MIG30/FQIG30 INTUITION GAS CONVERSION KIT INSTALLATION INSTRUCTIONS

These instructions apply to the following gas conversion kits:

8263933	**8263934**	**8263935**	**8263938**

These kits are not for altitudes over 2000 feet.

⚠ 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.

⚠ AVERTISSEMENT

Cette trousse de conversion doit être installée par un service d'entretien qualifié, selon les instructions du fabricant et selon toutes les exigences et tous les codes pertinents de l'autorité compétente. Assurez-vous de bien suivre les instructions dans cette notice pour réduire au minimum le risque d'incendie, d'explosion ou la production de monoxyde de carbone pouvant causer des dommages matériels, des blessures ou la mort. Le service d'entretien qualifié est responsable de l'installation de cette trousse. L'installation n'est pas adéquate ni complète tant que le bon fonctionnement de l'appareil converti n'a pas été vérifié selon les instructions du fabricant fournies avec la trousse.

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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 8263933 For use in Full/Dual Vat MIG30 and FQIG30 Series Fryers
The principal components of this kit are:
2 - 2.37mm Burner Orifices P/N 130000063
BTU Rating: Full Vat 70,000 BTU Dual Vat 35,000 BTU

Propane to Natural Gas Conversion Kit 8263934 For use in Full/Dual Vat MIG30 and FQIG30 Series Fryers
The principal components of this kit are:
2 – 3.10mm Burner Orifices P/N 8121134
BTU Rating: Full Vat 70,000 BTU Dual Vat 35,000 BTU

Natural Gas or Propane to Propane/Butane Mix Gas Conversion Kit 8263935 For use in Full/Dual Vat MIG30 and FQIG30 Series Fryers
The principal components of this kit are:
2 – 1.78mm Burner Orifices P/N 130002019
2 – LP/But Enrichment Ignitor Kit P/N 8263693
2 – Gas Enrichment Plumbing Kit P/N 1084653
2 – Butane Spring Kit (Blue Spring) P/N 1300002015
1 – CSA/CE MIG30/FQIG30 Gas Conversion Inst P/N 8198093
BTU Rating: Full Vat 70,000 BTU Dual Vat 35,000 BTU

Propane/Butane Mix to Natural Gas Conversion Kit 8263938 For use in Full/Dual Vat MIG30 and FQIG30 Series Fryers
The principal components of this kit are:
2 – 3.10mm Burner Orifices P/N 8121134
2 – Ignitor Non-Enrichment Kit P/N 8263806
2 – Natural Gas Spring Kit (Red Spring) P/N 1300002014
1 – CSA/CE MIG30/FQIG30 Gas Conversion Inst P/N 8198093
BTU Rating: Full Vat 70,000 BTU Dual Vat 35,000 BTU

Propane/Butane Mix to Propane Gas Conversion Kit For use in Full/Dual Vat MIG30 and FQIG30 Series Fryers
The principal components of this kit are:
To convert from Propane/Butane Mix to **ONLY** Propane, no additional parts are needed. Only increase the gas pressure.
BTU Rating: Full Vat 70,000 BTU Dual Vat 35,000 BTU

⚠ CAUTION

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

⚠ ATTENTION

Avant d'effectuer la conversion, couper d'abord l'alimentation en gaz, ensuite couper l'alimentation électrique.

Installation Instructions

NOTE: There are 4 different sets of instructions depending on the kit part number.

1. Kit 8263933 and 8263934 Instructions

1) Shut off the gas supply and disconnect power.
2) Remove the existing burner orifices and replace them with those in the kit (see Figure 1).
3) Check the incoming gas pressure by removing the inlet tap beneath the gas valve(s).
4) Attach a manometer to the inlet tap (see Figure 2).
5) Reconnect power and open the gas supply.
6) Verify that the incoming gas pressure is in accordance with the appropriate tables at the rear of these instructions. If the pressure is too high or low call the local gas company to adjust the incoming gas pressure.
7) Remove the manometer and replace the tap using pipe sealant.
8) 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.
9) Slide the foam filter up around the cap screw to remove the filter (see Figures 3 & 4).
10) Remove the regulator cover screw cap (see Figure 3).
11) Remove the outlet pressure test port plug screw (see Figure 5).
12) Attach a manometer hose to the outlet pressure test port brass barb fitting.
13) Ensure the gas valve switch is in the OFF position.
14) Verify that there is cooking oil or water in the frypot.

