




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.

Entrée LLC			
Tech Support 570-752-4602			
Gas Convection Oven			
Model: CO1-P	Gas Type: LP (propane)	Manifold Pressure:10" WC	
Orifice Size: 1.25 mm	Input: 54000BTU	Max.Pressure:13" WC	
Serial:*****			
Made in China		Conforms to ANSI STD. Z83.11 -2016 Certified to CSA STD. 1.8 -2016 Gas Food Service Equipment	
Fabrique aux La China			
Hecho en China	4003027	Conforms to NSF/ANSI STD.4	
Intended for other than houshold use - Non destiné à l'usage domestique			
Entree LLC, 4673 Osborne Dr, El Paso TX 79922			

Example A Rating Plate:

CONVERSION BY QUALIFIED SERVICE AGENCY	
THIS APPLIANCE WAS CONVERTED ON :	
day _____	month _____ year _____
To LPG gas with KIT # : _____	
By : company name _____	
address : _____	

Which accepts the responsibility that this conversion has been properly made	

Example B Installation Plate:

LPG	GPL	CLEARANCES ESPACES LIBRES
FOR LP GAS WHEN EQUIPPED WITH NO 1.25MM DRILL ORIFICE SIZE POUR LP GAZ LORSQ'ÉQUIPÉ AVEC UNE OUVERTURE DE TAILLE DE MEÛHE NO. 1.25MM		
FOR USE IN NON COMBUSTIBLE LOCATION ONLY DOIT ETRE UTILISE SEULEMENT DANS DES LOCAUX NON FLAMMABLES COMPLIES WITH ANSI STD Z83.11-2016, CSA STD 1.8-2016		
MAN.PRESS PRESS.MAN	10.0	INCH W.C.
BTU CONSUMMATION	54000	BTU INPUT/HR
BACK ARRIERE	6"	
RT SIDE COTE DROIT	6"	
LT SIDE COTE GAUCHE	6"	

Example C warning label fixed to side of the unit

INSTRUCTIONS FOR FIELD CONVERSION TO LPG GAS:

This instruction covers the following models:

Gas Convection Oven: CO1-P

Please refer to specific instructions for each model range

WARNING:

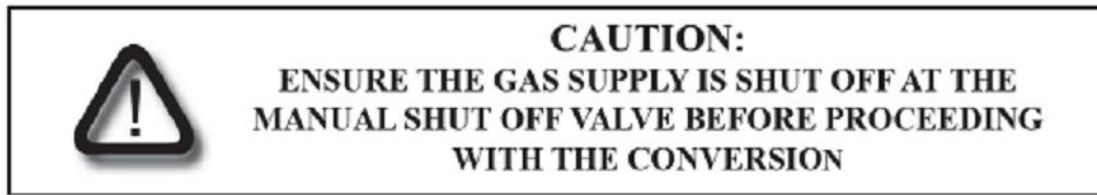
Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing equipment.

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	PARTS INCLUDES
SINGLE DECK OVEN	3 × 1.25 mm drill orifices & Regulator Kit
DOUBLE DECK OVEN	6 × 1.25 mm drill orifices & Regulator Kit

Specific Instructions for Gas Convection Oven:



1. Turn off gas supply at the appliance service valve.
2. Remove metal cap screw and plastic pressure adjustment screw. Refer to Fig. 1.
3. Remove the existing spring.
4. Insert the replacement spring. Refer to Fig. 2.
5. Install the new plastic pressure regulator adjustment screw.
6. Check and adjust the regulator setting using a manometer.
7. Install the new metal cap screw and O-ring.
8. Mount conversion label on the gas control.
9. Install the gas control and appliance according to appliance manufacturer instructions.
10. Substitute the main orifices with one that matched with the gas supply.

