

# CHARBROILER

## Installation & Operation Instructions



Conforms to ANSI STD  
Z83.11b-2009(R2012)  
Certified to CSA  
STD 1.4b-2009(R2012)



**Model: CBL15, CBL24, CBL36, CBL48  
CBR15, CBR24, CBR36, CBR48**

### IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or parts, this information is required.

Model Number

Serial Number

Date Purchased



**WARNING:** For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliances. Keep the area free and clear of combustible materials. (See ANSI Z83. 14B, 1991).



**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation, operating and maintenance instructions thoroughly before installing, or servicing this equipment.



**WARNING:** 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.



**CAUTION:** These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.



### GAS PRESSURE

The appliance and it's 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).



**WARNING:** A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact your authorized service representative.





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.

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## LOCATION OF DATA PLATE

The data plate is located on the side panel.

### IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All equipment 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.

A) 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 (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

B) If concealed damage is not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and service should be performed by a qualified installer who thoroughly reads, understands and follows these instructions.

If you have questions concerning the installation, operation, maintenance or service of this product, visit Cooking Performance Group's website at [www.CookingPerformanceGroup.com](http://www.CookingPerformanceGroup.com).

## SAFETY PRECAUTIONS



**DANGER:** This symbol warns of imminent hazard which will result in serious injury or death.



**WARNING:** This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.



**CAUTION:** This symbol refers to a potential hazard or unsafe practice, which could result in minor or moderate injury or product or property damage.



**NOTICE:** This symbol refers to information that needs special attention or must be fully understood even though not dangerous.



**NOTICE:** This product is intended for commercial use only. Not for household use.



**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.





## GENERAL INSTALLATION INSTRUCTIONS

Ensure gas supply and gas type, as shown on unit nameplate, 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.

Screw legs into the permanently fastened nuts on the four corners of the unit and tighten by hand. Level the unit by turning the adjustment screw at the bottom of each leg. Do not slide unit with legs mounted, lift if necessary to move unit.

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 before operating unit.

### THESE UNITS ARE SUITABLE FOR INSTALLATION ON NON-COMBUSTIBLE SURFACES ONLY.

Combustible clearances:

6" sides (152 mm) 6" rear (152 mm) 4" floor (102 mm)

Noncombustible clearances:

0" sides ( 0 mm) 0" rear ( 0 mm) 4" floor (102 mm)

Do not obstruct the flow of combustion and ventilation air under the unit by the legs or behind the unit by the flue.

Adequate clearance for air openings into the combustion chamber is required. Do not place objects between the bottom of the unit and the counter top.

There must be adequate clearance for removal of the front panel. All major parts except the burners are removable thru the front if the gas line is disconnected.

## SPECIFICATIONS AND DIMENSIONS

MODEL	WIDTH IN. (MM)	DEPTH IN. (MM)	HEIGHT IN. (MM)	# OF BURNERS	BTU/PER NAT/LP	TOTAL BTU/Hr	Pressure In.w.c
CBL15 / CBR15	15(381)	26.8(680)	16.3(415)	1	40,000	40,000	6/10
CBL24 / CBR24	24(610)	26.8(680)	16.3(415)	2	40,000	80,000	6/10
CBL36 / CBR36	36(915)	26.8(680)	16.3(415)	3	40,000	120,000	6/10
CBL48 / CBR48	48(1220)	26.8(680)	16.3(415)	4	40,000	160,000	6/10

Note: regulator – 75mm/ 3.25inch depth. Dimensions above do not include regulator.

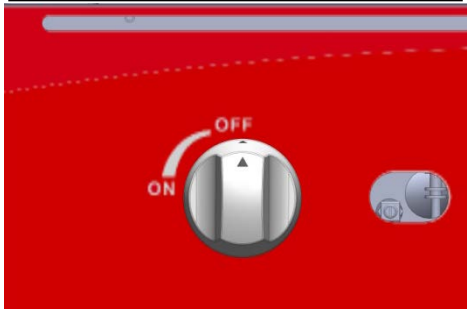


## CONVERSION

These 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.

Units are shipped from the factory equipped for use on natural gas. Orifices necessary for LP (propane) are provided in a bag tied to the valve on the front panel.

