



USER MANUAL

Commercial Gas Ranges



REVISED 1/2021



COMMERCIAL GAS RANGE MODELS:

351S24(L/N), 351S36(L/N), 351S60(L/N), 351S36G24(L/N), 351S60G24(L/N), 351S60GS24(L/N), 351S36G12(L/N)
351S36SUL, 351S36SUN, 351S36G36L, 351S36G36N, 351S60G36L, 351S60G36N, 351S60G48L, 351S60G48N, 351C36N, 351C36L



USER MANUAL

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. When used as intended and with proper care and maintenance, you will experience years of reliable operation from your Cooking Performance Group equipment. To ensure optimal performance, we have outlined the following instructions and guidelines in this manual carefully for your review.

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.
- This product is intended for commercial use only. Not for residential use.

WARNING:

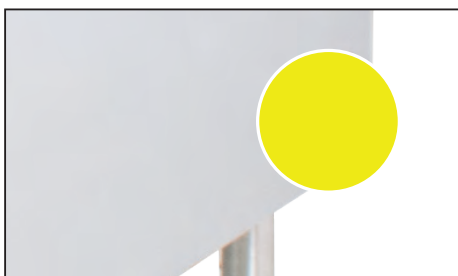
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Improper installation, adjustment, alteration, service or maintenance could lead to property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly 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.
- An authorized service agency should handle all maintenance and repair. Prior to conducting any maintenance or repair work contact your authorized service representative.

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 side of the unit.



Made in China
Item # 351S60G24N
Model # S60-G24-N
60" GAS RANGE
Total BTU: 30,000
Gas Type: Natural Gas
Manifold Pressure: 4" WC
Orifice Size: # 54

CLEARANCE REQUIREMENTS:
Combustible Sides: 6"
Combustible Back: 6"
Serial # 1010101010101

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



Lancaster, Pennsylvania



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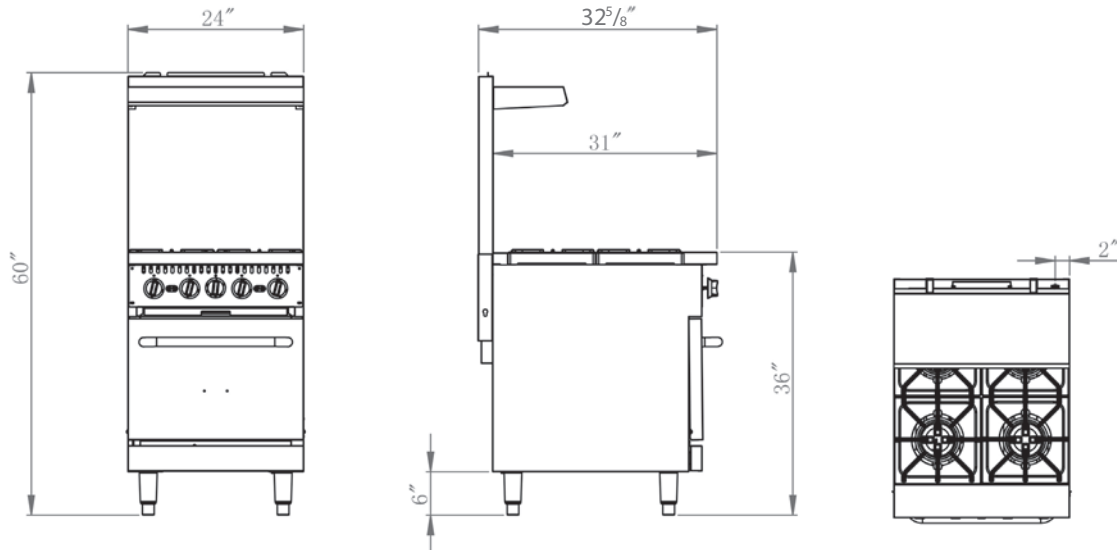
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FEATURES AND SPECIFICATIONS

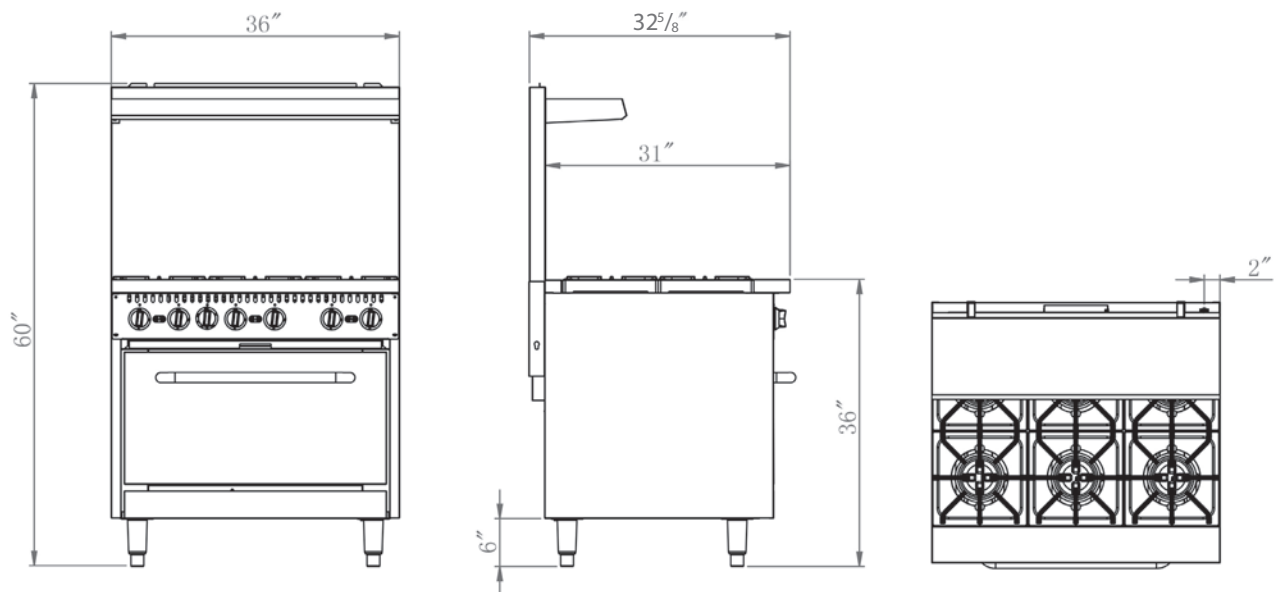
- 30,000 BTU Open top burners
- (2) 20,000 BTU U-shaped burners for griddle models
- 30,000 BTU oven with tube style burner
- 250-550 degrees Fahrenheit temperature range
- Dual oven racks with 4 rack positions per oven compartment
- Heavy-duty cast iron, lift-off grates
- Heavy-duty pull-out crumb tray
- Heavy-duty 6" adjustable stainless steel legs

MODEL	PRODUCT WEIGHT (LB.)	GROSS WEIGHT (LB.)	PRODUCT DIMENSIONS (IN)	SHIPPING DIMENSIONS (IN)	OVEN TEMPERATURE (F)	POWER (BTU)	LP PRESSURE GAS TYPE	NG PRESSURE GAS TYPE
351S24(L/N)	265	370	24 × 32½ × 60	29 × 41 × 35	250-550	150,000	10"	4"
351S36(L/N)	370	465	36 × 32½ × 60	41 × 41 × 35	250-550	210,000	10"	4"
351S60(L/N)	620	750	60 × 32½ × 60	65 × 41 × 35	250-550	360,000	10"	4"
351S36G12(L/N)	397	459	36 × 32½ × 60	41 × 41 × 48	250-500	170,000	10"	4"
351S36G24(L/N)	405	510	36 × 32½ × 60	41 × 41 × 48	250-500	130,000	10"	4"
351S60G24(L/N)	685	820	60 × 32½ × 60	65 × 41 × 48	250-550	280,000	10"	4"
351S60GS24(L/N)	730	860	60 × 32½ × 60	65 × 41 × 52	250-550	276,000	10"	4"
351S36SU(L/N)	375	441	36 × 32½ × 60	41 × 41 × 35	250-550	210,000	10"	4"
351S36G36(L/N)	441	503	36 × 32½ × 60	41 × 41 × 48	250-500	90,000	10"	4"
351S60G36(L/N)	705	838	60 × 32½ × 60	41 × 41 × 35	250-550	240,000	10"	4"
351S60G48(L/N)	728	860	60 × 32½ × 60	65 × 41 × 48	250-550	200,000	10"	4"
351C36(L/N)	564	595	36 × 42 × 61	50 × 47 × 72	250-550	212,000	10"	4"

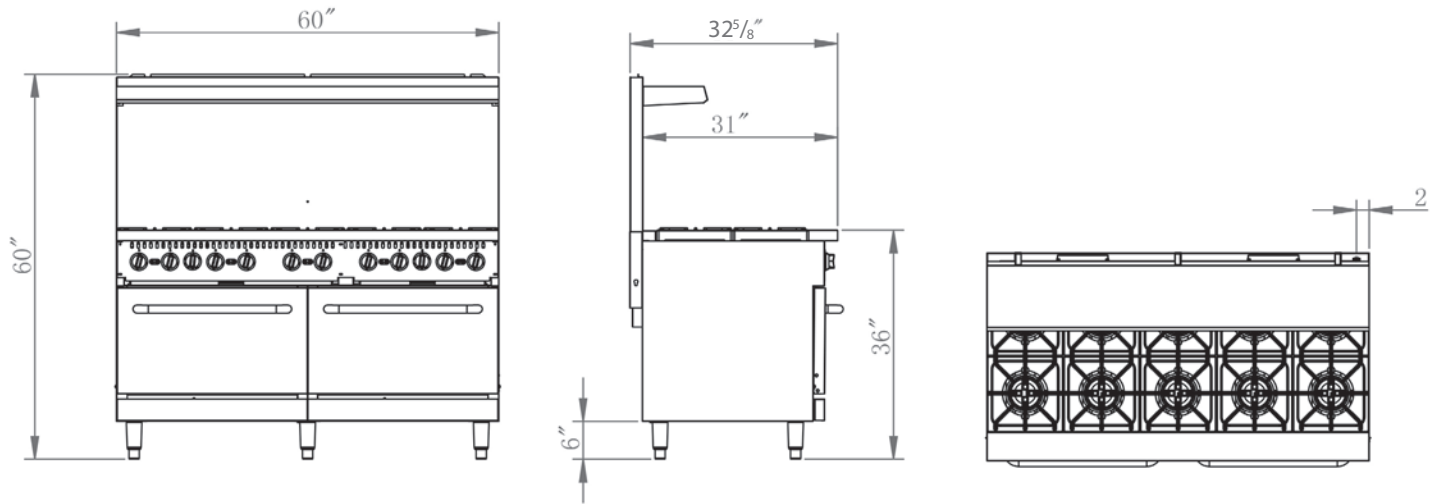
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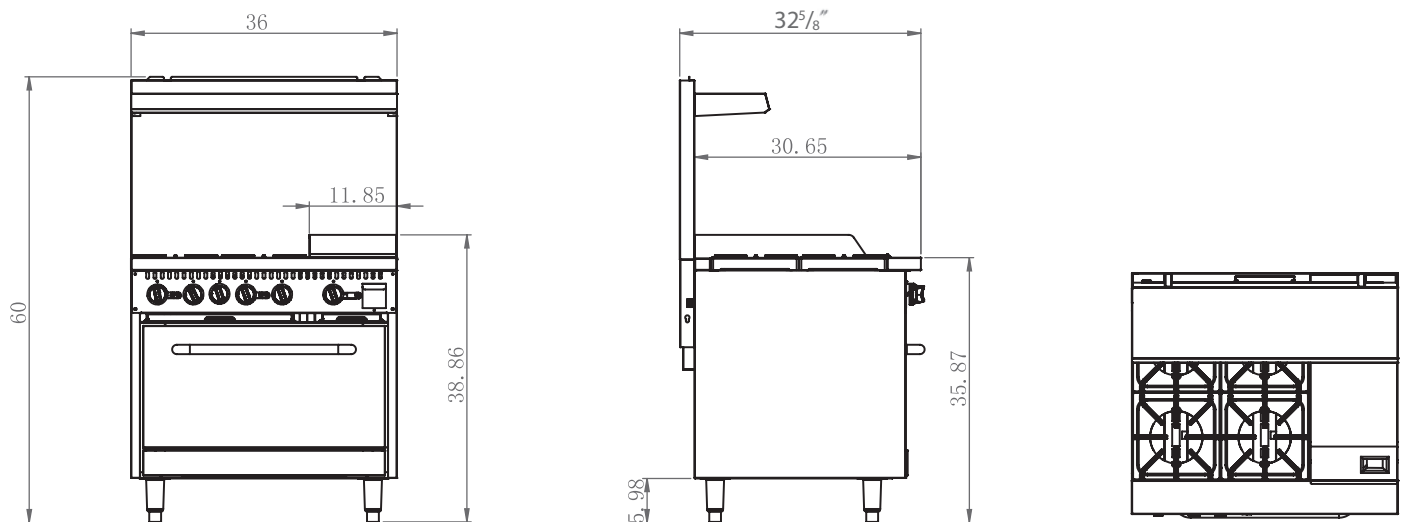
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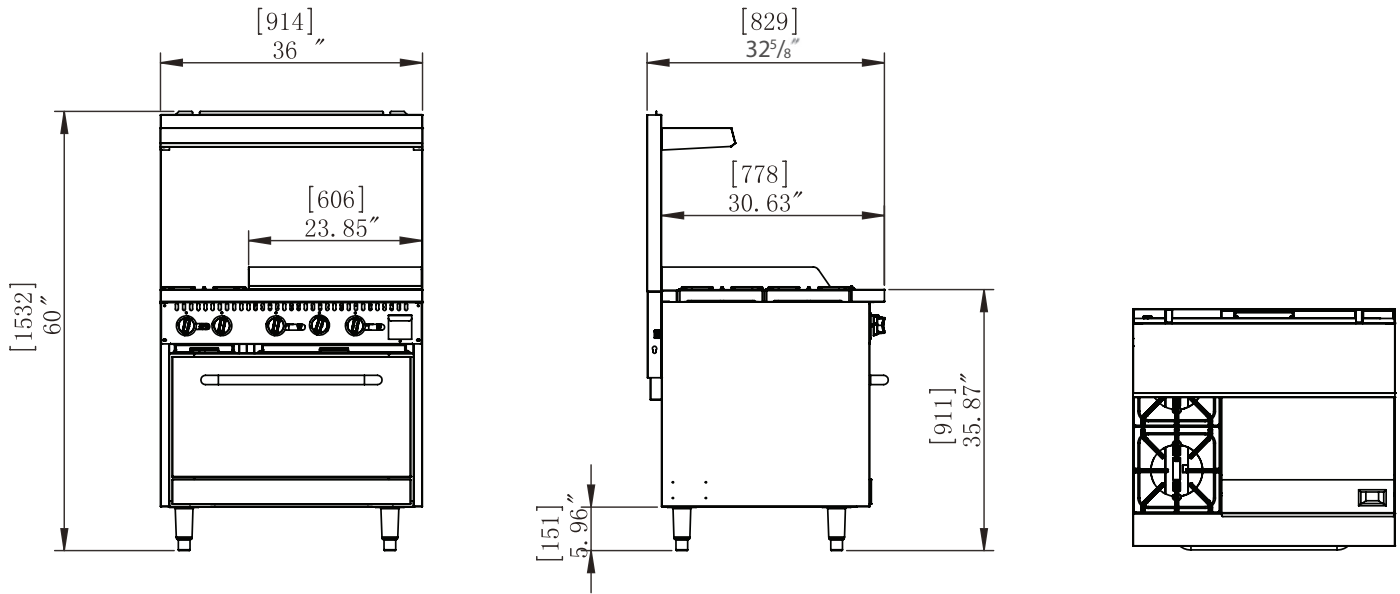
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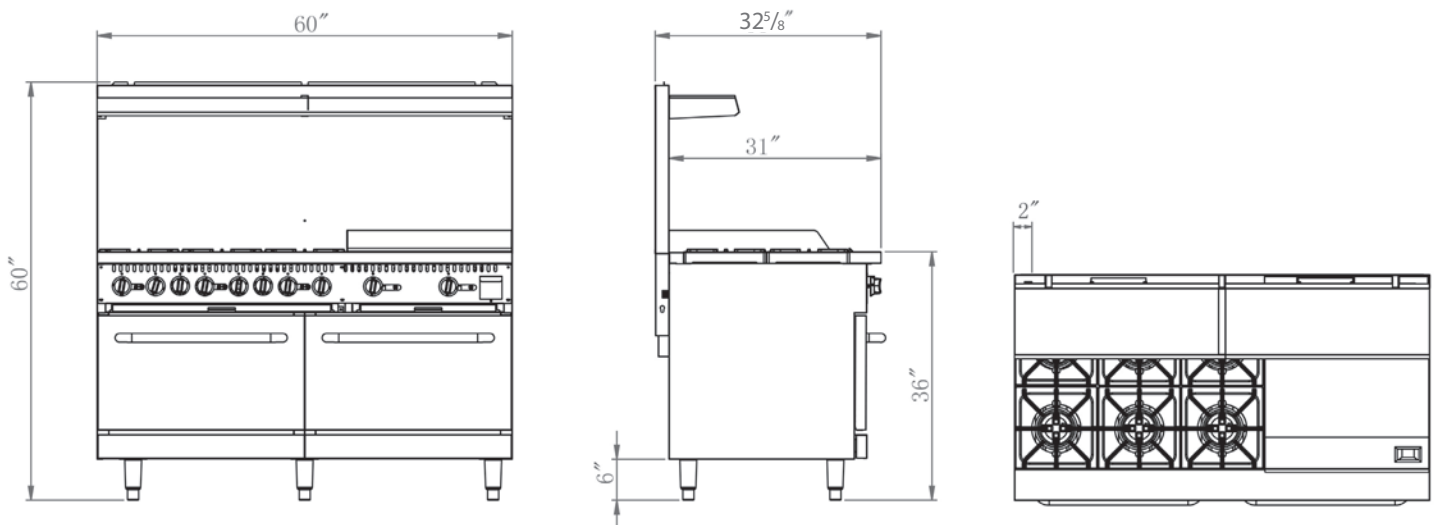
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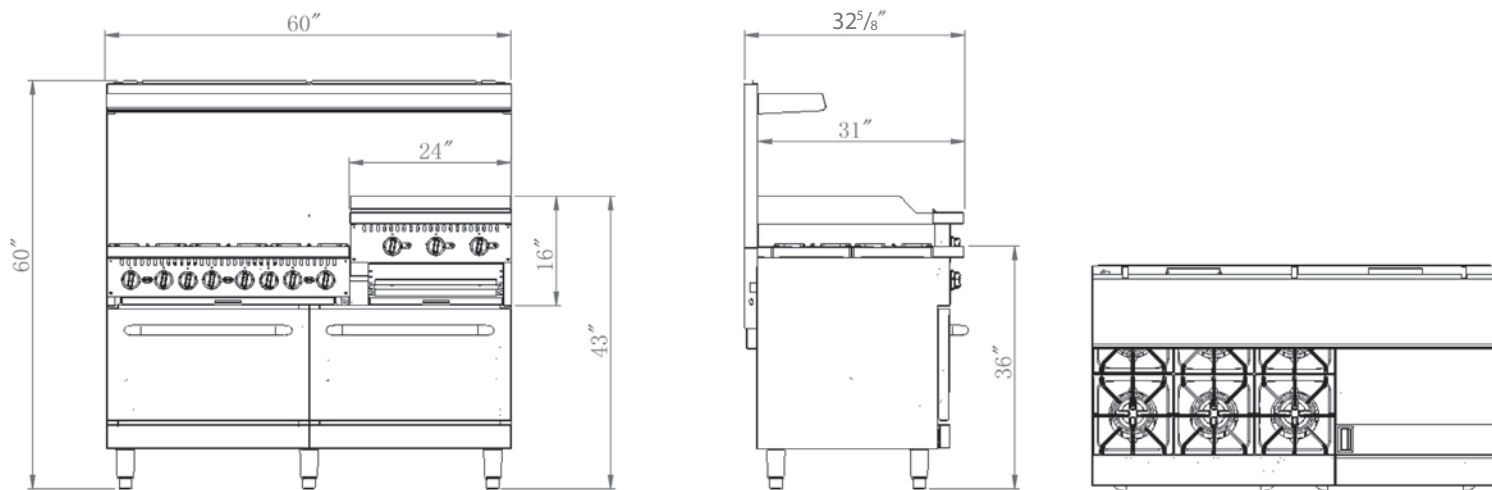
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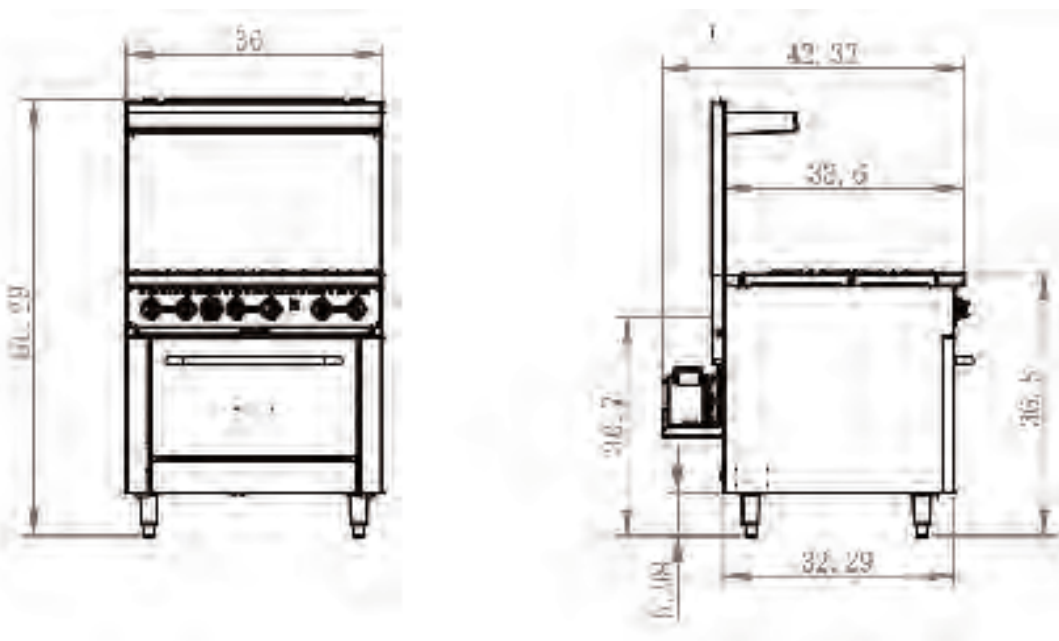
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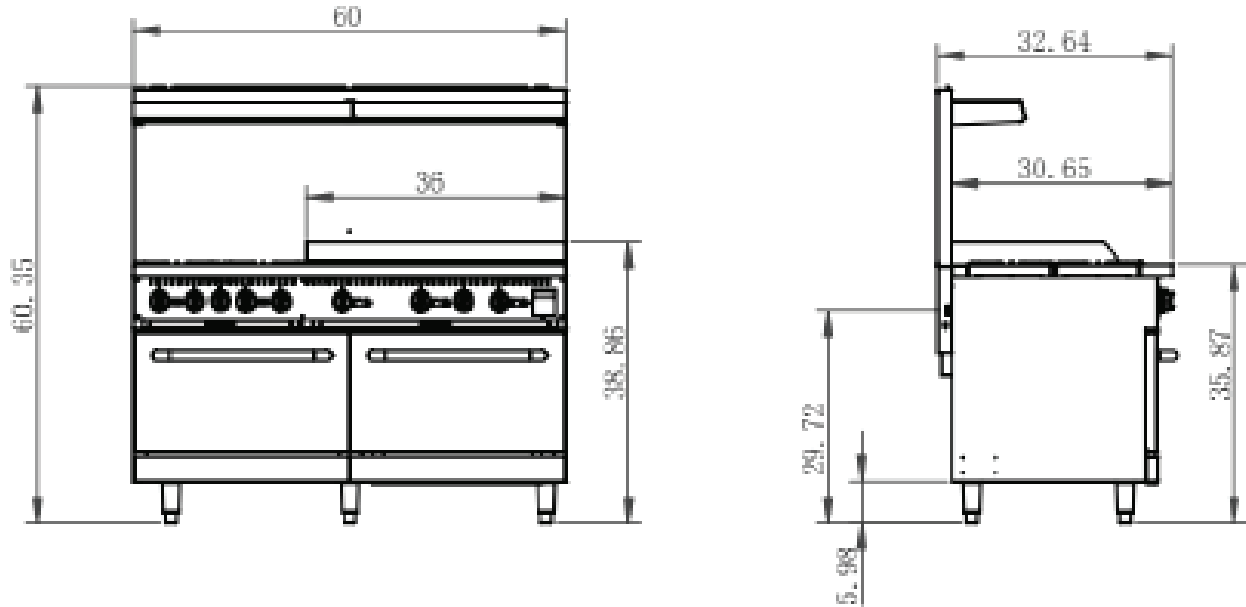
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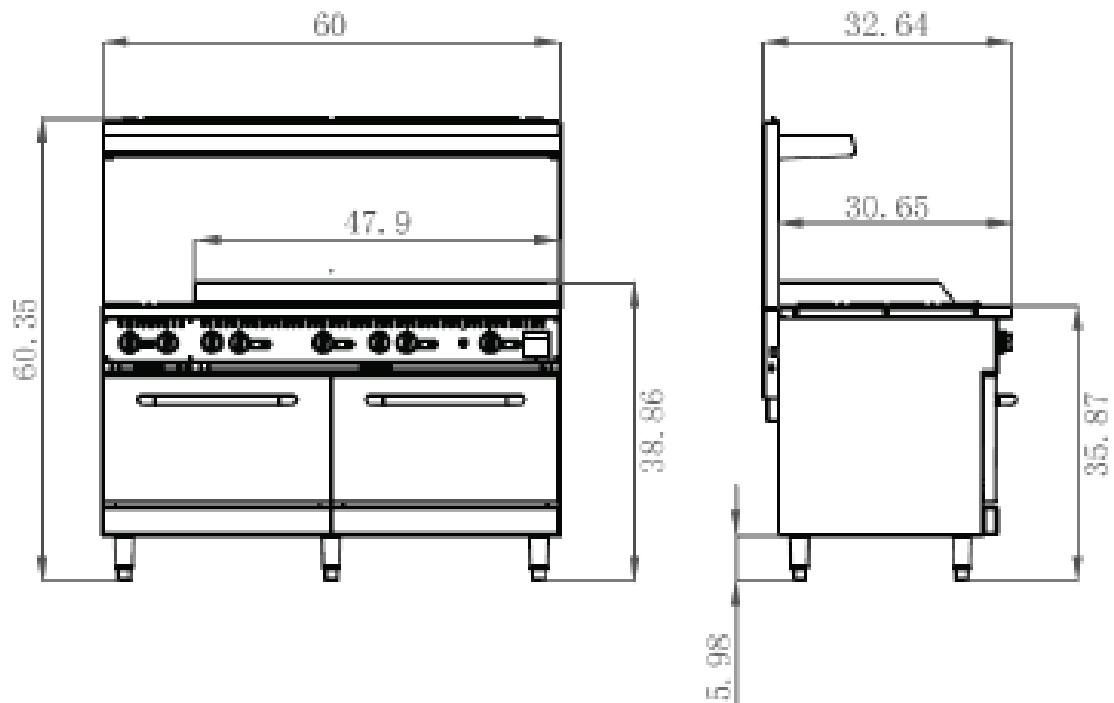
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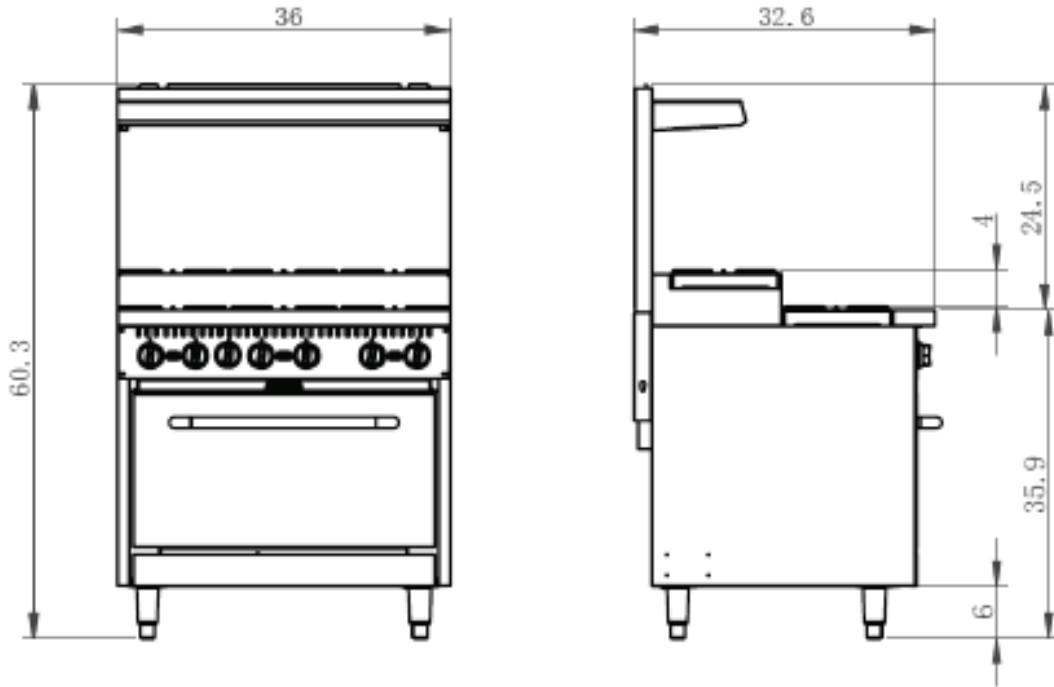
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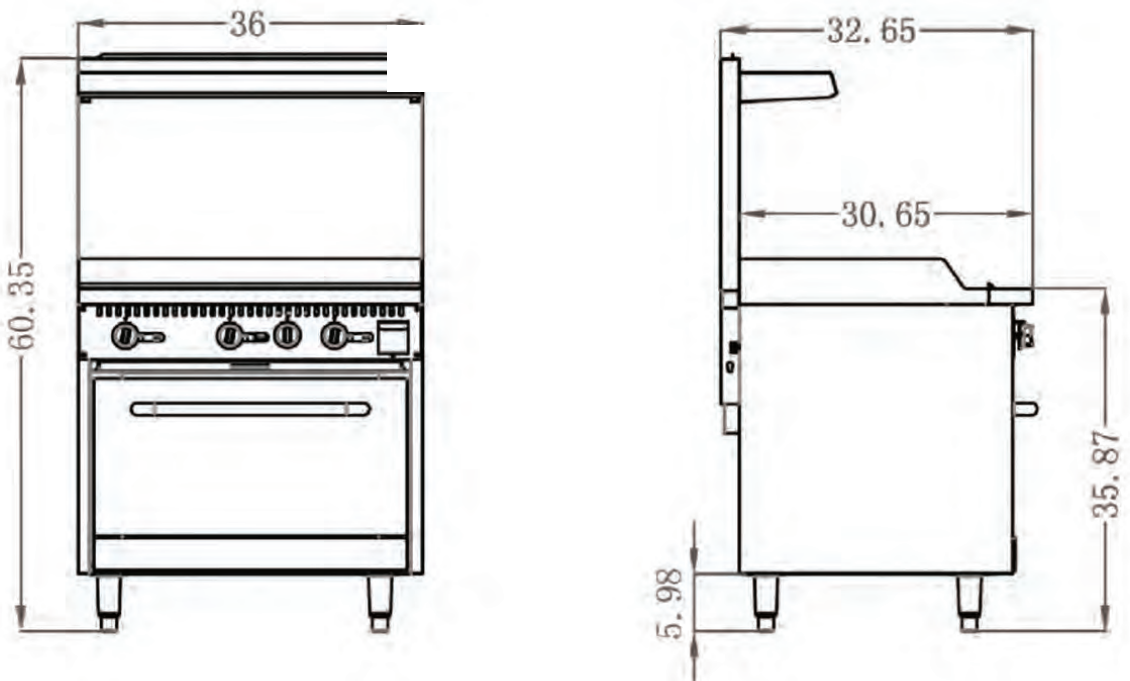
351S60G48N/L



