



Models: 177FPC11NL, 177FPC22NL

05/2023



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 this equipment. If installing the pasta cooker with Propane (LP) gas, a Commercially Approved Regulator MUST be installed on the pasta cooker in addition to the tank regulator. Units installed without an external appliance regulator will cause damage to parts and will void the warranty.

Please read and keep these instructions. Indoor use only.



## **Safety Precautions**

Before installing and operating this equipment, be sure everyone involved in its operation is fully trained and aware of precautions. Accidents and problems can be caused by failure to follow fundamental rules and precautions.

The following symbols, found throughout this manual, alert you to potentially dangerous conditions to the operator, service personnel, or equipment.



This symbol warns of immediate hazards that will result in severe injury or death.



This symbol refers to a potential hazard or unsafe practice that could result in injury or death.



This symbol refers to a potential hazard or unsafe practice that could result in injury, product damage, or property damage.

**NOTICE** 

This symbol refers to information that needs special attention or must be fully understood, even though not dangerous.

### **↑ WARNING ↑**

FIRE HAZARD - FOR YOUR SAFETY

DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

ALWAYS keep area around appliances free and clear of combustibles. Purchaser of equipment must post in a prominent location detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier.

In the event a gas odor is detected, shut down equipment at the combination gas valve and contact the local gas company or gas supplier for service.

### **⚠ WARNING ⚠**

**BURN HAZARD - FOR YOUR SAFETY** 

Contact with boiling water will cause severe burns. Always use caution.

### **↑** CAUTION **↑**

ALWAYS make sure there is water in the pot before turning the equipment on. Operating the pot dry can damage unit and will void warranty.

#### NOTICE

Avantco Equipment Pasta Cookers are intended for commercial use only. Not for household use.

Warranty will be void if service work is performed by anyone other than a qualified technician, or if other than genuine Avantco Equipment replacement parts are installed.

Be sure this Operator's Manual and important papers are given to the proper authority to retain for future reference.



## Introduction

You will find that your new equipment, like all Avantco equipment, has been designed and manufactured to meet the toughest standards in the industry. Each piece of Avantco Equipment is carefully engineered and designs are verified through laboratory tests and field installations. With proper care and field maintenance, you will experience years of reliable, trouble-free operation. For best results, read this manual carefully.

#### RETAIN THIS MANUAL FOR FUTURE REFERENCE

## **Models**

This manual is for Avantco Equipment Pasta Cookers with 11 (177FPC11NL) and 22 (177FPC22NL) gallon pot capacities. The capacity is described on the serial plate that is located inside the front door on the left side.

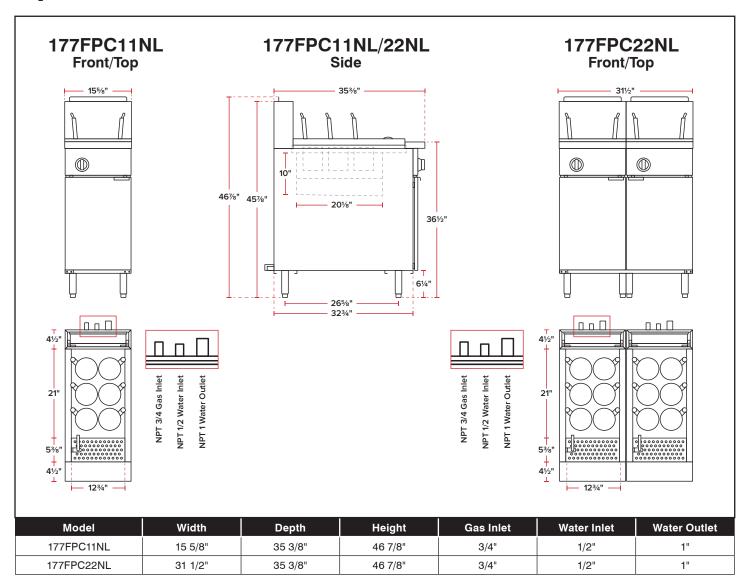
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Read these instructions carefully before attempting installation. Installation and initial startup should be performed by a qualified installer. Unless the installation instructions for this product are followed by a qualified service technician (a person experienced in and knowledgeable with the installation of commercial gas and/or electric cooking equipment) then the terms and conditions on the Manufacturer's Limited Warranty will be rendered void and no warranty of any kind shall apply.



