

CE AND AUSTRALIA BIGLA, BIGL, FPGL and #FQG30 GAS CONVERSION KIT INSTALLATION INSTRUCTIONS

These instructions apply to the following gas conversion kits:

8262745	8262970	8262975
8262746	8262971	8262976
8262747	8262972	
8262748	8262973	
8262969	8262974	

These kits are not for use in altitudes over 2000 feet (610 meters). Please contact the factory at 1-800-551-8633 for proper orifices and pressures.

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.

These instructions apply to the kits listed in the table below. **Before beginning installation, verify the kit number on the package is correct for the intended appliance.**

Natural to Propane Gas Conversion Kit 8262745 Australia prior to 10/2010 For use in Full Vat BIGL(A)30 and FPGL30 Series Fryers	
<i>The principal components of this kit are:</i>	
2	1.95MM Burner Orifices P/N 8121137
2	Ignitor Kits P/N 8260982
2	Burners P/N 8103435
2	Burner Insulation Kits P/N 8262592
1	Regulator Conversion Kit P/N 8071848
BTU Rating: 70,000 BTU Australia	

Propane to Natural Gas Conversion Kit 8262747 Australia prior to 10/2010 For use in Full Vat BIGL(A)30 and FPGL30 Series Fryers	
<i>The principal components of this kit are:</i>	
2	2.92MM Burner Orifices P/N 8103839
2	Ignitor Kits P/N 8260981
1	Regulator Conversion Kit P/N 8071847
BTU Rating: 70,000 BTU Australia	

Natural to Propane Gas Conversion Kit 8262746 Australia prior to 10/2010 For use in Dual Vat BIGL(A)30 Series Fryers	
<i>The principal components of this kit are:</i>	
2	1.95MM Burner Orifices P/N 8121137
2	Ignitor Kits P/N 8260982
2	Burners P/N 8103435
2	Burner Insulation Kits P/N 8262593
2	Regulator Conversion Kits P/N 8071848
BTU Rating: 34,500 BTU Australia	

Propane to Natural Gas Conversion Kit 8262748 Australia prior to 10/2010 For use in Dual Vat BIGL(A)30 Series Fryers	
<i>The principal components of this kit are:</i>	
2	2.84MM Burner Orifices P/N 8103840
2	Ignitor Kits P/N 8260981
2	Regulator Conversion Kits P/N 8071847
BTU Rating: 34,500 BTU Australia	

Natural to Propane Gas Conversion Kit 8262973 CE prior to 10/2010 For use in BIGL(A)30 and FPGL30 Series Fryers	
<i>The principal components of this kit are:</i>	
2	1.95MM Burner Orifices P/N 8121137
2	Ignitor Kits P/N 8260982
BTU Rating: 34,500 BTU CE	

Propane to Natural Gas Conversion Kit 8262974 CE prior to 10/2010 For use in BIGL(A)30 and FPGL30 Series Fryers	
<i>The principal components of this kit are:</i>	
2	3.26MM Burner Orifices P/N 8103269
2	Ignitor Kits P/N 8260981
BTU Rating: 34,500 BTU CE	

Natural to Propane Gas Conversion Kit 8262969 Australia after 09/2010 For use in Full Vat BIGL(A)30, FPGL30 and #FQG30 Series Fryers	
<i>The principal components of this kit are:</i>	
2	1.95MM Burner Orifices P/N 8103865
2	Ignitor Kits P/N 8262994
1	Regulator Conversion Kit P/N 8071848
BTU Rating: 70,000 BTU Australia	

Propane to Natural Gas Conversion Kit 8262971 Australia after 09/2010 For use in Full Vat BIGL(A)30, FPGL30 and #FQG30 Series Fryers	
<i>The principal components of this kit are:</i>	
2	2.92MM Burner Orifices P/N 8103866
2	Ignitor Kits P/N 8263054
2	Regulator Conversion Kit P/N 8071847
BTU Rating: 70,000 BTU Australia	

**Natural to Propane Gas Conversion Kit
8262970 Australia after 09/2010
For use in Dual Vat BIGL(A)30, FPGL30
and #FQG30 Series Fryers**

The principal components of this kit are:

- 2 1.95MM Burner Orifices P/N 8103865
- 2 Ignitor Kits P/N 8262994
- 1 Regulator Conversion Kit P/N 8071848

BTU Rating: 34,500 BTU Australia

**Propane to Natural Gas Conversion Kit
8262972 Australia after 09/2010
For use in Dual Vat BIGL(A)30, FPGL30
and #FQG30 Series Fryers**

The principal components of this kit are:

- 2 2.84MM Burner Orifices P/N 8103867
- 2 Ignitor Kits P/N 8263054
- 1 Regulator Conversion Kit P/N 8071847

BTU Rating: 34,500 BTU Australia

**Natural to Propane Gas Conversion Kit
8262975 CE after 09/2010
For use in BIGL(A)30, FPGL30 and #FQG30
Series Fryers**

The principal components of this kit are:

- 2 1.95MM Burner Orifices P/N 8103865
- 2 Ignitor Kits P/N 8262994

BTU Rating: 34,500 BTU CE

**Propane to Natural Gas Conversion Kit
8262976 CE after 09/2010
For use in BIGL(A)30, FPGL30 and #FQG30
Series Fryers**

The principal components of this kit are:

- 2 3.18MM Burner Orifices P/N 8103864
- 2 Ignitor Kits P/N 8263054

BTU Rating: 34,500 BTU CE

CAUTION

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

Installation Instructions

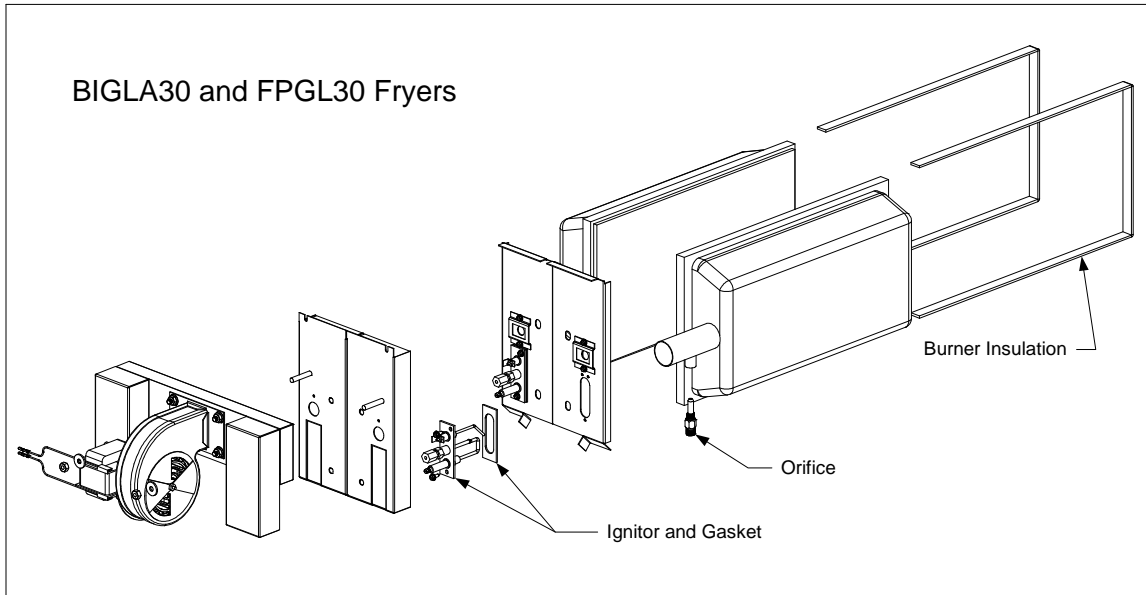
1. Shut off the gas supply to the appliance and disconnect the appliance from the electrical power supply.
2. Remove the burners in accordance with the instructions in the Service and Parts Manual for the specific appliance being converted.
3. Remove the existing burner orifices and replace them with those in the kit.

NOTE 1: In BIGLA30 and FPGL30 Series non-CE fryers **being converted to propane gas**, the burners must also be replaced with those in the kit if applicable.

NOTE 2: In BIGLA30 and FPGL30 Series fryers, install the orifices whose threads match the fryer's gas tube connections.

4. Reinstall the burners in accordance with the instructions in the Service and Parts Manual for the specific appliance being converted. For BIGLA30 and FPGL30 Series fryers being converted to propane gas, replace the burner insulation with that in the kit if applicable.
5. Remove the ignitor and ignitor gasket in accordance with the instructions in the Service and Parts Manual for the specific appliance being converted and replace them with those in the kit.
6. Remove the cap screw covering the pressure regulator spring of the gas valve.
7. Remove the pressure regulator adjustment screw and spring from the gas valve.
8. Install the replacement spring and adjustment screw furnished with the kit. (**NOTE:** If the spring is tapered, the small end goes down. Springs for use with propane gas are red. Springs for use with natural gas are silver. The adjustment screw for either type gas is white.)
9. Apply the gas conversion sticker next to the existing rating plate stating the gas has type have been converted on the inside of the appliance door(s). Remove any references to the previously used gas from the existing rating plate.

10. Verify that the incoming gas pressure is in accordance with the appropriate table in the Installation and Operation Manual for the appliance being converted.
11. Open the gas supply to the appliance and check for leaks using a solution of soapy water applied to each connection in the appliance's gas supply system.
12. Attach a manometer to the gas valve pressure tap then reconnect the appliance to the electrical power supply.
13. Verify that there is cooking oil or water in the frypot or cookpot. Verify the burner gas pressure in accordance with the instructions in the Installation and Operation Manual for the specific appliance being converted.
14. When the pressure has been verified as correct, shut down the fryer and install the cap screw furnished with the kit over the regulator adjustment screw. (**NOTE:** Caps for use with propane gas are black. Caps for use with natural gas are silver.)
15. Verify correct BTU by ensuring that the proper orifice size is installed and manifold pressure is correct. The proper manifold pressures are listed on the back page of these instructions.
16. Shut off the gas supply to the fryer, disconnect the manometer, and reinstall the pressure tap plug. Use a solution of soapy water to verify the plug is not leaking.
17. Open the gas supply and light the burner. Verify proper operation of the fryer in accordance with the instructions in the Installation and Operation Manual.



Manifold Pressures

BIGLA30 and FPGL30 models

CE Standard Burner Manifold Gas Pressures for Fryers Manufactured After April 1999		
Gas	Pressure (mbar)	
	Single Vat	Dual Vat
Natural Gas Lacq (G20) under 20 mbar	7	8
Natural Gas Gronique * (G25) under 25 mbar	10	11.2
Natural Gas Gronique (G25) under 20 mbar	10	11.2
Butane/Propane (G30) at 28/30 or 50 mbar	17	17
Propane (G31) under 37 or 50 mbar	20.6	20.6

Non-CE Standard Burner Manifold Gas Pressures	
Gas	Pressure
Natural	3" W.C. 0.73 kPa
Propane	8.25" W.C. 2.5 kPa