

Gas Vertical Broilers

Liquid Propane or Natural Gas



Intertek



Intertek

11/2021

Models:

177VB202 • 2 Burner (45 lb. Capacity)

177VB203 • 3 Burner (65 lb. Capacity)

177VB204 • 4 Burner (100 lb. Capacity)

177VB205 • 5 Burner (130 lb. Capacity)

Please read and save these instructions for future reference. Indoor use only.



Please read and keep these instructions.
For commercial use only.

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ATTENTION

- Please read and keep these instructions.
- For commercial and indoor use only.
- This appliance should be installed on a level surface.
- When disposing of product, use proper procedures.
- This unit is factory set to Natural Gas. This unit can be field converted to Liquid Propane from Natural Gas. The serial plate should list the gas type, burner orifice size, manifold pressure, maximum pressure warnings, certifications, and conversion details (conversion date, new gas type, new W.C., new orifice size). Make sure that you are using the correct gas type and that the locally available gas pressure meets the standards listed on the serial plate, or stop the installation at once. A conversion kit and convertible gas regulator are included. Any conversion from the specified gas to other gases must be performed by a qualified technician.
- Carefully inspect that the unit is clear of any damage or defects. Call a qualified technician for immediate repair before use.

Important Safeguards

IF YOU SMELL GAS

- DO NOT try to light any appliance.
- DO NOT touch any electrical switch.
- DO NOT use any telephone in your building.
- In the event a gas odor is detected, shut down the unit at the main gas shut-off valve and contact your local gas supplier from a neighboring location. Follow the instructions received from the gas supplier immediately and exactly.

WARNING

- DO NOT store gasoline or other flammable liquids in the vicinity of this or any other appliance.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

WARNING: FIRE HAZARD

- The area where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electrical cords.
- This appliance is designed for use in non-combustible locations only. Install the appliance on a firm, level, non-combustible surface.
- Maintain adequate clearances for cleaning and proper operation. This unit must be installed in an area with sufficient make-up air for proper combustion, and must be installed such that the flow of combustion and ventilation air will not be obstructed. For servicing, a clearance of 6 inches (15cm) from rear of the appliance to wall should be kept.

WARNING: ELECTRICAL GROUNDING HAZARD

- This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle.
- DO NOT cut or remove the grounding prong from this plug.
- All the operators should abide by the local electricity standards. Verify the locally available current. It should be in conformity with the rating voltage on the serial plate and make sure that the appliance is grounded safely.

DANGER: HEALTH HAZARD

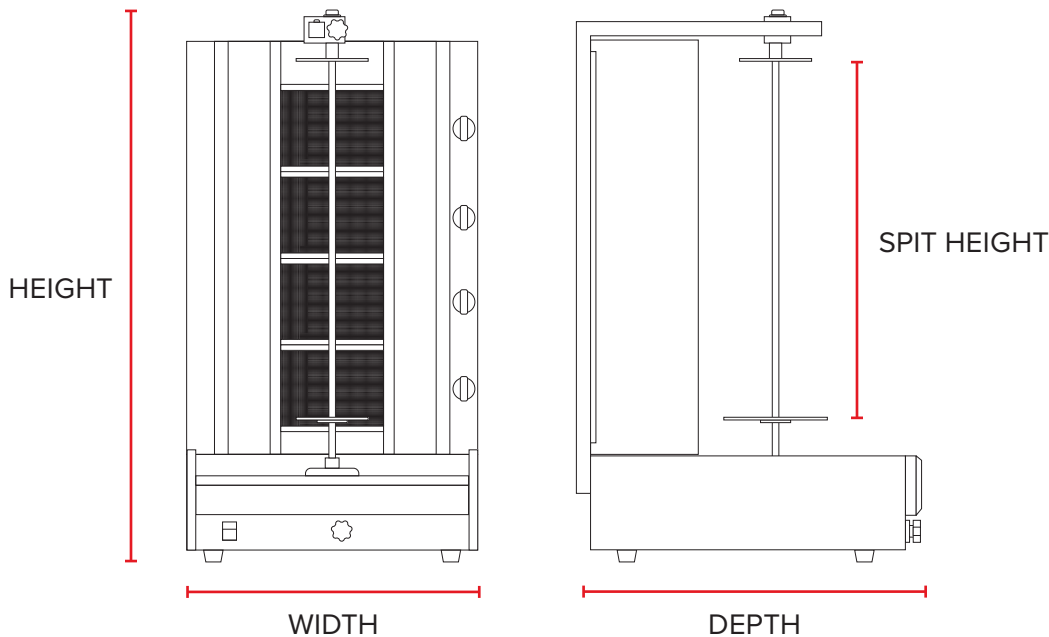
- This appliance must be properly ventilated. Failure to provide and maintain proper ventilation of exhaust gases can result in severe injury or death.

