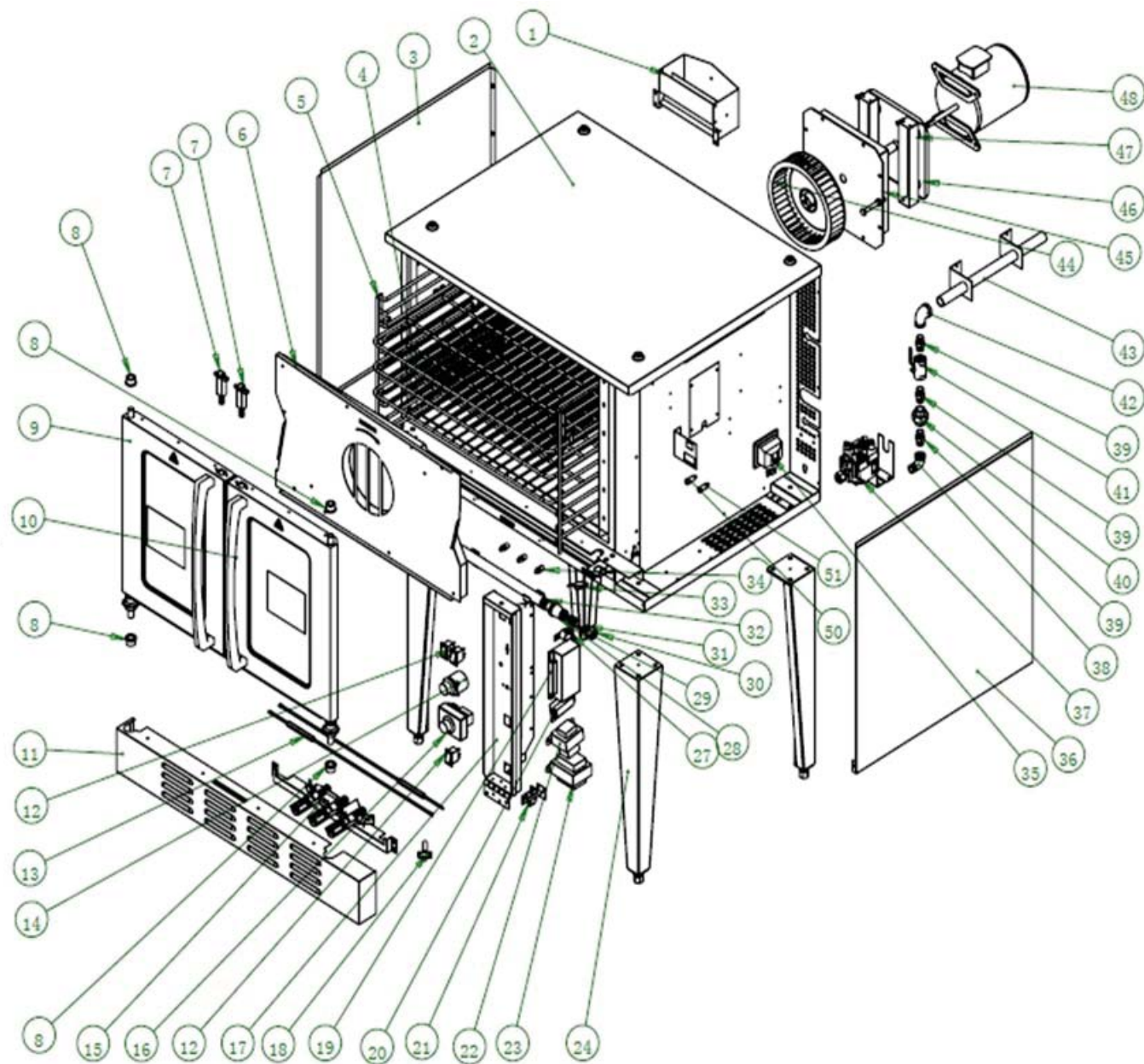




GAS CONVECTION OVEN PARTS LIST







NO.	PART #	DESCRIPTION	QTY
1	FGC10001	REAR FLUE	1
	FGC10050	REAR FLUE (DOUBLE STACK)	*
2	N/A	HOUSING ASSEMBLY UNIT	1
3	FGC10002	LEFT SIDE PANEL	1
4	FGC10003	RACK	5
5	FGC10004	RACK GUIDE (LEFT OR RIGHT)	2
6	FGC10005	CONVECTION/HOT AIR COMPARTMENT ASSEMBLY	1
7	FGC10006	DOOR CATCH ASSEMBLY	2
8	FGC10007	DOOR SHAFT BUSHING	6
9	FGC10008	LEFT DOOR ASSEMBLY	1
10	FGC10009	RIGHT DOOR ASSEMBLY	1
11	FGC10010	LOWER FRONT COVER PLATE	1
12	FGC10011	WATER-PROOF SWITCH	3
14	FGC10012	TIMER	1
15	FGC10013	BURNER ASSEMBLY	1
16	FGC10014	THERMOSTAT	1
*	FGC10059	TEMPERATURE SENSOR (*NOT SHOWN)	1
17	FGC10015	CONTROL PANEL ASSEMBLY	1
18	FGC10062	HOT SURFACE IGNITOR (REPLACES FGC10016)	1
*	FGC10063	HOT SURFACE IGNITOR BRACKET	1
19	FGC10017	IGNITION CONTROLLER	1
*	FGC10064	FLAME SENSOR (REPLACES FGC10060)	
20	FGC10018	TERMINALS	1
21	FGC10019	DOOR SWITCH	2
23	FGC10020	TRANSFORMER	1
24	FGC10021	LEG ASSEMBLY	4
25	FGC10022	CONNECTOR	4
26	FGC10023	CASTER SET FOR DOUBLE DECK MODELS (PRIOR TO 08/19)	4
27	FGC10024	BUZZER	1
28	FGC10025	STRAIGHT TUBE	1
29	FGC10026	CONNECTOR	2
