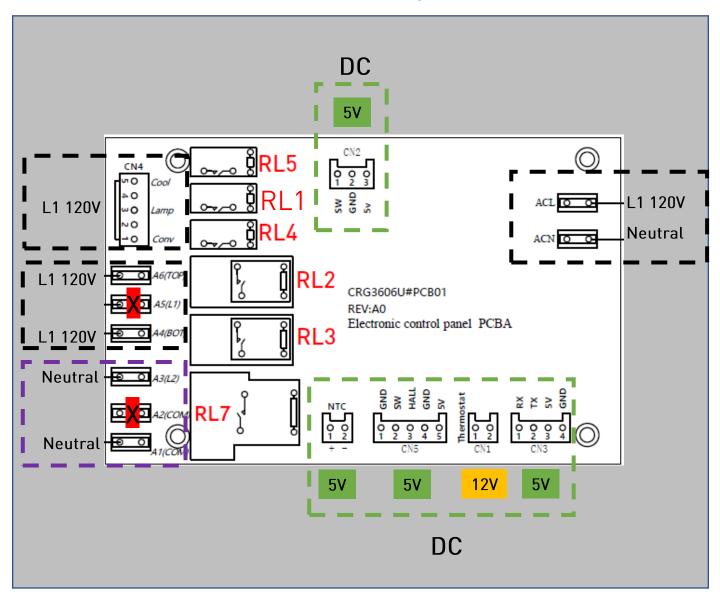
Relay PCB ARG30 /ARG36



ARG - PCB terminal voltages

Relay PCB ARG30 / ARG36

Control voltages

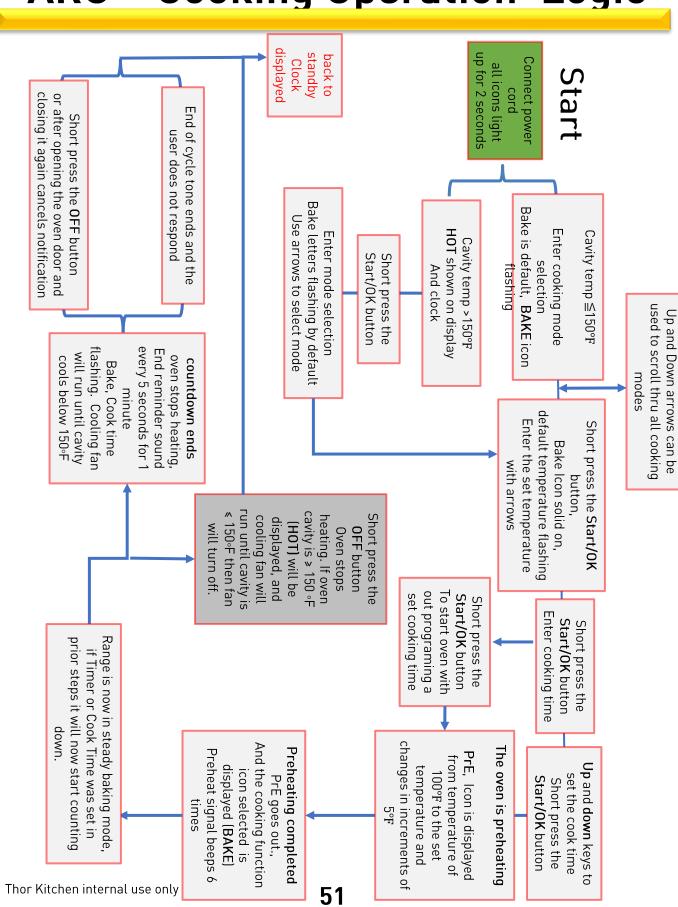


ARG-Relay operation chart

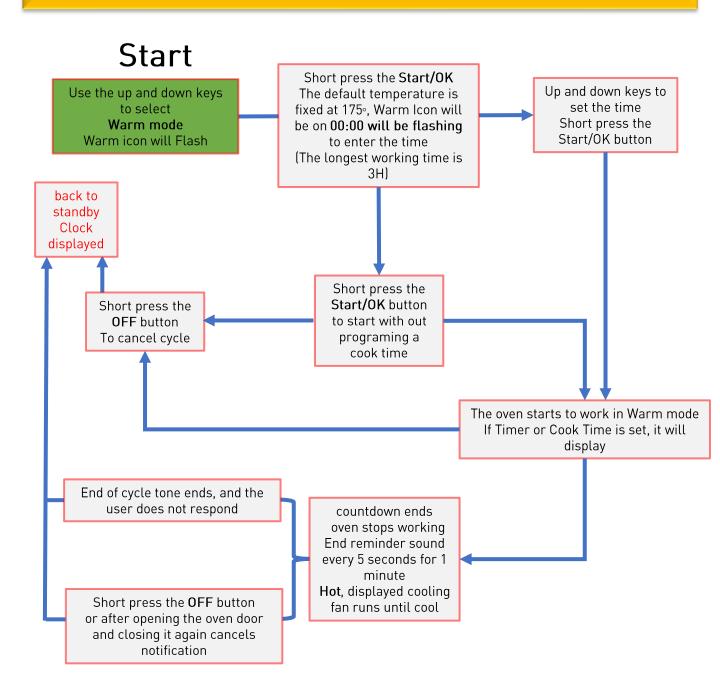
Cooking	Time	Default	Temp	Preheat Signial		Preh	Preheat			Cooking		Cooling Fan
mode	(min)	(F)	(F)	Preheat	Broil burner	Bake burner	cooling fan- low speed	convection fan	Broil Burner	Bake Burner	convection fan	speed
BAKE	0:01-10:00	350	150-550	YES	RL2,RL7	RL3,RL7	RL5	R14	RL2,RL7	RL3,RL7	RL4	RL5
					Bake Bui	Bake Burner only	NO	OFF	Bake bur	Bake burner only	OFF	NO
Conv BAKE	0:01-10:00	325	150-550	YES	RL2,RL7	RL3,RL7	RLS	RL4	RL2,RL7	RL3,RL7	RL4	RL5
					Bake Bui	Bake Burner only	NO	NO	Bake bur	Bake burner only	NO	NO
	600	7.00	, , , ,	,	RL2,RL7	RL3,RL7	RL16	RL4	RL2,RL7	RL3,RL7	RL4	RL5
CONV KOAST	CONV ROAST 0:01-10:00	323	nec-net	<u> </u>	120 sec ea alter	120 sec each burners alternate	NO	NO	120 sec ea alter	120 sec each burners alternate	NO	NO
Broil	4:00	iH 055	400,550	ON	RL2,RL7	RL3,RL7	RL5	R14	RL2,RL7	RL3,RL7	RL4	RL5
					Broil Bur	Broil Burner only	NO	OFF	Broil Bur	Broil Burner only	OFF	NO
Keep	4:00	175	175	ON	RL2,RL7	RL3,RL7	RLS	RL4	RL2,RL7	RL3,RL7	RL4	RL5
Mall					Bake Bui	Bake Burner only	NO	NO	Bake bur	Bake burner only	NO	NO
Pizza	0:01-10:00	425	175-550	O N	RL2,RL7	RL3,RL7	RLS	RL4	RL2,RL7	RL3,RL7	RL4	RLS
					120 sec ea	120 sec each burners	NO	NO	120 sec ea	120 sec each burners	NO	NO

