



FRYER

Manual Instructions

AEF-3540S, AEF-2525,

AEF-4050S, AEF-4050S



EN

Manual instructions

Installation and Operation

ES

Manual de instrucciones

Uso y mantenimiento

DE

Bedienungshinweise

Installation und Betrieb

TK

Manuel talimatları

Kurulum ve Çalıştırma

FR

Manuel d'instructions

Installation et fonctionnement

PT

Manual do instruções

Instalação e Operação

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INTRODUCTION

1.1 Introduction to machine & models.

General

ASBER Fryers are produced with high quality workmanship and material. Proper installation, operation and maintenance will result in many years of satisfactory performance.

Before installing the fryer, thoroughly read this manual and carefully follow all instructions provided in this manual.

This manual is applicable to all the models listed on the cover page. Procedures in this manual will apply to all models unless specified by the manufacture.

Spare Parts Order

To speed up your parts request, provide the model number, serial number, gas type, part re and quantity require.

Unpacking

This fryer was carefully inspected before leaving the factory. Upon acceptance of the shipment, the transportation company assumes full responsibility for safe delivery.

Immediately after unpacking the fryer, check for possible shipping damage. If the fryer is damaged, save the packaging material and contact the carrier within 15 days of delivery.

Visible loss or damage: Note on freight bill or express delivery and signed by person making delivery.

File claim for damages immediately: Regardless of extent of damages.

Check that the following have been included:

Crumb Rack (1)

Basket Hanger (2)

Adjustable Legs (4)

Drain Pipe Extension (1)

Twin Fry Baskets (2)

Manual and Warranty – Retain for future reference.

Do not use the door or its handle to lift the unit.

1.2 Important safety information

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.



IMPORTANT: In the event a gas odor is detected, shut down units at the main, shut off valve and contact the local gas company or gas supplier for service.



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 this equipment.

1.3 Specification chart:

MODEL	BTU'S LP AT 10" W.C.	ORIFICE SIZE LP	BTU'S NG AT 5" W.C.	ORIFICE SIZE NG	BURNERS
FRYER					
AEF-3540	30,000	52	35,000	36	2
AEF-4050 S	30,000	52	35,000	36	3
AEF-5060 S	30,000	52	35,000	36	4
AEF-2525 S	30,000	52	35,000	36	4

INSTALLATION:

2.1 Transport, handling, unpacking,location.

Upon receiving your new ASBER Equipment, check the package and the machine for any damages that may have occurred during transportation. Visually inspect the exterior of the package. If damaged, open and inspect the contents with the carrier. Any damage should be noted and reported on the delivering carrier's receipt.

In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment notify the carrier immediately. Notification should be made verbally as well as in written form. Request an inspection by the shipping company of the damaged equipment. Retain all crating material until inspection has been made. Finally, contact the dealer through which you purchased the unit.

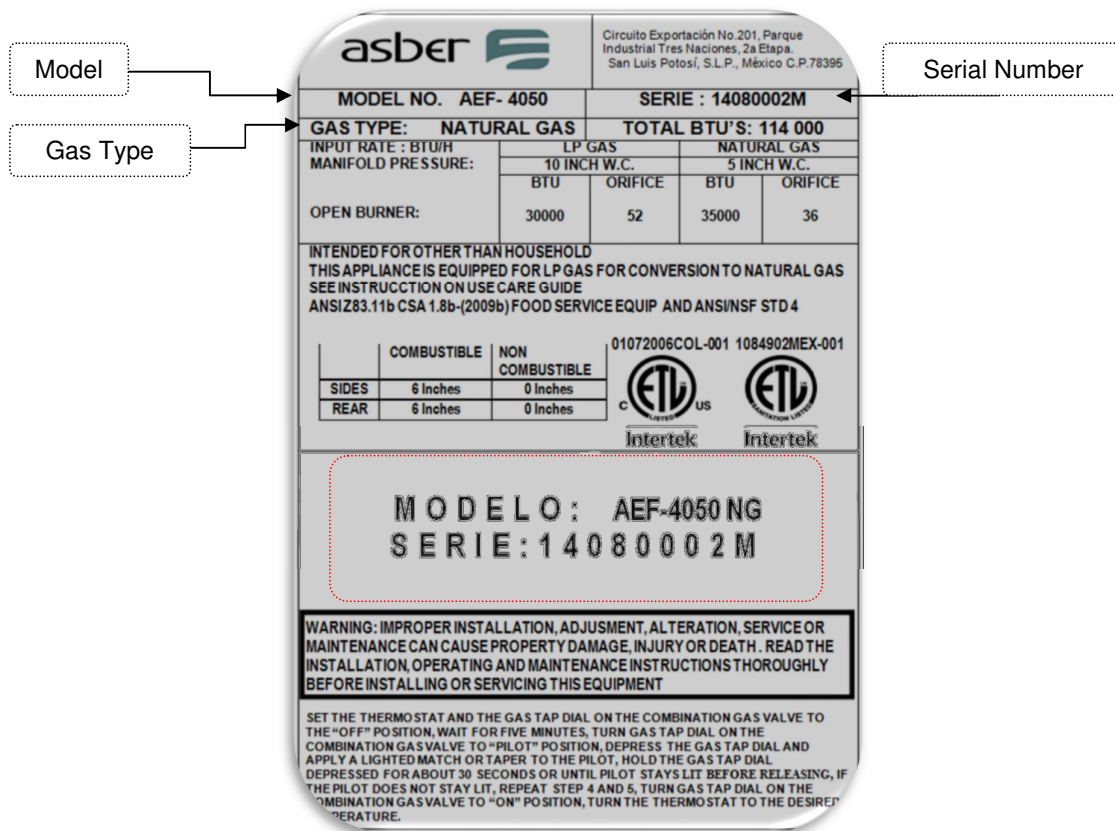
2.2 Manufacturer's identification label description.