351S36SUL/N



351S36G36L/N



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. If you have questions concerning the installation, operation, maintenance or service of your equipment, visit CPG's website at 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.

GAS CONNECTION

NOTE: This commercial range ships from the factory configured for areas with an altitude that is lower than 2,000 feet.

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.

/// FINAL PREPARATION

Your new CPG Range comes equipped with a plastic coating to help protect the finish from scratching during shipping. This protective plastic film should be peeled off prior to starting the range.

CAST IRON TOP GRATES

Seasoning grates before their first use and after each cleaning will help prevent rusting.

- Remove grates and wash thoroughly with mild soap and warm water, then dry with a clean cloth.
- After drying, immediately season grates with vegetable oil. Do not season grates while on the range top.
- After seasoning, reinstall grates and turn all burners to “low” for approximately 20 minutes before using pots or pans.

OVEN

- Wash and dry interior as well as oven racks with soap and water before first use.
- It is normal for an unpleasant smell to be noticeable the first time the oven is used. This is caused by burn-off of grease or solvent left over from manufacturing process. Before cooking in the oven, turn oven on and set to maximum temperature until smell dissipates.

GRIDDLE *(IF APPLICABLE)*

CAUTION: The griddle plate is steel, but the surface is relatively soft and can be scratched or dented by the careless use of a spatula or scraper. Be careful not to dent, scratch, or gouge plate surface. Do not attempt to break free food that may be on the spatula by tapping the corner edge of the spatula on the griddle surface.

Remove factory applied protective material by washing with hot water, mild detergent or soap solution.

Because the metal surface of the griddle is porous, the griddle surface must be seasoned before the first use to prevent sticking and equipment longevity. To season, heat the griddle top section at a low burner setting. Pour one ounce of cooking oil per square foot of surface and spread around to create a thin film using a cloth. Wipe off any excess oil. Heat griddle slowly for 15-20 minutes, then wipe away excess oil. Repeat procedure until griddle has a slick surface.

NOTE: Griddle surface may discolor during this process. This will not affect performance and is not a defect.

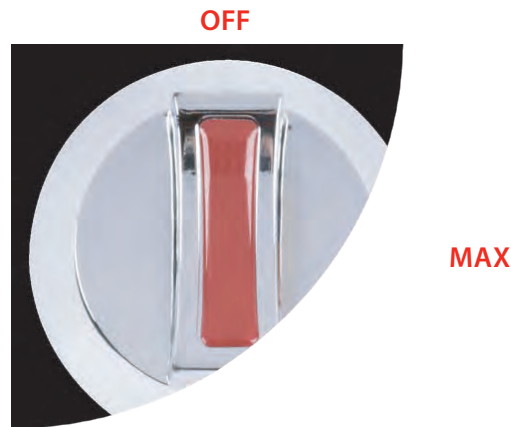
You should not have to re-season griddle surface provided griddle is used as instructed. If overheated or products begin to stick, you may need to repeat seasoning process. You will also be required to re-season if you clean with soap and water.

OPERATING INSTRUCTIONS

HOT TOP & GRIDDLE TOP BURNERS:

1. Light pilot adjacent to each burner
2. Push and turn burner valve 90 degrees counterclockwise, and burner will ignite.

CAUTION: Should burner ignition fail within 4 seconds, turn burner valve off and repeat steps 1 and 2.



STANDARD OVEN:

1. Open kick plate under the oven door.
2. Press down temperature control knob and rotate counterclockwise to align the 🔥 mark with the notch on bezel. Hold knob down.
3. Ignite pilot flame with a lighter via ignition hole.
4. After pilot flame is ignited, continue holding knob for at least 20 seconds to heat thermocouple. If pilot light goes out, repeat steps 2-4 until remains lit.
5. Keep rotating temperature control knob counterclockwise to ignite main burner of oven. Select appropriate temperature according to food requirement

TURNING BURNER OFF: Rotate knob clockwise to align pointer on knob with notch on bezel.

CONVECTION OVEN:

1. Open kick plate under the oven door.
2. Press down temperature control knob and rotate counterclockwise to align the 🔥 mark with the notch on bezel. Hold knob down.
3. Ignite pilot flame with a lighter via ignition hole.
4. After pilot flame is ignited, continue holding knob for at least 20 seconds to heat thermocouple. If pilot light goes out, repeat steps 2-4 until remains lit.
5. Flip the power switch to the "cook" position. Keep rotating the temperature control knob counterclockwise to ignite the main burner of oven. Select appropriate temperature according to food requirement.
6. To use the "cool down" function, turn the temperature control knob to align the 🔥 mark with the notch on bezel. Hold down the knob. Then turn the thermostat to the lowest setting. Open the oven door and flip the power switch to the "cool down" position. When the oven has cooled, then flip the power switch to the "off" position and close the door.

TURNING BURNER OFF: Rotate knob clockwise to align pointer on knob with notch on bezel.
The power switch should be in the "Off" position.

CLEANING & MAINTENANCE

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

BURNERS & GRATES

- **DAILY:** Wipe spills as they occur.
- **DAILY:** Remove grids and trays to wash, rinse, and dry.
- **DAILY:** Use a wire brush to clean clogged burner ports or remove baked-on food material.
- **POST EACH CLEAN:** Lightly coat grates with vegetable oil to help prevent rust.

GRIDDLE (IF APPLICABLE)

Keeping griddle surface free of carbonized grease for maximum heat transfer, even cooking, and satisfactory food taste and appearance.

- **AFTER EACH USE:** Use a grill scraper or spatula to wipe off any excess food particles leftover from cooking process.
- **DAILY:** Clean griddle surface using a grill brick and grill pad. Clean and empty grease pan.
- **WEEKLY:** Clean surface thoroughly. A mild detergent or degreaser may be used but ensure it is thoroughly removed. Re-season grill surface to prevent rusting and maintain nonstick properties.

OVEN

- **WEEKLY:** Oven racks and guides may be removed and cleaned with soap and water.
- **WEEKLY:** Oven interior may be cleaned with a suitable oven cleaning product.

RECOMMENDED CLEANING AGENT



FORMULA-D

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.

/// TROUBLESHOOTING

SYMPTOM	CAUSES	SOLUTIONS
Pilot flame cannot be ignited	1. Gas pressure is too low. 2. Nozzle is blocked. 3. Connection of the thermocouple is loose. 4. Thermocouple is defective. 5. Gas control valve is malfunctioning.	1. Adjust release valve to get a proper pressure. 2. Unblock nozzle. 3. Tighten thermocouple. 4. Replace thermocouple 5. Replace gas control valve.
Pilot flame is on but the main burner cannot be ignited	1. Gas pressure is too low. 2. Main burner nozzle is blocked. 3. Gas control valve is defective.	1. Adjust relief valve to get the proper pressure. 2. Unblock nozzle. 3. Replace gas control valve.
Oven backfires	1. Diameter of nozzle does not match with the gas supply. 2. Damper is too large. 3. Gas pressure is too low. 4. Flow of the connected pipe is insufficient.	1. Adjust nozzle diameter. 2. Adjust damper. 3. Adjust relief valve. 4. Increase the permitted flow.
Flame is red and accompanied by black smoke	1. The diameter of the nozzle does not match the gas supply. 2. Damper is too small. 3. Gas supply has run out. 4. Gas regulator reduces the gas flow in gas peak demand.	1. Adjust nozzle diameter. 2. Adjust damper. 3. Replace gas. 4. Decrease gas flow and increase it after peak demand of the gas.

If any failure occurs, stop using, and consult a qualified service technician. All maintenance should be performed after the power supply and gas supply are shut down.

OPTIONAL CASTERS

Identify the item number of your CPG range, which can be found on the serial plate located on the side of unit. If you are unable to access the serial plate on your unit, use the following information to help identify which casters you should be using:

If CPG range features solid red knobs,
you need casters #369CASTER4 or
#369CASTER6



If CPG range features a metallic knob with red strip
down the center, you need casters
#351CASTER4 or #351CASTER6



OLD ITEM NUMBER 1	CASTER
35124CPG4B LP	369CASTER4
35124CPG4B NAT	369CASTER4
35136CPG6B LP	369CASTER4
35136CPG6B NAT	369CASTER4
35160CPG10B LP	369CASTER6
35160CPG10B NAT	369CASTER6
35160CPG624MLP	369CASTER6
35160CPG624MNAT	369CASTER6
35160CPG624GLP	369CASTER6
35160CPG624GNAT	369CASTER6

OLD ITEM NUMBER 2	CASTER
35124CPG4BL	369CASTER4
35124CPG4BN	369CASTER4
35136CPG6BL	369CASTER4
35136CPG6BN	369CASTER4
35160CPG10BL	369CASTER6
35160CPG10BN	369CASTER6
35160CPG624MLP	369CASTER6
35160CPG624MN	369CASTER6
35160CPG624GLP	369CASTER6
35160CPG624GNAT	369CASTER6

CURRENT ITEM	CASTER
351S24L	351CASTER4
351S24N	351CASTER4
351S36L	351CASTER4
351S36N	351CASTER4
351S60L	351CASTER6
351S60N	351CASTER6
351S60GS24L	351CASTER6
351S60GS24N	351CASTER6
351S60G24L	351CASTER6
351S60G24N	351CASTER6



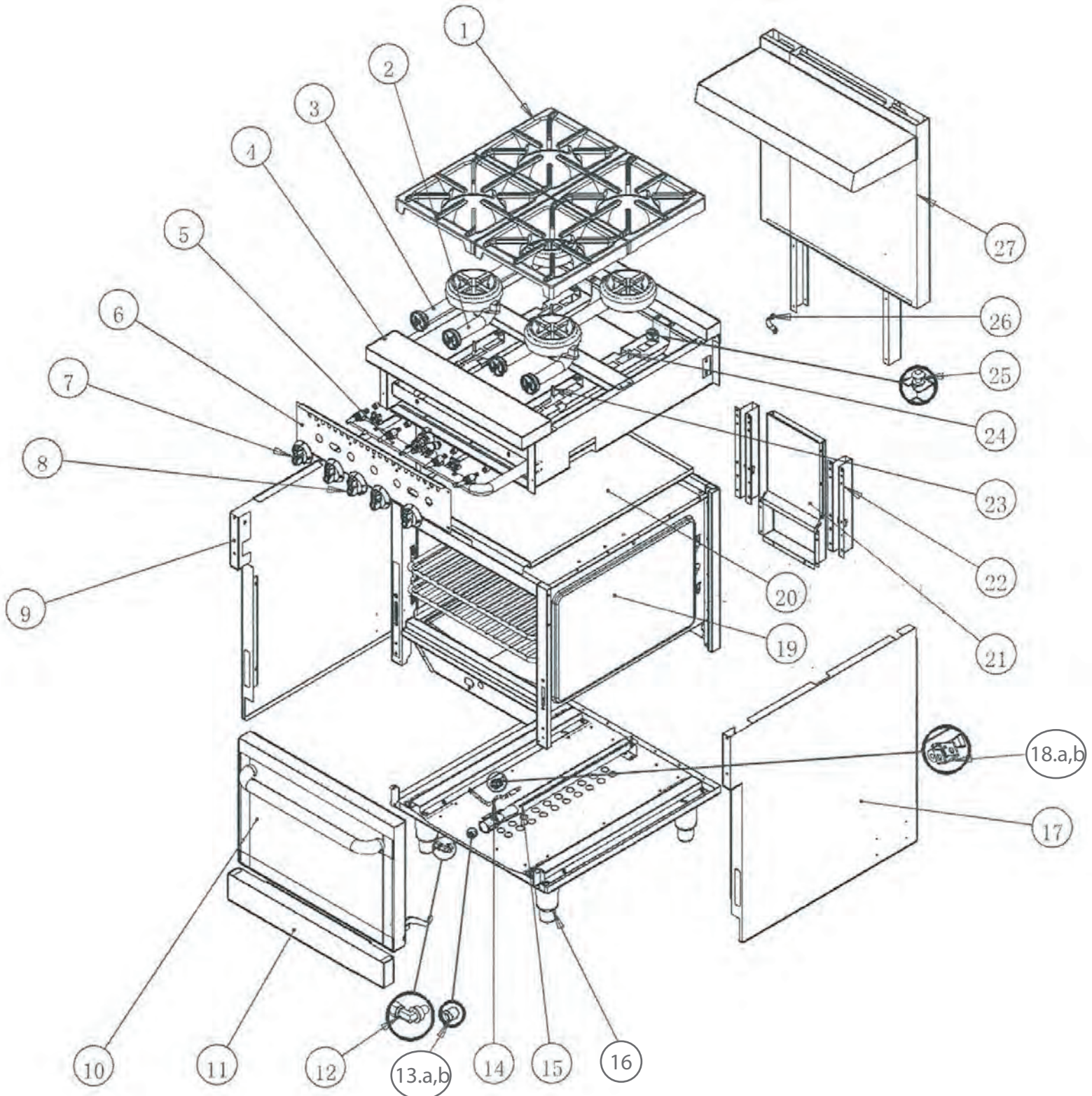
USER MANUAL

PARTS DIAGRAM 351S24(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	351302250132	BURNER GRATE	4
2	351128051028	BURNER ASSEMBLY (SHORT)	2
3	351128051027	BURNER ASSEMBLY (LONG)	2
4	35128058001	FRAME ASSEMBLY	1
5	35128058003	GAS CONTROL ASSEMBLY	1
6	35128058005	FRONT CONTROL VALVE	1
7	351202230111	BURNER KNOB	4
		BURNER KNOB CORE	4
8	351301130111	OVEN KNOB	1
		OVEN KNOB CORE	1
9	35128078022	SIDE PANEL (LEFT)	1
10	35128058006	OVEN DOOR ASSEMBLY	1
11	351228058021	24" KICK PLATE	1
12	351302140137	ORIFICE ELBOW	1
13.a	351302150198	ORIFICE #36 - OVEN NAT	1
13.b	351302150189	ORIFICE #50 - OVEN LP	1
14	351302170058	THERMOCOUPLE	1
15	351302130384	OVEN TANK ASSEMBLY	1
16	351302090149	ADJUSTABLE LEG	4
		LEG MOUNTING PLATE	4
17	35128078024	SIDE PANEL (RIGHT)	1
18.a	351302130427	PILOT OVEN NAT	1
18.b	351302130447	PILOT OVEN LP	1
19	35128058005	OVEN TANK ASSEMBLY	1
20	351228058007	CRUMB TRAY 19" X 26"	1
21	351128051007	INNER FLUE ASSEMBLY	1
22	351228051044	SLIDE RAIL (REAR BAFFLE)	2
23	351228046015	GAS PIPE (PILOT) (SHORT BURNER)	2
24	351228046016	GAS PIPE (PILOT) (LONG BURNER)	2
25	351302130019	STOVE PILOT	4
26	351302060231	PIPE FIXER	1
27	351128058007	BACK PANEL ASSEMBLY	1
28*	351302140195	BRASS FITTING (THERMOCOUPLE)	1
29*	351228080018	THERMOCOUPLE PLATE	1
30*	351050081	EXTERNAL REGULATOR	1
31*	351302090155	CASTER W/BRAKE	OPTIONAL
32*	351302090156	CASTER W/NO BRAKE	OPTIONAL
33*	351CASTER4	CASTER SET OF 4	OPTIONAL

