



User Manual

Convection Ovens



05/2022

Models: 541CG1L, 541CG1N, 541CG2LK, 541CG2NK

Please read and keep these instructions. Indoor use only.



Congratulations on your purchase of Main Street Equipment commercial cooking equipment! At Main Street Equipment, we take pride in the design, innovation, and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from your Main Street Equipment equipment. To ensure optimal performance, we have outlined the following instructions and guidelines in this manual carefully for your review. Main Street Equipment declines any responsibility in the event users do not follow the instructions or guidelines stated here.

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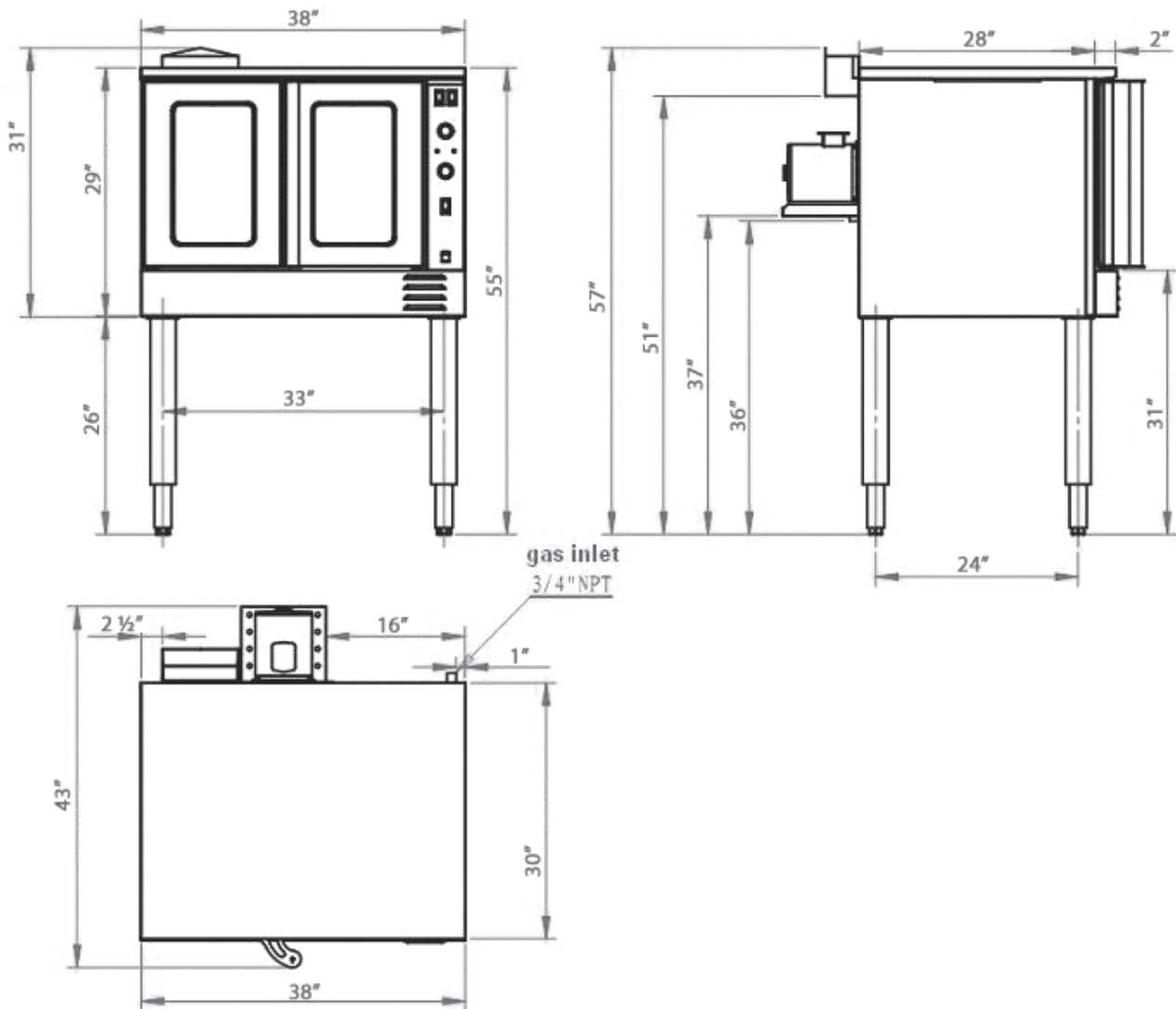
WARNING

- Any incorrect installation, maintenance, or self-modification can lead to property loss, bodily harm, or death. Please contact Main Street Equipment for any adjustment or maintenance. Service must be performed by an authorized technician.
- For the safety of everyone involved, please keep the equipment away from any flammable or explosive objects and substances. Do not store or use any such items in the vicinity of this unit.
- This equipment should not be operated by persons with insufficient experience or knowledge of the equipment (including children), nor should it be used by those with physiological, perceptual, or mental disabilities without proper supervision.
- Keep children away from the equipment for their safety.
- Always keep this manual accessible. When transferring possession of the equipment to a third party, the manual must also be handed over. All users must operate the unit in compliance with this manual.
- Any nearby walls, surfaces, kitchen supplies, etc. should be non-combustible and heat-resistant. Please pay special attention to fire prevention regulations.

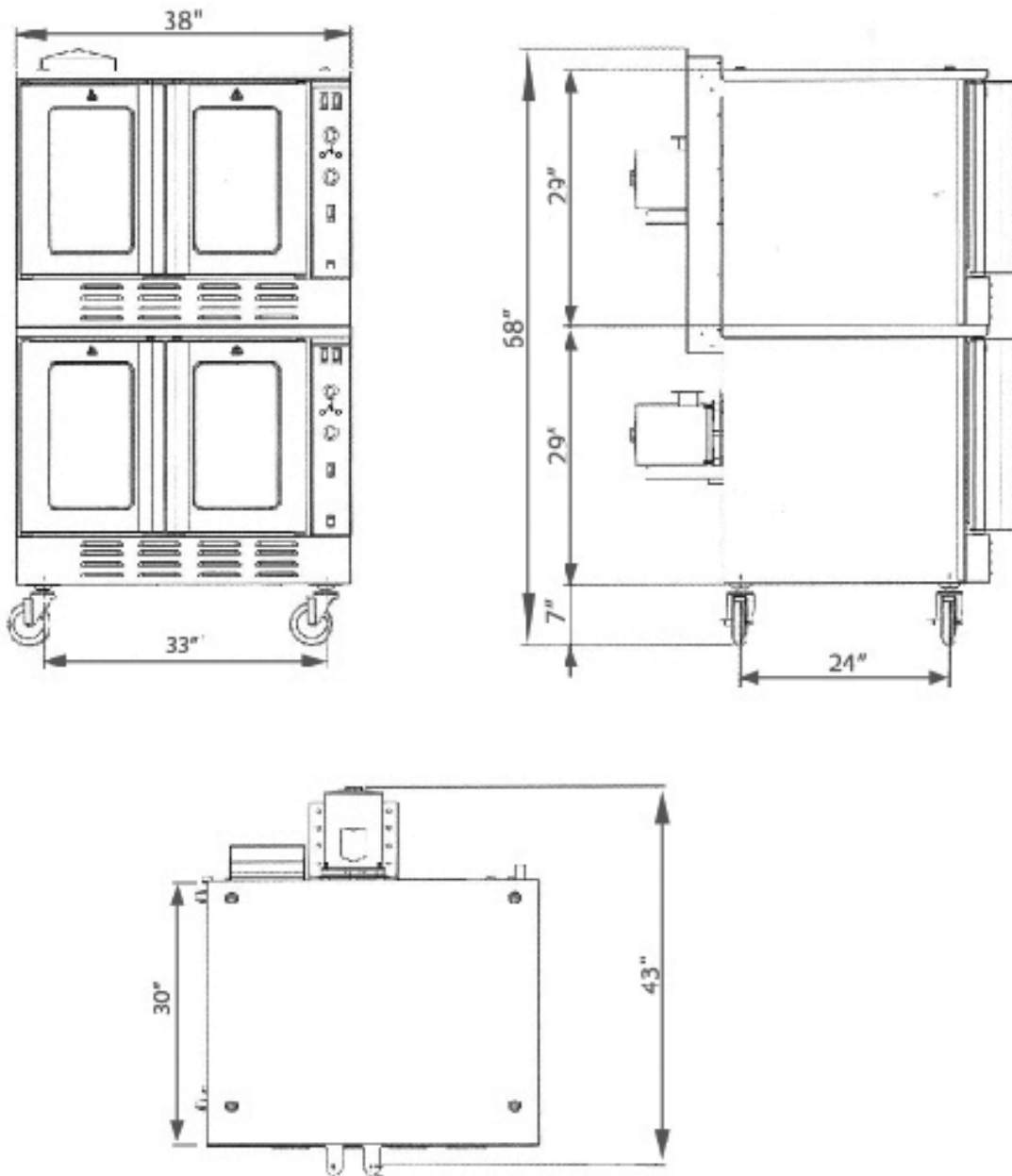
PRODUCT OVERVIEW

The 541CG1 features a sturdy steel construction with 4 adjustable legs. It is equipped with built-in convection fan(s) for temperature uniformity throughout the cavity. The automatic ignition system activates in the event of a flameout, and a shutdown device stops the system from trying to ignite the burner(s) after 3 unsuccessful attempts to ensure safety. The electronic automatic thermostat ensures accurate temperatures for precise cooking.

