



GG36TG



Serial #: _____



Conforms to ANSI
STD Z83.11b -2009
Certified to CSA
STD 1.8b -2009

Intertek

**Conversion Kit Instructions for the
Globe Gas Countertop Griddle
Models:
Thermostatically Controlled: GG24TG, GG36TG, GG48TG,**

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 -

Conversion instructions are for conversion of the THERMOSTAT GRIDDLE. The instructions provided 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 perform the complete conversion of the unit. Failure to properly convert this unit can result in serious injury, property damage or death, and will void the warranty.



Gas Griddle (Thermostat Controlled) Conversion Kit Instructions



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

IMPORTANT NOTE for SERVICERS: At least two people are required for this conversion. (2) 2" x 4" pieces of wood at least 3 feet long are also needed for proper positioning of equipment.



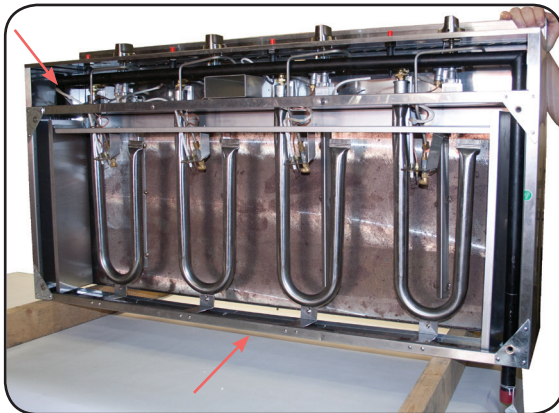
TEAM LIFT! DO NOT ATTEMPT TO LIFT OR POSITION THE GRIDDLE FOR SERVICE ALONE. At least one other person is required to aid in lifting and spotting the equipment at all times.

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. (Use only factory supplied regulator!)**



1. Remove the knobs and front panel to help with access. Loosen and remove the 4 screws on the front of the control panel, Remove the panel from the front of the griddle. Also, remove the crumb tray from underneath the griddle and set it off to the side.



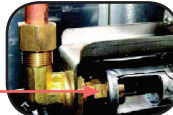
2. Remove the back and underneath panels of the griddle revealing the innards of the griddle. Make sure the griddle is SECURE while standing in place for the adjustments. Safety First.

3. Remove the main burner tube, loosen the gas supply tube at the gas control unit end of the supply tube to allow the tube to be moved easily without bending.



4. Unscrew and remove the injector (1/2" A/F) from the main burner end clamp.

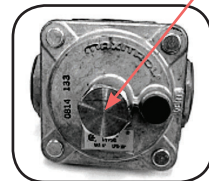
Main
Injector



5. Determine the correct injector size for the corresponding gas from the rating label.

6. Replace with the correct size injectors. Refer to 'Gas Specifications Table' for injector sizes.

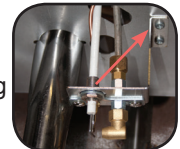
Convertible
regulator with
octagon cap.
Unscrew from
regulator.



7. 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.

Pilot Burners

8. Remove the pilot gas supply pipe. First remove the two screws on the mounting bracket. Then loosen both ends of the pilot supply pipe and withdraw the pilot injector from inside the pilot burner.

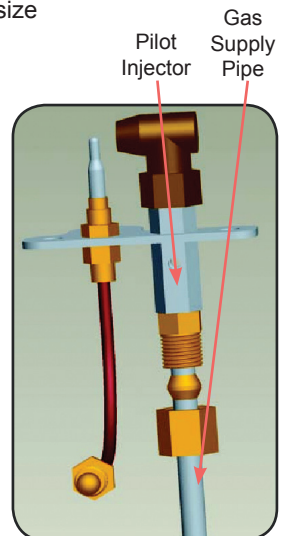


9. Determine the correct injector size for the corresponding gas from the rating label. Replace with the correct size injectors.

10. Reconnect the supply tube to the base of the pilot burner and tighten the gas supply tube at the gas supply end. (Repeat instructions for each burner.)

11. Refit the front control panel and tighten the 4 screws on the front to secure the panel in place. Refit the pack and underneath panels as well.

12. Refit the control knobs to the front control panel. The control knobs are a push fit onto the shafts of the gas control valves.



(Gas Specifications Table on page 3)



Gas Specifications Table

Model	Rated Input Per Burner (BTU/HR)	Elevation		Elevation		Elevation		Elevation			
		Nat	LP	Nat	LP	Nat	LP	Nat	LP		
		0-2000 ft		2000 - 4000 ft		4000-6000 ft		6000-8000 ft		8000-10000 ft	
Griddle (Thermostatic)	30000	U06051470664 (# 41 Main and .45mm Pilot)	U06051470665 (# 51 Main and .25mm Pilot)	U06051470843 (# 43 Main and .45mm Pilot)	U06051470828 (# 52 main and .25mm Pilot)	U06051470873 (# 44 Main and .45mm Pilot)	U06051470828 (# 52 main and .25mm Pilot)	U06051470903 (# 45 Main and .45mm Pilot)	U06051470888 (# 53 Main and .25mm Pilot)	U06051470933 (# 47 Main and .45mm Pilot)	U06051470888 (# 53 Main and .25mm Pilot)

Specifications are subject to change without notice.

