For Installation and Service on Your Gas Griddle:

1. Visit our website at www.globefoodequip.com

2. Or call the Globe Service Department at 937-299-8625 and ask for contact information for your local service company.

Visit our website for information on additional products available from Globe.

www.globefoodequip.com

Slicers, Mixers, Countertop Cooking Equipment, Meat Choppers & Scales

- IMPORTANT NOTICE -

These instructions are for conversion of the GAS GRIDDLE. The instructions provide in this kit are for the conversion of Natural Gas to L.P. gas and refer to the conversion of the unit and kit provided. An authorized licensed technician must be called to preform the complete conversion of the unit. Failure to properly convert this unit, can result in serious injury, property damage, or death and will void warranty.
Gas Griddle (Manually Controlled)
Conversion Kit Instructions

WARNING Do not attempt gas conversion by yourself. Gas conversion of your unit is to be made by a certified/licensed technician. Locate an authorized Globe servicer at www.globefoodequip.com

CAUTION FOR SERVICERS: If you convert from one gas type to another, please adjust to the correct gas pressure before use. Also, be sure to indicate the correct gas markings on all equipment tags/labels.

CONVERSION

Instructions are for conversion from Natural Gas to Propane (L.P.) on all models. The conversion should be done before connecting the unit to the gas supply. Units are shipped from the factory equipped for use on natural gas. Parts necessary for L.P. (liquid propane) are provided with the unit. Turn off the main gas supply before doing any maintenance.

1. Remove the knobs and front panel.

2. Unscrew bolts and pilot valve, then remove the manifold.

3. Replace the orifice fittings into the valve. Note: Unit Number on side of orifice fittings.

4. Replace the front panel and knobs.

5. Before installing the included convertible regulator, unscrew the octagon cap. You can read (NAT) on the plastic insert attached to the head of the cap; flip it over and snap back in place.

6. Continue with installation.

CAUTION FOR SERVICERS: If you convert from one gas type to another, please adjust to the correct gas pressure before use. Also, be sure to indicate the correct gas markings on all equipment tags/labels.
## Gas Specifications Table

<table>
<thead>
<tr>
<th>Model</th>
<th>Rated Input Per Burner (BTU/HR)</th>
<th>Elevation</th>
<th>Elevation</th>
<th>Elevation</th>
<th>Elevation</th>
<th>Elevation</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>0-2000 ft</td>
<td>2000-4000 ft</td>
<td>4000-6000 ft</td>
<td>6000-8000 ft</td>
<td>8000-10000 ft</td>
</tr>
<tr>
<td>Griddle (Manual)</td>
<td>30000</td>
<td>K00411 (#39)</td>
<td>K00412 (#50)</td>
<td>K00630 (#40)</td>
<td>K00635 (#51)</td>
<td>K00631 (#51)</td>
</tr>
</tbody>
</table>

Specifications are subject to change without notice.