Information on this plate includes the model, serial number, BTU / hour input of the burners operating gas pressure in inches WC, and whether the appliance is orifices for natural or propane gas.

When communicating with factory about a unit or requesting for special parts or information, Rating plate data is essential for proper identification.

Before installing the fryer, **verify that the type of gas (natural or propane)** agrees with the specifications on the fryer data plate, which is located on the inside of the door panel. **Make sure the fryer is configured for the proper elevation.**

ASBER COOKING APPLIANCES MUST BE CONNECTED ONLY TO THE TYPE OF GAS IDENTIFIED ON THE RATING PLATE.



2.3 Installation and assembly.

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is inspected and crated by skilled personnel before leaving our factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

Visible loss or damage: Note on freight bill or express delivery and signed by person making delivery.

File claim for damages immediately: Regardless of extent of damages.

Concealed loss or damage: If damage is noticed after unpacking, notify transportation company immediately and file "Concealed Damage" claim with them. This should be done within (15) days from date of delivery made to you. Retain container for inspection.

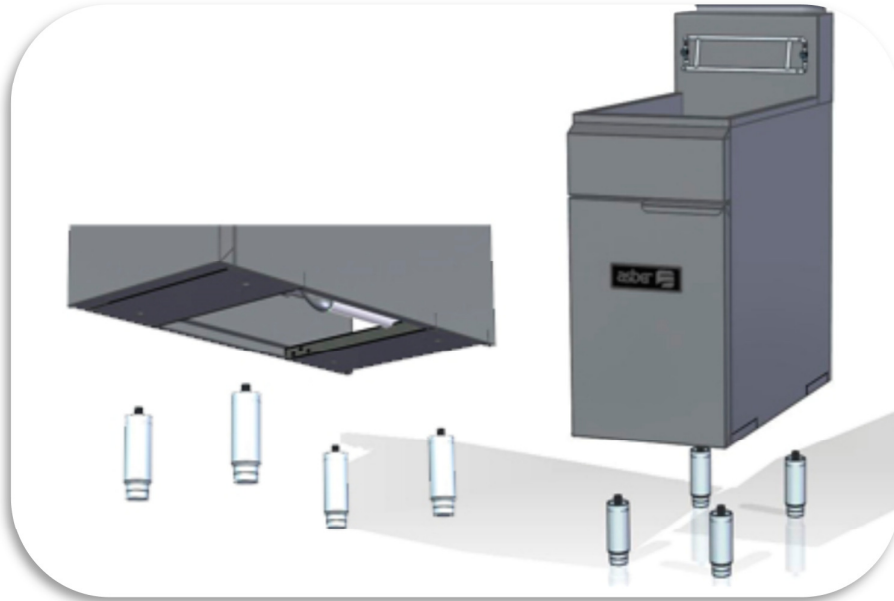
2.3.1 Uncrating.

Cut and remove the outer packaging. Cut the (4) clamps that hold the equipment to the skid lift the unit off the skid.

2.3.2 Intallation of legs.

LEGS ASSEMBLY:

- Mount Legs on bottom of product, the appliance may be further leveled with adjustment in the foot of the leg.



NOTICE

- Installation on non-combustible floor shall be with factory supplied legs or casters.

2.4 How to install caster on fryer Asber.

STEP 1:

Turn furnishing in order to see fryer bottom.

STEP 2:

This is how the base frame must see.

Important you will have 2 wheels with brake and 2 wheels no brake. Identify wheels with brake and place them in front of the fryer in order to avoid moving of fryer, once reverse your fryer.



STEP 3:

Insert and twist caster shaft in the biggest hole. Inside there is a welded nut to hold caster shaft.

BRAKE LEVER



STEP 4:

Repeat step 3 for each caster and verify the base of caster abuts the base frame.