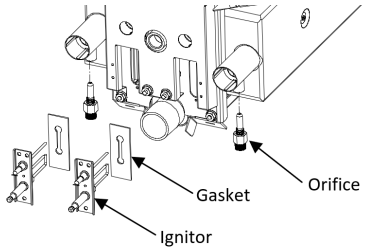
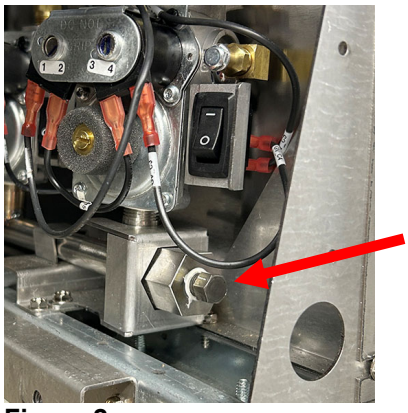


Figure 1



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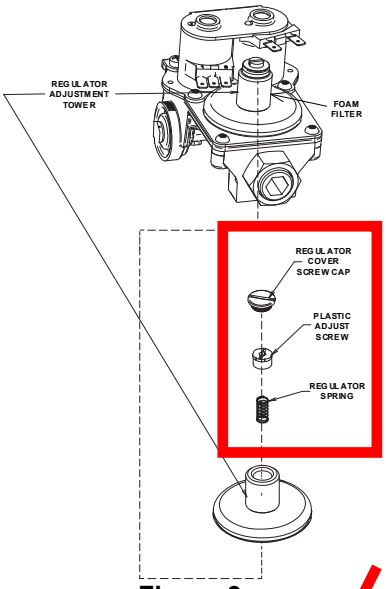

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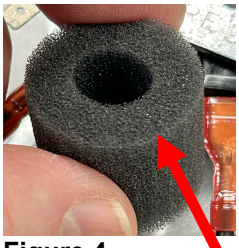

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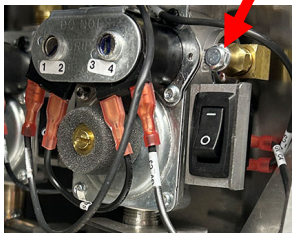
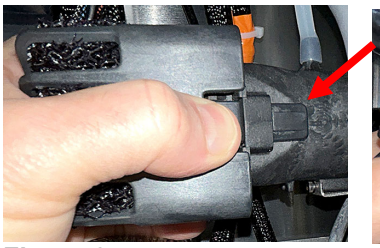


Figure 5

15) Reconnect to the electrical power supply.
16) Place the gas valve switch in the ON position.
17) Place the fryer power switch in the ON position.
18) The standard operating sequence of the ignition system is:
    a. The fryer calls for heat.
    b. The blower starts.
    c. The gas valve opens.
    d. The ignitor sparks.
    e. The burner lights.
19) When the burner has lit and burned steadily for at least one minute, compare the gas pressure reading to tables at the rear of these instructions.
20) Adjust the plastic adjust screw so that the pressure matches the pressure tables at the rear of these instructions. Turn clockwise to increase pressure or counterclockwise to decrease pressure.
21) When the pressure has been verified as correct, shut down the fryer and install the cap over the regulator adjustment screw.
22) Shut off the gas supply to the fryer, disconnect the manometer, and reinstall the pressure tap plug.
23) Open the gas supply.
24) Place the fryer power switch in the ON position. When the burner has lit, use a solution of soapy water to verify the plug is not leaking.