When cycle is canceled If oven cavity is ≥ 175°F cooling fan will continue to run. Once oven cavity sensor is below <175° cooling fan will turn off.

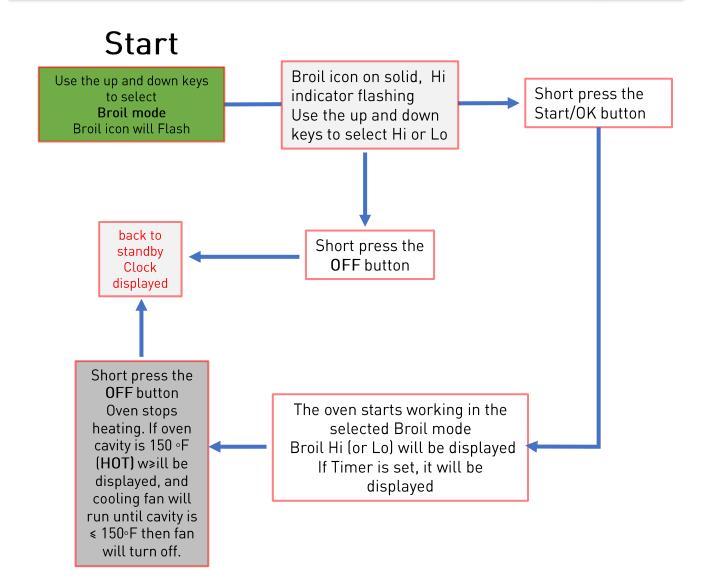
ARG - Cooking Operation Logic



ARG - WARM operation logic



ARG - Broil operation logic



Component check

Before testing or condemning a component preform the following checks:

Note:

- 1. The most common cause for control failure is corrosion on connectors (high resistances). Disconnecting and reconnecting wire connectors will be necessary through the testing process.
- 2. Any issues arising in the first few days of use should be checked for mis-wiring or loose terminal connections prior to condemning a control board.
 - 1. All test and checks should be made with Digital voltmeter having a sensitivity of 20,000 ohms per-volt DC or greater.
 - 2. Check all terminal connections and crimps, Looking for loose or broken wires, failed terminals or wires not full inserted or crimped prior to condemning any component on this range.
 - 3. Resistances checks must be made with power cord unplugged from the power sources, and wiring harness or connector disconnected from the component prior to testing.

WARNING

- Turn off the electrical supply and gas supply going to the range.
- Replace all panels and parts before operating
- Reconnect all grounding devices after servicing
- Failure to do so can result in death or electrical shock