STEP 5:

Reverse your fryer to normal position.

2.5 Gas connections.

NOTICE

The gas supply (service) line must be the same size or greater than the inlet line of the appliance. ASBER appliances use a 3/4" NPT inlet.

Pipe joint compound must be resistive to Natural or LP gas.

For equipment using propane gas do not install supply lines with a diameter less than 1/2 under any circumstances.

▲ WARNING

All connections must be tested with a soapy water solution before lighting any pilots.

After all pipe connections have been checked for leaks, fully purge gas pipes to remove air.

The appliance shall be connected to the fuel gas for which it was designed. No attempt shall be made to convert the appliance from the gas specified on the rating plate for use with a different gas without consulting the installation instructions, the serving gas supplier, or the appliance manufacturer for complete instructions.

2.5.1 Manual shut off valve.

This installer supplied valve must be in the gas service line ahead of the appliance regulator in the gas stream and in a position accessible in the event of an emergency.

2.5.2 Pressure regulator.

Commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation; the gas pressure regulator supplied by ASBER must be installed at the gas inlet of each piece of equipment.

The gas pressure should be set at 5" W.C. (Water Column) (0.8 kPa) for natural gas and 10"W.C. (2.75 kPa) for propane gas.

Prior to connecting the regulator, check the incoming line pressure, as these regulators can only withstand a maximum pressure of 1/2" PSI (14"WC). If the line pressure is beyond this limit, a step down regulator will be required.

The arrow shown on the bottom of the regulator body shows the gas flow direction, it should point downstream to the appliance. The BLUE air vent cap on the top is part of the regulator and should not be removed.

▲ WARNING

Any adjustments to the regulator should be made by qualified service personnel only with the proper equipment.

2.5.3 Testing de gas supply piping system.

When test pressures exceed ½ PSI (3.45 kPa), the fryer and its individual shutoff valve must be disconnected from the gas supply piping system.

When test pressures are ½ PSI (3.45 kPa) or less, the fryer must be isolated from the gas supply piping system by closing its individual shutoff valve.

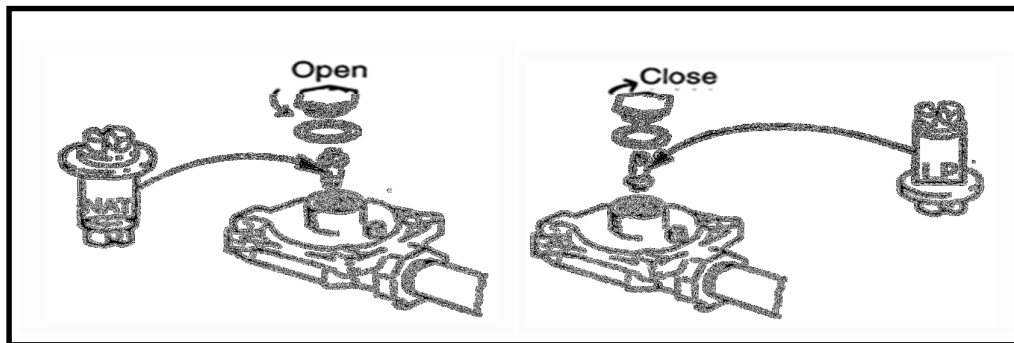
2.5.4 This appliance is equipped for natural gas.

This appliance is equipped with orifices sized (# 36) for operation with natural gas.

For conversion to LP (PROPANE) gas see instruction plate in the appliance. Gas conversion must be performed by qualified or authorized personnel. Orifices (#52) necessary for LP (PROPANE) and regulator for conversion are provided on accessory box.

2.5.5 Presureregulator conversión:

- A. Remove cap and snap out plastic plunger from bottom of cap.
- B. Turn plunger over and snap back in original location. **Please see in the last three pages of this manual the gas conversion instructions.**



▲ WARNING

Failure to install the pressure regulator will void the appliance warranty

The fryer needs to be restrained to prevent tipping when installed in order to avoid the splashing of hot liquid. Install the fryer connection to a battery of appliances or installing the fryer in an alcove, or by separate means, such as adequate ties.

Leveling the fryer:

Check the level of the fryer by placing a level on top of the fryer after gas connections have been made. Ensure that the fryer is level front-to-back and side-to-side in the final installed position.

Over-heat shutdown.

If the shortening becomes overheated, a high-temperature sensor will turn the gas valve off and extinguish the pilot light. If the unit shuts down due to the overheating, do not try to relight the pilot until if the shortening temperature is below 300° F (149 C).

If an overheating situation persists, contact your local Asber authorized service company for further assistance.