SINGLE DECK OVEN



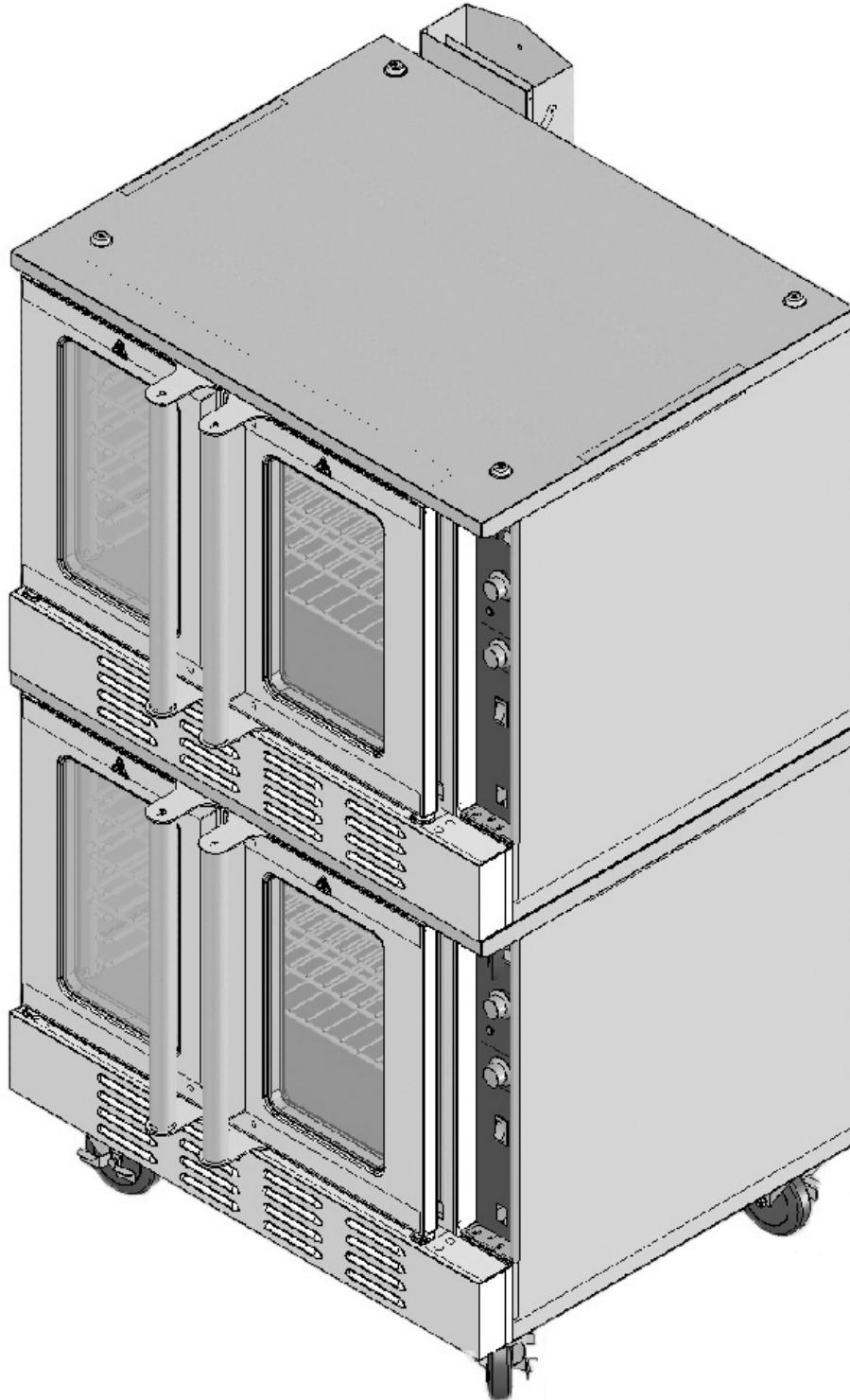
DOUBLE DECK OVEN



STACKING OVEN INSTRUCTIONS

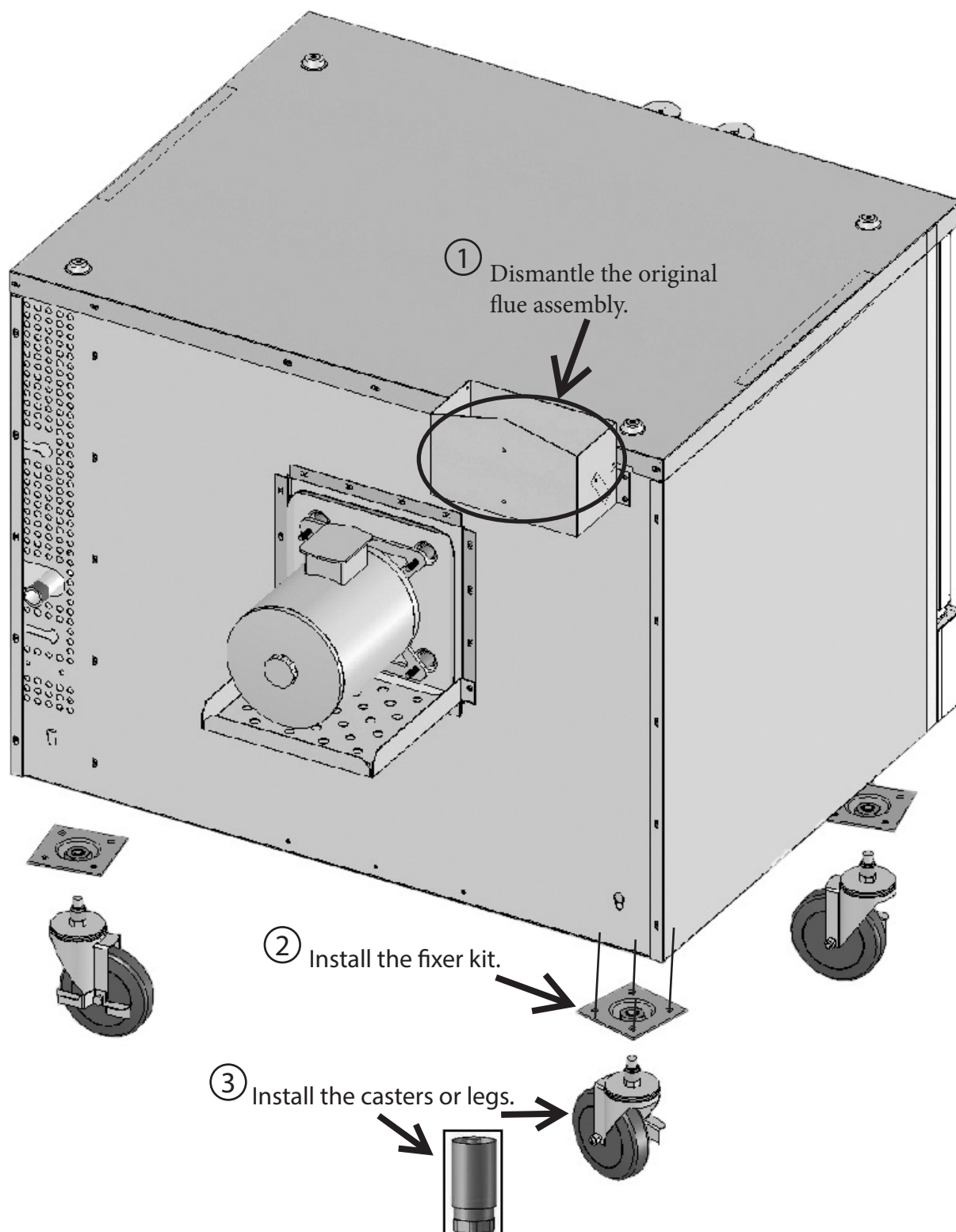
***Requires two ovens and stacking kit**

NOTE We recommend that the stacking is performed by an authorized service agent or installer.



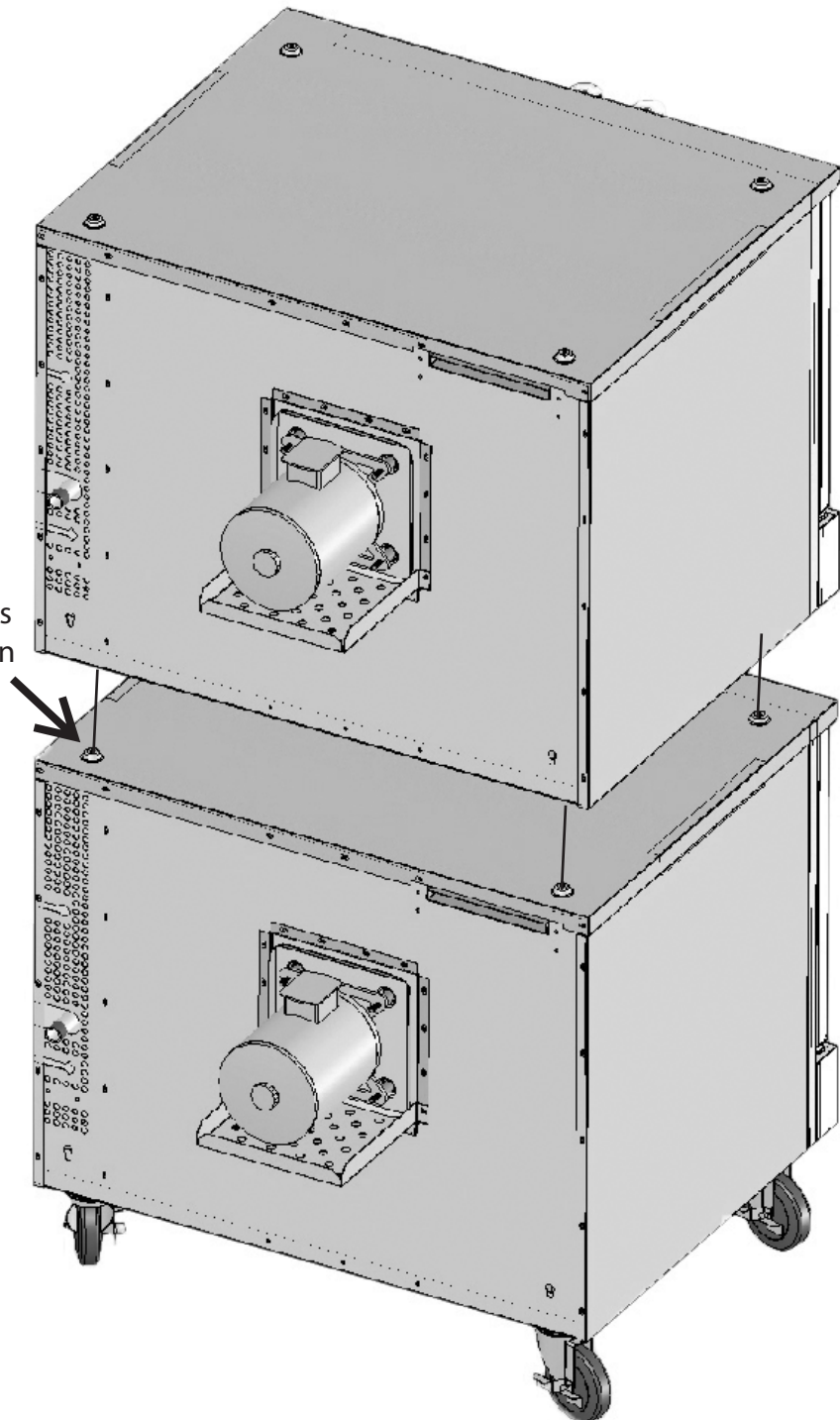
BOTTOM OVEN

STEP 1:



