




## Mandatory Markings:

Below are examples of the rating plates that must be fixed to the rear of the unit on completion of the conversion by the installer.

<b>ENTRÉE LLC</b>			
<b>Phone : (704)-900-2068</b>			
<b>Gas Convection Oven</b>			
Model:CO1-P	Gas Type:LP (propane)	Manifold Pressure:10" WC	
Orifice Size: 1.25 mm	Input: 54000BTU	Max.Pressure:13" WC	
Serial:*****			Conforms to NSF/ANSI STD.4
Made in China	Intertek 4003027	Intertek	Conforms to ANSI STD Z83.11-2016 Certified to CSA STD 1.8-2016
Fabrique aux La China			
Hecho en China			
<b>Electrical rating: 120VAC,60 Hz 1 Phase, 9.3 Amperes</b>			
<b>For Propane gas when equipment with No. 1.25mm drill size orifice</b>			
<b>For your safety refer to installation instruction for conversion procedure.</b>			
Intended for other than household use-Non destiné à l'usage domestique			
<b>Entree LLC, 4673 OSBORNE DRIVE ,SUITE D ,EL PASO, TX 79922</b>			

### Example A Rating Plate:

<b>CONVERSION BY QUALIFIED SERVICE AGENCY</b>	
THIS APPLIANCE WAS CONVERTED ON:	
Day_____	month_____year _____
To LPG as with KIT#: _____	
By: company name _____	
Address: _____	
_____	
_____	
Which accepts the responsibility that this conversion has been properly made	

### Example B Installation Plate:

<input type="checkbox"/> LPG	<input type="checkbox"/> GPL	CLEARANCES
		ESPACES LIBRES
FOR LP GAS WHEN EQUIPPED WITH NO. 1.25mm DRILL SIZE ORIFICE		
POUR LP GAZ LORSQU EQUIPE AVEC UNE OUVERTURE		
DE TAILLE DE MECHE NO.1.25mm		
MAN. PRESS	<input type="text" value="10.0"/>	INCH W.C.
PRESS.MAN		
BTU CONSOMMATION	<input type="text" value="54000"/>	BTU INPUT/HR
FOR USE IN NON COMBUSTIBLE LOCATIONS ONLY		
DOIT ETRE UTILISE SEULEMENT DANS DES LOCAUX NON INFLAMMABLES		
COMPLIES WITH ANSI STD Z83.11.2016, CSA STD 1.8.2016, FOOD SERVICE EQUIPMENT		
For your safety refer to installation instructions for conversion procedure		
	<input type="text" value="6"/>	BACK ARRIERE
	<input type="text" value="6"/>	RT SIDE COTE DROIT
	<input type="text" value="6"/>	LT SIDE COTE GAUCHE

### Example C warning label fixed to side of the unit

## INSTRUCTIONS FOR FIELD CONVERSION TO LPG GAS:

This instruction covers the following models:

**Gas Convection Oven: CO1-P**

Please refer to specific instructions for each model range

### WARNING:

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 equipment.

### WARNING:

This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer 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.

MODELS	PARTS INCLUDES
SINGLE DECK OVEN	3 × 1.25 mm drill orifices & Regulator Spring Kit
DOUBLE DECK OVEN	6 × 1.25 mm drill orifices & Regulator Spring Kit

## Specific Instructions for Gas Convection Oven:



### CAUTION:

**ENSURE THE GAS SUPPLY IS SHUT OFF AT THE  
MANUAL SHUT OFF VALVE BEFORE PROCEEDING  
WITH THE CONVERSION**

1. Turn off gas supply at the appliance service valve.
2. Remove metal cap screw and plastic pressure adjustment screw. Refer to Fig. 1.
3. Remove the existing spring.
4. Insert the replacement spring. Refer to Fig. 2.
5. Install the new plastic pressure regulator adjustment screw.
6. Check and adjust the regulator setting using a manometer.
7. Install the new metal cap screw and O-ring.
8. Mount conversion label on the gas control.
9. Install the gas control and appliance according to appliance manufacturer instructions.
10. Substitute the main orifices with one that matched with the gas supply.

