

Natural Gas Conversion instructions for NAPOLI, FIRENZE & ROMA ovens



WARNING! **FIRE, EXPLOSION, AND CARBON-MONOXIDE HAZARD**

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.

This conversion kit should be installed by a qualified agency in accordance with the appliance manufacturer's instructions and all applicable codes and requirements of the Authority Having Jurisdiction. The qualified 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.

The Napoli, Firenze & Roma ovens are set up for LP use by default. However, conversion to Natural Gas (NG) is possible with the use of this kit.

This kit includes:

1. Threaded NG adapter G1/2-NPT 3/8
2. Sealing washer
3. Pilot flame nozzle (only for Firenze and Roma ovens)
4. NG Orifice
5. NG Regulator
6. NG hose
7. NG Quick Connect

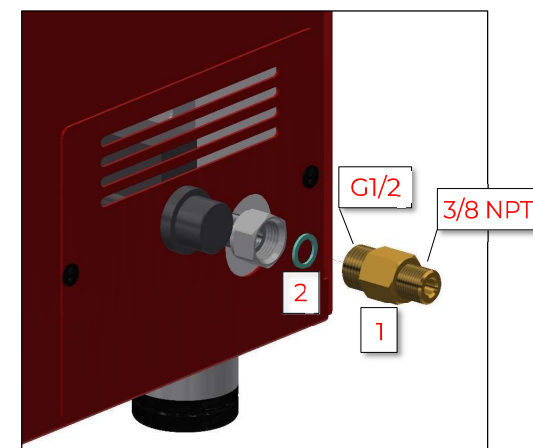
Before commencing the conversion, securely close and disconnect the LPG bottle, storing it in a suitable location in accordance with local regulations.

Ensure the surrounding area is clear of flammable or combustible materials.

Refrain from smoking during the conversion process.



After disconnecting the LPG line, remove the 3/8 SAE connector and its sealing washer. Replace it with the adapter **(1)** and the new sealing washer **(2)** provided in the kit.



To ensure proper operation, it is essential to replace the orifice with one designed for use with natural gas (NG), as provided in the kit:

Oven	Orifice hole size	Pilot nozzle
Napoli (6050)	3.70 mm	No
Firenze (6070)	4.20 mm	Yes
Roma (8070)	4.60 mm	Yes

The size is stamped near the hole on the orifice. Replace the orifice with the one supplied and suitable for your oven.

Orifice Replacement

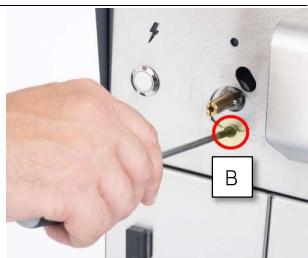
1 – Remove the gas knob

To remove the throttle grip **(A)** just pull it applying a slight force. Follow the direction of the arrow.



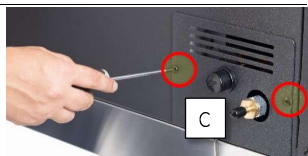
2 – Remove the screw

Remove the screw **(B)** indicated in photo.



3 – Remove the protective cover

To remove the protective cover **(C)** fixed to the rear of the oven, simply remove the screws shown in the photo.



4 – Disconnect the ignition wires

Disconnect the two red ignition wires.



5 – Unlock the burner

To unlock the burner **(D)**, simply remove the screws shown in the photo.



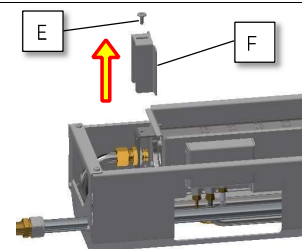
6 – Extract the burner

Now extract the burner being careful not to damage the ignition wires.



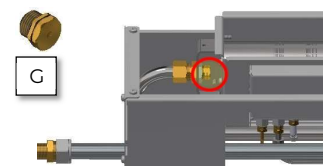
7 – Remove the cover plate

Unscrew the fixing screw **(E)** and remove the cover plate **(F)** of the primary nozzle.



8 – Identify the orifice to replace

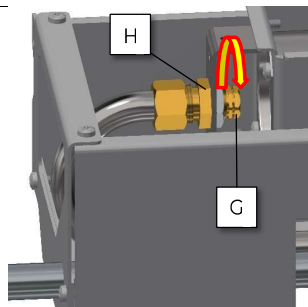
Once the cover plate has been removed, you will be able to identify the primary orifice **(G)** which must be replaced.



