



Electric Cook & Hold Ovens



351CHSP1, 351CHSP2, 351CHCT1A, 351CHUC1A, 351CHUC1B, 351CHUC2B

REVISED 04/2024

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 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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Product Overview

CPG SlowPro Cook & Hold Ovens are designed for cooking at a lower temperature. The principles of low temperature cooking and holding can be summarized into several objectives:

- Increased product yields
- Increased profits from increased yields
- Increased moisture retention
- Increased tenderization
- Consistency of doneness

When the CPG SlowPro Cook & Hold Oven finishes the cooking cycle, it automatically switches to the hold cycle. Throughout this manual, we recommend holding temperatures such as 140 degrees Fahrenheit (60 degrees Celsius). This temperature refers to the oven's hold temperature setting and not to the internal temperature of the food being roasted. The internal product temperature will run below the hold temperature. For example, roast beef held at 140 degrees Fahrenheit will be about 130 degrees Fahrenheit internally, or medium rare. All meat products contain enzymes. These enzymes perform the important function of tenderizing the meat when they reach temperatures of 100 degrees Fahrenheit (38 degrees Celsius) to 140 degrees Fahrenheit (60 degrees Celsius). As these enzymes are heated, they break down the connective tissue that is inherent in all red meat products. The hold cycle facilitates this natural tenderization process. As long as the internal temperature of the meat does not exceed 140 degrees Fahrenheit, the process will continue. Once the temperature reaches 140 degrees Fahrenheit, the process will stop because the enzymes will be deactivated. This tenderization process makes the meat more flavorful. It is similar to aging meat before it is sold. The longer the hold, the higher degree of tenderization.

NOTE: Each hour of holding is equal to one day of aging.



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 certified and insured food service equipment technician must handle all installation, maintenance, and repair.

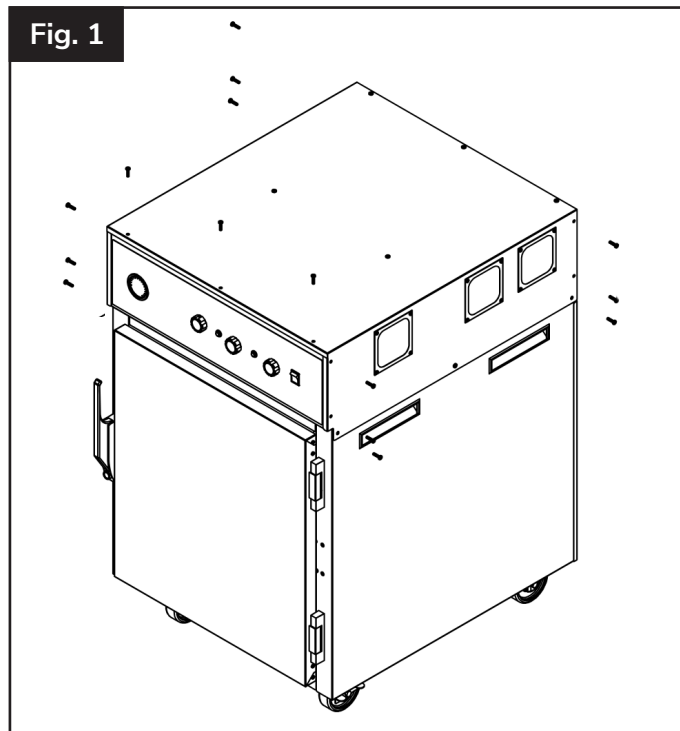
Specifications

Specs per Oven	351CHSP1	351CHCT1A	351CHUC1A	351CHUC1B
# of Ovens	1	1	1	1
Exterior Dimensions	34 5/8" x 27 5/8" x 43"	18 3/8" x 28 1/2" x 26"	26 7/16" x 33 7/8" x 31 3/4"	
Packing Dimensions	35 1/2" x 30 3/4" x 49"	20 5/8" x 30 1/2" x 28 3/8"	29" x 36" x 37 5/8"	
Net Weight	253.5 lb.	120.2 lb.	175.4 lb.	
Shipping Weight	330.7 lb.	125.8 lb.	226.1 lb.	
Plug Type	6-30P	5-15P	5-15P	6-30P
Phase	1	1	1	
Hertz	60hz	60hz	60hz	
Voltage	208V/240V	120V	120V	208V/240V
Wattage	2250W/3000W	1200W	1700W	1700W/1900W
Amperage	10.8A/12.5A	10A	14.A	8.5A
Pan Capacity	4	4	8	
Back Clearance	3/8"	2 1/4"	2 3/8"	
Side Clearance	2"	5/8"	5/8"	
Top Clearance	2"	2"	2 5/8"	
# of Cooling Fans	2	1	2	

