

## CONVERSION INSTRUCTIONS GARLAND G/U/X SERIES RANGES TO NATURAL GAS

Part No.	KIT Contents & Quantities	BTU/h per Burner	KIT 4525166 24"- 36" NAT	KIT 4525316 48"- 60" NAT
M8-36	Orifice - Open Top Burners - Star	33,000	6	10
M8-37	Orifice - Open Top Burners - Oct.	32,000	6	10
M8-38	Orifice - Open Top Burners - Round	30,000	6	10
M8-47	Orifice - Hot Top & Griddle	18,000	3	5
2200702	Pilot Orifice #32 NATURAL		4	9
M8-53	Orifice - Raised Griddle Broiler (RGB)	11,000	-	3
1473700	PILOT RGB NAT 0.018"		-	3
M9-30	Orifice - Oven Cast Burner	38,000	1	2
M9-32	Orifice - Oven Steel Tube Burner	33,000	1	2
M9-33	Orifice - Oven Space Saver Cast Burner	32,000	1	2
M9-40	Orifice - Oven Space Saver Steel Tube Burner	25,000	1	2
4525168	LABEL RATING PLATE ADDER G & U RANGE - NAT		1	1
4525170	INSTRUCTIONS CONVERSION KIT G & U RANGE - NAT		1	1
4516405	LABEL - CONVERSION DECLARATION		1	1
2127502	3/4" REGULATOR NATURAL 4½" w.c.		1	-
4522421	1" REGULATOR NATURAL 4½" w.c.		-	1

<p><b>Please contact Garland for conversions above 2000' elevation</b></p>	<p><b>WARNING</b> 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.</p>
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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 necessary grates and oven hearths or raise and securely prop hot tops and griddle tops to gain access to the burner being converted.
3. Remove the burner to gain access to the orifice. Use a ½" 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. 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.
6. Replace appliance regulator with the one provided.
7. 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.
8. 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.
9. 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.
  10. Once the conversion is complete and the appliance performs correctly, apply the following markings:
 

Apply "Rating Plate Supplement" Label p/n 4525168 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**