2.6 Location:

- Installation of the equipment should be performed by qualified, certified, and authorized personnel who are familiar and experienced with local installation codes.
- Before Installation please read instructions completely and carefully.
- Do not remove permanently affixed labels, warnings or plates from the product.
- Please observe all local and national codes and ordinances
- Installation must conform with local codes, or in the absence of local codes, the National Fuel Gas Code, ANSI Z223.1 (latest edition)
- The appliance must be isolated from gas supply piping system, by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than ½ psi (3.45kpa).

OPERATION:**3.1 General information.**

Operation of this equipment must be performed by qualified or authorized personnel who have read and are familiar with the functions of the equipment.

WARNING

Hot oil and hot surfaces can cause severe burns. Use caution when operating the fryer.

Do not attempt to move the fryer filled with hot oil or shortening.

Do not go near the area directly above the flue when fryer is operation.

Severe burns may be caused.

Drain hot oil in metal containers, do not use plastic buckets or glass containers.

Before first use.

Cleaning

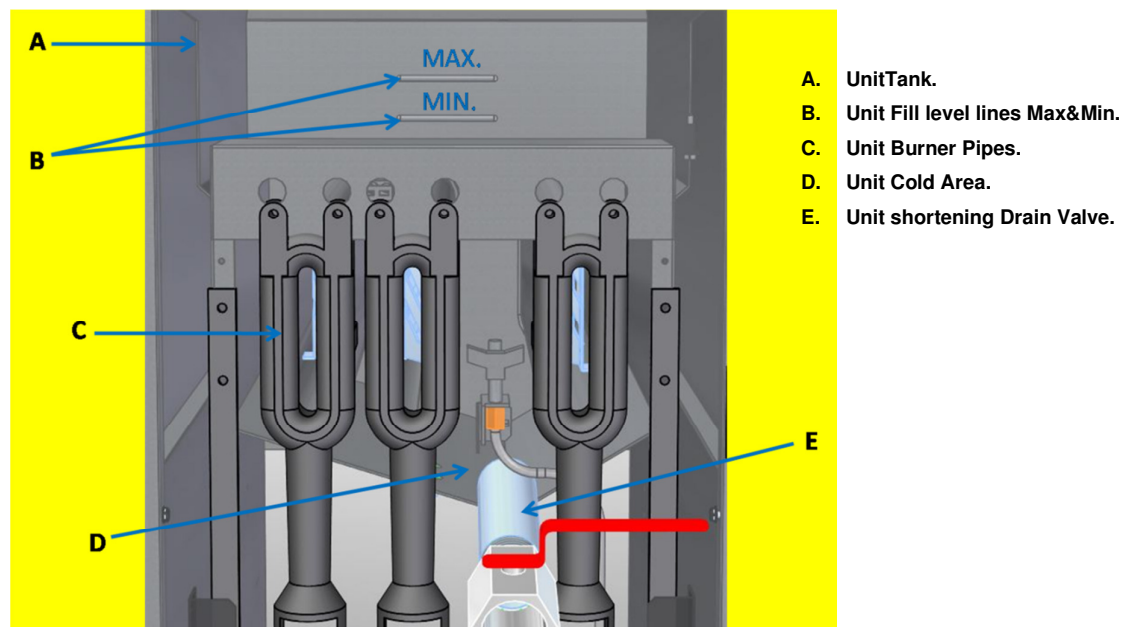
New units are wiped down at the factory to remove any visible signs of dirt, oil, grease, etc. remaining from the manufacturing process.

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.

NOTICE

Do not use chlorine or sulfate/sulfide cleaners.

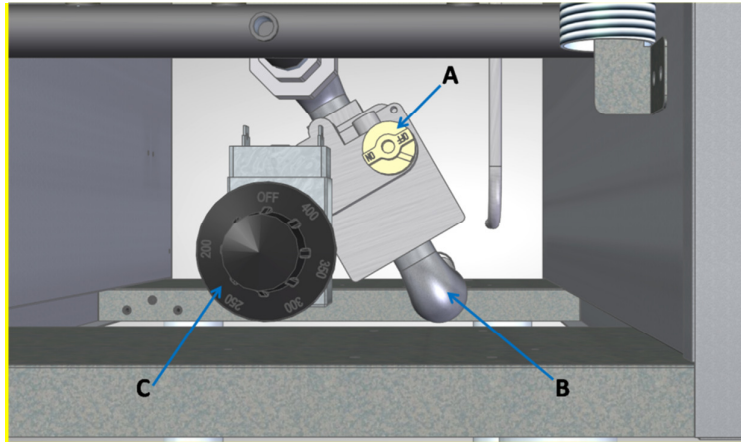
- Wash any accessories shipped with unit.
- Rinse fryer and accessories thoroughly and drain the fryer.
- Wipe tank completely dry with a soft, clean cloth.



- Step 1: Close the drain valve.

