Installation GUIDE

PRONGK1 / PROLPK1 Conversion Kit
for 30" / 36" / 42" / 54" Outdoor Grills
Power Burner Accessory
Side Burner Accessory

IMPORTANT: PLEASE READ AND FOLLOW

1. Before beginning, please read these instructions completely and carefully.
2. Do not remove permanently affixed labels, warnings, or plates from product. This may void the warranty.
3. Please observe all local and national codes and ordinances.

CAUTION: Before proceeding with the conversion, shut off the gas supply to the appliance prior to disconnecting the electrical power.

GAS CONVERSION

To convert a grill or accessory burners from natural to LP/Propane gas or LP/Propane to natural, you must use the conversion kit supplied by the manufacturer. When converting to Natural Gas, use the PRONGK1 kit for 30"/36" / 42"/54" Grills, Power Burner and Side Burner models. When converting to LP/Propane, use the PROLPK1 kit for 30"/36" / 42"/54" Grills, Power Burner and Side Burner models. Conversions should only be done by an authorized service technician.

⚠ 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, 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.

PRONGK1 Conversion Kit Part List

(1) Elbow	1/2 NPT, 90 degree Pipe Elbow
(1) #41S	Orifice, Main Burner 36" Model
(2) #44S	Orifice, Sear Burner 36" Model
(2) #50	Orifice, IR Rotis 30"/36"/54" Models
(2) #68	Smoker Orifice
(3) #41L, 1.375	Orifice, Main Burner 30"/42"/54" Models
(1) #42S	Orifice, Sear Burner 30"/42"/54" Models
(1) 4/11	Regulator
(2) #185	Side Burner Orifice
(1) #50L	Orifice, Inner Power Burner
(1) #35L	Orifice, Outer Power Burner
(1) Valve	Valve, Main Burner, Red Spring
(1) 068907-000	Conversion Kit Instructions
(1) PF030427	Conversion Label
(1) 071523-000	Red Natural Gas Label
(1) #48	Orifice, #48

PROLPK1 Conversion Kit Part List

(1) Elbow	3/8" Flare to 1/2" FIP Pipe Elbow
(4) #53	Orifice, Main Burner 36" Model
(1) #55	Orifice, Sear Burner 36" Model
(2) #57	Orifice, IR Rotis 30"/36"/54" Models
(2) #77	Orifice, Smoker
(3) #53L, 1.375	Orifice, Main Burner 30"/42"/54" Models
(2) #54	Orifice, Sear Burner 30"/42"/54" Models
(1) 2-stage	Regulator w/Hose
(2) #115	Side Burner Orifice
(1) #57L	Orifice, Inner Power Burner
(1) #50L	Orifice, Outer Power Burner
(1) Valve	Valve, Main Burner, Red Spring
(1) 068907-000	Conversion Kit Instructions
(1) PF030427	Conversion Label
(1) 071522-000	Yellow LP Gas Label
(1) #56S	Orifice, #56S

***NOTE:** All parts in the kit may not be used depending on model being converted

Tools Needed

- 1 ¼" open end wrench or large channel locks (removing / installing NG regulator)
- Phillips screwdriver (removing installing rear panel / adjusting air shutters)
- ½" deep socket and ratchet (removing / installing gas orifices on burner valves)
- ½" open end wrench (removing / installing rotisserie burner orifice)
- 7/16" open end wrench or socket (removing / installing manifold pipe)
- 3/8" socket (to remove the heat shield)
- 3/32" blade slot screwdriver - 3" long shaft (adjusting burner valves to obtain proper minimum flame)
- 5/8" open end wrench (removing / installing LP regulator & hose to flare fitting)
- Pipe wrench (removing / installing the LP – brass 90 degree ½" x 3/8" flare elbow and NG – 90 degree street elbow connection at manifold)
- Pipe dope, yellow Teflon gas tape, etc (sealing gas connections)

GAS PLUMBING REQUIREMENTS

- A pressure regulator must be installed on all gas equipment. All local codes require that a pressure regulator be installed. Removing or failing to install the pressure regulator can result in fire and serious bodily harm.
- An installer supplied gas shut-off valve must be installed in an easily accessible location for all hardplumbed natural gas and liquid propane applications.
- In order for a the grill to perform properly, you must have adequate gas plumbing. Please see the guidelines below to help ensure that you have the appropriate gas plumbing with respect to gas pipe diameter, length of pipe run and the grills BTU requirements.