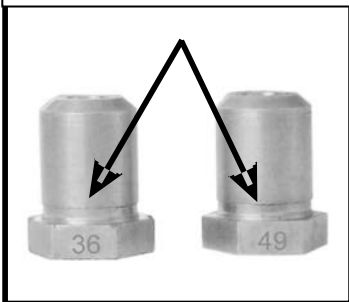
1. Remove the knobs and front panel.



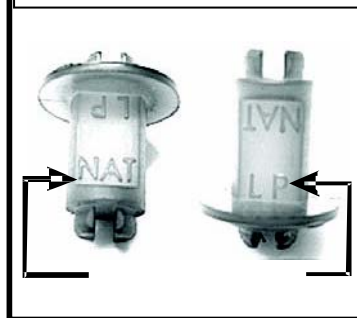
2. Unscrew bolts and pilot valve, then remove the manifold.



Note: Unit Number on side of orifice fittings.



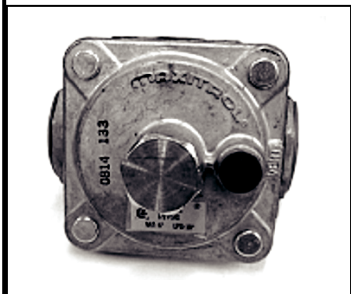
Plastic Insert



3. Replace the orifice fittings into the valve.

4. Install the front panel knobs

Regulator with brass cap



L.P. Position of insert



5. Before installing the regulator, unscrew the octagonal cap, up you can read (NAT) on the plastic insert out of the cap, flip it over and snap back in place. You can now read (L.P.).

6. Continue with installation.



## LIGHTING INSTRUCTIONS

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

1. Turn off the manual valve and wait 5 minutes to clear the air gas.
2. Turn all knobs to the "OFF" position.
3. Hold an ignition source (match) at the pilot. When the flame is established, remove the ignition source.
4. Turn the burner knobs to "ON". If the burner does not ignite, promptly open the pilot valve more. If the 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 the burners when the knobs are turned to "ON".

### Lighting main burner

To light burner, turn knob to "ON." Then adjust 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 just eliminate the yellow tips of the burner flame. Lock the air shutter in place by tightening the screws.

### CAUTION

Never attempt to move a grill section while cooking. An unexpected flare could cause 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. DO NOT BLOCK THIS SPACE.

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.

All valves must be checked and lubricated periodically. This must be done by an authorized service representative in your area.



## OPERATION INSTRUCTIONS

**OPERATION:** Turn the burners on about 15-20 minutes before cooking for preheating. Set the 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.

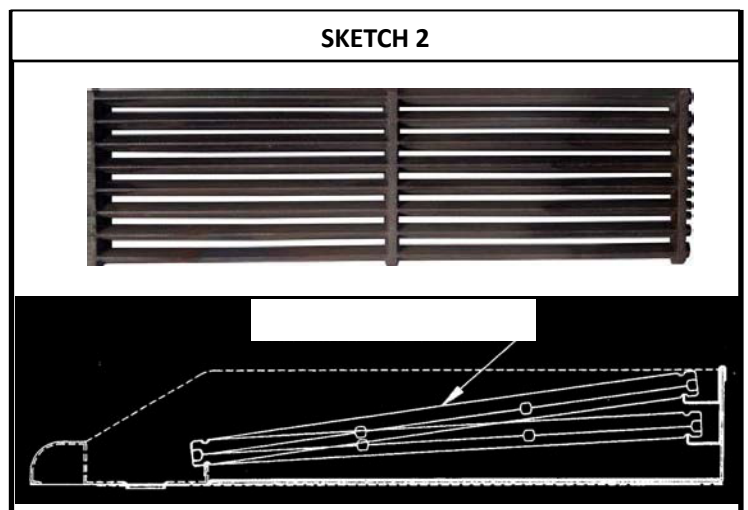
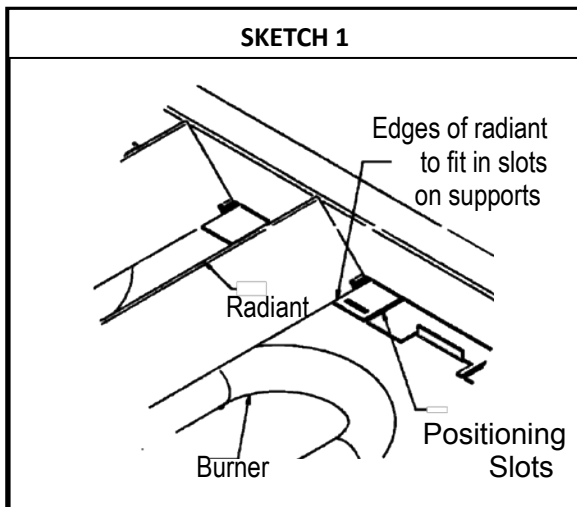
### RADIANTS (Only use to CBR15,CBR24,CBR36,CBR48)