- Step 2: Fill the unit tank with liquid shortening.
- Step 3: Shortening level (see drawing above) should be between the min and max lines in the unit tank.
- Step 4: Shortening will expand when heated. Do not fill the unit tank past the Maximum equipment.
- Step 5: Add fresh shortening as needed to maintain oil level.

3.2 LIGHTING THE PILOT



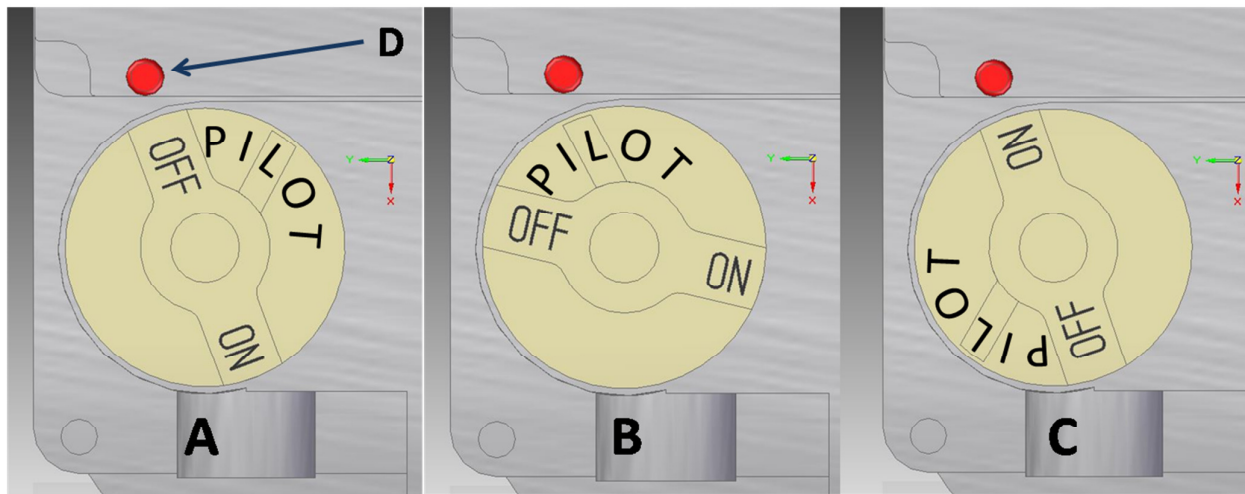
- A) Gas Valve ON-OFF pilot knob
 B) Gas Valve Supply Pipe
 C) Temperature Selection Thermostat Knob.

1. Open the front door.
2. Turn the thermostat to the OFF position view part A of the diagram. The thermostat is located behind the front door.
3. Push the gas control valve knob and turn to the OFF position and wait 5 minutes for the unburned gas to vent out.
4. Push and turn gas control valve knob to the PILOT position, view part B of the diagram.
5. While holding and pressing the knob in, light the pilot with flame. Continue to depress the knob until pilot remains lit then the knob can be released. If the pilot does not remain lit, repeat steps 3 through 5 again.
6. Depress and turn gas control knob to ON, view part C of the diagram.
7. If gas supply is interrupted, repeat steps 2 through 6.



CAUTION: Main burners shall not be "ON" when the vessel is empty. During testing, fill the vessel with liquid (oil or water) till above the heat transfer tubes.





- A) Gas Valve Selection knob OFF position, drawing A
- B) Gas Valve Selection knob PILOT position, drawing B

3.3 Turning the unit “ON”.

1. Set the thermostat and the gas tap dial on the combination gas valve to the “OFF” position.
2. Wait for five minutes.
3. Turn gas tap dial on the combination gas valve to “Pilot” position.
4. Depress the gas tap dial and apply a lighted match or taper to the pilot.
5. Hold the gas tap dial depressed for about 30 seconds or until pilot stays lit before releasing.
6. If the pilot does not stay lit, repeat step **4 and 5**.
7. Turn gas tap dial on the combination gas valve to “on” position.
8. Turn the thermostat to the desired temperature.

3.4 Turning the unit “OFF”.

At the end of the day:

1. Turn the thermostat to the OFF position.
2. To maintain the pilot lit, turn the gas valve to “L” in Pilot.
3. To shut off all gas to the system, including the pilot, turn the gas valve knob to the OFF position.

3.5 Daily shut-down.

Filter the oil in all fryers.

3.6 Frying instructions.

- Set the desired temperature and allow shortening to heat up to that temperature.
- Fry items that are the same size to ensure equal doneness.
- Drain or wipe dry raw or wet foods to minimize splatter when lowering into hot shortening.
- Add fresh shortening as needed.

3.7 Fry Basket Guidelines

- Do not overfill baskets. (See table for recommended basket capacities below) Carefully lower basket into oil.
- When frying doughnuts and fritters, turn product only once during frying.
- When cooking French fries or onion rings, shake the basket several times.
- Batter-covered foods should be dropped carefully, one by one, into shortening or basket. If you use the basket, first dip the basket into the shortening to reduce batter-build up on basket surfaces.
- When frying is completed, remove basket or product. Hang basket on rear hanger.