## **Specifications**



## **Gas Supply & Burner Information**

Supply pressure should be a minimum of 4" W.C. for natural gas or 10" W.C. for propane. The pasta cooker comes with 3/4" NPT male connector on a 1/2" pipe, allowing you to connect with either 3/4" or 1/2" NPT female connector.

Model	Burners	Gas Type	Manifold Pressure*	# of Heat Tubes	Rate Each BTUs/Hour	Total Rate BTUs/Hour	Orifice Size**
177FPC11NL	Main	Natural Gas	4" W.C.	2 35,00	25.000	70,000	#35
		Liquid Propane	10" W.C.		35,000	70,000	#50
177FPC22NL	Main	Natural Gas	4" W.C.	4	35.000	140,000	#35
		Liquid Propane	10" W.C.	4	35,000		#50

<sup>\*</sup> Minimum supply pressure is 4" W.C. for natural gas and 10" W.C. for propane.

<sup>\*\*</sup> Orifice sizes are for units installed at altitudes between 0 and 2,000 ft. above sea level.



## Installation

### **NOTICE**

Installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, Natural Gas Code, CAN/CGA-B149.1, or the Propane Installation Code, CAN/CGA-B149.2, as applicable.

#### NOTICE

These installation procedures must be followed by qualified personnel or warranty will be void. Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc. states in its NFPA 96 latest edition that local codes are the "authority having jurisdiction" when it comes to installation requirements for equipment.

## Step 1: Unpack

#### IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for safe transit and delivery. If damaged equipment is received, either apparent or concealed, a claim must be made with the delivering carrier.

Apparent damage or loss must be noted on the freight bill at the time of delivery. The freight bill must then be signed by the carrier representative (Driver). If the bill is not signed, the carrier may refuse the claim. The carrier can supply the necessary forms.

A request for inspection must be made to the carrier within 15 days if there is concealed damage or loss that is not apparent until after the equipment is uncrated. The carrier should arrange an inspection. Be certain to hold all contents and all packing materials.

- 1. Uncrate carefully. Report any hidden damage to the freight carrier IMMEDIATELY.
- 2. Do not remove any tags or labels until the unit is installed and working properly.

All Propane (LP) Pasta Cookers <u>MUST HAVE AN APPLIANCE REGULATOR INSTALLED</u> in addition to the tank or stage regulator. IF A PROPANE PASTA COOKER IS INSTALLED WITHOUT THE CORRECT PRESSURE REGULATOR, PARTS WILL BE DAMAGED AND THE <u>WARRANTY</u> WILL BE VOID.

The appliance regulator must be set to gas pressure between 11" W.C. and 12" W.C. Note: There is a pressure regulator "built in" to the combination gas valve. If the incoming pressure is at 10" W.C. or lower, this "built in" regulator will act as a restriction and cause incomplete combustion and sooting. If the gas pressure is above 12" W.C., damage could occur to the "built in" pressure regulator, and in that case it would have to be replaced. This would not be covered by the warranty.



## Step 2: Install the Legs and Restraints

A set of legs are packed with the cooker. Mounting fasteners are pre-mounted on the baseplates.

- 1. Raise cooker sufficiently to allow legs to be screwed into the baseplate. For safety, "shore up" and support the cooker with an adequate blocking arrangement strong enough to support the load.
- 2. Screw the four legs to the plate on the bottom of the cooker.
- 3. Lower the cooker gently. Never drop or allow the cooker to fall.
- 4. Use a level to make sure that the cooker is flat and balanced. The tubular end of each leg can be screwed in or out to lower or raise each corner of the cooker.
- 5. Attach restraints as required by local codes.

#### **NOTICE**

Unit must be level to ensure maximum performance. Improper leveling may void warranty.

### **↑ WARNING ↑**

When this appliance is installed with casters, it must be installed with the casters supplied, a connector complying with either ANSI Z21.69 or CAN/CGA-6.16, and a quick disconnect device complying with either ANSI Z21.41 or CAN1-6.9. It must also be installed with restraining means to guard against transmission of strain to the connector, as specified in the appliance manufacturer's instructions.