Internal Pipe Diameter	10 ft.	20 ft.	30 ft.	40 ft.
3/4"	360,000 BTU	245,000 BTU	198,000 BTU	169,000 BTU
Internal Pipe Diameter	**50 ft.**	**60 ft.**	**70 ft.**	**80 ft.**
3/4"	150,000 BTU	135,000 BTU	123,000 BTU	116,000 BTU

MODEL-SPECIFIC BTU OUTPUTS

MODEL	H BURNER (Btu)	ROTISSERIE (Btu)	PROSEAR™ / TRIDENT(Btu)	TOTAL INPUT
30 W.	1 @ 25,000 Nat / LP	1 @ 14,000 Nat / LP	1 @ 21,000 Nat / LP	62,000 Btu/Hr Nat / LP
36"W.	2 @ 25,000 Nat / LP	1 @ 14,000 Nat / LP	1 @ 21,000 Nat / LP	87,000 Btu/Hr Nat / LP
42"W.	2 @ 25,000 Nat / LP	1 @ 16,000 Nat / LP	1 @ 21,000 Nat / LP	89,000 Btu/Hr Nat / LP
54"W.	3 @ 25,000 Nat / LP	2 @ 14,000 Nat / LP	1 @ 21,000 Nat / LP	126,000 Btu/Hr Nat / LP

MODEL	TOP BURNER (Btu)	OUTER TOP BURNER (Btu)	INNER TOP BURNER (Btu)	TOTAL INPUT
Side Burner	1 @ 15,000 Nat / LP	N/A	N/A	30,000 Btu/Hr Nat / LP
Power Burner	N/A	1 @ 34,000	1 @ 13,000	47,000 Btu/Hr Nat / LP

Models		NG	LP
36"	Main Burner	41	53
	ProSear /Trident Burner	44	55
	IR Rotisserie	50	57
30" / 54"	Main Burner*	41L**	53L**
	ProSear /Trident Burner	42	54
	IR Rotisserie	50	57
42"	Main Burner*	41L**	53L**
	ProSear /Trident Burner	42	54
	IR Rotisserie	48	56
Side Burner	Top Burner	#185	#115
Power Burner	Outer Burner	50L**	57L**
	Inner Burner	35L**	50L**

***Important note for 30"/42"/54" Grills:**

The main burner and power burner on the 30"/42"/54" grills require the long orifice.

These orifices are 1.375" in length. Failure to use the longer orifice on these models could result in a serious fire.

** 41L Long 1.375" in Length
** 53L Long 1.375" in Length
** 50L Long 1.375" in Length
** 57L Long 1.375" in Length
** 35L Long 1.375" in Length

Ensure that the gas supplied meets with the minimum pressure requirements. Do not operate the grill on any gas other than that for which the grill has been set.

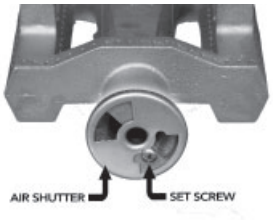
Fuel	WC Max Inlet	WC Min Under Full Load
Nat Gas	10 in	4 in
LP	14 in	11 in

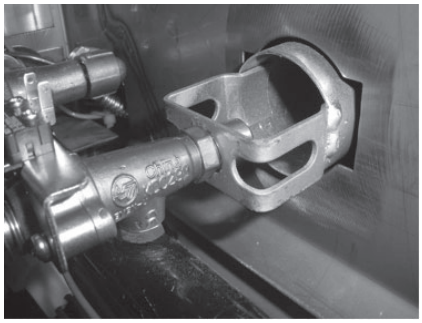
Converting the Grill Burners

Refer to the chart to install correct orifices.