2. Kit 8263935 Instructions

1) Shut off the gas supply and disconnect power.
2) The blower assemblies need to be removed to gain access to the orifice area.
3) Remove the filter bracket by gently pressing in on the left and right tabs on both sides of the bracket (see Figure 6), while gently pulling the bracket off the fan (see Figure 7).
4) The blower assembly twists onto the burner and is held in place with a bracket (see Figure 8).
5) A split-tail bracket on the blower straddles the gas line on the burner (see Figure 9).
6) An Allen wrench is necessary to loosen and pull the bracket forward before removing the burner.
7) There are two O-rings in the fan throat, which makes for a tight fit.
8) The curved cut in the fan's rear opening means the fan assembly must be rotated counterclockwise and pulled off the burner port to remove (see Figure 10).
9) Disconnect the gas lines from the burners.
10) Remove the old orifice from the burners.
11) Disconnect all the ignition cables and flame sense wires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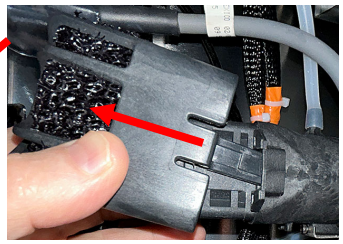
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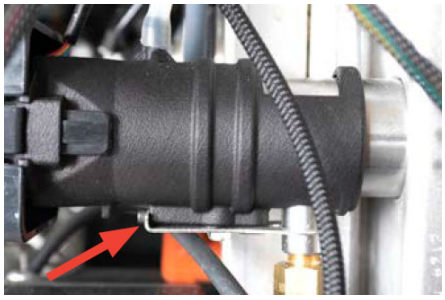
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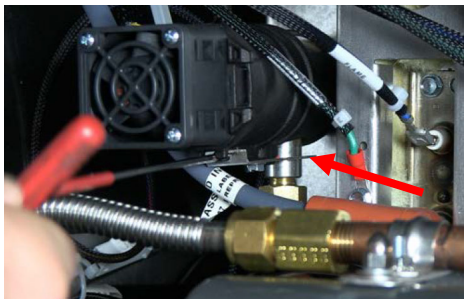


Figure 9

Figure 10

from the ignitors.

12) Remove the old ignitors and gaskets.
13) Install new ignitors and gaskets.
14) Reattach the ignition cables and flame sense wires.
15) Install enrichment tube plumbing assemblies and orifice to burners (see Figure 11). Orient the fittings so the enrichment tubes can be installed properly.
16) Install the enrichment tube to ignitor and orifice T-fitting and tighten all tube fittings (see Figure 12).

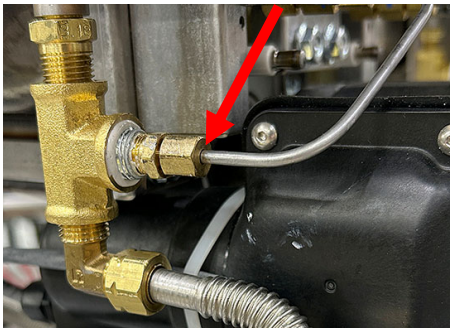
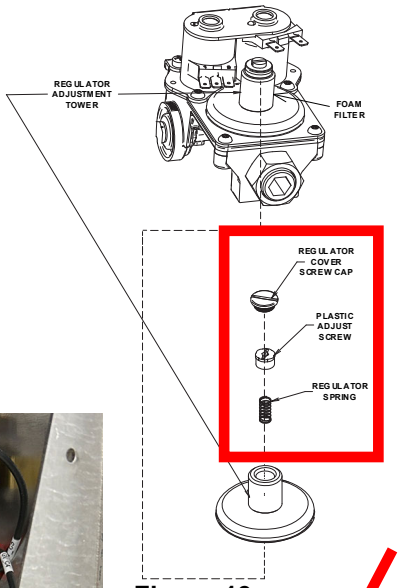


Figure 11

Figure 12

17) Reconnect the gas lines to the enrichment tube fittings.
18) Repeat all steps for other side of the frypot.
19) Remove gas valve regulator adjustment cap and adjustment screw and **RED** natural gas spring from **BOTH** of the gas valves (see Figure 13).
20) Install the new **BLUE** gas valve springs, re-install the adjustment screw in **BOTH** gas valves.
21) Attach the **RED** "LP" sticker to the gas valve to show it has been modified.
22) Check the incoming gas pressure by removing the inlet tap beneath the gas valve(s).
23) Attach a manometer to the inlet tap (see Figure 14).
24) Reconnect power and open the gas supply.
25) Verify that the incoming gas pressure is in accordance with the appropriate tables at the rear of these instructions. If the pressure is too high or low call the local gas company to adjust the incoming gas pressure.
26) Remove the manometer and replace the tap using pipe sealant.
27) 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.
28) Slide the foam filter up around the cap screw to remove the filter (see Figure 15).



