

COOKERS PROFESSIONAL

UP30	29 7/8" (W) x 25 19/32" (D) x 35 55/64" (H)
UP36	35 7/8" (W) x 25 19/32" (D) x 35 55/64"- 36 7/32"] (H)
UP361	35 7/8" (W) x 25 19/32" (D) x 35 55/64"- 36 7/32"] (H)
UPD36	35 7/8" (W) x 25 19/32" (D) x 35 55/64"- 36 7/32"] (H)
UPD40	39 7/8" (W) x 25 19/32" (D) x 35 55/64"- 36 7/32"] (H)
UP48	47 7/8" (W) x 25 19/32" (D) x 35 55/64"- 36 7/32"] (H)
UP60	59 7/8" (W) x 25 19/32" (D) x 35 55/64"- 36 7/32"] (H)

EN | Conversion kit



IMPORTANT - PLEASE READ AND FOLLOW



⚠ WARNING This conversion kit shall 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. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit."

CHANGING THE INJECTORS

BURNER	GAS	IMPUR RATE [Btu/h]	ORIFICE SIZE (1/100) mm	SIMMER RATE [Btu/h]	BY-PASS ORIFICE SIZE (1/100) mm
SR	NATURAL (A)	7000	120	1400	Adj.*
R	NATURAL (A)	10500	145	2000	Adj.*
DUAL	NATURAL (A)	25000	75+220	6000	Adj.*
DUAL (only AUX)	NATURAL (A)	2800	75	900	Adj.*
P	NATURAL (A)	10500	145	3100	Adj.*
CDF	NATURAL (A)	5500	110	/	/
SR	PROPANE (E)	7000	7000	75	32
R	PROPANE (E)	10500	10500	90	40
DUAL	PROPANE (E)	25000	25000	44+135	27+60
DUAL (only AUX)	PROPANE (E)	2800	2800	44	27
P	PROPANE (E)	10500	10500	92	52
CDF	PROPANE (E)	5500	5500	65	/

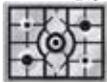
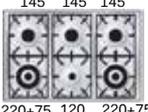
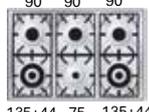
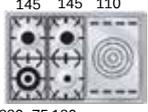
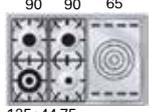
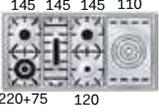
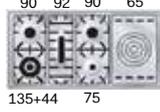
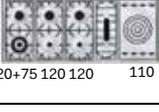
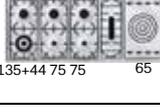
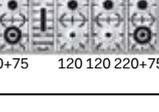
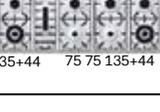
CAUTION: The gas supply shall be shut off prior to disconnecting the electrical power, before proceeding with the conversion. The kit for the gas conversion of the burners is relevant to the model of the appliance indicated on the label sticking to the first page of this booklet. The kit contains the number and type of orifices necessary for the conversion, all the necessary instructions, a label to stick onto the old one to show the new setting and the label to be completed by the technician who performs the conversion. The appliance is pre-adjusted in factory for the gas indicated on the label put on the gas inlet pipe. For the conversion to another gas refer to table. The positions, types of burner and relevant orifices for the models included in this booklet are depicted in table. The only operation to perform after conversion to a gas different from that shown on the rating plate/label is the adjustment of the minimum gas flow. After conversion remember to put the new gas indication label (supplied in the conversion kit) as close as possible to the existing rating plate, then check the regular ignition of the burners (see pages 3 and 4 of this leaflet, "Lighting the burners").

If the appliance is installed at an altitude exceeding 2,000 ft, a new set of orifices can be requested from the supplier or an authorised service parts distributor.

NOTE: Due to the lower atmospheric pressure at higher altitudes, foods tend to take longer to cook. Therefore, recipe adjustments should be made in some cases. In general, no recipe adjustment is necessary for yeast-risen baked goods, although allowing the dough or batter to rise twice before the final pan rising develops a better flavor. Try making the adjustments below for successful recipes. Take note of the changes that work best and mark your recipes accordingly. You may also consult a cookbook on high altitude cooking for specific recommendations.

WARNING: after first installation of the appliance, after gas conversion kit installation or after any service intervention concerning main gas parts of the appliance, make the leak test using water with soap on the gas connections in order to verify the correct installation. Do not use fire for gas leak testing. The test is valid if there is no bubble or foam build-up during a period of one minute.

