

Gas Stock Pot Ranges



351CPGDSPRN, 351CPGDSPRL, 351CPGSP18N, 351CPGSP18L



SANITATION



Conforms to NSF/ANSI 4
Conforms to ANSI STD Z83.11-2016
Conforms to CSA STD. 1.8-2016

REVISED 09/2024

Congratulations on your purchase of Cooking Performance Group commercial cooking equipment. Cooking Performance Group takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

Contents

Product Overview.....	2
Safety Precautions.....	3
Gas Pressure.....	3
Specifications.....	4
Startup.....	5
Gas Connection.....	5
Elevation Guide.....	6
Operation Instructions.....	7
Warnings.....	8
Cleaning & Maintenance.....	9
Troubleshooting.....	10

Product Overview

Cooking Performance Group stock pot ranges include powerful, high-output 80,000 BTU single burners or 160,000 BTU double burners with adjustable valves to cook large quantities of food reliably and efficiently in demanding kitchen environments. The built-in cabinet base provides additional storage and includes a sliding drip tray for effortless cleaning at the end of a busy shift. With a durable, stainless-steel construction, the featured adjustable 6" legs increase stability. Plus, each burner is covered by heavy-duty cast iron grates for increased durability and protection from spills and clogs. In addition, the rear gas connection readily connects to a natural gas supply or liquid propane.

Safety Precautions

CAUTION:

- Failure to comply with the following operation instructions could lead to potential hazards and/or unsafe practice and could result in injury and damage to product and property.

NOTICE:

- Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA96 latest edition that local codes are “Authority Having Jurisdiction” when it comes to requirement for installation of equipment. Therefore, installation should comply with all local codes.
- This product is intended for commercial use only. Not for residential use. Use in residential applications will void warranty.

WARNING:

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance could lead to property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing CPG equipment. This manual must be retained for future reference.
- A certified and insured food service equipment technician must handle all maintenance and repair.

Gas Pressure

- The appliance and its individual shutoff valve (to be supplied by user) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ PSI (3.45 kPa).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ PSI (3.45 kPa).

Specifications

	351CPGSP18N/L	351CPGDSRN/L
EXTERIOR DIMENSIONS	18"W x 25"D x 22.25"H	18"W x 46"D x 22.25"H
PACKAGING DIMENSIONS	21"W x 27.5"D x 24"H	21"W x 48.8"D x 24"H
NET WEIGHT	88 lbs.	165 lbs.
GROSS WEIGHT	99 lbs.	183 lbs.
# OF BURNERS	1	2
GAS TYPE	LP/NG	LP/NG
INTAKE TUBE PRESSURE	LP: 10" W.C. NG: 5" W.C.	LP: 10" W.C. NG: 5" W.C.
BTU TOTAL	80,000	160,000
NOZZLE NO.	LP 47 / NG 32	LP 47 / NG 32
IGNITION TYPE	Manual	Manual
VALVE TYPES	Pilot Light	Pilot Light
TEMP CONTROL	Manual	Manual
TOP GRADE DIMENSIONS	18" x 21.1"	18" x 42.1"
NON-COMBUSTIBLE REAR CLEARANCE*	4"	4"
NON-COMBUSTIBLE SIDE CLEARANCE*	0"	0"

NOTE: The appliance area must be kept free and clear of all combustible materials and placed horizontally on a non-skid surface.

Startup

INSTALLATION

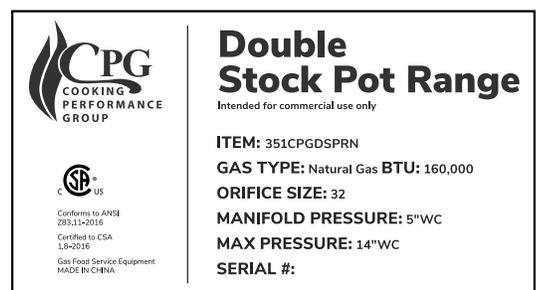
NOTE: This installation is to be carried out by a certified technician. Issues related to installation, such as adjustments and calibrations, are the responsibility of the installer and are not matters of warranty. Proof of installation may be required to make a warranty claim.