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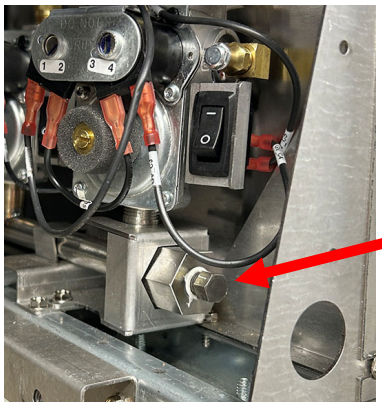

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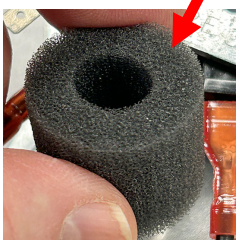


Figure 15

29) Remove the regulator cover screw cap (see Figure 13).
30) Remove the outlet pressure test port plug screw (see Figure 16).
31) Attach a manometer hose to the outlet pressure test port brass barb fitting.
32) Ensure the gas valve switch is in the OFF position.
33) Verify that there is cooking oil or water in the frypot.
34) Reconnect to the electrical power supply.
35) Place the gas valve switch in the ON position.
36) Place the fryer power switch in the ON position.
37) The standard operating sequence of the ignition system is:
    a. The fryer calls for heat.
    b. The blower starts.
    c. The gas valve opens.

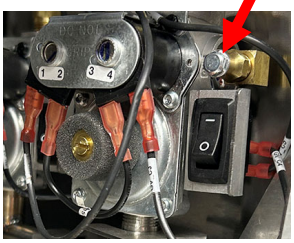


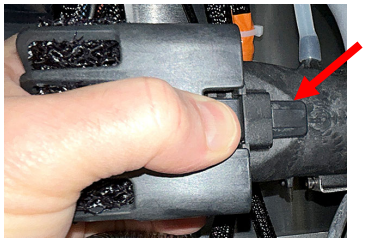
Figure 16

d. The ignitor sparks.
e. The burner lights.

38) When the burner has lit and burned steadily for at least one minute, compare the gas pressure reading to tables at the rear of these instructions.
39) Adjust the plastic adjust screw so that the pressure matches the pressure tables at the rear of these instructions. Turn clockwise to increase pressure or counterclockwise to decrease pressure.
40) When the pressure has been verified as correct, shut down the fryer and install the cap over the gas valve regulator adjustment screw in **BOTH** gas valves.
41) Shut off the gas supply to the fryer, disconnect the manometer, and reinstall the pressure test tap port plug.
42) Open the gas supply.
43) Place the fryer power switch in the ON position. When the burner has lit, use a solution of soapy water to verify the plug is not leaking.

3. Kit 8263938 Instructions

1) Shut off the gas supply and disconnect power.
2) The blower assemblies need to be removed to gain access to the orifice area.
3) Remove the filter bracket by gently pressing in on the left and right tabs on both sides of the bracket (see Figure 17), while gently pulling the bracket off the fan (see Figure 18).
4) The blower assembly twists onto the burner and is held in place with a bracket (see Figure 19).
5) A split-tail bracket on the blower straddles the gas line on the burner (see Figure 20).
6) An Allen wrench is necessary to loosen and pull the bracket forward before removing the burner.
7) There are two O-rings in the fan throat, which makes for a tight fit.
8) The curved cut in the fan's rear opening means the fan assembly must be rotated counterclockwise and pulled off the burner port to remove (see Figure 21).
9) Disconnect the gas lines from the T-fitting elbow (see Figure 22).
10) Remove the enrichment plumbing and orifice from the burner.
11) Remove the enrichment tube from ignitor (see Figure 23).
12) Disconnect all ignition cables and flame sense wires and remove old igniters and gaskets.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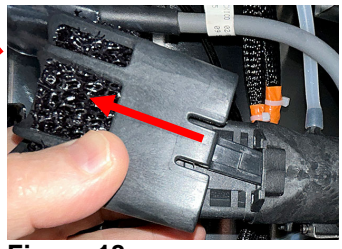
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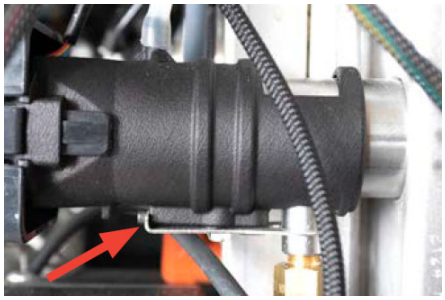
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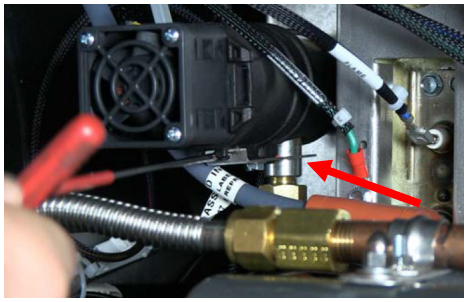


