

Installation Instructions

Gas Conversion Kit



Warning

This conversion kit should 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, an 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.

Warning

The gas supply should be shut off prior to disconnecting the electrical power, before proceeding with the conversion.

Installation

1. Shut off the gas supply to the fryer and disconnect the fryer from the gas supply.
2. Open the door, the manifold and control will be visible. As per Fig. 1, loosen the locking screws of the manifold pipe.

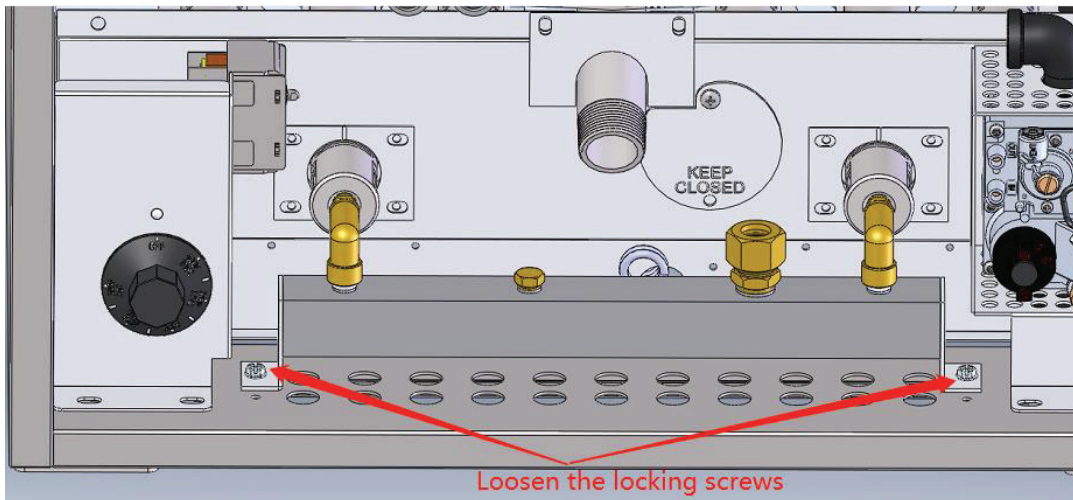


Fig. 1

3. The manifold pipe can be taken off. You will see the burner orifices in Fig. 2.

Installation Instructions

Gas Conversion Kit

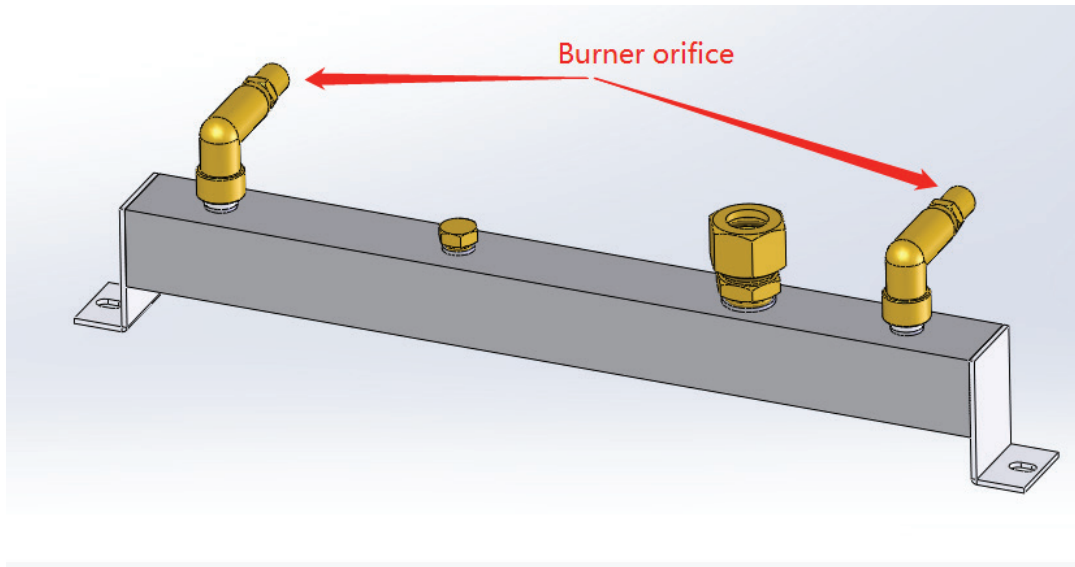


Fig. 2

4. Unscrew the existing burner orifices from the manifold and replace them with those in the kit. Use bushings, as necessary, to fit the orifices to manifold. Use of pipe sealant is recommended to prevent gas leakages. Reinstall the manifold pipe. Tighten the locking screws.
5. Put the machine upside down. You will see the pilot in Fig. 3. Unscrew the gas tube from the pilot burner and carefully pull it away from the pilot burner.

