

# Installation Instructions for FOR FIELD CONVERSION OF NATURAL GAS TO LP GAS

**SU-P-195 CONVERSION KIT** 



CHECK FOR CONCEALED DAMAGE
FILE CLAIM WITH DELIVERING FREIGHT CARRIER

# **PARTS REQUIRED**

 Either #74 Jet Burners for HF Models (Burner is inside the well) or #52 Gas Orifice for WB Models bases on the size (Burner is under the well). Jet Burners are one per well, Gas Orifice Only.

# **TOOLS REQUIRED:**

Flat Head Screw Driver

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

NOTE: All maintenance and repairs should be performed by a qualified gas repair technician. MAKE SURE GAS LINE TO UNIT IS SHUT OFF BEFORE ATTEMPTING ANY INSTALLATION.

A gas regulator should be installed on the gas supply line to maintain incoming gas pressure no greater than 11" WC for LP (bottled gas) units. This is in addition to the appliance regulator supplied with the unit. **This item is not included and must be purchased separately**.

#### Step 1:

Regulator comes from the factory set to NAT gas (**Figure 1**).



Figure 1

## Step 2:

Unscrew the cap using a flat head screwdriver (**Figure 2**).



Figure 2

## Step 3:

Flip cap over to the LP side and replace. Make sure the spring inside the regulator stays in place (**Figure 3**).

Regulator cap should now be recessed & should look like photo shown in **Figure 4** when finished.

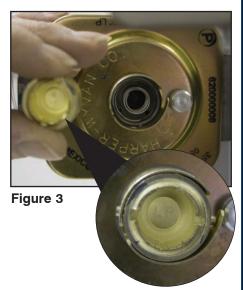


Figure 4

#### Step 4:

Unscrew the jet burners for each food well using a 1/2" Open End Wrench (**Figure 5**).

Be careful not to mix up NAT burners with new LP burners.



Figure 5

## Step 5:

Replace with new LP Jet Burner(s) supplied with the conversion kit (**Figure 6**).



Figure 6

#### Step 6:

Hand tighten and then snug up with 1/2" Open End Wrench (**Figure 7**).



Figure 7

#### Step 7:

New jet burner is now in place (**Figure 8**). Repeat Steps 4-7 for each burner.

You are now ready to light the burners using LP gas.

Check for gas leaks. If you smell gas turn off unit & contact a qualified gas technician.



Figure 8

For Further Assistance Contact Customer Service at: 800-645-3166

or

email: customer@advancetabco.com



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