

User Manual



Countertop Step-Up Ranges



351SRCPG12NL, 351SRCPG24NL, 351SRCPG36NL

REVISED 12/2022

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. To ensure optimal performance, we have outlined the following instructions and guidelines in this manual carefully for your review. Cooking Performance Group declines any responsibility in the event users do not follow the instructions or guidelines stated here.

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Specifications

	351SRCPG12NL		351SRCPG24NL		351SRCPG36NL	
Dimensions*	18.9" H x 12" W x 26.8" D		18.9" H x 24" W x 26.8" D		18.9" H x 36" W x 26.8" D	
# of Burners	2		4		6	
BTU per Burner	30,000 BTU		30,000 BTU		30,000 BTU	
Total BTU	60,000 BTU		120,000 BTU		180,000 BTU	
W.C. In	6 NG	10 LP	6 NG	10 LP	6 NG	10 LP
Combustible Clearances	6" Side and Rear		6" Side and Rear		6" Side and Rear	
Floor Clearance	4"		4"		4"	
Gas Connection	3/4"		3/4"		3/4"	

*Note: Dimensions do not include 3/4" depth for external regulator.



Intertek
3182799

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Conforms to ANSI STD Z83.11b-2009 (R2011)

Conforms to CSA STD 1.8b-2009 (R2011) NSF Tested by ETL

Safety Precautions

CAUTION:

- Failure to comply with the following operation instructions could lead to potential hazards and/or unsafe practice and could result in injury and damage to product and property.

NOTICE:

- Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA96 latest edition that Local codes are “Authority Having Jurisdiction” when it comes to requirement for installation of equipment. Therefore, installation should comply with all Local codes.
- This product is intended for commercial use only. Not for residential use.

WARNING:

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance could lead to property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing CPG equipment. This manual must be retained for future reference.
- A fully licensed installer 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).

Installation Instructions

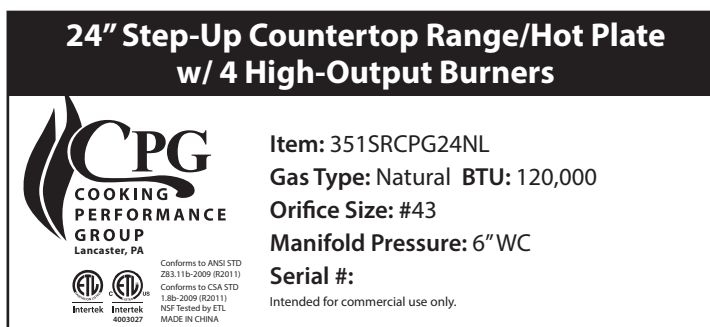
NOTE: Installation must be performed by a licensed service technician.

INSTALLATION

1. Choose a location under a ventilation hood, see “Exhaust System” for more details. Also ensure that the unit will maintain the proper clearances as shown the spec table above.
2. 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.
3. There must be adequate clearance for removal of the front panel. All major parts except the burners are removable through the front if the gas line is disconnected.

GAS CONNECTION

1. Ensure gas supply and gas type, as shown on unit nameplate, match. The nameplate is located on the side panel.



2. 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.
3. Use pipe threading compound or tape to seal all gas connections. Pipe threading compound must be resistant to the action of liquefied petroleum gases.
4. 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.

GAS CONVERSION

NOTE: These units are factory equipped to be used with a Natural Gas connection. However, they are field convertible to Liquid Propane Gas. A licensed installer is required to complete the following procedure. Orifices necessary for LP (propane) are provided in a bag tied to the valve on the front panel. (If you plan to operate the unit at an elevation above 2,000 ft. please see the below Gas Elevation Guide to find the proper orifice needed for installation.)

1. Remove the trivets from the top of the appliance.
2. Remove the burner from the top of the gas pipe. (Fig. 1)
3. Replace the orifice fittings into the valve.
NOTE: Unit number on the side of orifice fittings. (Fig. 2)
4. Install the front panel knobs.
5. Before installing the regulator, unscrew the octagonal cap (Fig. 3 & 4), you can read (NAT) on the plastic insert out of the cap, flip it over and snap back in. (Fig. 5)
6. Continue with installation.

