

Alfresco™

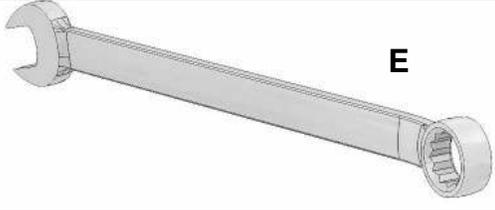
Open Air Culinary Systems



AGSB-2 GAS SUPPLY CONVERSION KIT

TOOLS REQUIRED TO INSTALL THIS KIT:

ITEM	DESCRIPTION:
A	SCREWDRIVER - FLAT 1/8" WIDE TIP
B	RATCHETING SOCKET WRENCH
C	SOCKET EXTENSION DRIVER - 3 in.
D	10 mm SOCKET
E	7/8" WRENCH - OPEN TYPE



REPLACEMENT PROCEDURE:

STEP 1:

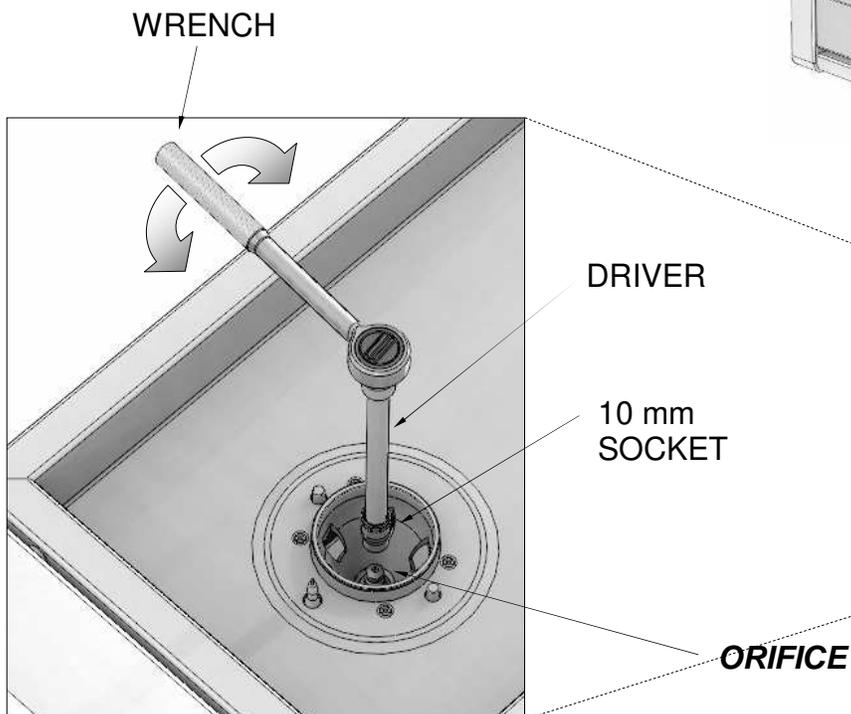
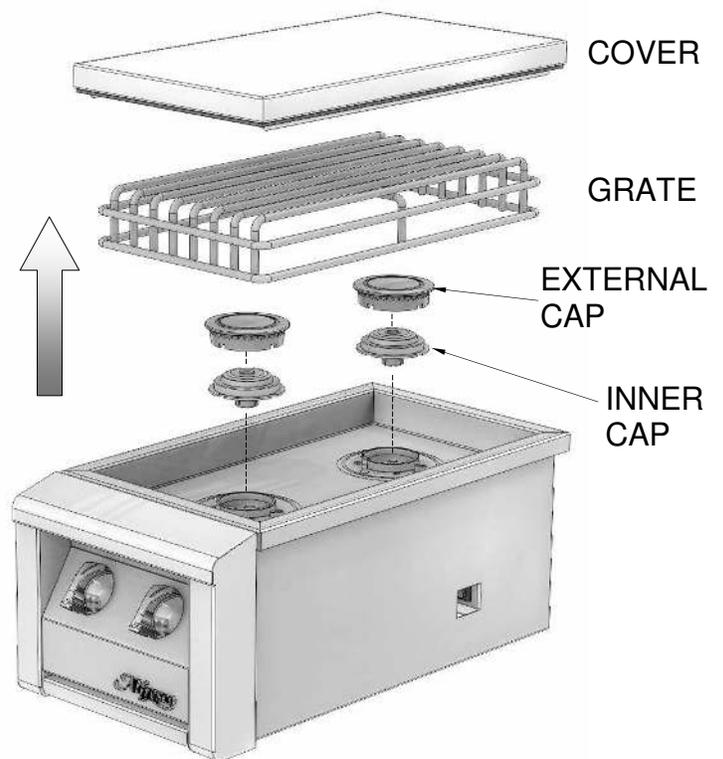
Remove the side burners' cover, cooking grate, burner exterior and inner cap.

