

## Countertop Range



351RCPG12NL, 351RCPG24NL, 351RCPG36NL

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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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## Features & Specifications

- Independently-controlled 22,000 BTU burners
- Features heavy-duty, cast iron trivets
- Standing pilots for instant ignition
- Adjustable feet provide stability
- Field convertible to liquid propane, includes orifice

MODEL	DIMENSIONS (W x D x H)	# OF BURNERS	POWER	NG PRESSURE	LP PRESSURE
351RCPG12NL	12" x 26.8" x 15"	2	44,000 BTU	6"WC	10"WC
351RCPG24NL	24" x 26.8" x 15"	4	88,000 BTU	6"WC	10"WC
351RCPG36NL	36" x 26.8" x 15"	6	132,000 BTU	6"WC	10"WC

**NOTE:** Depth DOES NOT include regulator (3.25") size.



Intertek  
3182799

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Conforms to ANSI STD Z83.11b-2009 (R2011)  
Conforms to CSA STD 1.8b-2009 (R2011)  
NSF Tested by ETL

## 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.

### 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 factory authorized agent 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 shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ PSI (3.45 kPa).

## Serial Plate

**NOTE:** The serial plate is located on the right side of the unit.



12" Step-Up Countertop Range/Hot Plate w/ 2 High-Output Burners	
	Item: 351SRCPG12NL Gas Type: Natural BTU: 60,000 Orifice Size: #43 Manifold Pressure: 6"WC Serial #:
	Intended for commercial use only.

## Installation Instructions

THESE UNITS ARE SUITABLE FOR INSTALLATION ON  
NON-COMBUSTIBLE SURFACES ONLY.  
DO NOT INSTALL NEAR ANY COMBUSTIBLE SURFACES.

**Combustible Clearance Requirements: 6" sides, 6" back**

### IMMEDIATELY INSPECT FOR SHIPPING DAMAGE:

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (ie: driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

Concealed damage or loss if not apparent until after equipment is uncrated, a request for inspection must be made to the carrier as soon as possible. Please confirm the time frame with the carrier as this can vary. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and service should be performed by an authorized service agency. All CPG ranges should also be installed under an approved hood with a new gas connector hose (sold separately) and the included regulator. CPG Limited Warranty Does NOT cover equipment that fails to follow these guidelines or has been altered, modified, or repaired by anyone other than an authorized service agency. If you have questions concerning the installation, operation, maintenance, or service of your equipment, visit CPG's website at [www.CookingPerformanceGroup.com](http://www.CookingPerformanceGroup.com).

Make sure that the floor where you plan to locate the commercial range is capable of supporting its weight along with any accessories. Adequate clearance should be provided for proper operation and servicing. Level the commercial range once you've uncrated it in your facility using the adjustable feet.

Proper ventilation is crucial to safe and optimum performance. Ensure that the oven is installed underneath a ventilation hood according to all applicable local and national codes. Keep adequate clearance for air openings into the combustion chamber.

**NOTE:** Regulator needed for use.

## Gas Connection

**NOTE:** Units ship from the factory configured for areas with an altitude that is lower than 2,000 ft.

1. Ensure gas supply and gas type, as shown on unit serial plate agree. Unit installation must conform with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, the National Gas Installation Code, CSA-B149.1, or the Propane Installation Code, CSA-B149.2 as applicable and in accordance with local codes.
2. A manual gas shut-off valve must be installed in the gas supply line ahead of the appliance and gas pressure regulator for safety and ease in servicing.
3. The gas pressure regulator supplied must be installed on the appliance prior to connecting the equipment to the gas line. Failure to install a regulator could be potentially hazardous and will void limited equipment warranty.
4. Pipe threading compound must be resistant to the action of liquefied petroleum gases.

**CAUTION:** Do NOT use an open flame to check for leaks. Check all gas piping for leaks with a soap and water solution prior to operating unit.

	UNDER 2,000 FT.		2,000-4,000 FT.		4,000-6,000 FT.		6,000-8,000 FT.		8,000-10,000 FT.	
	NG	LP	NG	LP	NG	LP	NG	LP	NG	LP
351RCPG12NL	#46	#54	#47	#55	#48	#55	#49	#56	#51	#56
351RCPG24NL	#46	#54	#47	#55	#48	#55	#49	#56	#51	#56
351RCPG36NL	#46	#54	#47	#55	#48	#55	#49	#56	#51	#56

## Gas Conversion

The following instructions are for the conversion from Natural Gas to Propane (L.P.) on all models. The conversion should be done before connecting the unit to the gas supply. It is recommended that an authorized service agency perform this conversion.