3.8 Extending shortening life.

Shortening life can be extended by the following guidelines:

- Do not salt foods over the fryer.
- Use good-quality shortening.
- Filter shortening daily (at a minimum).
- Replace shortening if it becomes poorly flavored.
- Keep equipment and surrounding clean.
- Set thermostat correctly.
- Remove excess moisture and particles from food products before placing on fryer.

3.9 Draining the tank.

1. Turn the thermostat to the OFF position.
2. To keep the pilot lit, turn the gas valve to the PILOT position.
3. Direct the drain spout into the container that you want to drain the shortening into.
4. Open the drain valve. The oil will drain into the container. When the container is full or the fryer tank is empty, close the drain valve. Repeat this step until the fryer is empty.
5. If desired, perform the weekly clean-out as described under CLEANING.
6. Once tank is completely empty, add new shortening and set thermostat to desired temperature.

3.10 Daily filtering.

Hot oil and hot parts can cause burns. Use care when operating, cleaning, and servicing the fryer.

Filter shortening at least once a day. Refer to the instructions provided with your filtering equipment. A cold fryer will not drain properly. Always filter shortening between 250°F and 350°F. The shortening in the cold zone area will remain hard if the heat is only on for a few minutes. If necessary, use the clean-out rod to carefully stir the hard shortening to an area above the cold zone where it will melt. Use the tank brush to help clear sides and tubes of debris.

MAINTENANCE

4.1 Cleaning.

For continued performance efficiency and longevity of your Fryer it is essential to carry out a good maintenance program.

4.1.1 Daily:

1. Remove and wash thoroughly all “loose” parts (basket hanger, baskets, crumb screen, etc.).
2. Wipe clean all exterior and interior accessible surfaces and parts.
3. Filter the liquid oil/shortening at the end of the day, replace if necessary. If fryer is under heavy use, filter more often during the day.
4. Clean all the fryer tank with a long brush (even the capillary connections)

**4.1.2 Weekly:**

1. Shut down the fryer by turning off the gas tap dial and power supply, where applicable.
2. Drain the fryer in a filter pan or steel container. Flush out sediments at the bottom of the vessel with liquid oil.
3. Close the drain valve and fill the vessel with a mixture of boil-out solution and water.
4. Relight the pilot and turn on the burners.
5. When the solution starts to boil, turn off the thermostat and let the vessel soak to soften the deposit and/or carbon spots. (Approximately 1 hour).
6. Drain off solution, scrub the insides with brush and rinse thoroughly.
7. Repeat the cleaning procedure, if necessary.
8. Wipe dry with soft towels and refill with clean oil/shortening.

NOTICE

Do not use chlorine or sulfate/sulfide cleaners.



WARNING: All water must be removed before adding oil or shortening. Not doing so can result in splattering of hot oil.

4.1.3 Stainless Steel parts.

Do not use steel wool, abrasive cloths, cleansers or powders to clean stainless steel surfaces. All stainless steel parts should be wiped regularly with hot soapy water during the day and a stainless steel liquid cleaner at the end of the day. To remove encrusted materials, soak in hot water to loosen the material, and then use a wood or nylon scraper. NOT USE a metal knife, spatula, or any other metal tool to scrape stainless steel. Scratches are almost impossible to remove.

5. TROUBLE SHOOTING

Pilot will not light	<ul style="list-style-type: none"> a. No gas b. Gas tap dial not set at "Pilot" position and depressed. 	<ul style="list-style-type: none"> a. Turn main gas valve "ON" b. Set gas tap dial on combination gas valve to "Pilot". Depress and hold while lighting.
Pilot will not stay lit	<ul style="list-style-type: none"> a. Gas tap dial not depressed and held long enough b. Defective thermopile c. Pilot flame not properly adjusted 	<ul style="list-style-type: none"> a. Depress and hold for at least 30 sec. b. Replace c. Adjust pilot flame with pilot adjustment screw on the combination valve.
Main burners will not ignite	<ul style="list-style-type: none"> a. Pilot not lit b. Thermopile not properly installed in the pilot. c. Gas tap dial not set at "ON" position. d. Thermostat not set at any temperature. e. Defective gas valve. f. Defective hi-limit switch. 	<ul style="list-style-type: none"> a. Light the pilot b. Push in and tighten. Pilot flame should engulf the thermopile. c. Turn and set gas tap dial to "ON" position. d. Set thermostat to desired temperature. e. Replace f. Replace.
Fryer does not heat up fast	<ul style="list-style-type: none"> a. Insufficient gas. b. Line clogged c. Overloading the fryer. 	<ul style="list-style-type: none"> a. Check gas pressure. b. Remove and clean gas line c. Cook smaller loads. Need larger fryer!

