

## Gas Wok Ranges



351WOKR13L, 351WOKR13N, 351WOKR16L, 351WOKR16N

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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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## Product Overview

The CPG 13" and 16" wok ranges feature durable stainless steel construction with 4 adjustable legs. The stainless steel wok attachment maximizes efficiency and sanitation with its rolled front edge and gradual slope design. Both units have a convenient standing pilot light making them ready for instant ignition. The 351WOKR13N/L features a powerful 18 tip duck jet burner and 95,000 BTUs of cooking power, while the larger 351WOKR16N/L boast a 28 tip duck jet burner with 125,000 BTU of cooking power.



Conforms to ANSI STD Z83.11-2016  
Conforms to CSA STD 1.8-2016

## 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:

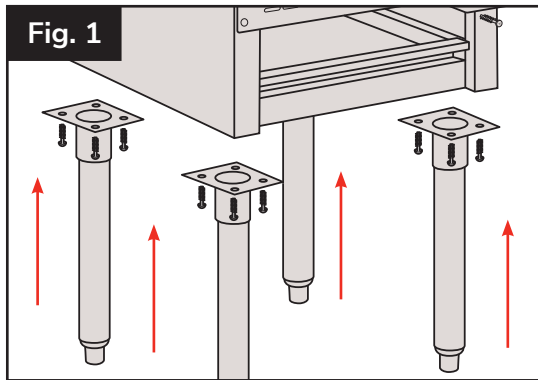
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service, or maintenance could lead to property damage, injury or death. Read the installation, operating, and maintenance instructions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

## Gas Pressure

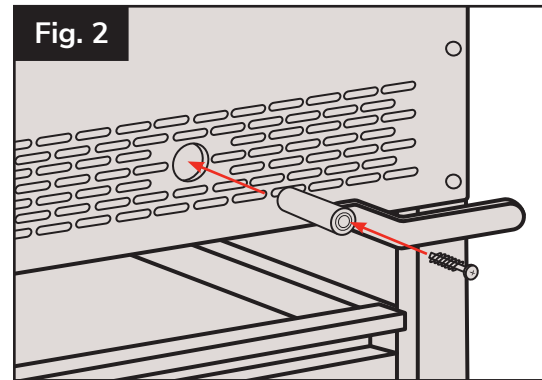
- The appliance and its individual shutoff valve (to be supplied by user) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSI (3.45 kPa).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1 / 2 PSI (3.45 kPa).

## Assembly Instructions

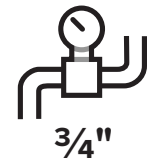
1. Attach all (4) legs to the unit using (4) of the provided screws in each. (Fig. 1)



2. Attach the control valve handle to the front of the unit with the provided screw. (Fig. 2)



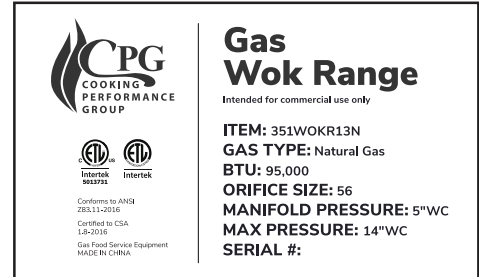
## Specifications



|                                  | 351WOKR13L          | 351WOKR13N  | 351WOKR16L        | 351WOKR16N  |
|----------------------------------|---------------------|-------------|-------------------|-------------|
| <b>Exterior Dimensions</b>       | 17½" x 24" x 34"    |             | 17½" x 24" x 35¼" |             |
| <b>Packing Dimensions</b>        | 18" x 23" x 24½"    |             | 18½" x 23" x 25⅜" |             |
| <b>Net Weight</b>                | 64 lb.              |             | 74 lb.            |             |
| <b>Gross Weight</b>              | 77 lb.              |             | 87 lb.            |             |
| <b># of Burners</b>              | 1                   |             | 1                 |             |
| <b>Gas Type</b>                  | Liquid Propane      | Natural Gas | Liquid Propane    | Natural Gas |
| <b>Intake Tube Pressure</b>      | 10" W.C.            | 5" W.C.     | 10" W.C.          | 5" W.C.     |
| <b>BTU per Burner</b>            | 95,000 BTU          |             | 125,000 BTU       |             |
| <b>BTU Total</b>                 | 95,000 BTU          |             | 125,000 BTU       |             |
| <b>Orifice Nozzle #</b>          | #67                 | #56         | #69               | #57         |
| <b>Ignition Type</b>             | Manual              |             |                   |             |
| <b>Valve Types</b>               | Pilot Light         |             | Pilot Light       |             |
| <b>Wok Attachment</b>            | 13¾" x 3½"          |             | 16" x 3½"         |             |
| <b>Non-Combustible Clearance</b> | 0" Rear, 0" Sides   |             |                   |             |
| <b>Combustible Clearance</b>     | 10" Rear, 10" Sides |             |                   |             |

