

JAPAN BIGLA30-T GAS CONVERSION KIT INSTALLATION INSTRUCTIONS

**These instructions apply to the following gas conversion kits:
8263694 and 8263695**

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.**

13-A to LPG/Propane Conversion Kit 8263694 For use in BIGLA30-T Series Fryers
<i>The principal components of this kit are:</i>
2 - 1.88MM Burner Orifices P/N 8103977
2 - Ignitor Kits P/N 8263693
2 - Regulator Conversion Kit P/N 8071848
1 - Label, Gas Conversion Japan 8023558
1 - Instructions 8197981

LPG/Propane to 13-A Conversion Kit 8263695 For use in BIGLA30-T Series Fryers
<i>The principal components of this kit are:</i>
2 - 2.92MM Burner Orifices P/N 8103866
2 - Ignitor Kits P/N 8263692
2 - Regulator Conversion Kit P/N 8071847
1 - Label, Gas Conversion Japan 8023558
1 - Instructions 8197981

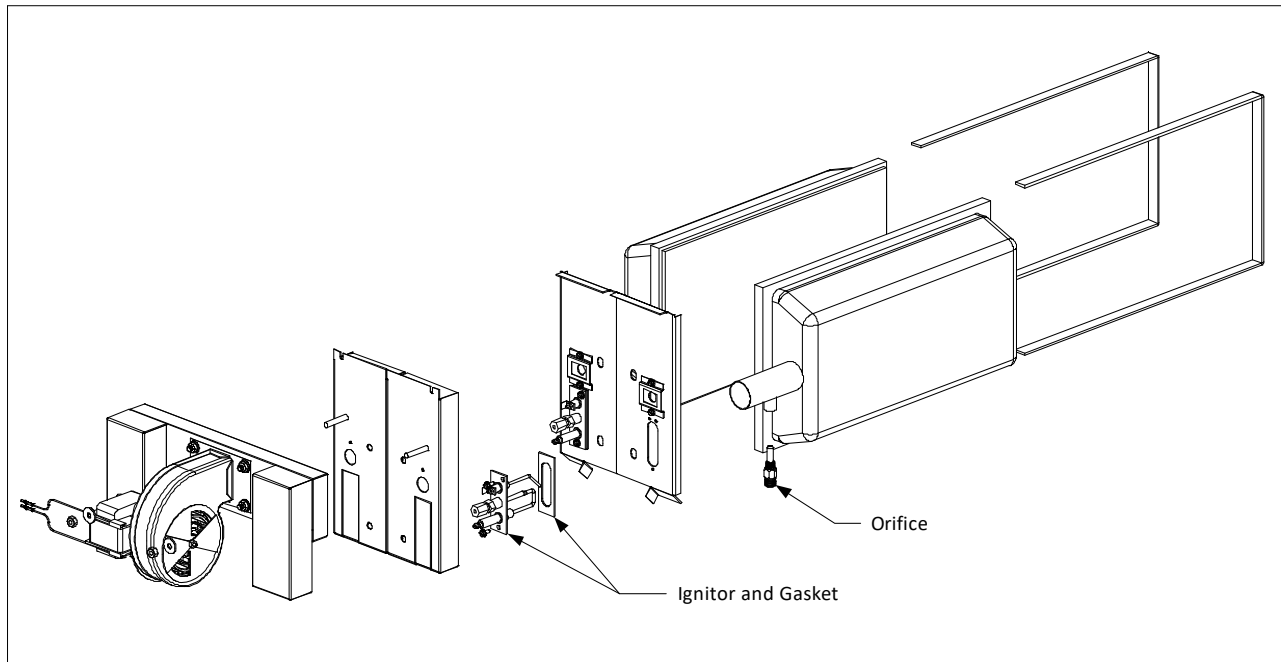
CAUTION

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. Carefully remove the ignitor gas enrichment lines and the gas lines from both ignitors and the main burner orifice in accordance with the instructions in the service and parts manual for the appliance being converted.
3. Remove both main burner orifices and replace them with the orifices supplied in the kit. Install the orifice in the burners in accordance with the instructions in the Service Manual for this appliance.
4. Remove the ignitors and ignitor gaskets in accordance with the instructions in the Service Manual for this appliance being converted and replace them with those in the kit.
5. Remove the cap screw covering the pressure regulator spring of the gas valve.
6. Remove the pressure regulator adjustment screw and spring from the gas valve.
7. Install the replacement spring and adjustment screw furnished with the kit. (**NOTE:** If the spring is tapered, the small end goes in first. Springs for use with LPG/Propane gas are red. Springs for use with 13-A gas are silver. The adjustment screw for either type gas is white.)
8. Apply the gas conversion label supplied in the kit next to the existing rating plate stating the gas type has been converted, on the inside of the appliance door(s). Using a permanent marker, strike through the old gas type stated on the original rating plate. Apply the sticker provided with the gas valve conversion kit to the gas valve decal.
9. Verify that the incoming gas pressure is in accordance with the on the last page of these instructions for the appliance being converted.
10. 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.
11. Attach a manometer to the gas valve pressure tap then reconnect the appliance to the electrical power supply.

12. Verify that there is cooking oil or water in the frypot or cookpot. Adjust the burner gas pressure in accordance with the on the last page of these instructions for the specific appliance being converted. The proper manifold pressures are listed on the last page of these instructions.
13. 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 LPG/Propane gas are black. Caps for use with 13-A gas are silver.)**
14. Check combustion and verify correct burner operation. Adjust blower shutter settings in accordance with the approved blower adjustment procedure and instructions.
15. 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.
16. 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

Factory Settings:

Gas Type	Vat Type	Orifice Size (mm)	Ideal Gas Valve Setting (Inch W.C. / kPa)	Acceptable Gas Valve Setting Range to pass combustion*: (Inch W.C. / kPa)
13A (Nat Gas)	Full Vat	2.92	3.70 / 0.920	3.55 - 3.75 / 0.883 - 0.933
	Dual Vat		3.50 / 0.871	3.40 - 3.60 / 0.846 - 0.896
LPG (Propane)	Full Vat	1.88	9.20 / 2.290	9.00 - 9.30 / 2.240 - 2.264
	Dual Vat		9.00 / 2.240	8.90 - 9.10 / 2.215 - 2.264

***NOTE: Pressure adjustment should be made ONLY if the unit is not passing combustion on stock setting OR if the gas type needs to be adjusted on the following page.**

Recommended gas pressure adjustment for Gas type variation of Japan Gas high BTUH content.

<i>Gas Type</i>		<i>Heating value (MJ/m³)</i>	Gas Pressure Adjustment: (inch W.C.)	Gas Pressure Adjustment: (kPa)
13A	(Low Heating value)	Less than 44	+ 0.20	+ 0.05
	(Medium Heating Value)	44 - 46	No Adjustment	
	(High Heating Value)	46+	- 0.20	- 0.05
LPG	100% Propane	~95	No Adjustment	
	LPG - Small or Medium Bottles (less than 15% Butane)	95-98	- 0.20	- 0.05
	LPG -Large Stationary Tank, Mall, System (Greater than 15% Butane)	98+	- 0.40	- 0.10