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Instruction Sheet

Subject: High Altitude Orifice Kit Instructions

Models affected: GF14, GF40 Gas Fryers

The orifice kit <u>MUST</u> be installed by a Factory Authorized Servicer. Failure to use a Factory Authorized Servicer could impact the product warranty. Call 1-800-551-8633 or your local Factory Authorized Servicer to schedule installation of the kit.

Follow these instructions to replace the orifices.

Use the chart below to ensure that the correct kit and orifice size is installed for the type of fryer, gas and altitude.

ALTITUDE	GF14	GF14	GF40	GF40
7.2111002	NAT	LP	NAT	LP
	Kit #	Kit #	Kit #	Kit #
2000'-	8263809	8263810	8263811	8263812
3999'	1.60MM	1.02MM	1.40MM	.82MM
	#52	#60	#54	#66
	Kit #	Kit #	Kit #	Kit #
4000'-	8263813	8263814	8263815	8263816
5999'	1.55MM	.99MM	1.36MM	.81MM
	#53	#61	#55	#67

A 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 fryer and disconnect the fryer from the gas and electrical power supply.
- 2. Drain the frypot or disconnect and remove the drain handle.

MARNING

Drain the frypot or remove the handle from the drain valve before proceeding further.

- 3. Disconnect the wires from the gas valve terminal block, marking each wire to facilitate reconnection.
- 4. Disconnect the pipe union collar at the right side of the gas valve.
- 5. On GF40 fryers, remove the burner heat shield hanger screws at the front of the burner and remove the heat shield.



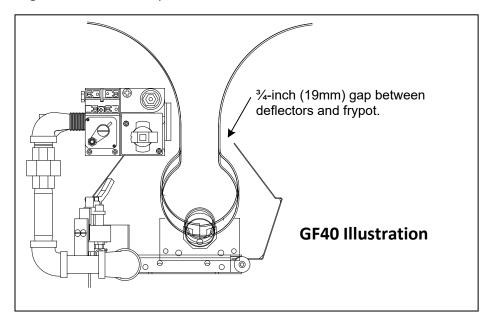


- Remove the burner hanger screws and lower the front of the burner assembly. Pull it forward to 6. clear the rear burner hanger, then lower the burner to the floor of the cabinet. Carefully pull the burner assembly from the cabinet.
- 7. Use a ½-inch box end wrench to remove the brass orifice(s) that holds the deflector to the burner manifold. Position the new deflector and reinstall the orifice(s).

⚠ WARNING

Use extreme care to prevent cross-threading and stripping when reinstalling the brass orifices.

- 8. Reverse steps 1-6 to reinstall the burner assembly. Check spacing and alignment of targets in accordance with the next steps.
- 9. **GF40** Proper spacing of the edge of the deflectors is ¾-inch (19mm) from the frypot side. To adjust target spacing, bend the brackets to which they are attached away or toward the frypot to the proper distance. (A board of the proper thickness is useful as a gauge to verify spacing and alignment.) The illustration below depicts a typical GF40.
 - **GF14** Targets are vertical and parallel front to rear.



- 10. Remove the cap screw covering the pressure regulator spring of the gas valve.
- Verify that the incoming gas pressure is in accordance with the appropriate table in the Installation 11. and Operation Manual for the fryer being converted.
- Open the gas supply to the fryer and check for leaks using a solution of soapy water applied to each 12. connection in the fryer's gas supply system.
- Attach a manometer to the burner manifold pressure tap then reconnect the fryer to the electrical 13. power supply.
- Light the pilot in accordance with the instructions in the Installation and Operation Manual for the 14. fryer being converted and verify that the pilot flame is approximately 1-inch long. If adjustment is necessary, remove the pilot flame adjustment screw cap and, using a small flat-tipped screwdriver, turn the adjustment screw counterclockwise to increase the length of the flame or clockwise to decrease it. Reinstall the cap when adjustments are completed.
- Verify that there is cooking oil or water in the frypot. Place the gas valve in the ON position to light the burner. Verify that the burner lights all the way around and that the manifold pressure is in accordance with the rating place. Adjust the burner manifold pressure as required by turning the

- regulator adjustment screw clockwise to increase the pressure or counterclockwise to reduce the pressure.
- 16. 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.
- 17. 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.
- 18. 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.

Typical Burner Manifold Assembly

The assembly illustrated is typical of the burner manifold assemblies for which these kits are designed. It is representative in nature and is intended to identify the various components to be adjusted or replaced. The actual assembly may differ slightly in appearance.