## Startup Installation

1. Installation of all equipment should be performed by qualified, certified, and authorized personnel.
2. Before installation, please read instructions completely and carefully.
3. Do not remove permanently affixed labels, warnings, or plates from the product.
4. Installation must conform with local codes, or in the absence of local codes, the National Fuel Gas Code, ANSI Z223.1 (latest edition). In Canada, installation should conform to installation codes for gas burning appliances and equipment standard CAN/CGA-B149.1 or the propane installation code, CAN/CGA-B149.2, as applicable.
5. 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.
6. 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 the appliance warranty (See “Pressure Regulator” on pg. 6 for further instructions).
7. The appliance and its individual shut off valve 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).
8. Check the serial plate located on the right side of the unit prior to installation to ensure the proper gas type is used.



## Gas Connection

- The gas supply (service) line must be the same size or greater than the inlet line of the appliance.
- Cooking Performance Group appliances use a ¾" NPT inlet.
- Sealant on all pipe joints must be resistive to liquid propane or natural gas.
- These ranges use orifices rated for use under 3,000 ft. as the starting orifice.

## Gas Elevation Guide

| 351WOKR13L         |     |
|--------------------|-----|
| 0 – 2,000 ft.      | #67 |
| 2,000 – 5,000 ft.  | #68 |
| 5,000 – 8,000 ft.  | #69 |
| 8,000 – 10,000 ft. | #70 |

| 351WOKR16L         |     |
|--------------------|-----|
| 0 – 2,000 ft.      | #69 |
| 2,000 – 6,000 ft.  | #70 |
| 6,000 – 9,000 ft.  | #71 |
| 9,000 – 10,000 ft. | #72 |

| 351WOKR13N         |     |
|--------------------|-----|
| 0 – 4,000 ft.      | #56 |
| 4,000 – 7,000 ft.  | #57 |
| 7,000 – 8,000 ft.  | #58 |
| 8,000 – 10,000 ft. | #59 |

| 351WORK16N         |     |
|--------------------|-----|
| 0 – 2,000 ft.      | #59 |
| 2,000 – 3,000 ft.  | #60 |
| 3,000 – 5,000 ft.  | #61 |
| 5,000 – 7,000 ft.  | #62 |
| 7,000 – 8,000 ft.  | #63 |
| 8,000 – 10,000 ft. | #64 |

## Startup

### Manual Shut Off Valve

- The installer supplied valve must be installed in the gas service line ahead of the appliance regulator in the gas stream and in a position accessible in the event of an emergency.

### 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.
- Prior to connecting the regulator, check the incoming line pressure, as these regulators can only withstand a maximum pressure of  $\frac{1}{2}$ " PSI (14" WC). If the line pressure is beyond this limit, a step down regulator will be required.
- The arrow shown on the bottom of the regulator body shows the gas flow direction, it should point downstream to the appliance.
- Any adjustments to the regulator should be made only by qualified service personnel with the proper equipment.

### Check Connections

- Please check installer supplied intake pipes visually and / or blow them with compressed air to clear any dirt particles, threading chips, or any other foreign matter before installing a service line. When gas pressure is applied, these particles could clog orifices.
- All connections must be sealed with a joint compound suitable for liquid propane and natural gas, and all connections must be tested with a soapy water solution before lighting any pilots.

### Exhaust System

1. The area in front of, around, and above the appliance must be kept clear to avoid any obstruction of the flow of combustion and ventilation air (See the Spec Table on pg.4 for clearances).
2. Provisions should be made for any commercial, heavy-duty cooking appliance to have its exhaust combustion waste products released to the outside of the building. The usual practice is to place the appliance under an exhaust hood, which should be constructed in accordance with local codes.
3. Strong exhaust fans in this hood or in the overall air conditioning system can produce a slight vacuum in the room and / or cause air drafts, either of which can interfere with the pilot or burner performance and could be difficult to diagnose. Air movement should be checked during installation. Air openings or baffles may have to be provided in the room if pilot or burner outage problems persists.

## Operating Instructions

### Initial Pilot Lighting

- All Cooking Performance Group appliances are adjusted and tested before leaving the factory, effectively matching them to sea level conditions. Adjustments and calibrations to assure proper operation may be necessary on installation to meet local conditions or adapt to low gas characteristics; correction of possible problems caused by rough handling or vibration during shipment and are to be performed only by qualified service personnel. These adjustments are the responsibility of the customer and / or dealer and are not covered by our warranty.
- Check all gas connections for leaks with a soapy water solution before lighting any pilots.