30	FGC10027	NUT	2
31	FGC10028	HOOP	2
32	FGC10029	MANIFOLD	1
33	FGC10030	MICRO SWITCH	1
34	FGC10051	MAIN BURNER ORIFICE NAT (2.0 MM)	3
34	FGC10052	MAIN BURNER ORIFICE LP (1.25 MM)	3
35	FGC10032	BULB/LAMP HOLDER ASSEMBLY	1
36	FGC10033	RIGHT SIDE PANEL	1
37	FGC10034-N	SAFETY VALVE - NATURAL GAS	1
37	FGC10034-P	SAFETY VALVE - LP	1
38	FGC10035	ELBOW	1
39	FGC10036	STRAIGHT TUBE	3
40	FGC10037	UNION	1
41	FGC10038	BALL VALVE	1
42	FGC10039	ELBOW	1
43	FGC10040	GAS INLET PIPE	1
44	FGC10041	BLOWER WHEEL	1
45	FGC10042	HEAT SHIELD ASSEMBLY	1
46	FGC10043	MOUNTING CONTOUR POST	4
47	FGC10044	INSULATION PAD	4
48	FGC10061	MOTOR ASSEMBLY (FIR) REPLACES FGC10049	1
49	FGC10046	ADJUSTABLE LEG	4
51	FGC10047	INDICATOR LIGHT	1
*	FGC10053	CONVERSION KIT LP TO NAT	
*	FGC10043	CONVERSION KIT NAT TO LP	
*	FGC10023	CASTER SET (DOUBL DECK)	*
*	FGC10023-1	FOOT STAND AND THEADED CORE (STEM CASTER)	4
*	GR10085-2	SWIVEL CASTER W/O BRAKE (AFTER 08/19)	2
*	GR10086-2	SWIVEL CASTER W/BRAKE (AFTER08/19)	2
*	FGC10055	DECKING BRACKET (NOT SHOWN) DOUBLE DECK MODELS	1

* Indicates not shown on parts view

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.