DANGER: FIRE & EXPLOSION HAZARD

- DO NOT use an open flame to check for gas leaks. Fire and explosion may result.
- Use pipe sealant made specifically for gas piping on all pipe joints. Sealant must be resistant to the action of different gases.
- Verify that all supply piping is clean and free of obstructions, dirt, chips and pipe sealant compound prior to installation.
- All pipe joints should be checked for leaks before lighting. Leak checks should be performed with a soap and water solution. Never check for leaks with an open flame.
- Verify fuel gas type. If the available fuel doses not match the nameplate specification, call for a qualified technician to exchange the part.

Specifications

Model	Voltage	RPM	Gas Type	Manifold Pressure	Total BTU/Hr.	Meat Capacity	Burners	Spit Height	Width	Depth	Height
177VB202	120V	4	Natural Gas	4" W.C.	19,000	45 lb.	2	15"	21"	23"	23"
			Liquid Propane	10" W.C.	16,000						
177VB203	120V	4	Natural Gas	4" W.C.	28,500	65 lb.	3	21"	21"	23"	30"
			Liquid Propane	10" W.C.	24,000						
177VB204	120V	4	Natural Gas	4" W.C.	38,000	100 lb.	4	28"	21"	23"	37"
			Liquid Propane	10" W.C.	32,000						
177VB205	120V	4	Natural Gas	4" W.C.	47,500	130 lb.	5	34"	21"	23"	44"
			Liquid Propane	10" W.C.	40,000						



Included Accessories & Supplies

- All models come standard with a 3/4" Convertible Regulator and a conversion kit.
- All models come with a stainless steel catch pan

Optional Accessories Sold Separately

- Avantco Kebab Slicer/Cutter for Gyros & Shawarmas (#177KSLICER80)
- Choice 10" Aluminum Gyro Catch Pan (#407GYROPAN10)
- Schraf 12" Granton Edge Slicing Knife (#220VSLCGE12)
- Regency 48" Mobile Gas Connector Hose Kit - 3/4" (#600GKM3448)

Installation

Electrical Connection

- Connect this unit to a grounded power socket with the appropriate voltage (120V/60 Hz).
- The air switch for the power cord should be above 15A.
- Do not connect other electrical appliances in the same socket and do not use multiple sockets.
- Run the cord in a way that nobody can stumble over it or pull on it.
- The cord should never come into contact with sharp edges or hot objects.

Gas Connection

NOTE: Before installing the vertical broiler, verify that the type of gas (natural or propane) is in conformity to the specifications on the vertical broiler data plate, which is located on the back of the unit. Make sure the vertical broiler is configured for the proper elevation.

- When connecting the unit to gas supply pipe or gas cylinder, a gas shut-off valve has to be fixed upstream of the unit within the easy reach of the operator.
- Verify the local available gas, and make sure the local gas is the same as that indicated on the name plate.
- Connect the unit to a suitable gas source with an iron pipe, and make sure there is no sign of gas leakage. Use a pipe sealant around the joints.
- After connection, use water soap solution to check gas leakage, if there is a sign of leakage; apply the pipe sealant around the leaking point.
- Consult the local gas supplier about the local gas pressure. If the gas pressure is higher or lower by 10% of the rated gas pressure, a gas release valve has to be fixed upstream of the unit, ensuring the stability of the gas pressure.