CONVERSION KIT INSTALLATION INSTRUCTIONS

CODE	NATURAL GAS	PROPANE GAS
UP30(W/N/Q)(MP/S3) UN30(W/Q/N/QN)(MP/S3) UT30(W)(S3)	 120 145 145 220+75 120	 75 90 90 135+44 75
UP36(6/F)(W/N/Q)(MP/S3) UN36(6/F)(W/Q/N/QN)(MP/S3) UT36(6/F)(W)(S3) UP361(6/F)(W/N/Q)(MP/S3) UN361(6/F)(W/Q/N/QN)(MP/S3) UT361(6/F)(W)(S3) UPD36(6/F)(W/N/Q)(MP/S3) UND36(6/F)(W/Q/N/QN)(MP/S3) UTD36(6/F)(W)(S3) UPD40(6/F)(W/N/Q)(MP/S3) UND40(6/F)(W/Q/N/QN)(MP/S3) UTD40(6/F)(W)(S3)	 145 145 145 220+75 120 220+75	 90 90 90 135+44 75 135+44
UPD40(S)(W/N/Q)(MP/S3) UND40(S)(W/Q/N/QN)(MP/S3) UTD40(S)(W)(S3)	 145 145 110 220+75 120	 90 90 65 135+44 75
UP48(S)(W/N/Q)(MP/S3) UN48(S)(W/Q/N/QN)(MP/S3) UT48(S)(W)(S3)	 145 145 145 110 220+75 120	 90 92 90 65 135+44 75
UP48(6/F)(W/N/Q)(MP/S3) UN48(6/F)(W/Q/N/QN)(MP/S3) UT48(6/F)(W)(S3)	 145 145 145 145 220+75 120 120 220+75	 90 90 90 90 135+44 75 75 135+44
UP60(S/FS)(W/N/Q)(MP/S3) UN60(S/FS)(W/Q/N/QN)(MP/S3) UT60(S/FS)(W)(S3)	 145 145 145 145 220+75 120 120 110	 90 90 90 92 135+44 75 75 65
UP60(6/F)(W/N/Q)(MP/S3) UN60(6/F)(W/Q/N/QN)(MP/S3) UT60(6/F)(W)(S3)	 145 145 145 145 145 220+75 120 120 220+75	 90 92 90 90 90 135+44 75 75 135+44

 **WARNING**

Save the orifices removed from the appliance for future use

 **WARNING**

To go back to the original set replace old orifices as shown

 **WARNING**

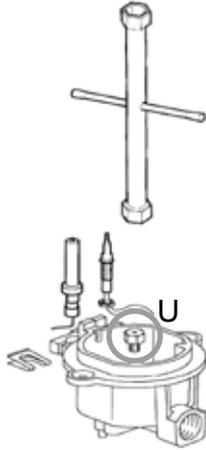
This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

BURNERS OF THE TOP

Replacement of the injectors

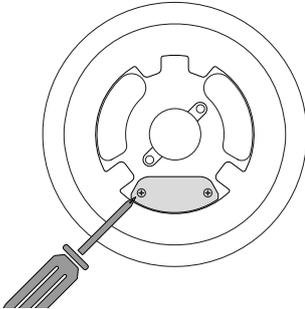
Procedure: SR - R - P - small solid top burner

1. Remove the grill and the burners from the hob.
2. Bruciatori SR - R - P :
SR - R - P burners: unscrew injectors "U" using a 7-mm spanner and replace them with those for the new gas according to table on page 4.

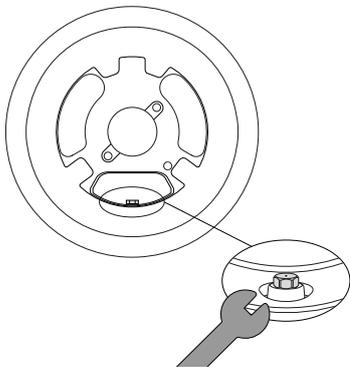


Procedure: DCC

1. Remove the grill and the burners from the hob.
2. DCC - Dual burners: unscrew the 2 screws and remove cover

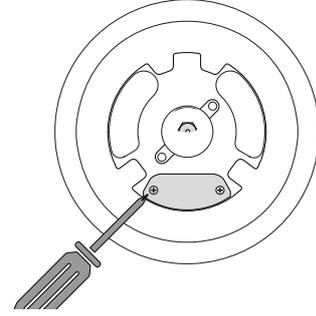


3. Unscrew the injectors with a 7 mm wrench and replace them with those for the new gas according to the table on page 15. Keep the removed injectors from the unit for future use.