Entree LLC 704-900-2068 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 Fabrique aux La China Hecho en China Intended for other than household use - Non destiné à l'usage domestique Electrical rating: 120VAC,60 Hz 1 Phase, 5.3 Amperes For Natural gas when equipment with No. 2.0mm drill size orifice For your safety refer to installation instruction for conversion procedure. Entree LLC, 4673 Osborne Dr, El Paso TX 79922		 
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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:

<div style="display: flex; justify-content: space-around;"> <div style="border: 1px solid black; padding: 2px;">LPG</div> <div style="border: 1px solid black; padding: 2px;">GPL</div> </div> <p align="center">CLEARANCES ESPACES LIBRES</p> <p>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</p> <p>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</p> <table border="1" style="width: 100%;"> <tr> <td>MAN.PRESS PRESS.MAN</td> <td align="center" style="border: 1px solid black; width: 50px;">10.0</td> <td>INCH W.C.</td> </tr> <tr> <td>BTU CONSUMMATION</td> <td align="center" style="border: 1px solid black; width: 50px;">54000</td> <td>BTU INPUT/HR</td> </tr> </table> <table border="1" style="margin-left: auto; margin-right: 0;"> <tr> <td>BACK ARRIÈRE</td> <td align="center">6"</td> </tr> <tr> <td>RT SIDE COTE DROIT</td> <td align="center">6"</td> </tr> <tr> <td>LT SIDE COTE GAUCHE</td> <td align="center">6"</td> </tr> </table>	MAN.PRESS PRESS.MAN	10.0	INCH W.C.	BTU CONSUMMATION	54000	BTU INPUT/HR	BACK ARRIÈRE	6"	RT SIDE COTE DROIT	6"	LT SIDE COTE GAUCHE	6"
MAN.PRESS PRESS.MAN	10.0	INCH W.C.										
BTU CONSUMMATION	54000	BTU INPUT/HR										
BACK ARRIÈRE	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:

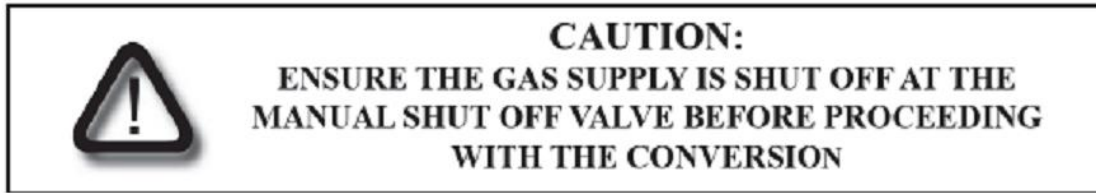
Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing equipment.