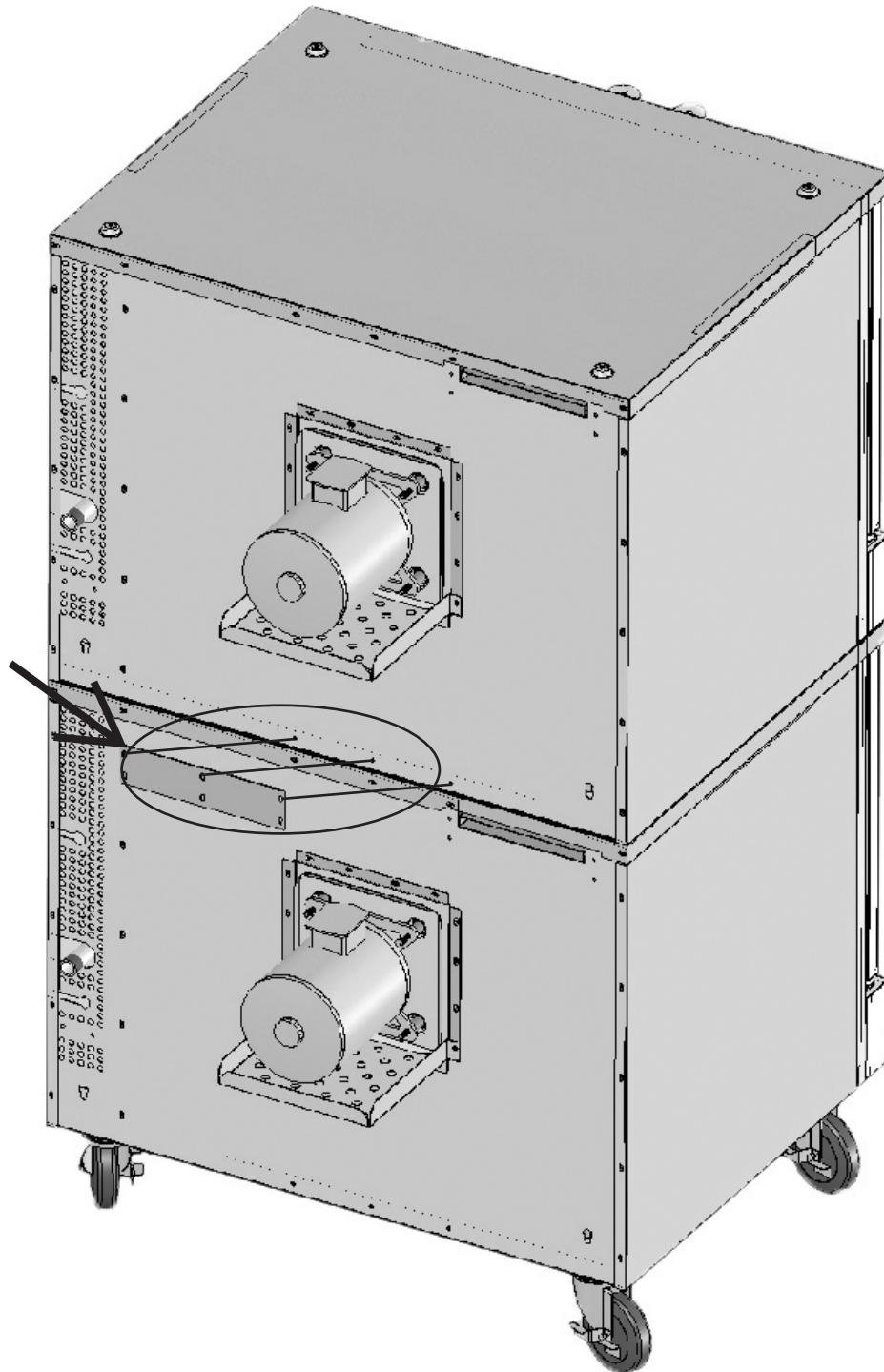
STEP 2:

- ④ Align the top knobs with the notches on the bottom of the oven.

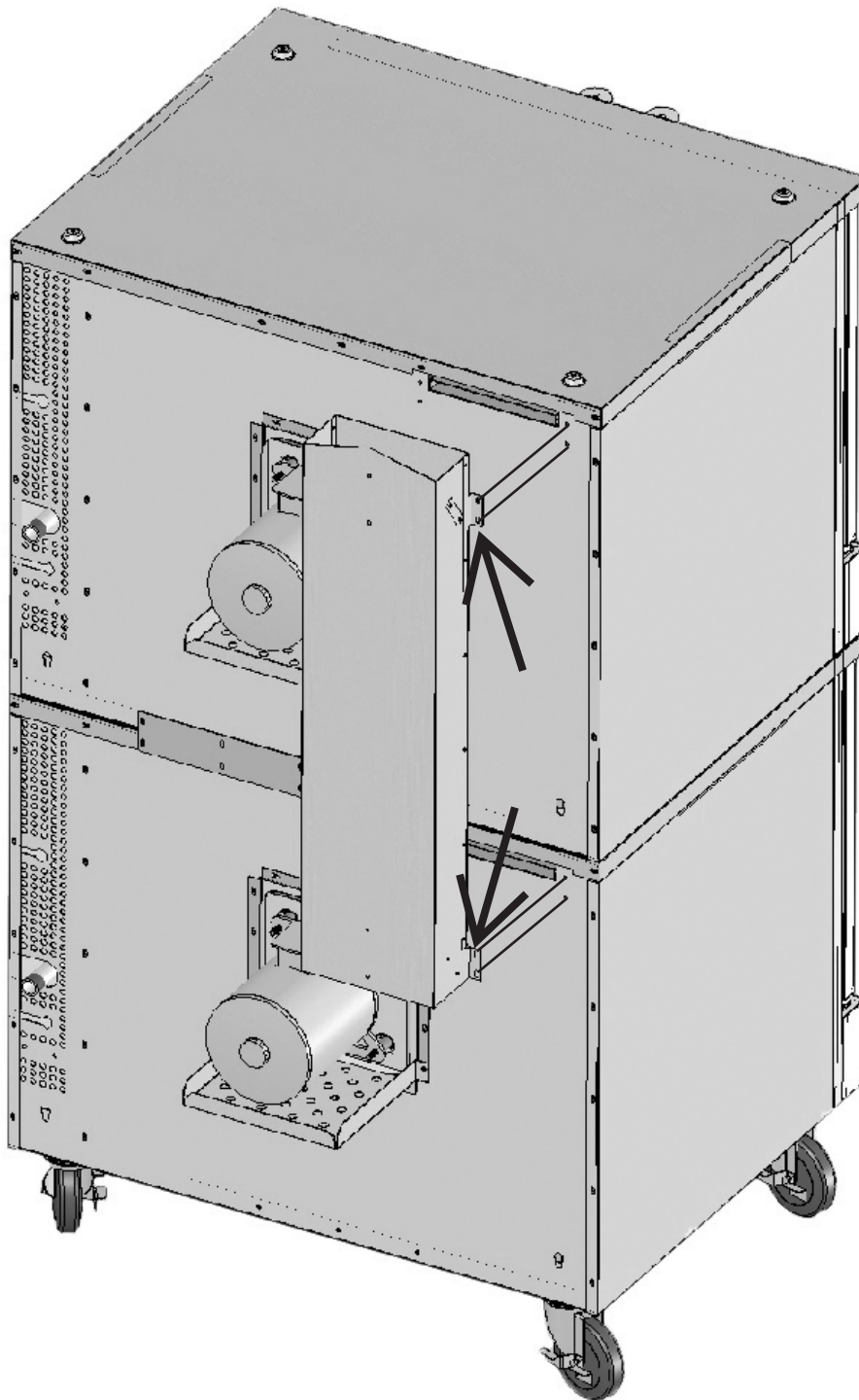


STEP 3:

- ⑤ Attach the top and bottom unit with connecting plates and screws.



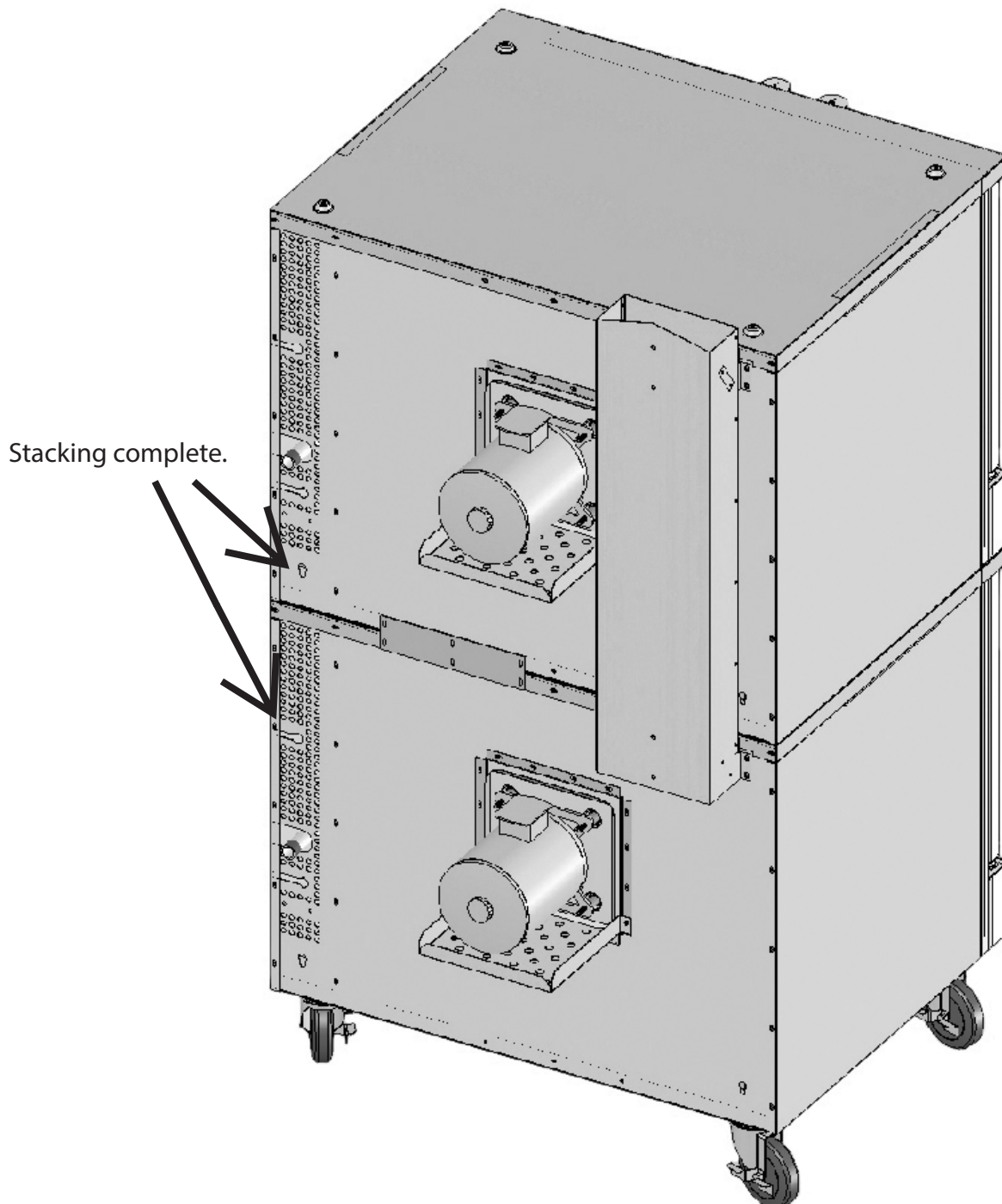
STEP 4:



⑥

Attach the stacked flue with screws.

STEP 5:



SPECIFICATIONS

| SPECIFICATIONS | SINGLE OVEN | DOUBLE STACK OVEN |
|------------------------------|-----------------|--------------------------|
| Overall Dimensions | 38" × 42" × 57" | 38" × 42" × 68" |
| BTU (per oven) | 54,000 | 54,000 |
| Voltage (V) (per oven) | AC120V/60HZ | AC120V/60HZ |
| Oven Chamber Dimensions (in) | 29" × 25" × 20" | 29" × 25" × 20" per oven |
| Temperature Range (F) | 150-550 | 150-550 |
| Amps | 5.9 | 5.9 |

STARTUP

1. Remove packaging before beginning installation. **Note:** Some parts are protected with an adhesive film. Remove any glue residue with approved substances, such as petrol; **never** use abrasive substances.
2. Mount the feet, adjusting them to make the unit level.
3. The connections to the gas and/or electric network must be close to the equipment and easy to reach.
4. Place the unit under an exhaust hood to comply with your local regulations.
5. Install the unit at least 2" from the wall and at least 6" from other heat-producing equipment. Any wall, surface, cabinet, table, etc. in close proximity to the equipment should be made of non-combustible materials with proper thermal insulation.
6. **Law provisions, technical regulations, and directives:** The manufacturer requires the installation to be performed according to national and local codes.
7. **Open the control panel and remove the right side panel. Turn the electric and manual gas valve to the "ON" position, and reattach the side panel.**
8. **Checking the functions:** Start the equipment; check the gas pipes for leaks; check the burner flame. See Gas connection section below for more details.
9. **Notes for the installer:**
 - Explain and demonstrate to the user how the equipment works according to the instructions, and ensure that the user manual is accessible.
 - Remind the user that any structural alterations or modifications made to the room that houses the equipment will warrant a recheck of the equipment functions.
 - Do not install the equipment close to other units that can reach high temperature, as the electrical components could be damaged. A 6" minimum clearance is required from such equipment.