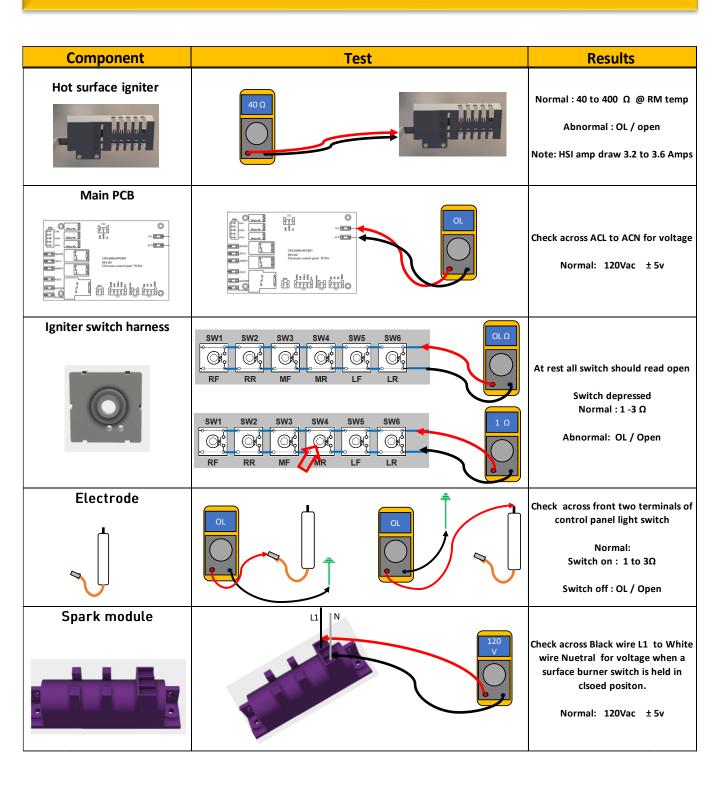
Note: All test valves stated below are at room temperature of (77°F / 25°C)

Component	Test	Results
Convection fan motor	16 Ω	Normal: 16Ω +/-5Ω Abnormal: [∞] or OL

Component check

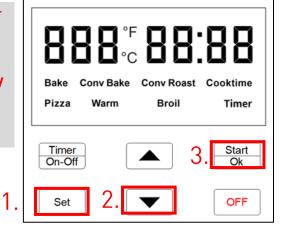
Oven sensor						
	Temp(∘F)	Temp (∘C)	R _{Min}	R normal	R Max	
	70	21.1	1.163 M Ω	1.493 M Ω	1.915 ΜΩ	
	100	37.8	52.280 K Ω	65.470 K Ω	81.920 Κ Ω	Normal: 1.5 MΩ @
	200	93.3	57.870 Κ Ω	67.700 Κ Ω	79.130 K Ω	room temp 70°F - 75°F
	250	121.1	22.760 K Ω	25.870 K Ω	29.380 K Ω	
	300 325	148.8 162.7	10.240 K Ω 6.994 K Ω	11.350 K Ω 7.664 K Ω	12.570 Κ Ω 8.391 Κ Ω	Min 1.1 MΩ
	350	176.6	4.881 K Ω	5.290 K Ω	5.728 K Ω	Max 1.9 MΩ
	375	190.5	3.479 K Ω	3.731 K Ω	3.998 K Ω	
1.5 MΩ	400	204.4	2.522 ΚΩ	2.678 ΚΩ	2.841 ΚΩ	
IVIO	425	218.3 232.2	1.854 ΚΩ	1.950 ΚΩ	2.050 ΚΩ	See chart to left for
	450 475	246.1	1.384 KΩ 1.048 KΩ	1.443 KΩ 1.083 KΩ	1.502 KΩ 1.118 KΩ	resistances based on temp
	500	260	794 Ω	824 Ω	853 Ω	
	525	273.8	619 Ω	646 Ω	674 Ω	
	550	287.8	478 Ω	503 Ω	529 Ω	
	650	343.3	190 Ω	205 Ω	222 Ω	
Door switch						
				_		
	1 Ω	-	OI		1	Normal: Door switch closed Com to NO = closed ≤ 1 Ω
~					No No	Com to NC = Open
∠ <i>š</i>		6			F.O	
		NEW			WE DIN	
<i></i>		O Ann	uni.		Dimmi	Door switch open
						Com to NO = Open
Cooling Fan						
\wedge	\wedge			30 Ω		Nammal : 250 150
	6					Normal : $35\Omega \pm 5\Omega$
	Į					operating voltage 120Vac ± 5V
		1				operating voltage 120vac 23v
~~						
Halls sensor				1		
114113 3611301			Hall			Check at CN5 connector
	5 V		Sensor		2.5v	Pod wire (Birs) to Black wire (B) (1)
					2.50	Red wire (Pin5) to Black wire (Pin4) Normal: +5V
			<u>თ</u> +5v Gnd <u>a</u>			Normal . 15v
			+5v Gnd <u>অ</u>			Fan rotating
						Blue wire (Pin3) to Black wire (Pin4)
						Normal : 2.5 Vdc
Safety valve	Ba	ke 📉		В	roil	
Jaiety valve	1 Ω	11 2.00	:	E.S.*	1Ω	Normal : 1 Ω
		9. 7				Abnormal : OL / open
		M	Ш		_	
L						1