Oil/shortening scorches and breaks down.	<ul style="list-style-type: none"> a. Operating temperature too high. b. Thermostat out of calibration c. Oil/shortening overused. d. Oil/shortening not filtered frequently. 	<ul style="list-style-type: none"> a. Set at proper temperature. b. Re-calibrate c. Replace d. Replace
Temperature cannot be controlled	<ul style="list-style-type: none"> a. Thermostat bulb out of proper position. b. Thermostat out of calibration. c. Defective thermostat. d. Defective gas valve. 	<ul style="list-style-type: none"> a. Relocate and secure at the proper position. b. Re-calibrate. c. Replace. d. Replace.
Fryer shut-off, cannot re-light pilot	<ul style="list-style-type: none"> a. Hi-limit cut off. b. Defective thermostat. c. Thermostat out of calibration. d. Hi-limit switch defective. 	<ul style="list-style-type: none"> a. Note: cannot re-light the pilot until temperature of oil drops to about 325°F. call service, if uncertain. b. Replace. c. Re-calibrate d. Replace.

6. Warranty Terms.

ASBER TERMS OF SALE & LIMITED WARRANTY FOR U.S.A. INSTALLATION

NOTE- The company reserves the right, without prior notice, to make changes and revisions in product specifications, design and material; which in the opinion of the company will provide greater performance, efficiency, and durability.

SHIPMENTS- The Company's responsibility ceases with delivery of goods to the transportation company after receiving a receipt for them in "Good Order". In case of freight damage, do not refuse shipment, but call agents attention to its condition and make a careful note of details on freight bill before charges are paid. In case of concealed damages, immediately notify freight agent in writing (retaining a duplicate copy) notifying them of your intention to file claim, so that they may inspect shipment and provide necessary forms for filing claim. Retain all packaging and do not remove from delivery site.

DELIVERY – Asber is not responsible for any delays in deliveries that are beyond our control.

RETURNED GOODS - Returned goods are subject to a 25% restocking charge and handling charge. Prior to shipping, a Return Material Authorization (RMA) number must be granted by Asber all returned goods must be shipped freight prepaid. Shipments without RMA number will be refused. Equipment returned must be in its original factory package; freight prepaid ad must be in the same condition as originally shipped by Asber

6.1 Limited warranty.

ASBERwarrants its new Product (s) to be free from defects in material and workmanship for a period of one (1) year from the original date of installation not to exceed 15 months from date of shipment. Equipment sold and installed for residential use, or outside the continental United States is excluded from this warranty.

This warranty is limited to Product(s) sold to the original commercial user. The liability of **ASBER**is limited to, at **ASBER's** option, the repair or replacement of any part found by **ASBER**to be warranted herein. **ASBER**shall bear the normal labor charges for repair or replacement to the extent that such repair or replacement is performed within 35 miles of the office of an authorized service agency, within the continental United States and during regular (straight time) hours. Travel outside of the 35 miles and any work performed at overtime or weekend rates would be the responsibility of the owner/user. Defective parts must be returned to **ASBER**, fright prepaid, for Warranty Inspection.

ASBERassumes no responsibility for any product not installed properly in accordance with the instructions supplied with the equipment. Any equipment which has been modified by unauthorized personnel or changed from our original design is not covered under this Warranty. Furthermore, **ASBER**assumes no obligation for any product which has been subject to misuse, abuse or harsh chemicals. Normal maintenance as outlined in the instructions is the responsibility of the owner-user and is not a part of this warranty. * Ninety days on Cast Iron Parts.

Light bulbs, porcelain, and glass components are excluded from this warranty.

Fryers: one year parts and labor, Limited Warranty on the fry tank: 5 years, prorated on stainless steel fry tank. Labor and freight shall be the responsibility of the user. Normal parts wear and maintenance is also not covered by this warranty. This warranty is in lieu of any other agreement, expressed or implied, and constitutes the only warranty of **ASBER**with respect to the products.

This states the exclusive remedy against **ASBER**relating to the product(s) whether in contract or in tort or under any other legal, theory, and whether arising out of warranties, representations, instruction, installation or defects from any cause.

ASBERshall not be liable whether in contract or in tort or under any other legal theory, for loss of revenue or profit, or for any substitute use or performance, or for incidental, indirect, special or consequential damages, or for any other loss or cost of similar type.

Proper installation, initial check out, air shutter adjustments, or normal maintenance such as lubrication, adjustment or calibration of controls is the responsibility of the dealer, owner-user or installing contractor and is not covered by this warranty.

This warranty does not cover parts or accessories, which (a) carry the warranty of a supplier or (b) are, abused.