9 – Replace the primary orifice

Unscrew the primary orifice (**G**) from the nozzle holder (**H**) using a 13 mm wrench. Then install (screw in) the new nozzle.

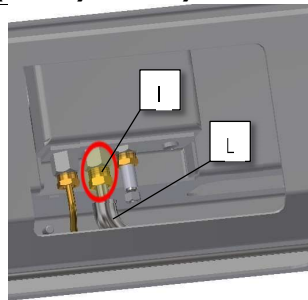
During this operation, the nozzle holder (**H**) must be blocked to prevent rotation.



PILOT NOZZLE REPLACEMENT (only for Firenze (6070) and Roma (8070) ovens)

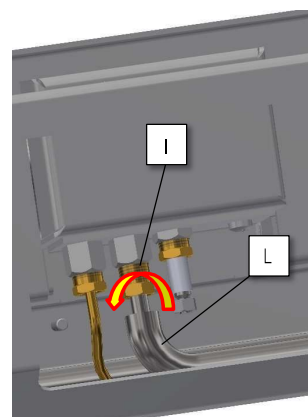
10 – Identify the pilot nozzle

The pilot nozzle is inside the pilot burner and is precisely located in the fitting (**I**) located in the center where the gas supply hose (**L**) is connected as shown in the photo.



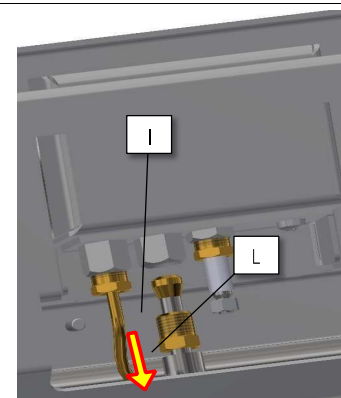
11 – Remove the fitting

Completely unscrew the fitting (**I**) using a 10 mm wrench.



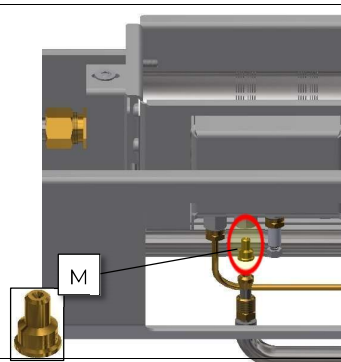
12 – Extract the hose

Extract the hose (**L**) and the fitting (**I**).



13 – Replace the pilot nozzle

Once the hose (**L**) has been removed you will be able to identify the pilot nozzle (**M**) which will need to be replaced. Replace the pilot nozzle with the one supplied.



14 – Reinsert the burner

All that remains is to repeat the procedure in reverse order to reinsert the burner into the oven.

At the first ignition, check for any leaks.



IDLE ADJUSTMENT

You should only need to make adjustments in the event of a conversion – your oven has already been configured correctly during the manufacturing process. The correct minimum settings are outlined below.

15 – Remove the gas knob

To remove the throttle grip **(A)** just pull it applying a slight force. Follow the direction of the arrow.



16 – Locate the adjustment screw

Looking inside the opening indicated, there is the minimum adjustment screw **(N)** installed in the body of the gas cock.



17 – Adjust the minimum

Using a slotted screwdriver, turn the screw to adjust the minimum according to the settings as indicated in the table below.



Napoli (6050)

Nominal input rating: 54500 Btu/hr [LP/NG]

Reduced rate: 16000 Btu/hr [LP/NG]

LP - 11" w.c.

Ø injector = 2.25 mm

By-pass screw adjustment: Fully closed position

NG - 4" w.c.

Ø injector = 3.70 mm

By-pass screw adjustment (number of turns anticlockwise from fully closed position): 1.5

Firenze (6070)

Nominal input rating: 68000 Btu/hr [LP/NG]

Reduced rate: 16500 Btu/hr [LP/NG]

LP - 11" w.c.

Ø injector = 2.40 mm

Ø pilot injector = 1x0.22 mm

By-pass screw adjustment: Fully closed position

NG - 4" w.c.

Ø injector = 4.20 mm

Ø pilot injector = 2x0.29 mm

By-pass screw adjustment (number of turns anticlockwise from fully closed position): 0.8

Roma (8070)

Nominal input rating: 75000 Btu/hr [LP/NG]

Reduced rate: 16500 Btu/hr [LP/NG]

LP - 11" w.c.

