

Natural Gas to Liquid Propane Conversion

("A" Series Gas Water Bath Hot Food Tables)

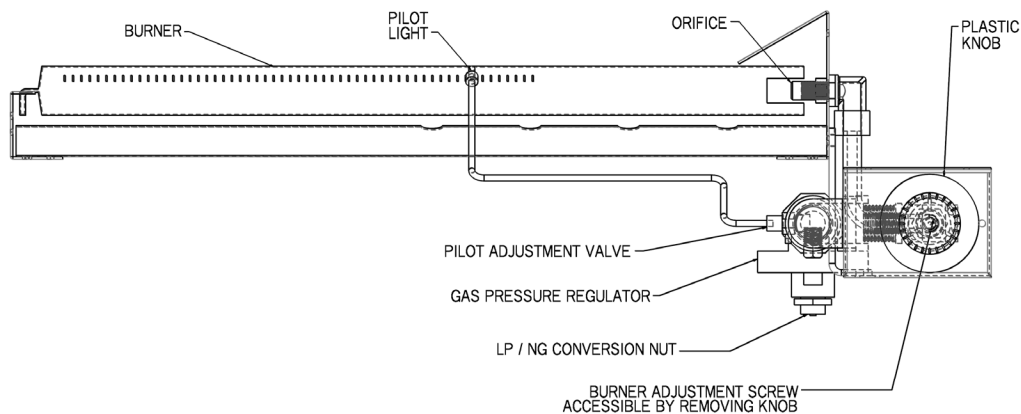
INSTRUCTIONS

CAUTION

INSPECT CONTENTS IMMEDIATELY AND FILE CLAIM WITH DELIVERING CARRIER FOR ANY DAMAGE. **SAVE YOUR BOX AND ALL PACKING MATERIALS.** YOU ARE RESPONSIBLE FOR DAMAGE TO YOUR UNIT IF RETURNED IMPROPERLY PACKED.

This unit is shipped from the factory with the orifice size and regulator set for use on natural gas. To convert to liquid propane gas, use parts kit and follow the instructions below.

Conversion should only be done by a qualified service technicians.



1. Shut off gas supply to unit or begin conversion before connecting unit to gas supply line.
2. Turn all gas valves to the OFF position.
3. Remove appliance gas pressure regulator.
4. Using the convertible pressure regulator supplied in this kit, identify gas conversion nut on gas pressure regulator and remove.
(Note: When removing nut, pay close attention not to lose spring inside regulator which is retained by the conversion nut.)
5. Reverse position of conversion nut and reinstall while keeping spring inside regulator. (When the conversion nut is in the Liquid Propane position, "LP" will be displayed on the visible side of the conversion nut.)
6. Install converted pressure regulator on appliance. (Note the direction of the regulator. Connections are marked IN and OUT.)
7. Remove two sheet metal screws that hold the pilot light to the burner assembly. If the tag and screw at the end of the burner have not already been removed, remove them now. (The tag will say, "Remove Tag and Screw Before Use".)
8. Lift the burner out of the unit. The burner rests in a slot at one end and slides over the orifice at the other.
9. Remove the natural gas orifices. (NG orifice sizes: #49 for 16" burner, #35 for 32" burner) Replace the natural gas orifices with the liquid propane orifices supplied in the kit. (LP orifice sizes: #56 for 16" burner, #52 for 32" burner)
10. Reinstall burner assembly. The burner will slide over the orifice and the opposite end will rest in the slot.
11. Reattach the pilot light to the burner assembly using the two sheet metal screws.
12. Screw in pilot light adjustment screw clockwise until it gently bottoms out.
13. Connect liquid propane supply line. (NOTE: Liquid propane tank must be equipped with its own tank pressure regulator with a maximum 1/2-lb. PSIG to appliance pressure regulator.)
14. Light and adjust pilot light using pilot adjustment screw until tiny yellow tip appears on flame. Pilot light should be high enough to prevent blowing out due to drafts or ventilating fan pull.
15. Turn gas valve to low position. (NOTE: Be sure burner has lit properly from pilot)
16. Remove plastic knob by gently pulling straight off.
17. Identify small adjustment screw inside shaft of control valve.
18. Insert small screw driver into hollow stem of valve and engage screw slot.
19. Hold shaft of control valve to prevent movement and turn screw to adjust burner flame on "LOW" setting. Adjust for a clean blue flame.
20. Replace plastic valve knob and check for correct burner operation through all heat settings.

(End)

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