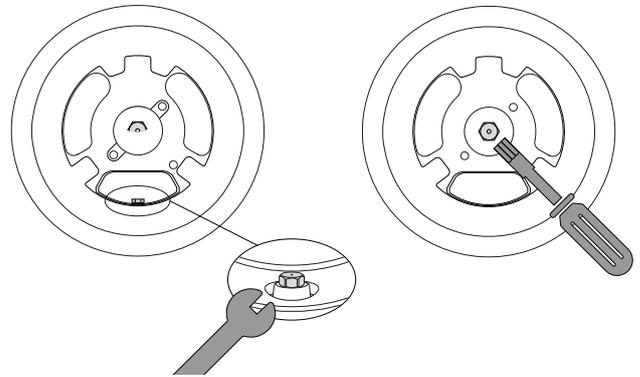


Procedure: DCC

1. Remove the grill and the burners from the hob.
2. Unscrew the 2 screws and remove cover



3. Unscrew the injectors with a 7 mm wrench and replace them with those for the new gas according to the table on page 15. Keep the removed injectors from the unit for future use.



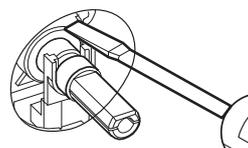
Adjustments minimum GAS flow

When installing the cooker, you must check that the minimum gas flow of the burners on the hob and in the oven is correctly regulated. If the type of gas is changed it is indispensable to adjust the minimum flow. The regulating procedure is as follows.

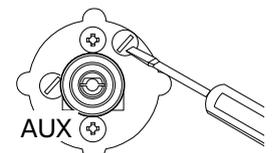
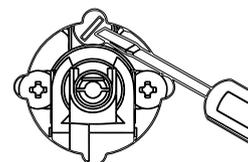
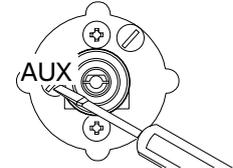
Procedure

1. Light one burner at a time and turn the flame up to maximum.
2. Remove the knob of the corresponding gas tap and insert a screwdriver in the end part of the tap or in the screw.
3. Turn the tap to minimum position.
4. Unscrew, turning to the left, to increase the flame, or screw to the right to decrease it.
5. **ATTENTION** If a liquid gas is used (Butane - Propane), the regulating screw must be fully screwed in.

SR - R - P - DCC



DUAL



INSTRUCTIONS FOR USE

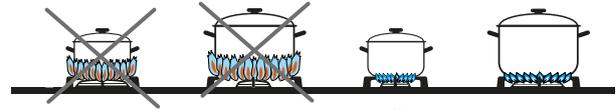
Burners

Lighting the burners

The index above the knobs will help you to find the corresponding burner. Press the knob by turning it anti-clockwise and bring it to the ignition position; keep the knob pressed for about 5 seconds so that upon its release the flame remains alight. In case of unsuccessful ignition wait 5 minutes before relighting and repeat the operation. By turning the knob, the outer ring lights up red to indicate the GAS burner in operation

Symbol	Function	Knob
	index	
	off	
	max	
	min	

Recommended pans according to burner size:



Burners	ID	Diameter Ø
Medium	SR	4 ^{3/4} ÷ 7 ^{3/4}
Large	R	4 ^{3/4} ÷ 9 ^{2</sup>4}
Fish burner	P	oval pans 380 x 185
Dual - Ring	DUAL	4 ^{3/4} ÷ 11 ^{3/4}

DUAL

Symbol	Function	Knob
	off	
	max	
	min	

AUX

Symbol	Function	Knob
	off	
	max	
	min	

IGNITION OF THE "DUAL" BURNER

Identify the knob with the help of the index near the knobs. Press and turn the knob to the symbol (maximum) for 5 seconds. Once the burner is on, by turning the knob counter-clockwise it gets to its first block that corresponds to the middle one. By applying a bit of force, the first block is exceeded and the outer ring goes out leaving only the little central burner turned on called AUXILIARY. To adjust the auxiliary burner on minimum, rotate the knob counter-clockwise until it stops. At this point, to turn the burner back on, rotate the knob clockwise up to the desired value.

