

Gas Countertop Griddles

Manual & Thermostatic



351GMCPG15NL, 351GMCPG24NL, 351GMCPG36NL, 351GMCPG48NL, 351GMCPG60NL,
351GMCPG72NL, 351GTCPG15NL, 351GTCPG24NL, 351GTCPG36NL, 351GTCPG48NL,
351GTCPG60NL, 351GTCPG72NL

REVISED 03/2024

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.

Contents

- Safety Precautions3
- Serial Plate3
- Installation Instructions4
- Gas Connection.....5
- Gas Conversion.....6
- Lighting Instructions6
- Seasoning Instructions7
- Operating Instructions.....7
- Cleaning & Maintenance.....8
- Troubleshooting9

MODEL	DIMENSIONS (W x D x H)	# OF BURNERS	POWER	NG PRESSURE	LP PRESSURE
351GMCPG15NL/351GTCPG15NL	15" x 29.3" x 16.3"	1	30,000 BTU	6" WC	10" WC
351CLCPG24NL/351GTCPG24NL	24" x 29.3" x 16.3"	2	60,000 BTU	6" WC	10" WC
351CLCPG36NL/351GTCPG36NL	36" x 29.3" x 16.3"	3	90,000 BTU	6" WC	10" WC
3351CLCPG48NL/351GTCPG48NL	48" x 29.3" x 16.3"	4	120,000 BTU	6" WC	10" WC
351CLCPG60NL/351GTCPG60NL	60" x 29.3" x 16.3"	5	150,000 BTU	6" WC	10" WC
351CLCPG72NL/351GTCPG72NL	72" x 29.3" x 16.3"	6	180,000 BTU	6" WC	10" WC

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



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 certified and insured foodservice equipment technician 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.

36" Countertop Griddle • Polished Steel



Item: 351GCPG36M
Voltage: 208/240V **Wattage:** 9012/12000W
Phase: 1 Phase **Hertz:** 60 Hz
Amperage: 43.3/50A

NOTE: This unit may be wired for operation in the field for either 1-PHASE or 3-PHASE power supplies. Please see the loading chart and/or manual.

Serial #:

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! Disconnect from electric supply before adjustment, alteration, service, or maintenance.

WARNING! Commercial use only, not intended for household use.

CONFORMS TO NSF STD. 4
CONFORMS TO UL STD. 197
MADE IN CHINA

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.

If concealed damage or loss is 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 a certified and insured food service technician. All CPG griddles 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 a qualified technician. If you have questions concerning the installation, operation, maintenance, or service of your equipment, visit CPG's website at www.CookingPerformanceGroup.com.

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 required for use.

Gas Connection

NOTE: Units ship from the factory configured for areas with an altitude that is lower than 2,000 ft. If used at a higher altitude, please see the below elevation chart to find the proper orifice size to be used with your unit.

1. Ensure gas supply and gas type, as shown on unit serial plate. 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.

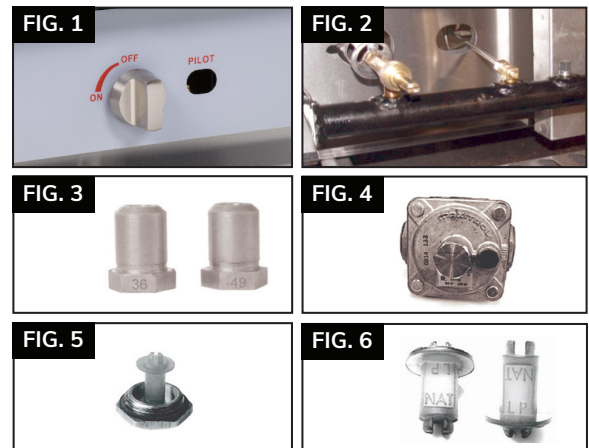
CAUTION: Do NOT use an open flame to check for leaks. Check all gas piping for leaks with a soap and water solution prior to operating unit.

	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
351GMCPG15NL	#41	#51	#42	#52	#43	#52	#44	#53	#47	#53
351GMCPG24NL	#41	#51	#42	#52	#43	#52	#44	#53	#47	#53
351GMCPG36NL	#41	#51	#42	#52	#43	#52	#44	#53	#47	#53
351GMCPG48NL	#41	#51	#42	#52	#43	#52	#44	#53	#47	#53
351GMCPG60NL	#41	#51	#42	#52	#43	#52	#44	#53	#47	#53
351GMCPG72NL	#41	#51	#42	#52	#43	#52	#44	#53	#47	#53
351GTCPG15NL	#41	#51	#42	#52	#43	#52	#44	#53	#47	#53
351GTCPG24NL	#41	#51	#42	#52	#43	#52	#44	#53	#47	#53
351GTCPG36NL	#41	#51	#42	#52	#43	#52	#44	#53	#47	#53
351GTCPG48NL	#41	#51	#42	#52	#43	#52	#44	#53	#47	#53
351GTCPG60NL	#41	#51	#42	#52	#43	#52	#44	#53	#47	#53
351GTCPG72NL	#41	#51	#42	#52	#43	#52	#44	#53	#47	#53

Gas Conversion

The following instructions are for the conversion from Natural Gas to Liquid Propane (LP) on all models. The conversion should be done before connecting the unit to the gas supply. A certified and insured foodservice equipment technician must perform the gas 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. (Fig. 4)
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

Note: The pilot light on griddles with manual controls has been preset at the factory. A screwdriver may be required for the initial lighting to adjust the flame for your elevation. Thermostatically controlled models cannot be adjusted.

