

Mandatory Markings:

Below are examples of the rating plates that must be fixed to the rear of the unit on completion of the conversion by the installer.

Gas Range 36"/6 Burners			
Model:R6-P	Gas Type:LP (propane)	Manifold Pressure:10" WC	
Orifice Size:51# oven50#	Input:210 000BTU	Max.Pressure:13" WC	
Serial:*****			
Made in China		Conforms to ANSI STD Z83.11-2016 Certified to CSA STD 1.8-2016	
Fabrique aux La China		Conforms to NSF/ANSI STD.4	
Hechoen China	Intertek 4003027	Intertek	
Entree LLC, 4673 OSBORNE DRIVE ,SUITE D ,EL PASO, TX 79922			
Phone : (704)-900-2068			
Intended for other than household use-Non destiné à l'usage domestique			

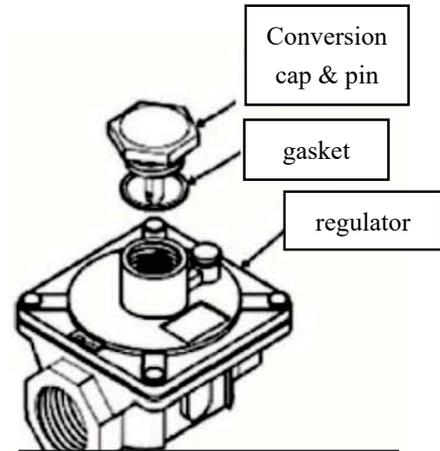


Fig.1 Gas pressure regulator

Example A Rating Plate:

CONVERSION BY QUALIFIED SERVICE AGENCY	
THIS APPLIANCE WAS CONVERTED ON::	
Day _____	month _____ year _____
To LPG as with KIT#: _____	
By: company name _____	
Address: _____	

Which accepts the responsibility that this conversion has been properly made	

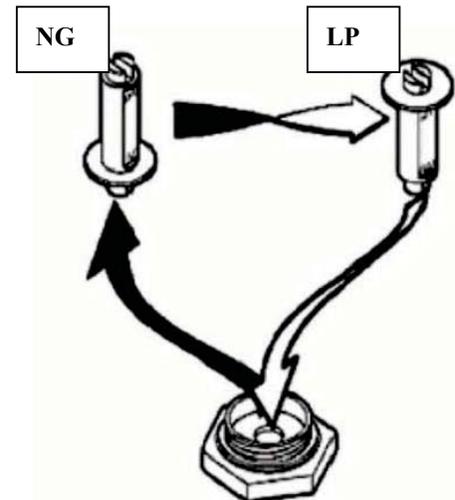


Fig. 2 Conversion

Example B Installation Plate:

<input type="checkbox"/> LPG	<input type="checkbox"/> GPL	CLEARANCES
		ESPACES LIBRES
FOR LP GAS WHEN EQUIPPED WITH NO.51# Oven 50#		
POUR LP GAZ LORSQU EQUIPE AVEC UNE OUVERTURE		
DRILL SIZE ORIFICE DE TAILLE DE MECHE NO.51# oven 50#		
MAN. PRESS	<input type="text" value="10.0"/>	INCH W.C.
PRESS.MAN		
BTU CONSOMMATION	<input type="text" value="210000"/>	BTU INPUT/HR
FOR USE IN NON COMBUSTIBLE LOCATIONS ONLY		
DOIT ETRE UTILISE SEULEMENT DANS DES LOCAUS NON INFLAMMABLES		
COMPLIES WITH ANSI STD Z83.11.2016, CSA STD 1.8.2016, FOOD SEVERICE EQUIPMENT		
For your safety refer to installation instructions for conversion procedure		
BACK ARRIERE		6
RT SIDE COTE DROIT		6
LT SIDE	COTE	6
GAUCHE		

Example C warning label fixed to side of the unit

INSTRUCTIONS FOR FIELD CONVERSION TO LPG GAS:

This instruction covers the following models:

Gas Range with Oven:

Please refer to specific instructions for each model range

WARNING:

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing equipment.

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, 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.

MODELS	NOZZLES
Gas range 24"/ 4 burners	4*51# 1*50# 1 Oven Pilot Orifice
Gas range 36"/ 6 burners	6*51# 1*50# 1 Oven Pilot Orifice
Gas range 60"/ 10 burners	10*51# 2*50# 2 Oven Pilot Orifice
Gas range 36"/ Griddle 12'/ 4 burners	4*51# 1*50#1*54# 1 Oven Pilot Orifice
Gas range 36"/ Griddle 24'/ 2 burners	2*51# 1*50# 2*54# 1 Oven Pilot Orifice
Gas range 60"/ Griddle 24'/ 6 burners	6*51# 2*50# 2*54# 2 Oven Pilot Orifice
Gas range 60"/ Griddle 24'/ broiler/ 6 burners	6*51# 2*50# 3*59# 2 Oven Pilot Orifice