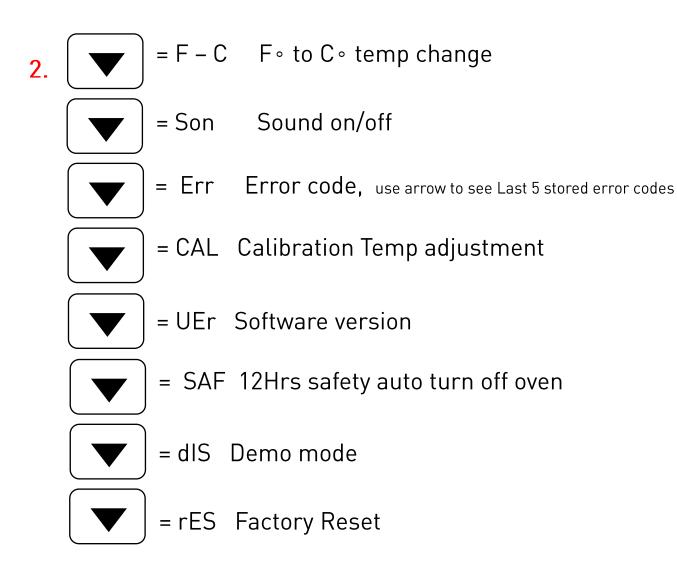
Component check



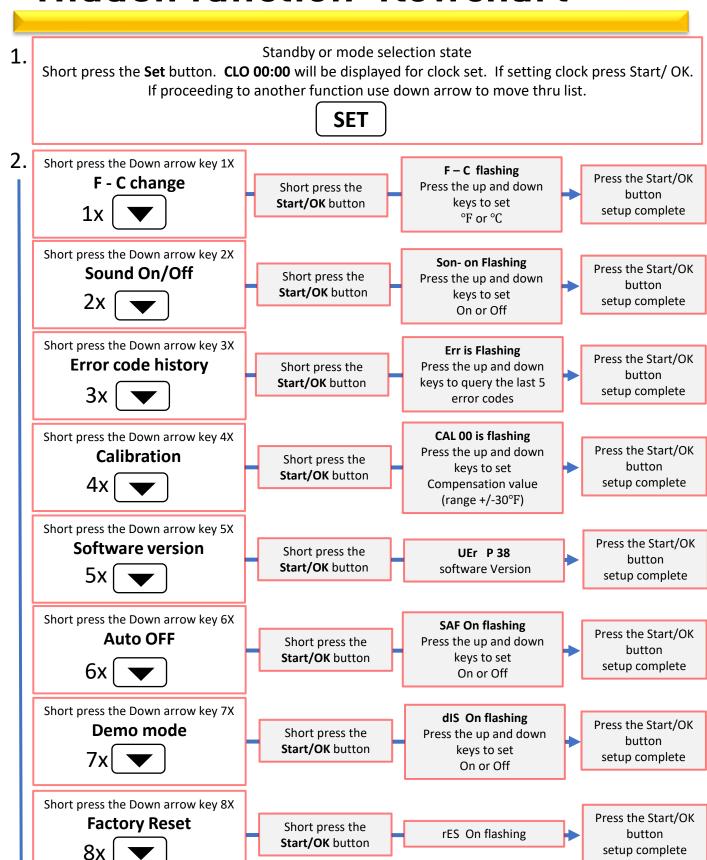
Hidden function

Scroll thru hidden functions by selecting SET key and then down arrow to scroll thru options below, Press the Start/Ok key to enter the desired function. Then use the up / down arrows to toggle function ON / OFF, press the Start/ OK key to save the setting.



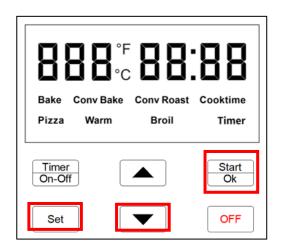


Hidden function flowchart



Temp Calibration

Temperature calibration

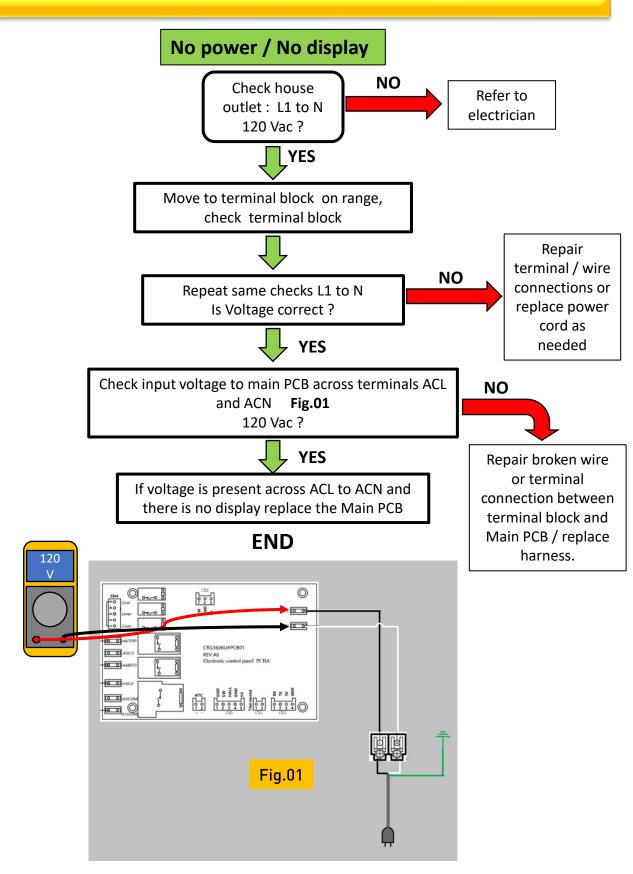


- 1. Press the SET Key and CLO will be displayed.
- 2. Press the displayed arrow until the word 00 CAL is
- 3. Press the START | Key and 00 will be displayed for factory default temp
- 4. Use the Key to adjust the off set. adjust between 35 to -35 from factory set point.
- 5. Press the $\frac{\text{START}}{\text{OK}}$ Key to save the change.

