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.

IRON RANGE CO	IDON	
800-228-7253		
Gas Convection Oven	BANDE COMPANY	
Model: IRCO-1 Gas Type: I	LP (propane) Manifold Pressure:10" WC	
Orifice Size: 1.25 mm	Input: 54000BTU Max.Pressure:13" WC	
Serial:*******		
Made in China	Conforms to ANSI STD Z83.11 - 2016 CONFORMS STD A	
Fabrique aux La China	SCOULE US Certified to CSA STD. 1.8 -2016 Gas Food Service Equipment	
Hecho en China	Intertek Intertek 4003027	
Intended for other than ho	ushold use - Non destiné à l'usage domestique	
Electrical rating: 120VA	C,60 Hz 1 Phase, 5.3 Amperes	
For Natural gas when e	quipment with No. 2.0mm drill size orifice	
For your safety refer to	installation instruction for conversion procedure.	
IRON RANGE CO, 360 N	MELVIN DRIVE, NORTHBROOK IL 60062	

Example A Rating Plate:

CON	ERSION BY QUAI	LIFIED SERVICE AGENCY
THIS APPLIAN	ICE WAS CONVERTED	ON:
day	month	year
To LPG gas w	ith KIT # :	
By: company	y name	
address	:	
Which accepts	the responsibility that t	his conversion has been properly

Example B Installation Plate:

LPG GF	PL	CLEARANCES ESPACES LIBRES			
FOR LP GAS WHEN EQUIPPED WITH NO 1.25MM DRILL ORIFICE SIZE POUR LP GAZ LORSQI'ÉQUIPÉ AVEC UNE OUVERTURE DE TAILLE DE MECHE NO. 1.25MM					
FOR USE IN NON COMBUSTIBLE LOCATION ONLY DOIT ETRE UTILISE SEULEMENT DANS DES LOCAUX NON FLAMMABLES COMPLIES WITH ANSI STD Z83.11-2016, CSA STD 1.8-2016					
MAN.PRESS		1	BACK ARRIÈRE	6"	
PRESS.MAN		RT SIDE COTE DROIT	6"		
BTU CONSOMMATION 54000 BTU INPUT/HR		LT SIDE COTE GAUCHE	6"		

INSTRUCTIONS FOR FIELD CONVERSION TO LPG GAS:

This instruction covers the following models:

Gas Convection Oven: IRCO-1

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's 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	

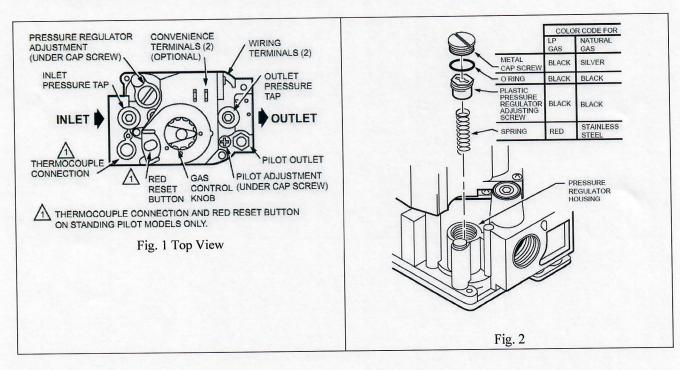
Specific Instructions for Gas Convection Oven:



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.



Checking Gas Pressure Using a Manometer (Pressure Gauge)

- 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.
- 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.
- 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 system.
- 8. Remove pressure gauge and replace outlet pressure tap plug and metal cap screw.
- 9. Proceed to Checkout section.
 - a. For one ft³ per revolution gas meter dials, use Table 1 directly.
 - For ½ ft³ per revolution gas meter dials: (1)
 Determine time for two dial revolutions (2)
 Use Table 1 directly.
 - c. For two ft³ per revolution gas meter dials:
 - Determine time for one complete dial revolution.
 - (2) Divide time by two.
 - (3) Use Table 1 directly.

CHECKOUT

- Make certain the primary air supply to the main burner is properly adjusted for complete combustion at final pressure
- Place system in operation and observe through at least one complete cycle to assure all controls are operating properly.
- 3. If manometer (pressure gauge) method is used, perform Gas Leak Test at outlet pressure tap plug.
- 4. Apply the conversion label in the conversion kit to the gas control to show conversion to a new type of gas.

Table 1. Converting Gas Flow Rate

Time (sec)	Flow (cfh)	Flow (m ³ /hr)
40	90	2.55
41	88	2.50
42	86	2.44
43	84	2.38
44	82	2.32
45	80	2.27
46	78	2.21
47	77	2.18
48	75	2.12
49	73	2.07
50	72	2.04
51	71	2.01
52	69	1.95
54	67	1.90
55	65	1.84
56	64	1.81
57	63	1.78
58	62	1.76
59	61	1.73
60	60	1.70
	58	1.64
62	56	1.59
64	54	1.53
66	53	1.50
68	51	1.44
70	50	1.42
72	49	1.39
74		
76	47	1.33 1.30
78	46	1.27
80	45	1.22
84	43	1.16
88	41	
92	39	1.10
96	38	1.08
100	36	1.02
105	34	0.96
110	33	0.93
115	31	0.88
120	30	0.85
130	28	0.79
135	27	0.76
140	26	0.74
150	24	0.68
160	23	0.65
170	21	0.59
180	20	0.57