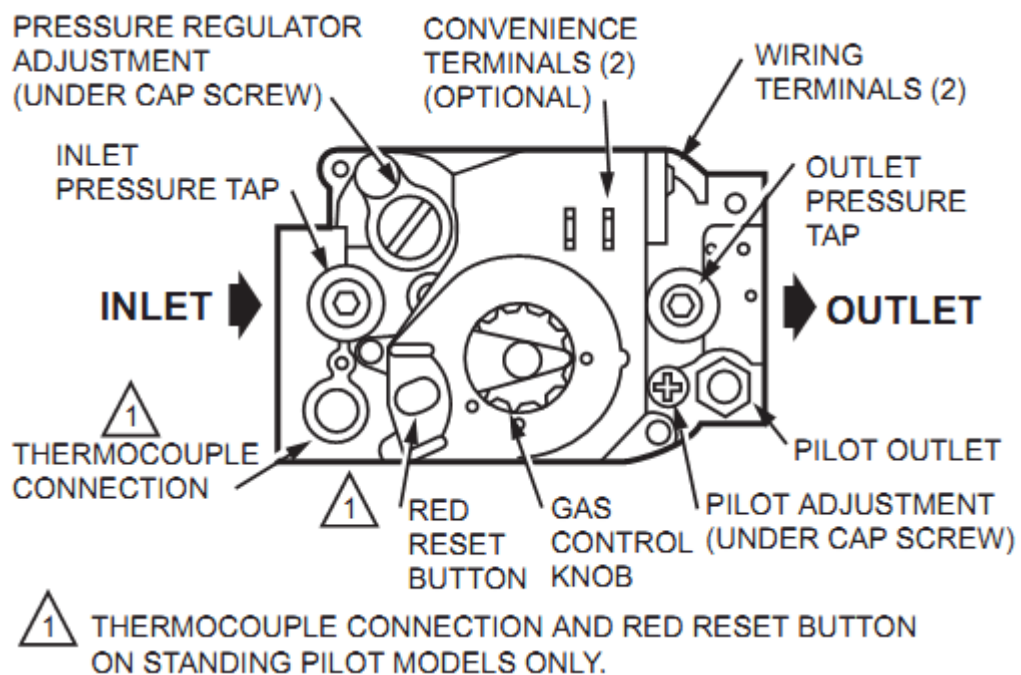


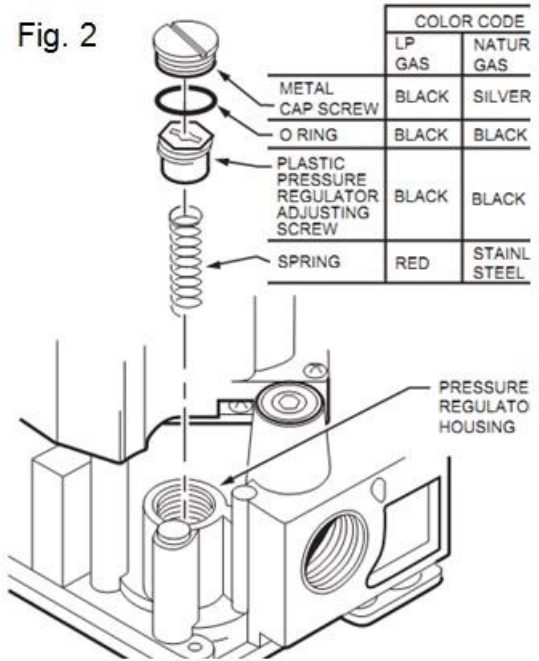


Fig. 1

Checking Gas Pressure Using a Manometer (Pressure Gauge)

1. Turn gas control knob to PILOT for standing pilot systems or turn gas control knob or slide switch to OFF for intermittent and direct ignition systems.
2. Remove outlet pressure tap plug from gas control and connect pressure gauge. Refer to Fig. 1.
3. Turn gas control knob or slide gas control switch to ON position.
4. To obtain an accurate outlet pressure reading, main burner must be cycled on and off several times to stabilize the pressure regulator diaphragm.
5. Light main burner and read pressure gauge.
6. If necessary, adjust pressure regulator to match appliance rating.
 - a. Remove metal cap screw.
 - b. Using a screwdriver, turn inner plastic regulator adjustment screw clockwise  to increase or counterclockwise  to decrease gas pressure to main burner.
 - c. Always replace metal cap screw and tighten firmly to prevent gas leakage.
7. Turn gas control knob to PILOT for standing pilot systems or turn gas control knob or slide switch to OFF for intermittent and direct ignition systems.
8. Remove pressure gauge and replace outlet pressure tap plug and metal cap screw.
9. Proceed to Checkout section.
 - a. For one ft³ per revolution gas meter dials, use Table 1 directly.
 - b. For 1/2 ft³ per revolution gas meter dials:
 - (1) Determine time for two dial revolutions
 - (2) Use Table 1 directly.
 - c. For two ft³ per revolution gas meter dials:
 - (1) Determine time for one complete dial revolution.
 - (2) Divide time by two.
 - (3) Use Table 1 directly.



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.