Place the radiants in their position as shown in Sketch 1. Make sure that the radiants are setting properly into the slots on the front and rear supports. Radiants should be centered over the straight section of the burners.

### COOKING GRATES

Place the top cooking grates with the grid bars sloping toward the front as shown in Sketch 2.

**NOTE:** When cooking grates are placed sloping toward the front, the grooves on top will guide the excess fat drippings into the grease trough.



## CLEANING & MAINTENANCE

### INITIAL CLEANING:

Prior to operating your new broiler, thoroughly wash the exterior with a mild detergent or soap solution. Do not use abrasive cleaners, since this might damage the cabinet finish. If the stainless steel surfaces become discolored, scrub by rubbing only in the direction of the finished grain.

When the broiler is first heated, it will smoke until oil used in manufacturing, preservation and dust from storage and shipping are burned off. An hour at "max." on all burners is usually sufficient.



### DAILY CLEANING:

Remove the grease pan, empty and wash it.

Grate "burn off". The grease buildup on the grates should be cleaned daily (more often as needed).

A. **Caution:** When handling grates or radiants, always use insulated gloves to prevent burns.

B. **Warning:** Do not cover the top of the grid grates during a burn off operation. Restricting the airflow by covering the grid grates may cause them to warp. It will also cause damage to the valves, the knobs and the front panel decal.

C. Place grates on broiler, with grid bars horizontal, facing down.

D. Turn the broiler on for approximately 45 minutes.

E. Turn off the broiler and allow it to cool for 20 minutes.

F. Clean top and bottom surfaces of grate with a wire brush to remove animal fats and carbonized grease.

G. Clean channels on grates with a scraper.

H. Remove grates from broiler. Clean top surface of radiants with wire brush. They may be cleaned in place.

**NOTE:** Parts protected by the manufacturer or his agent are not to be adjusted by the installer, unless the installer is an authorized service 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.

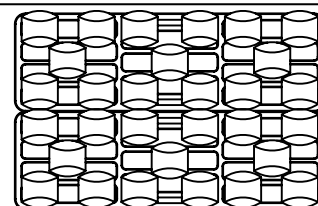
### TOUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE
Heat does not come on when valve is on.	Pilot burner not lit.
	Gas valve is bad.
Pilot burner will not light.	Obstructed pilot orifice.
	Pilot valve turned off.
Pilot burner will not stay lit.	Obstructed pilot orifice.
	Gas supply is not purged of air.
	Air is blowing pilot light out.
Fat appears to smoke excessively.	Heat is set too high.
	Moisture in the food may be turning into steam.
Food sticks to grates.	Heat is set too high.
	Char Broiler surface needs cleaning and/or seasoning.
	Surface under food may not have been covered with enough cooking oil.
Food is undercooked inside.	Heat is set too high or too low.
	Food may not have been cooked for long enough time.
Food tastes greasy or has objectionable off-flavor.	Food itself may have off flavor.
	Food may have been stored improperly before cooking.
	Too much fat used.
	Heat is set too low.

PLACE LAVA ROCK WITH AIR SPACES BETWEEN THE ROCKS. DO NOT OVERLOAD ROCK GRATES.