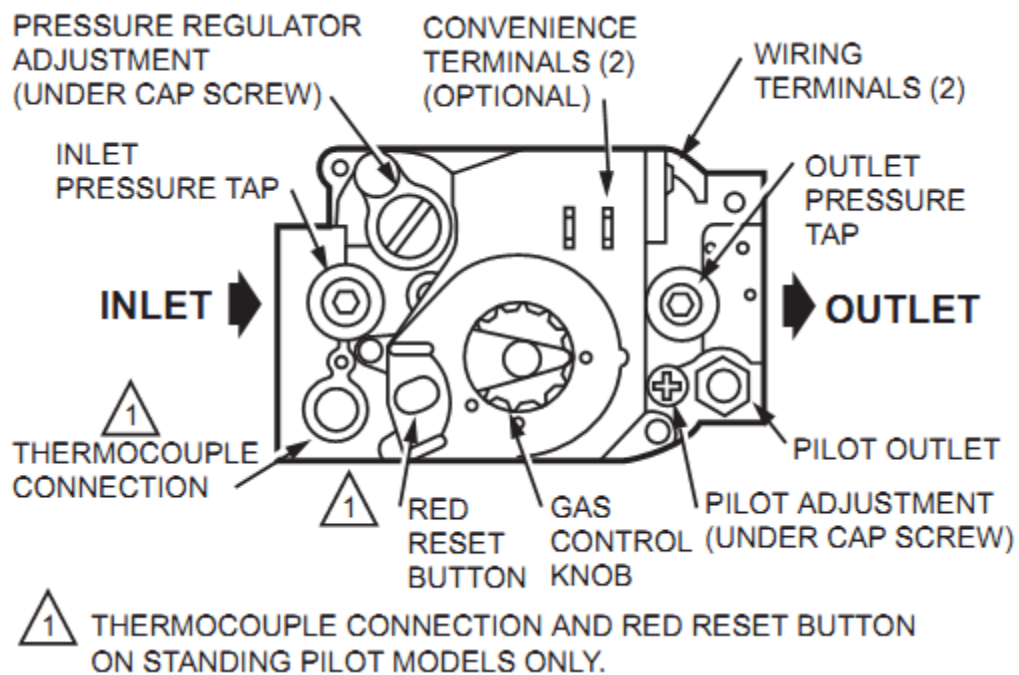


Fig. 1

## Checking Gas Pressure Using a Manometer (Pressure Gauge)



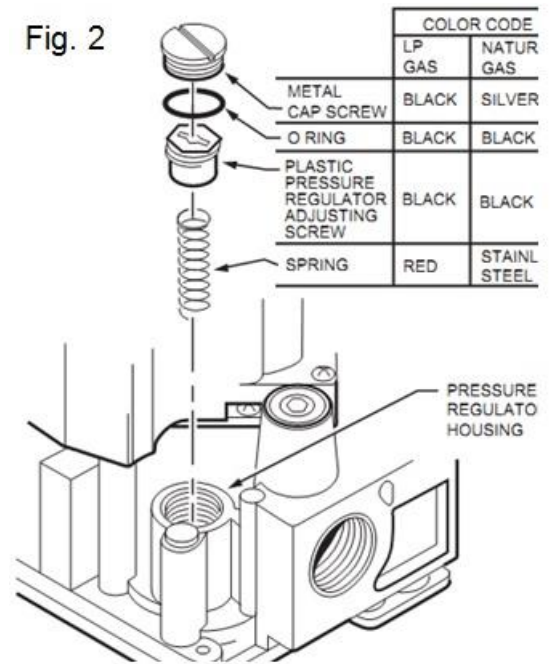
1. Turn gas control knob to PILOT for standing pilot systems or turn gas control knob or slide switch to OFF for intermittent and direct ignition systems.
2. Remove outlet pressure tap plug from gas control and connect pressure gauge. Refer to Fig. 1.
3. Turn gas control knob or slide gas control switch to ON position.
4. To obtain an accurate outlet pressure reading, main burner must be cycled on and off several times to stabilize the pressure regulator diaphragm.
5. Light main burner and read pressure gauge.
6. If necessary, adjust pressure regulator to match appliance rating.
  - a. Remove metal cap screw.
  - b. Using a screwdriver, turn inner plastic regulator adjustment screw clockwise  to increase or counterclockwise  to decrease gas pressure to main burner.
    - c. Always replace metal cap screw and tighten firmly to prevent gas leakage.
7. Turn gas control knob to PILOT for standing pilot systems or turn gas control knob or slide switch to OFF for intermittent and direct ignition systems.
8. Remove pressure gauge and replace outlet pressure tap plug and metal cap screw.
9. Proceed to Checkout section.
  - a. For one ft<sup>3</sup> per revolution gas meter dials, use Table 1 directly.
  - b. For 1/2 ft<sup>3</sup> per revolution gas meter dials:
    - (1) Determine time for two dial revolutions
    - (2) Use Table 1 directly.
      - c. For two ft<sup>3</sup> per revolution gas meter dials:
        - (1) Determine time for one complete dial revolution.
        - (2) Divide time by two.
        - (3) Use Table 1 directly.

Fig. 2



## Derating at altitudes above 2000 ft. (610m):

Ratings of gas utilization equipment are based on sea level operation and shall not be changed for operation at elevations up to 2000 ft. (610m).

For operation at elevations above 2000 ft. (610m), equipment ratings shall be reduced at the rate of 4 percent for each 1000 ft. (300m) above sea level before selecting appropriately sized equipment.