WARNING

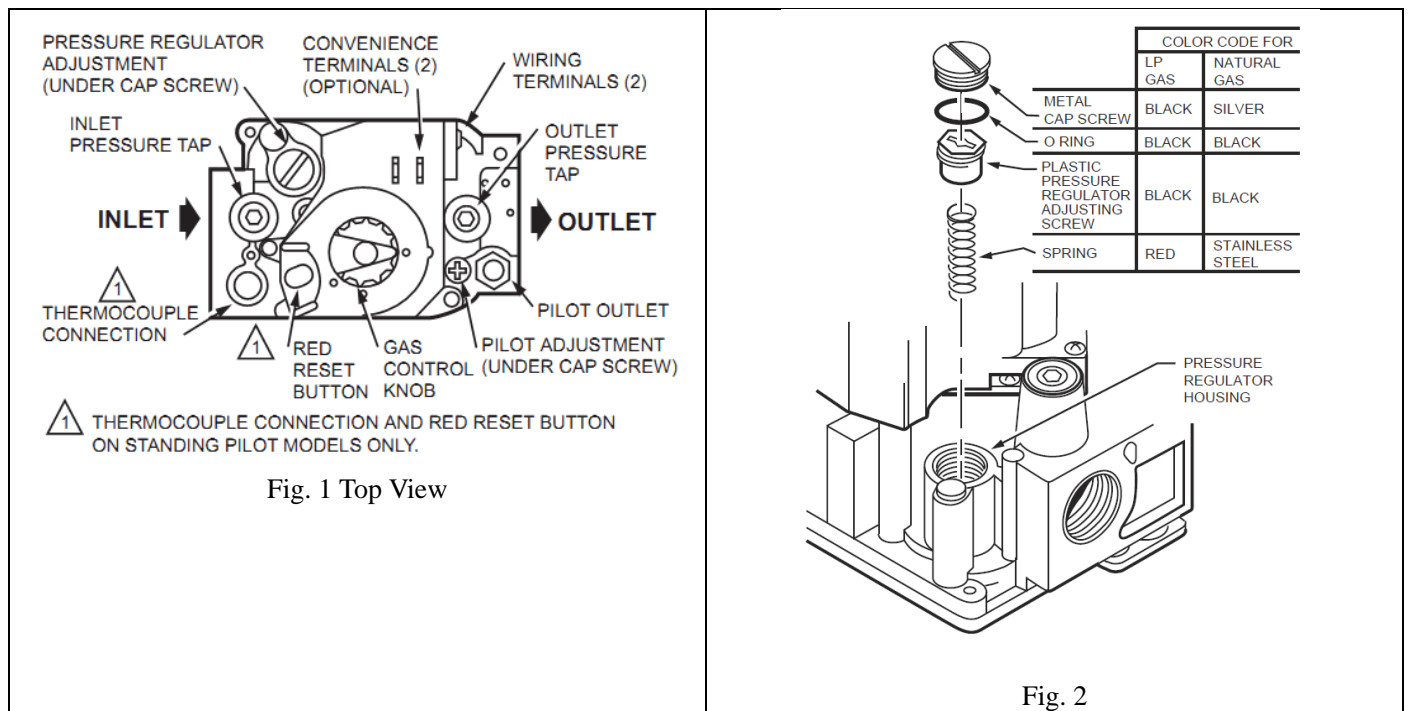
This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, an explosion or production 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 Spring Kit
DOUBLE DECK OVEN	6 × 1.25 mm drill orifices & Regulator Spring 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.



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 system.
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 ½ 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.