### **⚠ WARNING ⚠**

All pasta cookers must be restrained to prevent tipping in order to avoid the splashing of hot liquid. The means of restraint may be the manner of installation.

### $\triangle$ WARNING $\triangle$

Place pasta cooker water drain over kitchen floor grate. This will ensure water does not spill onto the floor when drained.



## **Step 3: Flue Installation**

1. Unpack the flue box and flue wrap.





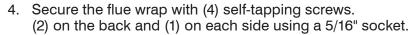


2. Slide the flue box over the flue and secure it with (2) self-tapping screws using a 5/16" socket.





3. Slide the flue wrap over the flue.











## **Step 4: Check Clearances and Ventilation**

Select a firm, level location for your cooker. Leave clearance, whenever possible, so that access from the rear is possible to permit cleaning. If the unit is to be set on non-combustible flooring, such as a concrete slab, 3 inches minimum toe room must be provided to prevent restriction of the air opening in the bottom of the unit.

### **↑ WARNING ↑**

There must be adequate clearance between cooker(s) and construction. Clearance must also be provided in front for servicing and for operation.

Minimum Clearances From Combustible Construction:

Sides: Six (6) Inches Rear: Six (6) Inches

ALL AVANTCO EQUIPMENT PASTA COOKERS SHALL BE INSTALLED WITH AT LEAST A 16 INCH SPACE BETWEEN THE COOKER AND SURFACE FLAMES FROM ADJACENT EQUIPMENT.

Suitable for installation on combustible floors. No additional side and rear clearance is required for service as the cooker is serviceable from the front.

### **⚠ WARNING ⚠**

Improper ventilation can result in personal injury or death. Ventilation that fails to properly remove flue products can cause headaches, drowsiness, nausea, or could result in death. Unit Must be installed under a ventilation Hood.

All units must be installed in such a manner that the flow of combustion and ventilation air is not obstructed. Provisions for adequate air supply must also be provided. Do NOT obstruct the bottom front of the unit, as combustion air enters through this area. Be sure to inspect and clean the ventilation system according to the ventilation equipment manufacturer's instructions.

Due to the variety of problems that can be caused by outside weather conditions, venting by canopies or wall fans is preferred over any type of direct venting. It is recommended that a canopy extend 6" past the appliance and the bottom edge be located 6' 6" from the floor. Filters should be installed at an angle of 45° or more from the horizontal. This position prevents dripping of grease and facilitates collecting the run-off grease in a drip pan, usually installed with a filter. A strong exhaust fan tends to create a vacuum in the room and may interfere with burner performance or may extinguish pilot flames. Fresh air openings approximately equal to the fan area will relieve such a vacuum. In case of unsatisfactory performance on any appliance, check the appliance with the exhaust fan in the "OFF" position. Do this only long enough to check equipment performance, then turn hood back on and let it run to remove any exhaust that may have accumulated during the test.

The exhaust fan should be installed at least 2 feet above the vent opening at the top of the pasta cooker. Make sure all ventilation meets local code requirements.

This unit is not intended to be connected directly to an outside flue.



## **Step 5: Gas Connection**

- A 3/4" male NPT line for the gas connection is located near the lower right rear corner of the cooker. The
  serial plate (located inside the front door of the cooker) indicates the type of gas the unit is equipped to
  burn (natural gas or propane). The cooker should be connected ONLY to the type of gas for which it is
  equipped.
- A circuit diagram is located inside the front door of the cooker.
- All Avantco Equipment products are adjusted at the factory; however, pilot height should be checked at installation and adjusted, if necessary.
- For orifice sizes and pressure regulator settings, see the chart on page 5. If the cooker is being installed
  at over 2,000 feet altitude and that information was not specified when ordered, contact the appropriate
  authorized Avantco Equipment Service Representative or the Avantco Equipment Service Department.
   Failure to install with proper orifice sizing will result in poor performance and may void the warranty.
- If applicable, the vent line from the gas appliance pressure regulator shall be installed to the outdoors in accordance with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.1, or the Propane Installation Code, CAN/CGA-B149.2, as applicable.
- An adequate gas supply is imperative. Undersized or low pressure lines will restrict the volume of gas necessary for satisfactory performance. A combination gas valve and pressure regulator, which is provided with each unit, is set to maintain a 4" W.C. manifold pressure for natural gas or 10" W.C. manifold pressure for propane gas. However, to maintain these conditions, the pressure on the supply line, when all units are operating simultaneously, should not drop below 7" W.C. for natural gas or 11" W.C. for propane gas. Fluctuations of more than 25% on natural gas or 10% on propane gas will create problems and affect burner operating characteristics. A 1/8" tap to measure the manifold pressure is located on the combination gas valve, which is on the burner manifold located directly below the burners inside the cabinet.
- Purge the supply line to clean out dust, dirt, or other foreign matter before connecting the line to the unit.
- It is recommended that an individual manual shutoff valve be installed in the gas supply line to the unit.
- Use pipe joint compound that is suitable for use with both natural and LP gas on all threaded connections.