ADJUSTMENT OF THE PRESSURE REGULATOR FOR USE WITH DIFFERENT TYPE OF GAS

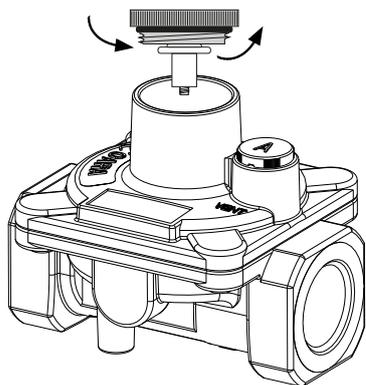
The pressure regulator supplied with the appliance is a convertible type pressure regulator, suitable for use with natural gas at a nominal outlet pressure of 5" water column or with propane at a nominal outlet pressure of 10" water column. It is factory pre-arranged to operate with natural gas.



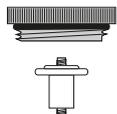
If converting from natural gas to propane, it is also necessary to adjust the bypass orifice. The bypass orifice adjustment screw must be fully screwed in.

To convert the regulator for use with the other gas (different from the one for which it is pre-arranged), simply perform the following steps:

1. Unscrew the upper metal stopper of the regulator.



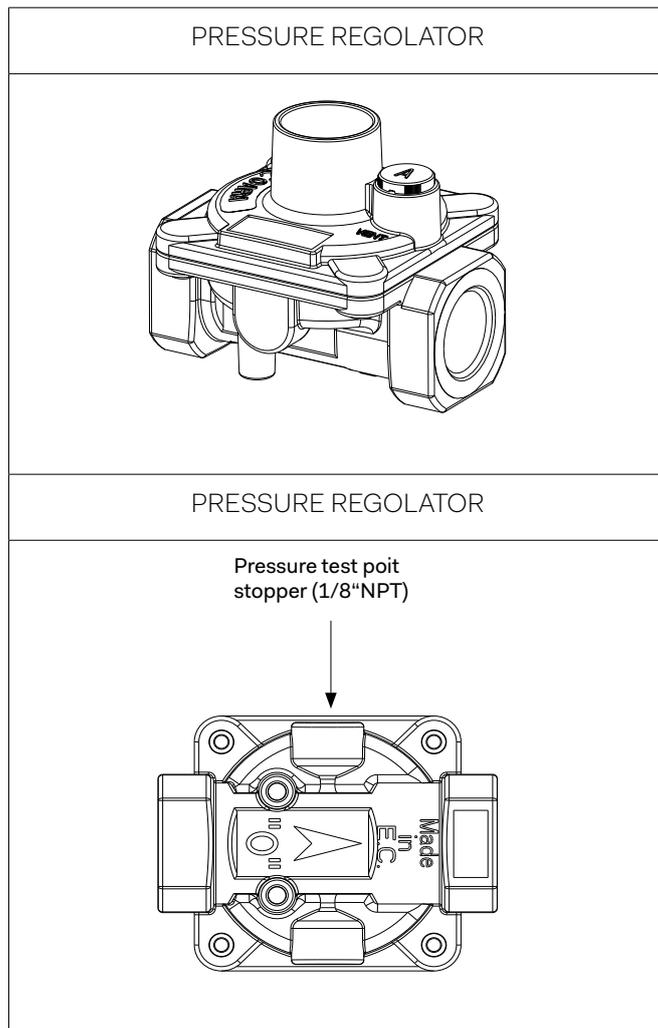
2. Unscrew by hand the white plastic piece screwed under the above mentioned metal stopper.



3. For propane screw it back in the opposite direction under the metal stopper.



4. Screw the metal stopper back into its original position on the regulator. In this way, the gas regulator is converted for use with the other gas/pressure.



See the table below for gas supply pressure requirements.

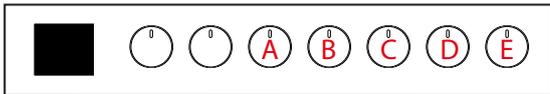
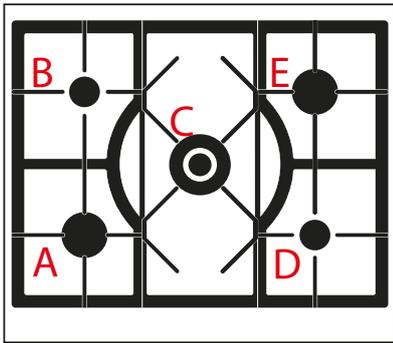
Gas supply specifications			
Gas type	Manifold pressure * (WC)	Min. Gas Supply Pressure (WC)	Max. Input Pressure
Natural	5	6	1/2 psi
Propane	10	11	1/2 psi

If the line pressure is in excess of that amount, a step down regulator will be required.