STEP 2:

Looking directly over the burner, locate and remove the orifice from the bottom of the cone-shaped burner body. Use a 10 mm socket, driver extension and ratchet wrench for this procedure.

STEP 3:

Replace the orifice with one for the proper fuel to be used. *DO NOT OVER TIGHTEN!*



GAS PRESSURE REGULATOR CONVERSION:

STEP 4:

The AGSB-2 Side Burner is equipped with a Maxitrol™ pressure regulator that is suitable for LP or NG fuel regulation. To convert the regulator to proper fuel, remove the brass cap located in its center.

CAUTION: There are several components in this regulator assembly. Be careful with the gas sealing washer, the plunger and plunger's spring located inside the regulator.



PLUNGER DETAIL:

The plunger LP side has a WIDE disk on the end. The NG (NAT) side does not.

The side pointing to the body of the regulator determines the fuel to be used in the side burner

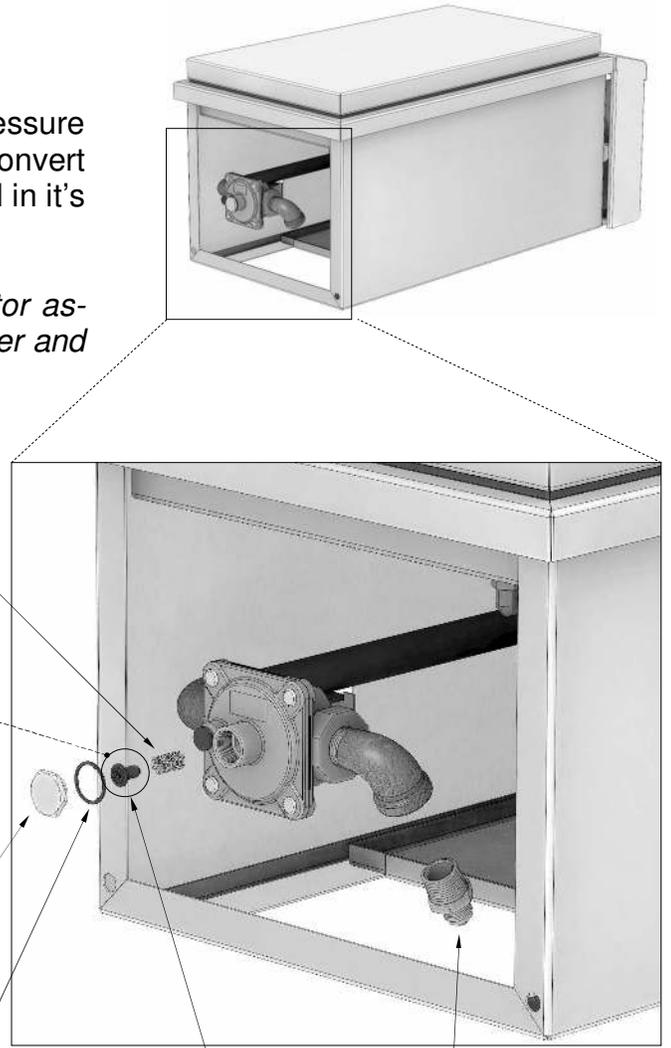
SPRING

BRASS CAP

GASKET

PLUNGER

REDUCER



STEP 5:

Locate the black plastic plunger inside the brass cap. *The plunger provides the right pressure setting at the regulator outlet by changing the spring pressure.*

Pull (pop-out) the plunger out of the brass cap, reverse its direction and re-insert into the cap with the proper fuel desired pointing TOWARDS the regulator spring and body.