### **⚠** CAUTION **⚠**

ALL PIPE JOINTS AND CONNECTIONS MUST BE TESTED THOROUGHLY FOR GAS LEAKS. USE ONLY SOAPY WATER FOR TESTING ON ALL GASES. NEVER USE AN OPEN FLAME TO CHECK FOR GAS LEAKS. ALL CONNECTIONS MUST BE CHECKED FOR LEAKS AFTER THE UNIT HAS BEEN PUT INTO OPERATION. TEST PRESSURE SHOULD NOT EXCEED 14" W.C.

### **↑** CAUTION **↑**

THIS APPLIANCE AND ITS INDIVIDUAL COMBINATION GAS VALVE MUST BE DISCONNECTED FROM THE GAS SUPPLY PIPING SYSTEM DURING ANY PRESSURE TESTING OF THAT SYSTEM AT TEST PRESSURES IN EXCESS OF 14"WC (1/2 PSIG or 3.45 kPa).

If the incoming gas pressure is in excess of 14"WC (1/2PSI, 3.45 kPa), a proper step-down regulator will be required. See PHOTO 1 for LP application.

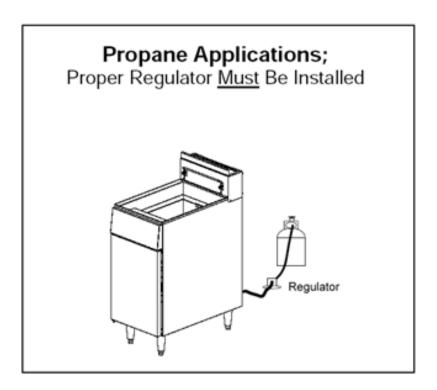


Connect the gas supply directly to the 3/4" male NPT connector located near the lower left rear corner
of the cooker. When tightening the supply pipe, be sure to hold the mating connector extending from
the unit securely with a wrench. This will prevent any damage or distortion to the internal piping and
controls of the unit.

### **↑ WARNING ↑**

Checking For Gas Leaks: Using a gas leak detector or a soapy water solution is recommended for locating gas leaks. Matches, candle flame, or other sources of ignition shall not be used for this purpose. Check entire piping system including the internal piping and pipe union inside of the cooker for leaks. DO NOT use an open flame to check for leaks. Check all gas piping for leaks with a soap and water solution before operating the unit.

After connecting the gas supply, check again that the cooker is level. Use a long spirit level four ways;
 across the front and rear of the pot, and along each edge.



#### NOTICE

Do not restrict the flow of gas. Use only commercially approved gas appliance connectors OR Flexible Hoses! Non-commercial connectors or Flexible hoses will void your warranty.

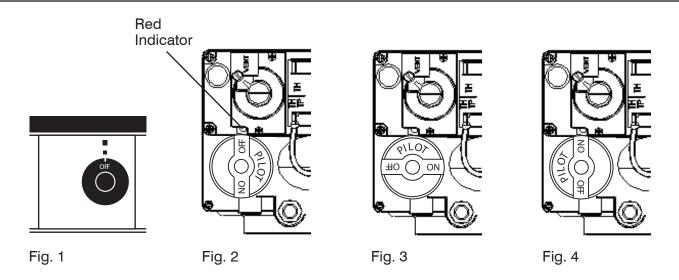


## **Operation**

## Lighting

### **⚠** CAUTION **⚠**

IF YOU SMELL GAS DURING THE LIGHTING PROCEDURE, IMMEDIATELY SHUT OFF THE GAS SUPPLY UNTIL THE LEAK HAS BEEN CORRECTED.