Figure 20

Figure 21

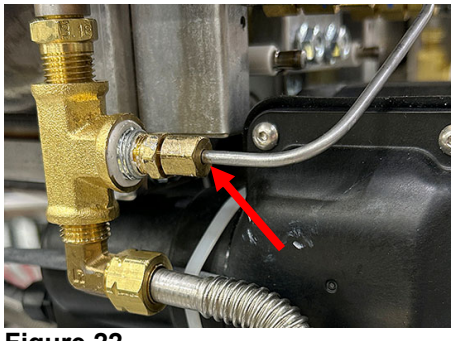
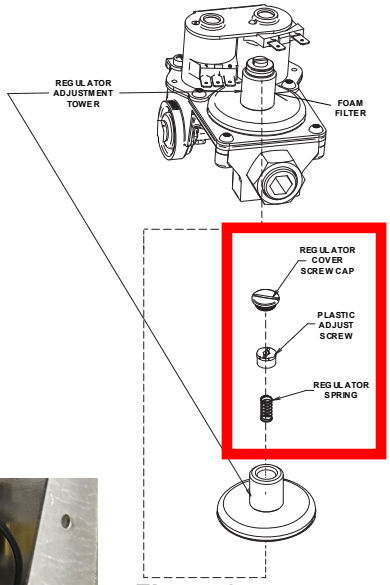


Figure 22

Figure 23

13) Install new ignitors and gaskets, re-install the cables and wires.
14) Install orifice from the kit directly into the burner (Discard the enrichment plumbing assembly T and fittings).
15) Reconnect the gas lines.
16) Repeat all steps for other side.
17) Remove gas valve adjustment cap and adjustment screw and **BLUE** gas spring from **BOTH** the gas valves (see Figure 24).
18) Install the smaller **RED** gas valve spring, re-install the adjustment screw and adjustment caps in **BOTH** gas valves.
19) Attach the **RED** "LP" sticker to the gas valve to show it has been modified.
20) Check the incoming gas pressure by removing the inlet tap beneath the gas valve(s).
21) Attach a manometer to the inlet tap (see Figure 25).
22) Reconnect power and open the gas supply.
23) Verify that the incoming gas pressure is in accordance with the appropriate tables at the rear of these instructions. If the pressure is too high or low call the local gas company to adjust the incoming gas pressure.
24) Remove the manometer and replace the tap using pipe sealant.
25) 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.
26) Slide the foam filter up around the cap screw to remove the filter (see Figure 26).
27) Remove the regulator cover screw cap (see Figure 24).
28) Remove the outlet pressure test port plug screw (see Figure 27).
29) Attach a manometer hose to the outlet pressure test port brass barb fitting.
30) Ensure the gas valve switch is in the OFF position.
31) Verify that there is cooking oil or water in the frypot.
32) Reconnect to the electrical power supply.
33) Place the gas valve switch in the ON position.
34) Place the fryer power switch in the ON position.
35) The standard operating sequence of the ignition system is:
    a. The fryer calls for heat.
    b. The blower starts.
    c. The gas valve opens.
    d. The ignitor sparks.
    e. The burner lights.
36) When the burner has lit and burned steadily for at least one minute, compare the gas pressure reading to tables at the rear of these instructions.
37) Adjust the plastic adjust screw so that the pressure matches the pressure tables at the rear of these instructions. Turn clockwise to increase pressure or counterclockwise to decrease pressure.
38) When the pressure has been verified as correct, shut down the fryer and install the cap over the gas valve regulator adjustment screw in **BOTH** gas valves.