*NOT SHOWN IN DIAGRAM

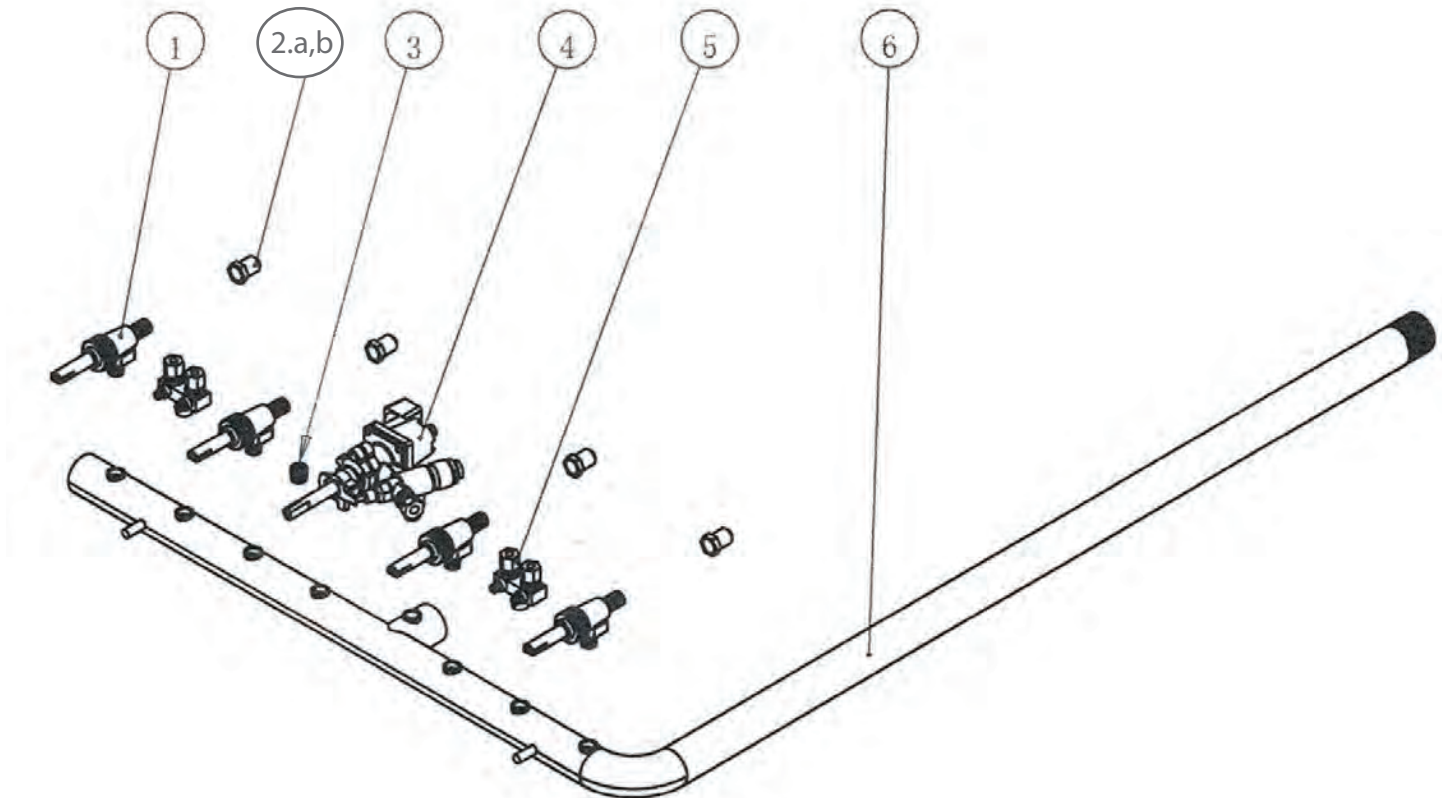
RANGE MAIN BODY



/// PARTS DIAGRAM 351S24(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	351302050051	GAS STOVE VALVE	4
2.a	351302150198	ORIFICE #36 - BURNER NAT	4
2.b	351302150190	ORIFICE #51 - BURNER LP	4
3	351200620	SCREW	1
4	351302220064	GAS OVEN VALVE	1
5	351302220027	PILOT VALVE	2
6	351302180496	GAS INLET PIPE ASSEMBLY	1

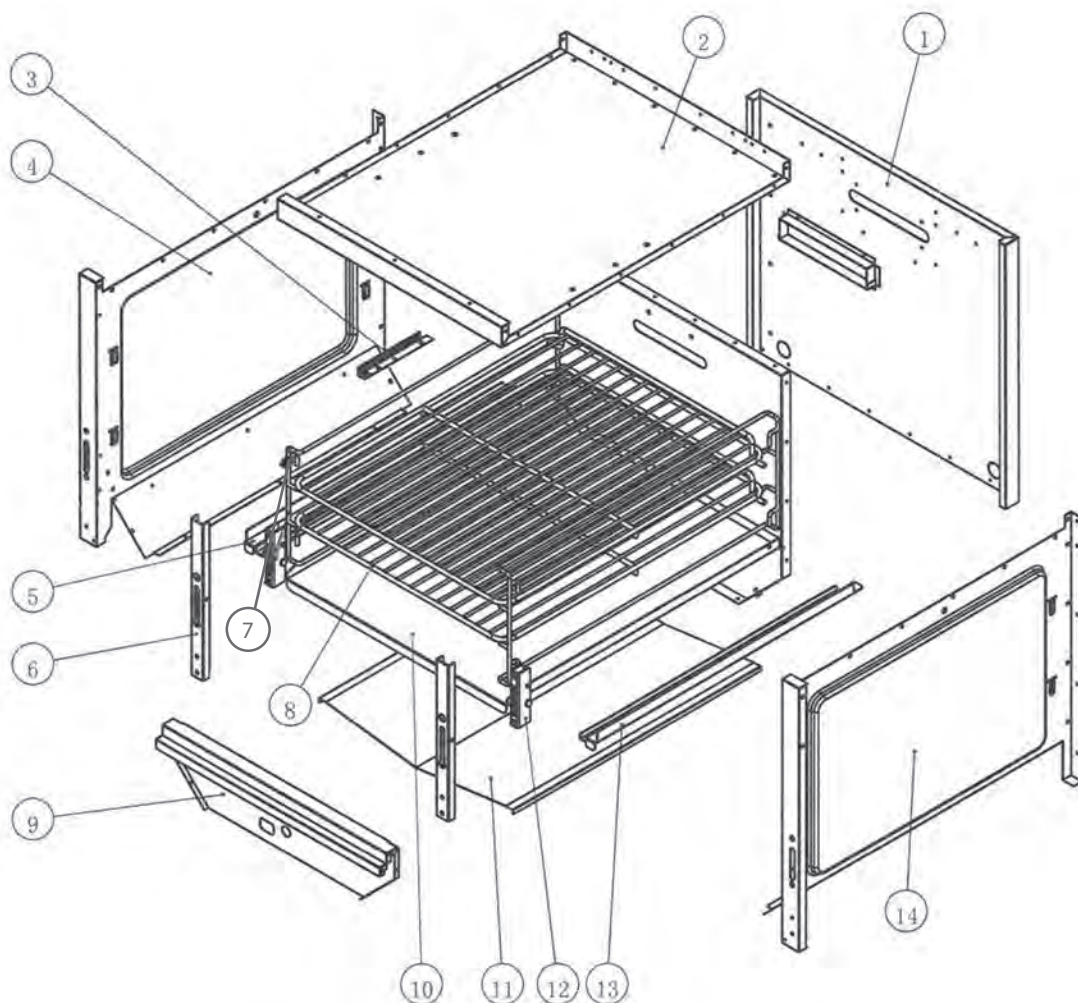
GAS CONTROL ASSEMBLY



/// PARTS DIAGRAM 351S24(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	35128058014	REAR SHROUDING ASSEMBLY	1
2	35128058009	OVEN TANK TOP PLATE	1
3	35128051023	SENSOR FIXED PLATE	1
4	35128058010	OVEN TANK LEFT PLATE	1
5	35128051020	OVEN TANK BOTTOM LEFT LIMIT PLATE	1
6	35128058015	OVEN TANK SIDE REINFORCE PLATE	2
7	351302110504	RACK HOLDER	2
8	351302110557	RACK 20" X 24.5" (OVEN CHAMBER)	2
9	35128058013	OVEN TANK LOWER FRONT PLATE	1
10	35128058001	BASEBOARD (CHAMBER)	1
11	35128058017	OVEN TANK BOTTOM REINFORCE PLATE	1
12	351302190429	DOOR HINGE - SEAT	2
13	35128051021	OVEN TANK BOTTOM LEFT RIGHT PLATE	1
14	35128058011	OVEN TANK RIGHT PLATE	1

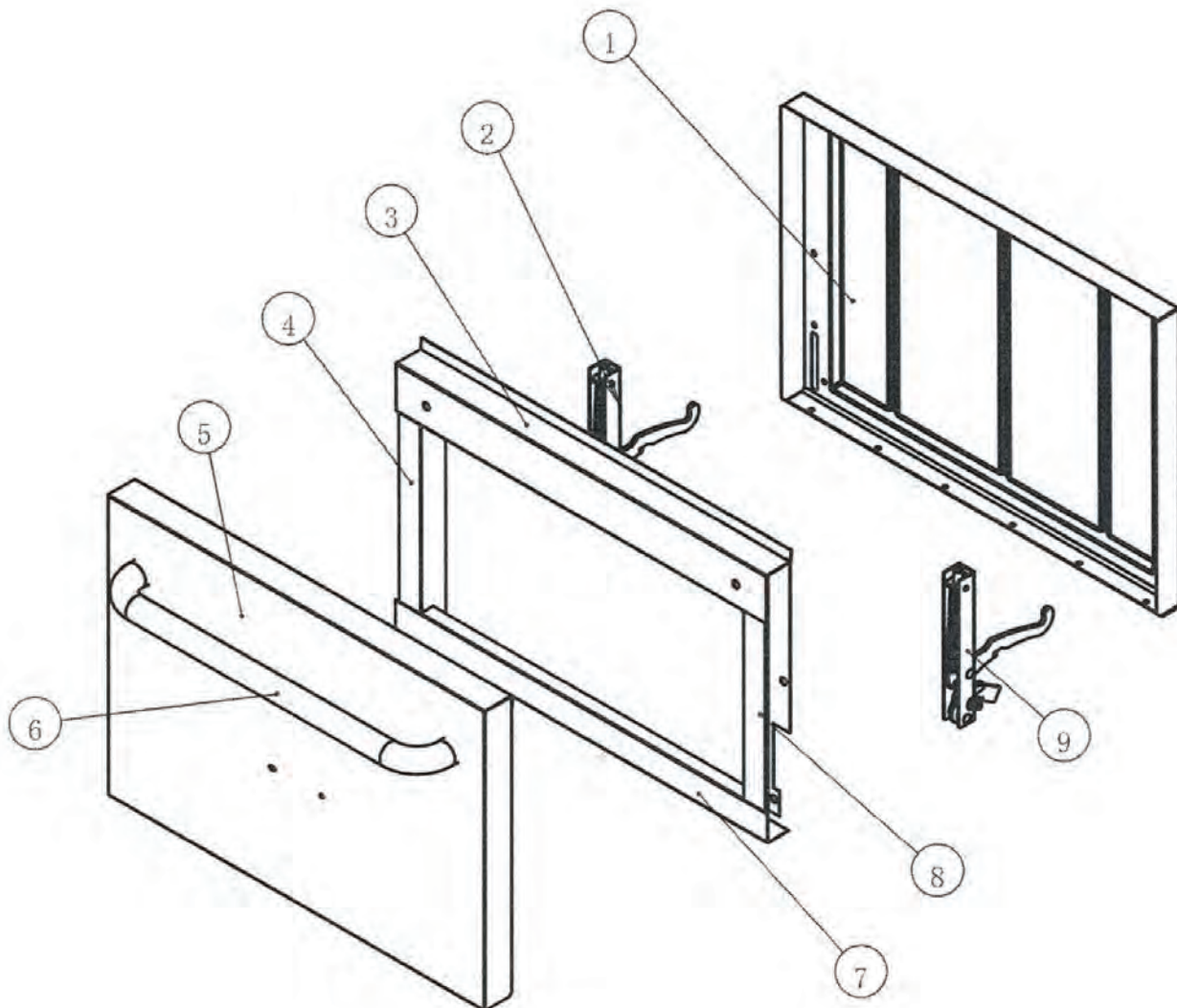
OVEN TANK ASSEMBLY



/// PARTS DIAGRAM 351S24(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	35128058023	DOOR INNER PLATE	1
2	351302190430	DOOR HINGE - LEFT	1
3	35128058025	OVEN DOOR TOP REINFORCE	1
4	35128051037	OVEN DOOR LEFT REINFORCE	1
5	35128058022	DOOR OUTSIDE PANEL	1
6	351302070220	DOOR HANDLE	1
7	35128058024	OVEN DOOR BOTTOM REINFORCE	1
8	35128051093	OVEN DOOR RIGHT REINFORCE	1
9	351302190428	DOOR HINGE - RIGHT	1

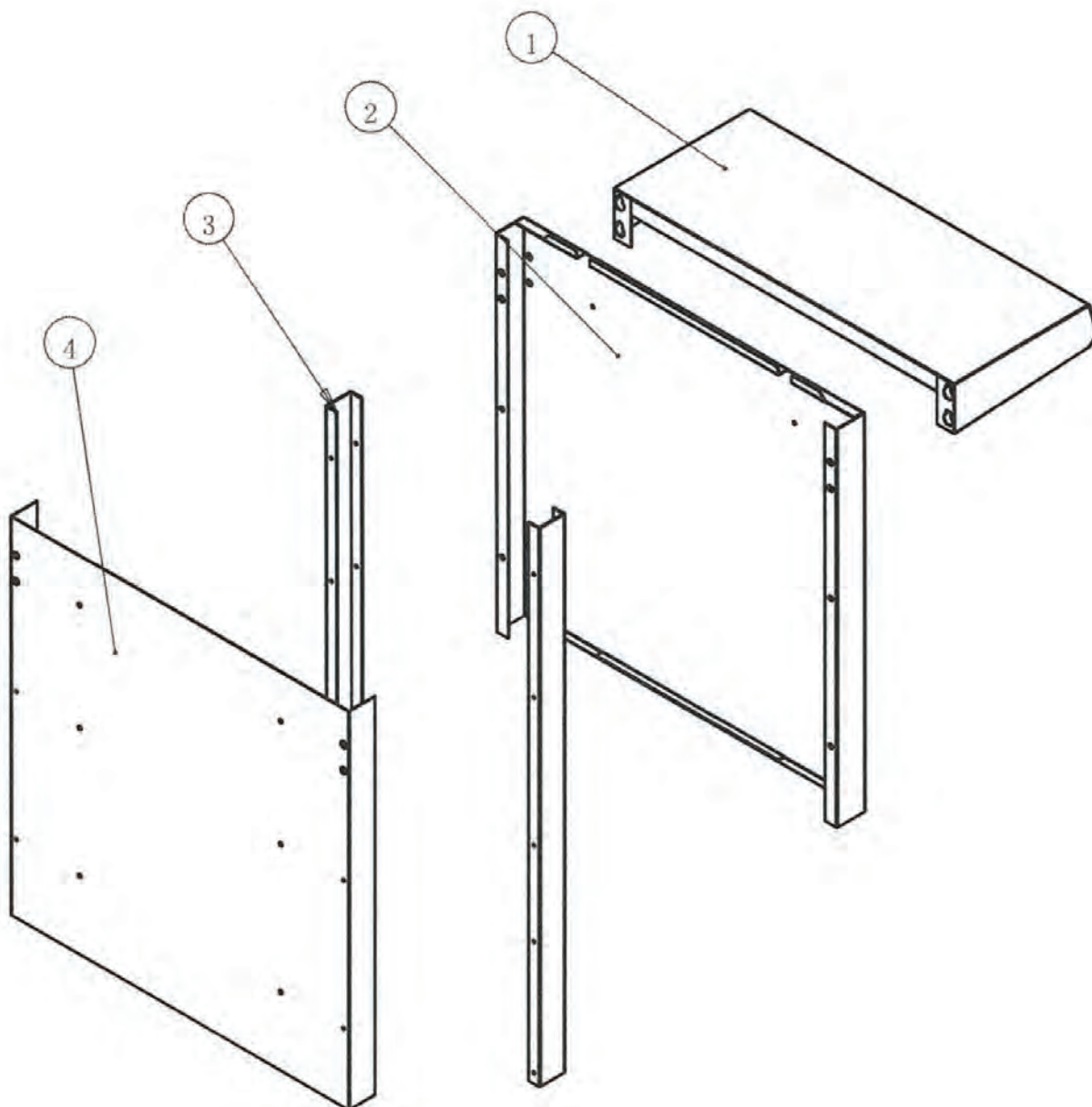
OVEN DOOR ASSEMBLY



/// PARTS DIAGRAM 351S24(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	35128058028	DECORATIVE COVER	1
2	35128058026	BACK FRONT PANEL	1
3	35128051040	BACK SUPPORT PANEL	2
4	35128058027	BACK REAR PANEL	1

BACK PANEL ASSEMBLY





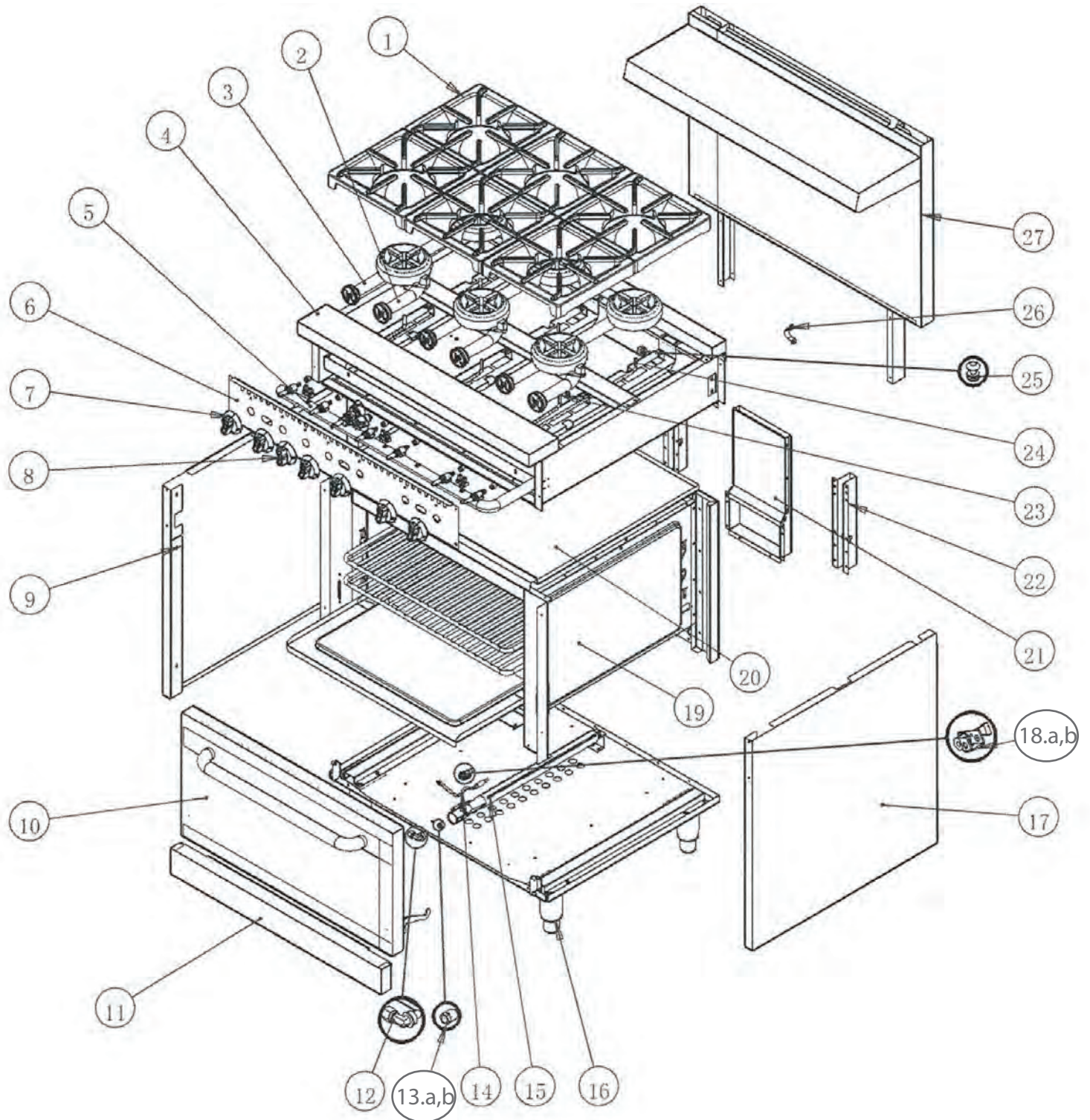
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PARTS DIAGRAM 351S36(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	351302250132	BURNER GRATE	6
2	351128051028	BURNER ASSEMBLY (SHORT)	3
3	351128051027	BURNER ASSEMBLY (LONG)	3
4	35128077006	FRAME ASSEMBLY	1
5	35128051009	GAS CONTROL ASSEMBLY	1
6	351228051005	FRONT CONTROL VALVE	1
7	351202230111	BURNER KNOB	6
		BURNER KNOB CORE	6
8	351301130111	OVEN KNOB	1
		OVEN KNOB CORE	1
9	35128077010	SIDE PANEL (LEFT)	1
10	35128051005	OVEN DOOR ASSEMBLY	1
11	351228051031	32" KICK PLATE	1
12	351302140137	ORIFICE ELBOW	1
13.a	351302150198	ORIFICE #36 - OVEN NAT	1
13.b	351302150189	ORIFICE #50 - OVEN LP	1
14	351302170058	THERMOCOUPLE	1
15	351302130384	OVEN TUBE BURNER	1
16	351302090149	ADJUSTABLE LEG	4
	351190487	LEG MOUNTING PLATE	4
17	35128077013	SIDE PANEL (RIGHT)	1
18.a	351302130427	PILOT OVEN NAT	1
18.b	351302130447	PILOT OVEN LP	1
19	35128051004	OVEN TANK ASSEMBLY	1
20	351228051012	CRUMB TRAY 31" X 32"	1
21	351128051007	INNER FLUE ASSEMBLY	1
22	351228051044	SLIDE RAIL (REAR BAFFLE)	2
23	351228046015	GAS PIPE (PILOT) (SHORT BURNER)	3
24	351228046016	GAS PIPE (PILOT) (LONG BURNER)	3
25	351302130019	STOVE PILOT	6
26	351302060231	PIPE FIXER	1
27	351128051006	BACK PANEL ASSEMBLY	1
28*	351302140195	BRASS FITTING (THERMOCOUPLE)	1
29*	351228080018	THERMOCOUPLE PLATE	1
30*	351050081	EXTERNAL REGULATOR	1
31*	351302090155	CASTER W/BRAKE	OPTIONAL
32*	351302090156	CASTER W/NO BRAKE	OPTIONAL
33*	351CASTER4	CASTER SET OF 4	OPTIONAL

