

MANDATORY MARKINGS:

Below are examples of the rating plates that must be fixed to the rear of the unit on completion of the conversion by the installer.

Example A Rating Plate:

CONVECTION OVEN		
Customer Service: (833) KINTERA (546-8372)		
Model: KCO-1		
Gas Type: LP (propane) Gas Manifold Pressure: 10"WC		
Orifice Size: 1.25 mm Input: 54,000 BTU		
Max Pressure: 13" WC		
Serial: *****	 Conforms to ANSI STD Z83.11-2016 Certified to CSA STD 1.8-2016 Gas Foodservice Equipment	 Conforms to NSF/ANSI STD.4
Made in China Fabrique aux La China Hecho en China		
Electrical rating: 120VAC,60 Hz 1 Phase, 9.3 Amperes For propane gas when equipment with No. 1.25mm drill size orifice For your safety, refer to installation for conversion procedure.		
Intended for other than household use - Non destiné à l'usage domestique		
FOR WARRANTY SERVICE CALL (866) 909-2855		

Example B Installation Plate:

CONVERSION BY QUALIFIED SERVICE AGENCY		
THIS APPLIANCE WAS CONVERTED ON:		
Day _____	Month _____	Year _____
To LPG gas KIT#: _____		
By: Company Name _____		
Address: _____		

Which accepts responsibility that this conversion has been properly made		

Example C Rating Plate:

<input type="checkbox"/> LPG	<input type="checkbox"/> GPL	CLEARANCES ESPACES LIBRES						
FOR LP GAS WHEN EQUIPPED WITH NO. 1.25mm DRILL SIZE ORIFICE POR LP GAZ LORSU'ÉQUIPÉ AVEC UNE OUVERTURE DE TAILLE DE MECHE NO. 1.25mm								
FOR USE IN NON COMBUSTIBLE LOCATIONS ONLY DOIT ETRE UTILISE SEULEMENT DANS DES LOCAUX NON INFLAMMABLES COMPLIES WITH ANSI STD Z83.11-2016, CSA STC 1.8-2016								
MAN.PRESS PRESS.MAN	<input type="text" value="10.0"/>	INCH W.C						
BTU CONSOMMATION	<input type="text" value="54,000"/>	BTU INPUT/HR						
		<table border="1"> <tr> <td>BACK ARRIERE</td> <td>6"</td> </tr> <tr> <td>RT SIDE COTE DROIT</td> <td>6"</td> </tr> <tr> <td>LT SIDE COTE GAUCHE</td> <td>6"</td> </tr> </table>	BACK ARRIERE	6"	RT SIDE COTE DROIT	6"	LT SIDE COTE GAUCHE	6"
BACK ARRIERE	6"							
RT SIDE COTE DROIT	6"							
LT SIDE COTE GAUCHE	6"							

INSTRUCTIONS FOR FIELD CONVERSION TO LPG GAS

These instructions cover the following models:

Convection Oven:

KCO-1

Please refer to specific instructions for each model range.

WARNING:

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing equipment.

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.

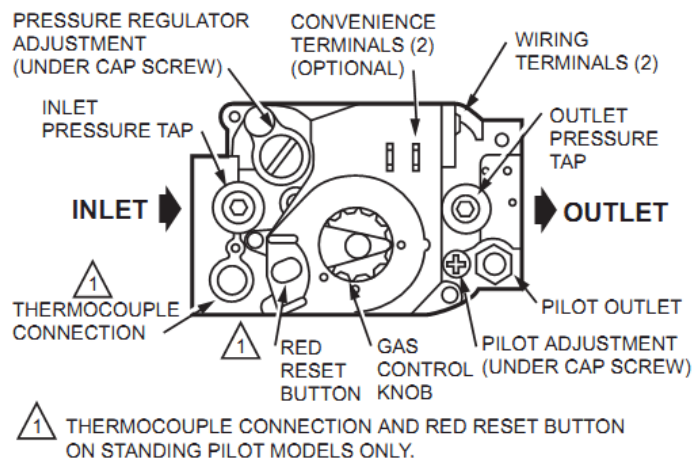
Models	Parts Included
KCO-1	3 x 1.25mm drill orifice Regulator Kit

Models	Description
KSK-L	Stacking kit w/6" legs & interconnecting plumbing, for double deck unit
KSK-C	Stacking kit w/6" legs & interconnecting plumbing, for double deck unit