GAS CONNECTION:

1. The serial plate is located on the side panel. It indicates the type of gas the unit is equipped to use. All equipment is adjusted at the factory.
2. The equipment is design-certified for operation on either natural or propane gas; it should only be connected to the type of gas for which it is equipped.
3. A 3/4" NPT inlet is located at the rear for the gas connection. The external regulator provided with the unit must be installed. An adequate gas supply is imperative. Undersized or low pressure lines will restrict the volume of gas required for satisfactory performance.
4. An adequate gas supply line to the unit should be no smaller than 3/4" diameter.
5. Purge the supply line to clean out dust, dirt, or other foreign matter before connecting the line to the unit.
6. 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.

ELECTRIC CONNECTION:

1. Before connecting the equipment to the network, check the following:
 - Network voltage corresponds to the data written on the plate
 - Grounding is efficient
 - The connection cable is suitable to the power absorbed by the equipment

ELECTRICAL GROUNDING INSTRUCTIONS:

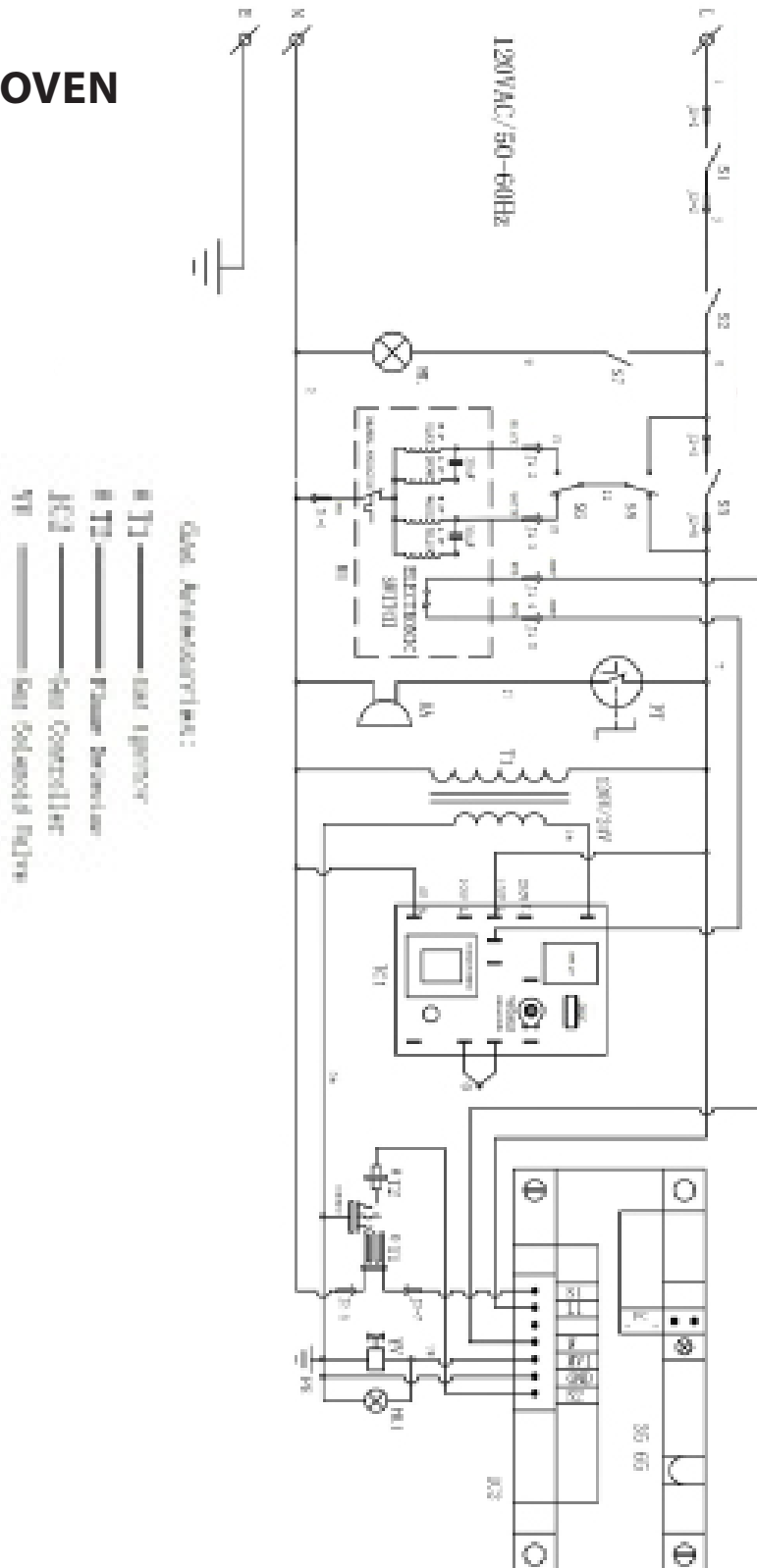
This equipment is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.



EXHAUST SYSTEM:

1. This equipment must be positioned in suitable areas for the discharge of the combustion products in respect to how much is prescribed by the installation's norms. This equipment is classified as type "A" gas units.
2. This equipment must discharge the combustible products into appropriate hoods.
3. This equipment is not designed to be connected to an evacuation duct for the discharge of combustible products.

FGC100 GAS CONVECTION OVEN



ELECTRICAL DIAGRAM CONTINUED

| # | SYMBOL | PART CODE | OUR ITEM # | DESCRIPTION |
|----|--------|-----------|------------|------------------------|
| 1 | S1 | 301080026 | 541080026 | PROTECTION SWITCH (EC) |
| 2 | S2 | 301080141 | 541080141 | POWER SWITCH |
| 3 | S3 | 301080079 | 541080079 | DOOR SWITCH |
| 4 | θ | 302170022 | 541170022 | TEMPERATURE SENSOR |
| 5 | S5 | 301080141 | 541080141 | COOK/COOL SWITCH |
| 6 | S6 | 301080141 | 541080141 | HI/LOW SWITCH |
| 7 | S7 | 301080141 | 541080141 | LAMP SWITCH |
| 8 | HL | 301130151 | 541130151 | CHAMBER LAMP |
| 9 | M1 | 301010262 | - | FAN |
| 10 | PT | 301120028 | 541120028 | TIMER (N.C.) |
| 11 | HA | 301100086 | 541100086 | BUZZER |
| 12 | T1 | 301100149 | 541100149 | TRANSFORMER |
| 13 | IC1 | 301030169 | 541030169 | THERMOSTAT |
| 14 | HL1 | 301130140 | 541130140 | WORKING INDICATOR |
| 15 | J1 | 301070047 | 5411070047 | CONNECTOR |
| 16 | J2 | 301070080 | - | CONNECTOR |

SAFETY PRECAUTIONS

CAUTION: Potential hazard or unsafe practice could result in minor or moderate injury or product or property damage.

NOTICE:

- Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA96 latest edition that local codes are "Authority Having Jurisdiction" when it comes to requirement for installation of equipment. Therefore, installation should comply with all local codes.
- This product is intended for commercial use only. Not for residential use.

WARNING:

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance could lead to property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing CPG equipment. This manual must be retained for future reference.
- Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.
- A factory authorized agent should handle all maintenance and repair. Prior to conducting any maintenance or repair work contact an authorized service agency.

GAS PRESSURE:

The equipment and its individual shutoff valve (to be supplied by user) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ PSI (3.45 kPa). The equipment must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ PSI (3.45 kPa).

OPERATIONAL INSTRUCTIONS & WORK FLOW

LIGHTING, RELIGHTING, AND SHUTDOWN INSTRUCTIONS:

1. To light the oven, flip the power switch at the top left corner of the control panel to the "ON" position. The oven is equipped with a direct hot surface ignition system. There is no pilot to light.
2. If the burners fail to ignite within four seconds, the oven will automatically shut off the gas. Wait five minutes to allow the gas that was released to dissipate, and try to light the burners again. If the burners still fail to ignite after three such attempts, the oven will stop trying, even though the power switch is in the "ON" position. To continue to attempt to light the burners, turn the power switch "OFF" and then "ON" again.
3. To shut down the oven, flip the power switch to the "OFF" position. For a complete shutdown, also open the control panel and remove the right side panel. Turn the manual electric and gas valve to the "OFF" position. Re-attach the right side panel.

CONTROLS:

Power Switch:

Switch ON to use the oven; switch OFF when done using the oven.

Cook Timer:

Turn knob to set a cook time. An alarm will sound when the timer runs out. Turn the knob to OFF to cancel the alarm. The timer is a reminder to the user; the timer does not control the oven.

HI/LOW Fan Speed:

Use to select fan speed (HI/LOW). The appropriate speed is determined by the type of food being cooked.

Fan Mode:

In COOK mode, the fan runs continuously except when the doors are open. The fan does not cycle with the operation of the burners. In COOL mode, the fan runs continuously even if the doors are open. To rapidly cool the oven after cooking is completed, open the doors and switch the fan mode to COOL.

HEAT-ON Indicator:

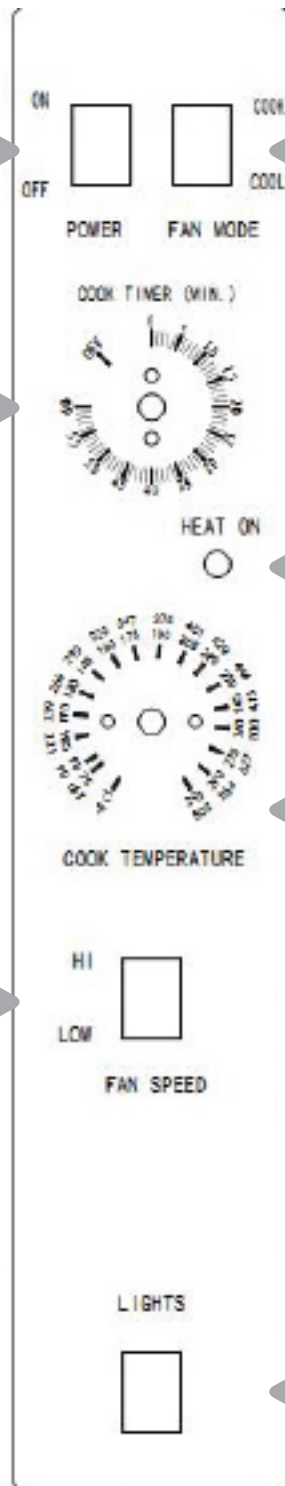
The HEAT-ON indicator will light when the burners are on and will remain on while the oven preheats.

Cook Temperature Control:

Turn the knob to desired temperature. When the set point is reached, the HEAT ON indicator will be off. When the burners maintain the set temperature, the indicator will cycle between ON and OFF.