Please use the following amount of lava rock per model:

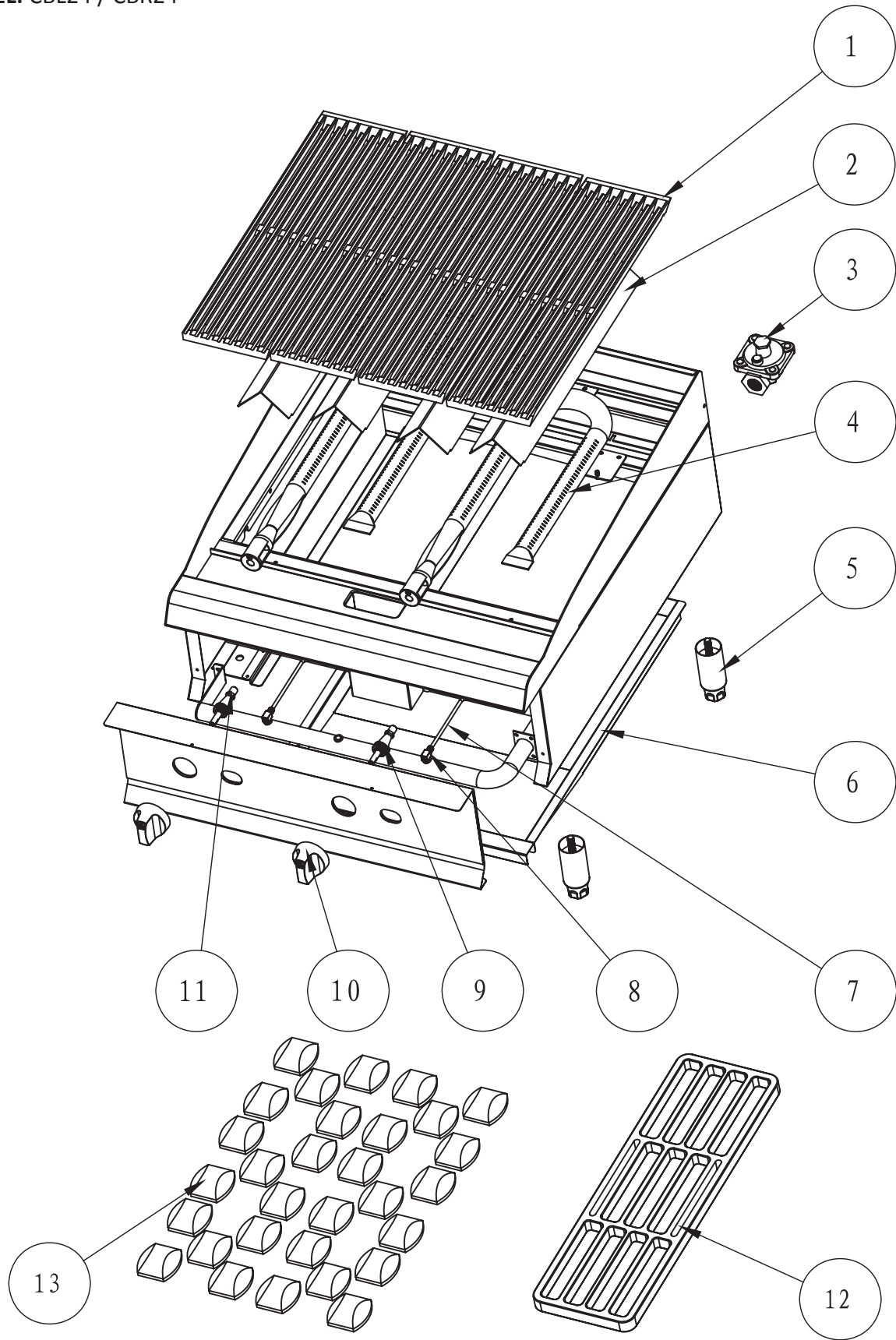
CBL15 : 30pcs  
CBL24 : 60pcs  
CBL36 : 90pcs  
CBL48 : 120pcs





