

Countertop Gas Fryers



351FCPG15L, 351FCPG15N 351FCPG30L, 351FCPG30N

REVISED 01/2025



Congratulations on your purchase of Cooking Performance Group commercial cooking equipment! At Cooking Performance Group, we take pride in the design, innovation, and quality of our products. To ensure optimal performance, we have outlined the following instructions and guidelines in this manual carefully for your review. Cooking Performance Group declines any responsibility in the event users do not follow the instructions or guidelines stated here.

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Safety Precautions

CAUTION:

• Potential hazard or unsafe practice could result in minor or moderate injury, or product or property damage.

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.

WARNING:

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- 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.
- Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.
- A factory authorized agent should handle all maintenance and repair. Prior to conducting any maintenance or repair work, contact an authorized service agency.

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 1/2 PSI (3.45 kPa). The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSI (3.45 kPa).

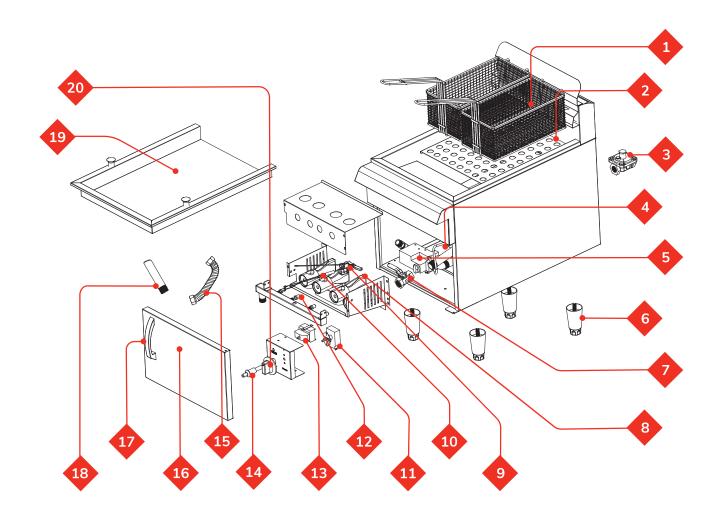






Parts Diagram

351FPCG15-30





Parts List 351FPCG15-30

			QUANTITY PER MODEL		
KEY#	DESCRIPTION	ITEM NUMBER	351FCPG15	351FCPG30	COMPATIBILITY NOTE
1	FRYER BASKET	_	1	2	
2A	CRUMB/SEDIMENT TRAY FOR 351FCPG15	3511026472	1	_	
2B	CRUMB/SEDIMENT TRAY FOR 351FCPG30	3511026210	_	1	
3	PRESSURE REGULATOR	3511069501	1	1	
4A	PILOT PIPE FOR 351FCPG15	3511005201	1	_	
4B	PILOT PIPE FOR 351FCPG30	3511005197	_	1	
5A	SAFETY CONTROL VALVE - NATURAL GAS	3511470654	1	1	
5B	SAFETY CONTROL VALVE - LIQUID PROPANE	3511470674	1	1	
6	ADJUSTABLE FOOT	3511005373	4	4	
7	DRAIN VALVE	3511068532	1	1	
8	BURNER ASSEMBLY	3511470489	2	4	
9A	FLAME SYSTEM - NATURAL GAS	3511069001	1	1	
9B	FLAME SYSTEM - LIQUID PROPANE	3511069003	1	1	
10	THERMOPILE ASSEMBLY	3511250027	1	1	
11A	MILLIVOLT THERMOSTAT	3511220047	1	1	2202002802 and lower
					Between 2209006161 – 2212007924
11B	THERMOSTAT	3511220086	1	1	2302000900 and above
					Between 2204002978 – 2204004743
12A	#51 ORIFICE - NATURAL GAS	3511068651	2	4	
12B	#58 ORIFICE - LIQUID PROPANE	3511068658	2	4	
13A	LIMIT CONTROL	3511290101	1	1	2202002802 and lower
					Between 2209006161 – 2212007924
13B	HIGHT LIMIT THERMOSTAT	3511290238	1	1	2302000900 and above
					Between 2204002978 – 2204004743



Parts List 351FPCG15-30

KEY#	DESCRIPTION	ITEM NUMBER	QUANTITY PER MODEL		COMPATIBILITY NOTE
KET#			351FCPG15	351FCPG30	COMPATIBILITY NOTE
14	PIEZO IGNITOR	3511290152	1	1	
15	GAS VALVE CONNECTOR	3511005117	1	1	
16	DOOR	_	1	1	
17	DOOR HANDLE	_	1	1	
18	OIL DRAIN PIPE EXTENDER	3511005195	1	1	
19A	COVER FOR 351FCPG15	3511470668	1	_	
19B	COVER FOR 351FCPG30	3511470669	_	1	
20	THERMOSTAT KNOB	3511005216	1	1	