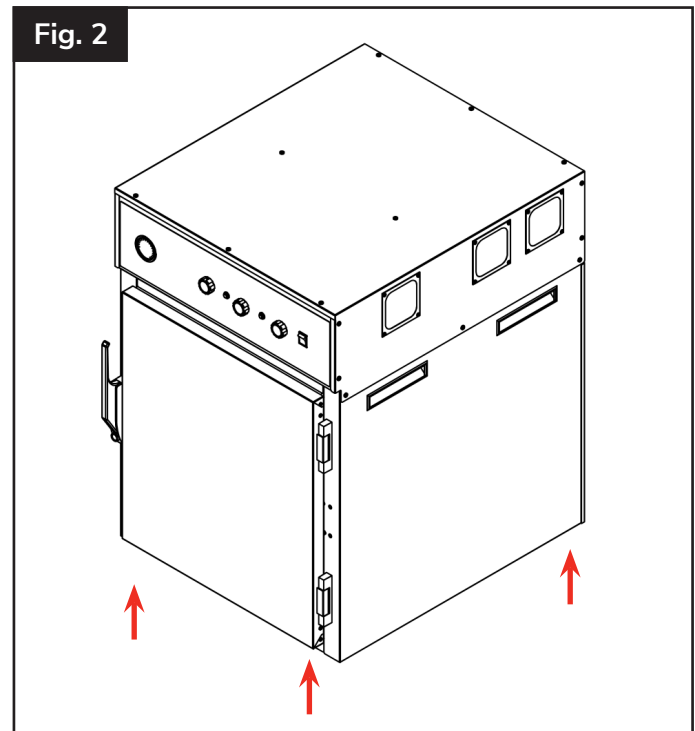
NOTE: Each oven must have its own electrical connection.

NOTE: Double stacked units are comprised of two ovens stacked on top of each other. Please consult specs for 351CHSP1 if you purchased 351CHSP2. Please consult specs for 351CHUC1B if you purchased 351CHUC2B.

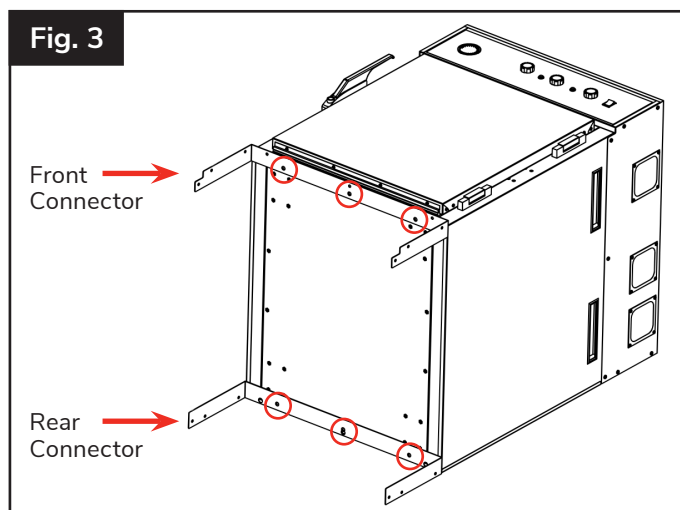
Stacking Instructions



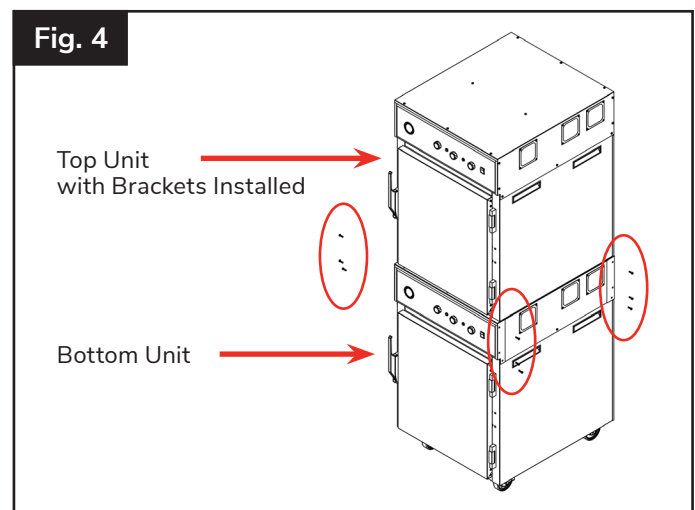
1. Remove all (15) screws as shown on the top, right, and left sides of the bottom unit. (Fig. 1)



2. Remove casters from the cabinet that will stack on top. (Fig. 2)



3. Install (2) brackets to bottom of the cabinet that will stack on top with (6) screws. (Fig. 3)
NOTE: Pay attention to the direction of the bracket.