EXPLOSION VIEW DRAWING

MODEL: CBL24 / CBR24





## Spare Parts List

NO.	DESCRIPTION	MODEL	CODE	QTY
1	Cast Grate	CBL15 CBR15	01.03.1015045	1
		CBL15 CBR15	01.03.1015028	2
		CBL24 CBR24		4
		CBL36 CBR36		6
		CBL48 CBR48		8
2	Cast Radiant	CBR15	01.03.1015048	2
		CBR24		4
		CBR36		6
		CBR48		8
3	Regulator 6"-NAT or 10"-LP, 3/4" -PT	CBL15 CBR15	01.22.1069501	1
		CBL24 CBR24		
		CBL36 CBR36		
		CBL48 CBR48		
4	Stainless Steel Burner Assy. "U" Shape	CBL15 CBR15	06.05.1470672	1
		CBL24 CBR24		2
		CBL36 CBR36		3
		CBL48 CBR48		4
5	Adjustable Foot	CBL15 CBR15	01.02.1005373	4
		CBL24 CBR24		
		CBL36 CBR36		
		CBL48 CBR48		



6	Tray	CBL15 CBR15	01.05.1029395	1
		CBL24 CBR24	01.05.1029318	1
		CBL36 CBR36	01.05.1029365	1
		CBL48 CBR48	01.05.1029318	2
7	Pilot Pipe	CBL15 CBR15	06.05.1472152	1
		CBL24 CBR24		2
		CBL36 CBR36		3
		CBL48 CBR48		4
8	Pilot valve	CBL15 CBR15	01.20.1068509	1
		CBL24 CBR24		2
		CBL36 CBR36		3
		CBL48 CBR48		4
9	Valve For Manual	CBL15 CBR15	01.20.1068502	1
		CBL24 CBR24		2
		CBL36 CBR36		3
		CBL48 CBR48		4
10	Dial	CBL15 CBR15	01.02.1005392	1
		CBL24 CBR24		2
		CBL36 CBR36		3
		CBL48 CBR48		4



11	Orifice 36# NG	CBL15 CBR15	01.20.1068636	1
		CBL24 CBR24		2
		CBL36 CBR36		3
		CBL48 CBR48		4
	Orifice 49# LPG	CBL15 CBR15	01.20.1068649	1
		CBL24 CBR24		2
		CBL36 CBR36		3
		CBL48 CBR48		4
12	Cast Iron Lava Rack	CBL15	01.03.1015106	2
		CBL24		4
		CBL36		6
		CBL48		8
13	Lava Rock	CBL15	06.05.1472464	1
		CBL24		2
		CBL36		3
		CBL48		4



Cooking Performance Group  
 Lancaster, Pennsylvania  
 Website: [www.CookingPerformanceGroup.com](http://www.CookingPerformanceGroup.com)

















## Limited Warranty

### Cooking Performance Group Cooking Equipment Models:

**Griddles:** G15, G24, G36, G48, G15T, G24T, G36T, G48T

**Charbroilers:** CBL15, CBL24, CBL36, CBL48, CBR15, CBR24, CBR36, CBR48

**Hot Plates:** HP212, HP424, HP636

**Fryers:** CF15, CF30

All new Cooking Performance Group Griddles, Charbroilers, Hot Plates, and Fryers used for commercial purpose are warranted against defects in materials and workmanship under normal use and maintenance. The Warranty runs for one year from the date of original installation and is for the benefit of the original purchaser only. All other warranties, expressed or implied, statutory or otherwise, including without limitation any implied warranty of merchantability for fitness for purposes are excluded. The seller shall in no event be liable for direct, indirect or consequential damages in connection with Cooking Performance Group commercial products.

### Exclusions

The following conditions are not covered by warranty:

- Equipment damage or equipment failure occurs because of accident, carelessness, lack of proper set-up, supervision when required, or if the equipment is installed or operated in any manner contrary to the installation and operating instructions.
- Equipment damage or equipment failure due to improper installation, improper utility connection or supply, and problems due to ventilation.
- Equipment that has not been used appropriately, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, or act of God.
- Equipment that has the model number or serial number removed or altered.
- Equipment that has been changed, altered, or modified or repaired by other than an Authorized Service Agency. Cooking Performance Group shall not be held liable for any damages to any person or property which may result from the use of the equipment thereafter.

This warranty does not apply to, and Cooking Performance Group is not responsible for any warranty claims on products sold or used outside of the contiguous United States.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial applications.