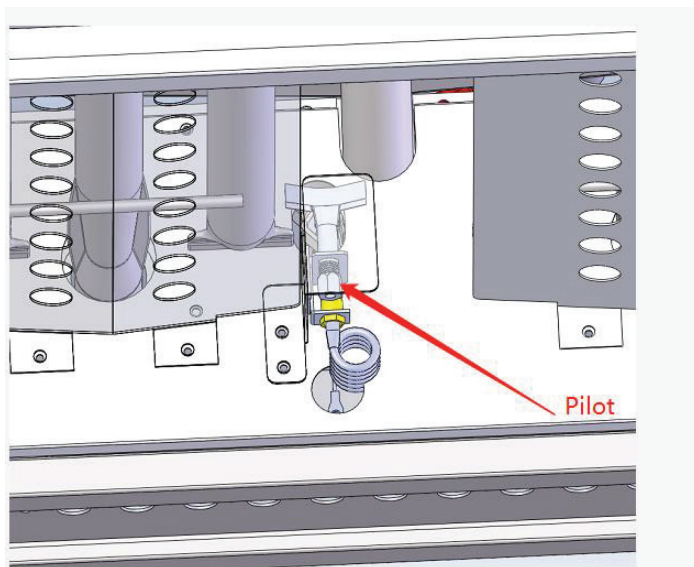


Fig. 3

Installation Instructions

Gas Conversion Kit



6. The pilot orifice should drop out of the pilot hood as Fig. 4 shows. If it does not, gently pry it out.



Fig. 4

7. Insert the replacement pilot orifice in the hood and reconnect the gas tube.
8. Convert the gas valve regulator of the main control valve (See Fig. 5).

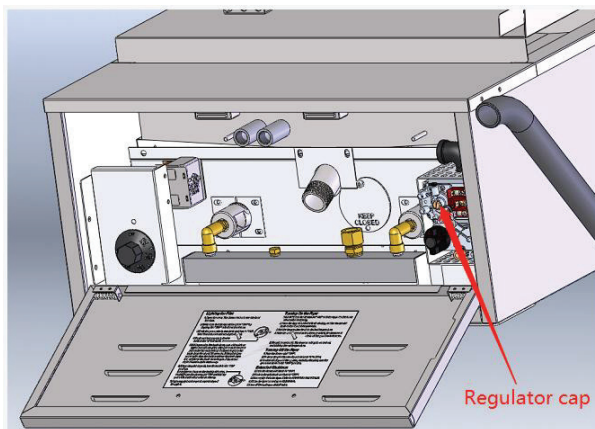


Fig. 5

9. Verify that the incoming gas pressure is in accordance with the appropriate table in the Installation and Operation Manual for the fryer being converted.
10. Open the gas supply to the fryer and check for leaks using a solution of soapy water applied to each connection in the fryer's gas supply system.
11. Turn off the gas supply to the fryer. Attach a manometer to the burner manifold pressure tap.
12. Light the pilot in accordance with the instructions in the Installation and Operation Manual for the fryer being converted and verify that the pilot flame is approximately 1 inch long. If adjustment is necessary, remove the pilot flame adjustment screw cap on the gas valve and, using a small flat-tipped screwdriver, turn the adjustment screw counterclockwise to increase the length of the flame or clockwise to decrease it. Reinstall the cap when adjustments are completed.

Installation Instructions

Gas Conversion Kit



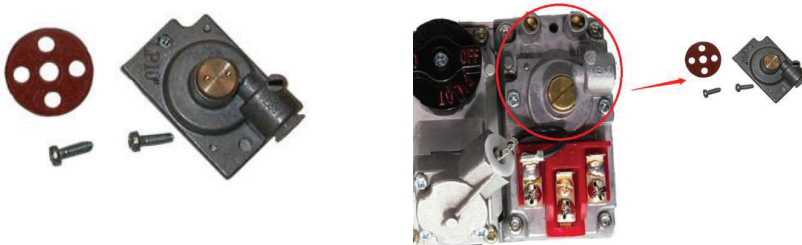
13. Verify that there is cooking oil or water in the frying pot. Place the gas valve in the ON position to light the burners. Verify that each burner lights and that the manifold pressure is in accordance with the appropriate table in the Installation and Operation Manual.
14. Shut off the gas supply to the fryer. Disconnect the manometer and reinstall the pressure tap plug.
15. Open the gas supply and use a solution of soapy water to verify the plug is not leaking.
16. Light the fryer and verify proper operation in accordance with the instructions in the Installation and Operation Manual.
17. On the inside of the fryer door, apply the conversion label as close to the data plate as possible and affix the conversion date label where it can best be seen.

Conversion Kit

Below are the conversion kits needed for the funnel cake fryer.

Conversion Kit Accessories:

1. Combination valve pressure regulator cap



2. Pilot bell orifice



Conversion Kits Needed:

#382CFT3N2P (Natural Gas to Liquid Propane) and #382CFT3P2N (Liquid Propane to Natural Gas)

3. Main burner nozzle (Quantity might vary for different models).

Model	Burner Orifice (LP)	Burner Orifice (NG)
382DFCG23	#53	#40
382DFCG32	#53	#40