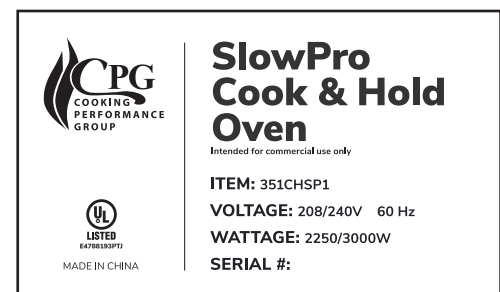
4. Place the upper cabinet on top of the lower cabinet. (Fig. 4)
5. Secure the stacking brackets onto the bottom unit with the original screws taken from the bottom unit in step 1. (Fig. 4)

Startup Installation

1. Remove packing materials.
2. Peel off vinyl protective film from oven.
3. Before installation, please read instructions completely.
4. Prior to use, wipe down the unit with a dish soap and water solution. See "Cleaning and Maintenance" on page 14 for our recommended cleaning agents and further cleaning instructions.
5. For 351CHSP2 and 351CHUC2B: See "Stacking Instructions" on page 4.
6. Final installation location must be level and maintain the required clearances as seen in the spec table on page 3.

Electrical Connection

- Verify that the electrical connection matches the specifications on the rating plate located on the lower back corner of the oven.
- If the supply and equipment requirements do not match, do not proceed with installation. Contact your Cooking Performance Group service department immediately.
- All ovens are equipped with a 6 foot cord and NEMA 6-30P or 5-15P plug. Please see the spec table on pg. 3 to find the specific plug type for your unit.



Electrical Codes & Standards

The oven must be installed in accordance with:

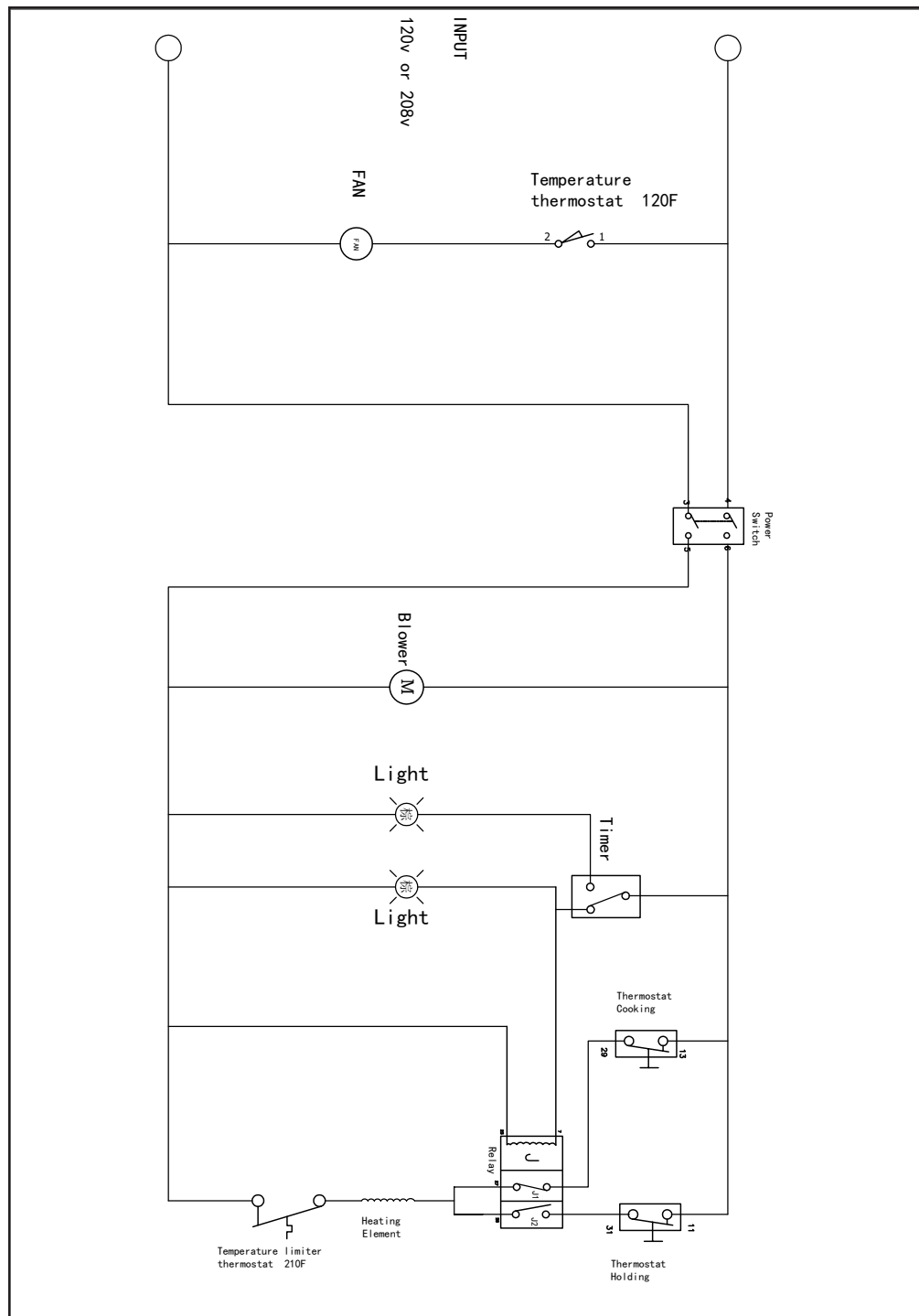
- In the United States of America:
 1. State & local codes.
 2. National Electrical Code, ANSI/NFPA-70 (latest edition).
- In Canada:
 1. Local codes.
 2. Canadian Electrical Code, CSA C22.1 (latest edition).