Specific Instructions for Gas Range with Oven:



CAUTION:

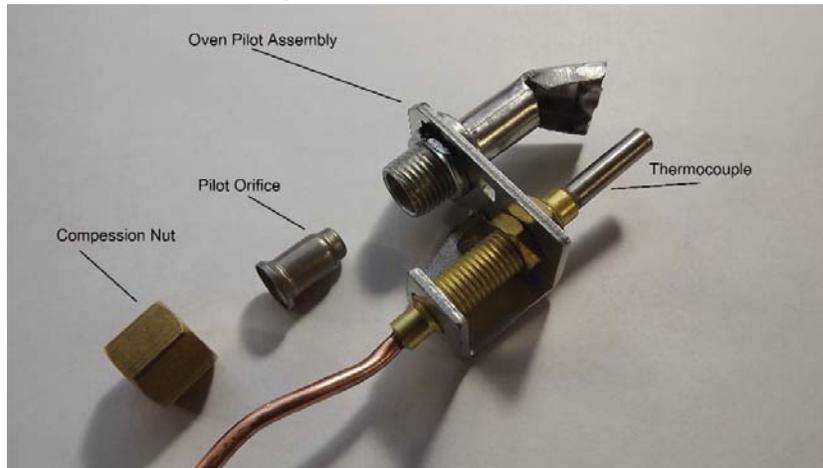
**ENSURE THE GAS SUPPLY IS SHUT OFF AT THE
MANUAL SHUT OFF VALVE BEFORE PROCEEDING
WITH THE CONVERSION**

1. Switch off the gas at the main supply valve and allow the unit to cool down before commencing with the conversion.
2. Lift off the complete grill plate assembly to expose the burners and valves.
3. Remove the burners by loosening the fastening nuts located under the rear of the burner, lift the rear of the burner and slide backwards.
4. The brass orifice located on the end of the control valve may now be loosened and removed using a 1/2" wrench.
5. Replace with the new orifice from the conversion kit, first applying a small amount of jointing paste to the thread on the end of the valve, this will ensure a good gas tight seal.
6. Take out the oven cover plate to remove the oven burner. The brass orifice located on the end of the control valve may now be loosened and removed using a 1/2" wrench, applying a small amount of jointing paste and replace with a new orifice from the conversion kit.
7. To operate with LPG gas, the regulator must be changed to operate at 10" WC. (see fig.1) To do this, remove the converter cap and pin from the regulator, remove the pin and invert then reinstall in the cap. Replace the cap on the regulator taking care that the gasket is in place on the cap.
8. Prior to connecting the regulator, check the incoming line pressure, as the regulators can only withstand a maximum pressure of 1/2 PSI (14"WC). If the line pressure is beyond this limit, a step down regulator will be required. The arrow forged into the bottom of the regulator body shows gas flow direction, and should point downstream to the appliance.
9. Check for gas leaks: A soapy water solution is recommended for locating gas leakage. Matches, candle flame or other sources of ignition shall not be used for this purpose.
10. Replace the loose fitting grill plate assembly into position.
11. Fix the conversion rating plate supplied in the kit adjacent to the original rating plate on the rear of the unit. Fill in the details required on the installation plate and fix to the rear of the unit.

Setting the pilot burner:

When changing from natural gas to LPG, it is necessary to replace oven pilot orifice:

1. Oven pilot: Making sure that the pilot flame has been in OFF and the unit is cooled down
2. Oven pilot: Remove the compression fitting on the oven pilot assembly.



3. Remove the pilot orifice and replace it with the one that came in the kit.
4. Reattached the compression nut to the pilot assembly with tubing.
5. Replace the front panel and secure, refit the control knobs.
6. When completely finish be sure to check all fittings for leaks with soap solution. (Do not use and open flame.)

Instruction for normal operating sequence:

PILOT BURNER OPERATION:

The units are equipped with standing pilots, and should be lit immediately after the gas is turned on.

- Turn off main valve to unit and wait 5 minutes to clear gas.
- Turn off all knobs and pilot valves.
- Turn on main valve and light all pilots.
- The pilot burner must be lit, at the end of the tube. Hold an ignition source (6" fire lighter) through the opening in the front panel at the pilot tube. When the flame is established, remove the ignition source.

BURNER OPERATION:

To ignite burners, turn burner valve knob to "High" position. Each burner is controlled by an individual high-low, on-off valve. An infinite number of grilling temperatures may be obtained by turning the burner valve knob to any position between high and low.

Derating at altitudes above 2000 ft (610m):

Ratings of gas utilization equipment are based on sea level operation and shall not be changed for operation at elevations up to 2000 ft (610m).

For operation at elevations above 2000 ft (610m), equipment ratings shall be reduced at the rate of 4 percent for each 1000 ft (300m) above sea level before selecting appropriately sized equipment.