

GAS CONVERSION KIT INSTALLATION INSTRUCTIONS

These instructions apply to the following gas conversion kits:

**8261139
8261140
8261141
8261142
8261143
8261144
8261158
8261747
8261748
8261964
8261965**

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 fryer.**

Natural to Propane Gas Conversion Kit 8261747 For use in CF and J3FC Series Fryers	
<i>This Kit Contains:</i>	
21	0.90MM Burner Orifices P/N 8120910
1	Right Angle Pilot Orifice P/N 8100148
1	Regulator Conversion Kit P/N 8071846

Propane to Natural Gas Conversion Kit 8261748 For use in CF and J3CF Series Fryers	
<i>This Kit Contains:</i>	
21	1.40MM Burner Orifices P/N 8100330
1	Right Angle Pilot Orifice P/N 8100149
1	Regulator Conversion Kit P/N 8071849

Natural to Propane Gas Conversion Kit 8261141 For use in J1C and MJ15 Series Fryers	
<i>The principal components of this kit are:</i>	
7	0.81MM Burner Orifices P/N 8100140
1	Right Angle Pilot Orifice P/N 8100148
1	Regulator Conversion Kit P/N 8071846

Propane to Natural Gas Conversion Kit 8261142 For use in J1C and MJ15 Series Fryers	
<i>The principal components of this kit are:</i>	
7	1.30MM Burner Orifices P/N 8100131
1	Right Angle Pilot Orifice P/N 8100149
1	Regulator Conversion Kit P/N 8071849

Natural to Propane Gas Conversion Kit 8261139 For use in 35 Series Fryers built before 12/02 and GF14 Series Fryers	
<i>The principal components of this kit are:</i>	
9	1.05MM Burner Orifices P/N 8100134
1	Right Angle Pilot Orifice P/N 8100148
1	Regulator Conversion Kit P/N 8071846

Propane to Natural Gas Conversion Kit 8261140 For use in GF14 Series Fryers	
<i>The principal components of this kit are:</i>	
9	1.65MM Burner Orifices P/N 8100496
1	Right Angle Pilot Orifice P/N 8100149
1	Regulator Conversion Kit P/N 8071849

Propane to Natural Gas Conversion Kit 8261158 For use in 35 Series Fryers built before 12/02	
<i>The principal components of this kit are:</i>	
9	1.70MM Burner Orifices P/N 8100129
1	Right Angle Pilot Orifice P/N 8100149
1	Regulator Conversion Kit P/N 8071849

Natural to Propane Gas Conversion Kit 8261964 For use in 35 Series Fryers built after 11/02	
<i>The principal components of this kit are:</i>	
9	1.05MM Burner Orifices P/N 8100134
1	Pilot Orifice P/N 8102696
1	Regulator Conversion Kit P/N 8071846

Propane to Natural Gas Conversion Kit 8261965 For use in 35 Series Fryers built after 11/02	
<i>The principal components of this kit are:</i>	
9	1.70MM Burner Orifices P/N 8100129
1	Pilot Orifice P/N 8102695
1	Regulator Conversion Kit P/N 8071849

**Natural to Propane Gas Conversion Kit
8261143**

For use in 45, 47, and GF40 Series Fryers

The principal components of this kit are:

18	0.86MM Burner Orifices P/N 8100340
1	Right Angle Pilot Orifice P/N 8100148
1	Regulator Conversion Kit P/N 8071846

**Propane to Natural Gas Conversion Kit
8261144**

For use in 45, 47, and GF40 Series Fryers

The principal components of this kit are:

18	1.45MM Burner Orifices P/N 8100315
1	Right Angle Pilot Orifice P/N 8100149
1	Regulator Conversion Kit P/N 8071849

⚠ 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 electrical power supply.
2. Remove the burner manifold in accordance with the Service and Parts Manual for the specific fryer being converted.
3. Remove the existing burner orifices and replace them with those in the kit.
4. Remove the existing right angle pilot orifice from the pilot assembly and replace it with the one 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 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.)
8. Apply the gas conversion stickers to the inside of the appliance door(s) where they can best be seen.
9. Reinstall the burner manifold.
10. Verify that the incoming gas pressure is in accordance with the appropriate table in the Installation and Operation Manual for the fryer being converted.
11. Open the gas supply to the fryer and check for leaks using a solution of soapy water applied to each connection in the fryer's gas supply system.
12. Attach a manometer to the burner manifold pressure tap then reconnect the fryer to the electrical power supply.
13. Light the pilot in accordance with the instructions in the Installation and Operation Manual for the 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.
14. 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 appropriate table in the Installation and Operation Manual. Adjust the burner manifold pressure as required by turning the

