

CHECK LP GAS RANGES FOR PROPER ADJUSTMENT

If you use LP gas, commonly referred to as propane or bottled gas, make sure your range is adjusted for bottled gas when it is installed. An improper adjustment causes an incorrect gas/air mixture which results in over-firing.

If your range is not adjusted properly, you will notice soot, either in the oven or on pans, and the burner flames will be yellow rather than blue. If soot is present or the flame yellow, call your LP supplier or installer so the unit's adjustment can be checked. Only a qualified service technician should install or adjust your gas range.

Most gas ranges are designed to use either natural or LP gas but are adjusted for natural gas when shipped from the factory. Other ranges are manufactured to use one specific gas.

All ranges have a nameplate clearly indicating the type of gas it must use and the type of gas for which it was adjusted when it left the factory. This nameplate is visible by opening either a door or a drawer, lifting the top or removing an accessory panel. When purchasing a new gas range, check the nameplate or make sure the salesperson knows the type of gas that must be used or the type of gas for which the range was pre-adjusted.