- 1. Open the front burner compartment door.
- 2. Turn the thermostat to the "OFF" position by aligning "OFF" on knob with the hole in the panel. (Fig. 1)
- 3. Turn the knob of the combination gas valve (Fig. 2) from "OFF" to "PILOT." Ensure "PILOT" aligns with "dot" shown in Fig. 3.
- 4. Press down on the knob and hold to release gas for pilot light. Do not hold for more than 30 seconds at a time.
- 5. While holding the knob down, use a match or lighter to ignite the pilot light. Once pilot light is ignited, continue to hold the knob down for about 30 seconds.
- 6. After holding and releasing knob, pilot light should stay on. If light goes out, repeat previous steps as necessary. If you smell gas, stop lighting procedure and turn knob off and check for leaks.
- 7. If the pilot light stays on after releasing the knob, turn the knob to the "ON" position shown in Fig. 4.
- 8. DO NOT turn the thermostat "ON" until the pasta cooker is filled with water.
- 9. Once the pasta cooker is filled, turn the thermostat to the desired temperature.



## Filling the Water Tank

- Close drain valve completely before filling the water tank.
- 2. When the pasta cooker is new, fill the tank with water and clean thoroughly (see "Weekly Cleaning" on page 14) in order to remove protective coatings and any foreign matter.
- 3. Fill the tank up using the water knob to the max water line.
- 4. Turn water knob off once the tank is filled to the max line.



NEVER ATTEMPT TO PUT OIL OR SOLID SHORTENING IN THE PASTA COOKER. IT WAS NOT DESIGNED FOR FRYING AND WILL VOID WARRANTY.

### **Shutdown Procedure**

#### Standby:

Turn knob on the combination gas valve to the "PILOT" position. At this setting, only the pilot burner will remain ignited.

### **Complete Shutdown:**

Turn knob on the combination gas valve clockwise, press down on the knob, and continue to turn to the "OFF" position.

## Relighting

### **⚠ WARNING ⚠**

In the event of a main burner ignition failure, a five minute purge period must be observed prior to re-establishing the ignition source.

- 1. Shut off all gas.
- 2. Wait five minutes.
- 3. Follow the "Lighting" procedure on page 11.

## **Automatic Pilot Valve**

The Automatic Pilot Valve provides an automatic safety shutoff for the pasta cooker when the pilot flame is extinguished. When the pilot flame is burning, the valve is held open electromagnetically by the electrical current from a thermopile in the pilot flame. When the pilot flame goes out, generation of current ceases and the valve closes automatically.



## **High Limit Control**

Avantco Equipment Pasta Cookers are equipped with a secondary heat control that prevents the water and tank from rising above 260 degrees fahrenheit. (Because of the accuracy tolerance of the sensor, the tank temperature may reach as high as 300 degrees fahrenheit.)

In the event the cooker shuts down due to this condition, the tank must be cooled to below 220 degrees fahrenheit before the pilot burner can be re-ignited. When the tank has cooled, use the "Lighting" procedure on page 11 to restore functionality.

If the problem persists, contact your Avantco Equipment Service Representative or the Avantco Equipment Service Department.

## **Cooking Tips**

- When closing for the end of the day ensure the burners are turned off. This will ensure the tank does not run dry.
- To skim starches, turn the water input on slightly to increase the water level until water starts skimming from the front drain.
- Do not drain the cooker at the end of each night. This could damage the pot. Always leave the cooker filled with water.

## Cleaning

Avantco Equipment is constructed with the best quality materials and is designed to provide durable service when properly maintained. To expect the best performance, your equipment must be maintained in good condition and cleaned daily. Naturally, the frequency and extent of cleaning depends on the amount and degree of usage.