### Lighting Instructions

- **CAUTION:** When lighting pilots and checking for leaks, do not stand with your face close to the combustion chamber.
  1. Turn the control valve to position 0, or OFF.
  2. Make sure all knobs are in a closed state.
  3. Wait for 5 minutes.
  4. Turn pilot valve(s) by adjusting the screw counterclockwise, then light standing pilot and adjust flame ¼" high.

**NOTE:** If not lit immediately, wait 1 minute for existing gas in pipe to disperse and try again. Turn ON gas valve(s) to light the main burner.

### Shutdown Instructions

- For complete shutdown, shut OFF gas valve(s) and turn pilot valve(s) by adjusting the screw clockwise to shut off gas to the pilot(s).
- Wait 5 minutes before next use.

### Air Input Adjustment

**NOTE:** When converting gas types the air input must be adjusted to ensure a clean burning flame.

1. Remove control panel and unscrew damper solid screw.
2. Rotate damper to desired opening, observe flame, and adjust to appropriate degree.
3. Tighten damper solid screw to ensure equipment will not get loose in transportation.
4. Reinstall control panel.

## Operating Instructions

### Gas Type Conversion

**NOTE:** Maintenance must be performed by an authorized service technician.

1. Turn off range, remove all objects, and disconnect energy source.
2. Remove control panel, cooking grates, pilot light head, and burner.
3. Remove main energy nozzle and replacement with other gas source by screwing it in clockwise.
4. Reinstall burner, pilot light head, cooking grates, and control panel in proper order.
5. Have authorized technician adjust input appropriately.

### 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.
- Burnoff instructions if applicable.
- 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.



## Cleaning & Maintenance

### Daily Maintenance

#### STAINLESS STEEL

1. All stainless steel body parts should be wiped regularly with hot soapy water during the day and with a liquid cleaner designed for this material at the end of each day. Recommended cleaning agents are Noble Chemicals Sunbright and Noble Chemical Blast.

**NOTE:** DO NOT USE steel wool, abrasive cloths, or powders to clean stainless surfaces.

2. If it is necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper.

**NOTE:** DO NOT USE a metal knife, spatula, or any other metal tool to scrape stainless steel. Scratches are nearly impossible to remove.

#### BURNERS

1. Turn off the unit and allow it at least 15 minutes to cool before proceeding.
2. Disconnect the range from the gas line.
3. Remove the top attachment.
4. Lift off the burner heads by raising the head slightly, sliding to the rear of the range, and lifting upwards.
5. Wash off the above in hot soapy water.
6. Re-install burner parts in reverse order.
7. Wipe body, panel, and control knobs with mild detergent. We recommend using Noble Chemical Blast.
8. Pull catch tray from front body, wipe away residue, and clean with mild detergent.

### Yearly Maintenance

- Ensure your Cooking Performance Group range is checked by a qualified technician once a year for efficient operation of the appliance.

| Recommended Cleaning Agents   |  |  |
|---|--|--|
|  |     |  |
| #999SUNBRIGHT<br><b>Sunbright</b><br>Lemon Dish Soap                                | #999KNOCKOUT<br><b>Knockout</b><br>Heavy Duty Oven/Grill<br>Degreaser & Carbon Remover | #147BLASTQT<br><b>Blast</b><br>Liquid Oven & Grill Cleaner                           |

## Troubleshooting

| ISSUE                                  | POSSIBLE CAUSES                         | REMEDIES                            |
|--|---|-------------------------------------|
| Pilot not lighting                     | Insufficient gas pressure in pipe       | Contact local gas supply department |
|  | Nozzle occlusion                        | Dredge nozzle                       |
| Pilot ignited, but not the main burner | Insufficient gas pressure in pipe       | Contact local gas supply department |
|  | Nozzle occlusion                        | Dredge nozzle                       |
|  | Gas control valves broken               | Replace control valves              |
|  | low flame distance                      | Adjust distance                     |
|  | low flame distance                      | Adjust height of pilot              |
| Inconsistent burning                   | Insufficient gas pressure in pipe       | Contact local gas supply department |
|  | Nozzle occlusion                        | Adjust nozzle diameter              |
|  | Flow of connection pipe is not adequate | Increase pipe's allowable flow      |
|  | Damper opening degree is too large      | Adjust damper                       |
| Yellow flame and/or black smoke        | Incorrect gas                           | Change gas type                     |
|  | Nozzle does not match gas requirements  | Adjust nozzle diameter              |
|  | Not enough air to ignite                | Increase damper opening degree      |
|  | Gas spikes and floats                   | Turn down valve flow                |

**NOTE:** The problems mentioned above are for reference only. If any fault occurs, stop using the machine immediately and contact an authorized technician to check and make repairs.