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.”

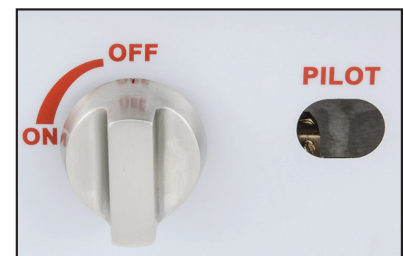
LIGHTING MAIN BURNER:

CPG MANUAL GRIDDLES

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.”

CPG THERMOSTATIC GRIDDLES

1. Select the burner required. Press and turn the corresponding gas control knob counterclockwise to “PILOT” position.
2. With the gas control knob depressed, manually light pilot burner.
3. Release gas control knob approximately 10–20 seconds after lighting pilot burner.
4. Pilot burner should stay lit. Provided it does not, repeat steps 2 and 3.
5. Rotate gas control knob counterclockwise to desired temperature mark.
6. The main burner will now be ignited automatically.





Seasoning Instructions

NOTE: Seasoning is not required, but the below procedure may be done to improve the non-stick qualities of the cooking surface.

1. Heat the griddle to 300-350°F or a medium temperature and pour on a small amount of cooking oil, around 1 oz. per square foot of surface.
2. Spread the oil over the entire griddle surface with a cloth to create a thin film.
3. Wipe off any excess oil with a clean, lint-free cloth.
4. Repeat this procedure 2 times.



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 griddle for years to come. Follow these tips to keep your griddle operating at its best.

DAILY CLEANING:

Prior to cleaning, always be sure to turn off griddle and allow unit to cool completely before attempting to clean. After each use, be sure to clean griddle with a wire brush or flexible spatula.

Once daily, it is recommended that the backsplash, sides, and front of your griddle be thoroughly cleaned. Additionally, it is recommended that the grease tray be removed, emptied, and thoroughly cleaned. Once a week, it is recommended that the entire griddle surface be thoroughly cleaned. If necessary, use a griddle stone, brush, or steel wool on the surface. Be sure to rub with the grain of the metal while the griddle remains warm - NOT hot!

A detergent may be used on the surface to help remove tough, stuck-on food product. Provided a detergent is used, extreme care must be taken to be sure that the utilized detergent is completely removed. Upon absolute removal of the detergent, the griddle surface should then be covered with a thin film of cooking oil to prevent rusting. After the griddle surface has been fully coated, clean surface with a damp cloth and polish with a soft, dry cloth. To remove discoloration, use a nonabrasive cleaner. After each weekly cleaning, the griddle must be seasoned again.

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.

Troubleshooting

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Heat does not come on when the thermostat or valve is on.	Pilot burner not lit.	Light and adjust pilot burner (pg. 7).
	Griddle shut-off valve not in ON position.	No solution necessary.
	Gas valve malfunction.	Replace the gas valve.
Pilot burner will not light.	Pilot valve turned off.	Turn the pilot valve on.
	Obstructed pilot orifice.	Clear obstructions from the pilot orifice.
	Pilot gas turned off at the pilot.	Adjust pilot to permit gas flow.
Pilot burner will not stay lit.	Obstructed pilot orifice.	Clear obstructions from the pilot orifice.
	Gas supply is not purged of air.	Purge gas supply of air (pg. 4).
	Air is blowing pilot light out.	Turn any fans away from the broiler or move to a less breezy location.
Fat appears to smoke excessively.	Heat is set too high.	Turn heat down.
	Moisture in the food may be turning into steam.	No solution necessary.
Food sticks to the griddle or burning around edges.	Heat is set too high.	Turn heat down.
	Griddle surface needs to be cleaned and/or re-seasoned.	Clean broiler and grates (pg. 9).
	Grates need to be oiled.	Oil grates with acceptable food oil.
Food is undercooked inside.	Heat is set too high or too low.	If cooked on the outside, turn heat down & increase cook time.
	Food may not have been cooked for long enough.	If undercooked on the outside, turn heat up & increase cook time.
Food tastes greasy or has an objectionable off-flavor.	Food itself may have off-flavor.	Check raw product for freshness.
	Food may have been stored improperly before cooking.	Check storage containers and "use by" dates.
	Too much fat used.	Use less fat.
	Heat is set too low.	Turn heat up.

NOTICE:

The above examples are provided for your reference. Provided a failure occurs, stop using and consult a certified and insured food service equipment technician. All maintenance should be done after the power supply and gas supply are shut off.