

La Cornue

— 1908 2008 —



La Cornue 1908

Maintenance MANUAL

CHÂTEAU SERIES

Broche Flamberge

Rotisserie

« Centenaire »

BY LA CORNUE

GAS-FIRED



LISTED

ANSI/CGA Standard
Designation
85KJ

"LA BROCHE FLAMBERGE" GAS CONVERSION

**This book contains many important safety messages.
Always read and obey all safety messages.**

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1. IMPORTANT INFORMATION

Type of gas	Inlet pressure		Manifold pressure
Natural gas	10" WC maximum (2.49 kPa)	6" WC minimum (1.49 kPa)	5" WC (1.24 kPa)
Propane gas	13" WC maximum (3.24 kPa)	12" WC minimum (2.99 kPa)	11" WC (2.74 kPa)

	Model BFG- -00U00
Electrical Power	15.5 Watts (120 V a.c.)
Natural Gas Input Rating	Pressure 5" W.C. 27,000 BTU/hr
Propane Gas Input Rating	Pressure 11" W.C. 25,000 BTU/hr

- ◆ Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- ◆ Do not obstruct the flow of combustion and ventilation air
- ◆ Contact the factory representative to perform maintenance and repairs (see page 6).
- ◆ Clean appliance regularly, including special rotisserie surfaces, with recommended cleaning agents (see "Installation, operation and maintenance manual").
- ◆ **Disconnect power supply to the appliance before servicing.**

This section applies only for authorized service personnel recommended by your dealer

2. ADJUSTMENT OF THE LOW SETTINGS

All adjustments have been made in the factory to ensure optimum results.

Only the burner "low flame" setting can be adjusted by means of the following procedure:

Remove the control knob by unscrewing the screw (a) using 3 mm allen Wrench that keeps him in position.

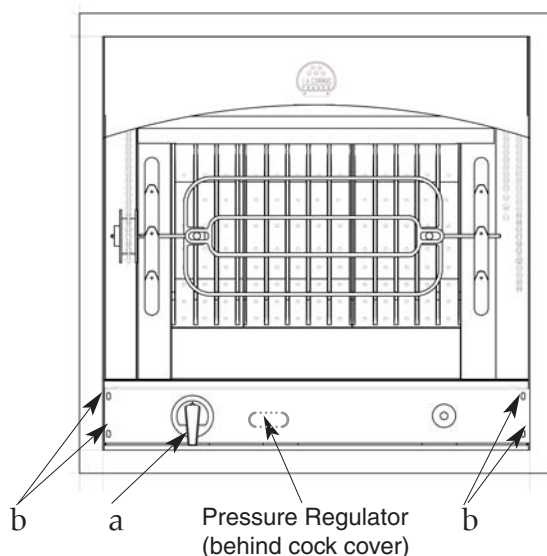
Remove the valve cover by unscrewing the screws (b) that keep it in place.

Re-install the control knob of the burner; ignite the burner, then rotate the knob to its lowest setting.

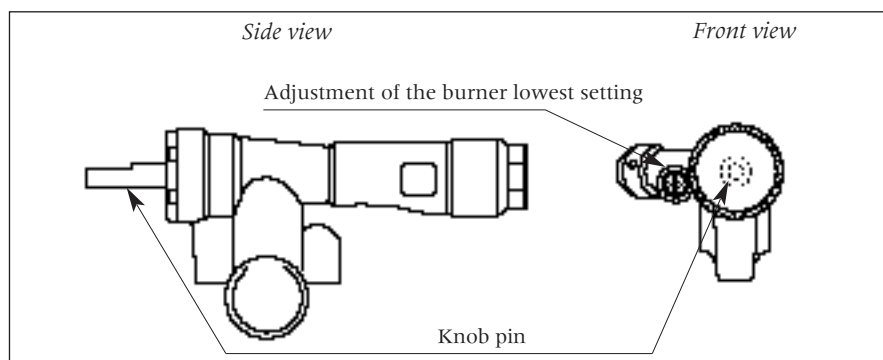
Remove the control knob again, and rotate the split screw on the valve body **to the left to increase** the flow rate, **to the right to reduce it**.

Re-install the knob to turn the burner off.

Re-install the valve cover and the control knobs by screwing in the appropriate screws.



Caution: Make sure that there is a sufficient gap between the knobs and the front panel, since it is necessary to fully depress the knob before rotating it when igniting the burners.



3. FUEL CONVERSION

The orifices size depends on the type of gas. The table below is provided for you to determine which orifice should be used if the type of gas is changed.