*NOT SHOWN IN DIAGRAM

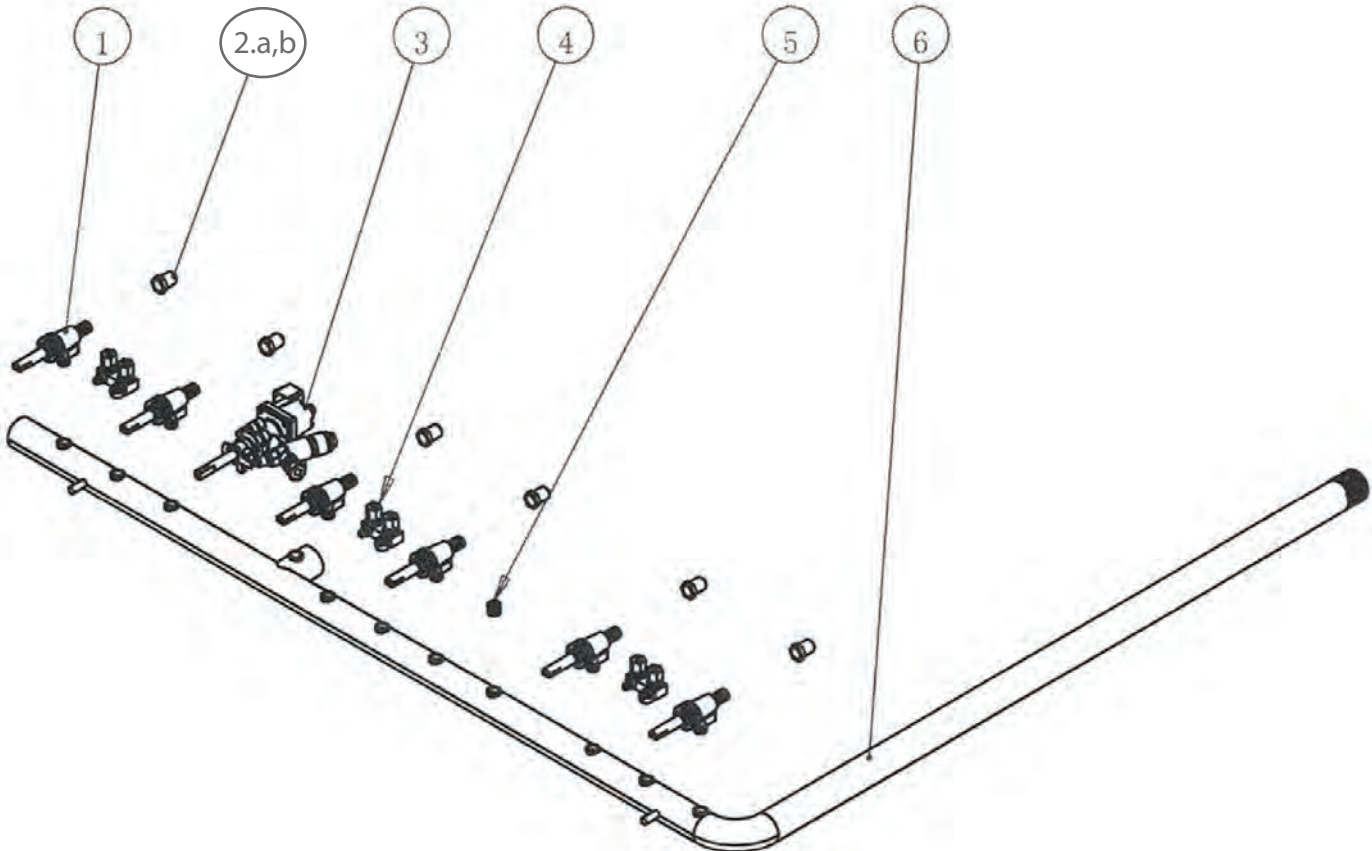
RANGE MAIN BODY



/// PARTS DIAGRAM 351S36(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	351302050051	GAS STOVE VALVE	4
2.a	351302150198	ORIFICE #36 - BURNER NAT	4
2.b	351302150190	ORIFICE #51 - BURNER LP	4
3	351200620	SCREW	1
4	351302220064	GAS OVEN VALVE	1
5	351302220027	PILOT VALVE	2
6	351302180496	GAS INLET PIPE ASSEMBLY	1

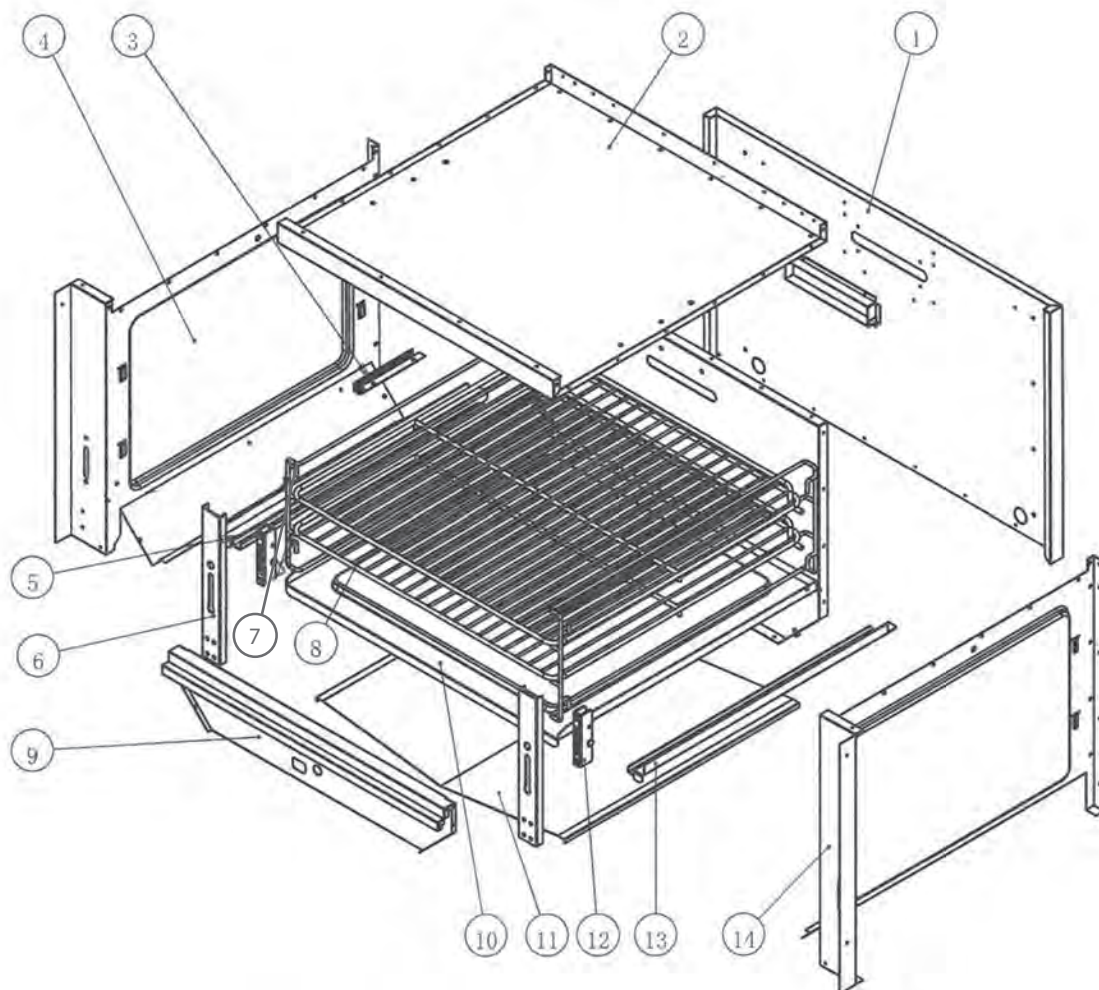
GAS CONTROL ASSEMBLY



/// PARTS DIAGRAM 351S36(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	35128058014	REAR SHROUDING ASSEMBLY	1
2	35128058009	OVEN TANK TOP PLATE	1
3	35128051023	SENSOR FIXED PLATE	1
4	35128058010	OVEN TANK LEFT PLATE	1
5	35128051020	OVEN TANK BOTTOM LEFT LIMIT PLATE	1
6	35128058015	OVEN TANK SIDE REINFORCE PLATE	2
7	351302110504	RACK HOLDER	2
8	351302110557	RACK 20" X 24.5" (OVEN CHAMBER)	2
9	35128058013	OVEN TANK LOWER FRONT PLATE	1
10	35128058001	BASEBOARD (CHAMBER)	1
11	35128058017	OVEN TANK BOTTOM REINFORCE PLATE	1
12	351302190429	DOOR HINGE - SEAT	2
13	35128051021	OVEN TANK BOTTOM LEFT RIGHT PLATE	1
14	35128058011	OVEN TANK RIGHT PLATE	1

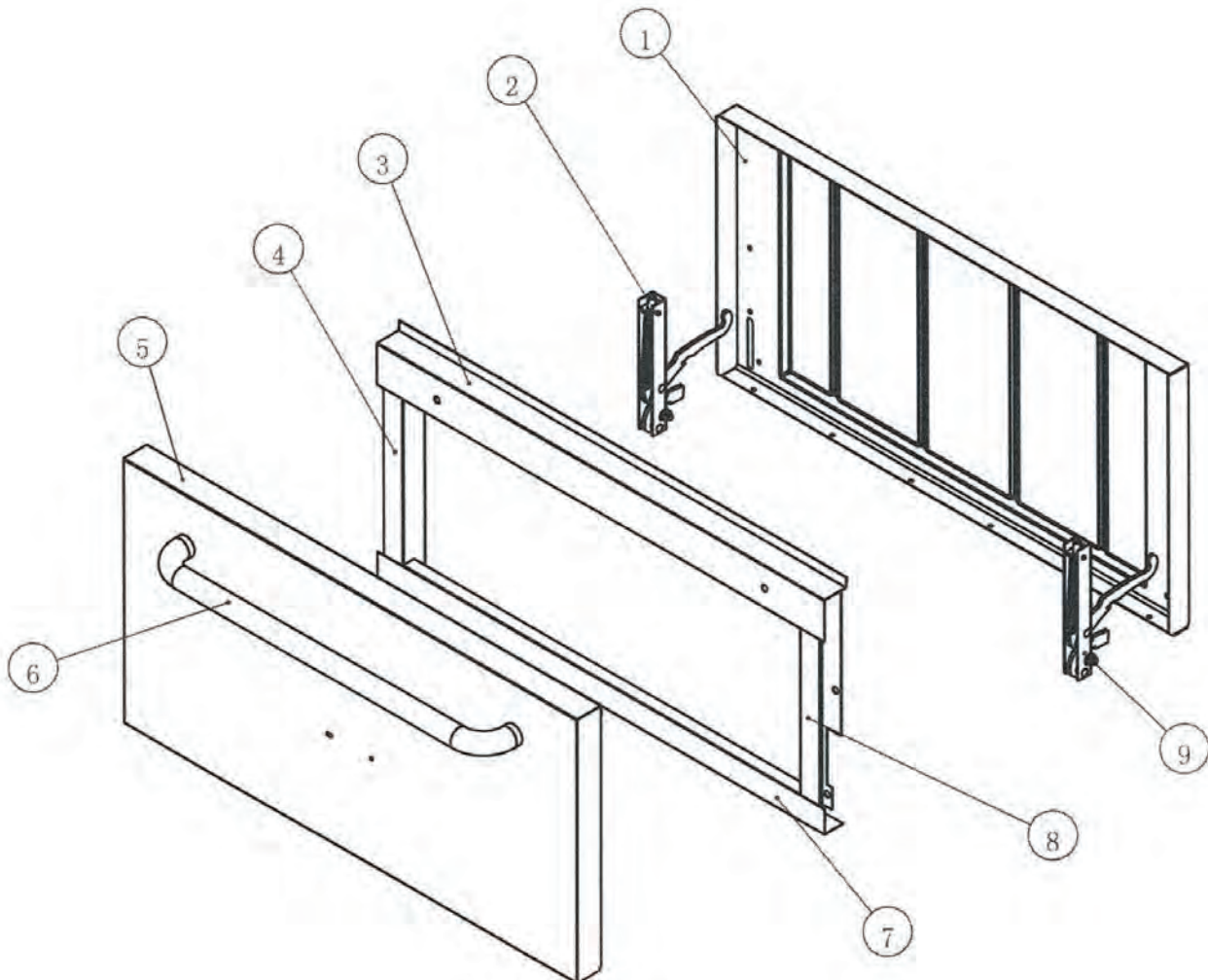
OVEN TANK ASSEMBLY



PARTS DIAGRAM 351S36(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	35128051034	DOOR INNER PLATE	1
2	351190430	DOOR HINGE - LEFT	1
3	35128051036	OVEN DOOR TOP REINFORCE	1
4	35128051037	OVEN DOOR LEFT REINFORCE	1
5	35128051033	DOOR OUTSIDE PLATE	1
6	351070144	DOOR HANDLE	1
7	35128051035	OVEN DOOR BOTTOM REINFORCE	1
8	35128051093	OVEN DOOR RIGHT REINFORCE	1
9	351190428	DOOR HINGE - RIGHT	1

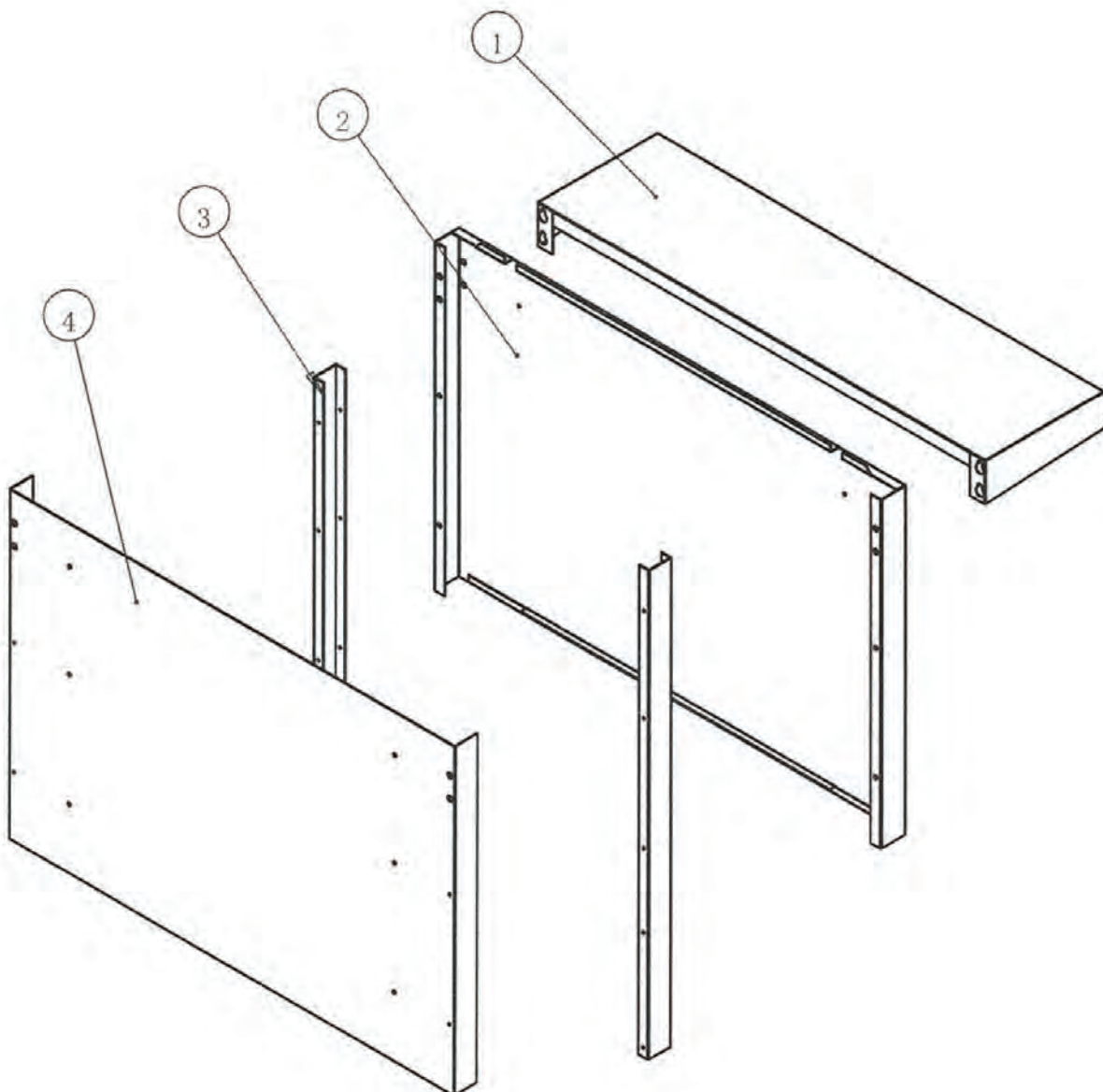
OVEN DOOR ASSEMBLY



//// PARTS DIAGRAM 351S36(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	35128051041	DECORATIVE COVER	1
2	35128051038	BACK FRONT PANEL	1
3	35128051040	BACK SUPPORT PANEL	2
4	35128051039	BACK REAR PANEL	1

BACK PANEL ASSEMBLY





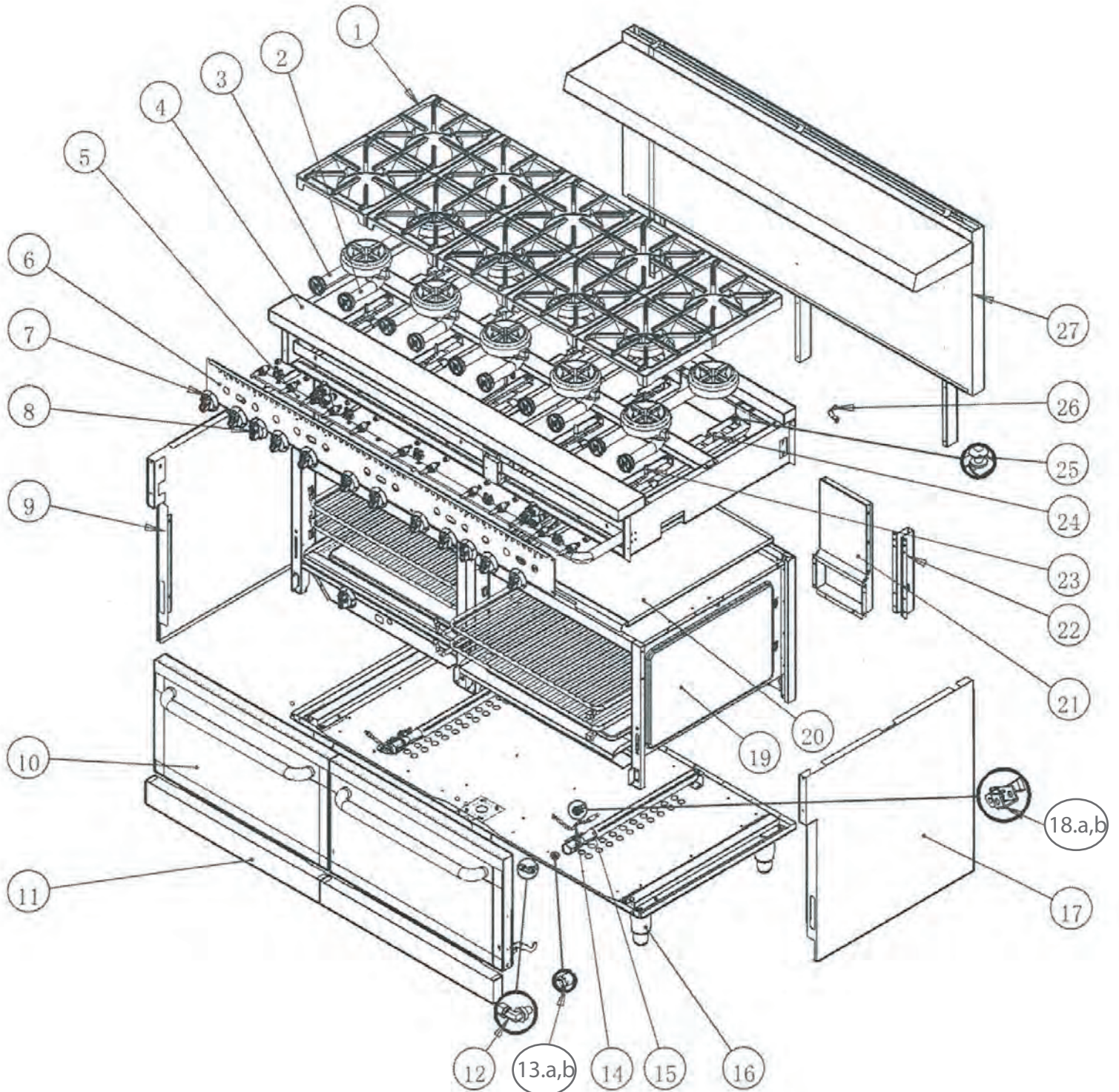
USER MANUAL

PARTS DIAGRAM 351S60(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	351302250132	BURNER GRATE	10
2	351128051028	BURNER ASSEMBLY (SHORT)	5
3	351128051027	BURNER ASSEMBLY (LONG)	5
4	35128059001	FRONT COUNTERTOP	1
5	35128059003	GAS CONTROL ASSEMBLY	1
6	35128059007	FRONT CONTROL PANEL	1
7	351202230111	BURNER KNOB	10
		BURNER KNOB CORE	10
8	351301130111	OVEN KNOB	2
		OVEN KNOB CORE	2
9	35128078022	SIDE PANEL (LEFT)	1
10	35128059005	OVEN DOOR ASSEMBLY	2
11	351228059011	30" KICK PLATE	2
12	351302140137	ORIFICE ELBOW	2
13.a	351302150198	ORIFICE #36 - OVEN NAT	2
13.b	351302150189	ORIFICE #50 - OVEN LP	2
14	351302170058	THERMOCOUPLE	2
15	351302130384	OVEN TUBE BURNER	2
16	351302090149	ADJUSTABLE LEG	6
	351190487	LEG MOUNTING PLATE	6
17	35128078024	SIDE PANEL (RIGHT)	1
18.a	351302130427	PILOT OVEN NAT	2
18.b	351302130447	PILOT OVEN LP	2
19	35128059004	OVEN TANK ASSEMBLY	2
20	351228058007	CRUMB TRAY 19" X 26"	1
21	351128051007	INNER FLUE ASSEMBLY	2
22	351228051044	SLIDE RAIL (REAR BAFFLE)	2
23	351228046015	GAS PIPE (PILOT) (SHORT BURNER)	5
24	351228046016	GAS PIPE (PILOT) (LONG BURNER)	5
25	351302130019	STOVE PILOT	10
26	351302060231	PIPE FIXER	1
27	351128059006	BACK PANEL ASSEMBLY	1
28*	351228051012	CRUMB TRAY 31" X 32"	1
29*	351302140195	BRASS FITTING (THERMOCOUPLE)	1
30*	351228080018	THERMOCOUPLE PLATE	1
31*	351050081	EXTERNAL REGULATOR	1
32*	351302090155	CASTER W/BRAKE	OPTIONAL
33*	351302090156	CASTER W/NO BRAKE	OPTIONAL
34*	351CASTER6	CASTER SET OF 6	OPTIONAL