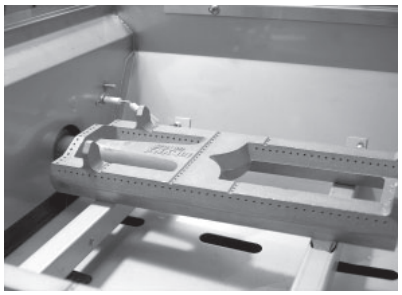
Outdoor Grills

- Remove cooking grates and briquette trays.
- Remove the main burners, lift up and then back, up and out.
- Remove the sear burner and lift up and then back, up and out.
- Maintenance: check burner throat for spider webs, run a bottle brush around the inside diameter, wire brush over burner to insure ports are clear.
- Using the ½" deep socket remove the orifices from the burner valves. Be sure to support the socket straight and true.
- Using the deep socket install the proper orifices completely onto the valve. Hold the socket straight and true.
- Remove the rear rotisserie access panel cover plate w/ phillips screwdriver. (one screw on rear hood)
- Remove the rotisserie burner orifice using the ½" open end wrench. Install the specified orifices.
- On cabinet models, remove the back regulator access panel (four screws) with the phillips screw driver.
- Built in models, under the enclosure, the regulator is located at the rear of the grill.
- Remove the regulator and connector (brass elbow – LP, black pipe 90 degree elbow - NG) from the manifold. Use fresh pipe dope or tape to install the regulator and elbow supplied in kit.
- Adjust air shutters to minimize yellow flames. (Only applies to brass burners)
- Replace all burners, briquette trays, and grates.

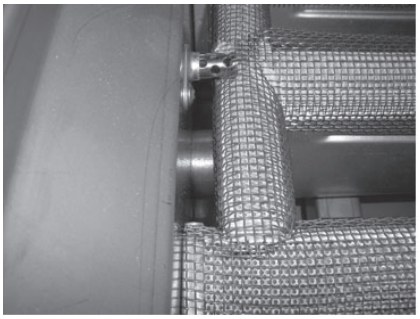




Orifice / Venturi Proper Position



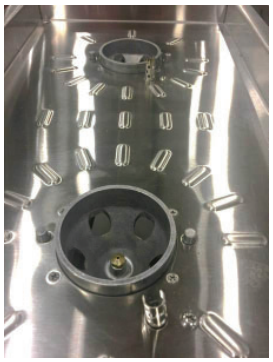
Main Burner pushed all the way onto the orifice

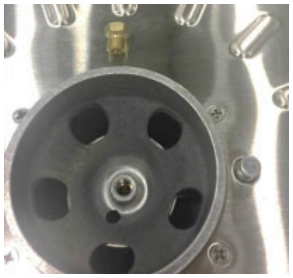


ProSear / Trident Burner pushed all the way onto the orifice

Side Burner Accessory

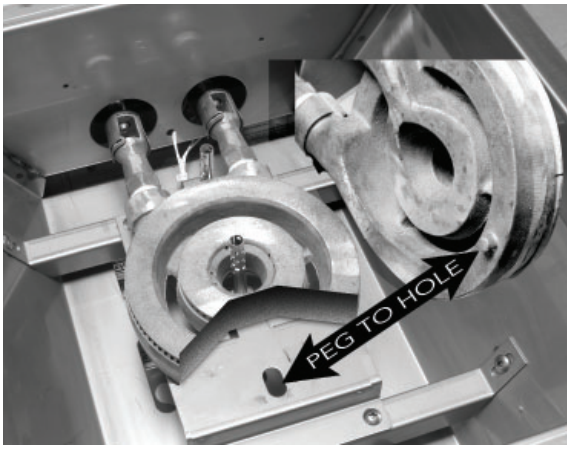
- Remove cooking grates.
- Remove the brass burner cap.
- Using the ½" deep socket remove the orifices from the burner valves. Be sure to support the socket straight and true. Install the proper orifices completely onto valve. Hold the socket straight and true.
- Remove the regulator and connector (brass elbow – LP, black pipe 90 degree elbow - NG) from the manifold. Use fresh pipe dope or tape to install the regulator and elbow supplied in kit.
- Open "LP" air shutters three-quarters.
- Open "NG" air shutters one half.
- Replace all burners cap and grates.





