

CONVERSION INSTRUCTIONS

GARLAND G/U/X SERIES RANGES TO PROPANE GAS

Part No.	KIT Contents & Quantities for 0 - 2000 ft Conversions	BTU/h per Burner	KIT 4525165 24"- 36" PRO	KIT 4525314 48"- 60" PRO
M8-53	Orifice - Open Top Burners (Star, Oct., Round)	26,000	6	10
M8-1.3MM	Orifice - Hot Top & Griddle	18,000	3	5
2200703	Pilot Orifice #23 PROPANE		4	9
M8-57	Orifice - Raised Griddle Broiler (RGB)	11,000	-	3
1473701	PILOT RGB PRO 0.010"		-	3
M9-50	Orifice - Oven Cast (32kBTU/h) or Steel Tube (29kBTU/h)	as noted	1	2
M9-51	Orifice - Oven Space Saver Cast Burner	28,000	1	2
M9-52	Orifice - Oven Space Saver Steel Tube Burner	25,000	1	2
4525167	LABEL RATING PLATE ADDER G & U RANGE - PRO		1	1
4525169	INSTRUCTIONS CONVERSION KIT G & U RANGE - PRO		1	1
4516405	LABEL - CONVERSION DECLARATION		1	1
2127500	3/4" REGULATOR PROPANE 10" w.c.		1	-
4522422	1" REGULATOR PROPANE 10" w.c.		-	1

Please contact
 Garland for
 conversions
 above 2000'
 elevation

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.

- 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 1/2" 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 – RGB 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 11.0" wc
 Manifold Pressure 10.0" 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.
- Once the conversion is complete and the appliance performs correctly, apply the following markings:

Apply "Rating Plate Supplement" Label p/n 4525167 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