*NOT SHOWN IN DIAGRAM

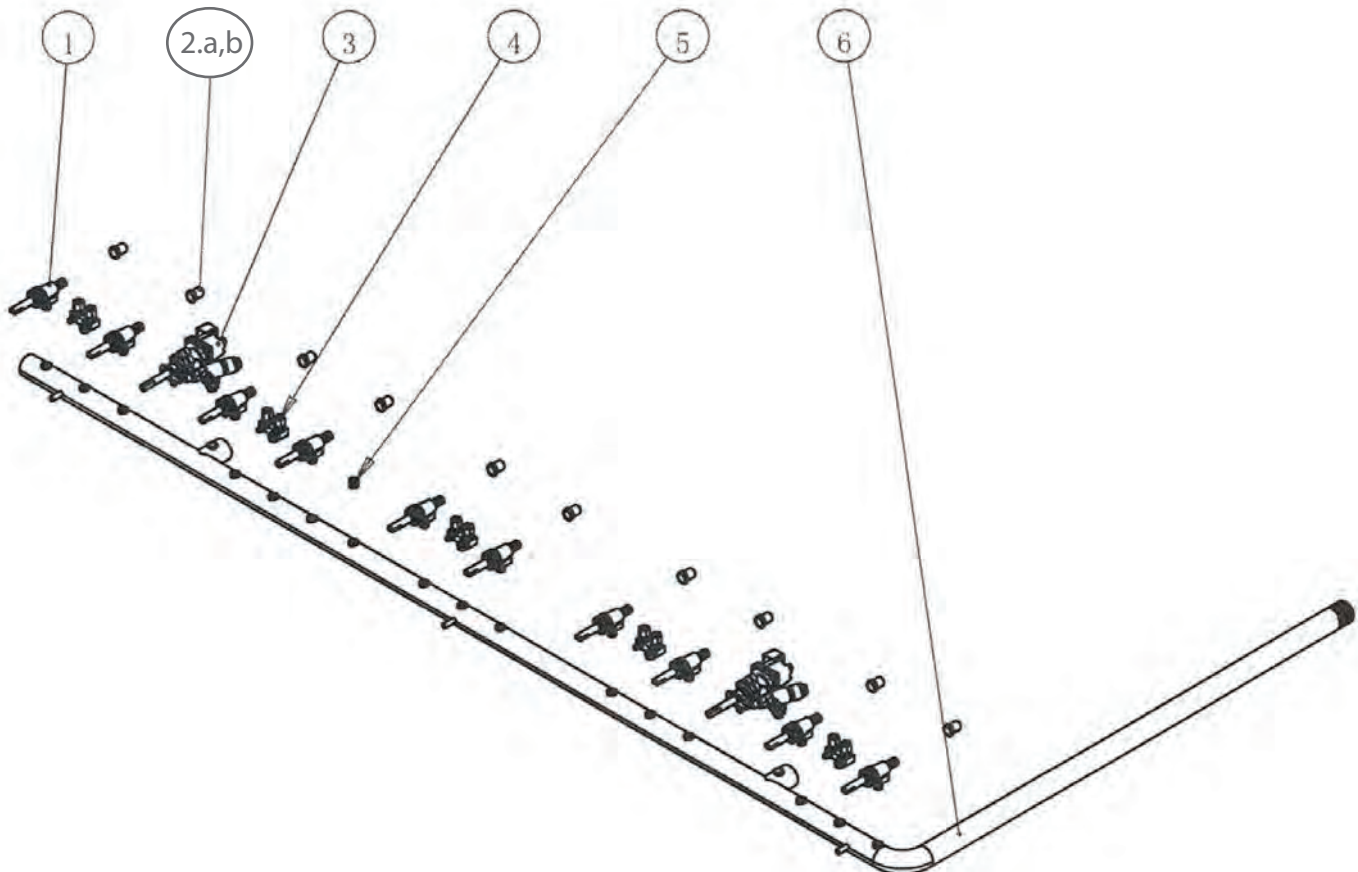
RANGE MAIN BODY



//// PARTS DIAGRAM 351S60(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	351302050051	GAS STOVE VALVE	10
2.a	351302150198	ORIFICE #36 - BURNER NAT	10
2.b	351302150190	ORIFICE #51 - BURNER LP	10
3	351302220064	GAS OVEN VALVE	2
4	351302220027	PILOT VALVE	5
5	351200620	SCREW	1
6	351302180497	GAS INLET PIPE ASSEMBLY	1

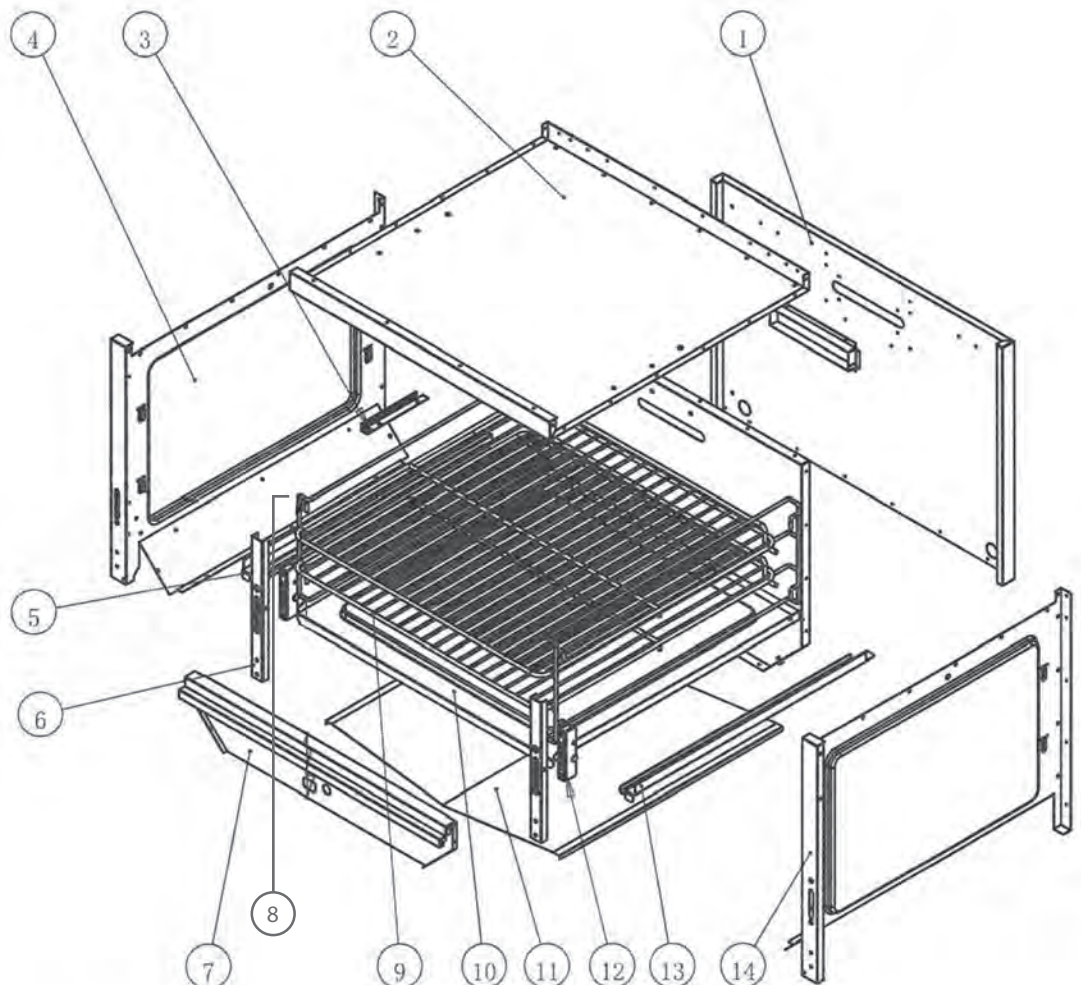
GAS CONTROL ASSEMBLY



PARTS DIAGRAM 351S60(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	35128059009	REAR SHROUDING ASSEMBLY	1
2	35128051014	OVEN TANK TOP PLATE	1
3	35128051023	SENSOR FIXED PLATE	1
4	35128058010	OVEN TANK LEFT PLATE	1
5	35128051020	OVEN TANK BOTTOM LEFT LIMIT PLATE	1
6	35128058015	OVEN TANK SIDE REINFORCE PLATE	2
7	35128051018	OVEN TANK LOWER FRONT PLATE	1
8	351302110504	RACK HOLDER	2
9	351302110503	RACK 26"X 24.5" (OVEN CHAMBER)	2
10	351428051001	BASEBOARD (CHAMBER)	1
11	35128051028	OVEN TANK BOTTOM REINFORCE PLATE	1
12	351302190429	DOOR HINGE - SEAT	2
13	35128051021	OVEN TANK BOTTOM LEFT RIGHT PLATE	1
14	35128058011	OVEN TANK RIGHT PLATE	1

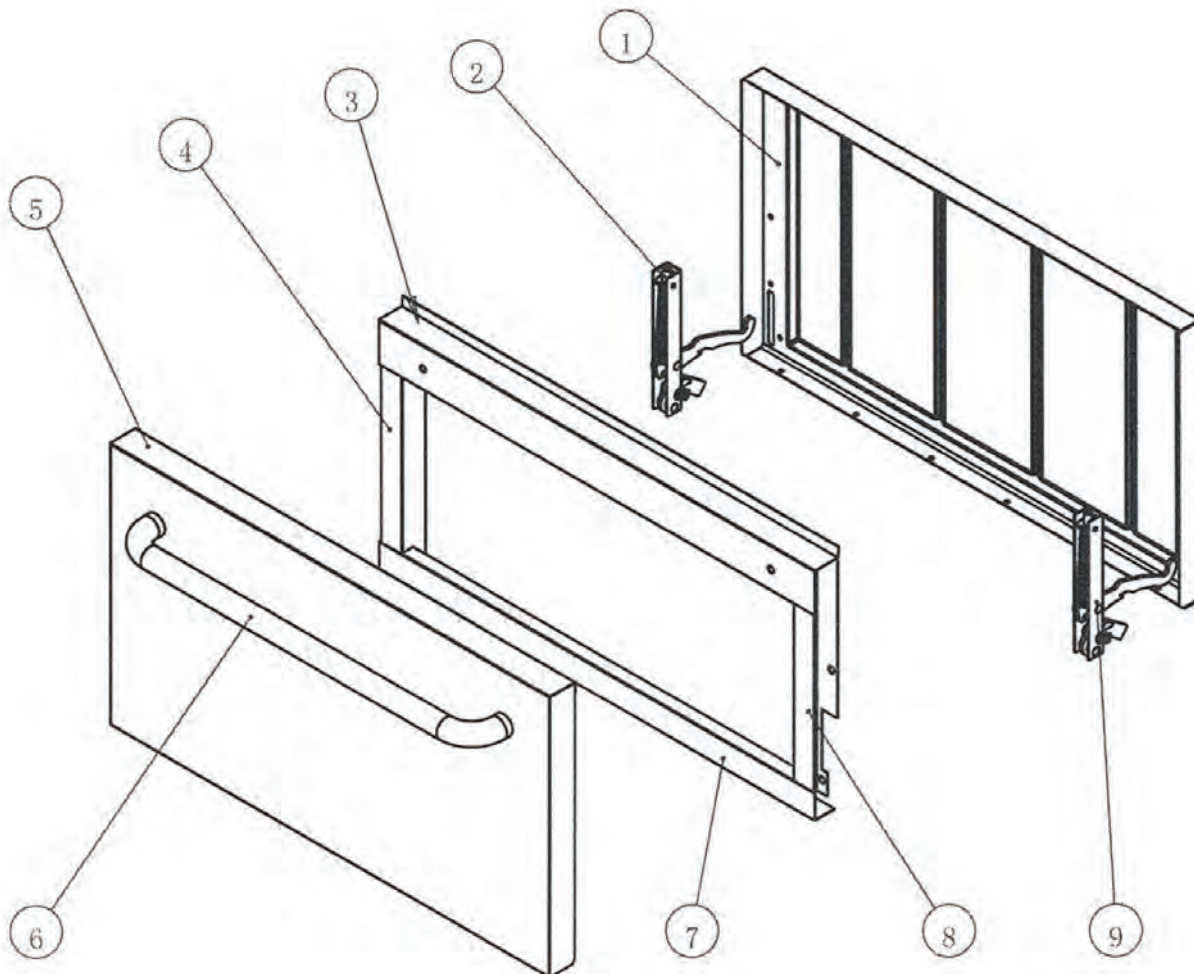
OVEN TANK ASSEMBLY



PARTS DIAGRAM 351S60(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	35128059013	DOOR INNER PLATE	1
2	351190430	DOOR HINGE - LEFT	1
3	35128059015	OVEN DOOR TOP REINFORCE	1
4	35128051037	OVEN DOOR LEFT REINFORCE	1
5	35128059012	DOOR OUTSIDE PLATE	1
6	351070144	DOOR HANDLE	1
7	35128059014	OVEN DOOR BOTTOM REINFORCE	1
8	35128051093	OVEN DOOR RIGHT REINFORCE	1
9	351190428	DOOR HINGE - RIGHT	1

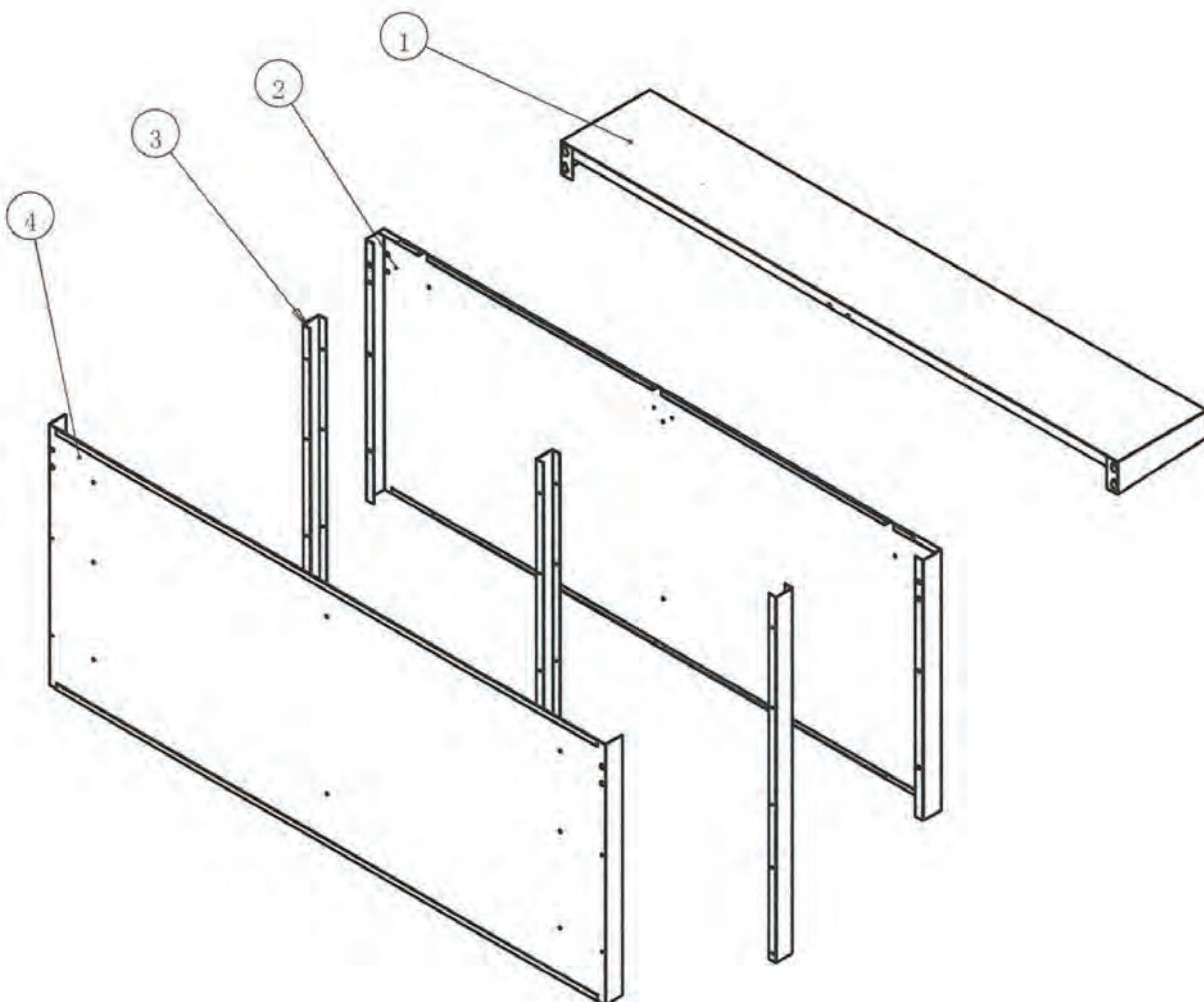
OVEN DOOR ASSEMBLY



/// PARTS DIAGRAM 351S60(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	35128059018	DECORATIVE COVER	1
2	35128059016	BACK FRONT PANEL	1
3	35128051040	BACK SUPPORT PANEL	3
4	35128059017	BACK REAR PANEL	1

BACK PANEL ASSEMBLY

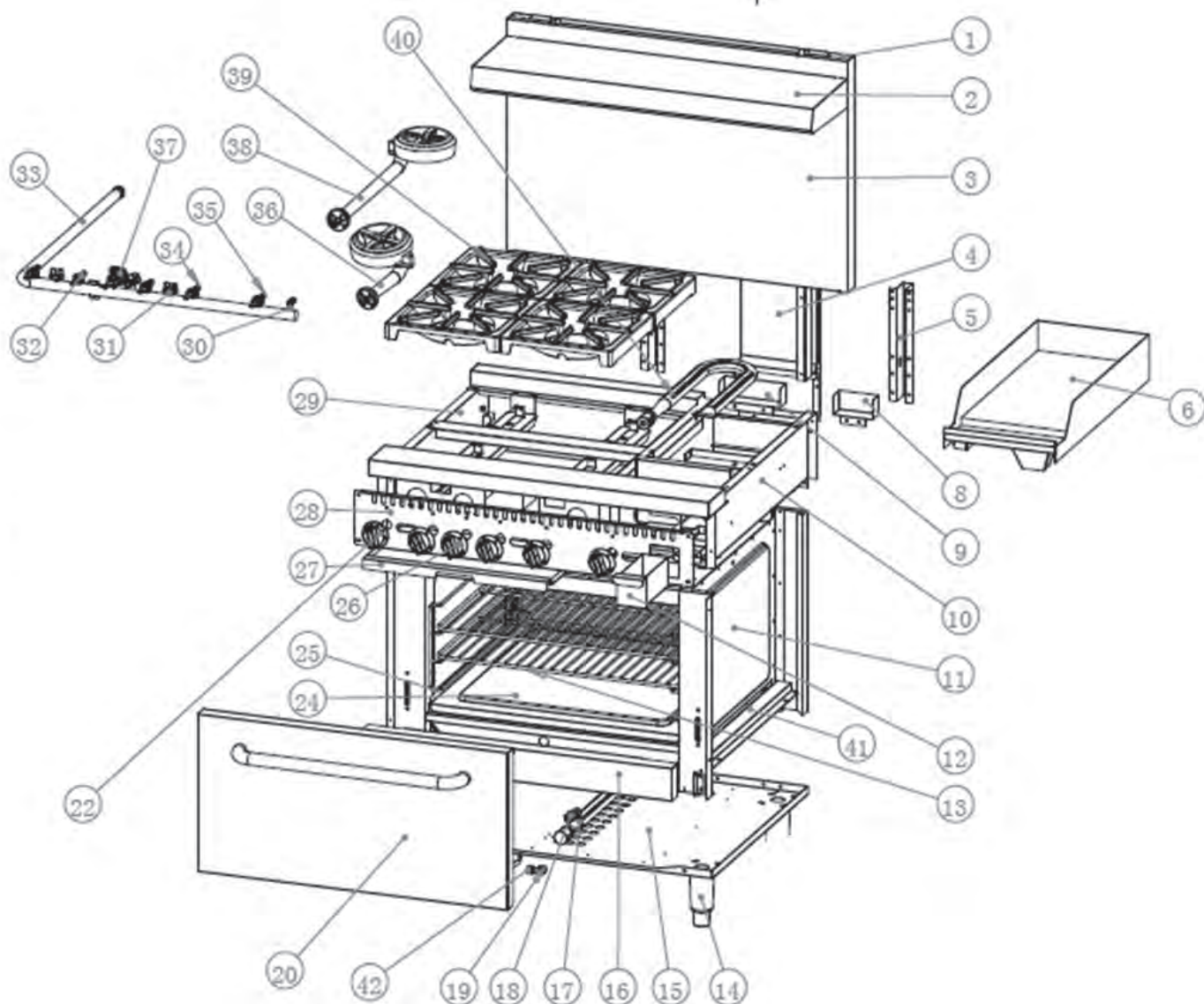


/// PARTS DIAGRAM 351S36G12(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	316130010	REAR PANEL (BACK)	1
2	20228051041	DECORATION COVER	1
3	20228051038	FRONT PANEL (BACK)	1
4	20128051007	INNER FLUE ASSEMBLY	1
5	316130004	SLIDE RAIL (REAR BAFFLE)	2
6	302010502	GRIDDLE PLATE ASSEMBLY	1
7	20228077013	RIGHT SIDE PANEL	1
8	20228077011	FLUE SHEET (GRIDDLE)	1
9	20228076011	FLUE SHEET (GRIDDLE)	1
10	20228076004	CHAMBER BASEBOARD (GRIDDLE)	1
11	20128051004	LINER ASSEMBLY (OVEN)	1
12	20128078006	OIL PAN ASSEMBLY	2
13	302110503	CHAMBER RACK (OVEN)	2
14	302090158	ADJUSTABLE LEG	4
15	20228051029	BASEBOARD (HOUSING)	1
16	316130001	LOWER FRONT SLAB	1
17	302130384	BURNER	1
18	302130427	PILOT (NG)	1
19	302130447	PILOT RACK (LP)	1
20	302150132	NOZZLE	1
21	20128051005	DOOR ASSEMBLY	1
22	302070144	DOOR HANDLE	1
23	301110527	KNOB ASSEMBLY	5
24	20228077010	LEFT SIDE PANEL	1
25	302190497	BASEBOARD (OVEN CHAMBER)	1
26	302110504	RACK HOLDER	2
27	301110500	KNOB	1
28	20228058007	CRUMB TRAY	1
29	20228076003	FRONT CONTROL PANEL	1
30	20228076001	BASEBOARD	1
31	302220028	NG/LPG REGULATING VALVE	1
32	302220027	NG/LPG REGULATING VALVE	2
33	302050051	VALVE	5
34	302180623	GAS INLET PIPE ASSEMBLY	1
35	302150132	NOZZLE	4
36	302150132	NOZZLE	1
37	302250166	SHORT BURNER ASSEMBLY	2
38	302220127	RELIEF VALVE	1
39	302250165	LONG BURNER ASSEMBLY	2
40	302250132	GRATE	4
41	302130387	BURNER	1
42	20228051079	STRENGTHENING PLATE	2
43	302140137	ELBOW	1

/// PARTS DIAGRAM 351S36G12(L/N)