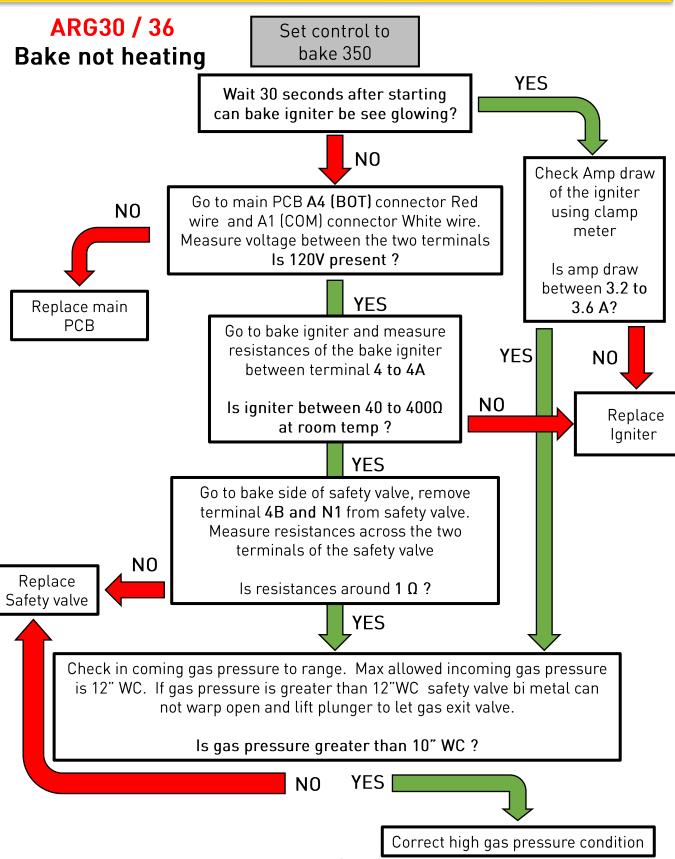
Error codes ARG

Error code	Possible cause	Resolutions
Oven NTC sensor is faulty	NTC temp sensor is not plugged in, OPEN or is shorted	Locate connector NTC on the main PCB and check connector to make sure it is fully plugged in and no damage to terminal. Unplug and replug connector back in. Retest if error returns move to step 2. Check resistances of the sensor and compare against chart in component check section. At room temp sensor should be 1.5MΩ. If sensor resistance is not correct replace sensor.
PCB ambient temperature detection circuit fault	PCB On board NTC temp sensor is damaged	Disconnect power and wait 5 min. Reapply power if error code returns replace main PCB.
Oven not heating	After oven has been started there is not a temperature change detected by sensor with in 7 min after start.	1.Turn on Bake or Broil function verify either Gas burner or Electric heating element turns on depending on model. 2. Oven NTC sensor must see a temperature rise with in 7m or else E3 error code will be activated. If oven is heating correctly verify NTC sensor resistances is correct.
Over temperature E5	Temperature in the oven exceeded 343°C / 649°F	The oven has overshot normal cooking temperature ranges and has exceeded 649 F. Check oven sensor resistances, Check high limit thermostat and Main PCB for stuck or welded closed relays.
CPU clock frequency deviation	CPU clock and check clock differ by 10% Crystal oscillator or Frequency not matching	Power off and restart,if error returns replace main PCB
CPU chip internal system fault	RAM , ROM , SFR , PC detection error .	Power off for 5min, restart. If error returns replace main PCB.
PCB overtemperature	Main PCB on board NTC sensor has detected the control board is ≥ 85°C / 185°F	Verify cooling fan operation. 2. Make sure oven fan exhaust vents along rear are not blocked due to installation. 3. Check oven door and gasket for correct sealing. 4. if all else checks okay replace oven main PCB.
Cooling fan Hall sensor error E17	There is no Hall sensor RPM signal to the main PCB showing cooling fan is rotating .	Verify cooling fan is running, If not go to trouble shooting section on cooling fan. If cooling fan is running but E 17 is displayed check at main PCB verify that CN5 connector is plugged in, unplug and re-plug in CN5. retry if error returns replace cooling fan assembly.