Table 1. Converting Gas Flow Rate

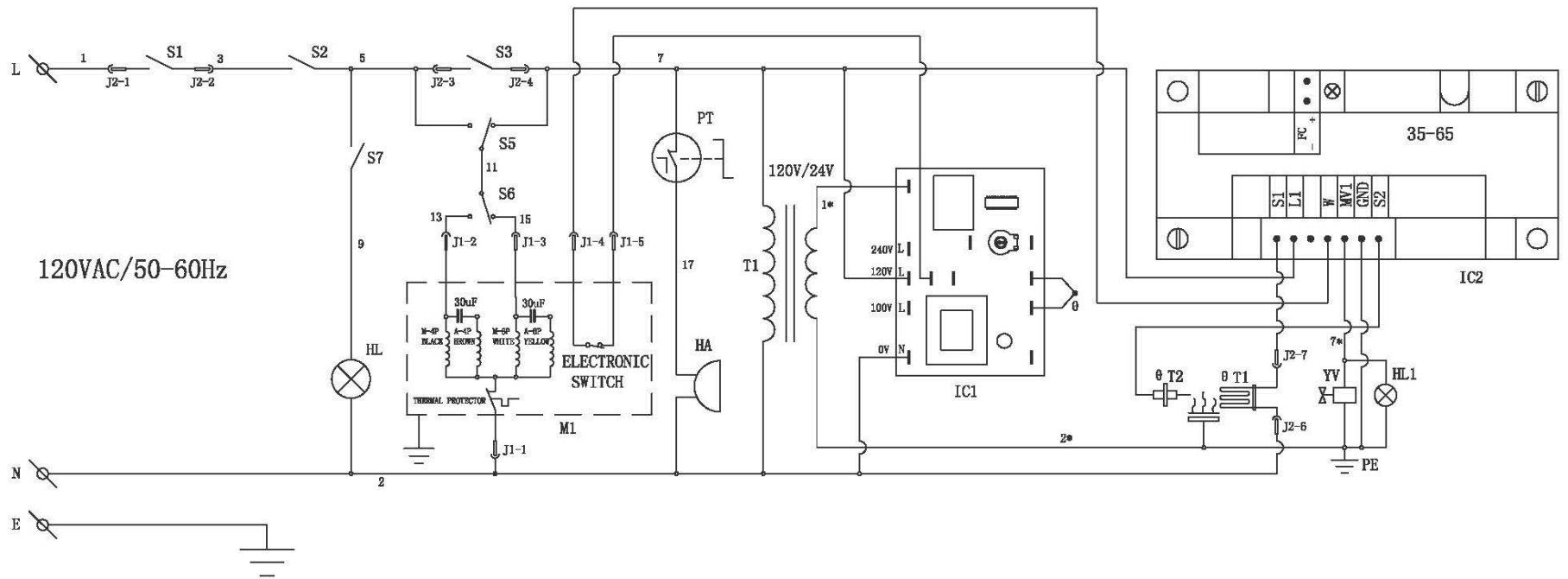
Time (sec)	Flow (cfh)	Flow (m ³ /hr)
40	90	2.55
41	88	2.50
42	86	2.44
43	84	2.38
44	82	2.32
45	80	2.27
46	78	2.21
47	77	2.18
48	75	2.12
49	73	2.07
50	72	2.04
51	71	2.01
52	69	1.95
54	67	1.90
55	65	1.84
56	64	1.81
57	63	1.78
58	62	1.76
59	61	1.73
60	60	1.70
62	58	1.64
64	56	1.59
66	54	1.53
68	53	1.50
70	51	1.44
72	50	1.42
74	49	1.39
76	47	1.33
78	46	1.30
80	45	1.27
84	43	1.22
88	41	1.16
92	39	1.10
96	38	1.08
100	36	1.02
105	34	0.96
110	33	0.93
115	31	0.88
120	30	0.85
130	28	0.79
135	27	0.76
140	26	0.74
150	24	0.68
160	23	0.65
170	21	0.59
180	20	0.57

CHECKOUT

1. Make certain the primary air supply to the main burner is properly adjusted for complete combustion at final pressure
2. Place system in operation and observe through at least one complete cycle to assure all controls are operating properly.
3. If manometer (pressure gauge) method is used, perform Gas Leak Test at outlet pressure tap plug.
4. Apply the conversion label in the conversion kit to the gas control to show conversion to a new type of gas.

#	TYPE	DESCRIPTION	PART #
1	S1	SAFETY SWITCH	FGC10030
2	S2	POWER SWITCH	FGC10011
3	S3	DOOR SWITCH	FGC10019
4	∅	TEMP SENSOR	FGC10059
5	S5	COOK/COOL SWITCH	FGC10011
6	S6	HIGH/LOW SWITCH	FGC10011
7	S7	LAMP SWITCH	FGC10011
8	HL	OVEN LIGHT	FGC10032
9	M1	MOTOR ASSY	FGC10061

#	TYPE	DESCRIPTION	PART #
10	T2	FLAME SENSOR	FGC10064
11	PT	TIMER	FGC10012
12	HA	BUZZER	FGC10024
13	T1	HOT SURFACE IGNITOR	FGC10062
14	IC1	THERMOSTAT	FGC10014
15	HL1	HEAT ON LAMP	FGC10047
16	J1	TREMINALS	FGC10018
17	J2	TREMINALS	FGC10018
18	YV	GAS VALVE COIL	FGC10034
19	IC2	IGNITION MODULE	FGC10017





For Tech Support or Parts Call:
1-704-900-2068

Website: <http://www.entree.biz>