Clearances

- Minimum clearance from combustible construction:
 - 12" (30 cm) from the sides of the vertical broiler
 - 12" (30 cm) from the back of the vertical broiler
- Minimum clearance from noncombustible construction:
 - 4" (10 cm) from the sides of the vertical broiler
 - 4" (10 cm) from the back of the vertical broiler
- Between the vertical broiler and any open-top flame units: 16" (41 cm)
- Allow space for servicing and operation.

Location

- Install vertical broiler in an area with sufficient air supply for gas combustion at vertical broiler burners.
- Do not obstruct the flow of combustion and ventilation air.
- Provide adequate clearance for air openings into the combustion chamber.
- Do not permit fans to blow directly onto vertical broiler.
- Avoid wall-type fans, which create cross-currents within a room.
- Avoid open windows next to sides or back.

Installation (Continued)

Codes and Standards

United States

State and local codes, or in the absence of local codes, with:

- National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association Accredited Standards Committee Z223, @ 400 N. Capital St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park Quincy, MA 02169-7471.
- NFPA Standard #96 Vapor Removal from Cooking Equipment, latest edition, available from the National Fire Protection Association, Batterymarch Park, Quincy, MA.
- National Electrical Code, ANSI/NFPA-70 (latest edition). Copies may be obtained from The National Fire Protection Association, Batterymarch Park, Quincy, MA. 02169-7471.
- In the commonwealth of Massachusetts all gas appliances vented through a ventilation hood or exhaust system with a damper or with a power means of exhaust shall comply with 248 CMR.

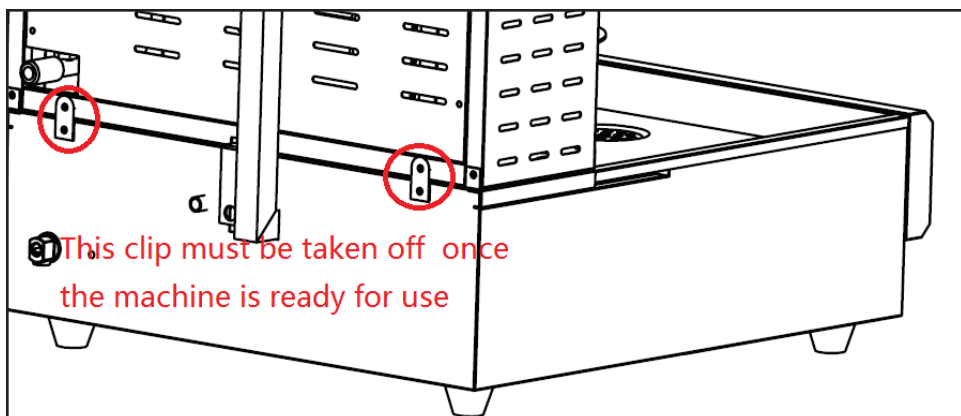
Canada

Local codes:

- CAN/CSA-B149.1 Natural Gas and Propane Installation Code (latest edition), available from the Canadian Standards Association, 155 Queen Street, Suite 1300, Ottawa, Ontario Canada K1P 6L1.
- CSA C22.1 Canadian Electric Code (latest edition), available from the Canadian Standards Association, 155 Queen Street, Suite 1300, Ottawa, Ontario Canada K1P 6L1.

Assembly

- The vertical broiler must be restrained to prevent tipping and should always be installed on a level surface.
- The means of restraint may be the manner of installation, such as connection to a battery of appliances, installing the vertical broiler in an alcove, installing a wall restraining device, which can be found in a Regency Mobile Gas Connector Hose Kit (#600GKM3448), or by separate means such as adequate ties.
- Once this unit is securely installed, the back bracket clips should be removed for use.