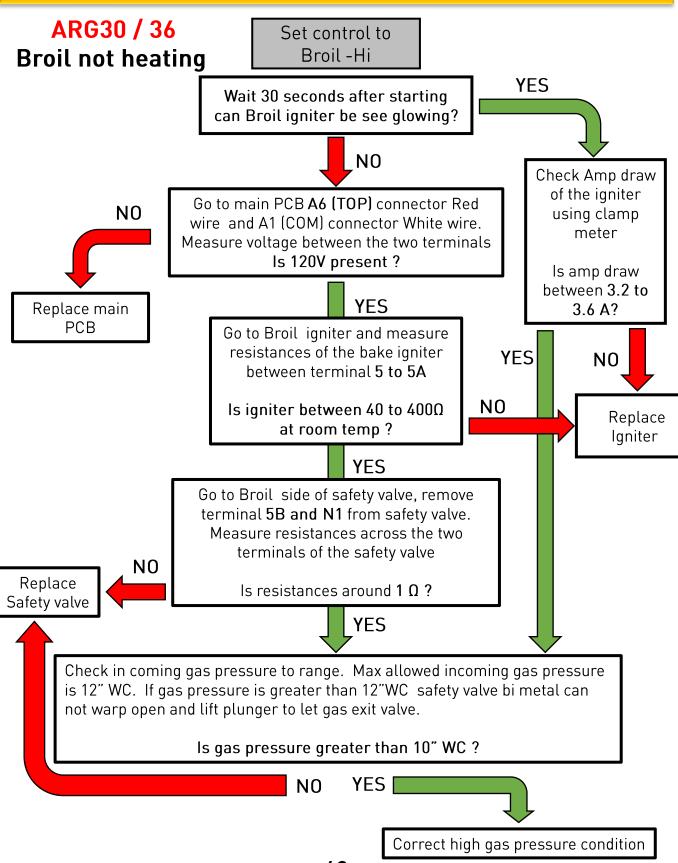
Troubleshooting No power / Display



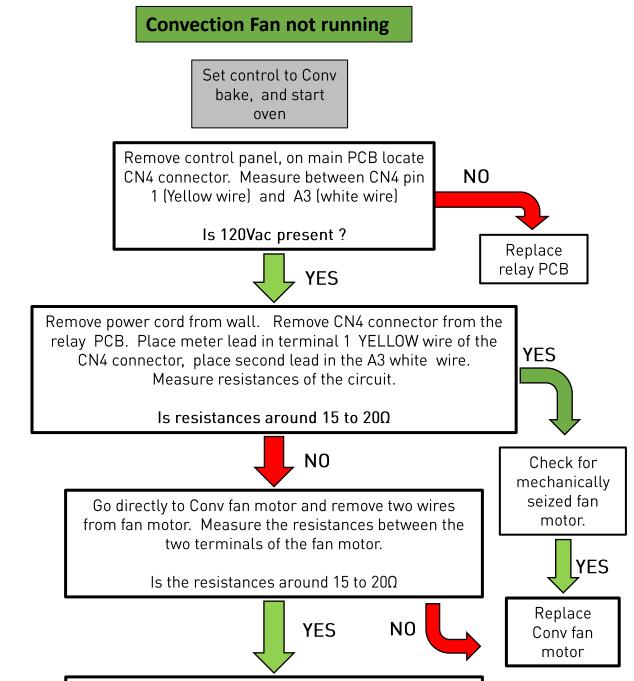
Troubleshooting Bake



Troubleshooting Broil

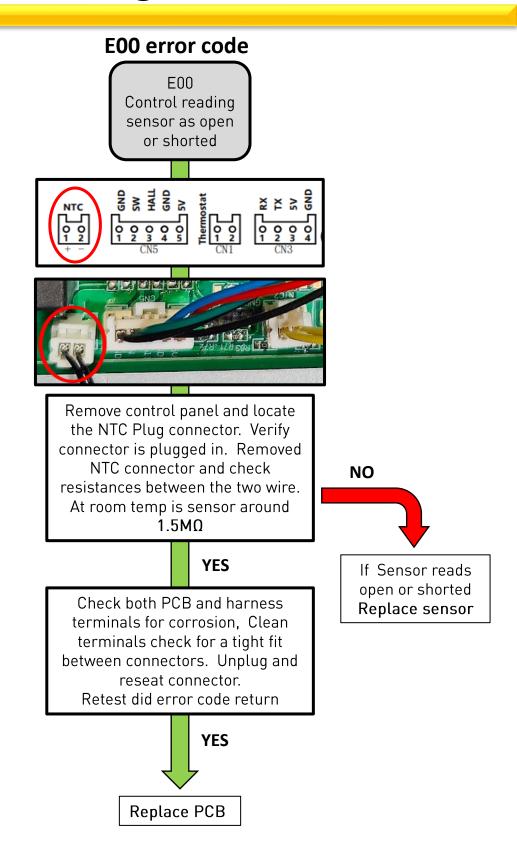


Troubleshooting Conv Fan

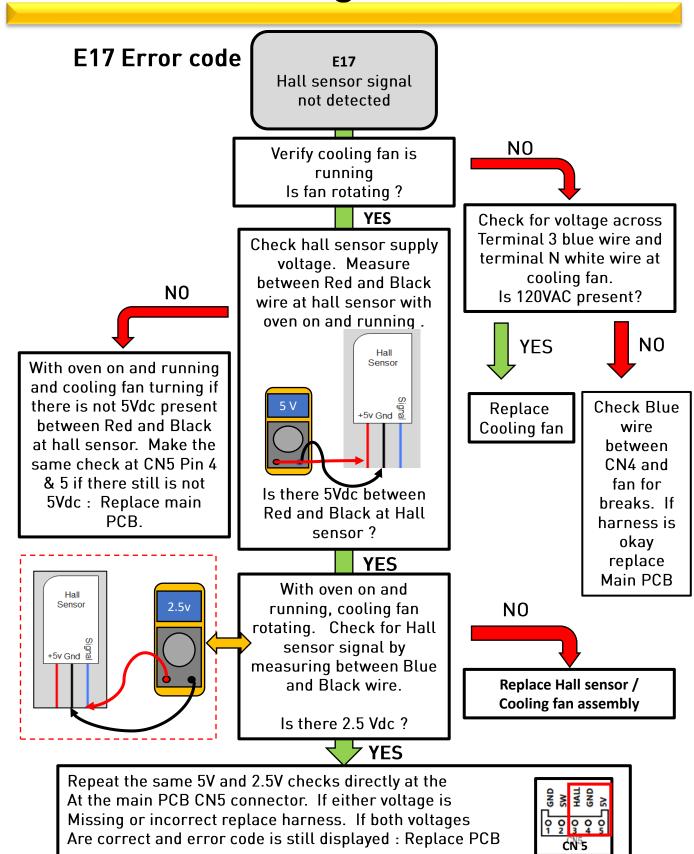


Check YELLOW wire between CN4 pin 1 and conv fan terminal 1 for open wire or broken terminal, Also check Neutral wire between conv fan and A3 or ACN terminals for open or broken terminals. Repair or replace harness as needed.

Troubleshooting E00



Troubleshooting E17



This Range leaves the factory set for use with Natural gas. When converting to LP gas, save the orifices removed from the appliance incase it needs to be converted back to natural gas in the future.

A	V	V	Δ	R	Λ	Т	N	П	G
				\mathbf{L}			╙		

This conversion must be done by a qualified technician 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 doing this work assumes responsibility for the conversion.

Tools needed

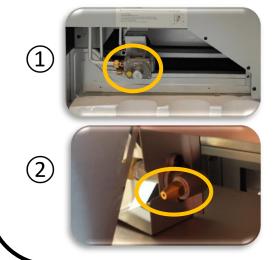
- 10mm open / box wrench
- 7mm nut driver
- #2 Phillips head screwdriver
- Flat head screwdriver 3/32 or 2mm across blade width

LP (Propane) Gas orifice specifications					
ARG 30	BTU RATE	ORIFICE SIZE			
	KIT# LPK	ARG3001			
LF	12,000	1.1mm			
LR	9,000	0.9mm			
RR	3,500 0.58mm				
RF	18,000 1.28mm				
Broil	13,500	1.01mm			
Bake	18,500	1.18mm			

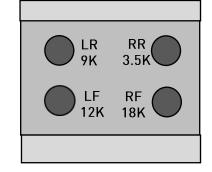
NG (Natural) Gas orifice specifications					
ARG 30	BTU RATE	ORIFICE SIZE			
ANO 30	KIT	#			
LF	12,000	1.54mm			
LR	9,000	1.35mm			
RR	3,500 0.88				
RF	18,000 1.95mm				
Broil	13,500	1.54mm			
Bake	18,500	1.9mm			

CONVERSION POINTS

- 1. Regulator
- 3. Broil Orifices
- 2. Bake Orifices