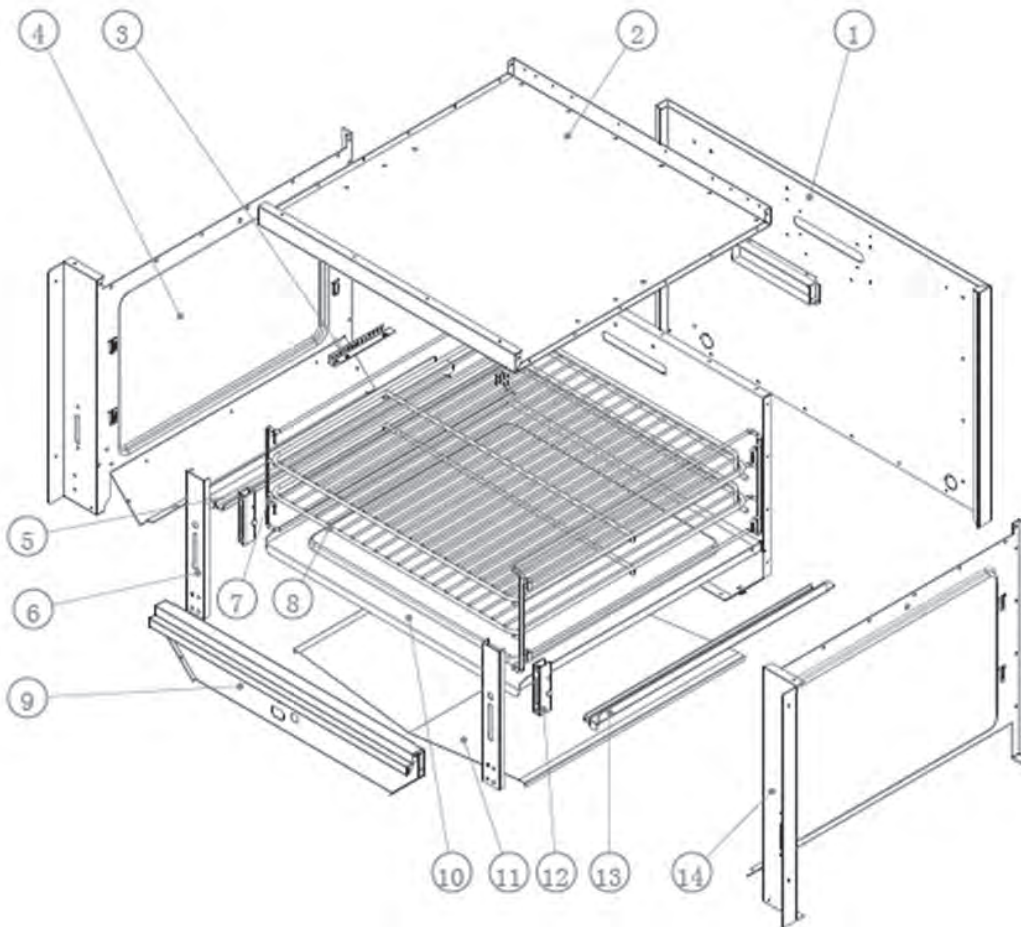
MAIN BODY ASSEMBLY



PARTS DIAGRAM 351S36G12(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	20228051019	REAR SHROUDING	1
2	20228051014	TOP PANEL (OVEN CHAMBER)	1
3	314490021	FIXED PLATE (TEMP. SENSOR)	1
4	20228051015	LEFT SIDE PANEL (OVEN CHAMBER)	1
5	316130002	BASEBOARD RETAINER (LEFT)	1
6	20228051026	STRENGTHENING PLATE (SIDE PANEL)	2
7	302110504	RACK BRACKET	2
8	302110503	RACK(OVEN CHAMBER)	2
9	20228051018	LOWER FRONT PANEL	1
10	302190497	BASEBOARD (OVEN CHAMBER)	1
11	20228051028	STRENGTHENING PLATE (BASEBOARD)	1
12	302190429	DOOR HINGE	2
13	316130007	BASEBOARD RETAINER (RIGHT)	1
14	20228051016	RIGHT SIDE PANEL (OVEN CHAMBER)	1

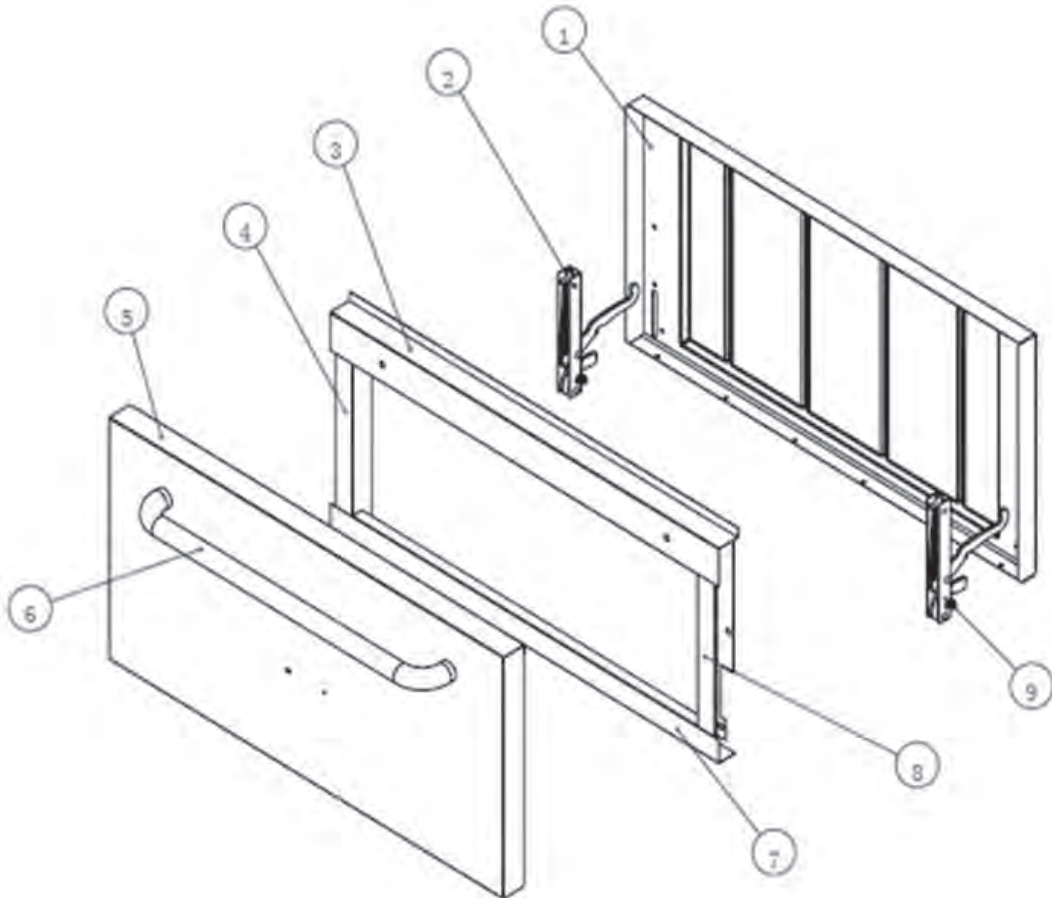
OVEN TANK ASSEMBLY



//// PARTS DIAGRAM 351S36G12(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	20228051034	DOOR INNER PLATE	1
2	302190430	DOOR HINGE LEFT	1
3	20228051036	OVEN DOOR TOP REINFORCE	1
4	20228051037	OVEN DOOR LEFT REINFORCE	1
5	20228051033	DOOR OUTSIDE PLATE	1
6	302070144	DOOR HANDLE	1
7	20228051035	OVEN DOOR BOTTOM REINFORCE	1
8	20228051093	OVEN DOOR RIGHT REINFORCE	1
9	302190428	DOOR HINGE RIGHT	1

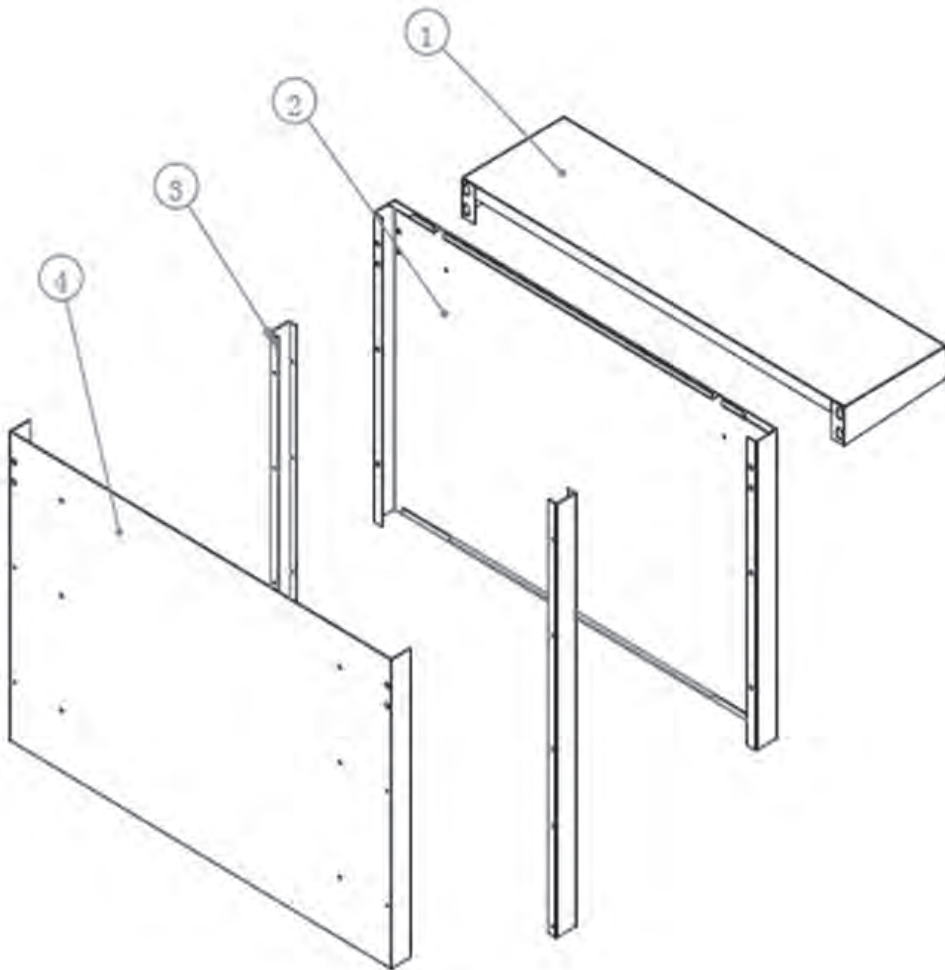
OVEN DOOR ASSEMBLY



/// PARTS DIAGRAM 351S36G12(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	20228051041	DECORATIVE COVER	1
2	20228051038	BACK FRONT PANEL	1
3	20228051040	BACK SUPPORT PANEL	2
4	20228051039	BACK REAR PANEL	1

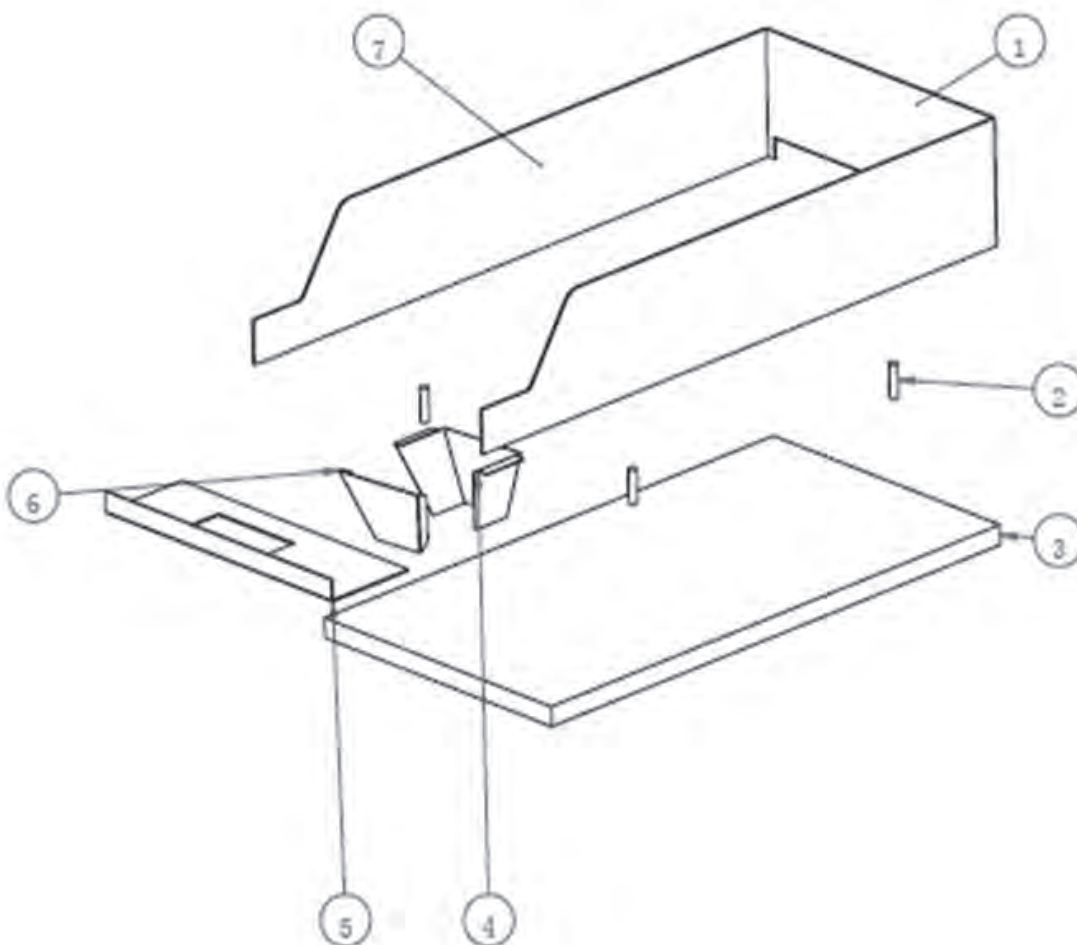
BACK PANEL ASSEMBLY



//// PARTS DIAGRAM 351S36G12(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	20228076009	COAMING(BACK)	1
2	302202141	LOCATING(PIN)	4
3	302010442	GRILL	1
4	20228078020	OIL DRIP PLATE	1
5	20228076010	FRONT PANEL	1
6	20228078019	OIL DRIP PLATE	1
7	20228078016	COAMING(SIDE)	2

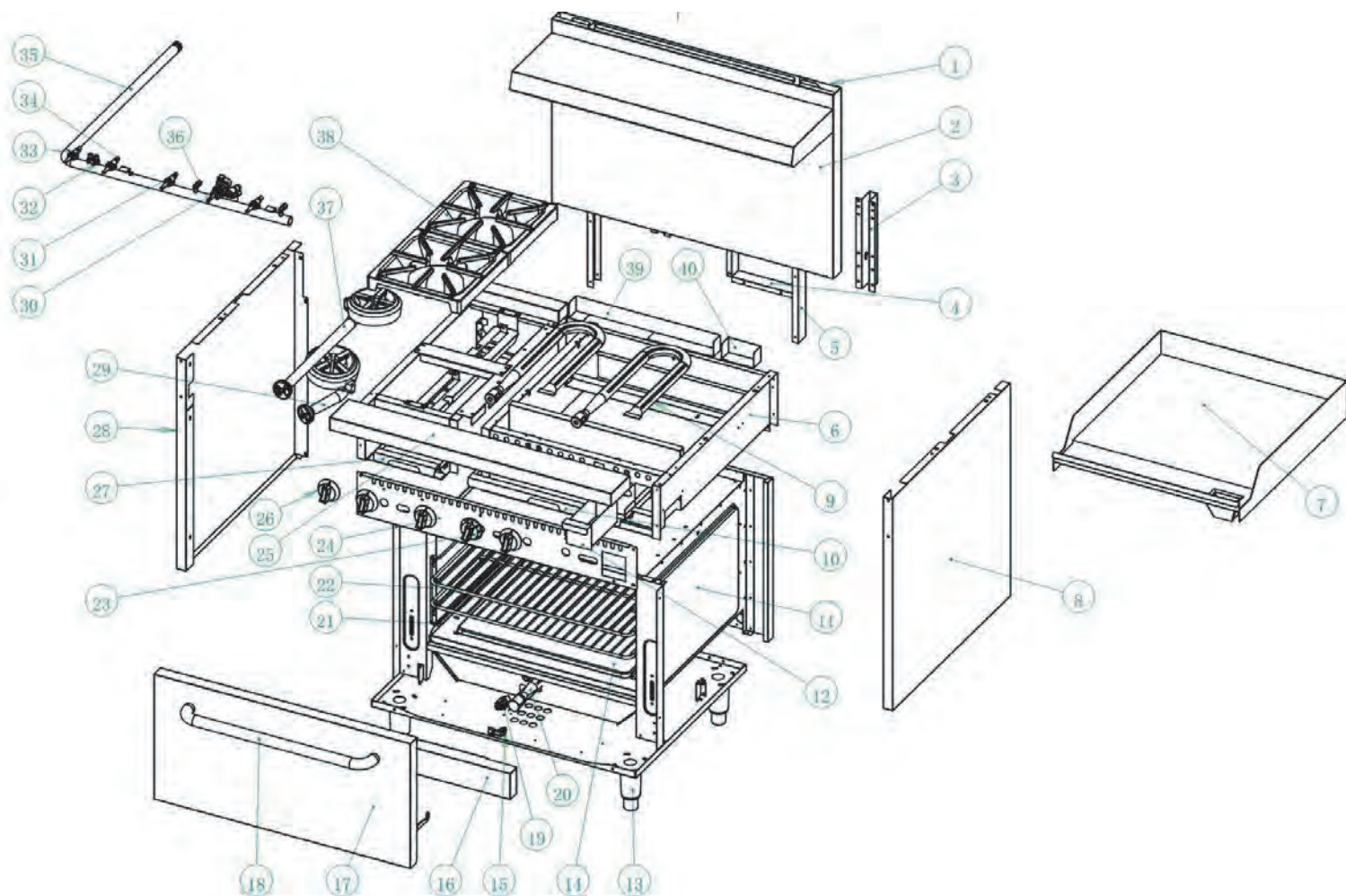
GRIDDLE ASSEMBLY



//// PARTS DIAGRAM 351S36G24(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	20228051039	REAR PANEL (BACK)	1
2	20228051038	FRONT PANEL (BACK)	1
3	20228051044	SLIDE RAIL (REAR BAFFLE)	2
4	20128051007	INNER FLUE ASSEMBLY	1
5	20228051040	BRACE (BACK PANEL)	2
6	20128077005	FRAME ASSEMBLY (GRIDDLE)	1
7	302010497	GRIDDLE PLATE ASSEMBLY	1
8	20228077013	RIGHT SIDE PANEL	1
9	302130387	GRIDDLE BURNER	2
10	20228077016	CRUMB TRAY	1
11	20128051004	LINER ASSEMBLY (OVEN)	1
12	20128078006	DRIP PAN ASSEMBLY	1
13	302090158	ADJUSTABLE LEG	4
14	302190497	BASEBOARD (OVEN CHAMBER)	1
15	302150132	OVEN ORIFICE	1
16	20228051031	LOWER FRONT BEAM	1
17	20228051033	EXTERIOR PLATE(WITH LOGO HOLE)	1
18	302070144	DOOR HANDLE	1
19	302130427	PILOT (NG)	1
	302130447	PILOT (LPG)	1
20	302130384	OVEN BURNER	1
21	302110504	RACK HOLDER	2
22	302110503	RACK (OVEN CHAMBER)	2
23	301110500	OVEN KNOB	1
24	20228077007	FRONT CONTROL PANEL	1
25	20228077006	FRONT COUNTERTOP	1
26	301110527	STOVE& GRIDDLE KNOB	4
27	20228077005	CRUMB TRAY	1
28	20228077010	LEFT SIDE PANEL	1
29	302250166	SHORT BURNER ASSEMBLY	1
30	302220127	GAS VALVE	1
31	302150132	GRIDDLE NOZZLE	2
32	302220027	NG/LPG REGULATING VALVE	1
33	302050051	PB100 VALVE	4
34	302150132	STOVE NOZZLE	2
35	302180441	GAS INLET PIPE ASSEMBLY	1
36	302220027	NG/LPG REGULATING VALVE AP7-1	2
37	302250165	LONG BURNER ASSEMBLY	1
38	302250132	BURNER GRATE	2
39	20228077012	FLUE SHEET (GRIDDLE)	1
40	20228077011	FLUE SHEET (GRIDDLE)	1

/// PARTS DIAGRAM 351S36G24(L/N)



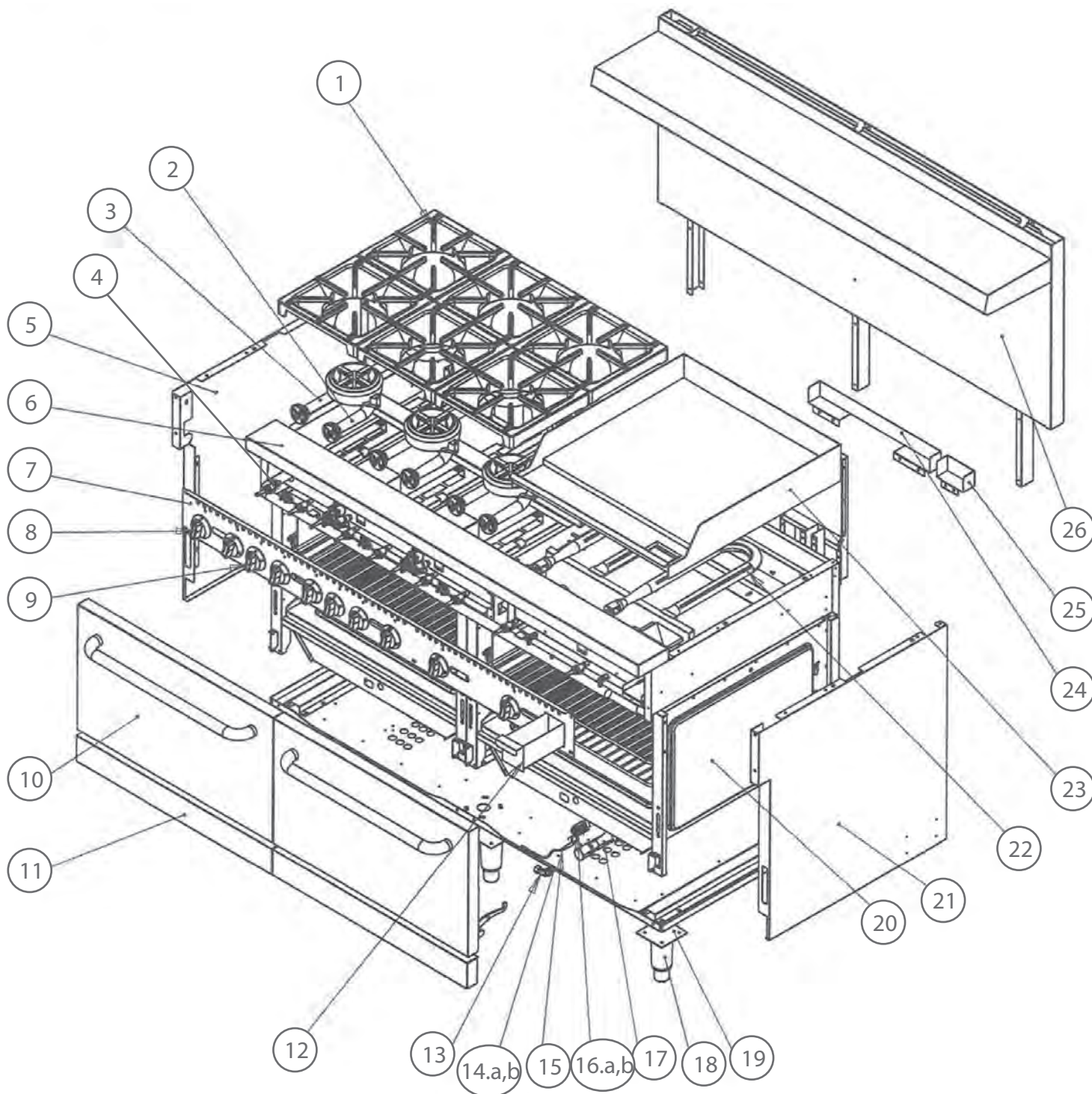
//// PARTS DIAGRAM 351S60G24(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	351302250132	BURNER GRATE	6
2	35128051028	BURNER ASSEMBLY (SHORT)	3
3	35128051027	BURNER ASSEMBLY (LONG)	3
4	35128069003	GAS CONTROL ASSEMBLY	1
5	35128078022	SIDE PANEL (LEFT)	1
6	35128059001	FRONT COUNTERTOP	1
7	35128078005	FRONT CONTROL PANEL	1
8	351202230111	BURNER KNOB	8
		BURNER KNOB CORE	8
9	351301130111	OVEN KNOB	2
		OVEN KNOB CORE	2
10	35128059005	DOOR EXTERIOR PLATE (WITHOUT LOGO HOLE)	2
11	351228059011	30" KICK PLATE	2
12	35128078006	GREASE TRAY 8" X 3"	1
13	351302140137	ORIFICE ELBOW	2
14.a	351302150198	ORIFICE #36 - OVEN NAT	2
14.b	351302150189	ORIFICE #50 - OVEN LP	2
15	351302170058	THERMOCOUPLE	2
16.a	351302130427	OVEN PILOT NAT	2
16.b	351302130447	OVEN PILOT LP	2
17	351302130384	OVEN TUBE BURNER	2
18	351302090149	ADJUSTABLE LEG	6
19	351190487	LEG MOUNTING PLATE	6
20	35128059004	OVEN TANK ASSEMBLY	2
21	35128078024	SIDE PANEL (RIGHT)	1
22	351302130387	U-SHAPED GRIDDLE BURNER	2
23	351302010497	GRIDDLE PLATE ASSEMBLY	1
24	35128078023	GRIDDLE FLUE SHEET (LONG)	1
25	35128077011	GRIDDLE FLUE SHEET (SHORT)	1
26	35128059006	BACK PANEL ASSEMBLY	1
27*	351228051012	CRUMB TRAY 31" X 32"	1
28*	351228077016	CRUMB TRAY 19" X 7"	1
29*	351302140195	BRASS FITTING (THERMOCOUPLE)	1
30*	351228080018	THERMOCOUPLE PLATE	1
31*	351050081	EXTERNAL REGULATOR	1
32*	351302090155	CASTER W/BRAKE	OPTIONAL
33*	351302090156	CASTER W/NO BRAKE	OPTIONAL
34*	351CASTER6	CASTER SET OF 6	OPTIONAL

