THE CHANCE OF A GAS LEAK IN ONE OF THE LINES LEADING FROM GAS SOURCE (LPG TANK OR NG LINE) ARE EXTREMELY RARE. THERE IS A GREATER CHANCE THAT ANY SMELL OF GAS DURING A ROAST COULD BE THE RESULT OF A LACK OF PROPER AIRFLOW WHEN RUNNING BURNERS OR PROLONGED STARTING OF BURNERS. BUT ANY CONCERN OVER A POTENTIAL LEAK SHOULD BE TAKEN SERIOUSLY AND EXAMINED THROUGHLY. THIS PDF WILL HELP YOU TO CHECK GAS CONNECTIONS:

1. Safety when using LP Gas

WHEN ATTACHING LPG REGULATOR AND GAS LINE TO A TANK TANK MUST BE KEPT OUTSIDE AT LEAST 4' FROM BUILDING (OR ACCORDING TO LOCAL CODES). REGULATOR MUST BE FACING UP. THERE IS A RELIEF VALVE ON MOST REGULATORS THAT RELEASES GAS IN TANK PRESSURE BUILDS UP SO GAS MAY BE RELEASED FROM TIME TO TIME AT VALVE.

RELEIF VALVE ON REGULATOR



2. CONNECTING GAS LINE TO SOLENOID

WHEN CONNECTING FLEXIBLE GAS LINE TO SOLENOID YOU MAY HAND TIGHTEN AND THEN GIVE IT A NUDGE WITH A WRENCH TO ENSURE CONNECTIONS SEAL PROPERLY

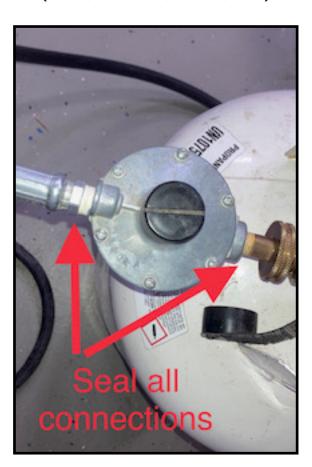


1. Safety when using LP Gas



ALL CONNECTIONS TO REGULATOR SHOULD BE SEALED WITH GAS TAPE

(LEAK LOCK IS AGREAT SEALER TOO)



Checking for Gas Leaks on a BC-5

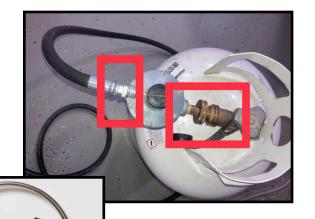
3. THEN WITH ROASTER
OFF YOU CAN TURN GAS
ON TANK AND CHECK
ALL CONNECTIONS UP
TO SOLENOID WITH
EITHER THE SOAPY
WATER TEST OR A GAS
LEAK

GAS LEAK

LOW-TEMP

NON-TOXIC

GHSIDE CHEMICALS, INC.





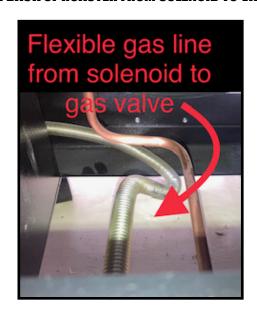
BY OPENING BACK PANEL OF ROASTER GOING INTO BURNER ROOM YOU CAN GET TO THE GAS LINES:

(OPEN BACK PANEL WHEN GAS IF OFF AND



TO CHECK THE CONNECTIONS ON ROASTER FROM SOLENOID TO BURNERS YOU WILL NEED TO TURN ON ROASTER AND IGNITE BURNERS SO GAS WILL FLOW FROM SOLENOID TO BURNERS THEN CAREFULLY CHECK EACH CONNECTION WITH EITHER SOAPY WATER OR GAS TESTER (SEE PICTURES OF CONNECTIONS TO TEST)

HERE YOU CAN SEE THE FLEXIBLE LINE THAT RUNS IN BACK OF ROASTER FROM SOLENOID TO VALVE





VIEW FROM BACK OF ROASTER TOWARD FRONT WITH BACK PANEL REMOVED:

HERE YOU CAN SEE THE MAIN FLEXIBLE GAS LINE RUNNING FROM SOLENOID FIRST TO THE NEEDLE GAS VALVE ON FRONT OF ROASTER AND THEN FROM THERE TWO LINES COME OFF IT: ONE RUNNING TO GAS GAUGE TO SHOW THE AMOUNT OF GAS PRESSURE GOING TO BURNERS WHILE OTHER LINE IS DIRECTLY FEEDING BURNERS



Checking for Gas Leaks on a BC-5

5. WITH BACK PANEL OPEN AND BEFORE TURNING ON GAS YOU CAN CAREFULLY SPRAY SOAPY GAS LEAK DETECTOR ON CONNECTIONS:

NEXT YOU CAN CAREFULLY TURN ON GAS WITH IGNITER AND <u>RUN BURNERS LOW</u> WITH AT LEAST 2 ON THE MANUAL DAMPER TO KEEP PROPER AIRFLOW TO SEE IF ANY AIR BUBBLES FORM ON ANY CONNECTIONS.

CARE IF TIGHTENING ANY GAS LINE CONNECTIONS:

IF YOU SEE ANY LEAKES BE VERY CAREFUL TO TIGHTEN THESE WITH JUST A SMALL AMOUNT OF PRESSURE AS MOST ARE SEALED WITH FERRULE TUBING AND IF TIGHTENED TOO MUCH WILL DAMAGE FERRULE.

If none of the connections have leaks on any of the <u>Lines Inside Roaster</u> or <u>on the gas</u> <u>Lines Leading to Roaster</u> then likely any gas smell is coming from Buildup in Burner Room when trying to turn on Roaster Before it Lights or if airflow is not turned up enough during Roast or exhaust setup is not done properly. Also if you turn gas on/off during a Roast this could result in gas smell.

IF YOU STILL NEED HELP EMAIL OUR TECH DEPARTMENT WITH YOUR ACCOUNT NUMBER & DETAILS ABOUT YOUR CONCERNS:

TECH@BUCKEYECOFFEE.COM

BCROASTERS.COM