Exhaust System

The unit must be installed in accordance with state and local codes, or in the absence of state or local codes, with National Electrical Code ANSI/NFPA-70 and Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations NFPA 96. Otherwise, ventless systems must be tested to the applicable UL standard.

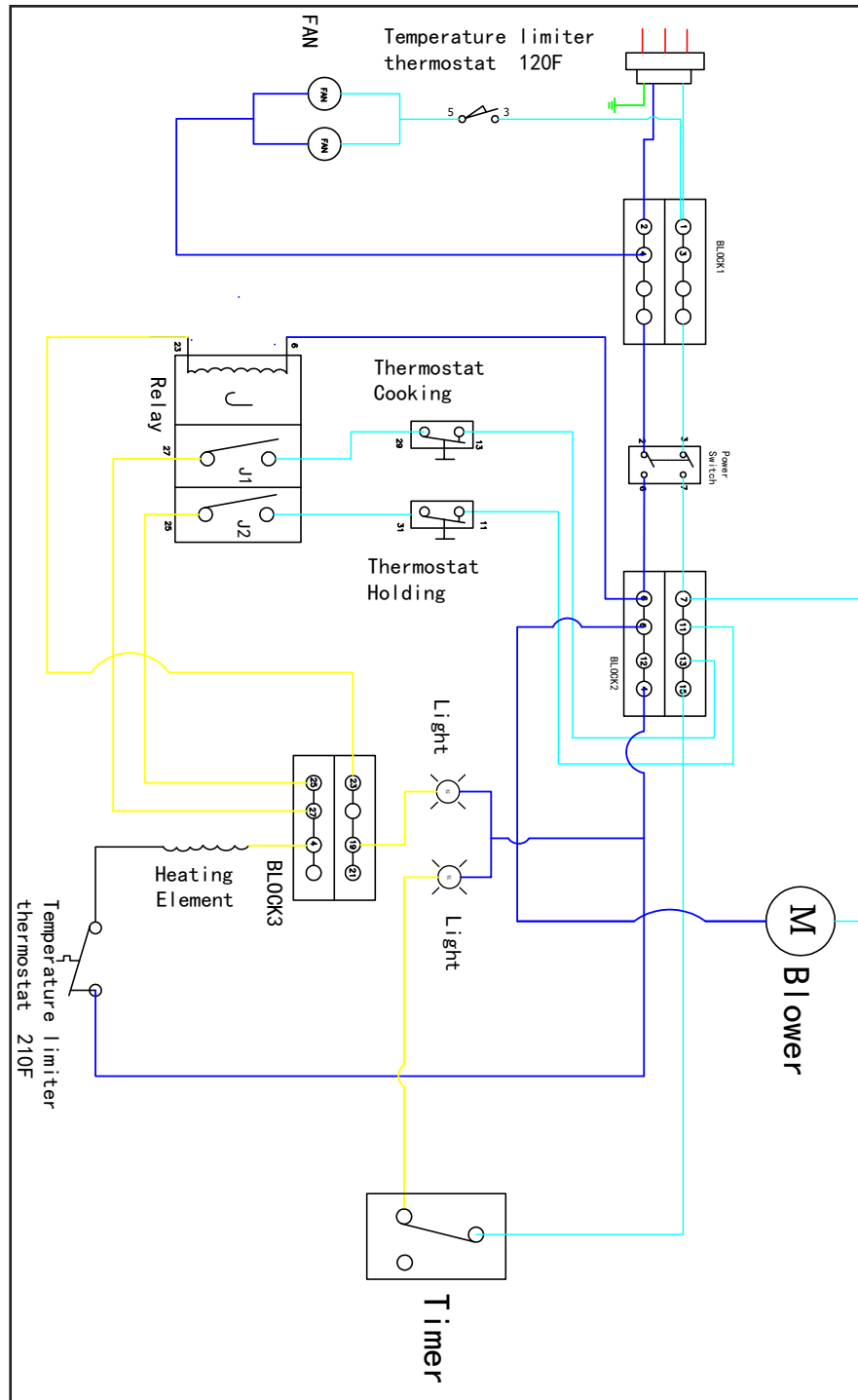
Startup Wiring Diagrams

351CHCT1A



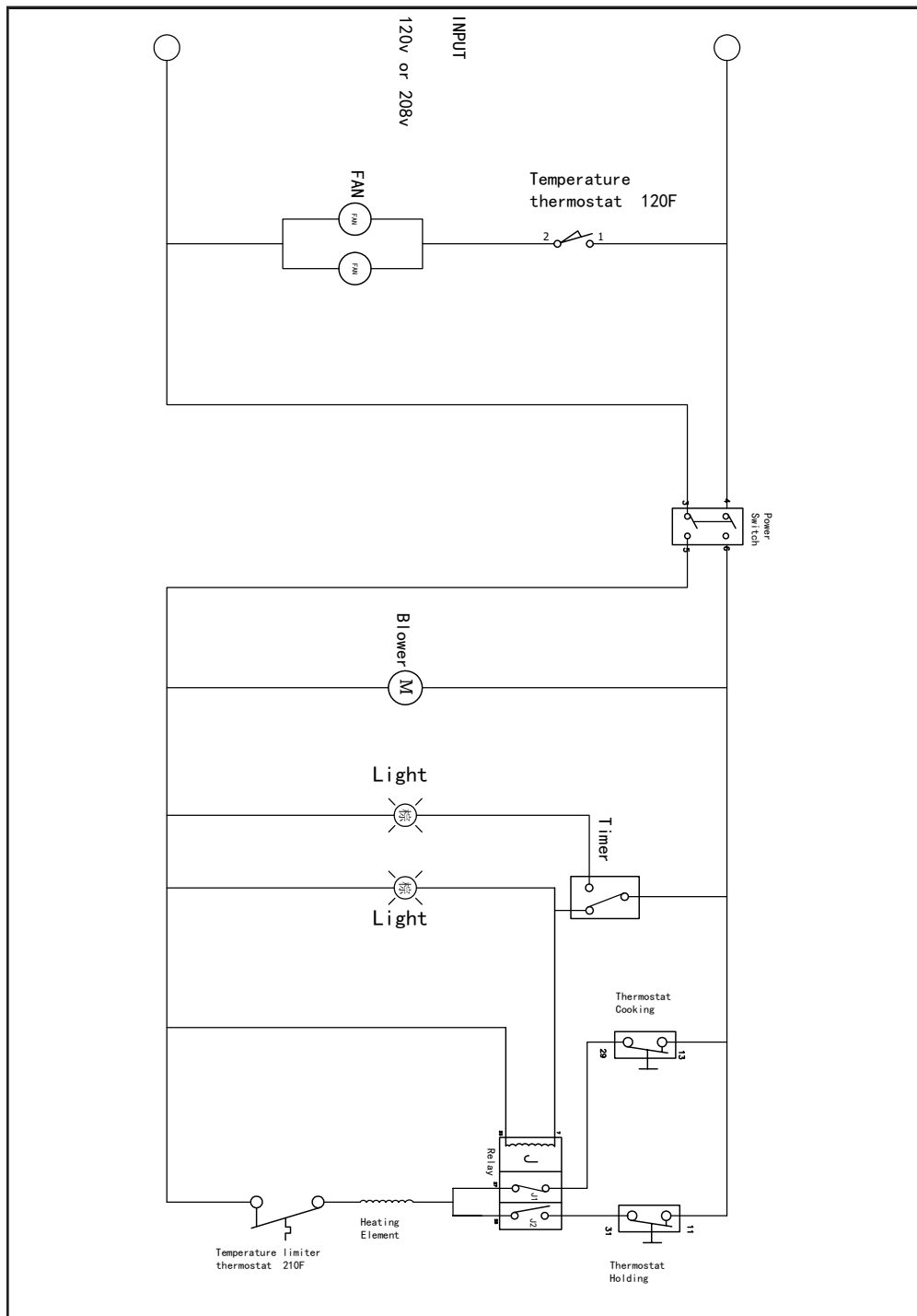
Startup Wiring Diagrams

351CHSP1



Startup Wiring Diagrams

351CHUC1A & 351CHUC1B





Startup

Testing the Oven

NOTE: To ensure proper function, please test your oven(s) prior to first use.

NOTE: Each oven is equipped with cooling fans. The cooling fans may not operate when the oven is first turned on. The cooling fans operate only when the thermostat, to which they are connected, requires it.

1. Check that the oven is connected to the correct power source (see "Electrical Connection" on page 5).
2. Set the cooking time knob to 0 (see "Cooking Controls" on page 10).
3. Turn the holding temperature knob to 140 degrees Fahrenheit.
4. Set the power switch to ON position.
5. Check that the oven circulating fan(s) are running (see note above).
6. Check that the holding temperature indicator light is illuminated.
7. Set the cooking time knob to 2 hours. The holding temperature indicator light will go out and the cooking temperature indicator light will illuminate.
8. Turn the cooking temperature knob to 300 degrees Fahrenheit. Check the interior rear of the oven cavity to determine that the oven is heating.
9. Turn the cooking time knob to 0 and set the holding temperature knob to 300 degrees Fahrenheit.
10. Check that the cooking temperature indicator light has gone out and the holding temperature indicator light has illuminated.
11. Check the interior rear of the oven to ensure that the oven is heating. If all the functions perform satisfactorily, the oven is ready for operation.