Specific Instructions for Convection Oven
CAUTION:

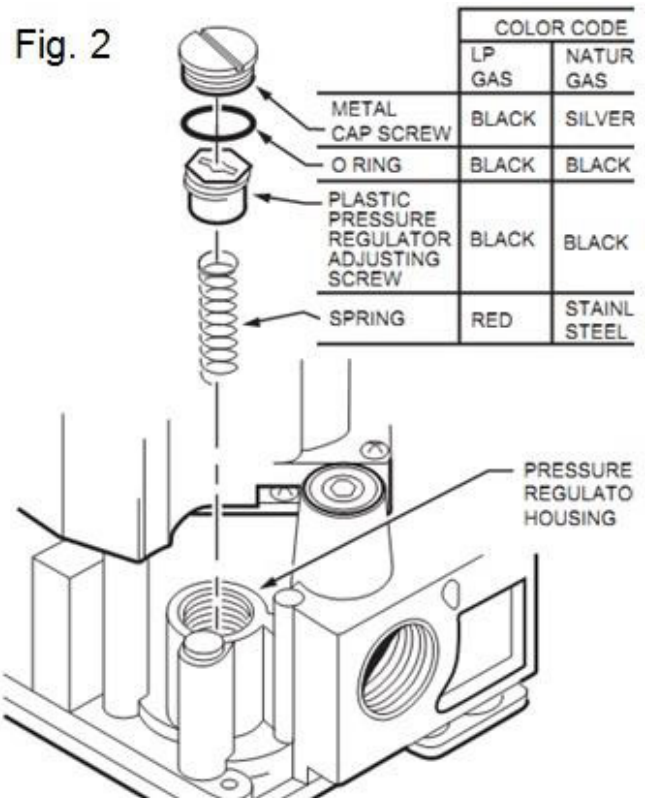
ENSURE THE GAS SUPPLY IS SHUT OFF AT THE MANUAL SHUT OFF VALVE BEFORE PROCEEDING WITH THE CONVERSION

1. Turn off gas supply at the appliance service valve.
2. Remove metal cap screw and plastic pressure adjustment screw. (Refer to fig. 1)
3. Remove the existing spring.
4. Insert the replacement spring. (Refer to fig. 1)
5. Install the new plastic pressure regulator adjustment screw.
6. Check and adjust the regulator setting using a manometer.
7. Install the new metal cap screw and O-ring.
8. Mount conversion label on the gas control.
9. Install the gas control and appliance according to appliance manufacturer instructions.
10. Substitute the main orifices with one that matched with the gas supply.



Checking Gas Pressure Using a Manometer (Pressure Gauge)

1. Turn gas control knob to PILOT for standing pilot systems or turn gas control knob or slide switch to OFF for intermittent and direct ignition system.
2. Remove outlet pressure tap plug from gas control and connect pressure gauge. (Refer to fig. 1)
3. Turn gas control knob or slide gas control switch to ON position.
4. To obtain an accurate outlet pressure reading, main burner must be cycled on and off several times to stabilize the pressure regulator diaphragm.
5. Light main burner and read pressure gauge.
6. If necessary, adjust pressure regulator to match appliance rating.
 - a. Remove metal cap screw.
 - b. Using a screwdriver, turn inner plastic regulator adjustment screw clockwise to increase or counterclockwise to decrease gas pressure to main burner.
 - c. Always replace metal cap screw and tighten firmly to prevent gas leakage.
7. Turn gas control knob to PILOT for standing pilot systems or turn gas control knob or slide switch to OFF for intermittent and direct ignition systems.
8. Remove pressure gauge and replace outlet pressure tap plug and metal cap screw.
9. Proceed to Checkout section
 - a. For one ft³ per revolution gas meter dials, use Table 1 directly.
 - b. For 1/2 ft³ per revolution gas meter dials:
 - i. Determine time for two dial revolutions.
 - ii. Use Table 1 directly.
 - c. For two ft³ per revolution gas meter dials:
 - i. Determine time to complete dial revolution.
 - ii. Divide time by two.
 - iii. Use Table 1 directly.



Derating at Altitudes Above 2,000ft (600m):

Ratings of gas utilization equipment are based on sea level operation and shall not be changed for operations at elevations up to 2,000ft (600m). For operation at elevations above 2,000ft (600m) equipment, ratings shall be reduced at the rate of 4% for each 1,000ft (300m) above sea level before selecting appropriately sized equipment.