*NOT SHOWN IN DIAGRAM

PARTS DIAGRAM 351S60G24(L/N)

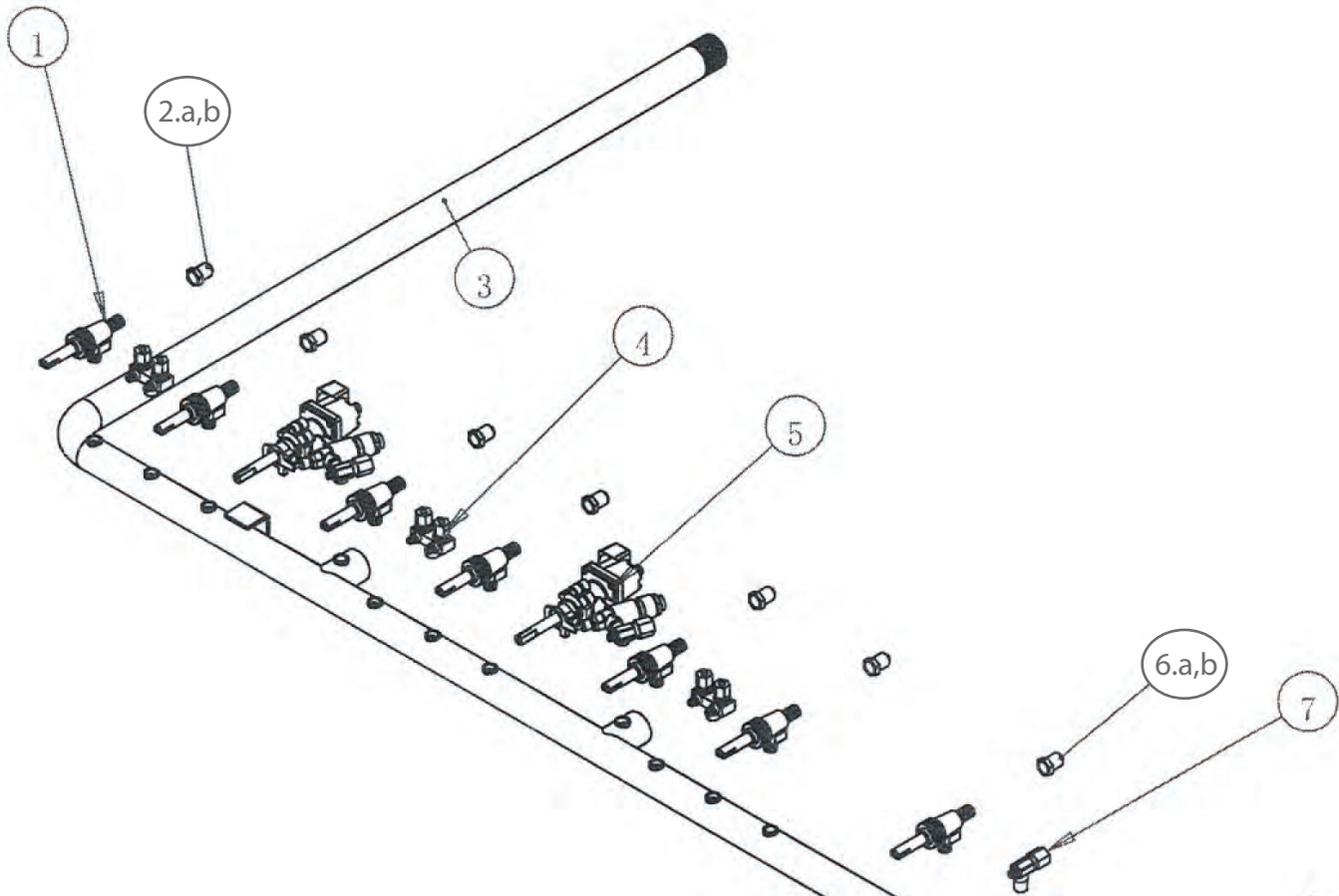
RANGE MAIN BODY



PARTS DIAGRAM 351S60G24(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	351050051	GAS STOVE VALVE	8
2.a	351302150198	ORIFICE #36 - BURNER NAT	6
2.b	351302150190	ORIFICE #51 - BURNER LP	6
3	351180621	GAS INLET PIPE ASSEMBLY	1
4	351220027	PILOT VALVE	3
5	351220064	OVEN GAS VALVE	2
6.a	351302180497	ORIFICE #54 - GRIDDLE LP	2
6.b	351302150197	ORIFICE #44 - GRIDDLE NAT	2
7	351302220028	NG/LPG REGULATING VALVE	2

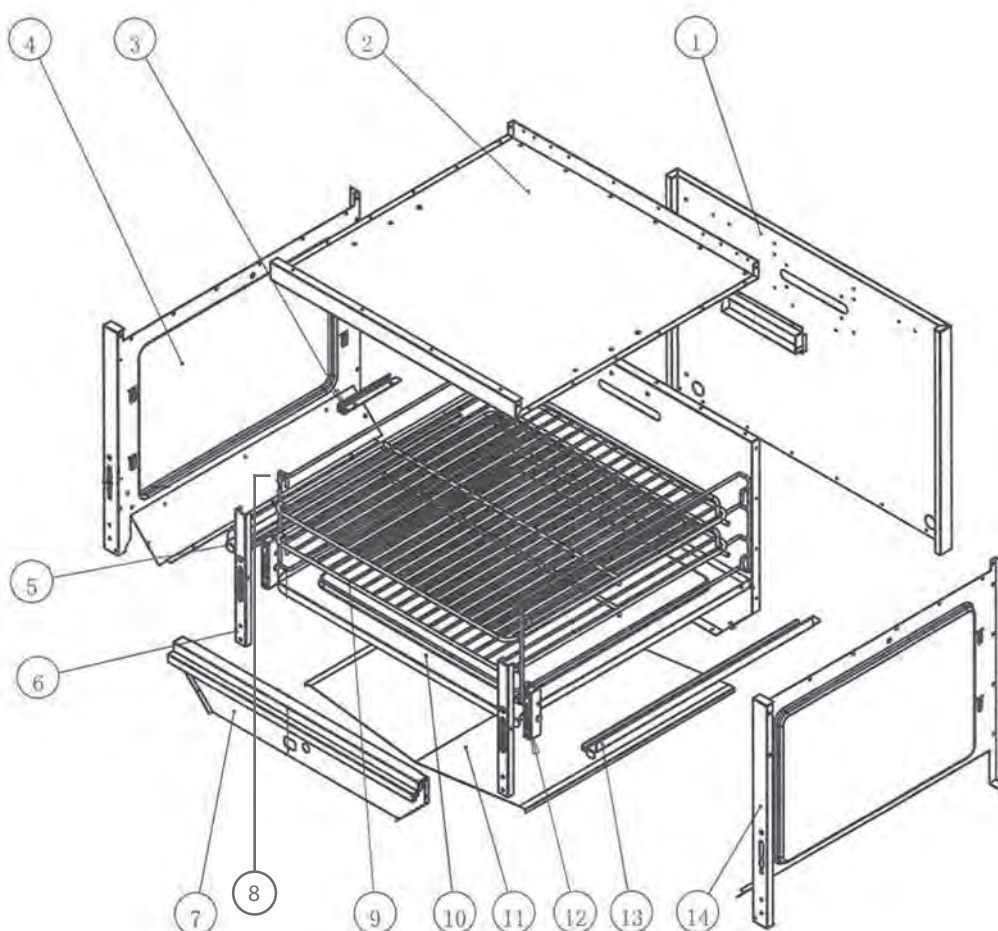
GAS CONTROL ASSEMBLY



PARTS DIAGRAM 351S60G24(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	35128059009	REAR SHROUDING ASSEMBLY	1
2	35128051014	OVEN TANK TOP PLATE	1
3	35128051023	SENSOR FIXED PLATE	1
4	35128058010	OVEN TANK LEFT PLATE	1
5	35128051020	OVEN TANK BOTTOM LEFT LIMIT PLATE	1
6	35128058015	OVEN TANK SIDE REINFORCE PLATE	2
7	35128051018	OVEN TANK LOWER FRONT PLATE	1
8	351302110504	RACK HOLDER	2
9	351302110503	RACK 26" X 24.5" (OVEN CHAMBER)	2
10	35128051001	OVEN CHAMBER BOTTOM PLATE	1
11	35128051028	OVEN TANK BOTTOM REINFORCE PLATE	1
12	351302190429	DOOR HINGE - SEAT	2
13	35128051021	OVEN TANK BOTTOM LEFT RIGHT PLATE	1
14	35128058011	OVEN TANK RIGHT PLATE	1

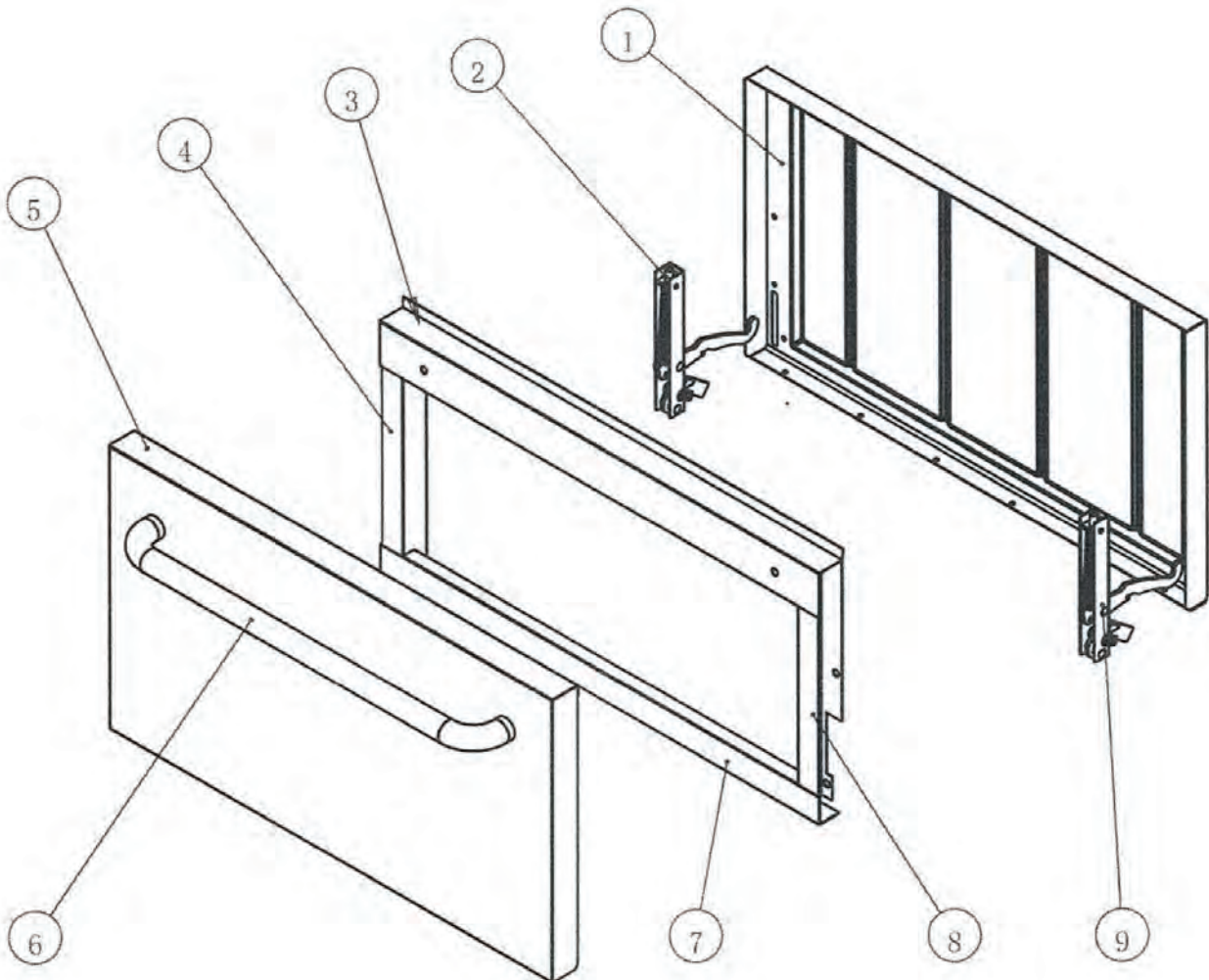
OVEN TANK ASSEMBLY



/// PARTS DIAGRAM 351S60G24(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	35128059013	DOOR INNER PLATE	1
2	351302190430	DOOR HINGE - LEFT	1
3	35128059015	OVEN DOOR TOP REINFORCE	1
4	35128051037	OVEN DOOR LEFT REINFORCE	1
5	35128059012	DOOR OUTSIDE PLATE	1
6	351302070144	DOOR HANDLE	1
7	35128059014	OVEN DOOR BOTTOM REINFORCE	1
8	35128051093	OVEN DOOR RIGHT REINFORCE	1
9	351302190428	DOOR HINGE - RIGHT	1

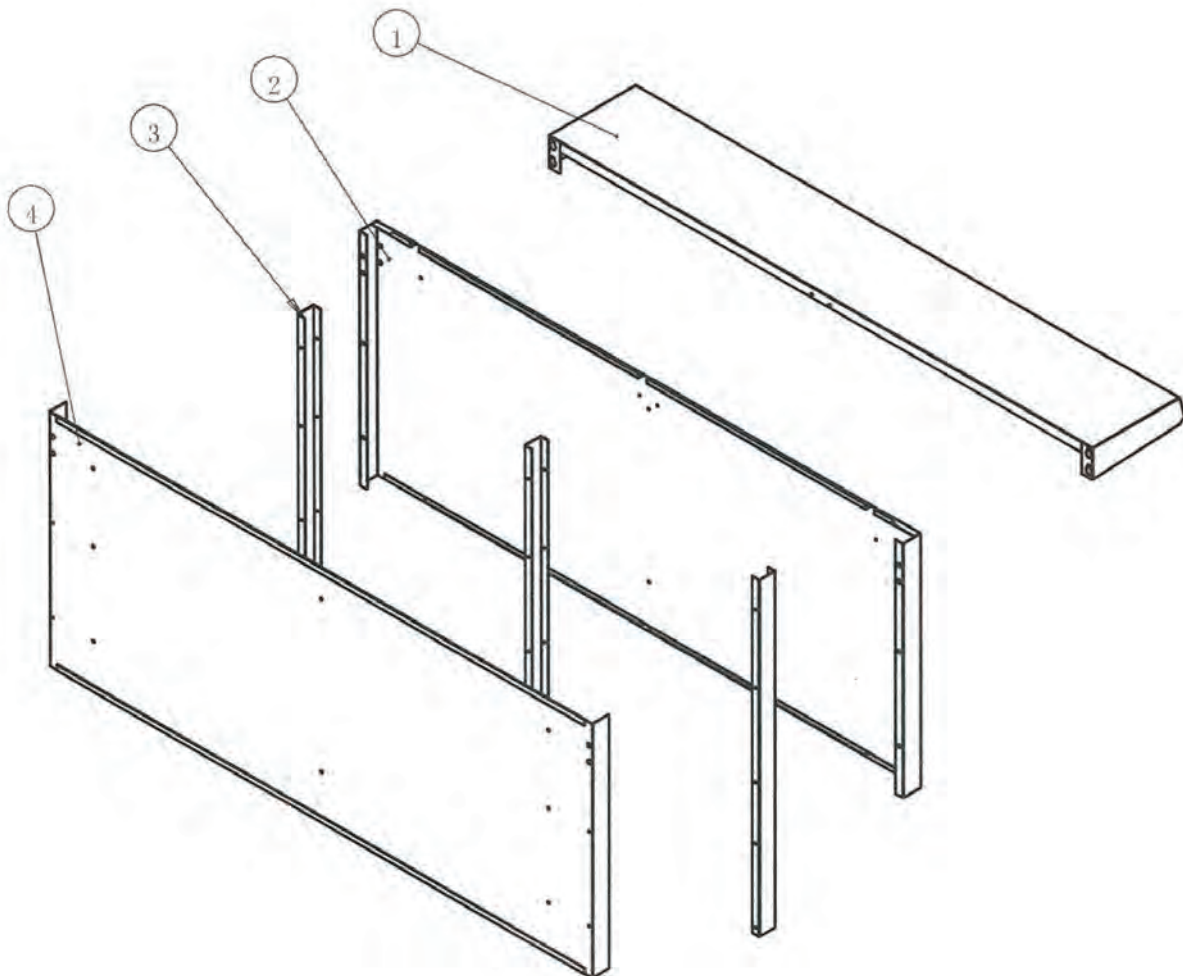
OVEN DOOR ASSEMBLY



/// PARTS DIAGRAM 351S60G24(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	35128059018	DECORATIVE COVER	1
2	35128059016	BACK FRONT PANEL	1
3	35128051040	BACK SUPPORT PANEL	3
4	35128059017	BACK REAR PANEL	1

BACK PANEL ASSEMBLY



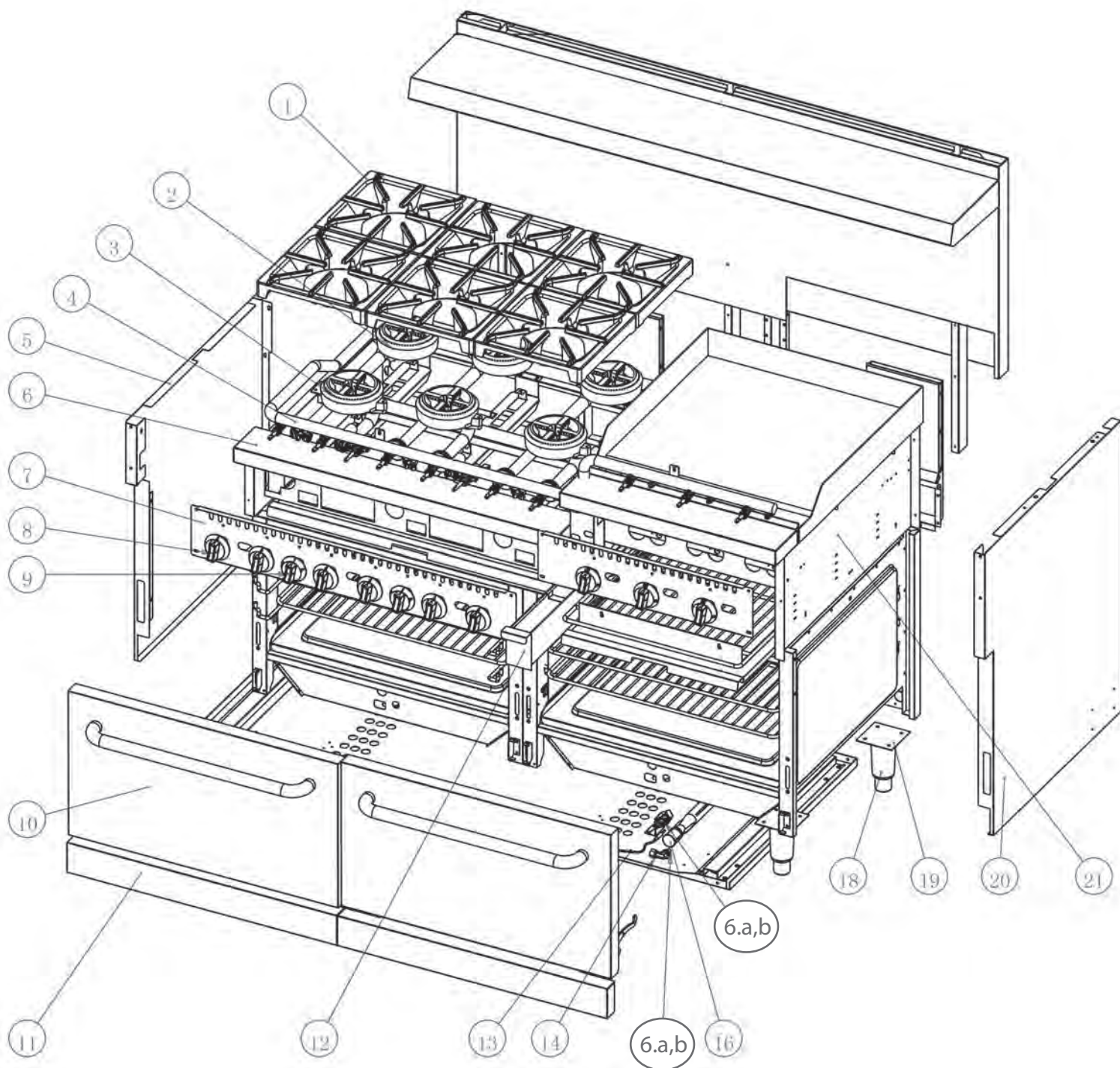
/// PARTS DIAGRAM 351S60GS24(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	351302250132	BURNER GRATE	6
2	351128051027	BURNER ASSEMBLY (LONG)	3
3	351128051028	BURNER ASSEMBLY (SHORT)	3
4	35128079003	GAS CONTROL ASSEMBLY	1
5	35128078022	SIDE PANEL (LEFT)	1
6	35128077006	FRONT COUNTERTOP	1
7	35128079003	FRONT CONTROL PANEL	1
8	351202230111	BURNER, GRIDDLE, & SALAMANDER KNOB	9
		BURNER, GRIDDLE, & SALAMANDER KNOB CORE	9
9	351301130111	OVEN KNOB	2
		OVEN KNOB CORE	2
10	35128059005	DOOR EXTERIOR PLATE	2
11	351228059011	30" KICK PLATE	2
12	35128079008	GREASE TRAY 28" X 3"	1
13	351302170058	THERMOCOUPLE	2
14	351302140137	ORIFICE ELBOW	2
15.a	351302150198	ORIFICE #36 - OVEN NAT	2
15.b	351302150189	ORIFICE #50 - OVEN LP	2
16	351302130384	OVEN TUBE BURNER	2
17.a	351302130427	OVEN PILOT NAT	2
17.b	351302130447	OVEN PILOT LP	2
18	351302090149	ADJUSTABLE LEG	6
19	351190487	LEG MOUNTING PLATE	6
20	35128079035	SIDE PANEL (RIGHT)	1
21	35128079005	SALAMANDER FRAME	1
22*	351228051012	CRUMB TRAY 31" X 32"	1
23*	351302140195	BRASS FITTING (THERMOCOUPLE)	1
24*	351228080018	THERMOCOUPLE PLATE	1
25*	351050081	EXTERNAL REGULATOR	1
26*	351302090155	CASTER W/BRAKE	OPTIONAL
27*	351302090156	CASTER W/NO BRAKE	OPTIONAL
28*	351CASTER6	CASTER SET OF 6	OPTIONAL