Operating Instructions

Cooking Controls

- All operating controls are located on the front control panels. The oven is supplied with individual operating controls for each oven cavity.
- **WARNING: THE OVEN AND ITS PARTS ARE HOT.**
Be very careful when operating, cleaning, or servicing the oven.

Cooking Temperature Knob:

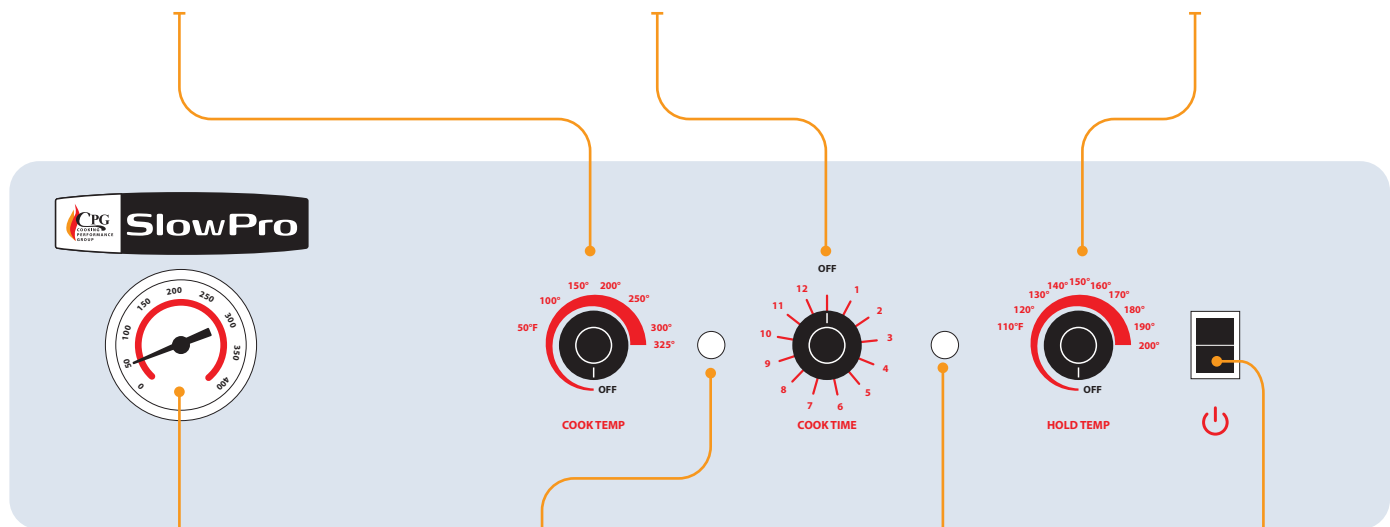
Sets the desired cooking temperature.

Cooking Time Knob:

Sets the desired cooking time from 30 min. to 12 hours.

Holding Temperature Knob:

Sets the desired holding temperature.



Thermometer:
Indicates the interior temperature of the oven.

Cooking Mode Light:
Indicates oven is in Cooking Mode.

Holding Mode Light:
Indicates the oven is in Holding Mode.

Power Switch:
Turns the oven on or off.

Operating Instructions

Cooking Instructions

- This cooking guide has been produced for your CPG SlowPro Cook & Hold Oven system. It should be used as a handy reference when using your oven. When using your oven, experiment with your own house specialties. The degree of doneness varies based upon individual preferences.
- Please note that as products vary, as well as other elements such as altitude, so shall actual cooking times and temperatures. These should be adjusted as needed based upon your actual experience. Finished product temperatures should be verified manually prior to serving in order to ensure food safety.