Installation (Continued)

Flue Connection

- Comply with Vapor Removal from Cooking Equipment, ANSI-NFPA Standard #96 (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.
- Locate the vertical broiler under a hood with adequate connection to an exhaust duct. The hood must extend 6" (15 cm) beyond vertical broiler on both sides.
- Clearance above the vertical broiler should be adequate for combustion byproducts to be removed efficiently.
- An 18" (46 cm) minimum clearance should be maintained between the flue vent and the filters of the hood venting system.
- Never make flue connections directly to the vertical broiler.
- Do not obstruct the flow of the gases from the appliance. Proper air balance should be maintained in the room.
- Ensure that your ventilation system does not cause a down draft at the vertical broiler's flue opening. Down draft will not allow the vertical broiler to exhaust properly and will cause overheating which may cause permanent damage. Damage caused by down draft will not be covered under equipment warranty.
- Never allow anything to obstruct the flue or ventilation exiting from the vertical broiler flue.
- DO NOT put anything on top of flue area.

Gas Connection

WARNING

- All gas supply connections and any pipe joint compound must be resistant to the action of propane gases.
- The gas inlet is located on the lower rear of the vertical broiler. Codes require that a gas shutoff valve be installed in the gas line ahead of the vertical broiler. The serial plate (located back side of the vertical broiler) indicates the type of gas the unit is equipped to burn (natural gas or propane). The vertical broiler should be connected ONLY to the type of gas for which it is equipped.
- The gas supply line must be at least the equivalent of ½" (12.7 mm) iron pipe. We recommend using a ¾" flex gas supply hose, like Regency 48" Mobile Gas Connector Hose Kit with Quick Disconnect (#600GKM3448), which may require a ¾" (19mm) iron pipe gas supply line.
- Make sure the pipes are clean and free of obstructions, dirt, and piping compound. A battery requires one or two connections of appropriate size for the gas requirement.

WARNING

- Prior to lighting, check all joints in the gas supply line for leaks. Use soap and water solution.
- DO NOT use an open flame.
- After piping has been checked for leaks, fully purge gas pipes to remove air.

Gas Pressure (All Models)

- The gas pressure should be set at 4" W.C. (Water Column) (0.8 kPa) for natural gas and 10" W.C. (2.75 kPa) for propane gas.
- If incoming pressure exceeds ½ PSI (3.45 kPa), an additional pressure regulator must be installed.
- If the vertical broiler is being installed at over 2,000 feet altitude and that information was not specified when ordered, contact the appropriate authorized Avantco Service Representative. Failure to install with proper orifice sizing will result in poor performance and may void the warranty.

Installation (Continued)

Testing the Gas Supply Piping System

- When test pressures exceed ½ PSI (3.45 kPa), the vertical broiler and its individual shutoff valve must be disconnected from the gas supply piping system.
- An adequate gas supply is imperative. Undersized or low pressure lines will restrict the volume of gas necessary for satisfactory performance. The gas valve and convertible pressure regulator, which is provided and preset at the factory, is set to maintain a 4" W.C. manifold pressure for natural gas or 10.0" 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.
- When test pressures are ½ PSI (3.45 kPa) or less, the vertical broiler must be isolated from the gas supply piping system by closing its individual shutoff valve.

NOTICES:

- Purge the supply line to clean out dust, dirt, or other foreign matter before connecting the line to the unit.
- Use pipe joint compound that is suitable for use with both natural and LP gas on all threaded connections.
- Check the level of the vertical broiler by placing a level on top of the vertical broiler after gas connections have been made.

Leveling the Vertical Broiler

- Check the level of the vertical broiler by placing a level on top of the vertical broiler after gas connections have been made.

Before First Use

NOTICE:


- Do not use chlorine or sulfate/sulfide cleaners.

Cleaning

- New units are wiped down at the factory to remove any visible signs of dirt, oil, grease, etc. remaining from the manufacturing process.
- Before any food preparation, thoroughly wash the protective oil from all surface parts and the tank interior with hot soapy water to remove any film residue and dust or debris.
- Wash any accessories shipped with unit.
- Rinse vertical broiler and accessories thoroughly.
- Wipe machine completely dry with a soft, clean cloth.

Operation

Lighting & Relighting

1. Press the knob and rotate counter-clockwise to  mark and light the burner with a long cigarette lighter.
2. Hold the knob for 20 seconds and then release it.
3. Repeat it if the burner is not lit.