Oven Interior Light Switch:

Press to turn on the light. The light is controlled independently.



OPERATIONS:

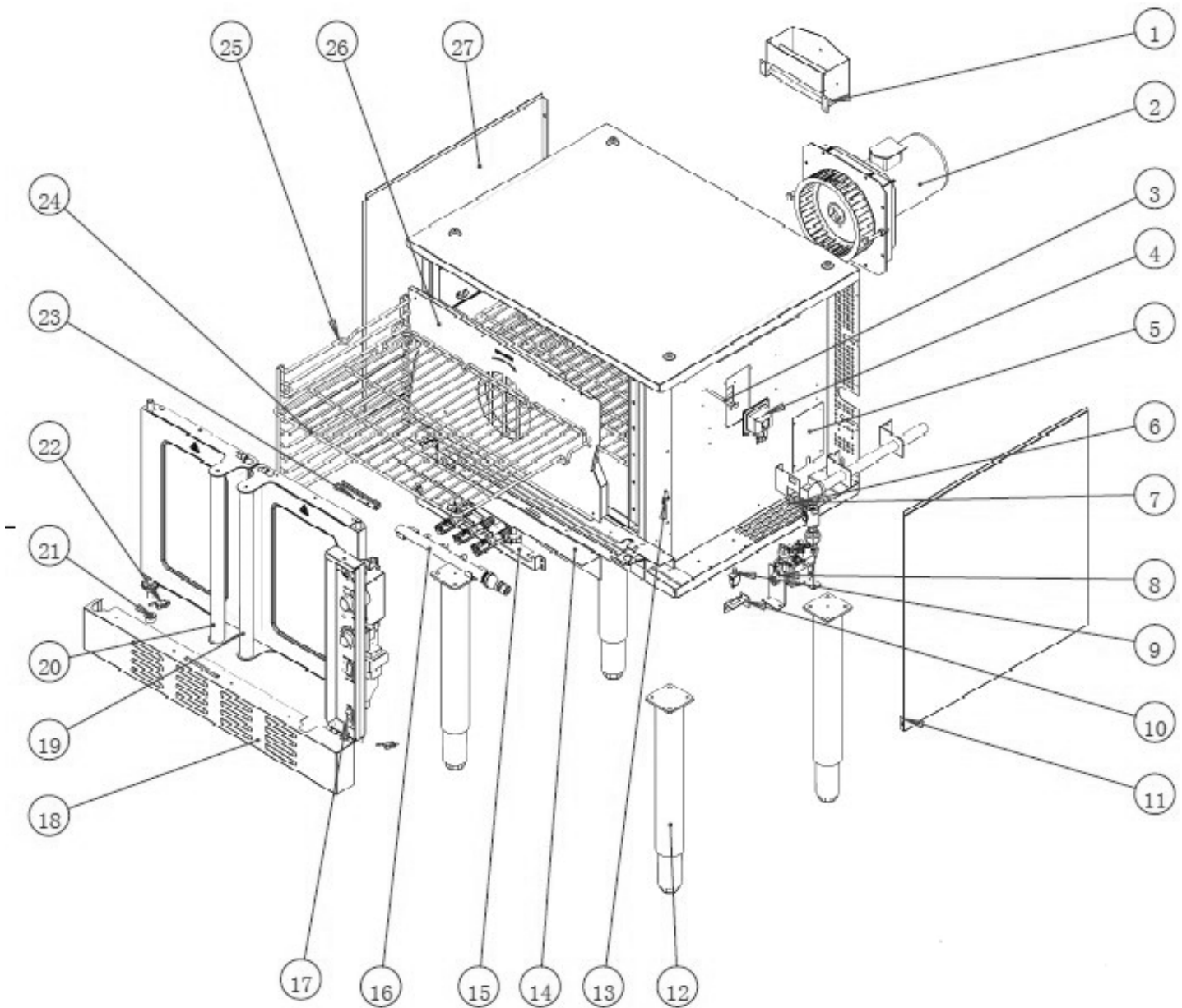
1. Turn the oven ON using the Power Switch at the top of the control panel.
2. Select the desired fan speed using the Fan Speed switch. The appropriate fan speed (HI or LOW) depends on the type of food being cooked.
3. Switch the Fan Mode to COOK. The fan will run continuously when the oven doors are closed (the fan does not cycle on and off with the burners). If this switch is set to COOL, the fan will continue to run when the oven doors are open.
4. Set the cooking temperature by turning the Cook Temperature Control until the indicator mark on the knob is pointed to desired cooking temperature. The HEAT ON indicator will light when the burners are on and will remain on while the oven preheats.
5. Wait until the HEAT ON indicator has gone out. At that time the oven will have reached the set cooking temperature.
6. Open the oven doors, load the product into the oven, and close the doors.
7. You can use the Cook Timer as a reminder of when to remove the product from the oven. Turn the Cook Timer knob until the indicator mark points to the desired cooking time (up to 55 minutes). The timer knob will rotate counterclockwise as the timer runs down, indicating how much time remains. You can turn the knob while cooking to increase or decrease the remaining time. When the timer runs out, a buzzer will sound for a short time, then turn itself off. (To immediately silence the buzzer, turn the Cook Timer knob to the OFF position.) The timer is a reminder to you; it does not control the oven.
 - If you open the oven doors, the burners and fan will shut off until the doors are closed. However, the timer will continue running even if the doors are open.
 - To turn on the oven light, press and hold the switch located at the bottom of the control panel.
8. To rapidly cool the oven cavity when finished cooking, turn thermostat down to lowest level. open the oven door and switch the fan to COOL mode. This will cause the fan to run even with the doors open. in order to cool quicker, switch the fan speed to HI.he fan to run even though the doors are open). For the most rapid cooling, also switch the Fan Speed to HI.
9. When you are done cooking, turn the Cook Temperature Control to the lowest setting (fully counterclockwise) and flip the Power Switch to OFF.

CLEANING & MAINTENANCE

1. Before cleaning, turn off the unit and let it cool down.
2. Carefully clean the equipment daily to promote proper operation and long life.
3. Steel surfaces must be cleaned with dish detergent diluted in very hot water using a soft cloth; do not use abrasive powder detergents or corrosive substances. The use of acids can affect the unit's operation and safety. Do not use brushes, steel cottons, or abrasive disks made with other metals or alloys that may cause rust stains due to contamination. For the same reason, avoid contact with iron objects. Do not use stainless steel brushes, as they can cause long-term damages.
4. Metal powder, metal shavings, and iron material in general can cause stainless steel to rust. Superficial rust stains may be present on new equipment and they can be removed with a detergent diluted in water and a scouring pad. If dirt is difficult to remove, a sponge may be used.
5. Do not use substances for cleaning silver and be careful with hydrochloric or sulphuric vapors rising from floor washing products. Do not aim water jets directly on the equipment. After cleaning, rinse properly with clean water and dry carefully with a cloth.
6. This equipment requires minimal maintenance. Despite this, we recommend that the user subscribes to a maintenance agreement to have the equipment checked at least once per year by an authorized technician.
7. Before carrying out any maintenance or repair, disconnect the equipment from the gas network or cut off the mains. Use only original spare parts supplied by Main Street Equipment.
8. If the equipment is not going to be used for a long period of time, it is advised to clean the equipment and surrounding areas properly. Pour a small quantity of cooking oil on the stainless steel surfaces, carry out all maintenance operations, and cover the equipment with a suitable material, leaving some openings to allow air to circulate.

PARTS DIAGRAM

WHOLE ASSEMBLY:

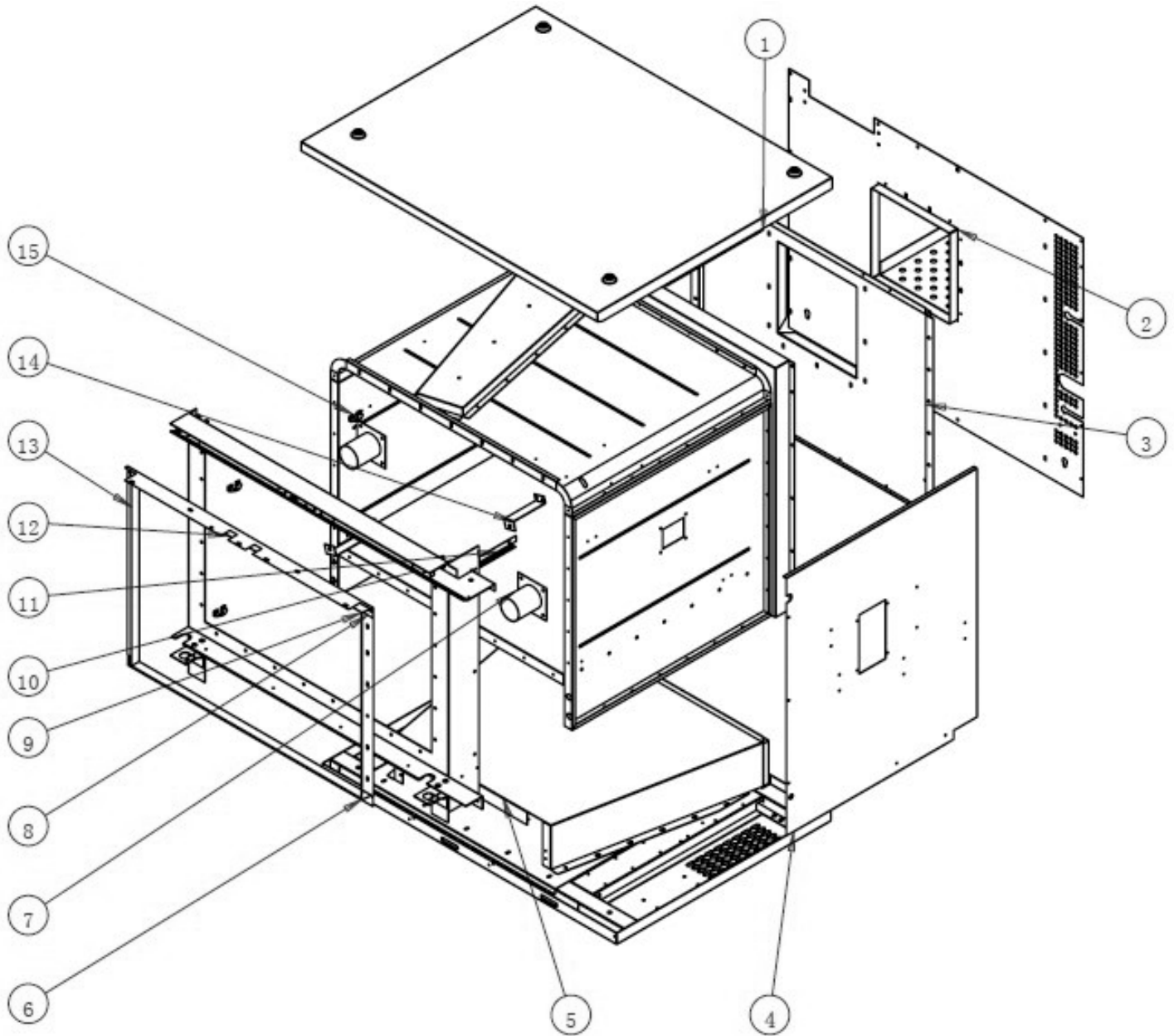


PARTS DIAGRAM CONTINUED

| # | PART CODE | OUR ITEM # | DESCRIPTION | QTY |
|-------|-------------|-------------|------------------------------------|-----|
| 1 | 20165002032 | 54165002032 | CHIMNEY | 1 |
| D (2) | 20165002018 | 54165002018 | MOTOR INSTALLATIOIN ASSEMBLY | 1 |
| 3 | 302170022 | 541170022 | TEMPERATURE PROBE | 1 |
| 4 | 301130151 | 541130151 | LAMP | 1 |
| 5 | 20265002032 | 54165002032 | COVERPLATE | 1 |
| 6 | 20265002081 | 54165002081 | FIXED PLATE | 1 |
| F(7) | 20165002001 | - | HOUSING ASSEMBLY | 1 |
| C(8) | - | - | GAS PIPELINE ASSEMBLY | 1 |
| 9 | 301080026 | 541080026 | PANEL SAFTEY SWITCH | 1 |
| 10 | 20265002083 | 54165002083 | FIXED PLATE (TRAVEL SWITCH) | 1 |
| 11 | 20265002078 | 54165002078 | SIDE PANEL (RIGHT) | 1 |
| 12 | 20365002002 | 54165002002 | LEG ASSEMBLY - TALL (SINGLE UNTI) | 4 |
| 13 | 302210918 | 541210918 | SCREW | 1 |
| 14 | 20265002080 | 54165002080 | FRONT COVERPLATE | 1 |
| B(15) | 20165002019 | 54165002019 | BURNER ASSEMBLY | 1 |
| A(16) | - | - | INLET GAS PIPE ASSEMBLY | 1 |
| G(17) | 20165002008 | 54165002008 | CONTROL PANEL ASSEMBLY | 1 |
| 18 | 20265002079 | 54165002079 | LOWER FRONT COVERPLATE | 1 |
| E(19) | 20165002011 | 54165002011 | DOOR ASSEMBLY (RIGHT) | 1 |
| E(20) | 20165002014 | 54165002014 | DOOR ASSEMBLY (LEFT) | 1 |
| 21 | 302201928 | 541201928 | DOOR SHAFT BUSHING | 4 |
| 22 | 301080079 | 541080079 | DOOR SWITCH | 2 |
| 23 | 20228051023 | 54128051023 | GUARD TEMPERATURE PROBE | 1 |
| 24 | 302110578 | 541110578 | OVEN RACK | 3 |
| 25 | 302110577 | 541110577 | OVEN RACK GUIDE | 2 |
| 26 | 20165002009 | 54165002009 | FAN COVER | 1 |
| 27 | 20265002077 | 54162002077 | LEFT SIDE PANNEL | 1 |

PARTS DIAGRAM

COVER ASSEMBLY:

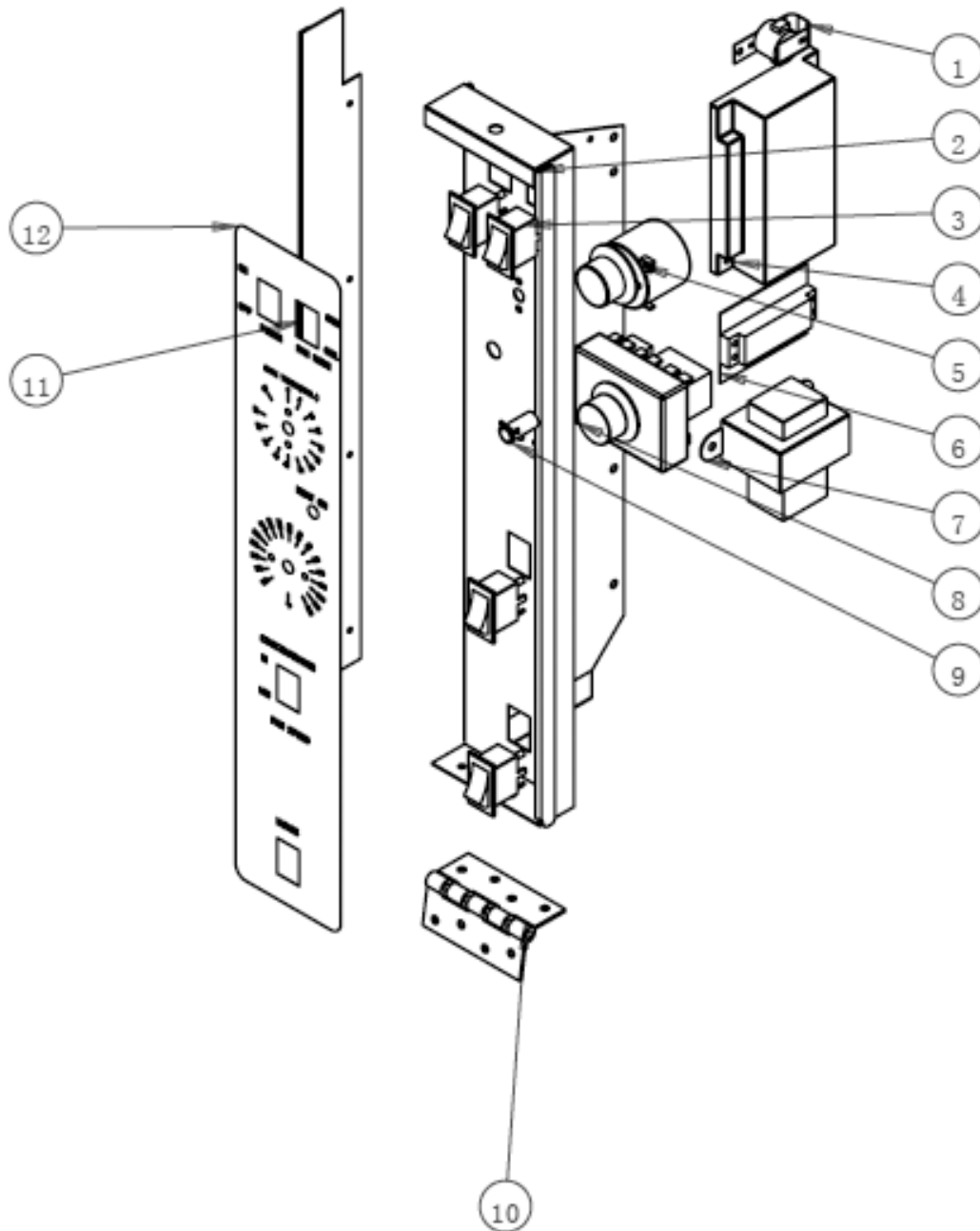


PARTS DIAGRAM CONTINUED

| # | PART CODE | OUR ITEM # | DESCRIPTION | QTY |
|----|-------------|-------------|------------------------------|-----|
| 1 | 20165002006 | 54165002006 | TOP COVER ASSEMBLY | 1 |
| 2 | 20165002007 | 54165002007 | REAR SHROUDING ASSEMBLY | 1 |
| 3 | 20265002033 | 54165002033 | COVERPLATE | 1 |
| 4 | 20265002031 | 54165002031 | COTTON SEALING PLATE | 1 |
| 5 | 20165002002 | 54165002031 | BASE ASSEMBLY | 1 |
| 6 | 20265002036 | 54165002036 | PERIMETER DOOR GASKET BOTTOM | 1 |
| 7 | 20165002005 | 54165002005 | AIR OUTLET ASSEMBLY | 2 |
| 8 | 20265002034 | 54165002034 | PERMETER DOOR GASKET TOP | 1 |
| 9 | 20265002037 | 54165002037 | PERIMETER DOOR GASKET RIGHT | 1 |
| 10 | 20165002004 | 54165002004 | FRONT FRAME ASSEMBLY | 1 |
| 11 | 20228051023 | 54128051023 | GUARD TEMP PROBE | 1 |
| 12 | 20265002035 | 54165002035 | PERIMETER DOOR GASKET TOP 2 | 1 |
| 13 | 20265002038 | 54165002038 | PERIMETER GASKET LEFT | 1 |
| 14 | 20165002003 | 54165002003 | CHAMBER ASSEMBLY | 1 |
| 15 | 20265002039 | 54165002039 | OVEN RACK GUIDE CLIP | 8 |

PARTS DIAGRAM

CONTROL PANEL:

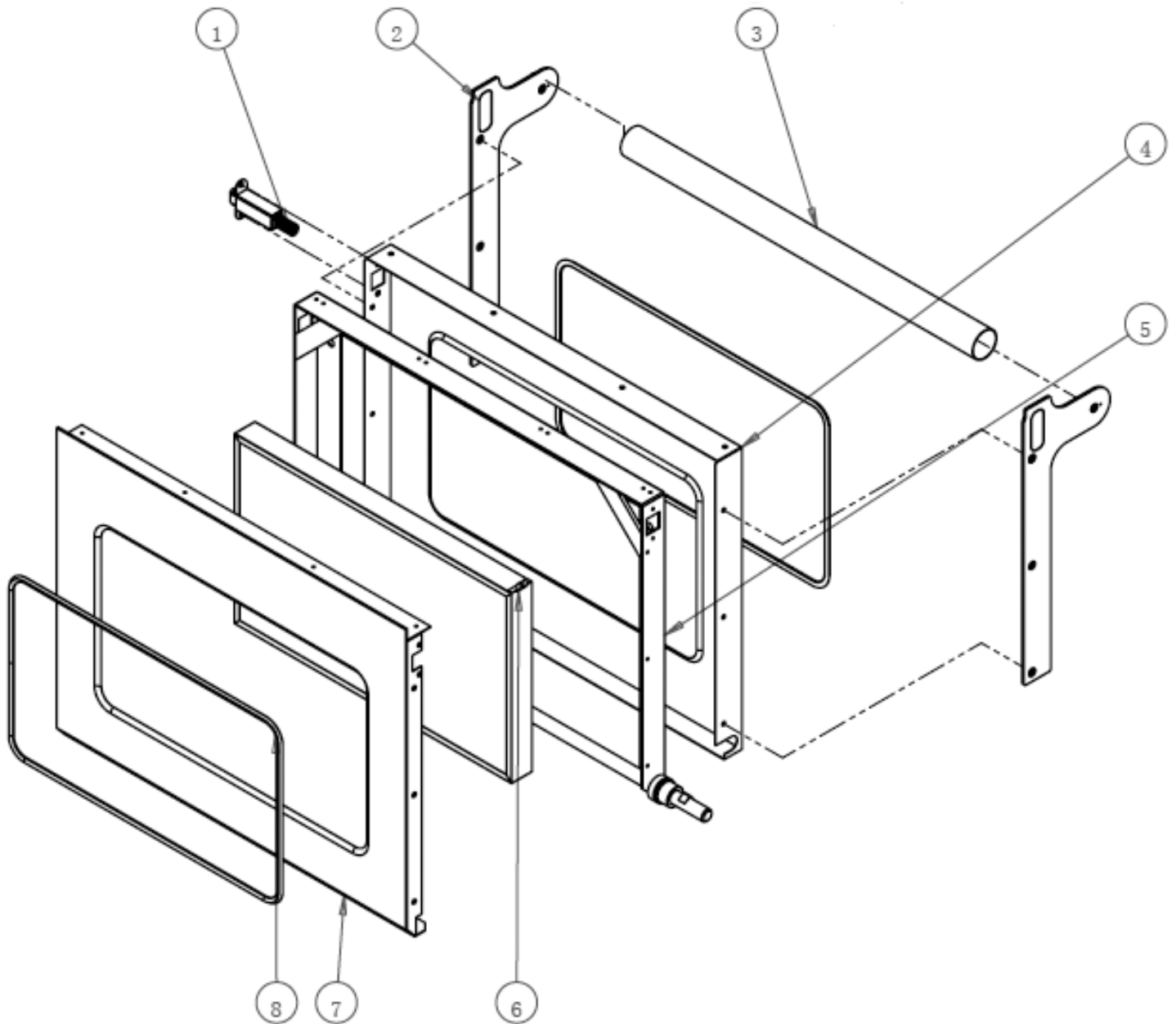


PARTS DIAGRAM CONTINUED

| # | PART CODE | OUR ITEM # | DESCRIPTION | QTY |
|----|-------------|-------------|----------------------------|-----|
| 1 | 301100086 | 541100086 | BUZZER | 1 |
| 2 | 20217046018 | 54117046018 | CONTROL PANEL | 1 |
| 3 | 301080141 | 541080141 | SWITCH | 4 |
| 4 | 301150304 | 541150304 | IGNITION MODULE | 1 |
| 5 | 301120028 | 541120028 | TIMER | 1 |
| 6 | 301070047 | 5411070047 | TERMINAL BLOCK | 1 |
| 7 | 301100149 | 541100149 | TRANSFORMER | 1 |
| 8 | 301030169 | 541030169 | SOLID STATE THERMOSTAT | 1 |
| 9 | 301130140 | 541130140 | INDICATOR LIGHT | 1 |
| 10 | 302190015 | 541190015 | HINGE | 1 |
| 11 | 20265002041 | 54165002041 | SIDE PANEL (CONTROL PANEL) | 1 |
| 12 | 303124124 | 541124124 | ADHESIVE STICKER | 1 |

PARTS DIAGRAM

DOOR ASSEMBLY:

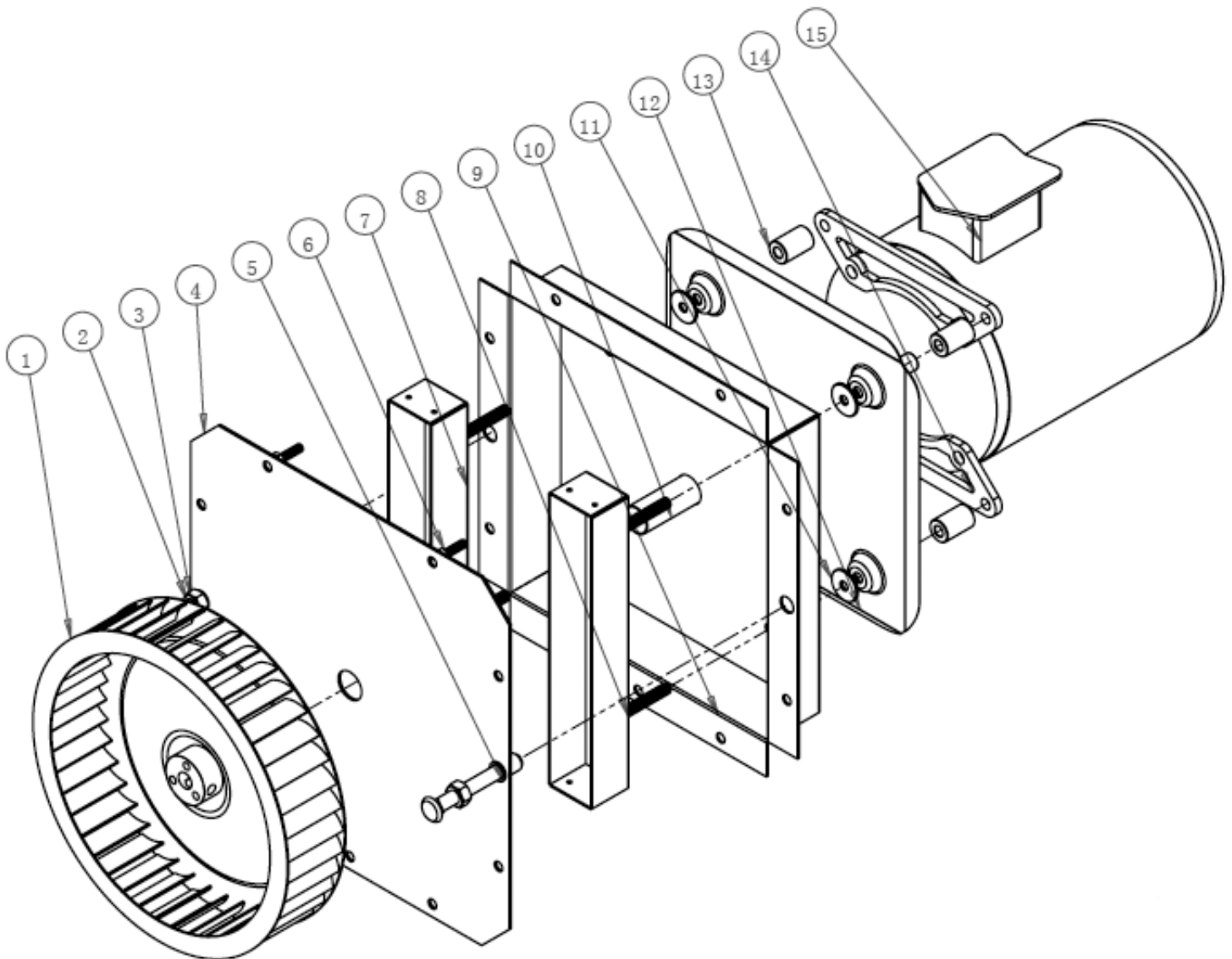


PARTS DIAGRAM CONTINUED

| # | PART CODE | OUR ITEM # | DESCRIPTION | QTY |
|-----|-------------|-------------|----------------------------------|-----|
| 1 | 20165002016 | 54165002016 | DOOR LATCH | 1 |
| 2-A | 20265002092 | 54165002092 | FIXED PLATE (DOOR HANDLE, LEFT) | 1 |
| 2-B | 20265002093 | 54165002093 | FIXED PLATE (DOOR HANDLE, RIGHT) | 1 |
| 3 | 20265002055 | 54165002055 | ROUND ROD (DOOR HANDLE) | 1 |
| 4-A | 20265002046 | 54165002046 | OUTER PANEL (RIGHT DOOR) | 1 |
| 4-B | 20265002059 | 54165002059 | OUTER PANNEL (LEFT DOOR) | 1 |
| 5-A | 20165002012 | 54165002012 | FRAME ASSEMBLY (RIGHT DOOR) | 1 |
| 5-B | 20165002015 | 54165002015 | FRAME ASSEMBLY (LEFT DOOR) | 1 |
| 6 | 20165002013 | 54165002013 | FRAME ASSEMBLY (DOOR GLASS) | 1 |
| 7-A | 20265002053 | 54165002053 | INNER PANEL (RIGHT DOOR) | 1 |
| 7-B | 20265002061 | 54165002061 | INNER PANEL (LEFT DOOR) | 1 |
| 8 | 20465002001 | 54165002001 | SEALING STRIP | 2 |

PARTS DIAGRAM

MOTOR:

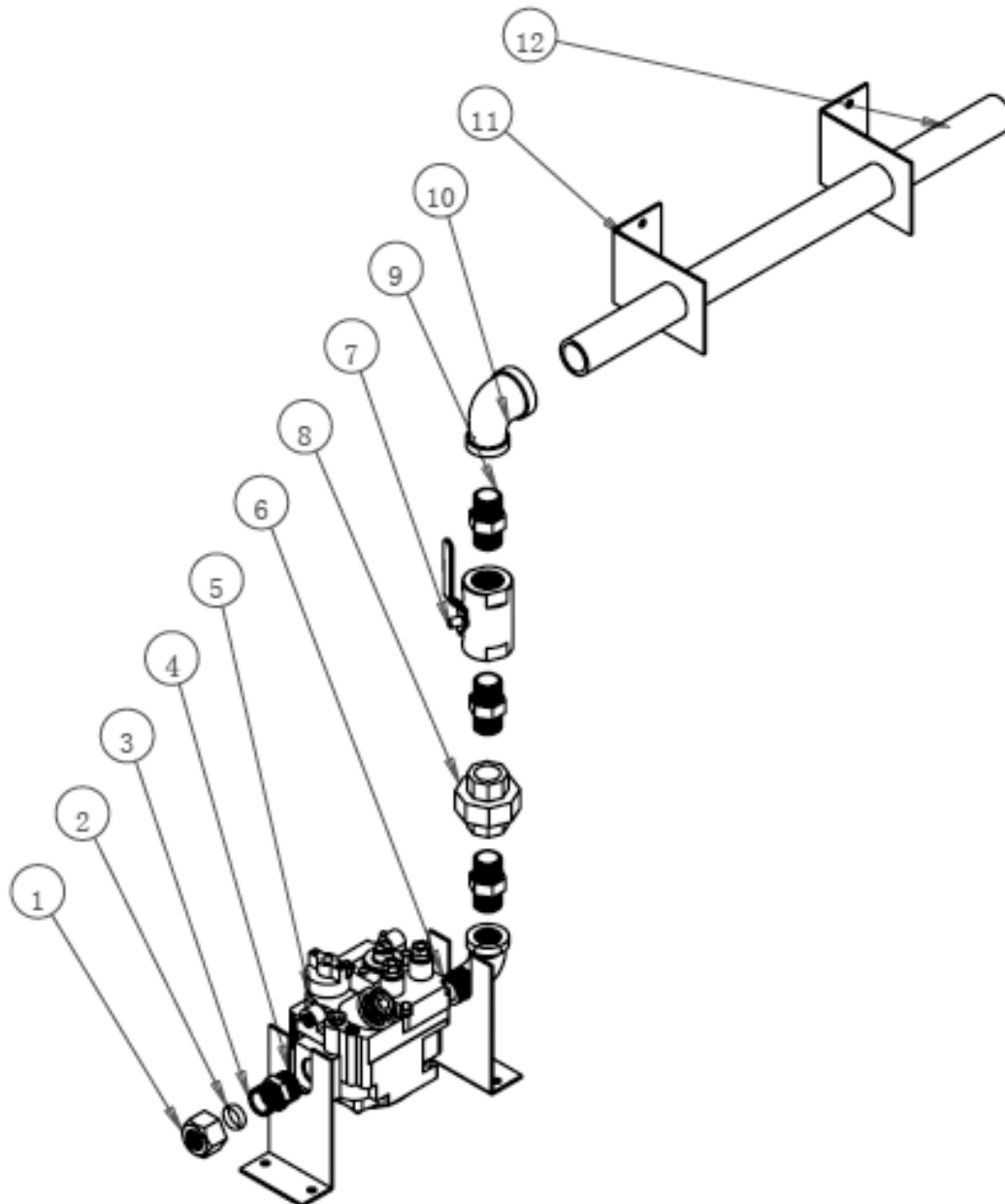


PARTS DIAGRAM CONTINUED

| # | PART CODE | OUR ITEM # | DESCRIPTION | QTY |
|----|-------------|-------------|------------------------|-----|
| 1 | 301010212 | 541010212 | BLOWER WHEEL | 1 |
| 2 | 302214237 | 541214237 | BOLT | 2 |
| 3 | - | - | NUT | 2 |
| 4 | 20265002066 | 54165002066 | HEAT SHIELD | 1 |
| 5 | - | - | RIVET NUT | 2 |
| 6 | - | - | BOLT | 2 |
| 7 | 20265002105 | 54165002105 | REINFORCEMENT PLATE | 2 |
| 8 | - | - | BOLT | 4 |
| 9 | 20265002065 | 54165002065 | HEAT SHIELD | 1 |
| 10 | 20265002106 | 54165002106 | BUSHING | 1 |
| 11 | 302201881 | 541201881 | INSULATION PAD | 4 |
| 12 | 20265002102 | 54165002102 | BAFFLE | 1 |
| 13 | 302202143 | 5412021413 | MOTOR MOUNTING BRACKET | 4 |
| 14 | 20265002086 | 54165002086 | FIXED FLANGE | 2 |
| 15 | 301010215 | 5411010239 | TWO SPEED MOTOR | 1 |