*NOT SHOWN IN DIAGRAM

/// PARTS DIAGRAM 351S60GS24(L/N)

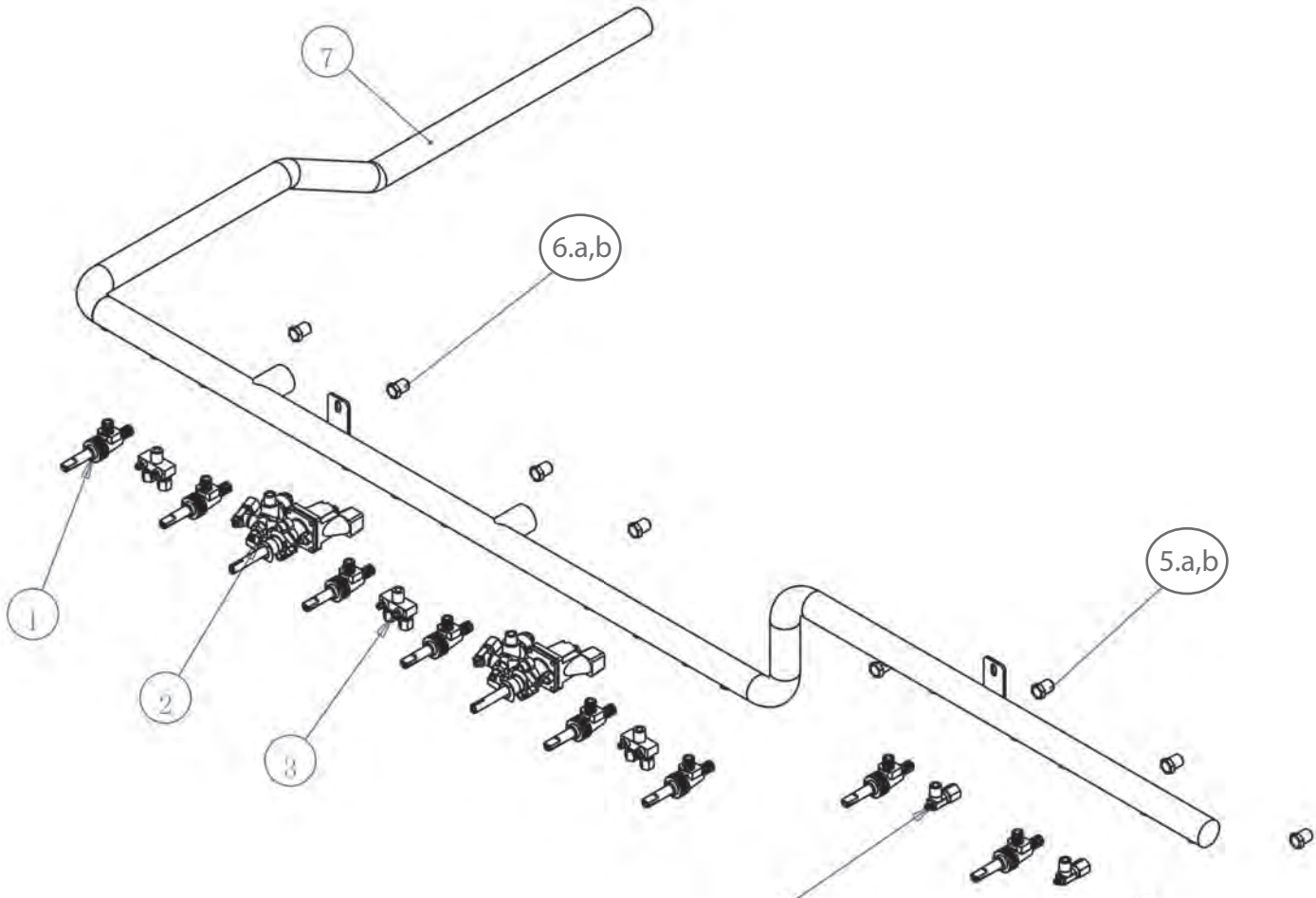
RANGE MAIN BODY



PARTS DIAGRAM 351S60GS24(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	351302050051	GAS STOVE VALVE	9
2	351302220064	OVEN GAS VALVE	2
3	351302220027	PILOT VALVE	3
4	351302220028	NG/LPG REGULATING VALVE	3
5.a	351302150189	ORIFICE #50 - SALAMANDER NAT	3
5.b	351302150195	ORIFICE #59 - SALAMANDER LP	3
6.a	351302150190	ORIFICE #51 - BURNER LP	6
6.b	351302150198	ORIFICE #36 - BURNER NAT	6

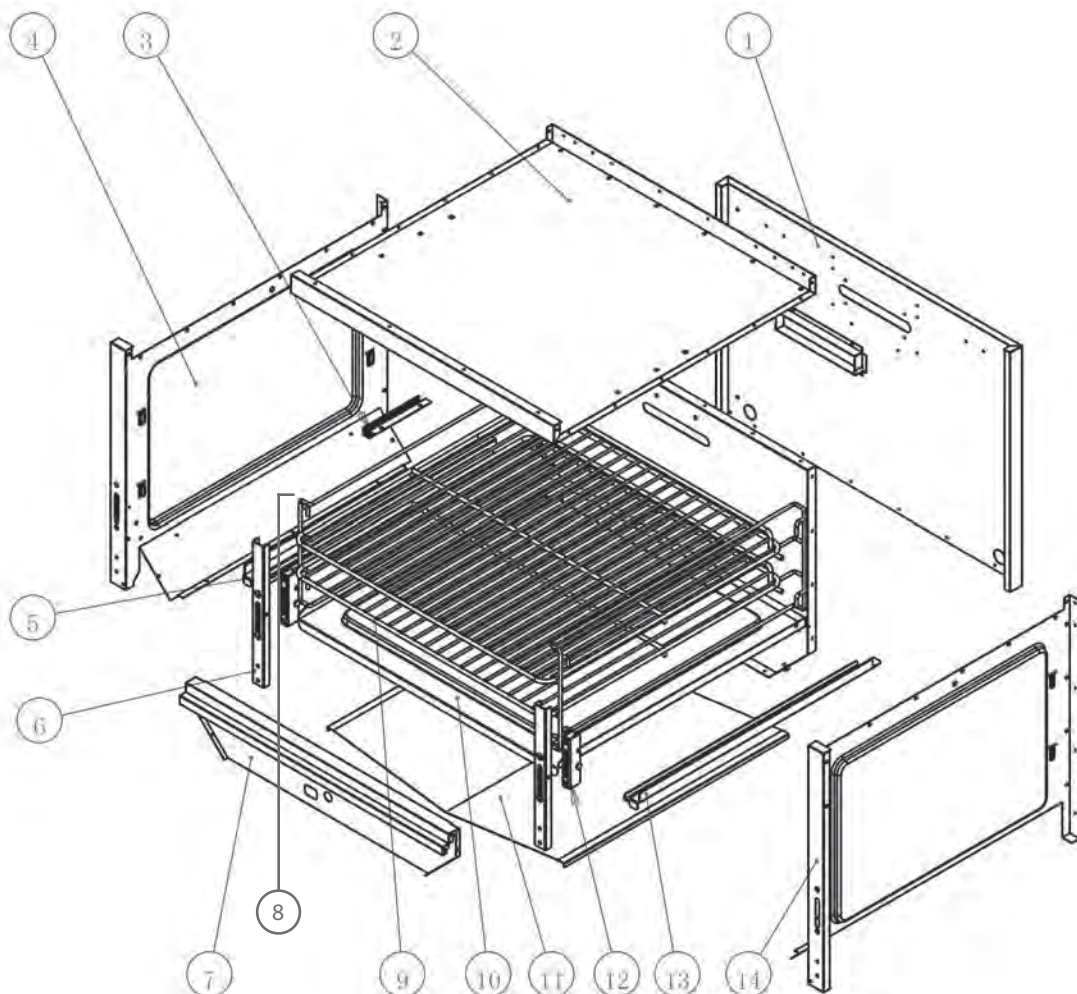
GAS CONTROL ASSEMBLY



PARTS DIAGRAM 351S60GS24(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	35128059009	REAR SHROUDING ASSEMBLY	1
2	35128051014	OVEN TANK TOP PLATE	1
3	35128051023	SENSOR FIXED PLATE	1
4	35128058010	OVEN TANK LEFT PLATE	1
5	35128051020	OVEN TANK BOTTOM LEFT LIMIT PLATE	1
6	35128058015	OVEN TANK SIDE REINFORCE PLATE	2
7	35128051018	OVEN TANK LOWER FRONT PLATE	1
8	351302110504	RACK HOLDER	2
9	351302110503	RACK 26" X 24.5" (OVEN CHAMBER)	2
10	35128051001	BASEBOARD (CHAMBER)	1
11	35128051028	OVEN TANK BOTTOM REINFORCE PLATE	1
12	351302190429	DOOR HINGE - SEAT	2
13	35128051021	OVEN TANK BOTTOM LEFT RIGHT PLATE	1
14	35128058011	OVEN TANK RIGHT PLATE	1

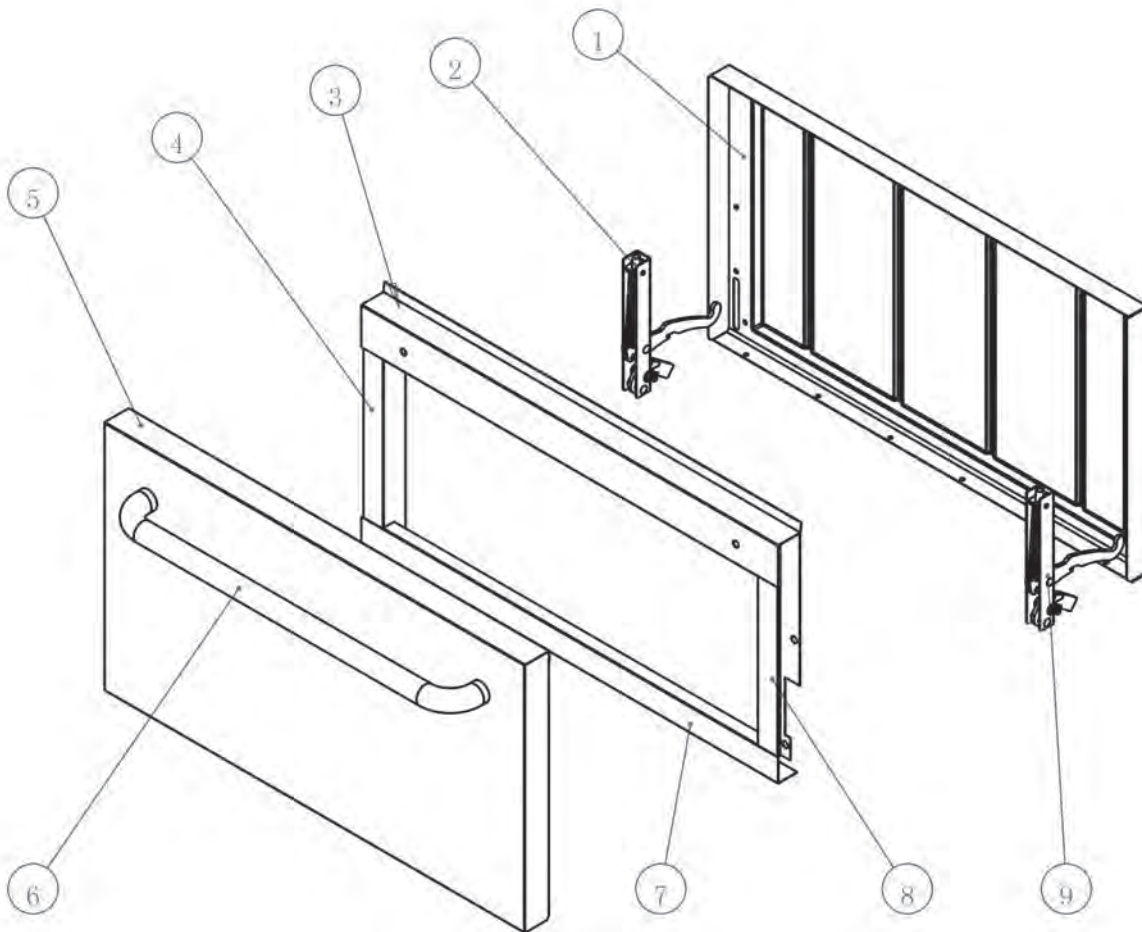
OVEN TANK ASSEMBLY



PARTS DIAGRAM 351S60GS24(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	35128059013	DOOR INNER PLATE	1
2	351302190430	DOOR HINGE - LEFT	1
3	35128059015	OVEN DOOR TOP REINFORCE	1
4	35128051037	OVEN DOOR LEFT REINFORCE	1
5	35128059012	DOOR OUTSIDE PLATE	1
6	351302070144	DOOR HANDLE	1
7	35128059014	OVEN DOOR BOTTOM REINFORCE	1
8	35128051093	OVEN DOOR RIGHT REINFORCE	1
9	351302190428	DOOR HINGE - RIGHT	1

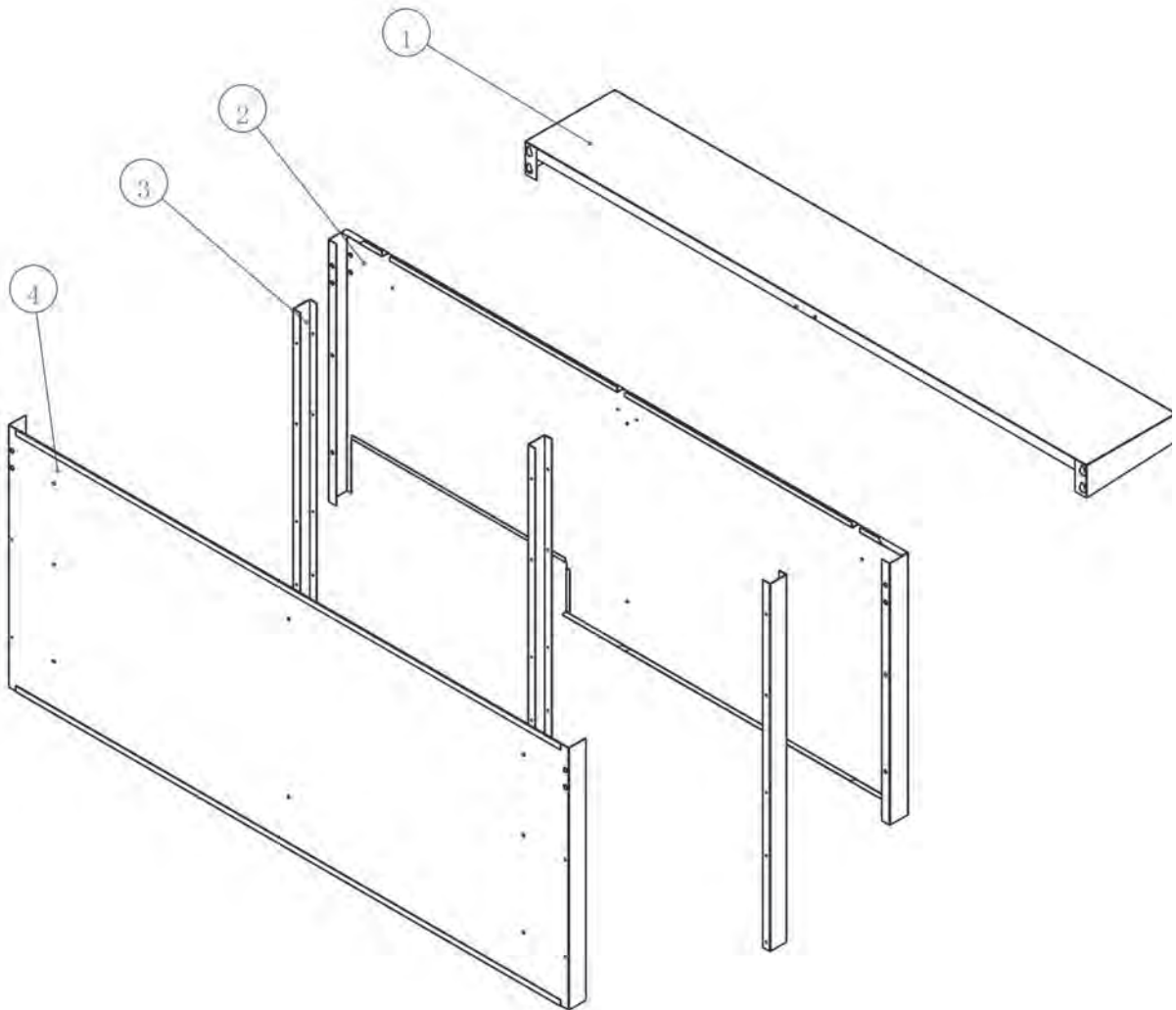
OVEN DOOR ASSEMBLY



/// PARTS DIAGRAM 351S60GS24(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	35128059018	DECORATIVE COVER	1
2	35128079029	BACK FRONT PANEL	1
3	35128051040	BACK SUPPORT PANEL	3
4	35128059017	BACK REAR PANEL	1

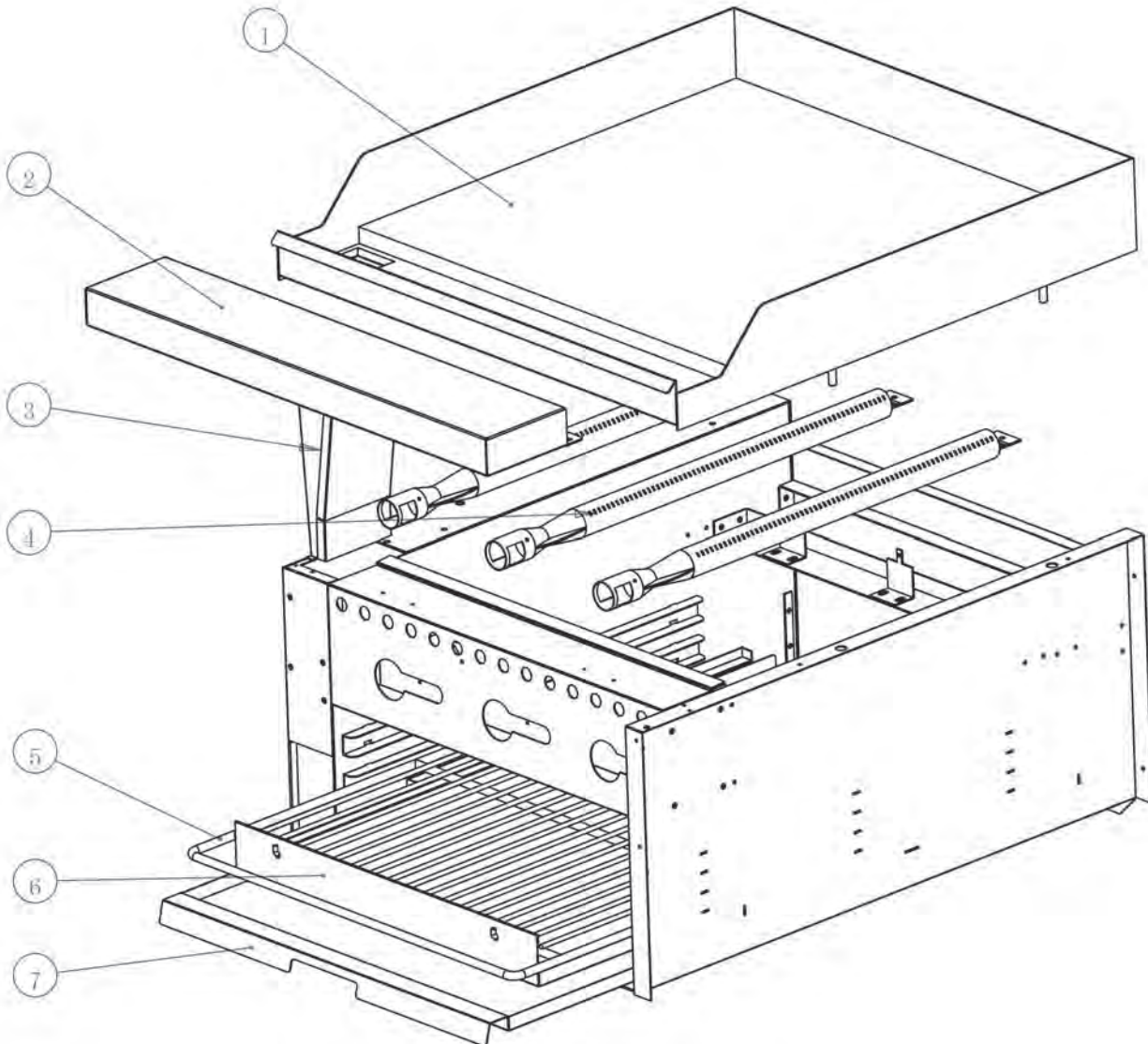
BACK PANEL ASSEMBLY



/// PARTS DIAGRAM 351S60GS24(L/N)

#	ITEM NUMBER	DESCRIPTION	QTY
1	351010496	GRIDDLE PLATE ASSEMBLY	1
2	35128079017	GRIDDLE FRONT COUNTERTOP	1
3	35128079006	GRIDDLE OIL PAN ASSEMBLY	1
4	351302130384	SALAMANDER TUBE BURNER	3
5	351302110676	SALAMANDER RACK	1
6	351228079021	SALAMANDER CRUMB TRAY	1
7	351228058007	CRUMB TRAY 19" X 26"	1

GRIDDLE ASSEMBLY



CONVECTION OVEN WIRING DIAGRAM