Ø injector = 2.60 mm

Ø pilot injector = 1x0.22 mm

By-pass screw adjustment: Fully closed position

NG - 4" w.c.

Ø injector = 4.60 mm

Ø pilot injector = 2x0.29 mm

By-pass screw adjustment (number of turns anticlockwise from fully closed position): 0.9

After the conversion

Once the gas smoker oven has been converted to Natural Gas it is the responsibility of the individual or agency performing the conversion to update the data plate on the back of the oven. This can be done with a sticker or permanent marker.

Fontana Forni s.r.l.		+39 0721-776697	
via G.Di Vittorio, 6 61047, S.Lorenzo in Campo (PU)			
Gas & Manifold Pressure(in.w.c.):		converted to NG-4.0	
Model	Input Rating:Btu/h	Orifice: LP - NG	
☐ 8070 - ☐ PRO	75000	2.60mm - 4.60mm	
☒ 6070 - ☒ 1 PRO	68000	2.40mm - 4.20mm	
☐ 6050 - ☐ PRO	54500	2.25mm - 3.70mm	
Contruction:		Combustible	NonCombustible
Back & Side Clearance:		1" (2.5 cm)	1" (2.5 cm)
Serial No.	FF220123456		
conforms To ANSI std Z21.89-2017 certified To CSA std 1.18-2017 <i>Outdoor Cooking Specialty Gas Appliance</i>		 C 303020 US	

The same information must also be completed below to have a signed copy in case the plate on the back of the oven gets damaged.

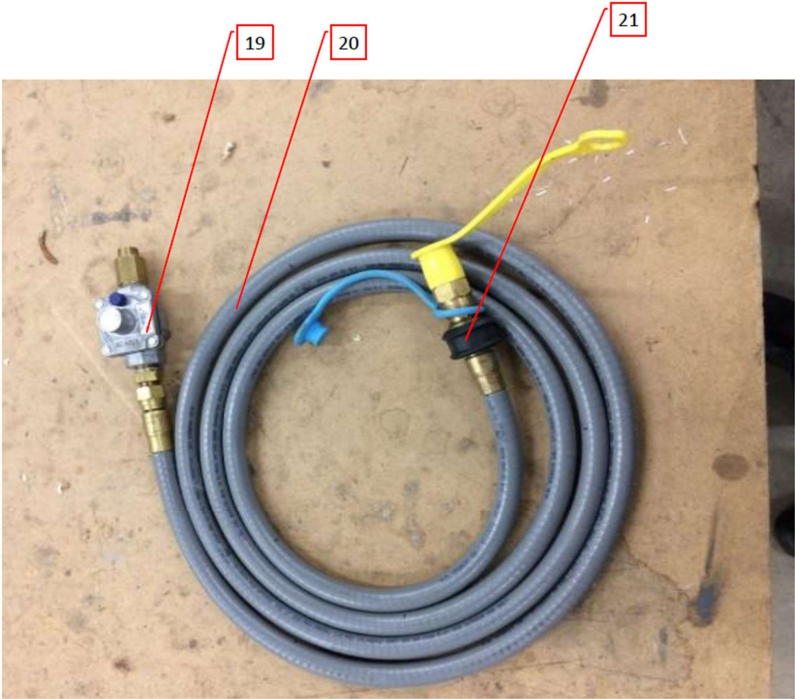
THIS APPLIANCE HAS BEEN CONVERTED FROM "LPG" TO "NG"

DATE _____

BY (name of organization making this conversion) _____

ACCEPTING RESPONSIBILITY FOR ENSURING THE PROPER
EXECUTION OF THIS CONVERSION

The NG Regulator, NG Hose and NG Quick Connect are connected as shown below.



6	19	NG Regulator (Optional)	Maxitrol	RV20LF	1/2 PSIG max inlet, 4.0"wc outlet, with ventlimiter, 3/8"NPT x 3/8" NPT	cCSAus
6	20	NG Hose (Optional)	M.B. Sturgis Inc.	DG-3874	Strip wound hose 3/8"ID, with 3/8" CSN (M) plug x 3/8" (F) SAE (gas flare) swivel fitting. 5 psi max. Suitable for outdoor use. 120in length.	cCSAus
			Tejas Smokers	100LP484		cCSAus
6	21	Quick Disconnect (Optional)	M.B. Sturgis Inc.	375	3/8"ID quick disconnect female Socket x 3/8" (F) NPT. 0.5 psi max.	cCSAus
			Tejas Smokers	104MB001		cCSAus