Cooking & Holding Guide

PRODUCT	WEIGHT	COOK TIME	COOK TEMP	HOLD TIME	HOLD TEMP	MAX INTERNAL TEMP	LOADING GUIDELINES
BEEF							
Beef Back Ribs	30 lb.	6 hrs.	225°F	4 hrs.	160°F	160°F	4 per shelf
Beef Short Ribs	10 lb.	4 hrs.	225°F	4 hrs. min.	155°F	165°F	1 per shelf
Boneless Rib Eye	12 lb.	3 hrs.	225°F	4 hrs. min.	140°F	135°F	3 per shelf
Boneless Strip Loin	12 lb.	3 hrs.	225°F	4 hrs. min.	140°F	130°F	3 per shelf
Bottom Round	20 lb.	5 hrs.	225°F	8 hrs. min.	140°F	130°F	2 per shelf
Corned Beef	12 lb.	4 hrs.	250°F	4 hrs. min.	150°F	165°F	2 per shelf
Cubed Steaks	10 lb.	4 hrs.	225°F	3 hrs. min.	160°F	160°F	1 tray per shelf
Prime Rib	20 lb.	5 hrs.	225°F	4 hrs. min.	140°F	135°F	2 per shelf
Steamship Round	60 lb.	10 hrs.	225°F	4 hrs. min.	140°F	130°F	1 per shelf
Top Round	18-20 lb.	4½-5 hrs.	225°F	4 hrs. min.	140°F	130°F	2 per shelf
Top Sirloin Butt	12-14 lb.	3 hrs.	225°F	4 hrs. min.	140°F	135°F	3 per shelf
Whole Tenderloin	10 lb.	2½ hrs.	225°F	2 hrs. min.	140°F	130°F	4 per shelf
PORK							
Cooked Cured Ham	12 lb.	4 hrs.	250°F	4 hrs.	160°F	135°F	2 per shelf
Fresh Ham	12 lb.	6 hrs.	250°F	4 hrs.	160°F	165°F	2 per shelf
Fresh Sausages	10 lb.	2 hrs.	225°F	5 hrs. max.	160°F	175°F	10 lb. per shelf
Pork Back Ribs	10 lb.	4 hrs.	250°F	3 hrs. max.	160°F	175°F	6 slabs per shelf
Pork Spare Ribs	30 lb.	4 hrs.	250°F	4 hrs.	160°F	175°F	5 slabs per shelf
Roast Pig	30 lb.	6 hrs.	250°F	3 hrs. min.	160°F	170°F	1 per shelf
POULTRY							
Whole Chickens	20 lb.	2½ hrs.	250°F	5 hrs. max.	150°F	170°F	6 per shelf
Whole Turkeys	20 lb.	4½ hrs.	250°F	5 hrs. max.	170°F	170°F	2 per shelf
Turkey Breast	10 lb.	4 hrs.	250°F	1 hr.	160°F	160°F	3 per shelf
LAMB							
Braised Lamb Shanks	10-12 lb.	4 hrs.	250°F	4 hrs. min.	160°F	180°F	1 tray per shelf
Rack of Lamb	18 lb.	3½ hrs.	250°F	3 hrs. max.	140°F	140°F	15 racks per shelf

NOTE: Each hour of holding is equal to one day of aging.

Operating Instructions

Rethermalization Guide

PRODUCT	OVEN TEMP	REHEAT TIME	HOLD TEMP	MIN. HOLD TIME
BREAKFAST ITEMS				
French Toast & Sausage Links	225°F	42 min.	160°F	15 min.
Pancakes & Sausage Links	225°F	42 min.	160°F	15 min.
PASTA				
Baked Pasta	225°F	60 min.	160°F	20 min.
Beef Stroganoff	225°F	54 min.	160°F	20 min.
Italian Spaghetti	250°F	54 min.	160°F	20 min.
Macaroni & Cheese	225°F	48 min.	155°F	20 min.
Ravioli	250°F	60 min.	165°F	20 min.
Turkey & Noodles	225°F	54 min.	160°F	20 min.
CHICKEN				
Chicken & Noodles	225°F	54 min.	160°F	20 min.
Chicken & Rice	225°F	54 min.	160°F	20 min.
Chicken Legs	225°F	60 min.	155°F	20 min.
Chicken Nuggets	225°F	60 min.	160°F	20 min.
Fried Chicken Sandwich	225°F	60 min.	165°F	20 min.
Fried Chicken Strips	225°F	48 min.	160°F	20 min.
SANDWICHES & SNACKS				
Burrito	250°F	48 min.	160°F	20 min.
Cheese Pizza	200°F	42 min.	160°F	20 min.
Cheesy Bread with Marinara Sauce	225°F	54 min.	155°F	15 min.
Chili	225°F	54 min.	160°F	15 min.
Grilled Cheese Sandwiches	200°F	42 min.	155°F	15 min.
Grilled Chicken on Bun	225°F	60 min.	165°F	20 min.
Hamburger on Bun	250°F	60 min.	165°F	20 min.
Hot Dog on Bun	225°F	54 min.	160°F	20 min.
Meat Pizza	200°F	54 min.	160°F	20 min.
Mini Corndogs	225°F	54 min.	160°F	15 min.
Nacho Cheese Sauce	200°F	42 min.	155°F	20 min.
Pizza Bites	225°F	54 min.	160°F	20 min.
Sausage Bites	225°F	54 min.	160°F	15 min.
Steak Nuggets	225°F	60 min.	160°F	20 min.
Tacos	225°F	42 min.	160°F	20 min.