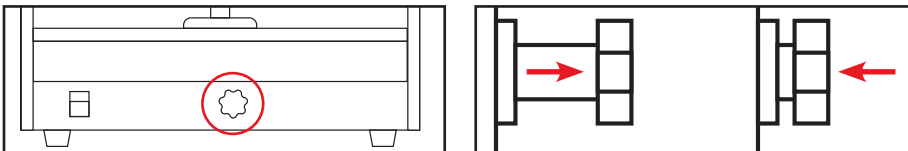
NOTE: When the unit is lit for the first time, it might take a longer time due to the cold air in the pipe. If the flame does not light the first time, turn the burner off and wait 5 minutes, then repeat. See troubleshoot section if the problem persists.

Shutdown

- To turn off the burner, rotate the knob clockwise to "OFF" mark on the control panel.
- For complete shutdown, ensure that all burner knobs are turned to the off position, and then turn main gas supply off.

Burner Adjustment

- This unit features a rail mechanism that allows the distance between the spit assembly (and meat) and the burners to be adjusted when necessary.
 1. Pull the knob towards you to bring the burners closer to the spit assembly.
 2. Push the knob away to move the burners further away from the spit assembly.



CAUTION: Make sure the back bracket clips are removed before attempting.

WARNING: Be careful when adjusting the burners. Make sure the machine and gas supply are secure. A flex hose is needed to operate this feature.

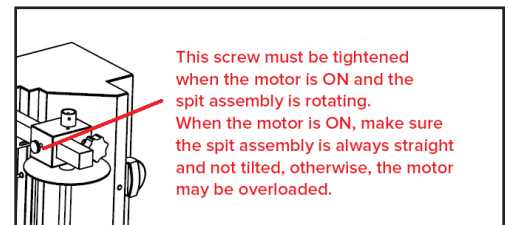
Operation (Continued)

Cooking & Handling Instructions (For Gyros, Doner Kebab & Shawarma)

As you well know, when dealing with raw meat, strict adherence to accepted cooking directions is mandatory. The following directions covering the cooking and serving of Meat Cones, which comes from Public Health sources all over the country, will provide you with all the information you need to serve your customers a consistent delicious and safe sandwiches.

Loading Meat Cones

1. Place spit assembly through hole in cone, with smaller diameter of cone supported on the round disk of the spit assembly.
NOTE: The higher the meat is placed on the spit assembly, the faster it cooks.
NOTE: If using frozen meat cone, ALWAYS LOAD FROZEN, NEVER THAW.
2. Remove spit assembly:
 - a. Loosen the adjustment screws of the spit support at the top of the spit assembly.
 - b. Lift up the spit assembly to remove it from the base.
 - c. Once dislodged from the base, lift the spit support at the top of the spit assembly and pull the spit assembly down and out of the top spit support.
 - d. You are free to load your spit.
3. Install spit assembly:
 - a. Place your spit assembly through the upper support fist and then lower the spit assembly into the base to engage the motor drive.
 - b. When motor is ON, the spit assembly must always be straight and the upper adjustment screws should be tight otherwise the motor might become overloaded.
4. Keep the meat 4"–5" away from the heat source.
5. Meat turns very slowly. If the cone is not turning, the lower part of the spit assembly may not be seated in the motor hole properly.



Operation (Continued)