 - 4. Surface burners







4

This Range leaves the factory set for use with Natural gas. When converting to LP gas, save the orifices removed from the appliance incase it needs to be converted back to natural gas in the future.

WARNING

This conversion must be done by a qualified technician 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 doing this work assumes responsibility for the conversion.

Tools needed

- 10mm open / box wrench
- 7mm nut driver
- #2 Phillips head screwdriver
- Flat head screwdriver 3/32 or 2mm across blade width

LP (**Propane**) Gas orifice specifications

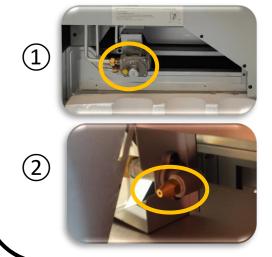
ARG 36	BTU RATE	ORIFICE SIZE			
ARU 30	KIT# LPKARG3601				
LF	12,000	1.1mm			
LR	9,000	0.9mm			
RR	9,000	0.9mm			
RF	12,000	1.1mm			
MF	18,000	1.28mm			
MR	12,000	1.1mm			
Broil	13,500	1.01mm			
Bake	18,500	1.18mm			

NG (Natural) Gas orifice specifications

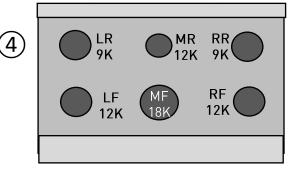
Tre (Italian) das ennice specifications					
ARG 36	BTU RATE	ORIFICE SIZE			
ARU 30	КІТ	#			
LF	12,000	1.54mm			
LR	9,000	1.35mm			
RR	9,000	1.35mm			
RF	12,000	1.54mm			
MF	18,000 1.95mm				
MR	12,000 1.54mm				
Broil	13,500	1.54mm			
Bake	18,500	1.9mm			

CONVERSION POINTS

- 1. Regulator
- 3. Broil Orifices
- 2. Bake Orifices
- 4. Surface burners







Converting the Regulator

- 1. Turn off the gas supply to the range
- 2. Turn off the electrical power supply to the range or unplug power cord.

A CAUTION

If the gas supply to the range is disconnected for any reason see the installation instructions for proper connection and safety precautions.

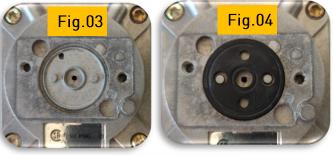
WARNING

Do not remove the pressure regulator from the range.