WARNING: Before installation, please read instructions completely and carefully. Do not remove permanently affixed labels, warnings, or plates from the product.

1. Carefully unbox the unit and remove all packaging and protective plastic films.
2. Choose a location for the unit with the proper ventilation (see Exhaust System below) and with the proper gas connection (see Gas Connection below).
3. Please note the required clearances listed in the specifications table on pg. 4.
4. A manual gas shutoff valve must be installed in the gas supply line ahead of the appliance and gas pressure regulator for safety and ease in servicing.
5. Check all gas connections for gas leaks using only soapy water. Never use an open flame to check gas connection.

Gas Connection

1. The serial plate is located on the side of the unit. It indicates the type of gas the unit is equipped to use. All equipment is set for use with the specified gas type at the factory.
2. The equipment is design-certified for operation on either natural or propane gas; it should only be connected to the type of gas for which it is equipped as stated on the serial plate.
3. A 3/4" NPT inlet is located at the rear for the gas connection. The external regulator provided with the unit must be installed. An adequate gas supply is imperative. Undersized or low pressure lines will restrict the volume of gas required for satisfactory performance. Failure to install the supplied regulator will void the unit warranty.
4. Ensure the supply line is clean before connecting the line to the unit.
5. A manual gas shutoff valve must be installed in the gas supply line ahead of the appliance and gas pressure regulator for safety and ease in servicing.
6. All pipe joints and connections must be tested thoroughly for gas leaks. Use only soapy water for testing on all gases. Never use an open flame to check for gas leaks.



Elevation Guide

	Under 2,000 ft.	Under 4,000 ft.	Under 6,000 ft.	Under 8,000 ft.	Under 10,000 ft.
351CPGDSPRN	#32	#33	#35	#36	#37
351CPGDSPRL	#47	#48	#49	#49	#50
351CPGSP18N	#32	#33	#35	#36	#37
351CPGSP18L	#47	#48	#49	#49	#50

GAS CONVERSION

NOTE: This installation is to be carried out by a certified technician. Issues related to installation, such as adjustments and calibrations, are the responsibility of the installer and are not matters of warranty. Proof of installation may be required to make a warranty claim.

WARNING: Please allow sufficient time for the unit to cool down before converting to a new gas type.

EXHAUST SYSTEM

1. The area in front of, around, and above the appliance must be kept clear to avoid any obstruction of the flow of combustion and ventilation air.
2. Adequate clearance must be maintained around the appliance for easy servicing.
3. Provisions should be made for any commercial, heavy-duty cooking appliance to have its exhaust combustion waste products released to the outside of the building. The usual practice is to place the appliance under an exhaust hood, which should be constructed in accordance with local codes.
4. Strong exhaust fans in this hood or in the overall air conditioning system can produce a slight vacuum in the room and / or cause air drafts, either of which can interfere with the pilot or burner performance and could be difficult to diagnose. Air movement should be checked during installation. Air openings or baffles may have to be provided in the room if pilot or burner outage problem persists.
5. Installation must conform with local codes, or in the absence of local codes, the National Fuel Gas Code, ANS1 Z223.1 (latest edition). In Canada, installation should conform to installation codes for gas burning appliances and equipment standard CAN/CGA-B149.1 or the propane installation code, CAN/CGA-B149.2, as applicable.

Operating Instructions

LIGHTING & SHUTDOWN INSTRUCTIONS:

CAUTION: When lighting pilot and checking for leaks, do not stand with your face close to the combustion chamber.

All Cooking Performance Group appliances are adjusted and tested before leaving the factory, effectively matching them to sea level conditions. Adjustments and calibrations to assure proper operation may be necessary on installation to meet local conditions or adapt to low gas characteristics; correct possible problems caused by rough handling or vibration during shipment and are to be performed only by qualified service personnel. These adjustments are the responsibility of the customer and are not covered by our warranty.

Check all gas connections for leaks with a soapy water solution before lighting any pilots.

TO LIGHT:

1. Turn the control valve to position 0 or OFF.
2. Make sure all knobs are in a closed state.
3. Wait 5 minutes.
4. Turn pilot valve(s) by adjusting the screw counterclockwise, then light standing pilot and adjust flame ¼" inch high.
5. Turn ON gas valve(s) to light the main burner.