Cooking Meat Cones

1. Turn the motor and burners on and let cook until browned outside.
 - **MAKE SURE THE MEAT YOU SERVE IS FULLY COOKED!**
(Minimum Internal Temperature of 158° or higher for Beef & 170° for poultry or pork).
We suggest that you further cook any poultry or pork product on a hot grill to ensure a 170° temperature.
 - A probe type food thermometer must be kept readily available and routinely used to monitor food temperatures during preparation and storage.
 - If undercooked meat is cut, it **MUST BE PLACED ON A GRILL/GRIDDLE AND ALLOWED TO FULLY COOK.**
2. Slice the meat thin as possible with a 12" straight edge beef slicer or electric slicing knife.
We recommend Avantco Kebab Electric Slicer (177KSLICER80).
 - All sliced meat must be held at 165° F or above in a steam cabinet until served.
 - Knives and catch pans must be cleaned and sanitized before use and after cuts are made that are deep enough to penetrate or slice into undercooked meats.
3. The meat cone must cook continuously until completely carved. The cooking may only be stopped to allow for safety during the carving action only.
 - **UNDER NO CIRCUMSTANCES CAN THE BROILING UNIT BE TURNED OFF AND ON DURING THE DAY TO COMPENSATE FOR SLOW SALES PERIODS.**
 - The size of the cone should be determined by business volume demand.
 - The expected time for the total cooking of the cone is 3-4 hours.
4. At the end of the day, all remaining meat **MUST** be cooked and carved. No cooked meat can be taken off the spit assembly and refrigerated. The cooked slices must be held under refrigeration at 45° F. or below in shallow covered pans.
5. All leftovers must be heated rapidly the following workday to minimum of 165° F until served. (Grill, Microwave, etc.)

Daily Checking

- Check the appliance before and after use.
- Carefully inspect that the unit is clear of any damage or defects.
- Call a qualified technician for immediate repair before use.
- Before using, make sure the equipment is leveled and does not rock.
- Be certain that the power cord and gas pipe is not worn out or broken.
- When in use, if you smell gas or an unpleasant smell and/or hear a grinding noise please stop use immediately.
- Please check the gas connection, as well as check if the spit assembly is installed correctly.

Transportation & Storage

- In the process of transportation, the appliance should be handled carefully, preventing any intense shaking.
- The packaged appliance should be stored in a well-ventilated area free of caustic air.
- DO NOT place in an outside area.
- DO NOT store upside down.
- If it is for temporary storage, the weather-proof method should be taken.

Cleaning & Maintenance

Before Cleaning & Maintenance

1. Cut the power off, and turn the main gas valve off when cleaning is carried out.
2. Leave the unit until it cools down completely to avoid accidental burns.

NOTICE:

- DO NOT clean the ceramic plate.
- DO NOT use a water jet to clean the appliance.
- DO NOT use chlorine or sulfate/sulfide cleaners.
- DO NOT use a metallic scoring pad or harsh cleaners.
- DO NOT get water or soap in the motor gear assembly.
- Rinse thoroughly, and then polish with a soft dry cloth.
- Keep the vertical broiler exterior clean and free of accumulated grease to prevent stubborn stains from forming. If regular cleaning is neglected, grease will be burned on and discolorations may form.
- Remove discolorations by washing with any detergent or soap and water.
- Use a self-soaping, non-metallic scouring pad for particularly stubborn discolorations.
- Always rub with the grain of the stainless steel.

Cleaning & Maintenance (Continued)

Daily Cleaning

General Cleaning

1. Clean all exterior surfaces of your vertical broiler at least once daily.
2. Spit assembly should be cleaned daily.
3. Use a damp cloth with warm water and a mild soap or detergent.
4. Fingerprints are sometimes a problem on highly polished surfaces of stainless steel. They can be minimized by applying a cleaner that will leave a thin oily or waxy film.

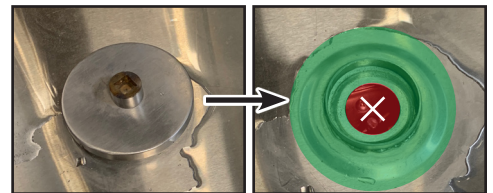
Normal Dirt, Grease, and Product Residue Removal from Stainless Steel

1. After each use, use a non-scratch scraper or flexible spatula to remove excess grease and food. A grease tray is provided for the drippings.
2. Use ordinary soap and water (with or without detergent) applied with a sponge or cloth.
NOTE: Never use vinegar or any corrosive cleaner.
3. Dry thoroughly with a clean cloth.
4. To extend the life of this machine, make sure to push back the burners to their original position and:

- a. Clean the entire basin.
- b. Clean all corners of the basin that were covered by the burners.
- c. Remove the spit assembly and grease protection cap.
- d. Carefully clean around the motor gear hole.