	Input rating (BTU/hr)	Ø Orifices (Inches / mm)	Orifices Marking	Air inlet (Inches / mm)
Natural gas 5" W.C.	27.000	0.0984 / 2.50	250	0.157 / 4
Propane gas 11" W.C.	25.000	0.0571 / 1.45	145	0.197 / 5

The orifices are always replaced in the following sequence:

Remove the back panel by unscrewing the screws that keep it in place.

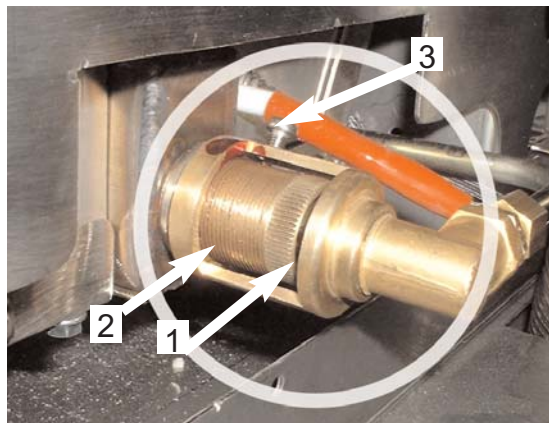
Screw the adjusting cone (2) and insert it into the mixing tube in order to free sufficient space for unscrewing the orifice.

Unscrew the orifice (1) with a 7 mm flat wrench.

Install the orifice (1) corresponding to the new type of gas and tighten it.

Ignite the burner and adjust the air inlet (see table page 3) by screwing or unscrewing the adjusting cone (2) until you obtain a slightly blue flame showing no separation; separation of the flame is an indication that there is too much air.

Lock the adjusting cone (2) with the locking washer (3).



Once you have changed the injectors, it is a good idea to adjust the low settings for the burner (see Section 2).

Save the orifices removed from the appliance for future use.

Note: Gas pressure regulator setting must also be adjusted when changing fuel type.



WARNING

The 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.

4. GAS PRESSURE REGULATOR

For proper operation, the pressure of natural gas supplied to the regulator must be between 6" and 10" of water column.

For LP gas, the pressure supplied must be between 12" and 13" of water column.

When checking for proper operation of the regulator, the inlet pressure must be at least 1" greater than the operating (manifold) pressure (see Section 1).

The gas regulator on the appliance is set at the factory for pressures given by regulations.

The gas regulator can be adjusted by means of the following procedure:

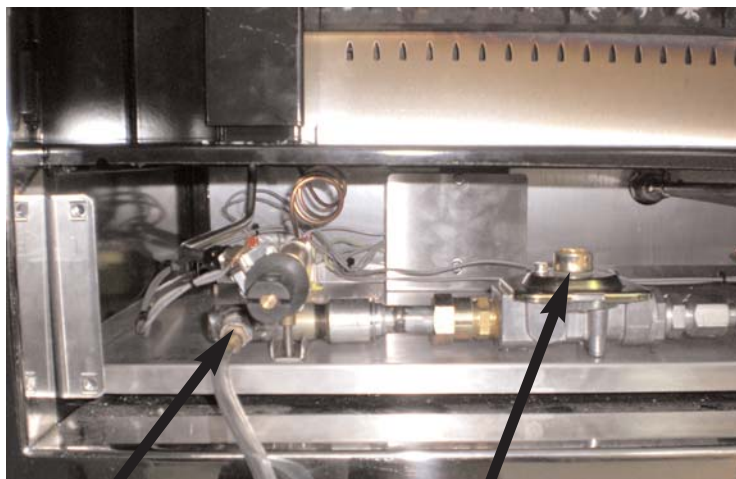
Remove the control knob by unscrewing the screw "a" (see Section 2) that keeps him in position.

Remove the valve cover by unscrewing the screws "b" (see Section 2) that keep it in place. The regulator is now accessible.

The regulator has a bayonet mounted top cap. Using a small coin press in and turn the cap to remove it.

Turn the cap over so that the letters "LP" (for propan gas) or "NAT" (for natural gas) are visible on base of the hollow in the cap.

Replace the cap making sure that the bayonet pins are securely located.



Pressure
test point

Pressure
regulator



Brass top cap

Pressure
regulator

Stick on label

Stick the appropriate label on to the data badge to indicate the gas the appliance is now set for.

Pressure Testing

Connect the appliance to the gas supply. Check the appliance is gas sound. The gas pressure can be measured at the pressure test point on the appliance side on the manifold, near the pressure regulator.

IMPORTANT

This equipment is design-certified by a Nationally Recognized Testing Laboratory to the appropriate National Standards as indicated on the Equipment Rating Plate. Any modification without written permission of the La Cornue Company voids the certification and warranty of this equipment.

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