

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.

Example A Rating Plate:

GAS RANGE		
Customer Service: (833) KINTERA (546-8372)		
Model: KR4		
Gas Type: LP (propane) Gas Manifold Pressure: 10"WC		
Orifice Size: 51# oven 50# Input: 210,000 BTU		
Max Pressure: 13" WC		
Serial: *****	 Conforms to ANSI STD Z83.11-2016 Certified to CSA STD 1.8-2016 Gas Foodservice Equipment	 Conforms to NSF/ANSI STD.4
Made in China Fabrique aux La China Hecho en China		
Intended for other than household use Non destiné à l'usage domestique		
FOR WARRANTY SERVICE CALL (866) 909-2855		

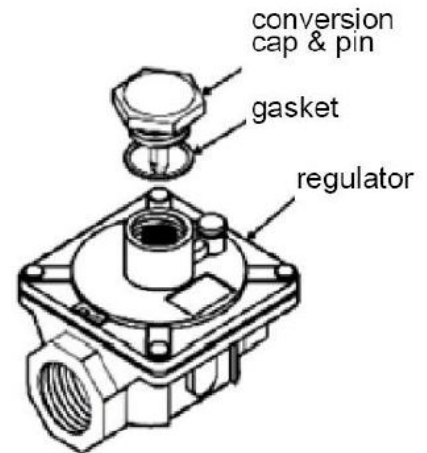


fig. 1 Gas pressure regulator

Example B Installation Plate:

CONVERSION BY QUALIFIED SERVICE AGENCY

THIS APPLIANCE WAS CONVERTED ON:

Day _____ Month _____ Year _____

To LPG gas KIT#: _____

By: Company Name _____

Address: _____

Which accepts responsibility that this conversion has been properly made

Example C Rating Plate:

LPG	GPL	CLEARANCES ESPACES LIBRES
FOR LP GAS WHEN EQUIPPED WITH NO. 51# oven50# DRILL SIZE ORIFICE POR LP GAZ LORSU'ÉQUIPÉ AVEC UNE OUVERTURE DE TAILLE DE MECHE NO. 51# oven50#		
MAN.PRESS PRESS.MAN	10.0 INCH W.C	BACK ARRIERE 6"
BTU CONSOMMATION	210,000 BTU INPUT/HR	RT SIDE COTE DROIT 6"
		LT SIDE COTE GAUCHE 6"
FOR USE IN NON COMBUSTIBLE LOCATIONS ONLY DOIT ETRE UTILISE SEULEMENT DANS DES LOCAUX NON INFLAMMABLES		
COMPLIES WITH ANSI STD Z83.11-2016, CSA STC 1.8 2016, FOOD SERVICE EQUIPMENT For your safety, refer to installation instructions for conversion procedure		

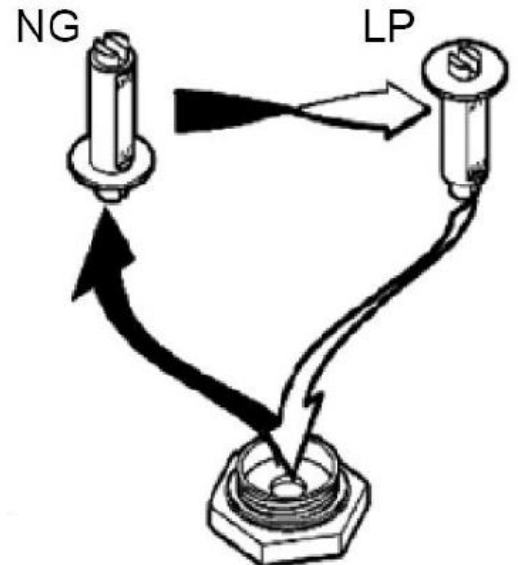


fig. 2 Conversion

INSTRUCTIONS FOR FIELD CONVERSION TO LPG GAS

These instructions cover the following models:

Gas Range:

KR4, KR6, KR10

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 Included
KR4	4*51# 1*50# 1 Oven Pilot Orifice
KR6	6*51# 1*50# 1 Oven Pilot Orifice
KR10	10*51# 1*50# 1 Oven Pilot Orifice

Specific Instructions for Gas Range

CAUTION:

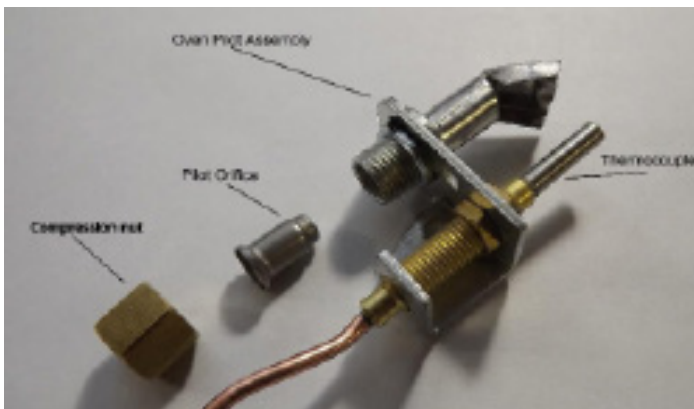
ENSURE THE GAS SUPPLY IS SHUT OFF AT THE MANUAL SHUT OFF VALVE BEFORE PROCEEDING WITH THE CONVERSION

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 grate 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. Replace the burner by sliding the open end over the orifice and then locating the M5 stud through the slot in the support bracket. Secure by replacing the M5 nut.
7. To operate with the LP gas, the regulator must be changed to operate at 10# WC (see fig. 1 on page 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 (13" 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 grate 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 relace the oven pilot orifice:

1. Oven pilot: Make 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. Reattach the compression nut to the pilot assembly with tubing.
5. Replace the front panel and secure, refit the control knobs.
6. When completely finished, check all fittings for leaks with soap solution. Do not use 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.

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

BURNER OPERATION:

To ignite burners, turn burner valve knob to 'high' position. Each burner is controlled by an individual high-lower-o 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 2,000ft (600m):

Ratings of gas utilization equipment are based on sea level operation and shall not be changed for operations at elevations up to 2,000ft (600m). For operation at elevations above 2,000ft (600m) equipment, ratings shall be reduced at the rate of 4% for each 1,000ft (300m) above sea level before selecting appropriately sized equipment.