(Green = clean / Red = do not clean or get wet)

NOTE: DO NOT get any water or soap into the motor gear assembly.



Heavy/Baked-on Dirt, Grease, Residue Accumulation

1. Apply cleanser to a damp cloth or sponge and rub cleanser on the metal in the direction of the polishing lines on the metal.
2. Rubbing cleanser, as gently as possible, in the direction of the polished lines will not mar the finish of the stainless steel.
NOTE: NEVER RUB WITH A CIRCULAR MOTION.
3. Soil and burnt deposits that do not respond to the above procedure can usually be removed by rubbing the surface with a scouring pad.
NOTE: DO NOT USE ORDINARY STEEL WOOL, as any particles left on the surface will rust and further spoil the appearance of the finish.
NOTE: NEVER USE A WIRE BRUSH, STEEL SCOURING PADS (EXCEPT STAINLESS), SCRAPER, FILE OR OTHER STEEL TOOLS.
4. 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.

Darkened Areas & Heat Tint

- Darkened areas, called “heat tint,” sometimes appear on stainless steel surfaces where the area has been subjected to excessive heat.
- These darkened areas are caused by thickening of the protective surface of the stainless steel and are not harmful.
- Heat tint can normally be removed by the above cleaning techniques, but tint which does not respond to that procedure calls for a vigorous scouring in the direction of the polish lines, using a scouring pad in combination with a powdered cleanser.
- Heat tint action may be lessened by not applying or by reducing heat to equipment during slack periods.

Troubleshooting

CAUTION: Any and all replacements and/or adjustments related to gas supply require a professional technician.

Issue	Potential Cause	Remedy
Spit does not rotate	Failure of the power switch	Replace the power switch
	Failure of the motor	Replace the motor
	Spit base does not sit properly on the motor shaft	Place the spit and rotate it until the base is locked
	The adjustment screw is not tight and the spit is not straight. This causes the motor to overload	Make sure the spit is always straight
Burners cannot be lit	Loose connection of thermal couple	Fasten the thermal couple
	Thermal couple is not exposed enough to the heat	Adjust the locking nut to expose more of the thermal couple
	Failure of the valve	Replace the valve
Burner is not hot enough	Regulator is not converted for the gas	Check the regulator insert pin and make sure it is correct
Burner is too hot	Wrong type of gas	Please make sure the nozzle is correct for the feeding gas
Burner extinguishes	Thermocouple gets cold when the burner is set to MIN	Adjust the low flame bypass screw: Clockwise for less gas flow, counter-clockwise for more gas flow
Grinding noise	Overloaded motor caused by overloaded spit or spit not being installed correctly	Ensure you abide by the unit's capacity guideline. Reduce meat on spit assembly and ensure spit is installed correctly

Gas Conversion Kit Installation

⚠ 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.