PARTS DIAGRAM

MAIN GAS PIPE:

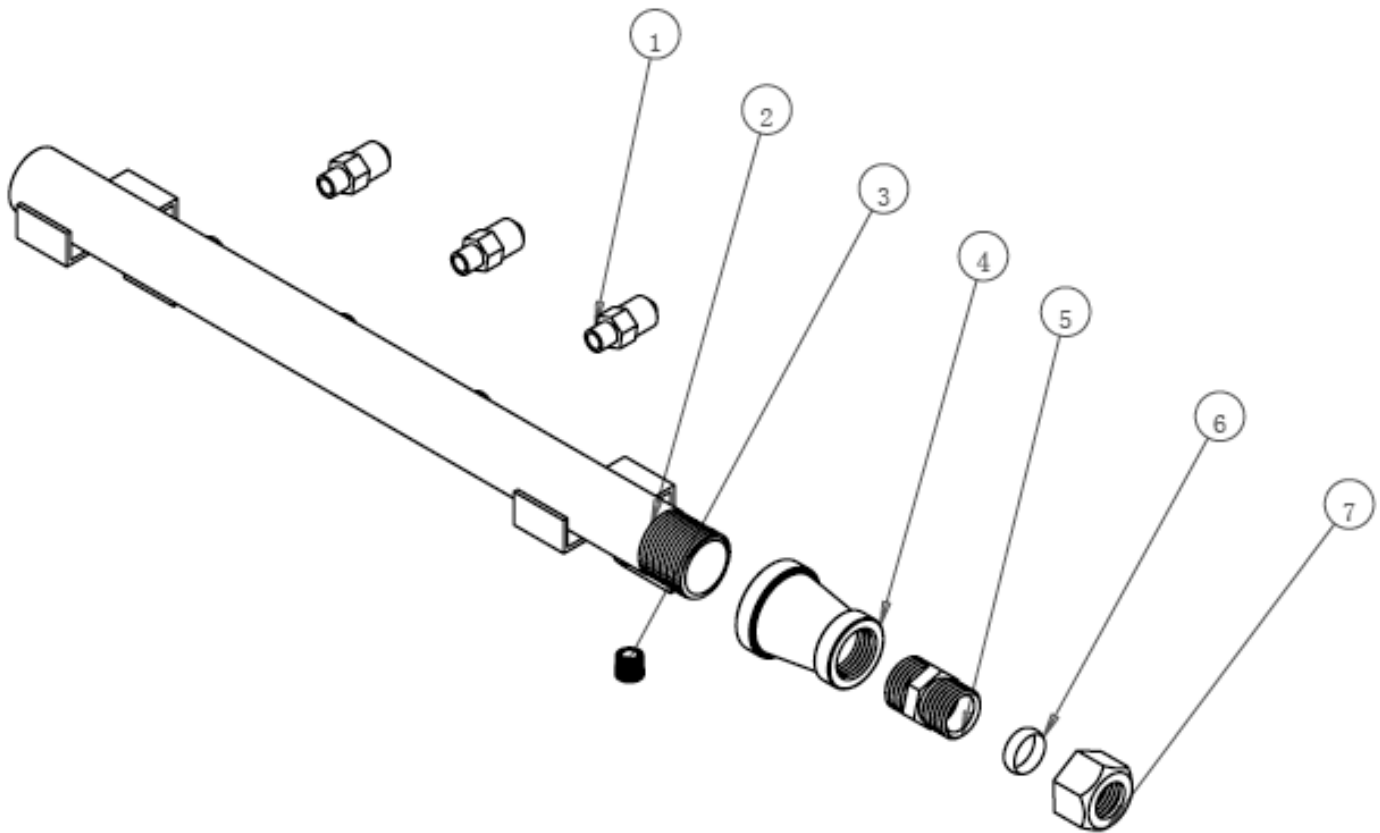


PARTS DIAGRAM CONTINUED

| # | PART CODE | OUR ITEM # | DESCRIPTION | QTY |
|-----|-------------|-------------|------------------------------|-----|
| 1 | 302140080 | 541140080 | NUT | 1 |
| 2 | 302140079 | 541140079 | HOOP | 1 |
| 3 | 302140077 | 541140077 | CONNECTOR | 1 |
| 4 | 20265002085 | 54165002085 | FIXED PLATE (VALVE) | 2 |
| 5-1 | 302220079 | 54122079 | GAS SAFETY VALVE | 1 |
| 5-2 | 302220098 | 54122098 | GAS SAFETY VALVE | 1 |
| 6 | 302060152 | 541060152 | ELBOW | 1 |
| 7 | 302050076 | 541050076 | BALL VALVE | 1 |
| 8 | 302060046 | 541060046 | UNION | 1 |
| 9 | 302060040 | 541060040 | STRAIGHT PIPE | 3 |
| 10 | 302060151 | 541060151 | ELBOW | 1 |
| 11 | 20265002084 | 54165002084 | FIXED PLATE (GAS INLET PIPE) | 2 |

PARTS DIAGRAM

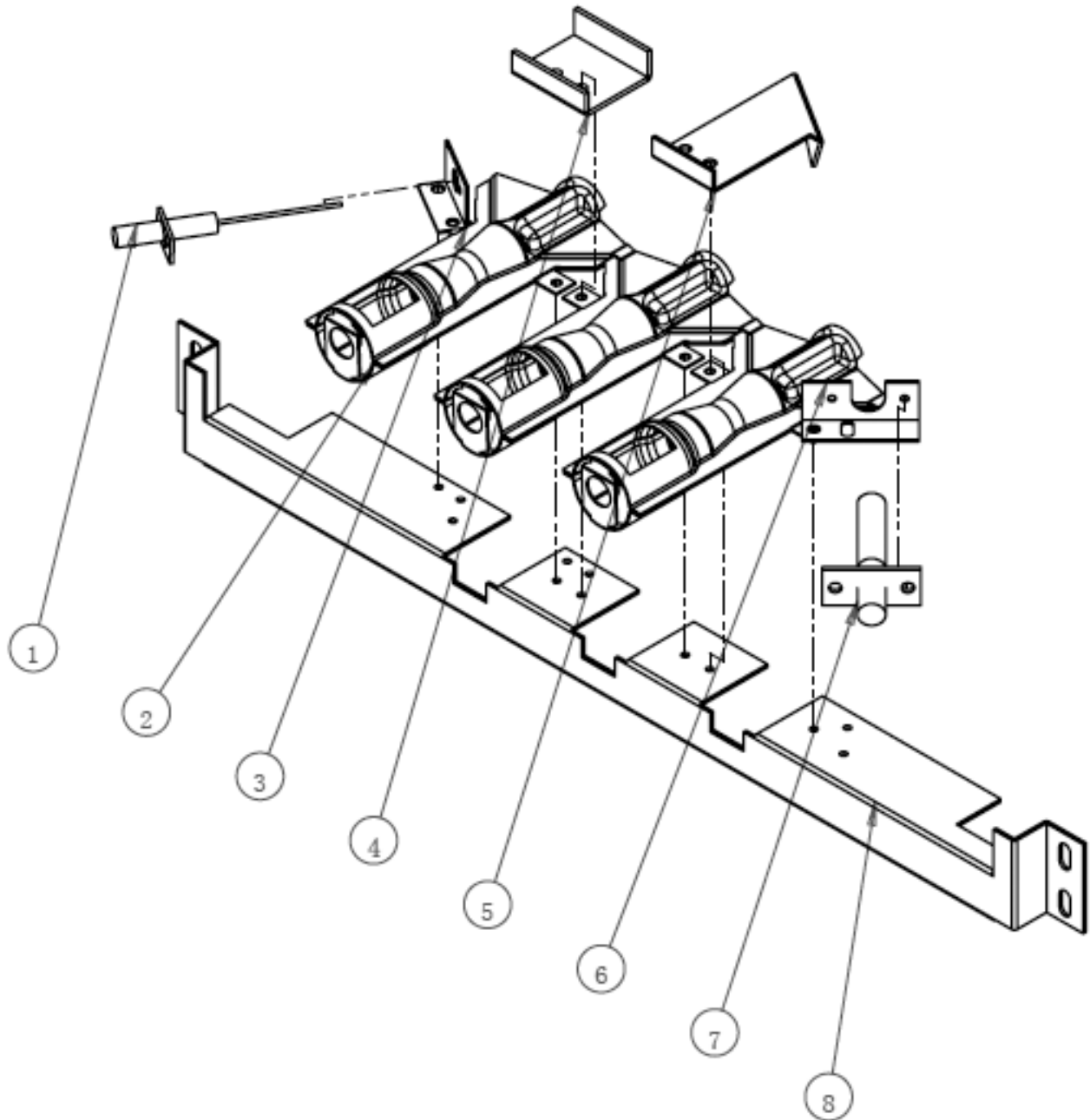
INLET GAS PIPE:



| # | PART CODE | OUR ITEM # | DESCRIPTION | QTY |
|---|-----------|------------|--------------------|-----|
| 1 | 302150177 | 541155177 | ORIFICE- NO HOLE | 3 |
| 2 | 302180512 | 541180512 | MANIFOLD | 1 |
| 3 | 302200620 | 541200620 | TEST PLUG | 1 |
| 4 | 302190014 | 541190014 | STRAIGHT PIPE | 1 |
| 5 | 302140077 | 541140077 | STRAIGHT CONNECTOR | 1 |
| 6 | 302140079 | 541140079 | COMPRESSION RING | 1 |
| 7 | 302140080 | 541140080 | COMPRESSION NUT | 1 |

PARTS DIAGRAM

BURNER ASSEMBLY:



PARTS DIAGRAM CONTINUED

| # | PART CODE | OUR ITEM # | DESCRIPTION | QTY |
|---|-------------|-------------|-------------------------|-----|
| 1 | 302220004 | 541220004 | FLAME SENSOR | 1 |
| 2 | 20265002071 | 54165002071 | BURNER | 3 |
| 3 | 20265002073 | 54165002073 | FIXED PLATE (PROBE) | 1 |
| 4 | 20265002072 | 54165002072 | PRESSING PLATE (BURNER) | 1 |
| 5 | 20265002068 | 54165002068 | FLAME SPREADING PLATE | 1 |
| 6 | 20265002069 | 54165002069 | FIXER (IGNITER) | 1 |
| 7 | 302170039 | 5411170039 | SURFACE IGNITER | 1 |
| 8 | 20265002067 | 54165002067 | BRACKET (BURNER) | 1 |