

SERVICE INSTRUCTIONS

Part #038166

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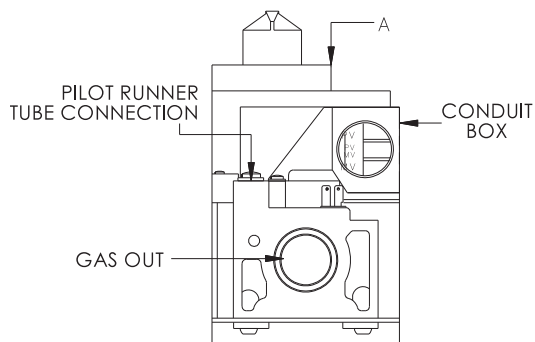
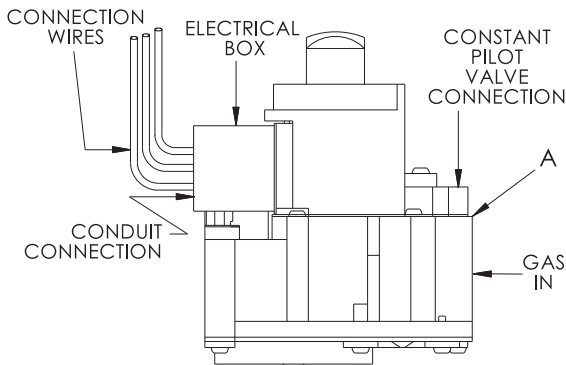
1-800-KEATING

FIELD REPLACEMENT KIT FOR GAS VALVE PART #004269 & #008123

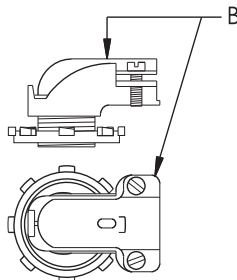
PART #038165

YOUR KIT INCLUDES:

- ▶ REPLACEMENT GAS VALVE, INCLUDING LP CONVERSION KIT
- ▶ 3/8" BOX CONNECTOR, 90°
- ▶ REPLACEMENT INSTRUCTIONS



NOTE: FIELD REPLACEMENT KIT ALSO INCLUDES LP CONVERSION KIT



INSTALLATION INSTRUCTIONS

1. SHUT OFF THE GAS AT THE MAIN SHUT-OFF VALVE FOR THE FRYER.
2. If LP gas is used, convert the new gas valve to LP using the supplied components and instructions.
3. Remove the Control Panel to expose the Control Panel Back components. Be careful not to over bend the Thermostat or High-Limit sensor tubes.

Make a note of which tabs the original gas valve wires are connected to - the RED, BLACK, and two (2) WHITE. Disconnect the original gas valve wires from their tabs.

4. Replace the gas valve. Access the fryer/pasta cooker from the bottom side or front of the unit. From the gas valve, disconnect the constant pilot gas line (if used), the runner pilot line, and the vent tube (if used).

Remove the existing gas valve and retain all plumbing components for re-installing the replacement valve.

Remove the old pipe compound from pipe threads and clean the threads completely.

Remove the conduit connector from the existing gas valve and pull the wires out of the conduit.

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FIELD REPLACEMENT KIT FOR GAS VALVE PART #004269 & #008123

PART #038165

INSTALLATION INSTRUCTIONS (CONTINUED)

- 9.** Replace the constant pilot tube, pilot runner gas supply tube, or vent tube if these are damaged or distorted. Refer to the Service Manual for replacement part numbers.

The hook-up wires on the replacement valve are in a different location than the original valve. Use the supplied 90° box connector to make the existing conduit connection easier. Other conduit hardware (not supplied) may be required depending on the installation details.
- 10.** Run the new valve's wires up through the conduit to the Control Panel rear housing.
- 11.** If "flexible" conduit has been used, it may be easier to insert the conduit into the gas valve 90° connector and secure it before the new valve is attached to the gas line plumbing.
- 12.** Prepare the threaded gas lines by applying a quantity of pipe compound to the threads.
- 13.** Install the new gas valve in the same orientation as the original valve. **NOTE:** The new gas valve cannot be installed more than 90° from vertical or upside-down.
- 14.** Re-install the constant pilot tube and fitting, and the pilot runner tube and fitting.
NOTE: Some relocation of the constant pilot tube and the pilot runner tube may be required to reach the new valve locations. Use the proper bending techniques and tools when re-locating these components.
- 15.** Attach the RED wire to the original valve RED wire location, the BLACK to the original BLACK, and the WHITE to the original WHITE.

NOTE: Only one (1) WHITE wire is required for the new valve; it can be connected to either of the original WHITE wire locations.
- 16.** Turn on the gas at the main supply valve.
- 17.** Run leak tests on all the gas connections to insure there are no leaks.
- 18.** Turn on the fryer or pasta cooker and light the constant pilot flame if one is present. Adjust the flame height to be about 1/4".
- 19.** Light the pilot runner tube, and confirm or adjust the pilot runner height to be from 1/4" to 1/2".
- 20.** Test the fryer completely.