



# TOWN

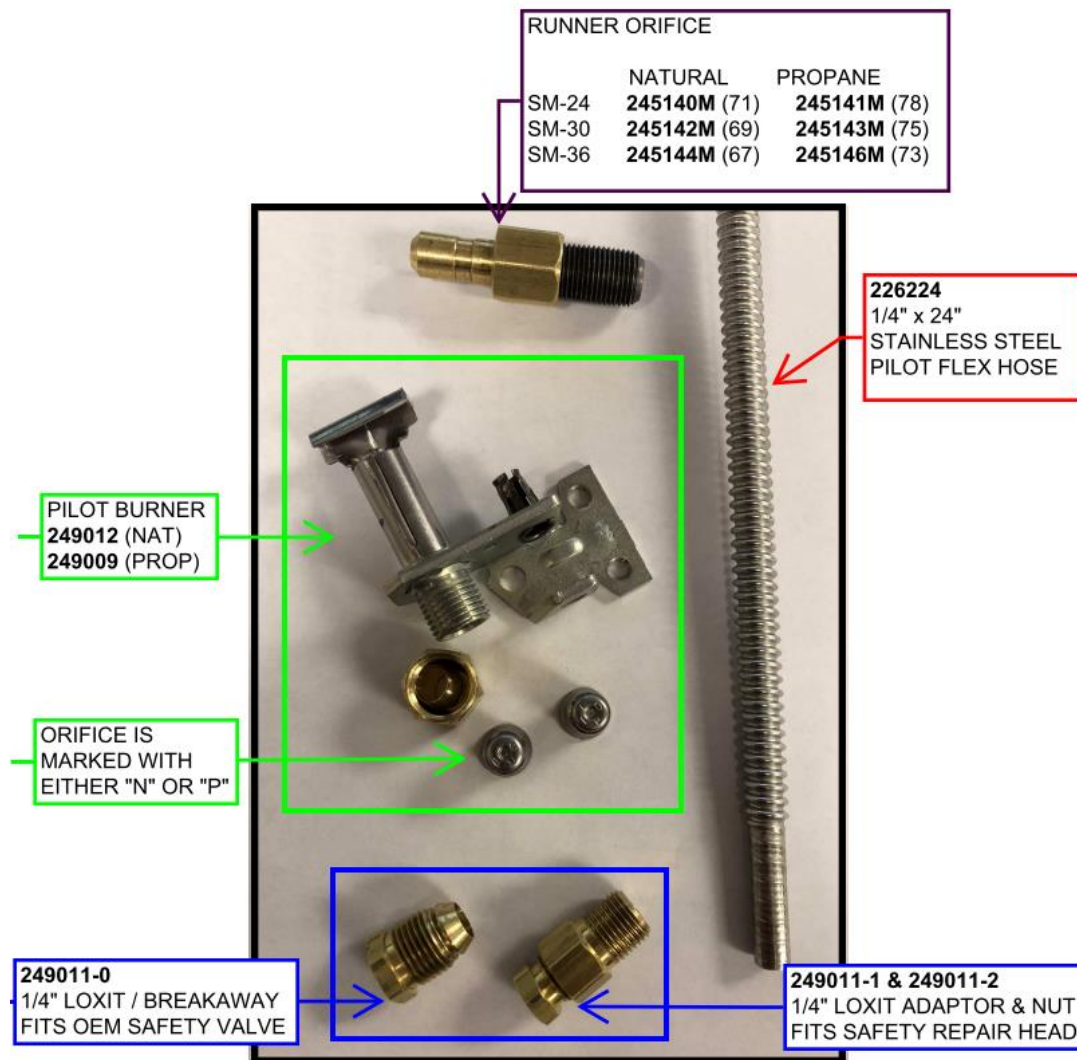
豐公司

FOOD SERVICE EQUIPMENT CO., INC.

72 Beadel Street Brooklyn, NY 11222

## GAS TYPE (LP/NAT) CONVERSION OF TOWN SMOKEHOUSE

### Model Series SM



To convert the unit, the following parts need to be purchased: **(1) pilot runner orifice**, **(1) safety pilot burner**, **(1) corrugated stainless steel pilot tube**, **appropriate safety valve fitting**. Part numbers are bolded in the image above.



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**The internal gas pressure regulator in the Town Smokehouse cannot be directly connected to a propane source or high-pressure gas system. A first stage regulator that reduces the pressure to 15" W.C. or lower must be installed before connecting the gas line to our equipment. Consult your gas supplier for the proper first stage regulator.**

### **CONVERSION STEPS**

1. Disconnect unit from the gas system.
2. Remove the bottom front control panel from the unit.
3. Convert the internal regulator- Remove the top cap from the regulator. The cap contains a plastic "plug". Gently remove the plug by applying hand pressure- it should snap out of the cap. Turn the plug 180 Degrees and snap it back into the cap. The visible end should now indicate the gas type you need- LP or NAT.
4. Remove the gas train and change the runner orifice. Install the orifice into the pilot runner but do not reinstall gas train yet.
5. Install the new pilot assembly.
6. Working with the removed gas train, close all the burner orifices. Depending on the Smokehouse size, there are either 3, 4 or 5 orifices. Use two open ended hex wrenches to close them. After they are fully closed open each one 1/2 turn. Fully open the air shutter for each orifice.
7. Connect the gas. Test for leaks using a leak detector or "bubble" fluid. **NEVER CHECK FOR LEAKS WITH AN OPEN FLAME.**
8. Light the pilot and adjust flame as necessary using the safety valve pilot adjustment screw. The cap must be reinstalled.
9. Turn thermostat down to lowest setting.
10. Turn the main gas valve to the on position. All burners should light with a low flame.
11. Adjust each orifice/air mixer for a clean blue flame. Use two open ended hex wrenches when adjusting the orifice. You may need to close the air shutter for best flame. A slight yellow tipping of the flame is OK.
12. Turn the thermostat to its maximum temperature setting. Each burner should now have a tall blue flame. You may need to adjust the orifice/air mixer assembly again to achieve this.



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