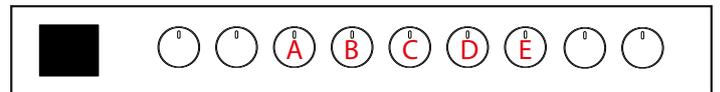
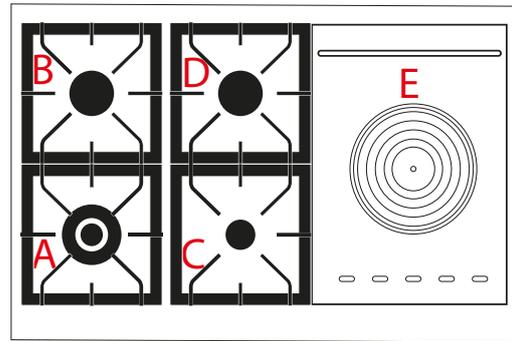
The appliance must be disconnected from the GAS supply piping system during any pressure testing of that system.

CORRECT RELATIONSHIP BETWEEN THE IGNITER AND THE MAIN BURNER

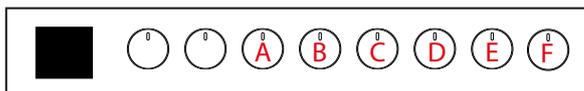
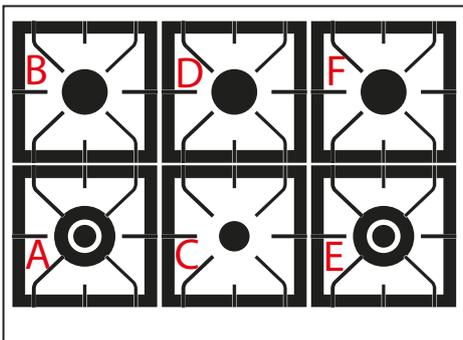
UP30...MP



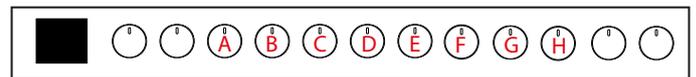
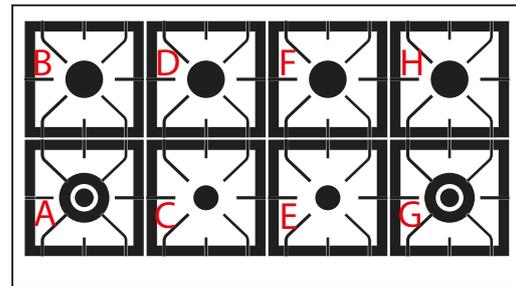
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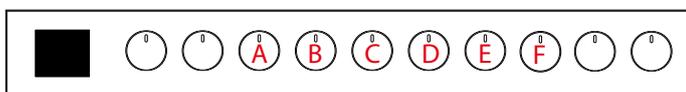
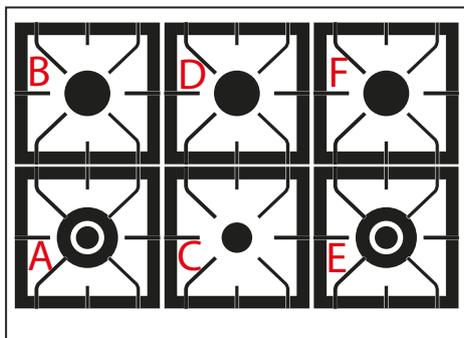
UP366_MP - UP3616...MP



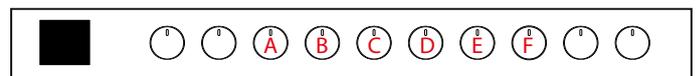
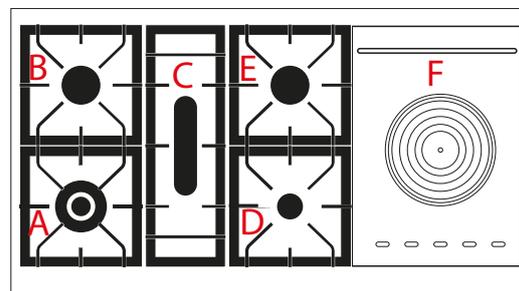
UP488_MP