- 3. Locate the pressure regulator at the back left bottom rear corner on the range. **Fig.01**
- 4. Locate the LP cap for the regulator, it will be in the packing with the use and care manual. Fig.02. LP regulator cap can be identified by the Grey plastic vent cap also it is labeled for 10"WC pressure.
- Remove the two screws holding the NG cap assembly on the regulator.
 See Fig.02 Red Circles. Remove the NG cap. Fig.03
- 6. Check for the black rubber seal, It may stick to the the NG cap when pulled off. Transfer rubber seal on to regulator as shown in Fig.04
 Install the LP regulator with the GREY vent cap labeled 10.0"WC on to the regulator body. Reinstall the two screws tighten with even pressure.



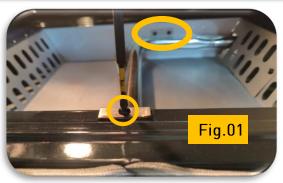




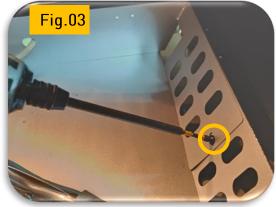


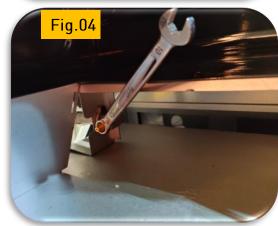
Converting the Bake burner

- 1. Remove oven racks and floor cover
- 2. Locate and remove the Bake burner mounting screws total 3 screws. **Fig.01**
- 3. Slide burner tube to the left, use caution to not break the hot surface ignitor it is fragile. **Fig.02**
- 4. Remove bake orifice holder access panel on the right-hand side of oven floor. See Fig.03 Remove screw and panel.
- 5. Using a 10mm wrench remove the NG bake orifice from the orifice holder. Fig.04
- 6. Replace with LP orifice size **1.18mm**







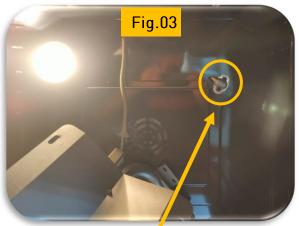


Converting the Broil burner

- Remove the 4 flame spreader screws from oven celling. 2 screws per side. Fig.01
- Locate and remove the Broil burner mounting screws total 3 screws.
 Fig.02. Two screws on the back wall one on the front of the burner tube
- 3. Slide the broil burner tube up off the orifice holder and lower the burner tube to rest on the oven floor. Fig.03 Use caution not to break the Hot surface igniter mounted to the burner tube.
- 4. Using a 10mm wrench remove the Broiler NG gas orifice from the orifice holder. Fig.04
- 5. Replace orifice with **1.18mm LP** orifice.





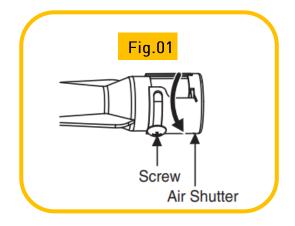


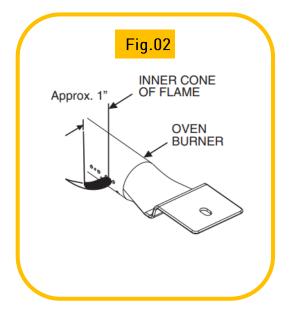


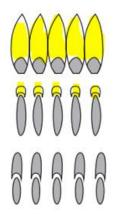
Bake / Broil air shutter adjustment

- When adjusting air shutter for LP fuel, Loosen the Phillips head screw on the air shutter and rotate the air shutter to FULLY OPEN. Fig.01
- 2. Turn oven on and wait for the burner to Ignite, Allow the burner to run for 30 seconds and then check the flame stability. IF the flame is lifting off the burner tube ports, then gradually close the air shutter until the flame stabilized and no longer lifting from the burner tube. Flame size will be approximately 1". Tighten air shutter set screws.

Note: Some LP fuels are a blended fuels, it can be normal for some small amount yellow tipping that can not be adjusted out. This is normal.







- A. Yellow tips, Flame needs further adjustment: increase air shutter opening.
- B. Small Yellow tip on outer cones: Normal for LP Gas.
- C. Soft Blue flames: Normal for NG gas

NOTE: If flame looks like A. Further adjustment of air shutter is needed. If flame looks like B. or C., it is normal depending on the fuel type. With LP fuel a small yellow cone is normal.

Converting the surface burner

- 1. Remove grates, burner caps and burner heads. Fig.01
- 2. Using a 7mm driver remove the NG gas orifices spuds. Turn CCW to remove. Fig.02
- Install the LP orifices in the correct location see chart on 1st page of LP conversion section.
- 4. Reassemble the burners and light them one at a time, TEST 1 Turn the burner from High to low quickly, if the flame goes out the flame size needs to be increased. See Fig.03. Low flame adjustment. Test 2, With flame on the lowest setting open and close the oven door at a normal rate of speed, if the flame is extinguished by the air currents created by the door movement, increase the flame height and test again.
- 5. Repeat steps **5** and **6** for all surface burner.



Fig.02





Technical support 877-288-8099 option 9

techsupport@thorgroup.us

Make sure to have model and serial number ready and be Infront of the product when calling in or emailing

Part's dept 877-288-8099 option5

parts@thorgroup.us

Make sure to have model and serial prior to calling

Customer Service 877-288-8099 option 3 service@thorgroup.us

> Product info Thorkitchen.com