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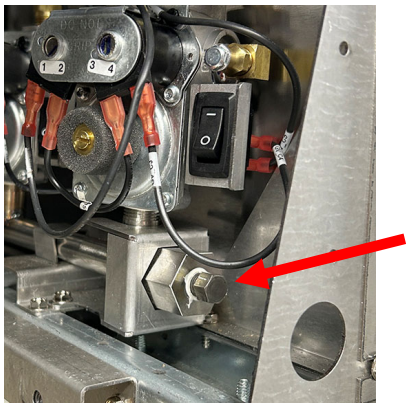
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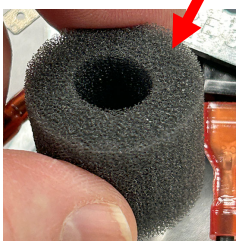
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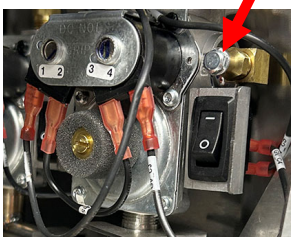


Figure 27

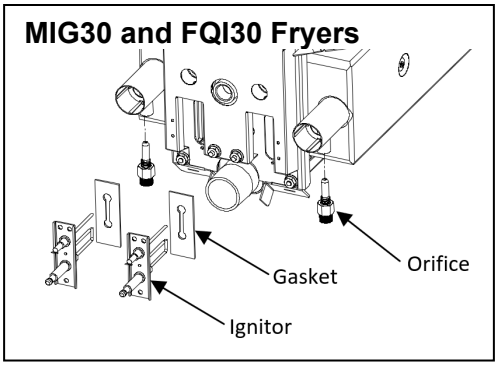
39) Shut off the gas supply to the fryer, disconnect the manometer, and reinstall the pressure test tap port plug.
40) Open the gas supply.
41) Place the fryer power switch in the ON position. When the burner has lit, use a solution of soapy water to verify the plug is not leaking.

Manifold Pressures

MIG30 and FQIG30 models

Burner Manifold Gas Pressures

Gas	Pressure
Natural	3.2" W.C. 0.80 kPa
Propane	3.8" W.C. 0.95 kPa



Non-CE Standard for Gas Pressure		
Fryer Model	**MIG30/FQIG30U**	
Gas Type	**Nat (Natural)**	**LP (Propane)**
Incoming Min Pressure WC	6	11
Incoming Max Pressure WC	20.0	20.0
Orifice Size (mm)	3.10	2.37
Number of Orifices	2	2
Regulator Pressure WC	3.20	3.80

Korea Standard for Gas Pressure		
Fryer Model	**MIG30/FQIG30U**	
Gas Type	**LNG (Natural)**	**LPG (Propane)**
Incoming Min Pressure kpa	1.5	2.8
Incoming Max Pressure kpa	5.0	5.0
Orifice Size (mm)	3.10	2.37
Number of Orifices	2	2
Regulator Pressure kPa	0.80	0.95

CE Standard for Gas Pressure (Ceramic Burners)				
Fryer Model	**MIG30/FQIG30U**			
Gas Type	**G20** Natural Gas Lacq	**G25** Natural Gas Gronique	**G30** Butane/Propane	**G31** Propane
Incoming Min Pressure (mbar)	15	15	28	28
Incoming Max Pressure (mbar)	50	50	50	50
Orifice Size (mm)	3.10	3.10	2.37	2.37
Number of Orifices	2	2	2	2
Regulator Pressure (mbar)	8	10	7.7	9.5

(1) mbar = 10,2 mm H2O

CE Standard for Gas Pressure (Metal Mesh Burners)				
Fryer Model	**MIG30/FQIG30U**			
Gas Type	**G20** Natural Gas Lacq	**G25** Natural Gas Gronique	**G30** Butane/Propane	**G31** Propane
Incoming Min Pressure (mbar)	15	15	28	28
Incoming Max Pressure (mbar)	50	50	50	50
Orifice Size (mm)	3.10	3.10	1.78	2.37
Number of Orifices	2	2	2	2
Regulator Pressure (mbar)	8.00	10.00	22.40	9.50

(1) mbar = 10,2 mm H2O

TEAR OFF SHEET

THIS APPLIANCE IS EQUIPPED FOR NATURAL (PROPANE) (LP) GAS

This appliance is equipped with orifices sized for operation with natural (PROPANE) (LP) gas.

For conversion to LP (propane) (natural) gas, see instruction plate on the appliance.

Orifices necessary for LP (propane) (natural) conversion are provided in the kit.