1. Remove the knobs and front panel. (Fig. 1)
2. Unscrew bolts and pilot valve, then remove the manifold. (Fig. 2)
3. Replace the orifice fittings into the valve. (Fig. 3)
4. Install the front panel knobs.
5. Before installing the regulator (Fig. 4), unscrew the octagonal cap (Fig. 5). If you can read NAT on the plastic insert, flip it over and snap back in place. It should now read LP. (Fig. 6)



## Lighting Instructions

The pilot light on the appliance has been pre-set at the factory. A screwdriver may be required for the initial lighting to adjust the flame for your elevation.

1. Turn off the manual valve and wait 5 minutes to clear air gas.
2. Turn all knobs to “OFF” position.
3. Hold an ignition source (match) at pilot. When the flame is established, remove ignition source.
4. Turn burner knobs to “ON.” If the burner does not ignite, promptly open pilot valve more. If pilot flame appears larger than necessary, turn it down and reset burner ignition. The pilot flame should be as small as possible but large enough to guarantee reliable ignition of burners when knobs are turned to “ON.”

### LIGHTING MAIN BURNER:

To light burner, turn knob to “ON.” Then back off to the desired flame level. The range of adjustment is virtually infinite between “ON” and “OFF.”

### MAIN BURNER AIR SUPPLY:

1. For efficient burner operation, a proper balance of gas volume and primary air supply must be maintained which will result in complete combustion. Insufficient air supply results in a yellow streaming flame. Primary air supply is controlled by an air shutter on the front of the burner.
2. Loosen the screws on the front of the burner and adjust the air shutter to eliminate the yellow tips of the burner flame. Lock the air shutter in place by tightening screws.

### CAUTION:

- Never attempt to move a grate section while cooking. An unexpected flare could lead to severe injury. Turn off the unit, let it cool and use potholders and/or gloves to reposition or remove.
- The space between the legs at the bottom admits combustion air. It is imperative that this space NOT be blocked.
- All burners are lit from constantly burning pilots. Turning the valve to the desired flame height is all that is required to put the unit in service.
- Do not permit fans to blow directly at the unit. Wherever possible, avoid open windows next to the units' sides or back. Avoid wall type fans which create air cross-currents within a room.
- It is also necessary that sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system. Otherwise, a subnormal atmospheric pressure will occur, affecting operation and causing undesirable working conditions.
- A properly designed and installed hood will act as the heart of the ventilating system for the room or area in which the unit is installed, and will leave the unit independent of changing draft conditions.

### NOTICE:

All valves must be checked and lubricated periodically. This must be done by an authorized service agency.

## Operating Instructions

Turn the burners on about 15-20 minutes before cooking for preheating. Set knobs to the desired flame height or temperature. Each valve will control the gas flow to the burner to bring that area of the unit up to the set temperature. If different temperature settings are to be used, adjoining areas should be set at progressively higher temperatures using the lowest temperatures on the outside burners. A uniform and systematic approach to the loading of the unit will produce the most consistent product results.

## Cleaning & Maintenance

Regular cleaning and maintenance will maintain the appearance and performance of your appliance for years to come. Follow these tips to keep your appliance operating at its best.

### DAILY CLEANING:

#### CAUTION:

When handling grates burners, always use insulated gloves to prevent burns.

#### WARNING:

Do NOT cover top of the grid grates during a burn off operation. Restricting airflow by covering grid grates may cause warp. This could cause damage to the valves, knobs, and front panel decal.

#### STEPS:

1. Thoroughly clean back, sides, top, and front of unit.
2. Clean trivets daily.

### WEEKLY CLEANING:

#### STEPS:

1. Clean unit thoroughly. Clean stainless steel or chromed surfaces with a damp cloth and polish with a soft, dry cloth. A detergent may be used for cleaning. To remove discolorations, use a non-abrasive cleaner.
2. To clean the drip pan, remove the drip pan by grabbing the handle and pulling it out of the opening in the front panel. To replace the pan, reverse this procedure.
3. Burner air shutter openings must be kept clean. Main burner ports must be kept clean. To clean burners, boil them in a strong solution of lye water for 15 to 20 minutes. Then either brush with a wire brush or clean gas ports with a sharp-pointed metal instrument to ensure open ports.

## RECOMMENDED CLEANING AGENT



Attack tough grease, oil, and carbon with this ready-to-use carbonizer and degreaser. Its unique formula is designed to clean ovens, grills, hoods, and a wide variety of other surfaces.