




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. PHONE: 800-228-7253 Gas Countertop Charbroiler Model: IRRB-24 Gas Type: LP (propane) Manifold Pressure: 10" WC Orifice Size: 49# Input: 70 000 BTU Max. Pressure: 13" WC Serial: ***** Made in China Fabrique aux La China Hecho en China For warranty service 866-359-7378 Intended for other than household use - Non destiné à l'usage domestique	  Conforms to ANSI STD Z83.11-2016 Certified to CSA STD US 1.8-2016  Conforms to NSF/ANSI STD.4 Intertek 5001716
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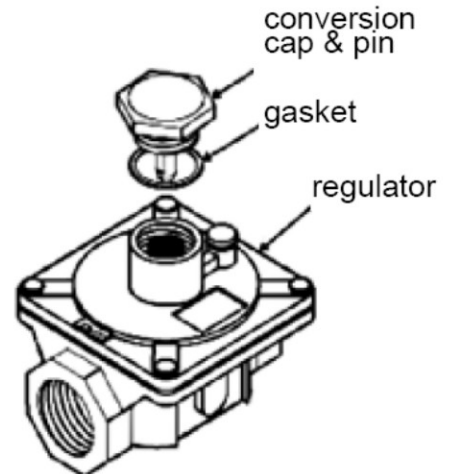


fig. 1 Gas pressure regulator

Example A Rating Plate:

CONVERSION BY QUALIFIED SERVICE AGENCY

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

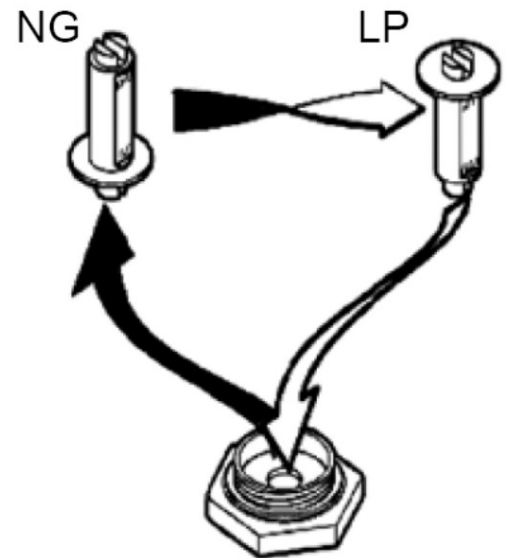


fig. 2 Conversion

Example B Installation Plate:

LPG	GPL	CLEARANCES ESPACES LIBRES
FOR LP GAS WHEN EQUIPPED WITH NO.49 DRILL SIZE ORIFICE POUR LP GAZ LORSQU EQUIPE AVEC UNE OUVERTURE DE TAILLE DE MECHE NO.49		
MAN. PRESS	10.0	INCH W.C.
PRESS.MAN	70000	BTU INPUT/HR
BTU CONSOMMATION		
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		
BACK ARRIERE	6"	
RT SIDE COTE DROIT	6"	
LT SIDE COTE GAUCHE	6"	

Example C warning label fixed to side of the unit

INSTRUCTIONS FOR FIELD CONVERSION TO LPG GAS :

This instruction covers the following models

Gas radiant broiler

IRRB-24/IRRB-36/IRRB-48

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
IRRB-24	2×Jet #49 drill 1×installation plate
IRRB-36	3×Jet #49 drill 1×installation plate
IRRB-48	4×Jet #49 drill 2×installation plate

Specific Instructions for char-broiler:



CAUTION:

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

1. Switch off the gas at the main supply valve and allow the unit to cool down before commencing the conversion.
2. Lift off the complete grill plate assembly to expose the burners and valves.
3. Remove the burners by loosening the fastening nuts located under the rear of the burner, lift the rear of the burner and slide backwards.
4. The brass orifice located on the end of the control valve may now be loosened and removed using a ½" wrench.
5. Replace with the new orifice from the conversion kit, first applying a small amount of joint paste to the thread on the end of the valve, this will ensure a good gas tight seal.
6. Replace the burner by sliding the open end over the orifice and then locating the M5 stud through the slot in the support bracket. Secure by replacing the M5 nut.
7. To operate with LP gas the regulator must be changed to operate at 10" W/C. (see fig. 1 on page 4) To do this remove the converter cap and pin from the regulator, remove the pin and invert then reinstall in the cap. Replace the cap on the regulator taking care that the gasket is in place on the cap.
8. Prior to connecting the regulator, check the incoming line pressure, as the regulators can only withstand a maximum pressure of ½ P.S.I. (14" W/C). If the line pressure is beyond this limit, a step down regulator will be required. The arrow forged into the bottom of the regulator body show gas flow direction and should point downstream to the appliance.
9. Check for Gas Leaks – A soapy water solution is recommended for locating gas leakage. Matches, candle flame or other sources of ignition shall not be used for this purpose.
10. Replace the loose fitting grill plate assembly into position.
11. Fix the conversion rating plate supplied in the kit adjacent to the original rating plate on the rear of the unit. Fill in the details required on the installation plate and fix to the rear of the unit.

Setting the pilot burner:

When changing from natural gas to LPG it is necessary to adjust the pilot burner flame as well. This is done in the following steps:

1. Remove the control knobs from the front of the unit, loosen the screws holding the front panel and remove.
2. The pilot burner valve is positioned to the right of the control valve, a small adjustment screw is located on the front face of the valve body this can be turned in or out with a small flat screw driver.
3. Adjust the screw in small increments whilst the pilot flame is burning until a small stable flame is achieved.
4. Replace the front panel and secure, refit the control knobs.

Instructions for normal operating sequence:

PILOT BURNER OPERATON

The units are equipped with standing pilots, and should be lit immediately after the gas is turned on.

- Turn off main valve to unit and wait 5 minutes to clear gas
- Turn off all knobs and pilot valves.
- Turn on main valve and light all pilots.
- The pilot burner must be lit, at the end of the tube. Hold an ignition source (6" fir lighter). Through the opening in the front panel at the pilot tube. When the flame is established remove ignition source.

BURNER OPERATION: To ignite burners, turn burner valve know to "High" position. Each burner is controlled by in individual high-low, on-off valve. In infinite number of grilling temperatures may be obtained by turning the burner valve to any position between high and low.

DERATING AT ALTITUDES ABOVE 2,000 FEET (610 M):

Rating of gas utilization equipment are based on seal level operation and shall not be changed for operation at elevations up to 2,000 feet (600M). For operation as elevation above 2,000 feet (600m), equipment ratings shall be reduced at the rate of 4 percent for each 1,000 feet (300m) above seal level before selecting appropriately sized equipment.