

Thermostatic Griddles

Follow the below steps to convert your CPG Thermostatic Griddle from Natural Gas to Liquid Propane. These units are shipped fully equipped for use with Natural Gas. If you want to convert your unit to LP, a different orifice is necessary. Orifice(s) for Liquid Propane are provided in a bag tied to the valve on the front panel of the unit. The following steps will explain how to replace the burner orifice(s), pilot orifice(s), and how to set the gas regulator to your new gas type.

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. Use in residential setting will void the warranty.

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 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).

Replacing the Burner Orifice(s)

STEP 1:

Remove the knobs.



STEP 2:

Remove front panel.



STEP 3:

Remove the grease trap.



STEP 4:

Disconnect main pipe assembly from burner.



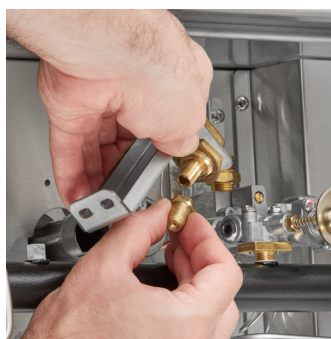
STEP 5:

Remove bracket containing elbow.



STEP 6:

Replace burner orifice with applicable size.



STEP 7:

Reinstall bracket containing elbow.



STEP 8:

Reconnect main pipe assembly to burner.



COMPATIBLE MODELS	# OF BURNERS
351GTCPG15NL	1
351GTCPG24NL	2
351GTCPG36NL	3
351GTCPG48NL	4
351GTCPG60NL	5
351GTCPG72NL	6

Repeat steps 4–8 for each individual burner on your unit. Please reference the table to the left to verify the number of burners your unit has.

Replacing the Pilot Orifice(s)

STEP 1:

Flip griddle over to access the bottom of the unit.

WARNING: This requires two people.

NOTE: We recommend laying down a drop cloth prior to flipping the unit to avoid scratches on the unit.



STEP 2:

Remove the grease trap channels.

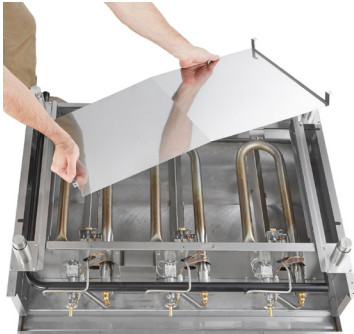


Gas Conversion Guide



STEP 3:

Remove the bottom plate.



STEP 4:

Unscrew connector ring on gas connector tube.



STEP 5:

Unscrew pilot orifice from the gas inlet tube and replace pilot orifice with applicable orifice.



STEP 6:

Repeat steps 4 and 5 for each burner. Reference the compatible models section on pg. 3 to verify the number of burners your unit has.

STEP 7:

Reattach bottom plate.



STEP 8:

Put the grease trap channel back into place so that the grease trap will cover the grease shoot.



STEP 9:

Flip the unit back over.



STEP 10:

Slide the grease trap back into place.



STEP 11:

Prior to reattaching the front panel, be sure to check all fittings for leaks. Then reattach the front panel for knobs.



Setting Pressure Regulator

Commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressures may fluctuate on local demand. A pressure regulator is packed inside every Cooking Performance Group appliance.

NOTICE: FAILURE TO INSTALL THE PRESSURE REGULATOR WILL VOID THE APPLIANCE WARRANTY.

The regulators supplied along with Cooking Performance Group appliances will have $\frac{3}{4}$ " inlet/outlet openings and are adjusted at the factory for 5" WC (natural gas) or 10" WC (liquid propane gas) depending on customer's ordering instructions.

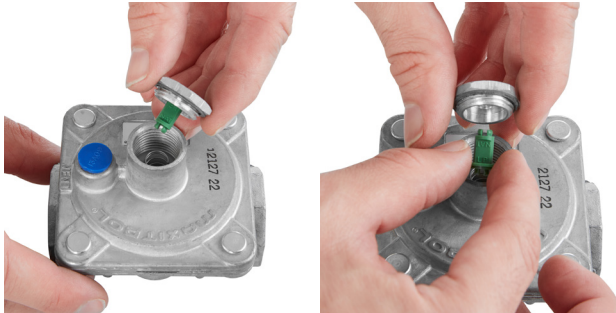
The arrow shown on the bottom of the regulator body shows the gas flow direction, it should point downstream to the appliance.

Gas Conversion Guide



STEP 1:

Before installing the regulator, unscrew the octagonal cap. The plastic insert that its currently visible should read (NAT).



STEP 2:

Flip it over to the opposite side and snap it back into place. It should now read (LP).



STEP 3:

Reattach octagonal cap so that the plastic insert compresses the spring inside the regulator.



STEP 4:

Connect gas regulator to a gas inlet tube on back side of the griddle.



Orifice Elevation Size Chart

If you will be operating your CPG Griddle at an elevation above 2,000 ft please see the chart below to find the proper orifice(s) to use for most efficient use and safety when operating your unit.

	ORIFICE SIZE	2000–4000 FT	4000–6000 FT	6000–8000 FT	8000–10000 FT
NG	#41	#42	#43	#44	#47
LP	#51	#52	#52	#53	#53