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## CONVERSION INSTRUCTIONS US RANGE PX SERIES RANGES TO NATURAL GAS

### 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.

Please contact Garland for conversions above 2000' elevation.

#### Kit Part Number: 4516451

Part Description	Btu/h Input Per Burner	Part Number	Qty
¾" Regulator 4.5" wc		2127502	1
Oven Burner Orifice 26" #31	35,000	M9-31	2
Oven Burner Orifice RC #36	30,000	M9-36	2
Oven Burner Orifice 20" #40	25,000	M9-40	2
Oven Pilot		1028299	2
Open Top Burner Orifice #41	25,950	M8-41	10
Griddle and Hot Top Orifice #42	24,000	M8-42	6
Raised Griddle/Broiler Orifice #52	14,000	M8-52	3
Pilot for above		1473700	3
Rating Plate Supplement Label		4516536	1
Conversion Declaration Label		4516405	1

- Caution** – The gas supply shall be shut off prior to disconnecting the electrical power (if applicable), before proceeding with the conversion.
- Remove the necessary grates and oven hearths or raise and securely prop hot tops and griddle tops to gain access to the burner being converted.
- Remove the burner to gain access to the orifice. Use a ½" or 9/16" socket to remove the orifice.
- Apply pipe dope to the valve or adapter thread, select the appropriate orifice from the kit provided and thread it on to the valve or adapter fitting

using a socket wrench. Repeat steps 2 to 4 for all burners.

- While changing the oven orifice also change the pilot assembly with the one provided in this kit. Change the raised griddle/broiler pilots – BG models only.
- Replace appliance regulator with the one provided.
- Reconnect the gas supply and check all fittings for leaks.

**Note:** All downstream burner and pilot valves must be turned off prior to attempting to restore the supply. After extended shut off, purge before restoring gas.

- Verify the correct supply and manifold pressure for this appliance. The manifold pressure can be checked at the brass pressure tap located on the main manifold.

Supply Pressure 7.0" wc

Manifold Pressure 4.5" wc

**Note:** When checking gas pressure, be sure that all other equipment on the same gas line is on.

- Replace all burners and test-fire the appliance. Adjust all pilots and all main burner air shutters. The main burners should have a stable blue flame.
- Verify oven bypass is set correctly. Consult the installation and operating manual or service bulletin B-100-2002 for further instructions.
- Once the conversion is complete and the appliance performs correctly, apply the following markings:

Apply the "Rating Plate Supplement" Label P/N 4516536 as close as possible to the existing rating plate.

Complete the "Conversion Declaration" Label P/N 4516405 with permanent marker and affix in a conspicuous location, on or where not practical, adjacent to the appliance.

For additional assistance please call:

**Garland Commercial Ranges Limited**

**1 800 427 6668**