This warranty is void if failure is a direct result of handling &/or transportation, fire, water, accident, misuse, acts of god, attempted repair by unauthorized persons, improper installation, if serial number has been removed or altered, or if unit is used for purpose other than it was originally intended. Failure to comply with any of these conditions will void this Warranty. In addition, this Warranty does not cover defects due to apparent abuse, misuse or accident.

7.- Conversion Instructions:

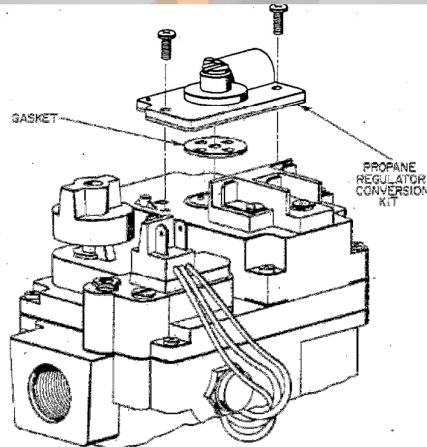
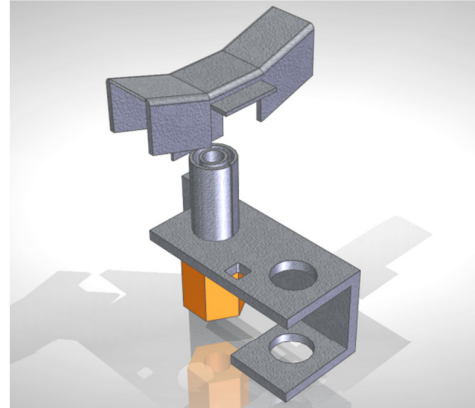
7.1 Gas valve conversion:

NOTE: This is a Robertshaw 7000 Series (MV) gas valve (LP) conversion kit for ASBER Fryer Model AEF-4050.

1. Turn OFF the fryer from the gas
 - a. supply.
2. Partially depress and turn the gas knob the OFF position.
3. Remove the following items:
 - two screws thru regulator
 - regulator
 - gasket
4. Install the new gasket, cover plate and two screws provided in the conversion kit.
5. Install the NEW PILOT orifice. See PILOT drawing ON RIGH.
6. Turn on the gas supply and check for leaks using a solution of soapy water.
7. If there are no leaks, proceed with the next step.
8. Turn the gas knob to the Pilot position and depress and light the PILOT.

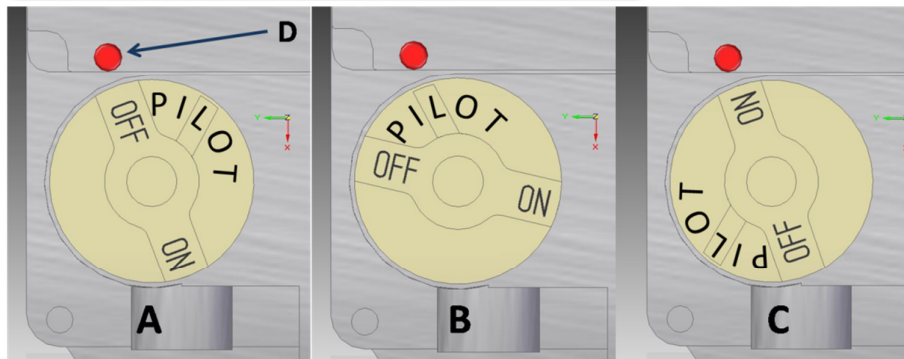
Adjust the gas pressure as necessary, per procedures on the reverse of this sheet.

NOTE: USE GASLINE THREAD SEALER ON ALL THREADED CONNECTIONS!



7.2 Adjusting the gas pressure:

1. Turn the gas valve knob to the OFF position.
2. Remove the pressure tap plug.
3. Screw the fitting for a gas pressure measuring device into the pressure tap hole.
4. Place the gas valve knob in the ON position, then turn the fryer on. When the burner lights and continues to burn, note the gas pressure and compare it to the pressure listed on the fryer rating plate.
5. If necessary, adjust the burner gas pressure by removing the cap from the gas valve regulator and turning the adjustment screw until the indicated pressure is equal to the pressure listed on the fryer rating plate. Replace the regulator cap.
6. Turn the fryer off and place the gas valve knob in the OFF position.
7. Remove the fitting from the pressure tap hole and reinstall the pressure tap plug.



- D) Gas Valve Selection knob OFF position,
drawing A
- E) Gas Valve Selection knob PILOT position,
drawing B
- F) Gas Valve Selection knob ON position,
drawing C

Conversion Kits Part Numbers:

KITS (LP): S873137000

PN: S862420000 Idle jet pilot "0.016"-LP 1 unit

PN: S872114000 Burner orifices #52 3 units

KITS (NG):S873149000

PN: S872115000 Burner orifices #36 3 units

PN: S872111000 GAS VALVE 7000 REG 3.5 STD 1 unit



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