Operating Instructions

Shutdown Instructions

- **WARNING: THE OVEN AND ITS PARTS ARE HOT.**
Be very careful when operating, cleaning, or servicing the oven.
- 1. Turn the holding temperature and cooking temperature knobs counterclockwise until they stop at the OFF position.
- 2. Open door slightly to allow ventilation and a further cooldown period. This is to allow oven to properly cooldown so components are not damaged.
NOTE: Wait at least 15 minutes before turning power switch to OFF. The cooling fans need to operate during the cooldown period. The cooling fans will automatically turn off when the proper temperature is reached.
- 3. Turn power switch to OFF position.

For expanded shutdown, continue with these last 3 steps:

4. Unplug the oven.
5. Thoroughly clean the oven (see "Cleaning & Maintenance" on page 14).
6. Leave the door(s) slightly open to allow ventilation and preservation of the gasket(s).

Warnings

- Always ensure proper supervision while the equipment is in use.
- Simple adjustments do not require assistance from specialized personnel. For more technical adjustments, please consult a qualified technician.
- Use only parts and accessories recommended by Cooking Performance Group.
- 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.
- This equipment is strictly for professional use and must be used by qualified personnel.
- The installation, startup, and maintenance of this equipment must be carried out by a qualified technician.
- All installation must be carried out according to the law. Cooking Performance Group is not responsible for damages due to incorrect installation, improper maintenance, or incorrect use.
- 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

- **WARNING:** THE OVEN AND ITS PARTS ARE HOT.
Be very careful when operating, cleaning, or servicing the oven. Always shut down and unplug the oven(s) prior to cleaning (see "Shutdown Instructions" on page 13).
- **NOTICE:** Avoid splashing water into upper areas of the oven to prevent damage to electrical components or connections. Never spray the unit with a hose. Never use harsh chemicals or abrasive pads.

Daily Maintenance

1. Follow "Shutdown Instructions" found on page 13. Be sure to allow the oven(s) time to cool down prior to cleaning.
2. Unplug electrical power supply.
3. Remove the interior side racks.
4. Take the interior side racks to a sink or dishwasher for a thorough cleaning. Use a mild soap and water solution to clean these items. Allow to air dry or use a soft, dry cloth. We recommend you use Noble Chemical Sunbright Dishsoap or Noble Chemical Blast Liquid Oven & Grill Cleaner.
5. If necessary, clean the interior of the oven with a damp cloth. Wipe dry with a soft, dry cloth.
6. Reassemble oven.
7. Clean the exterior of the oven with a damp cloth or with the cleaning agents below if necessary.

Weekly Maintenance

At least once a week, thoroughly check the door gasket for damage/wear. A damaged gasket can cause inefficient and unsatisfactory operation of the oven.

1. Gently wash the gasket using a damp cloth, a mild detergent solution, and warm water.
2. Rinse with a fresh cloth moistened in warm water to remove all traces of detergent.
3. Gently wipe dry with a clean, dry cloth.

NOTE: Never apply food oils or petroleum lubricants directly to the gasket(s). Petroleum-based solvents and lubricants will reduce the gasket's life.

Recommended Cleaning Agents



#999SUNBRIGHT
Sunbright
Lemon Dish Soap

#999KNOCKOUT
Knockout
Heavy Duty Oven/Grill Degreaser
& Carbon Remover

#147BLASTQT
Blast
Liquid Oven & Grill Cleaner

Troubleshooting

Issue	Possible Causes	Remedies
Oven not operating	Oven not connected to power source	Connect oven to power source.
	ON/OFF switch not ON	Press Power ON/OFF switch to ON.
	No power to unit	Check circuit breaker.
Indicator lights are lit, but cooking fan(s) are not operating	Oven is below 150°F	This is normal when unit is cold. If unit is above 150°F and fans are NOT operating, contact an authorized service provider.
	Defective connection, wiring, fan, or thermostat	Contact an authorized service provider.
Oven compartment is heating, but blower motor IS NOT operating with power switch ON	Defective connection or wiring to motor	Contact an authorized service provider.
Oven compartment IS NOT heating and blower motor IS operating with power switch ON	Defective cooking temperature thermostat	Set cooking temperature to 250°F. Wait several minutes and check the rear of the oven for heating. Both the power switch and cooking temperature indicator lights will be lit. If oven cavity does not heat, contact authorized service provider.
	Defective holding temperature thermostat	Set holding temperature to 250°F. Wait several minutes and check the rear of the oven for heating. Both the power switch and cooking temperature indicator lights will be lit. If oven cavity does not heat, contact authorized service provider.
	Defective high-limit thermostat or heating element	Contact an authorized service provider.
Incorrect oven temperature	Thermostat(s) require calibration	Contact an authorized service provider.

- **NOTE:** All these examples are provided for your reference. If any failure occurs, please stop using, and consult a qualified service technician. All maintenance should be done after the power supply is shut down.