COMPLETE SHUTDOWN:

1. For complete shutdown, shut OFF gas valve(s) and turn pilot valve(s) by adjusting the screw clockwise to shut off gas to the pilot(s).
2. Wait 5 minutes before next use.

ADJUST AIR INPUT:

1. Remove control panel and unscrew damper solid screw.
2. Rotate damper to desired opening, observe flame, and adjust to appropriate degree.
3. Tighten screw damper solid screw to ensure equipment will not get loose in transportation.
4. Reinstall control panel.

Warnings

1. Always ensure proper supervision while the equipment is in use.
2. Simple adjustments to knobs, leg height, etc. do not require assistance from specialized personnel. For more technical adjustments, please consult a qualified technician.
3. Use only parts and accessories recommended by Cooking Performance Group.
4. The equipment will remain hot for a short time after use (residual heat). Avoid all physical contact with the unit during this time to prevent injury.
5. This equipment is strictly for professional use and must be used by qualified personnel.
6. The installation, startup, and maintenance of this equipment must be carried out by a qualified technician.
7. All installation must be carried out according to the law. Cooking Performance Group is not responsible for damages due to an incorrect installation, improper maintenance, or incorrect use.

NOTE: These are very important regulations; if they are neglected, the equipment may not perform properly or the user may be placed at risk and void manufacturer warranty.

Cleaning & Maintenance

NOTICE: Any equipment works better and lasts longer when maintained properly. Cooking equipment is no exception. Your Cooking Performance Group appliance must be cleaned on a daily basis.

DAILY MAINTENANCE

BURNERS:

1. Turn off range, remove all objects, and disconnect energy source.
2. Remove all top grates.
3. Lift off the burner heads by raising the head slightly, sliding to the rear of the range, and lifting upwards.
4. Wash off the above in hot soapy water. We recommend Noble Chemical Sunbright.
5. Reinstall burner parts in reverse order when dry.
6. Wipe body, panel, and control knobs with mild detergent. See below for recommended cleaning agents.
7. Pull drip tray from front body, wipe away residue, and clean with mild detergent.

STAINLESS STEEL:

1. All stainless steel body parts should be wiped regularly with hot soapy water during the day and with a liquid cleaner designed for this material at the end of each day.
2. DO NOT USE steel wool, abrasive cloths, or powders to clean stainless surfaces.
3. If it is necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper. DO NOT USE a metal knife, spatula, or any other metal tool to scrape stainless steel. Scratches are nearly impossible to remove.

YEARLY MAINTENANCE

Ensure your Cooking Performance Group range is checked by a qualified technician once a year for efficient operation of the appliance.

RECOMMENDED CLEANING AGENTS

		
 #999SUNBRIGHT Sunbright Lemon Dish Soap	 #999KNOCKOUT Knockout Heavy-Duty Oven/Grill Degreaser & Carbon Remover	 #147BLASTQT Blast Liquid Oven & Grill Cleaner

Troubleshooting

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Pilot not lighting	Insufficient gas pressure in pipe	Contact local gas supply department
	Nozzle occlusion	Dredge nozzle
Pilot ignited but not the main burner	Insufficient gas pressure in pipe	Contact local gas supply department
	Nozzle occlusion	Dredge nozzle
	Gas control valves broken	Replace control valves
	Low flame distance	Adjust distance
	Low flame	Adjust height of pilot light
Inconsistent burning	Insufficient gas pressure in pipe	Contact local gas supply department
	Nozzle does not match gas requirements	Adjust nozzle diameter
	Flow of connection point is not adequate	Increase pipe's allowable flow
	Damper opening degree is too large	Adjust damper
Yellow flame and/or black smoke	Incorrect gas	Change gas
	Nozzle does not match gas requirements	Adjust nozzle diameter
	Not enough air to ignite	Increase damper opening degree
	Gas spikes and floats	Turn down valve flow

NOTE: The problems mentioned above are for reference only. If any fault occurs, stop using the machine immediately and contact an authorized technician to check and make repairs.