Following daily and more extensive periodic maintenance procedures will increase the life of your equipment. Climatic conditions (e.g., salt air) may result in the need for more thorough and more frequent cleaning in order to keep equipment performing at optimal levels.

### **⚠ WARNING: BURN HAZARD ⚠**

If necessary to move the pasta cooker for cleaning, etc., drain water first to avoid death or serious injury.

### **↑** WARNING **↑**

If disconnection of the restraint is necessary to move the appliance for cleaning, etc., reconnect it when the appliance is moved to its originally installed position.



## **Daily and Weekly Cleaning**

- 1. Turn thermostat knob to "OFF" position.
- 2. Drain water from pasta cooker.
- 3. Remove pasta baskets.
- 4. Wipe down inside cabinet with cloth.
- 5. Wipe all accessible metal surfaces and components to remove accumulation of dust.
- 6. Clean the outside of the cooker with damp cloth to remove debris build up.
- 7. Close drain valve and fill cooker back up with water.
- 8. Add baskets back to the cooker.
- 9. To resume cooking, turn the thermostat to the "ON" position.



SOME AREAS OF THE PASTA COOKER MAY BE HOT!

## **Monthly Cleaning**

- 1. Perform the Daily and Weekly Cleaning procedure (see previous section).
- 2. Clean around burner and orifices if lint has accumulated.
- 3. Visually check that burner carry-over ports are unobstructed.

## **Cleaning Stainless Steel Surfaces**

- To remove normal dirt, grease, and product residue from stainless steel, use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth. Never use vinegar or any corrosive cleaner.
- To remove grease and food splatter, or condensed vapors, that have baked on the equipment, apply cleanser to a damp cloth or sponge and rub cleanser on the metal in the direction of the polishing lines on the metal. Rubbing cleanser, as gently as possible, in the direction of the polished lines will not mar the finish of the stainless steel. NEVER RUB WITH A CIRCULAR MOTION. Soil and burnt deposits that do not respond to the above procedure can usually be removed by rubbing the surface with a scouring pad. DO NOT USE ORDINARY STEEL WOOL, as any particles left on the surface will rust and further spoil the appearance of the finish. NEVER USE A WIRE BRUSH, STEEL SCOURING PADS (EXCEPT STAINLESS), SCRAPER, FILE, OR OTHER STEEL TOOLS. Surfaces that are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosion. Refinishing may then be required.



# Service FOR AUTHORIZED SERVICE TECHNICIANS ONLY!

#### NOTICE

Warranty will be void and the manufacturer is relieved of all liability if:

(A) Service work is performed by other than a qualified technician.

(B) Other than approved Avantco Equipment replacement parts are installed.

### **↑ WARNING ↑**

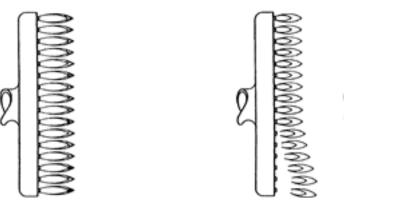
Adjustments and service work may be performed only by a qualified technician who is experienced in, and knowledgeable with, the operation of commercial gas cooking equipment. However, to ensure your confidence, contact your Avantco Equipment Service Representative for liable service, dependable advice or other assistance, and for genuine factory parts.

All units are adjusted at the factory. In case of problems in operation at initial installation, check type of gas and manifold pressure and compare with information listed on the serial plate.

A circuit diagram is located inside the front door of the cooker and also on page 18.

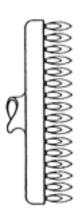
## **Checking and Adjusting Main Burners**

The main burners should burn with a steady blue flame, and the inner cone of the flame from each port should be about 3/4" long.