UPD366_MP - UPD406_MP

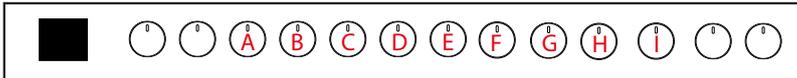
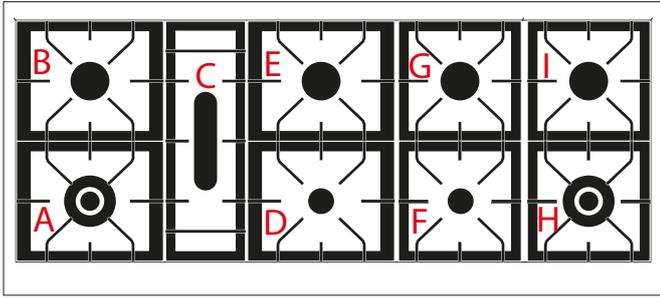


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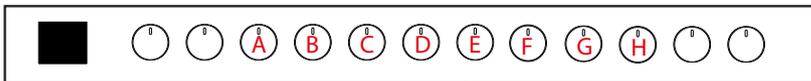
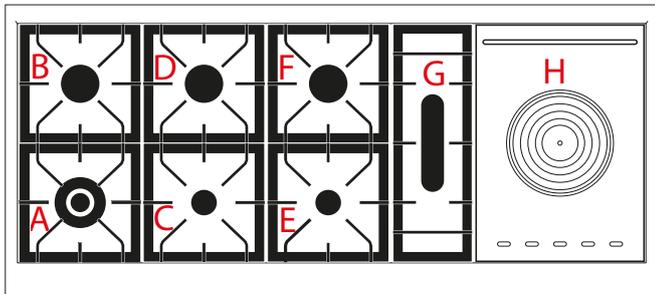


CORRECT RELATIONSHIP BETWEEN THE IGNITER AND THE MAIN BURNER

UP609_MP



UP60_MP



Injectors for a device installed at an altitude above 2000 ft

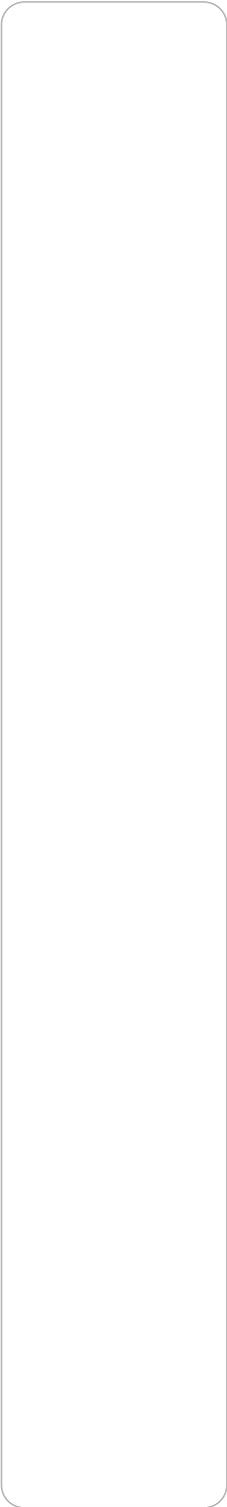
BURNERS	GAS	ORIFICE SIZE (1/100) mm
SR	NATURAL (A)	117
R	NATURAL (A)	141
DCC	NATURAL (A)	185
DUAL	NATURAL (A)	74+215
P	NATURAL (A)	141
CDF	NATURAL (A)	108
SR	PROPANE (E)	74
R	PROPANE (E)	87
DCC	PROPANE (E)	112
DUAL	PROPANE (E)	43+130
P	PROPANE (E)	88
CDF	PROPANE (E)	62

INSTRUCTIONS TO AFFIX

Area for affixing
the conversion plate



area for identification label
of the service agency making
the conversion



Live,
Cook,
Love.

ilve.com

ILVE S.p.A Via Antoniana, 100 – 35011 – Campodarsego (PD) Italy
T. +39 049 9200990 / Email: mail@ilve.com

cod. EI33960500000EN 21/2025