Fig. 1

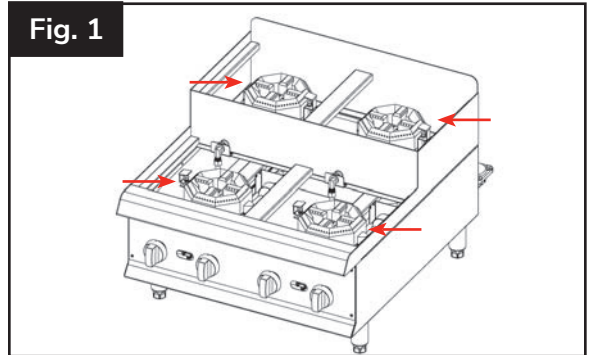


Fig. 2



Fig. 3

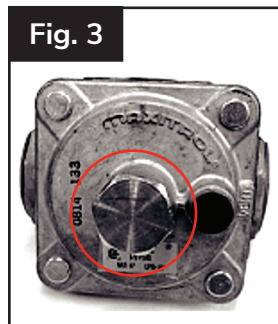
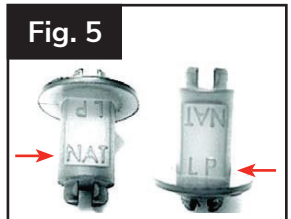


Fig. 4



Fig. 5



GAS ELEVATION GUIDE

NOTE: If operating this unit at an elevation above 2,000 ft a new orifice must be used. Please consult the below table and find the correct orifice for your application.

	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
351SRCPG12NL	#43	#52	#44	#53	#45	#53	#46	#54	#48	#54
351SRCPG24NL	#43	#52	#44	#53	#45	#53	#46	#54	#48	#54
351SRCPG36NL	#43	#52	#44	#53	#45	#53	#46	#54	#48	#54

EXHAUST SYSTEM

1. This unit must be installed under the proper hood regulations in accordance with local laws and guidelines.
2. Do not obstruct the flow of combustion and ventilation air, under the unit by the legs or behind the unit by the flue.
3. This unit is not designed to be connected to an evacuation duct for the discharge of combustible products.
4. 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.

Operating Instructions

CAUTION:

- 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.

WARNINGS:

- Always ensure proper supervision while the equipment is in use.
- Simple adjustments to knobs, leg height, etc. 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 an 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.

LIGHTING INSTRUCTIONS

LIGHTING PILOT

NOTE: 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 gas.
2. Turn all knobs to the "OFF" position.
3. Hold an ignition source (match) at the pilot.
4. When the flame is established, remove the ignition source.
5. 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

1. To light burner, turn knob to "ON."
2. Then turn to the desired flame level.

NOTE: The range of adjustment is virtually infinite between "ON" and "OFF".

MAIN BURNER AIR SUPPLY

NOTE: 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.

1. Loosen the screws on the front of the burner and adjust the air shutter to eliminate the yellow tips of the burner flame.
2. Lock the air shutter in place by tightening the screws.

Cleaning & Maintenance

WARNING:

- USE ONLY non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit, marring it's appearance and making it susceptible to dirt accumulation.
- DO NOT use steel wool, other abrasive cleaners or cleaners/sanitizers containing chlorine, iodine, ammonia or bromine chemicals as these will deteriorate the stainless steel and glass material and shorten the life of the unit.

DAILY CLEANING

1. Fully shut down the unit and allow sufficient time for it to cool
2. Wipe down with a warm water and dish soap solution, we recommend Noble Chemical Sunbright.
3. Use a wire brush to clean clogged burner ports or remove baked-on food materials.
NOTE: If used on stainless steel, the wire brush will cause scratches.
4. After each cleaning, lightly coat grates with vegetable oil to help prevent rust.

WEEKLY CLEANING

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

NOTE: Clean the regulator at least once a month. Also make sure the vent opening is open and not blocked in any way. Failure to do so will cause variations in pressure. Your unit will not function as well and it could shorten the life of the product.

RECOMMENDED CLEANING AGENTS



#999SUNBRIGHT
Sunbright
Lemon Dish Soap



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



#147BLASTQT
Blast
Liquid Oven & Grill
Cleaner



#147GRIDDLKLN
Griddle Klean
Liquid Grill/Griddle
Cleaner