Power Burner Accessory

- Remove cooking grates.
- Remove the brass burners, lift up and then back, up and out.
- Using the ½" deep socket remove the orifices from the burner valves. Be sure to support the socket straight and true. Install the proper orifices completely onto the valve. Hold the socket straight and true.
- Remove the regulator and connector (brass elbow – LP, black pipe 90 degree elbow - NG) from the manifold. Use fresh pipe dope or tape to install the regulator and elbow supplied in kit.
- Open "LP" air shutters three-quarters.
- Open "NG" air shutters one half.
- Replace all burners and grates. Make sure the burner is seated correctly on the frame with the brass peg inside the positioning hole



⚠ WARNING

To prevent fire or explosion hazard, DO NOT smoke or allow any potential source of ignition (sparks, electrical arcing, etc) in the area while performing a leak test. Leak tests should be conducted outdoors only. Never conduct a leak test using fire or flame.

Create a soapy solution of 1 part soap and 3 parts water.
- Confirm that all control knobs are in the off position.
- Turn on the fuel supply. For natural gas, turn the valve handle 1/4 turn to align with the gas flow.
- For L.P., turn the cylinder valve knob counter clockwise one full rotation.
- Apply the soap solution generously by paint brush or squirt bottle on all connections and fittings.
- If bubbles appear to "grow" on any of the connections, you have a gas leak. IMMEDIATELY turn off the gas supply.

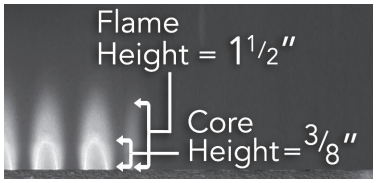
Fixing a Gas Leak:
- Shut off the gas supply
- Turn all grill controls to the "ON" position to purge the grill of any gas build-up, then turn the controls back "OFF".
- Wash off the soapy solution with cold water and dry.
- Tighten the loose joint, or replace the faulty part with manufacturer-recommended replacement parts.
- DO NOT attempt to repair the L.P. cylinder valve if it is damaged. The only way to safely resolve a damaged cylinder is to REPLACE IT.
- Repeat the leak test to ensure that no leaks are present.

Lighting Your Grill

For the Main Burner, ProSear™ /Trident Burner or Accessory Burners:

Push and hold the control knob in for 5-7 seconds, allowing the igniter to heat up. Then rotate the knob to "LITE". After ignition, set the knob to the desired heat setting.

•ADJUSTING BURNER FLAME
- Replace the burners. Light the grill to check flame height. Adjust low flame height with the 3/32" slot blade screw driver.
- Turn the burner valve to the low position. Hold the valve stem in position by hand and insert the screwdriver into the hole in the valve stem. Turn the screwdriver right or clockwise to reduce flame and left or counter clockwise to increase flame height.
- Open and close each valve twice to insure the flame height did not change. Re-install all parts and replace all panels removed



For the Rotisserie Burner:

The rotisserie burner features a thermocouple sensor with a safety valve that automatically shuts off the flow of gas if the burner goes out.

To light the rotisserie burner, push and hold the control knob in for 2 seconds and then turn the knob to the "LITE" position.

After ignition CONTINUE HOLDING THE CONTROL KNOB IN for 30 to 60 seconds. During this time the thermocouple will heat up and the safety valve will remain open.

If you release the control knob before the thermocouple has heated up, the safety valve will shut off the flow of gas to the rotisserie burner and you will have to re-light the burner.

Note: When the conversion is complete, place the labels below in the required locations.

Conversion label
Complete the informaion on this label with a permanent marker and place next to the rating label under the drip tray

This appliance was converted on _____day-month-year to _____ gas with the _____(model number of kit used) Conversion Kit by: _____

_____

(name and address of organization making the conversion), which accepts the responsibility that this conversion has been properly made.

PF030427B

Gas Identification label
Replace the triangle label on the back of the unit with the one in the kit.

Red triangle will go on the grill converted to Natural.



Yellow triangle will go on the unit converted to LP