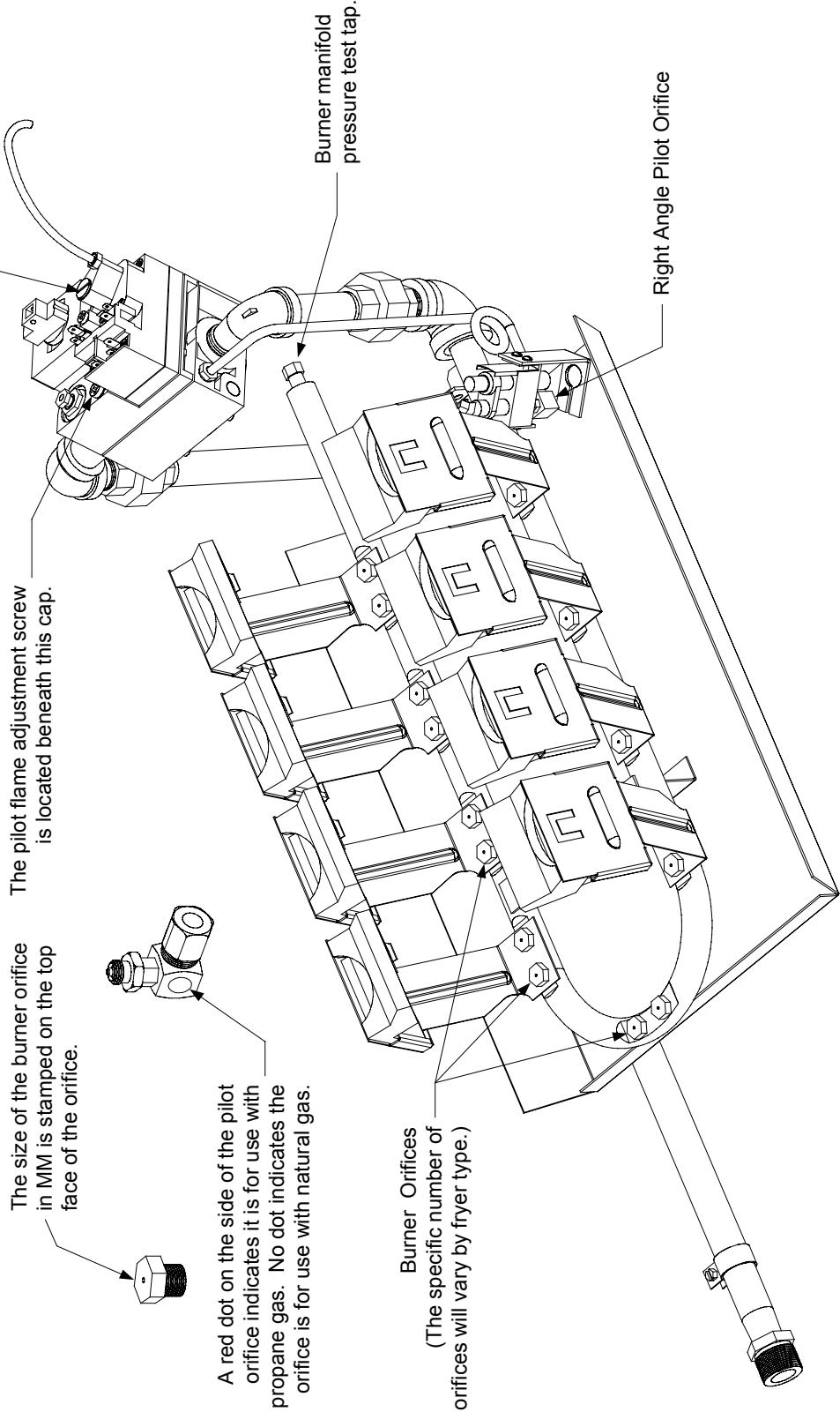
regulator adjustment screw clockwise to increase the pressure or counterclockwise to reduce the pressure.

15. 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.)
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.

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.

The regulator adjustment screw and spring are located beneath this cap.



The size of the burner orifice in MM is stamped on the top face of the orifice.

A red dot on the side of the pilot orifice indicates it is for use with propane gas. No dot indicates the orifice is for use with natural gas.

Burner Orifices
(The specific number of orifices will vary by fryer type.)

The pilot flame adjustment screw is located beneath this cap.

Burner manifold pressure test tap.

Right Angle Pilot Orifice