Yellow Tips (too little air or too much gas)

Blowing or Lifting Tips (too much air)



Normal Flame



## **Checking and Adjusting Pressure Regulator**

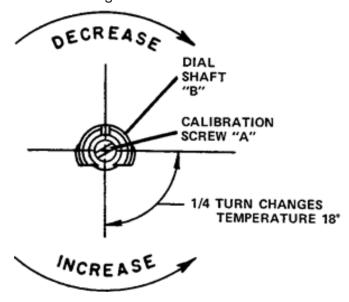
The combination gas valve (includes pressure regulator) is factory set at 4" W.C. for natural gas and 10" W.C. for propane gas. To check the manifold pressure, do the following:

- 1. Turn thermostat "OFF" and combination gas valve knob to the "PILOT" setting.
- 2. Remove pressure tap plug from burner manifold located directly below the burners in the cabinet.
- 3. Install a fitting appropriate to connect a manometer.
- 4. Turn combination gas valve to "ON" position and thermostat to "ON." The burners will ignite. Be certain that sufficient water volume is in the pasta cooker.
- 5. With burners on, read manometer.
- 6. If the manometer does not read 4" W.C. for natural gas, or 10" W.C. for propane gas, adjust regulator.
- 7. Remove regulator adjustment screw cap (see diagram on page 18).
- 8. With small screwdriver, rotate adjustment screw "CLOCKWISE" to increase or "COUNTERCLOCKWISE" to decrease pressure. Be sure to adjust with burners "ON."
- 9. Turn thermostat "OFF" and set combination gas valve knob to "PILOT" position.
- 10. Remove manometer and replace pressure tap plug.
- 11. Replace adjustment screw cap.

## **Checking and Adjusting Calibration of Thermostat**

All thermostat controls are carefully calibrated at the factory (i.e., the dial is properly set to control appliance temperatures accurately). Only a qualified appliance service technician should perform this adjustment.

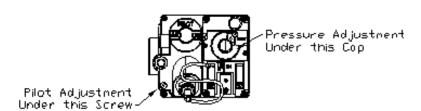
- 1. To check appliance temperatures, use a thermocouple-type temperature test instrument or reliable thermometer. Place the thermocouple of test instrument or thermometer in the center of the fry pot.
- 2. Turn the control dial to the temperature setting requiring the greatest accuracy. Allow enough time for temperature to stabilize, or until several temperature readings are identical.
- Recalibrate if setting and actual temperature differ by more than 10 degrees fahrenheit.
- 4. Remove dial from dial shaft "B." Be careful that dial shaft does not rotate in either direction (which would change the dial setting).
- Hold dial shaft "B" steady and with a screwdriver turn calibration screw "A" clockwise to decrease the temperature, or counterclockwise to increase the temperature.
- Replace dial. Let the appliance operate until the temperature has stabilized before a final check is made to determine whether or not the calibration has been corrected.
- Once correct, seal the calibration screw with glyptol.



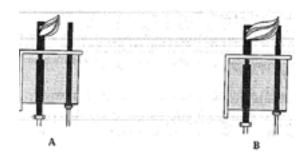


## **Checking and Adjusting Auto Safety Pilot**

The pilot flame should surround the thermopile for ½". It must be large and sharp enough to cause the thermopile to glow a dull red, or sufficient to hold the safety valve open.



- 1. Remove pilot adjustment cap.
- Adjust pilot key to provide properly sized flame as shown in diagram B.
   Diagram A shows improperly adjusted pilot.
- 3. Release pilot adjustment cap.



## **Troubleshooting**

Problem	Likely Cause				
	Gas supply to unit is off.				
Burners do not come on.	Combination gas valve is in "OFF" or "PILOT" position.				
Burriers do not come on.	Pilot is not ignited.				
	Thermostat not "ON."				
	Combination gas valve is in "OFF" position.				
	Pilot gas not adjusted properly.				
	Gas supply to unit is off.				
	Bad thermopile.				
Pilot will not stay ignited.	Dirty thermopile connections at combination gas valve or high limit.				
	Clogged orifice.				
	Drafty conditions.				
	Air in gas line.				
	Improper ventilation system.				
	Unit connected to wrong gas supply.				
Pilot produces carbon deposits.	Pressure not adjusted correctly.				
	Pilot gas not adjusted correctly.				
	Wrong size orifices.				
Burners produce carbon deposits.	Connected to wrong gas supply.				
burners produce carbon deposits.	Pressure not adjusted correctly.				
	Flue obstructed.				

NOTE: Vibrations or shock caused by shaking or pounding baskets on top surface, or by slamming door, may cause High Limit Control Switch to open. If this condition persists, additional cushioning may be added to the rubber grommets supporting this control to absorb these shocks.



## **Wiring Diagram**