Reattach the brass cap into the regulator body and tighten securely with the gasket.

STEP 6:

If the unit is being converted from NG to LP, the LP kit will include a 1/2" NPT X 3/8" ODF reducer (hose adapter) that needs to be installed on the gas inlet elbow attached to the regulator. Install with reducer with a gas approved plumbing seal Teflon® paste or gas approved yellow Teflon® tape.

NOTE: The conversion is now complete. Pressurize the gas line with the correct fuel for the application and check for leaks before lighting up the side burner.

Before using the side burner, all the burners will need to be adjusted for proper combustion and low flame settings. Refer to the following steps for adjustment.

LOW HEAT SETTING ADJUSTMENT:

NOTE:

ADJUST THE LOW HEAT SETTING WHEN CHANGING FUELS OR WHEN ALTITUDE OR OTHER ENVIRONMENTAL FACTORS ARE CAUSING POOR, LOW HEAT, PERFORMANCE.

ADJUSTMENT STEPS:

1. Follow lighting instructions by setting the control knob on “**HI**” and allow the burner to preheat for 10 minutes.
2. Turn the control knob to “**LOW**” and wait for the burner temperature to drop and stabilize.
3. **Attempting adjustment at any setting other than LOW can create a dangerous condition.**
4. Remove knob by pulling straight away from control panel.
5. Insert a small blade (1/8” wide) screwdriver into the valve stem to begin the adjustment.
6. Turn counter-clockwise to **INCREASE** the low heat flame, or clockwise to **DECREASE** the blame height. (see figure at right).

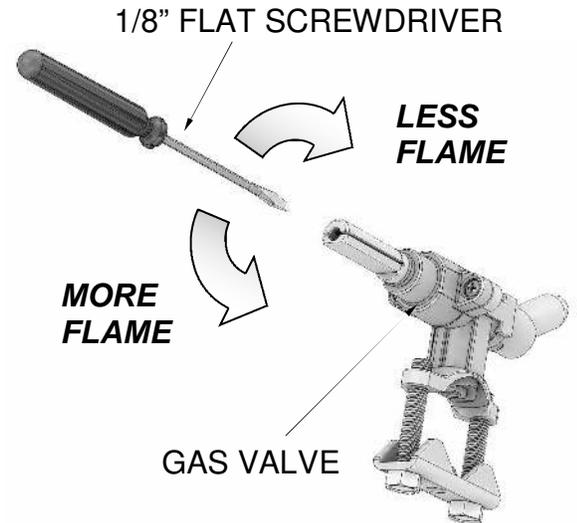
Adjust the flames so the burner is fully lit around the perimeter when the knob is in the LOW position. Do not adjust the burner flame so low that it may go out during use. Once proper adjustment is reached, reattach the knob by pushing onto stem.

Your *Alfresco*™ Side Burner is now ready for use with the new fuel.

WARNING

NEVER ADJUST THE BURNER SO LOW THAT IT MAY GO OUT DURING USE. DO NOT OPERATE THE GRILL WITH THE LOW HEAT SCREW REMOVED.

GAS CAN ESCAPE AND CAUSE A POTENTIALLY HAZARDOUS CONDITION.



GAS CONVERSION KIT NUMBER

MODEL:	LP ► NG or NG ► LP
AGSB-2	190-0054

Alfresco™ AGSB-2 Gas Supply
Conversion Instructions
Alfresco™ Gourmet Grills
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