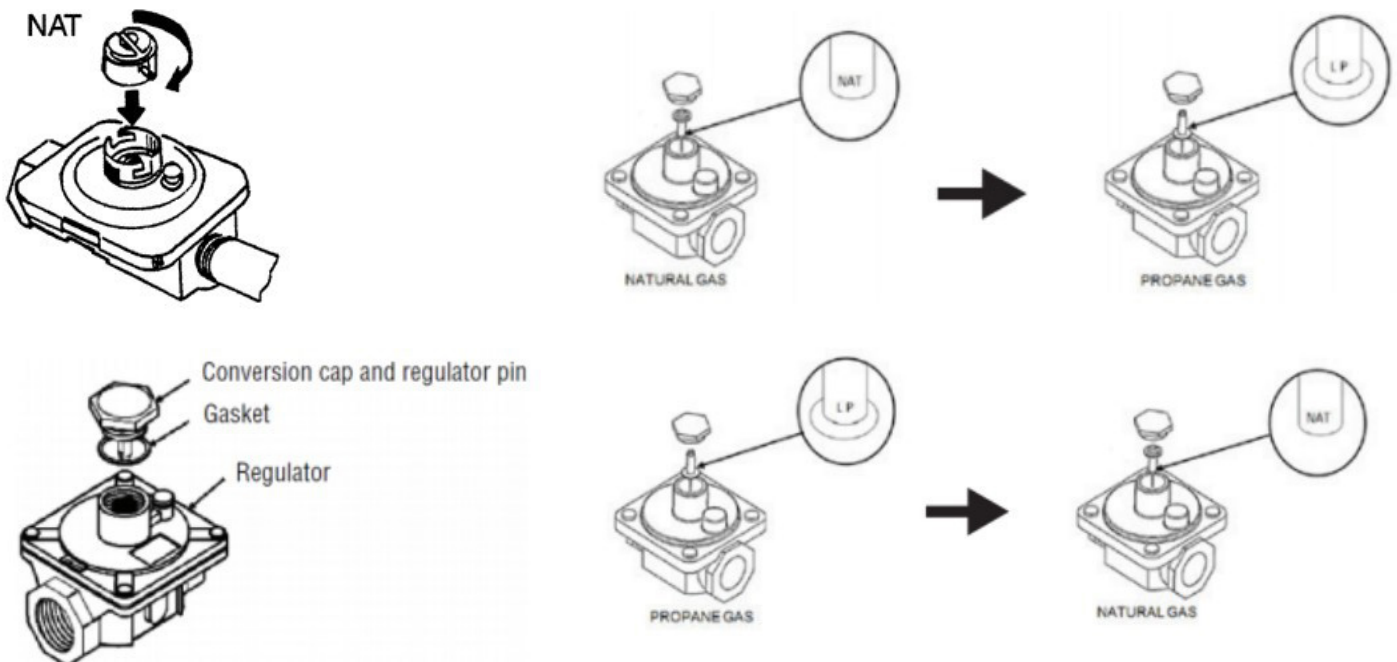
⚠ WARNING

- The gas supply shall be shut off, before proceeding with the conversion.

Installation Instructions

1. Check that the main gas supply has been shut off.
2. Convert the pressure regulator. Your vertical broiler is equipped with a convertible pressure regulator.
3. To convert, follow the illustrations below for the type of regulator on your vertical broiler.

Gas Type	W.C.	Nozzle Size
Liquid Propane	10"	#65 (0.90mm)
Natural Gas	4"	#53 (1.51mm)



Gas Conversion Kit Installation (Continued)

1. Shut off the gas supply to this unit and disconnect it from the gas supply.
2. Open the back board by unscrewing the four screws on the back of the unit. This will remove the back cover and expose the burner nozzles. (Fig. 1)
3. Unscrew the existing burner nozzles from the manifold and replace them with those in the kit. (Fig. 2)
4. Verify that the incoming gas pressure is in accordance with the appropriate table in the Installation and Operation Manual for the vertical broiler machine being converted.

NOTE: Prior to connecting the regulator, check the incoming line pressure, as the regulators can only withstand a maximum pressure of 1/2 PSI (13" W.C.). If the line pressure is beyond this limit, a step down regulator will be required. The arrow forged into the bottom of the regulator body shows gas flow direction, and should point downstream to the appliance.

Convertible Regulator:

- Inlet Connection 3/4" FNPT
- Outlet Connection 3/4" FNPT
- Inlet pressure 1/2 PSIG
- Outlet pressure: NG 4" W.C./LP 10"W.C.
- Max. Flow capacity: 120,000 BTU

5. Open the gas supply to the unit and check for leaks using a solution of soapy water applied to each connection in the gas supply system. Warning: Matches, candle flame or other sources of ignition shall not be used for this purpose.
6. Turn off the gas supply to the unit. Attach a manometer to the burner manifold pressure tap.
7. Shut off the gas supply to the unit. Disconnect the manometer and reinstall the pressure tap plug.
8. Open the gas supply and use a solution of soapy water to verify the plug is not leaking.
9. Light the unit and verify proper operation in accordance with the instructions in the Installation and Operation Manual.
10. On the back of the unit, apply the conversion label as close to the serial plate as possible and affix the conversion date label where it can best be seen. Please detail: conversion date, gas type, W.C.

