



CONVERSION INSTRUCTIONS GD-xxF FRYER TO PROPANE 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: 4516476

Part Description	Btu/h Input Per Burner	Part Number	Qty
Gas Valve Propane		F807-1604	1
Main Burner Orifice Package	45,000	F826-1352	1
Rating Plate Supplement Label		4516561	1
Conversion Declaration Label		4516405	1

1. **Caution** – The gas supply shall be shut off prior to disconnecting the electrical power (if applicable), before proceeding with the conversion.
2. Remove the valve panel to gain access to the burner being converted.
3. Remove the burner to gain access to the orifice. Use a 1/2" or 9/16" socket to remove the orifice.
4. 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.
5. Replace appliance regulators with the one provided.
6. 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.

7. 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 11.0" wc

Manifold Pressure 9.0" wc

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

8. 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.
9. Once the conversion is complete and the appliance performs correctly, apply the following markings:

Apply the "Rating Plate Supplement" Label P/N 4516561 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